



2024 Wedding Packages



A Beachside Wedding at The Lagoon

As Wollongong's premier beachside wedding venue with award-winning cuisine, the Lagoon Restaurant offers personalised wedding packages to suit every couple, no matter how intimate, grand or unique. With a wide selection of rooms, both indoor and outdoor, The Lagoon Restaurant is the perfect venue for your wedding reception.

At The Lagoon, you'll work with one of our experienced, friendly wedding coordinators, so you can relax knowing you're in good hands. We're available six days a week to assist you with planning your special day and to answer any questions you may have.

GET IN TOUCH

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www.lagoonrestaurant.com.au

Please note: This information is a guide only and is subject to change at any time.



Reception Rooms

The Lagoon offers a range of beachside function rooms to choose from. Our flexible floor plans are designed to suit a variety of wedding receptions from our most prestigious weddings of grand proportions or a small, intimate reception.

Grand Dining Room

For weddings on a grand scale, we offer our Grand Dining Room. The room offers floor to ceiling windows overlooking your private terrace & panoramic ocean views.

Moonlight Reflections Room

A warm and inviting room with floor to ceiling windows overlooking our covered deck area with a stunning backdrop view of Fairy Creek and the rolling surf. This room can be divided into two more intimate rooms for smaller weddings

Coral Grace Room

These rooms are set on the far side of the restaurant for a more private position. The rooms open to a private terrace facing the beach.

Smaller weddings that do not require a dance floor can use the Grace Room independently.

Function Room Capacities

To create a wonderful atmosphere at your function, it's important to match your guest numbers to a suitably sized room. We will help you determine which room is best for you.

Room	Sit Down	Cocktail Style
Moonlight Room	70 Adults	90 Adults
Reflections Room	60 Adults	70 Adults
Moonlight + Reflections	130 Adults	180 Adults
Coral Room	80 Adults	100 Adults
Grace Room	50 Adults	70 Adults
Coral + Grace	130 Adults	160 Adults
Grand Dining Room	200 Adults	250 Adults





Grand Package

Choice of 3 Premium pre-dinner canapes served al fresco

Stone-baked breads

Seafood antipasto platters served per table

Premium Three-Course menu w upgrades (up to \$10 pp) including:

- Entrée

- Main Course

- Dessert

- Fresh garden salads per table

- Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival

6 Hour Gold Beverage Package

Upgrade Premium bottled beer package

House spirit for the bridal table

A bottle of Moët & Chandon for the bride and groom for toast

Private waterfront deck or terrace area for pre-dinner drinks

Custom sized dance floor

Skirted bridal table

Cake table and gift table

Your choice of chairs from our events stylists including tiffany chairs

Centerpieces of your choice from our event stylists

Toasting glasses & Cake knife

Personalised seating chart and easel

Professional DJ [5hr]*

Complimentary Wedding tasting for the Bride and Groom

Complimentary \$100 Lagoon Gift Card for your first anniversary

2024

\$195 per person [Saturday]

\$190 per person [Friday or Sunday]

*DJ requires a minimum of 50 guests

Indulgence Package

Choice of 3 Premium pre-dinner canapes served al fresco

Stone-baked breads

Premium Three-Course menu including;

- Entrée
- Main Course
- Dessert
- Fresh garden salads per table
- Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival

6 Hour Gold Beverage Package

House spirit for the bridal table

Private waterfront deck or terrace area for pre-dinner drinks

Custom sized dance floor

Skirted bridal table

Cake table and gift table

Your choice of chairs from our events stylists including Tiffany chairs

Centerpieces of your choice from our event stylists

Toasting glasses & Cake knife

Personalised seating chart and easel

Professional DJ [5hr]*

Complimentary Wedding tasting menu for the Bride and Groom

Complimentary \$100 Lagoon Gift Card for your first anniversary

2024

\$165 per person [Saturday]

\$160 per person [Friday or Sunday]

*DJ requires a minimum of 50 guests





Deluxe Package

Choice of 3 Premium pre-dinner canapes served al fresco

Stone-baked breads

Premium Three-Course menu including:

- Entrée
- Main Course
- Dessert
- Fresh garden salads per table
- Your Wedding cake cut & served on sharing platters

Signature Lagoon Lace Cocktail on arrival

5 Hour Silver Beverage Package

Private waterfront deck or terrace area for pre-dinner drinks

Custom sized dance floor

Skirted bridal table

Cake table and gift table

Lycra Chair covers in black or white

Toasting glasses & Cake knife

Personalised seating chart and easel

Professional DJ [4.5hr]*

Complimentary Wedding tasting menu for the Bride and Groom

Complimentary \$100 Lagoon Gift Card for your first anniversary

2024

\$145 per person [Saturday]

\$140 per person [Friday or Sunday]

*DJ requires a minimum of 50 guests

Cocktail Wedding Package

Deluxe Gourmet Grazing Table serving hot & cold selections
Choice of 8 Premium canapes
Gourmet Dessert Canape Station
Your Wedding cake cut & served on dessert station

Signature Lagoon Lace Cocktail on arrival
5 Hour Gold Beverage Package

Private waterfront deck or terrace area for pre-dinner drinks
Relaxed furnishings including wrapped bar tables, lounges and coffee tables
Centerpieces of your choice from our event stylists
Skirted bridal table
Cake table and gift table
Toasting glasses & Cake knife
Personalised welcome sign and easel
Professional DJ [5hr]*
Dancefloor

Complimentary \$100 Lagoon Gift Card for your first anniversary

2024

\$155 per person [Saturday]

\$150 per person [Friday or Sunday]

*DJ requires a minimum of 50 guests





Ceremony Packages

Lagoon Deck Package

(available as a wet weather backup)

\$920 [1 hour duration]

Red or Brown Carpet

Registration table and chairs

20 guest chairs

White Wood Arbour

*Please note, ceremonies on the Lagoon Deck are available between 2:00pm and 4:00pm only.

Lagoon Foreshore Package

\$620

Red or Brown Carpet

Registration table and chairs

20 guest chairs

White Wood Arbour

*Please note, ceremonies on the foreshore adjacent to the restaurant must be arranged via Wollongong council

*Florals are not included in ceremony packages



Midweek Micro Weddings

Monday-Thursday Only

Max 50 guests

Ceremony

Ceremony set up on our private terrace or foreshore*

1 hour duration

Red or Brown Carpet

Registration table and chairs

20 guest chairs

White Wood Arbour

Reception

Private use of our Grace Room for 3 hours

Garlic and Stone-baked breads

Premium Two-Course menu including;

- Entrée

- Main

- Fresh garden salads per table

- Your Wedding cake cut & served on sharing platters

3 Hour Bev Package

Toasting glasses, Cake knife

Personalised welcome sign and easel

Cake and Gift Tables (if required)

\$109pp minimum 20 guests

*you must get permission from council to have a wedding on the foreshore

Entrees

Cold

Lemon & Garlic Infused Chicken w Middle-Eastern cous cous & sumac yogurt

Fresh King Prawn jumbo prawns w avocado, cultured lemon cream & pancetta dust

Thai Beef Salad char-grilled beef marinated in Thai spices w red onions, cucumber, coriander & mint salad w a chilli jam dressing

Sydney Rock Oysters Natural [+4] 1/2 Dozen served with mignonette

Mixed Seafood Plate [+5] oysters, fresh prawns, tempura prawn, scallop in shell, sea salt & cracked pepper calamari, and smoked salmon

Shredded Chicken w cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing

Hot

Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Pepper Beef served with cucumber ribbon salad & picante jus

Spiced Chicken w lentil puree, Kalamata olive & heirloom cherry tomato salsa

Ricotta Cannelloni (v) with wilted spinach, napolitana & basil pesto

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto, and balsamic reduction

Fig & Goats Cheese Tart (v) w roasted baby beetroot, rocket & truffle oil

Fresh House-made Pasta Pappardelle or Fettuccini or Gnocchi w your choice of sauce

- Bosciola cream- based sauce with bacon & mushrooms
- Sundried tomato w Mediterranean vegetables, olives & fresh basil
- Beef Ragù – slow braised beef in a rich tomato sauce
- Pesto Chicken w vibrant basil & pine nuts

BBQ Octopus [+2] marinated with garlic, chilli, and ginger

Oysters Kilpatrick [+5] 1/2 Dozen with bacon and spicy tomato sauce

Half Shell Scallops [+4] grilled in the shell with soy, ginger, and shallots

Any dish with a [+] value is an additional dollar spend per person. We have considered that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost.



Mains

Seafood

Served as an alternate drop

Grilled John Dory Fillet w spicy heirloom tomato salsa

Sumac Crusted Salmon [+2] bulgur wheat tabbouleh, charred eggplant & celiac puree

Grilled Barramundi Fillet served with a lemon beurre blanc

Wild Barramundi marinated w coconut milk, lime & ginger, topped w our famous Nick sauce

Local Snapper Fillets [+2] grilled w lemon thyme butter & seasonal vegetables

John Dory with Scampi [+4] grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc

Wild Barramundi with BBQ King Prawn [+3] w our famous lot sauce

Meat | Poultry | Vegetarian

Served as an alternate drop

Pork Belly rolled & brined w lemon, orange, pepper & fennel pollen w burnt onion puree & chorizo pangrattato

Lamb shanks braised in a rich red wine tomato jus on Paris mash

King Island Chicken w King Island camembert and walnuts, pan fried and served with cranberry jus

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French mustard & white wine cream sauce

Confit Chicken Maryland marinated in lemon, garlic & tarragon w roasted chat potatoes & Dutch carrots

Eye Fillet of Beef (300g) [+4] w chargrilled asparagus, seasonal vegetables, Paris mash, and Barossa shiraz jus

Braised Beef Cheeks slow braised beef cheeks in a rich red wine & tomato jus w Paris mash, seasonal vegetables

Beef & King Prawn (200g) [+4] BBQ King Prawn accompanied by an eye fillet of beef w Barossa shiraz jus

Pappardelle (vv) garlic, spinach and roasted heirloom tomatoes & hint of chilli

Fennel & Wild Mushroom Risotto (v) braised fennel, garlic & spinach

Desserts

Served as an alternate drop

Chef's Selection A selection of desserts chosen by our Pastry Chef

White Chocolate Cheesecake w raspberry foam and passionfruit gel

Baileys Crème Brulee Baileys infused baked custard w praline & choc hazelnut biscotti

Yogurt Panna cotta w strawberry conserve

Chocolate Elegance flourless chocolate sponge w chocolate cream and mousse

Honey Wafers [+2] fresh strawberries & Chantilly cream

Chocolate Caramel Peanut Bomb [+2] tempered chocolate sphere filled with 30-second sponge, vanilla bean gelato, and peanut brittle. Topped w warm salted caramel chocolate.

Any dish with a [+] value is an additional dollar spend per person. We have considered that the dish is served for every second person and priced accordingly. We cater for any dietary requirement at no additional cost.



Children's Menu

Children 12 years and under are charged at 50% of the chosen package price.

Teenagers 13 – 17 years old are charged at 75% of the chosen package price.

(full adult package w/ no alcohol)

Breads

Selection of stone-baked bread

Mains (select from)

Chicken Schnitzel & Chips

Fish & Chips

Pasta Napolitana

Calamari & Chips

Grilled Chicken w mashed potato

Desserts (select from)

Vanilla Bean Gelato w your choice of topping

Chocolate Dragster Tart



Canapes

Savoury Canapes

- Kilpatrick Oysters [+3]
- Natural Oysters [gf] [+3]
- Lemon Pepper Chicken
- Mediterranean Chicken Skewers [gf]
- Yakatori Chicken Skewers [gf]
- Peking Duck Wontons (fried)
- Thai Beef Salad [gf]
- Pork Belly Crisp
- Mini Mignons [gf] [+1]
- Eye Fillet of Peppercorn Beef [gf] [+1]
- Moroccan Beef Koftas
- Gnocchi w Beef Ragu
- Pulled Pork Croquettes
- Barramundi Tempura Cocktails
- Soy Scallops [gf] [+1]
- Salt & Pepper Calamari
- Smoked Salmon on Cristini
- Prawn Cocktail [+1]
- Thai Fish Cakes
- Prawn & Chive Wontons (fried)
- BBQ Garlic Prawn Skewers [gf] [+1]
- Cheese & Spinach Triangles [v]
- Vegetarian Spring Rolls [v]
- Cheesy Arancini [v]
- Pumpkin Arancini [v]
- Ricotta & Spinach Stuffed Mushrooms
- Tomato & Basil Bruschetta [v]
- Potato Kumar Galette [gf,v]
- Tempura Prawns [+1]

Dessert Canapes

- Chocolate Dipped Strawberries [gf]
- Chocolate & Hazelnut Brownie
- Lemon Meringue Tartlets
- Peanut Butter Mousse [vegan]
- Pecan & Maple Syrup Tartlets
- Quenelles of Berry Cheesecake [gf]



Any canape with a [+] value is an additional dollar spend per person. We cater for any dietary requirement at no additional cost.

Sharing Platters

[served in addition to menu/packages only]

Deluxe Grazing Table [minimum of 40 guests]	\$35 pp
Premium Seafood Grazing Table [minimum of 40 guests]	\$70 pp
Three Dip Platter seasonal produce	\$46
Antipasto Platter – Cured meat, marinated olives, feta, oven roasted vegetables, served with lavosh crisps	\$98
Seafood Antipasto Platter – Cured meat, marinated olives, feta, oven roasted vegetables, served with handmade lavosh crisps, prawns, natural oysters & Balmain bugs	\$198
Fruit Platter assorted seasonal fruit	\$52
Cheese & Fruit Platter chef's selection of gourmet imported cheeses with handmade lavosh	\$98
Tempura Barramundi Pieces (30 pieces per platter)	\$75
Lemon Pepper Chicken (30 pieces per platter)	\$65
Chicken Yakatori Skewers (30 pieces per platter)	\$65
Tempura Prawns (30 pieces per platter)	\$135
Salt & Pepper Calamari (30 pieces per platter)	\$98
Oriental Spring Rolls (30 pieces per platter)	\$55
Cheese & Spinach Triangles (30 pieces per platter)	\$55
Hand Cut Chips	\$9
Lagoon Salad	\$40
Garden Salad	\$16.5
Greek Salad	\$18.5
Garlic Bread	\$12.5
Fresh Prawns unpeeled, served with cocktail sauce & lemon	
1/2 kg [unpeeled]	\$35
1 kg [unpeeled]	\$60
Fresh Hand Cut Pasta in your choice of Pappardelle, Fettuccini or Gnocchi with your choice of sauces;	\$92
• Boscaiola cream-based sauce w bacon and mushrooms	
• Sundried Tomato w Mediterranean vegetables, olives & fresh basil	
• Beef Ragu - slow braised beef in a rich tomato sauce	
• Pesto Chicken w vibrant basil and pine nuts	

Beverage Packages

Silver Package

Carlton Dry & Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, soft drinks, freshly brewed tea & coffee

Gold Package

Carlton Dry , Great Northern Super Crisp & Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, St Louis Blanc De Blanc Sparkling, soft drinks, juice, mineral water, freshly brewed tea & coffee

Premium Platinum Package

Bottled Beer - Carlton Dry , Great Northern Super Crisp ,Corona, Asahi, & Cascade Premium Light, choice of red & white wine from the Telling Tales range, St Louis Blanc De Blanc Sparkling, Naked Shadow Sparkling Pink Moscato, House spirits, Soft drinks, Juice, Mineral water, freshly brewed tea & coffee

Upgrade Options

House Spirits [+14]

Vodka, Bourbon, Scotch, Gin, Rum [Gold package only]

Premium Bottled Beer [+5]

Corona & Asahi

Silver Drinks to Gold Drinks Package additional \$5pp

Gold Drinks Package to Premium Platinum Drinks Package additional \$14pp

*Selections subject to change without notice



Good to Know

A deposit is required to secure your booking. This is refunded within 5 - 10 days after your event, as per the Terms and Conditions.

Full payment is to be settled seven days prior to the wedding date.

Meals for your Suppliers | Professionals are charged at \$35 per person. This includes a main meal and non-alcoholic beverages. This is available to photographers, videographers, band members, DJ and any person who is providing a service at your wedding, who is not a guest.

Dietary requests can be accommodated and will be catered for at no additional cost. Please advise your wedding coordinator **two weeks** prior to your wedding. Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

Complimentary wedding tastings for the couple can be pre-arranged with a wedding coordinator. These are not available during Friday and Saturday dinner service, or Sunday lunch service. Additional guests are costed as per function menu. Canapes are not available at tastings. If hosting a Cocktail Wedding, tastings may be booked on the back of another Cocktail function if one is occurring within the required time.

We can provide wet weather backup options for outdoor ceremonies. This will be on our deck area and will incur an additional cost. Please speak with your wedding coordinator for further information.

DJ | If your package includes a DJ, the Lagoon will book those services when your event has been confirmed and the deposit has been received. If you choose to book a DJ from an outside supplier, they must provide their own speakers and equipment.

Wheelchair access to the building and designated disabled toilets are available.



Start Planning!

3 MONTHS PRIOR TO YOUR WEDDING

We will email you to prompt your wedding tasting and Final Appointment. If you require a wedding tasting, please complete tasting form and return to the function team. Please note that Wedding Tastings are not available on Friday and Saturday Nights or Sunday Lunches.

Tastings must be pre-arranged and are costed as per function menu. If you are on a wedding package the tasting for the Bride and Groom is complimentary.

Tastings for cocktail parties are only available at the time of another cocktail function. Please contact function team for available dates.

Wedding Tasting Date: _____

4 WEEKS PRIOR TO YOUR WEDDING – FINAL APPOINTMENT

This appointment is to go through all details for your reception: menus, dietary requirements, timing and suppliers.

We will also finalise your floor plan and answer any question you may have.

We are available 6 days per week; please contact to function department to make an appointment.

Final Appointment Date: _____

The Little Extras

2 WEEKS PRIOR TO YOUR WEDDING – FINAL NUMBERS

Seating Arrangement with Dietary requirements and final numbers must be provided to the Lagoon. Please email a copy of your Door list / Seating arrangement to your Wedding Coordinator (in excel templates provided). Once final numbers are received you will be invoiced based on the numbers.

1 WEEK PRIOR TO YOUR WEDDING – FINAL PAYMENT

We require full payment at least 1 week prior to your wedding. Payment can be made in cash, credit card, cheque or Direct Deposit. Please contact your Function Coordinator to arrange. Payment details are on the lower section of the invoice.

1 DAY PRIOR TO YOUR WEDDING

Any items that the Lagoon is to put into your room (e.g. centrepieces and place cards, etc.) must be delivered during our office hours to the Function Staff ONLY. Please contact your Function Coordinator to arrange a suitable time.

Centrepieces must be unwrapped, free of sticky labels and arranged for immediate placement on tables. Please note that we do not assemble centre pieces/ manage flowers or layout lolly buffets.

Place cards (if provided by you) must be organised in envelopes per table. They must be in order from Position 1 – onwards. Position 1 is the seat on the table with the best view of the Bridal table. Place cards will be placed clockwise around the table.

Bonbonniere (if not 1 per person) must also be delivered per table. Your Door list must indicate who is to receive bonbonniere or advise male/female if bonbonnières are different.

THE DAY OF

Cakes can only be delivered on the day of your wedding. Cakes must be delivered with clear instructions on how it is to be stored (i.e. fridge, room temp). We will not be held responsible for any damaged cakes.

1 DAY AFTER YOUR WEDDING

Any item not taken immediately after the wedding must be collected by 10am the following morning. Unfortunately, we have extremely limited storage space & can't be responsible for items left here including cake.

Please note that cakes can only be kept for 24 hours after function.