

DINING AT LAGOON

26/27

Lagoon
YALLINGUP

THE VENUE

Nestled on the shores of Yallingup Beach, where the coastal bushland dunes meet the turquoise waters of the lagoon, you will find Lagoon Yallingup.

Set across two dining levels, boasts the perfect venue to enjoy intimate private dining events in the only beachside setting with views across the Indian Ocean that capture the idyllic Yallingup sunsets.





OUR BELIEFS

we believe in food that creates a dining experience

Our food tells a story or more importantly means something to us and we endeavour to tell you all about it. Western Australia's produce is truly unique. We focus on our locality, our habitat and our landscape to source our ingredients and pay homage to the many years of growth and culture before us. We design food full of honesty and meaning and insist that we excite the diners with flavour, balance and creativity through our unique seafood focused dining experiences.

EXECUTIVE CHEF

———— Ben Jacob

Lagoon is lead by chef and owner, Ben Jacob. A focused and driven chef oozing high-end training, including experience in prestigious kitchens like Gordon Ramsay at Claridge's and Boxwood Cafe in London. He has a great appreciation for quality produce, sustainable techniques and using the local landscape as a larder to drive creativity and help evolve his food to portray his beliefs, dedication and passion.



DINING AT LAGOON

Lagoon is the perfect place to host your intimate event.

Choose from either a sit down event for up to 40 people in your own private dining room upstairs or have a larger stand up event set across both levels. The choice is yours.

We offer 3 different styles of dining. Choose from a canape style event, sit down dining or shared table degustation. We have something for everyone.





BESPOKE

We like to do things differently, focusing on a unique dining experience where we do not provide menus for you to choose from. Instead we have a creative team who would love to discuss your event with you in detail to make it truly one of a kind.

PRICING

dining at Lagoon



01

CANAPES

6 courses (apertif, 4 savoury courses + dessert) - from \$80 pp

8 courses (apertif, 5 savoury courses + pre dessert & dessert) - from \$110 pp

02

SIT DOWN

2 course set menu - from \$80 pp

3 course set menu - from \$95 pp

alternate drop - from \$5 pp

choice - from \$17.5 pp

03

SHARED

4 courses - from \$110 pp

weekday lunch special - from \$45 pp

PRICING

dining at Lagoon



OPTIONAL ADD ONS

canapes - \$6.5 per item

signature bowl - \$15 per item

oyster shucking station - \$15 pp

grazing table - \$20 pp

cheese - \$15 pp

wedding cake cut - \$5 pp

PRICING

drinks at Lagoon



01

ON CONSUMPTION

allow guests to choose their own from our curated list of beverages

02

BESPOKE

create a unique list together with advice from our knowledgeable team

03

OPTIONAL ADD ONS

tea & coffee - from \$5 pp
cocktails - from \$20 ea

FAQS

Venue hire of \$500 plus GST for exclusive use when dining at Lagoon

A minimum spend of \$5,000 plus GST when dining at Lagoon. The venue hire fee is not incorporated into the minimum spend amounts.

Sunday surcharge of 10% and Public holiday surcharges of 15% apply. This will be advised upon quoting.

Deposit of 25% deposit is required to secure your event with final balance due 7 days prior along with dietaries





CONTACT US

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