

MARCH 2024

WEDDINGS



WALLARAH BAY
RECREATION CLUB



THE WALLARAH ROOM

Access	Stairs Only, No Wheelchair Access
Capacity	90 Seated, 100 Cocktail

INCLUSIONS & FACILITIES

- ◆ Private outdoor balcony & smoking area
- ◆ Dancefloor
- ◆ 5 Hour reception time
- ◆ Room set up to your preference
- ◆ Microphone
- ◆ Tables dressed with white linen
- ◆ White lycra chair covers
- ◆ Beverage & waitstaff
- ◆ Self-serve tea & coffee in adjoining room

IMPORTANT INFORMATION

Bookings not available on public holidays.

All attendees are required to sign in with appropriate photo identification on arrival.

No external food or beverage is permitted onto premises (wedding cake permitted)

CONTACT

Kirsty Pennings, Wedding & Events Coordinator
dishevents@wyongleagues.com.au
(02) 4356 2222



COCKTAIL PACKAGE

85 Per Person

Minimum 50 Adults

INCLUSIONS

- ◆ 5 Hour reception room hire
 - ◆ Personal wedding coordinator
 - ◆ Bridal table & backdrop with fairy lights
 - ◆ Up to 5 round tables with 10 chairs at each
 - ◆ White cloth linen & white lycra chair covers
 - ◆ Choice of chair sash
 - ◆ Table centrepieces by Dream Decor (5 included)
 - ◆ Bridal table styling by Dream Decor
 - ◆ Gift table & cake table
 - ◆ Professional bar & waitstaff
-
- ◆ Cocktail food menu - 5 selections
 - ◆ Tea & coffee in adjoining room
 - ◆ Your cake cut & served on platters

ENHANCEMENTS

- ◆ Additional table of 10 with centrepiece 70
- ◆ Additional cocktail food selection (per person) 10
- ◆ Vendor meal 40

INFORMATION

- ◆ 10% Package discount applicable Monday - Thursday
- ◆ Not available on public holidays

COCKTAIL MENU

One Flavour = One Selection

MINI RUSTIC PIES

- ♦ Chicken & leek
- ♦ Aussie Beef
- ♦ Lamb & rosemary

GOURMET SAUSAGE ROLLS

- ♦ Aussie Beef
- ♦ Lamb Harissa
- ♦ Tuscan Chicken

SAMOSAS

- ♦ Traditional Vegetable (V)
- ♦ Moroccan Lamb
- ♦ Chicken Tikka

MINI QUICHES

- ♦ Traditional Lorraine With Leek
- ♦ Pumpkin & Ricotta (V)
- ♦ Caramelised Onion & Goat's Cheese (V)
- ♦ Salmon, Asparagus & Dill

AUSSIE PARTY PAIR

- ♦ Party Pie & Sausage Roll

CHICKEN WINGS

- ♦ Perri Perri (GF)
- ♦ Honey Soy (GF)
- ♦ Maple & Smoked Chilli (GF)
- ♦ Chipotle BBQ (GF)
- ♦ Boneless Devil Wings

CHICKEN SKEWERS

- ♦ Tandoori (GF)
- ♦ Yakitori (GF)
- ♦ Satay (GF)
- ♦ Malay Coconut Crusted
- ♦ Palm Sugar Ginger Infused

PRAWN SKEWERS

- ♦ Honey Soy (GF)
- ♦ Sweet & Sour (GF)
- ♦ Satay (GF)

VIETNAMESE RICE PAPER ROLLS

- ♦ Prawn (GF)
- ♦ Vegetarian (VG)(GF)
- ♦ Chicken

ARANCINI

- ♦ Truffled Mushroom & Parmesan (V)
- ♦ Pumpkin & Ricotta (V)
- ♦ Bolognese, Pea & Parmesan
- ♦ Semi-dried Tomato & Basil Pesto (V)
- ♦ Chicken, Spinach & Parmesan

CROQUETTES

- ♦ Beef Brisket
- ♦ Macaroni, Truffle & Cheese (V)
- ♦ Caramelised Onion & Goats Cheese (V)

MINI PIZZAS

- ♦ Ham & Pineapple
- ♦ Vegetarian (V)
- ♦ Margarita (V)
- ♦ BBQ Chicken & Mushroom

SPRING ROLLS

- ♦ Asian Vegetable (VG)
- ♦ Peking Duck
- ♦ Cheeseburger
- ♦ Thai Chicken

EMPANADAS

- ♦ Chicken, Jalapeno & Cilantro
- ♦ Mexican Beef
- ♦ Sweet Potato, Manchego & Corn (V)

SLIDERS

- ♦ Mini beef sliders with cheese & burger sauce
- ♦ Smokey BBQ Pork sliders with coleslaw

DIETARY LEGEND

- ♦ V Vegetarian
- ♦ VG Vegan
- ♦ GF Gluten Friendly



SILVER PACKAGE

115 Per Person

Minimum 50 Adults

INCLUSIONS

- ◆ 5 Hour reception room hire
- ◆ Personal wedding coordinator
- ◆ Bridal table & backdrop with fairy lights
- ◆ Room set up to your preference
- ◆ White cloth linen & white lycra chair covers
- ◆ Crockery, glassware & cutlery
- ◆ Choice of chair sash by Dream Decor
- ◆ Table centrepieces by Dream Decor
- ◆ Bridal table styling by Dream Decor
- ◆ Gift table & cake table
- ◆ Professional bar & waitstaff

- ◆ Two course table service OR canapes & standard buffet
- ◆ Tea & coffee in adjoining room
- ◆ Your cake cut & served on platters

ENHANCEMENTS

- ◆ Upgrade to premium buffet (per person) 10
- ◆ Have your cake served to guests individually with cream & seasonal berries (per person) 4.50
- ◆ Vendor meal 45

INFORMATION

- ◆ 10% Package discount applicable Monday - Thursday
- ◆ Not available on public holidays



GOLD PACKAGE

135 Per Person

Minimum 50 Adults

INCLUSIONS

- ◆ 5 Hour reception room hire
- ◆ Personal wedding coordinator
- ◆ Bridal table & backdrop with fairy lights
- ◆ Room set up to your preference
- ◆ White cloth linen & white lycra chair covers
- ◆ Crockery, glassware & cutlery
- ◆ Choice of chair sash by Dream Decor
- ◆ Table centrepieces by Dream Decor
- ◆ Bridal table styling by Dream Decor
- ◆ Gift table & cake table
- ◆ Professional bar & waitstaff
- ◆ Personalised guest menus

- ◆ Three course table service OR canapes & premium buffet
- ◆ Three hour standard beverage package
- ◆ Tea & coffee in adjoining room
- ◆ Your cake cut & served on platters

ENHANCEMENTS

- ◆ Have your cake served to guests individually with cream & seasonal berries (per person) 4.50
- ◆ Extend to 4 hour standard bev package (per person) 5
- ◆ Upgrade to 3 hour premium bev package (per person) 10
- ◆ Vendor meal 45

INFORMATION

- ◆ 10% Package discount applicable Monday - Thursday
- ◆ Not available on public holidays



PLATINUM PACKAGE

185 Per Person

Minimum 50 Adults

INCLUSIONS

- ◆ Foreshore ceremony & wet-weather location
- ◆ 50 White ceremony chairs & signage table

- ◆ 5 Hour reception room hire
- ◆ Personal wedding coordinator
- ◆ Professional DJ & MC
- ◆ Bridal table & backdrop with fairy lights
- ◆ Room set up to your preference
- ◆ White cloth linen & white lycra chair covers
- ◆ Crockery, glassware & cutlery
- ◆ Choice of chair sash by Dream Decor
- ◆ Table centrepieces by Dream Decor
- ◆ Bridal table styling by Dream Decor
- ◆ Fabric ceiling draping with fairy lights by Dream Decor
- ◆ Gift table & cake table
- ◆ Professional bar & waitstaff
- ◆ Personalised guest menus

- ◆ Chef's selection of canapes
- ◆ Three course table service or premium buffet
- ◆ Four hour premium beverage package
- ◆ Tea & coffee in adjoining room
- ◆ Your cake cut & served on platters

INFORMATION

- ◆ 10% Package discount applicable Monday - Thursday
- ◆ Not available on public holidays
- ◆ Vendor meal 45



TABLE SERVICE MENU

ENTRÉES

Confit duck leg with salt baked beetroot & curd (GF)

Slow cooked pork belly with cauliflower puree, pickled apple & dutch carrot (GF)

King prawns with chiffonade cos, seafood sauce, green apple & cucumber (GF)

Crab Rilette with fennel & radish salad & crème fraiche (GFA)

Chicken Caesar with crispy bacon, soft boiled egg, crouton & parmesan cheese (GFA)

MAINS

Beef sirloin with roasted shallots, potato rosti, honey glazed dutch carrots & red wine jus (GF)
Upgrade to Eye Fillet for 7.50 per person

Grilled Barramundi with crushed potatoes, radish, fennel & crème fraiche (GF)

Chicken breast with fondant potato, creamed leeks, wild mushrooms & jus (GF)

Roast beef with roast potatoes, yorkshire pudding, roast carrots & roasting juices (GFA)

Slow roasted lamb rump with mashed potato, grilled dutch carrots & mint jus

Seared salmon fillet with sticky black bean stir fried vegetables & steamed bok choy (GF)

Two selections per course, served alternate drop



TABLE SERVICE CONTINUED..

DESSERT

Chocolate brownie with hazelnut brittle & hazelnut ice-cream (GF)

Sticky toffee pudding with butterscotch sauce & vanilla ice-cream

Pana Cotta with oat crumb, strawberries & strawberry sorbet (GFA)

Crème brulee with shortbread biscuit & fresh citrus (GFA)

Baked cheesecake with chantilly cream & berry compote

Lemon meringue tart with mascarpone

CANAPES

Chef's selection of three seasonal canapes - 12.50 per person

DIETARY LEGEND

- ♦ V Vegetarian
- ♦ VG Vegan
- ♦ GF Gluten Friendly



BUFFET MENU

STANDARD

Two Hot Dishes
Two Cold Sides
One Hot Side

PREMIUM

Three Hot Dishes
Two Cold Sides
One Hot Side

HOT DISHES

- ◆ Roast leg of lamb with rosemary & garlic (GF)
- ◆ Whole roasted chicken portions with lemon & fresh herbs (GF)
- ◆ Slow cooked beef striploin with horseradish & mustard (GF)
- ◆ Pan-fried market fish with lemon & dill butter (GF)
- ◆ Roast pork loin with spiced apple sauce
- ◆ Beef & pork lasagne
- ◆ Vegetarian pasta bake (V)
- ◆ Butter chicken
- ◆ Thai green chicken curry
- ◆ Massaman beef
- ◆ Mango chicken

HOT SIDES

- ◆ Roasted chats with garlic & thyme (V)(GF)
- ◆ Creamy mashed potato (V)(GF)
- ◆ Creamy potato bake (V)(GF)
- ◆ Roast pumpkin (V)(GF)
- ◆ Steamed rice (V)(GF)



BUFFET CONTINUED..

COLD SIDES

- ◆ Asian coleslaw with carrot, cabbage, shallots & sweet chilli mayo (V)(GF)
- ◆ Greek salad with cherry tomatoes, sliced cucumbers, onion, fetta cheese & olives (V)(GF)
- ◆ Traditional caesar with cos lettuce, bacon, soft boiled egg, parmesan, cheese & croutons (GFA)
- ◆ Garden salad with mesculun, cucumber, carrot, tomato & balsamic (V)(GF)
- ◆ Pasta salad with beetroot, carrot, celery, semidried tomatoes, mayonaise & shallots (V)
- ◆ Potato salad with bacon, egg, sour cream & shallots (GF) (VA)

OTHER INCLUSIONS

- ◆ Dinner Rolls & Butter
- ◆ Gravy & Condiments
- ◆ Steamed Seasonal Vegetables

ENHANCEMENTS

Natural Oysters (2 Per Person)	9 Per Person
Fresh Prawns (2 Per Person)	7.50 Per Person
Chef's Selection of Three Canapes	12.50 Per Person
Dessert Course	12.50 Per Person



GRAZING TABLES

INCLUSIONS

- ◆ Seasonal Fruits, berries & vegetable batons
- ◆ Australian & international cheeses
- ◆ Assortment of cured meats
- ◆ Assortment of water crackers, Jatz & lavosh
- ◆ Sliced bread
- ◆ Assorted dips
- ◆ Chef's selection of seasonal snacks & nuts

SIZES

HALF SIZE 1000
1.5m x 60cm (suitable 50 - 75 guests)

FULL SIZE 1700
3m x 60 cm (suitable for 75 - 100 guests)

Grazing tables are an additional item. Only available in addition to cocktail, table service or buffet catering options.

CHILDREN'S PACKAGE

12 Years & Under 25

- ◆ Mini chicken schnitzel & chips
- ◆ Tempura chicken nuggets & chips
- ◆ Bolognese
- ◆ Fish cocktail & chips
- ◆ Half serve of adult's main



BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

Three hours	40
Four hours	45

- ◆ Great Northern Super Crisp
- ◆ Carlton Dry
- ◆ Hardy's Riddle Sauvignon Blanc
- ◆ Hardy's Riddle Shiraz Cabernet
- ◆ Hardy's Riddle Brut
- ◆ Banrock Pink Moscato
- ◆ Great Northern Zero (bottled)
- ◆ Cascade Light (bottled)
- ◆ Postmix Softdrink

PREMIUM BEVERAGE PACKAGE

Three hours	50
Four hours	55

- ◆ Great Northern Super Crisp
- ◆ Carlton Dry
- ◆ VB
- ◆ Balter XPA
- ◆ Mud House Sauvignon Blanc
- ◆ Grant Burge Chardonnay
- ◆ Banrock Pink Moscato
- ◆ De Luca Prosecco
- ◆ Hardy's Riddle Brut
- ◆ St Hallet Shiraz
- ◆ Great Northern Zero (bottled)
- ◆ Cascade Light (bottled)
- ◆ Postmix Softdrink



CEREMONY PACKAGE

Foreshore Ceremony Package 440

INCLUSIONS

- ◆ 50 White ceremony chairs
- ◆ Signage table with 2 chairs
- ◆ Choice of arbour & styling by Dream Decor
- ◆ Direct access for bridal car
- ◆ Aisle sashes
- ◆ Wet-weather location (3 hours notice required)

HIRE ME

Coloured linen napkin	2
White acrylic card box	40
Ceiling fairy lights	130
Personalised guest menu	3



RECOMMENDED SUPPLIERS

DREAM DECOR

Resident Stylist
www.dreamdecor.com.au
mail@dreamdecor.com.au
0425 258 630

EVERLONG EVENTS

Wedding Stylist & Hire
www.everlongevents.com.au
0416 177 606

PETAL SOCIETY

Floristry
petalsociety.com.au
info.petalsociety@gmail.com

DORIAN TAYLOR

Resident DJ & MC
djdoriantaylor@gmail.com
0490816067

HOWARD SHEARMAN

Acoustic Music, DJ & MC
www.howardshearman.com

CHRISTO EVENTS

DJ & MC
0435222626
christoevents.com

JACOB HUGHES CREATIVE

Photography & Videography
jacobhughescreative.com.au

CROTTISON

Photography & Videography
www.crottison.com.au

BOOTH FAIRY

Photobooths & Photo Backdrops
info@theboothfairy.com
theboothfairy.com.au

CORBYS MINI BUS HIRE

Transportation
corbysminibus@gmail.com
facebook.com/corbysminibus

VANILLA S_CENCE

Cakes & Cookies
vanillasence@hotmail.com
vanillasenceshop.com.au

CELEBRATE WITH KATE

Celebrant
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