



# Events

WALLARAH BAY



# The Wallarah Room

Access	Stairs only, no wheelchair access
Capacity	90 Seated, 100 cocktail

## Room Hire

Monday - Thursday	\$600
Friday	\$750
Saturday	\$850
Sunday	\$900

## Inclusions & Facilities

- 5 Hour room hire
- Complimentary bump in one hour prior
- Private outdoor balcony & smoking area
- Dancefloor
- Room set up to your preference
- Projector & HDMI cable
- Microphone
- Bluetooth sound system
- Tables dressed with black or white linen
- Black or 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 on premises
- Security is required at an additional cost for 18th, 19th, 20th & 21st birthday events

## Cocktail

**\$32 Per person for four selections**

**Additional selection, \$10 per person per selection**

*One flavour per selection*

### Mini Rustic Pies

Chicken & leek (H)

Aussie beef (H)

Lamb & rosemary (H)

### Gourmet Sausage Rolls

Aussie beef (H)

Lamb harissa (H)

Tuscan chicken (H)

### Arancini

Truffled mushroom & parmesan (V)(EF)(H)

Pumpkin & ricotta (V)(EF)(H)

Bolognese, pea & parmesan (EF)(H)

Semi-dried tomato & basil pesto (V)(EF)(H)

Chicken, spinach & parmesan

### Mini Quiches

Traditional lorraine with leek (H)

Pumpkin & ricotta (V)(H)

Caramelised onion & goat's cheese (V)(H)

Salmon, asparagus & dill (H)

### Mini Pizzas

Vegetarian (V)

Margarita (V)

BBQ chicken & mushroom (H)

Chicken, pineapple, jalapeno & creme fraiche (H)

### Chicken Wings

Perri perri (GF)

Honey Soy (GF)

Maple & smoked chilli (GF)

Chipotle BBQ (GF)

Boneless devil wings

### Chicken Skewers

Tandoori (GF)(EF)(H)

Yakitori (GF)(DF)(EF)(H)

Satay (GF)(DF)(EF)(H)

Malay coconut crusted (H)

Palm sugar ginger infused (H)

### Croquettes

Beef brisket (H)(EF)

Macaroni, truffle & cheese (V)(H)(EF)

Caramelised onion & goat's cheese (V)(EF)(H)

### Aussie Party Pair

Minced beef party pie & mini sausage roll

### Empanadas

Chicken, jalapeno & cilantro (H)

Mexican beef (H)

Sweet potato, manchego & corn (V)(H)

### Sliders

Mini beef sliders with cheese & burger sauce

Smokey BBQ pulled pork sliders with coleslaw

### Samosas

Traditional vegetable (VG)(DF)(H)(EF)

Moroccan lamb (DF)(EF)(H)

Chicken tikka (EF)(H)

### Prawn Skewers

Honey soy (GF)

Sweet & sour (GF)

Satay (GF)

### Vietnamese Rice Paper Rolls

Prawn (GF)(DF)(EF)(H)

Vegetarian (VG)(GF)(DF)(EF)(H)

Chicken (DF)(EF)(H)

### Spring Rolls

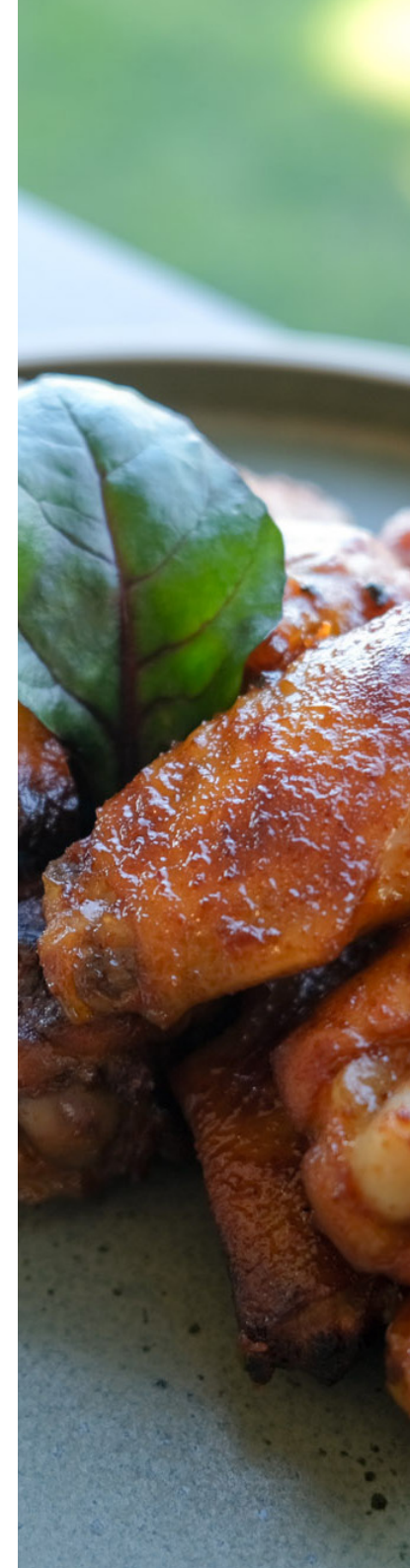
Asian vegetable (VG)(H)

Peking duck (DF)(EF)(H)

Cheeseburger (H)

Thai chicken (H)

(EF) Egg free | (DF) Dairy free | (GF) Gluten friendly | (H) Halal | (V) Vegetarian | (VG) Vegan





## Table Service

Main - \$38 per person

Main & Dessert - \$56 per person

Entrée & Main - \$58 per person

Entrée, Main & Dessert - \$80 per person

### 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 rillette 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 (GFA)

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

### Dessert

Nutella chocolate slice with nutella gelato (GF)

Sticky date pudding with vanilla bean gelato

Baked New York cheesecake with raspberry sorbet (GF)

Hazelnut mousse with vanilla bean gelato (GF)

Lemon meringue tart with mascarpone

### Canapes

Upgrade your guest's experience with chef's selection of three seasonal canapes on arrival - \$12.50 per person

### Information

Two selections per course, served alternate drop

Vegetarian / vegan options available on request

Table service menu inclusive of dinner rolls & butter

### Dietary Legend

(GF) Gluten friendly | (GFA) Gluten friendly option available



## Buffet Style

### Standard

Two hot dishes  
Two cold dishes  
One hot side  
\$58 per person

### Premium

Three hot dishes  
Two cold dishes  
One hot side  
\$68 per person

## 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 (GF)(EF)(H)

Thai green chicken curry (GF)(EF)(H)

Massaman beef (H)

Mango chicken (GF)(EF)(H)

## Hot Sides

Roasted chats with garlic & thyme (V)(GF)

Creamy mashed potato (V)(GF)

Creamy potato bake (V)(GF)

Roast pumpkin (VG)(GF)

Steamed rice (VG)(GF)

## Cold Sides

Asian coleslaw with carrot, cabbage, shallots & sweet chilli mayo (V)(GF)

Greek salad with cherry tomatoes, sliced cucumbers, onion, feta 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, mayonnaise  
& shallots (V)

Potato salad with bacon, egg, sour cream & shallots (GF)(VA)

## Complimentary 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 seasonal canapes - \$12.50 per person

Dessert course (chef's selection of assorted desserts & fruit) - \$12.50 per  
person

## Information

Buffet style quantities calculated per person, not unlimited

(GF) Gluten friendly | (GFA) Gluten friendly option available | (V) Vegetarian

(VA) Vegetarian option available | (VG) Vegan



## Grazing Tables

### Single

1.5m x 60cm

Suitable for up to 50 guests

\$1,000

### Double

3m x 60cm

Suitable for 60 - 100 guests

\$1,700

## Inclusions

Seasonal fruits, berries & vegetable batons

Australian & international cheeses

Assortment of cured meats

Assortment of water crackers, Jatz & lavosh

Sliced bread

Assorted housemade dips

Chef's selection of seasonal snacks & nuts

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

## Kid's Package

12 Years & under - \$12 each

Mini chicken schnitzel & chips | Tempura chicken nuggets & chips

Bolognese | Fish cocktails & chips

Half serve buffet - \$25

## Cake Service Options

### Platters

Have your cake cut & served on platters to guests - 50c per person

### Individually Plated

Have your cake cut & served individually to guests with cream & seasonal berries - \$4.50 per person



## Additional Platters

### Retro Platter

500g cheddar cubes, 600g cabanossi, housemade french onion dip, crackers & vegetables batons - \$75

### Grazing Platter

Assortment of meats, 500g cheese (chef's selection), sundried tomatoes, olives & breadsticks - \$80

### Australian Cheese Platter (v)

250g Cheddar, 500g brie, fresh grapes & pear, fruit paste, lavosh, crackers & dried fruits - \$86

### Fruit Platter (GF)(VG)

Chef's selection of seasonal fruit - \$70

### Slab Cake Platter

One choice per platter - chocolate mud, white mud, caramel mud, orange & almond (GF), carrot, banana, vanilla sponge & cream, tiramisu, black forest or blueberry cheesecake (48 portions) - \$110



## Beverage Options

Cash bar

Bar tab with your chosen inclusions & dollar limit

Beverage package

## Important Information

Cocktails are not available from the function room bar

No shots or doubles permitted

Beverage options subject to availability & seasonal changes

No external food or beverage permitted into the venue

Alcoholic gifts/prizes will be kept at reception for collection at the end of the event

For the latest beverage options & packages, please consult your Event Coordinator

The Dish Group & The Wyong Leagues Group practice The Responsible Service of Alcohol

## Hire Me

Coloured cloth napkin - \$1.50 each (minimum 40)

White acrylic card box - \$30

Ceiling fairy lights - \$130

Fairy light feature wall - \$130

## Recommended Suppliers

### Spectacular Balloons

Balloons, prop hire, 360 photo booths & backdrops  
info@spectacularballoons.com.au  
spectacularballoons.com.au

### Jacob Hughes Creative

Photography & Videography  
jacobhughescreative.com.au

### Crottison

Photography & Videography  
www.crottison.com.au

### Dorian Taylor

Resident DJ & MC  
djdoriantaylor@gmail.com  
0490-816-067

### Booth Fairy

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

### Everlong Events

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

### Corby's Mini Bus Hire

Local Mini Bus Hire  
corbysminibus@gmail.com  
facebook.com/corbysminibus

### Petal Society

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

### Vanilla S cence

Cakes & Sweets  
vanillasence@hotmail.com  
vanillascenceshop.com.au

### Howard Shearman

Acoustic Music, DJ & MC  
www.howardshearman.com

### Christo Events

DJ & MC  
christoevents.com  
0435-222-626

### Dream Decor

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





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**WALLARAH BAY**  
RECREATION CLUB

THE  
**dish**  
GROUP