

A group of people are celebrating, holding champagne glasses and sparklers. The scene is lit with warm, golden light, creating a festive atmosphere. The background is dark with bokeh light effects. The word 'events' is written in a white, cursive font across the top of the image.

events

Wallahar Bay Recreation Club



welcome

Thank you for your interest in Wallarah Bay Recreation Club as your premier function venue.

Located conveniently on the Central Coast just off the F3, our venue boasts absolute water frontage with a 180° view of the beautiful Tuggerah Lakes. Our Wallarah function room is the perfect venue for any occasion, with a large private balcony to share with friends and family, bar, dancefloor, and all necessary amenities.

Our highly experienced Head Chef and friendly events team are at your service to exceed all expectations and accommodate any requirements you may have leading up to and during your event.

If you would like to come see our beautiful venue or have any queries at all, please do not hesitate to contact myself via the details below. Thank you again, and we hope to hear from you soon.

Warmest regards,

Kimberley Hempsall
Function and Events Coordinator

Phone **02 4356 2222**

Email **dishevents@wyongleagues.com.au**

WALLARAH ROOM

Capacity	100
Access	Via stairs only
Venue Hire	Monday to Thursday \$500 Friday \$650 Saturday & Sunday \$700 Additional room hire - \$200 per hour

Inclusions:

- 5 Hour room hire
- Use of audio visual equipment facilities
- Dedicated events coordinator
- Beverage and wait staff
- Tables dressed with white linen and your choice of napkin
- Choice of black or white chair covers
- Choice of black or white table skirting
- Tea and coffee station
- Data projector
- Microphone
- Lectern
- 50" TV's

Optional Extras	Ceiling fairy lights \$100 Balcony fairy lights \$50 Chair sashes \$2 per chair Fairy light wall curtain \$100 Black linen \$6 per cloth
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Minimum Numbers: 50 catered adults

cocktail menu

COCKTAIL MENU

Mini Wagyu cheeseburgers

Smokey BBQ pork sliders

Mini gourmet pies (GF available)

Chicken & mushroom / chicken & leek / butter chicken / Aussie beef / lamb & rosemary

Vietnamese rice paper rolls GF

Prawn / vegetable / duck

Smoked mozzarella croquettes V

Arancini

Truffle mushroom / beetroot, goats cheese & chives / pumpkin & ricotta / Bolognese / salmon, wasabi, peas & dill

Gourmet sausage rolls (GF available)

Aussie beef / lamb Harissa / Tuscan chicken / Moroccan veg

Chicken skewers

Chilli soy / garlic honey / satay

Salt & lemon pepper squid

Steamed dumplings

Prawn / vegetarian / chicken

Mini quiches

Ham & cheese / spinach & semi-dried tomato / bacon & shallot

Wings GF

Smokey BBQ / smoked chilli

Frittatas GF

Ham & cheese / spinach & semi-dried tomato / bacon & shallot

Prawn Skewers

Honey chilli / soy caramel

Crumbed mushrooms w/ aioli V (vegan option available)

Cauliflower beignets w/ aioli V (vegan option available)

Mini tomato bruschetta V

Pizza made on puff pastry

Ham & pineapple / vegetarian / caramelized onion & chorizo / BBQ chicken & bacon

\$26.00 per person - please make 4 selections from our menu above

\$6.00 per person - per additional selection

GRAZING TABLES

\$1,000 (2 trestle tables) - Inclusions listed below
Or half this amount for \$500 (1 trestle table)

- | | |
|-------------------------|---------------------------|
| 1 kg sliced chorizo | 1kg dried apples |
| 1 kg sliced salami | 1kg blue cheese |
| 1 kg sliced prosciutto | 4 boxes of Jatz crackers |
| 1kg cabanossi | 4 boxes of water crackers |
| 1kg semi dried tomatoes | 5kg grapes |
| 1 kg basil pesto | 5kg watermelon |
| 1kg olives | 10 apples |
| 2kg brie | 1kg mixed nuts |
| 2 kg cheddar | 5 punnets blueberries |
| 1kg hommus | |

Note: Grazing tables are only available as an additional item to the other catering menus





additional platter options

ADDITIONAL PLATTER OPTIONS

The Dairy - \$75.00 per platter

A selection of local Australian and imported cheeses
Fresh grapes & pear, fruit paste, lavosh & crackers

Retro Platter - \$55.00 per platter

Cabanossi, cheddar cubes, celery & carrot batons, French
onion dip & crackers

From the Pastry Kitchen - \$75.00 per platter

Chef's selection of individual gourmet desserts

Anti Pasto Platter - \$65.00 per platter

Fine selection of olives, sun dried tomatoes, marinated
capsicum, rocket, grilled sourdough & cured meats

Seasonal Fruit Platter - \$50.00 per platter

Selection of seasonal fruit

Slab Cake Platter - \$50.00 per platter

Chocolate, carrot or banana

Note: These platters are only available as additional options to
the other catering menus

events package 1

TABLE SERVICE EVENTS PACKAGE

Entrees

Confit duck leg w/ salt baked beetroot, curd & spinach (GF)

King prawns w/ Iceberg lettuce, cherry tomatoes & avocado puree (GF)

Slow cooked pork belly w/ braised cabbage, crispy apple & carrot puree (GF)

Almond crumbed chicken w/ onion, cucumber & rocket salad
House cured salmon w/ fennel & radish salad & Crème Fraiche (GF)

Gnocchi w/ roasted pumpkin, peas, & spinach & pumpkin puree (V)

Chicken Caesar salad w/ crispy bacon, soft boiled egg, crouton & parmesan cheese (GF available)





events package 1

Mains

Beef Sirloin w/ roasted shallots, smashed chats, honey glazed dutch carrots & red wine jus (GF)

Grilled Barramundi w/ shaved fennel, radish, wilted spinach, tomato & prawn & dill sauce (GF)

Chicken supreme w/ fondant potato, creamed leeks, wild mushrooms & jus (GF)

Wild mushroom risotto w/ English spinach & parmesan (V)(GF)

Roast beef w/ roast potatoes, Yorkshire pudding, roast carrots, green beans & roasting juices (GF available)

Slow roasted lamb rump w/ puy lentils, pumpkin, kale, lamb & mint jus

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

* Additional \$3 per person

events package 1

Desserts

Chocolate mousse w/ hazelnut brittle & hazelnut ice-cream (GF)

Sticky toffee pudding w/ butterscotch sauce and rum & raisin ice-cream

Coconut Panna cotta w/ shortbread biscuit, strawberries & strawberry sorbet

Crème brulee w/ meringue & fresh citrus (GF)

Baked cheesecake w/ Chantilly cream & berry compote

\$30.00 per person - 1 course

\$45.00 per person - 2 course

choice of 2 items per course, alternate drop

\$55.00 per person - 3 course

choice of 2 items per course, alternate drop

Add a Chef's selection of canapés

\$7.50 per person for 3 options

\$2.00 per extra canapè





events package 1

Kid's Menu

Mains

Crumbed fish & chips

Macaroni & cheese

Mini chicken schnitzel & chips

Tempura nuggets & chips

Dessert

Ice cream with topping - chocolate, strawberry or caramel

\$18.00 per child - 12 years and under

Additional Option - Cake Serving

Option 1: \$0.50 per person

Cut and served on platters

Option 2: \$3.50 per person

Cut and served as dessert to your guests w/ cream & strawberries

events package 2

EVENTS PACKAGE 2 - Buffet Menu

Hot Dishes - selection of 3 hot dishes below

Roast studded leg of lamb w/ rosemary & garlic

Half roast chicken w/ lemon & fresh herbs

Roast pork loin steak w/ apple sauce

Slow cooked beef striploin w/ horseradish & mustard

Pan fried market fish w/ lemon & dill butter

Roast chicken supreme

Vegetarian pasta bake

Salads - selection of 3 salads below

Asian coleslaw w/ carrot, cabbage, shallots & sweet chilli mayo

Greek salad, cherry tomatoes, sliced cucumbers, onion, fetta cheese & olives

Tossed garden salad w/ balsamic dressing

Traditional Caesar salad, cos lettuce, bacon, soft boiled egg, parmesan cheese & croutons

Slaw w/ apple, cabbage, carrot & mayonnaise

Potato - selection of 1 potato dish below

Roasted chats w/ garlic & thyme

Creamy mashed potato

Creamy bacon potato bake

Potato salad w/ bacon, egg, sour cream & shallots

Inclusions – seasonal vegetables, condiments & dinner rolls



events package 2

Events Buffet Menu - \$45.00 per person

Enhancements

Hunter Valley cheese board w/ crackers, quince & dried fruit

Fresh oysters w/ salmon roe, lemon & lime zest (2 pp)

Fresh buckets of prawns (2 pp)

Additional hot dish selection from the above menu

\$7.50 per person, per enhancement

Additional Course Options

Dessert course - \$10 per person

Inclusions:

Seasonal fruit

Assorted cakes/slices

Chocolate mousse jars

Assorted mini tarts

Macaroons

recommended suppliers

Dream Décor - Rebecca Higgs

Mobile: 0425 258 630

Email: mail@dreamdecor.com.au

Web: www.dreamdecor.com.au

Dorian Taylor DJ

Phone: 0490816067

Email: djdoriantaylor@gmail.com

25K Creative – Melissa Omullane

Email: hello@25kcreativegroup.com

Facebook: [Facebook.com/25kcreative](https://www.facebook.com/25kcreative)

Instagram: [@25kcreative](https://www.instagram.com/25kcreative)

Vanilla S_ence

Mobile: 0403432689

Email: Vanillas_ence@hotmail.com

Website: vanillasence.com.au

Facebook: [facebook.com/Vanilla S_ence](https://www.facebook.com/VanillaS_ence)

Coastal Prestige Photobooths

Phone: 0450 027 270

Email: info@coastalprestigephotobooths.com.au

Web: www.coastalprestigephotobooths.com.au/

Facebook: www.facebook.com/coastalprestigephotobooths

Parties a Breeze

Phone: 0410 999 308

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WALLARAH BAY RECREATION CLUB

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Fax: **02 4392 1694**

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Instagram: **@wyongleagues**

F3 Freeway



Toukley



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