

THE WALLARAH ROOM

Access Stairs Only, No Wheelchair Access

Capacity 90 Seated, 100 Cocktail

ROOM HIRE

Monday - Thursday 600 750 Friday Saturday 850 900 Sunday

INCLUSIONS & FACILITIES

- Private outdoor balcony & smoking area
- Dancefloor
- 5 Hour Room Hire
- Complimentary bump in 1 hour prior
- Room set up to your preference
- Projector & HDMI cable
- Microphone
- 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 onto premises. Security required at additional cost for 18th, 19th, 20th & 21st Birthday events.

Catering - Cocktail Food

COCKTAIL MENU

Four Selections 32 Per Person Additional Selection 10 Per Person

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

SPRING ROLLS

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

ARANCINI

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

EMPANADAS

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

CROQUETTES

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

SLIDERS

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

MINI PIZZAS

- Vegetarian (V)
- Margarita (V)
- BBQ Chicken & Mushroom
- Chicken, pineapple, jalapeno
 & creme fraiche

DIETARY LEGEND

- V Vegetarian
- VG Vegan
- GF Gluten Friendly

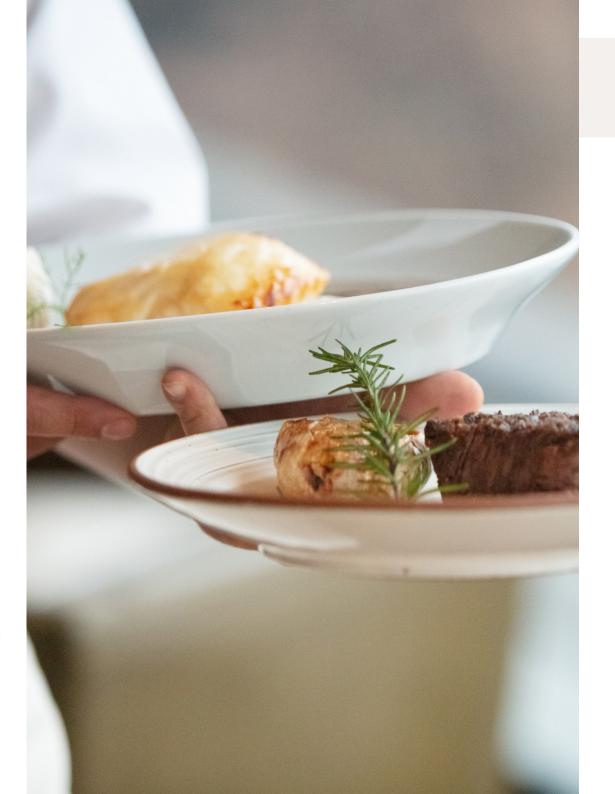


TABLE SERVICE

Main Only38 Per PersonMain & Dessert56 Per PersonEntrée & Main58 Per PersonEntrée, Main & Dessert80 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

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

Two selections per course, served alternate drop

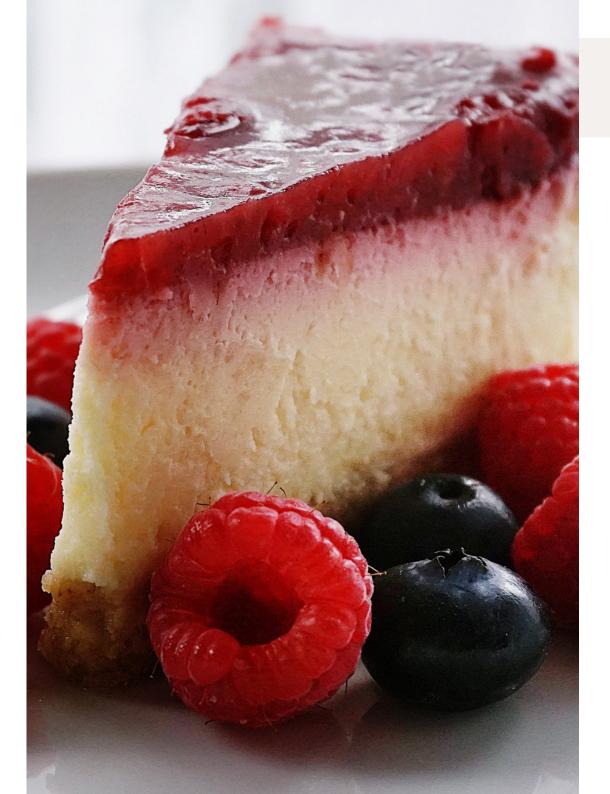


TABLE SERVICE CONTINUED..

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

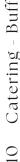
Lemon meringue tart with mascarpone

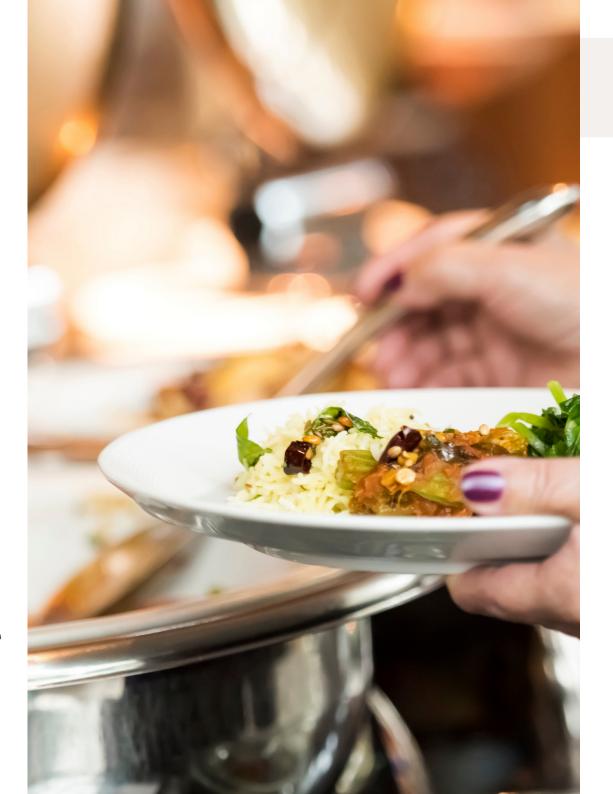
CANAPES

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

DIETARY LEGEND

- V Vegetarian
- VG Vegan
- GF Gluten Friendly





BUFFET

STANDARD

PREMIUM

Two Hot Dishes Two Cold Sides One Hot Side

Three Hot Dishes Two Cold Sides One Hot Side

58 Per Person

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
- 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 for up to 50 guests)

FULL SIZE 1700

3m x 60 cm (suitable for 60 - 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 Per Child

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

14



ADDITIONAL PLATTERS

RETRO PLATTER

75

500g cheddar cubes, 600g cabanossi, french onion, crackers & vegetable batons

GRAZING PLATTER

80

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

AUSTRALIAN CHEESE PLATTER 86

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

FRUIT PLATTER

70

Chef's selection of seasonal fruit

SLAB CAKE PLATTER

110

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

CAKE SERVICE OPTIONS

PLATTERS

0.50 Per Person

Have your cake cut & served on platters to guests

INDIVIDUALLY PLATED

4.50 Per Person

Have your cake cut & served individually to guests with cream & seasonal berries



BEVERAGE OPTIONS

- Cash bar
- Bar tab with your chosen inclusions & dollar limit
- Beverage package

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

IMPORTANT INFORMATION

- Cocktails are not available from the function room bar
- No shots or doubles permitted
- Beverage options subject to availability
- No external beverage or food permitted into the venue
- Alcoholic gifts/prizes will be kept at reception for collection at the end of the function
- ◆ The Dish Group & The Wyong Leagues Group practice
 The Responsible Service of Alcohol

HIRE ME

Coloured linen napkin	2
White acrylic card box	40
Ceiling fairy lights	130
Fairy light feature wall	130



RECOMMENDED SUPPLIERS

HOWARD SHEARMAN

Acoustic Music, DJ & MC www.howardshearman.com

CHRISTO EVENTS

DJ & MC 0435222626 christoevents.com

BOOTH FAIRY

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

SPECTACULAR BALLOONS

Balloons, Prop Hire, 360 Video Photo Booths & Backdrops info@spectacularballoons.com.au spectacularballoons.com.au

CORBYS MINI BUS HIRE

Transportation corbysminibus@gmail.com facebook.com/corbysminibus

VANILLA S_CENCE

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

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