

AUGUST 2024

# EVENTS



WALLARAH BAY  
RECREATION CLUB



## 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

- ◆ 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.

## 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

### 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

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

### 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



## TABLE SERVICE

Main Only	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 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

### STANDARD

Two Hot Dishes  
Two Cold Sides  
One Hot Side

58 Per Person

### PREMIUM

Three Hot Dishes  
Two Cold Sides  
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
- ◆ 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





## 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](http://www.howardshearman.com)

### CHRISTO EVENTS

DJ & MC  
0435222626  
[christoevents.com](http://christoevents.com)

### BOOTH FAIRY

Photobooths & Photo Backdrops  
[info@theboothfairy.com](mailto:info@theboothfairy.com)  
[theboothfairy.com.au](http://theboothfairy.com.au)

### SPECTACULAR BALLOONS

Balloons, Prop Hire, 360 Video Photo Booths & Backdrops  
[info@spectacularballoons.com.au](mailto:info@spectacularballoons.com.au)  
[spectacularballoons.com.au](http://spectacularballoons.com.au)

### CORBYS MINI BUS HIRE

Transportation  
[corbysminibus@gmail.com](mailto:corbysminibus@gmail.com)  
[facebook.com/corbysminibus](https://facebook.com/corbysminibus)

### VANILLA S\_CENCE

Cakes & Cookies  
[vanillasence@hotmail.com](mailto:vanillasence@hotmail.com)  
[vanillasenceshop.com.au](http://vanillasenceshop.com.au)

# CONTACT

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GROUP