



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)

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

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)





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 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 (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, 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 & baslamic (V)(GF)

Pasta salad with beetroot, carrot, celery, semidried tomatoes, mayonaise & 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

Dorian Taylor

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

Everlong Events

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

Petal Society

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

Howard Shearman

Acoustic Music, DJ & MC
www.howardshearman.com

Christo Events

DJ & MC
christoevents.com
0435-222-626

Jacob Hughes Creative

Photography & Videography
jacobhughescreative.com.au

Crottison

Photography & Videography
www.crottison.com.au

Booth Fairy

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

Corby's Mini Bus Hire

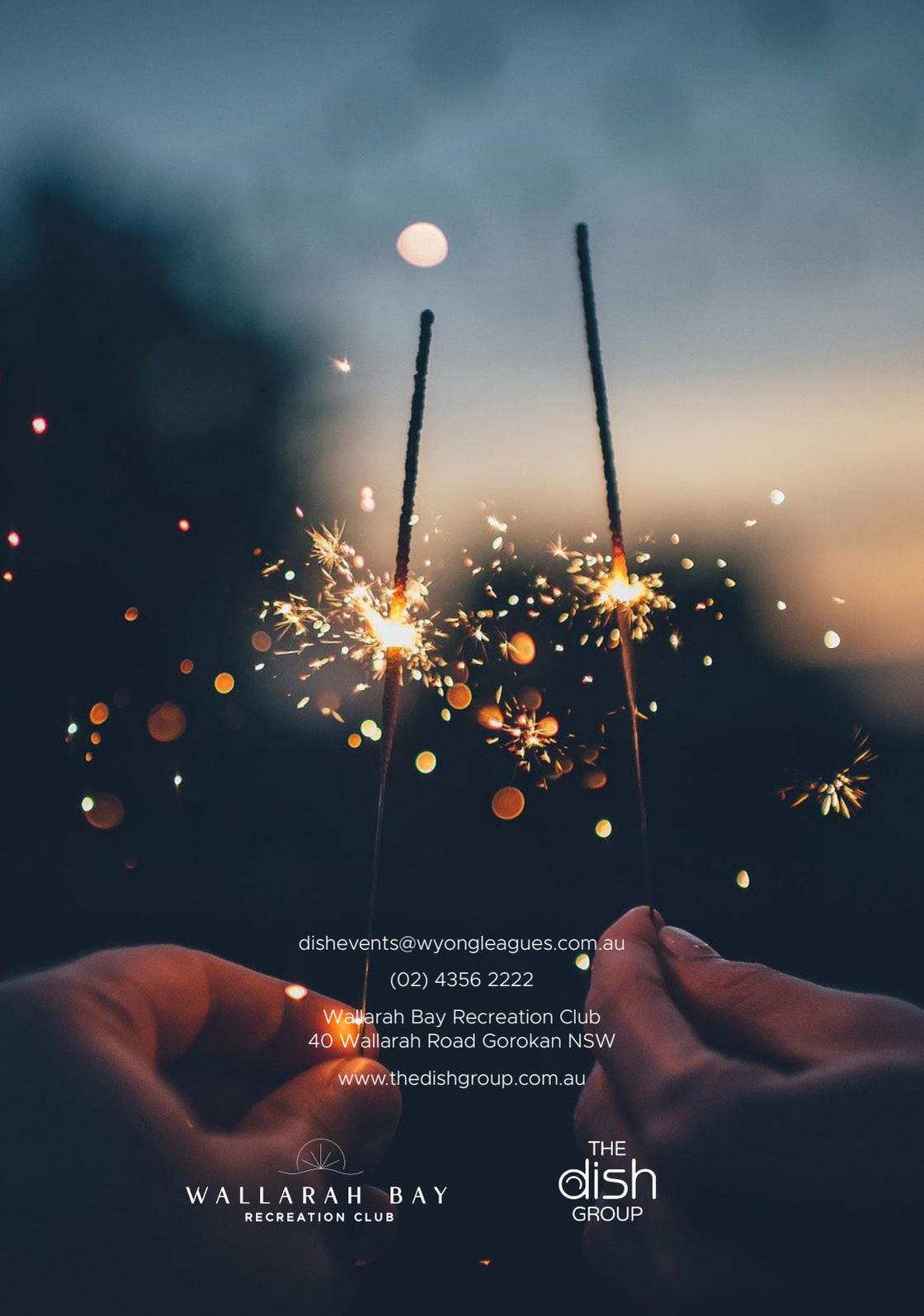
Local Mini Bus Hire
corbysminibus@gmail.com
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Vanilla S cence

Cakes & Sweets
vanillasence@hotmail.com
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Dream Decor

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RECREATION CLUB

THE
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GROUP