



Weddings

WALLARAH BAY



The Wallarah Room

Access

Lift access available

Capacity

90 Seated, 100 cocktail

Inclusions & Facilities

- 5 Hour room hire
- Complimentary bump in from 10am
- Private outdoor balcony & smoking area
- Dancefloor
- Microphone
- Bluetooth sound system
- Tables dressed white linen
- 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 (wedding cake permitted)

Contact

Kirsty Pennings, Weddings & Events Coordinator
dishevents@wyongleagues.com.au
(02) 4356 2222



Cocktail Package

85 Per Person

Minimum 50 Adults

Inclusions

- 5 Hour reception room hire
- Personal wedding coordinator
- Bridal table with styling by Dream Decor *
- White bridal table backdrop with fairy lights
- Up to 5 round tables with 10 chairs at each
- Choice of chair sash by Dream Decor (50 included)
- Table centrepieces by Dream Dream Decor (5 included)
- Gift table & cake table
- Professional bar & waitstaff

- Cocktail food menu - 5 selections
- Tea & coffee in adjoining room
- Your cake cut & served on platters

Enhancements

- | | |
|---|----|
| - Additional table of 10 with centrepiece | 70 |
| - Additional cocktail food selection (per person) | 10 |
| - Vendor meal | 40 |

Information

- 10% Package discount applicable Monday - Thursday
- Bookings not available on public holidays
- Bridal table for up to 9 guests included. Additional charge applies for larger bridal tables

Cocktail Menu

One flavour = one 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) ①

Mini Pizzas

Vegetarian (V)
Margarita (V)
BBQ chicken & mushroom (H)
Chicken, pineapple, jalapeño & 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, jalapeño & 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 ①

Honey soy (GF)
Sweet & sour (GF)
Satay (GF)

Vietnamese Rice Paper Rolls

Prawn (GF)(DF)(EF)(H) ①
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

① Australian Seafood | ② Imported Seafood | ③ Mixed Origin Seafood





Silver Package

115 Per Person

Minimum 50 Adults

Inclusions

- 5 Hour reception room hire
- Personal wedding coordinator
- Bridal table with styling by Dream Decor *
- White bridal table backdrop with fairy lights
- Room set up to your preference
- Choice of chair sash by Dream Decor
- Table centrepieces by Dream Dream Decor
- Gift table & cake table
- Professional bar & waitstaff

- Two course table service OR canapes & standard buffet
- Tea & coffee in adjoining room
- Your cake cut & served on platters

Enhancements

- Upgrade to premium buffet (per person) - 10
- Have your cake served to guests individually as dessert, with cream & seasonal berries (per person) - 4.50
- Vendor meal - 45

Information

- 10% Package discount applicable Monday - Thursday
- Bookings not available on public holidays
- Bridal table for up to 9 guests included. Additional charge applies for larger bridal tables
- Minimum 7 & maximum 10 guests per table



Gold Package

140 Per Person

Minimum 50 Adults

Inclusions

- 5 Hour reception room hire
- Personal wedding coordinator
- Bridal table with styling by Dream Decor
- White bridal table backdrop with fairy lights
- Room set up to your preference
- Choice of chair sash by Dream Decor
- Table centrepieces by Dream Dream Decor
- Gift table & cake table
- Professional bar & waitstaff
- Personalised table menus

- Three course table service OR canapes & premium buffet
- Three hour standard beverage package
- Tea & coffee in adjoining room
- Your cake cut & served on platters

Enhancements

- Have your cake served to guests individually as dessert, with cream & seasonal berries (per person) - 4.50
- Extend to 4 hour standard beverage package (per person) - 5
- Upgrade to 3 hour premium beverage package (per person) - 20
- Upgrade to 4 hour premium beverage package (per person) - 25
- Vendor meal - 45

Information

- 10% Package discount applicable Monday - Thursday
- Bookings not available on public holidays
- Bridal table for up to 9 guests included. Additional charge applies for larger bridal tables
- Minimum 7 & maximum 10 guests per table
- Table service course options - canapes, entree, main, dessert



Platinum Package

210 Per Person

Minimum 50 Adults

Inclusions

- Foreshore ceremony & wet-weather location
- 50 White chairs & signage table
- 5 Hour reception room hire
- Personal wedding coordinator
- Professional DJ/MC (5 hours)
- Bridal table with styling by Dream Decor
- White bridal table backdrop with fairy lights
- Room set up to your preference
- Choice of chair sash by Dream Decor
- Table centrepieces by Dream Dream Decor
- Fabric ceiling drapings with fairy lights by Dream Decor
- Gift table & cake table
- Professional bar & waitstaff
- Personalised table menus & A1 seating plan
- Chef's selection of canapes
- Three course table service OR premium buffet
- Four hour premium beverage package
- Tea & coffee in adjoining room
- Your cake cut & served on platters

Enhancements

- Vendor meal - 45

Information

- 10% Package discount applicable Monday - Thursday
- Bookings not available on public holidays
- Bridal table for up to 9 guests included. Additional charge applies for larger bridal tables
- Minimum 7 & maximum 10 guests per table



Table Service

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) ①

Crab rillette with fennel & radish salad & crème fraiche (GFA) ①

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) ①

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) ①

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

① Australian Seafood | ② Imported Seafood | ③ Mixed Origin Seafood



Buffet Style

Standard

Two hot dishes
Two cold dishes
One hot side

Premium

Three hot dishes
Two cold dishes
One hot side

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)(M)

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 & 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 (A) (2 per person) - \$9 per person

Fresh prawns (A) (2 per person) - \$7.50 per person

Chef's selection of three seasonal canapés - \$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

(A) Australian Seafood | (I) Imported Seafood | (M) Mixed Origin Seafood



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

Kid's Package

12 Years & under - \$25 each

Mini chicken schnitzel & chips | Tempura chicken nuggets & chips |

Bolognese | Fish cocktails & chips | Buffet half serve

Cake Service Options

Individually Plated

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



Ceremony Package

Foreshore Ceremony Package 440

Inclusions

- 50 White ceremony chairs
- Signage table with 2 chairs
- Choice of arbour & styling by Dream Decor
- Direct access for bridal car
- Aisle sashes
- Wet-weather setup (3 hours notice required)

Hire Me

Coloured linen napkin - 1.50

White acrylic card box - 30

Ceiling fairy lights - 130

Personalised DL size guest menus - 2

A1 black & white seating plan & easel - 40

In the event of unfavourable weather, the ceremony fee covers the cost of the indoor wet-weather flip & is therefore non-refundable

Sample Beverage Packages

Standard

Three hours	50
Four hours	55

Bottled

Great Northern Zero

On Tap

Great Northern Super Crisp

Carlton Dry

Carlton Draught

Wine

Hardy's Riddle Sauvignon Blanc

Hardy's Riddle Cabernet Merlot

Banrock Pink Moscato

Hardy's Riddle Brut

Post Mix

Soft drink

No shots, doubles or cocktails
available in the function room

Premium

Three hours	70
Four hours	75

Bottled

Great Northern Zero

On Tap

Great Northern Super Crisp

Carlton Dry

Carlton Draught

VB Balter XPA

Wine

Stoneleigh Sauvignon Blanc

Greasy Fingers Chardonnay

St Hallet Shiraz

Banrock Pink Moscato

Hardy's Riddle Brut

De Luca Prosecco

Spirits

Jack Daniels Tennessee Whiskey
(Old no7) *Bourbon*

El Jimador Blanco *Tequila*

Smirnoff Red *Vodka*

Gordons *Gin*

Bundaberg UP *Rum*

Captain Morgan

Johnnie Walker Red Label

Whiskey

Post Mix

Soft drink

Recommended Suppliers

Dream Decor

Resident Stylist

www.dreamdecor.com.au

mail@dreamdecor.com.au

0425-258-630

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

Celebrate With Kate

Celebrant

facebook.com/CelebrateWithKate

Peter Bray Celebrant

Celebrant

0414 148 187

peterbraycelebrant.com.au

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

Vanilla S cence

Cakes & Sweets

vanillasence@hotmail.com

vanillascenceshop.com.au

Corby's Mini Bus Hire

Local Mini Bus Hire

corbysminibus@gmail.com

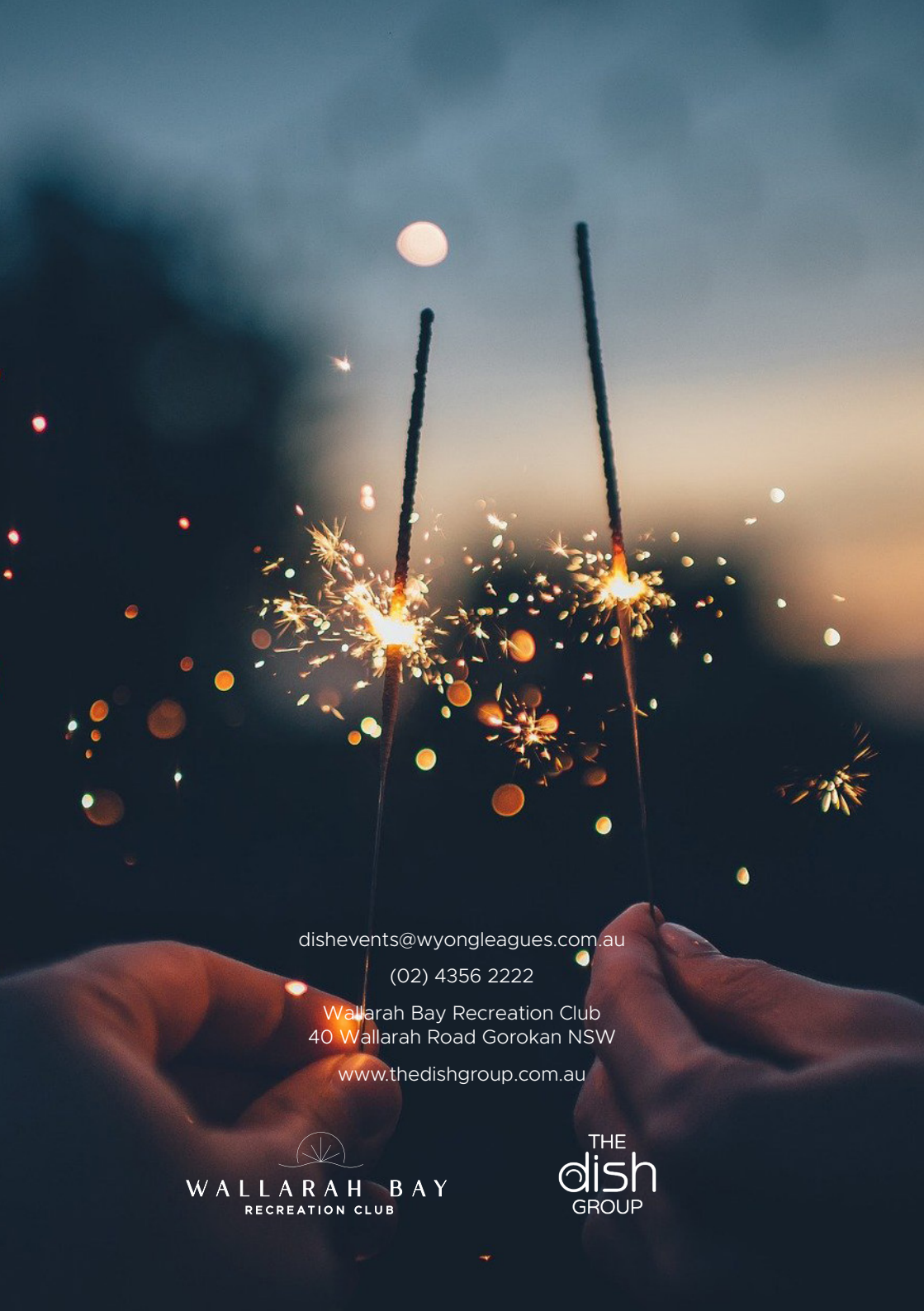
facebook.com/corbysminibus

Lion Limousines

Transportation

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