



## **FUNCTION MENU**

**Wangi Brasserie @ Wangi Workers Club**

### **FORMAL SET MENU (Min 30 people)**

***TWO COURSE MENU***  
***\$32 per person***

***THREE COURSE MENU***  
***\$40 per person***

***Choose any 2 of each course to be served alternatively***

#### **ENTREE**

Country Style Pumpkin Soup GF

Cream of Mushroom Soup GF

Caesar Salad

Thai Chicken Salad GF

King Prawn Cocktail

Leg Ham & Melon with Cranberry Sauce

Bocconcini and Oven Roasted Tomato with Basil Vinaigrette GF

Tandoori Chicken with Yoghurt

Tortellini Boscaiola

Chicken and Mushroom with Pastry Lid

Crumbed Calamari Rings with Tartare Sauce

Prawn Toast with Plum Sauce

#### **MAIN COURSE**

Lamb Rump with English Spinach and Kumera Purée GF

Seasonal Vegetables and Mushroom Sauce GF

Roasted Lemon Thyme Chicken with Sweet potato Mash and Green Vegetables

Grilled Chicken Breast with Mustard Sauce

Grilled Atlantic Salmon Fillets on Creamy Mash and Lemon Butter Sauce GF

Grilled Pork Lion Chop with Apple Sauce

Slow Cooked Red Curry Lamb with Potato



## FORMAL SET MENU Continued

### **DESSERT**

Chocolate Mud Cake  
Apple Pie with Custard and Cream  
Triple Chocolate Torte  
Pavlova with Passion Fruit GF  
Black Forest Cake  
Tiramisu  
Banana cake  
Blueberry cheesecake  
Fruit Salad GF

### **VEGETARIAN OPTIONS (choice of one)**

Veggie Omelet

A Combination of Onion, Mushroom, Bean Sprouts and Seasonal Veg  
Wrapped in Egg and served with Veg Sauce

Veg Singapore Noodles

Rice Vermicelli stir fry with Bean Sprouts, Bok Choy, Spring Onion, Carrot, Snow  
Peas With a dash of Curry Powder

Spinach Ricotta Ravioli

Ravioli with Spinach and Ricotta Cheese filling  
In Tomato Cream Sauce and Bocconcini

Roast Vegetables Quiche

Savory open faced pastry crust with a filling of Custard with Cheese  
And Roast Vegetables



## **COCKTAIL FUNCTION MENUS**

### **MENU 1**

***\$15.50 per person Five varieties***

***\$21.50 per person Eight varieties***

***(Min 30 people)***

***Optional Extras (for all cocktail menus)***

***Tray service \$2.00pp***

***Tea and coffee \$2.00pp***

Seasoned Potato Wedges with Chilli & Sour Cream (6pcs)

Chicken Satay Skewers (2pcs)

Sausage Rolls (2pcs)

Vegetable Samosa (3 pcs)

Mini Spring Rolls (3pcs)

Spinach & Ricotta Filo (2pcs)

Mini Meat Pies (2pcs)

Dim Sims (2pcs)

Crumbed Calamari Rings (2pcs)

Fish Cocktails (2pcs)

Fried Chicken Wings (2pcs)

### **Cocktail Menu 2 (Min 30 people)**

***\$17.50 per person Five varieties***

***\$24.50 per person Eight varieties (Including Menu 1)***

Tomato Bruschetta (2pcs)

Leg Ham & Rockmelon (2pcs)

Prawn Toast (2pcs)

Crumbed King Prawns (2pcs)

Mini Quiches (2pcs)

Chicken wrapped with Bacon (2pcs)

Mini Beef Kababs (2pcs)

Malaysian Chicken Satay Sticks (2pcs)

Fried Wontons (3pcs)

Steamed Dim Sim (2pcs)

Salt n' Pepper Squid (3pcs)



## **BUFFET MENUS**

### ***BUFFET MENU 1***

***\$24.90 per person (Min 40 people)***

Garden Salad

Spring Rolls

Dim sim

Vegetarian Samosa

Honey Chicken

Sweet Sour Pork

Mixed Vegetables in Oyster Sauce (GFO)

Mongolian Beef (GFO)

Vegetarian Fried Rice (GFO)

### ***DESSERT***

Pavlova with Passionfruit (GF)

French - Style Cheesecake

Carrot Cake

Tea and Coffee





**BUFFET MENU 2**  
**\$24.90 per person (min 40 people)**

Gourmet Bread Rolls

Garden Salad

Mustard Crusted Roast Beef and Jus

Roast pork with Apple Sauce and Jus

Roast Leg of Lamb with Mint Sauce

Roast Potatoes and Pumpkin

Medley of Vegetables

**DESSERT**

Pavlova with Passionfruit

French-Style Cheesecake

Carrot Cake

Tea and Coffee







### **BUFFET FUNCTION MENU 3**

**\$28.90 per person (min 40 people)**

A background image showing a coastal town with houses and trees on a hillside overlooking a harbor. A boat ramp extends into the water, and several sailboats are docked in the harbor. The sky is blue with light clouds.

Gourmet Rolls  
Creamy Potato Salad  
Garden Salad  
Prawn Chips  
Vegetarian Spring Roll  
Roast Beef and Gravy  
Battered Fish & Tartare Sauce  
Vegetable Medley (GF)  
Satay Chicken (GFO)  
Sweet n' Sour Pork  
Vegetarian Fried Rice (GFO)

### **DESSERT**

Pavlova with Passionfruit (GF)  
French - Style Cheesecake  
Carrot Cake

Tea and Coffee



## **BUFFET MENU 4**

**\$30.90 per person (min 40 people)**

Gourmet Bread Rolls

Cooked King Prawns with Lemon Wedges

Thousand Island Dressing\*

Caesar Salad

Garden Salad

Vegetarian Spring Rolls

Battered Fish and Tartare Sauce

Grilled Chicken Breast with Mushroom Sauce

Vegetable Medley (GF)

Chicken and Vegetables in Oyster Sauce (GFO)

Mongolian Beef (GFO)

Sweet and Sour Pork

Vegetarian Fried Rice (GFO)

## **DESSERT**

Pavlova with Passionfruit

French-Style Cheesecake

Carrot Cake

Tea and Coffee



## **KIDS FUNCTION MENU**

(12 years and under)

Minimum booking of 30 kids or more.  
Two choices served alternatively.  
\$18.50 per person

### Set Menu

Chicken Schnitzel with Chips and Gravy

Rump Steak 250g with Chips and Gravy

Seafood Basket with Chips

### Dessert

Ice-Cream with Flavouring

