

JUNE 2025

EVENTS

WANGI
WATERS



THE AUDITORIUM

Minimum	80 catered
Capacity	250

ROOM HIRE

Monday - Saturday	\$300
Sunday & Public Holidays	\$400

PRIVATE BAR STAFF / WAITSTAFF (OPTIONAL)

Monday - Saturday	\$50
Sunday & Public Holidays	\$60

Rates based on one staff member, per hour
Minimum 3 hours applies

INCLUSIONS & FACILITIES

- ♦ 5 Hour room hire
- ♦ Stage
- ♦ Dancefloor
- ♦ Tables (rectangular) & chairs

INFORMATION

- ♦ Latest finish time 10pm Mon-Thur & Sun
- ♦ Latest finish time 12am Fri & Sat
- ♦ Waitstaff only included with table service style catering. Other catering options are served on a catering table/station
- ♦ White table cloth - \$14 each



THE DOBELL ROOM

Minimum	30 catered
Maximum	80

ROOM HIRE

Monday - Saturday	\$150
Sunday & Public Holidays	\$300
Add Market St Café Deck	\$50

PRIVATE BAR STAFF / WAITSTAFF (OPTIONAL)

Monday - Saturday	\$50
Sunday & Public Holidays	\$60

Rates based on one staff member, per hour
Minimum 3 hours applies

INCLUSIONS & FACILITIES

- ♦ 5 Hour room hire
- ♦ Tables (rectangular & square) & chairs

INFORMATION

- ♦ Market St Café Deck only available after 4pm
- ♦ Waitstaff only included with table service style catering. Other catering options are served on a catering table/station
- ♦ White table cloth - \$14 each

PREMIUM COCKTAIL

Four Selections \$33 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

SLIDERS

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

ARANCINI

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

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)

SPRING ROLLS

- ♦ Peking Duck
- ♦ Cheeseburger
- ♦ Thai Chicken

MINI PIZZAS

- ♦ BBQ Chicken & Mushroom
- ♦ Chicken, Pineapple, Jalapeno & Creme Fraiche
- ♦ Potato, Rosemary, Olive & Garlic (V)

EMPANADAS

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

CROQUETTES

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

FROM THE SEA

- ♦ Crab Claws
- ♦ Coconut Crumbed Prawns
- ♦ Crumbed Sea Scallops
- ♦ Salt & Lemon Pepper Squid Boats



STANDARD COCKTAIL

Four Selections \$25 Per Person
Additional Selection \$8 Per Person

One Flavour = One Selection

AUSSIE DUO

- ♦ Mini Beef Party Pie & Mini Sausage Roll

MINI PIZZAS

- ♦ Vegetable (V)
- ♦ Margarita (V)

MINI DIM SIMS

- ♦ Beef
- ♦ Chicken

SPRING ROLLS

- ♦ Vegetable (V)

MINI QUICHES

- ♦ Chef's Selection of Mini Quiches

MAC & CHEESE BITES

SAMOSAS

- ♦ Vegetable (V)

ARANCINI

- ♦ Pumpkin (VG)
- ♦ Chicken & Mushroom
- ♦ Four Cheese (V)
- ♦ Italian Tomato (VG)
- ♦ Mushroom, Spinach & Mozzarella

MEATBALLS

- ♦ Beef

CHICKEN TENDERS

- ♦ Sweet Chilli
- ♦ Salt & Vinegar
- ♦ Classic

FROM THE SEA

- ♦ Fish Cocktails
- ♦ Calamari Rings
- ♦ Salt & Pepper Squid
- ♦ Tempura Prawn Cutlets
- ♦ Prawn Twisters
- ♦ Crumbed Sea Scallops
- ♦ Panko Prawns



PREMIUM TABLE SERVICE

One Course	\$33 Per Person
Two Course	\$48 Per Person
Three Course	\$61 Per Person

Important Information

- ♦ Not available in the Dobell Room
- ♦ Two selections per course, served alternate drop

ENTRÉES

- ♦ Slow cooked pork belly with cauliflower puree, pickled apple & dutch carrot (GF)
- ♦ King prawns with chiffonade cos, seafood sauce, green apple & cucumber (GF)
- ♦ Crab Rillettes with fennel & radish salad & crème fraîche (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
- ♦ Seared Barramundi with crushed potatoes, radish, fennel & crème fraîche (GF)
Upgrade to salmon fillet for 5 per person
- ♦ Chicken breast with fondant potato, creamed leeks, wild mushrooms & jus (GF)
- ♦ Slow roasted lamb rump with mashed potato, grilled dutch carrots & mint jus

DESSERT

Please select one of the following sides per dessert:

Cream GF, Vanilla gelato GF, Salted caramel gelato GF, Pistachio gelato GF or Raspberry gelato GF

- ♦ Sticky date pudding
- ♦ Lemon meringue tart
- ♦ Caramello pistachio cheesecake (GF)
- ♦ Glazed white choc & strawberry mousse (GF)
- ♦ Dolce latte slice (GF)
- ♦ Glazed raspberry lemon bavaois (GF)
- ♦ Toblerone chocolate cheesecake

ENHANCEMENTS

Dinner roll & butter	\$1.50 per person
Cloth napkin	\$2 per person

(VG) Vegan | (V) Vegetarian | (GFA) Gluten Friendly Option Available



STANDARD TABLE SERVICE

One Course	\$29 Per Person
Two Course	\$41 Per Person
Three Course	\$53 Per Person
Add dinner roll & butter	\$1.50 per person

ENTRÉES

- ♦ Garlic bread (VG)
- ♦ Italian beef meatballs with spicy tomato sauce, toasted ciabatta & parmesan
- ♦ Crispy fried prawns with fennel, nashi pear, red onion & aioli
- ♦ Slow cooked pork belly bites with black bean & sticky soy glaze
- ♦ Crispy battered cauliflower pieces with romesco (VG)
- ♦ Shitake & buffalo mozzarella arancini with mint & parsley pesto & parmesan (V)

MAINS

- ♦ Caesar salad with chargrilled chicken (GFA)
- ♦ 250g Riverine rump steak served with chips & salad or mash & veg, and choice of sauce (GFA)
- ♦ Chicken schnitzel with chips & salad or mash & veg, and choice of sauce
- ♦ Chicken parmigiana with chips & salad or mash & veg, and choice of sauce
- ♦ Crumbed Flathead with chips & salad or mash & veg, lemon & tartare
- ♦ Pan seared Australian Barramundi with chips & salad or mash & veg, lemon & tartare (GFA)

DESSERT

Two selections dropped alternatively, served with cream & berry compote:

- ♦ Mud | classic, white or caramel
- ♦ Orange & almond (gf)
- ♦ Orange & poppy (gf)
- ♦ Jaffa (chocolate orange) (gf)
- ♦ Carrot
- ♦ Banana
- ♦ Cheesecake
- ♦ Sponge jam & cream
- ♦ Black forest

*Two selections per course, served alternate drop
Dietary options available on request*

(VG) Vegan | (V) Vegetarian | (GFA) Gluten Friendly Option Available



PREMIUM BUFFET

\$51 Per Person

INCLUSIONS

- ♦ Two hot dishes
- ♦ Two cold dishes
- ♦ One hot side
- ♦ Dessert
- ♦ Dinner rolls & butter
- ♦ Gravy & condiments
- ♦ Steamed seasonal vegetables

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

HOT SIDES

- ♦ Creamy mashed potato (V)(GF)
- ♦ Creamy potato bake (V)(GF)
- ♦ Roast pumpkin (V)(GF)

COLD SIDES

- ♦ Greek salad with cherry tomatoes, sliced cucumbers, onion, feta cheese & olives (V)(GF)
- ♦ Traditional caesar with cos lettuce, egg, bacon, parmesan & caesar dressing
- ♦ Garden salad with mesculun, cucumber, carrot, tomato & balsamic (V)(GF)
- ♦ Potato salad with bacon, egg, sour cream & shallots (GF)

DESSERT

- ♦ Chef's selection of petit fours (1.5 per person)
- ♦ Fruit salad

ENHANCEMENTS

- ♦ Natural oysters (2 Per Person) \$9 Per Person
- ♦ Fresh prawns (2 Per Person) \$7.50 Per Person
- ♦ Cloth napkin \$1.50 Per Person

(GF) Gluten Friendly | (V) Vegetarian





STANDARD BUFFET

STANDARD

\$36 Per Person

INCLUSIONS

- ♦ Dinner rolls & butter
- ♦ Roast leg of lamb with rosemary & garlic (GF)
- ♦ Roast pork loin with spiced apple sauce
- ♦ Roast Pumpkin (V)(GF)
- ♦ Creamy potato bake (V)(GF)
- ♦ Steamed seasonal vegetables (VG)(GF)
- ♦ Gravy & condiments

DESSERT

- ♦ Slab cake portions - two selections
(Mud, white mud, caramel mud, orange & almond (gf), orange & poppy (gf), jaffa (gf), carrot, banana, cheesecake, sponge jam & cream or black forest)
- ♦ Fruit salad

(V) Vegetarian | (GF) Gluten Friendly | (VG) Vegan



GRAZING TABLES

SINGLE

\$1,000

Suitable for up to 40 guests or as an additional item

DOUBLE

\$1,700

Suitable for over 40 guests or as an additional item for large events

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

CHILDREN'S MENU

\$12 Per Child (12 years & under)

- ♦ Mini chicken schnitzel & chips
- ♦ Tempura chicken nuggets & chips
- ♦ Bolognese
- ♦ Fish cocktail & chips
- ♦ Mini schnitzel burger



CAKE SERVICE

PLATTERS

Have your cake cut & served on platters - \$1 per person

INDIVIDUALLY PLATED

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

TEA & COFFEE STATION

\$2.50 Per Person

- ♦ Crockery
- ♦ Instant coffee sachets
- ♦ Black tea bags
- ♦ Hot water
- ♦ Full cream milk
- ♦ Sugar / sweetner



ADDITIONAL PLATTERS

RETRO PLATTER

500g cheddar cubes, 600g cabanossi, french onion, crackers & vegetable batons - \$75

GRAZING PLATTER

Assortment of meats & 500g cheese (chef's selection), fresh grapes & pear, fruit paste, lavosh, crackers & dried fruits - \$80

FRUIT PLATTER

Chef's selection of seasonal fruit - \$70

SLAB CAKE PLATTER

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) - \$110



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