

JUNE 2025

CELEBRATIONS OF LIFE



WANGI
WATERS



THE AUDITORIUM

Minimum Catering Spend	\$1,000
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
- ♦ White table cloth - \$14 each
- ♦ Tea & coffee station - \$2.50 per person



THE DOBELL ROOM

Minimum Catering Spend	\$400
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
- ♦ White table cloth - \$14 each
- ♦ Tea & coffee station - \$2.50 per person

CLASSIC PLATTERS

Minimum 3 day's notice. Subject to supplier availability

MIXED SANDWICHES | \$52

Variety of classic fillings such as egg, ham, chicken & salads (32 quarters)

CHICKEN CAESAR WRAPS | \$50

Chicken, cos lettuce, egg, bacon, parmesan & caesar dressing (15 thirds)

RETRO PLATTER | \$75

500g Cheddar cubes, 600g cabanossi, homemade french onion dip, vegetable batons & crackers

CROISSANTS | \$50

Ham & cheese croissants (10)

PIES & SAUSAGE ROLLS | \$45

Mini beef pies (12) & mini sausage rolls (12) served with sauce

BATTERED FLATHEAD | \$55

Battered flathead pieces (15) served with chips & tartare

DIM SIMS | \$45

Fried mini chicken dim sims (25) & vegetable spring rolls (v) (32) served with sauce

MINI QUICHES | \$45

Chef's selection of mini quiches (12). *Vegetarian option available on request*

CHICKEN WINGS | \$46

1kg of oven baked chicken wings served with side sauce (approx 20)

BONELESS DEVIL WINGS | \$50

1kg of boneless devil wings served with side sauce (approx 17)

CHICKEN NUGGETS | \$40

1kg chicken nuggets (approx 40) served with sauce

SALT & LEMON PEPPER SQUID | \$45

Handmade salt & lemon pepper squid (30) served with sauce

ARANCINI (VG)(GF) | \$40

Cocktail pumpkin arancini (28) served with sauce

GRAZING PLATTER | 80

Assortment of meats, 500g cheese (chef's selection), sundried tomatoes, olives & breadsticks

DIETARY LEGEND

- ♦ V Vegetarian
- ♦ VG Vegan
- ♦ GF Gluten Friendly

GOURMET PLATTERS

Minimum 7 day's notice. Subject to supplier availability

LAND

MINI CHEESEBURGERS | \$210

Mini beef burgers with cheese & burger sauce (48)

BRISKET CROQUETTES | \$110

Beef brisket croquettes (50)

CHEESEBURGER SPRING ROLLS | \$120

Cheeseburger spring rolls (50) served with dipping sauce

PEKING DUCK SPRING ROLLS | \$120

Peking duck spring rolls (50) served with dipping sauce

PLANT BASED

KALE & ONION SLIDERS (V) | \$210

Mini sliders with kale & onion patties, lettuce, tomato & vegan aioli (48)

VEGAN SAUSAGE ROLLS (VG) | \$115

Mini vegan sausage rolls (30) served with sauce

MUSHROOM ARANCINI (V) | \$125

Truffled mushroom & parmesan arancini (50)

PUMPKIN ARANCINI (V) | \$120

Pumpkin & ricotta arancini (50)

MAC & CHEESE CROQUETTES (V) | \$110

Macaroni, truffle & cheese croquettes (50)

ONION & GOATS CHEESE CROQUETTES (V) | \$120

Caramelised onion & goat's cheese croquettes (50)

GLUTEN FRIENDLY

RUSTIC SAUSAGE ROLLS (GF) | \$150

Gluten-free Aussie beef sausage rolls (50) served with sauce

RUSTIC PIES (GF) | \$150

Chef's selection of gluten-free pies (50) served with sauce

QUICHES (GF) | \$150

Gluten-free spinach & ricotta mini quiches (50)

YAKATORI CHICKEN SKEWERS (GF) | \$155

Chef's selection of japanese chicken skewers (50)

CHICKEN TENDERS (GF) | \$145

Gluten-free chicken tenders (43) served with sauce

DIETARY LEGEND

- ♦ V Vegetarian
- ♦ VG Vegan
- ♦ GF Gluten Friendly



SWEET

Minimum 7 day's notice. Subject to supplier availability

SEASONAL FRUIT PLATTER | \$70

Chef's selection of seasonal fruit

AUSTRALIAN CHEESE PLATTER | \$86

250g Cheddar, 500g brie, fresh grapes & pear, fruit paste, lavosh crackers & dried fruits

SCONES | \$25

Scone halves (10) served with cream & jam

MINI CAKES | \$48

Chef's selection of locally sourced cupcake sized cakes (12)

SWEET MINIS | \$50

Chef's selection of locally sourced mini tartlettes (12)

MINI CHOCOLATE ECLAIRS | \$50

Locally sourced mini chocolate filled eclairs (12)

MINI DANISHES | \$56

Assorted mini danishes (20) dusted with icing sugar

BROWNIES | \$68

Chocolate brownie squares (15)

MINI MUFFINS | \$40

Assorted mini muffins (20)

GOURMET SLAB CAKE (GFA) | \$110

ONE SELECTION - mud, white mud, caramel mud, orange & almond (gf), orange & poppy (gf), jaffa (gf), carrot, banana, cheesecake, sponge jam & cream or black forest (48 portions)

BROWNIES (GF) | \$70

Gluten-free chocolate brownie squares (15)

CONTACT

julie@wangiworkers.com.au

(02) 4975 1451

