

SEPTEMBER 2025

# CELEBRATIONS OF LIFE



WANGI  
WATERS



# THE AUDITORIUM

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

Capacity 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

### 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 PLATTERS

*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 fruit danishes (20)

### 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

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