

JUNE 2026

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 - \$12 each (185cm x 290cm)



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 - \$8 each (137cm x 180cm)

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

V Vegetarian | LG Low Gluten

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 (LG)
- ♦ Yakitori (LG)
- ♦ Satay (LG)
- ♦ Malay Coconut Crusted
- ♦ Palm Sugar Ginger Infused

PRAWN SKEWERS

- ♦ Honey Soy (LG)
- ♦ Sweet & Sour (LG)
- ♦ Satay (LG)

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



PREMIUM TABLE SERVICE

One Course	\$35 Per Person
Two Course	\$52 Per Person
Three Course	\$65 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 (LG)
- ♦ King prawns with chiffonade cos, seafood sauce, green apple & cucumber (LG)
- ♦ Crab Rillette with fennel & radish salad & crème fraiche (LGA)
- ♦ Chicken Caesar with crispy bacon, soft boiled egg, crouton & parmesan cheese (LGA)

MAINS

- ♦ Beef sirloin with roasted shallots, potato rosti, grilled beans, honey glazed dutch carrots & red wine jus (LG)
Upgrade to Eye Fillet for \$7.50 per person
- ♦ Seared Barramundi with crushed potatoes, radish, fennel & crème fraiche (LG)
Upgrade to salmon fillet for 5 per person
- ♦ Chicken breast with fondant potato, creamed leeks, seasonal greens, wild mushrooms & jus (LG)
- ♦ Slow roasted lamb rump with mashed potato, seasonal greens, grilled dutch carrots & mint jus (LG)
- ♦ Mushroom risotto with parmesan & truffle oil (V)(VGA)(LGA)

DESSERT

Please select one of the following sides per dessert:

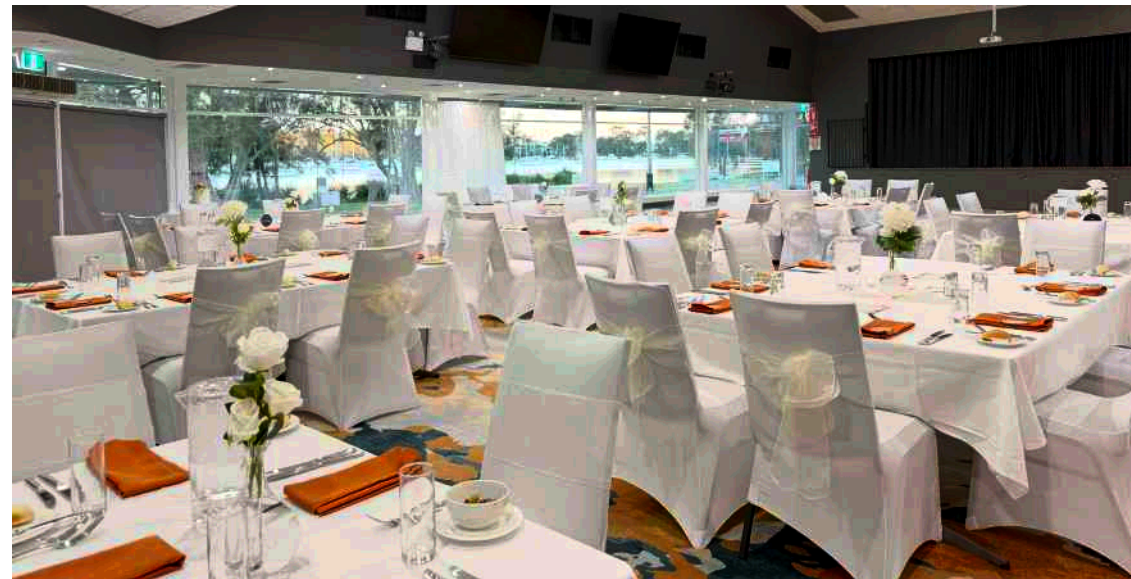
Cream LG, Vanilla gelato LG, Salted caramel gelato LG, Pistachio gelato LG or Raspberry gelato LG

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

ENHANCEMENTS

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

(LG) Low Gluten | (LGA) Low Gluten Option Available | (VG) Vegan | (V) Vegetarian



STANDARD TABLE SERVICE

Main	\$29 Per Person
Main & Dessert	\$41 Per Person
Add dinner roll & butter	\$1.50 per person

Important Information

- ◆ Not available in the Dobell Room
- ◆ Two selections per course, dropped alternatively

MAINS

- ◆ 200g Sirloin served with mashed potato, seasonal greens and choice of sauce (LG)
- ◆ Chicken schnitzel served with mashed potato, seasonal greens and choice of sauce
- ◆ Crumbed Flathead served with mashed potato, seasonal greens, lemon & tartare
- ◆ Pan seared market fish served with mashed potato, seasonal greens, lemon & tartare (LG)

DESSERT

Served with cream & berry coulis:

- ◆ Chocolate cake
- ◆ Carrot cake
- ◆ Banana cake
- ◆ Cheesecake
- ◆ Orange cake
- ◆ Lemon cake
- ◆ Low-gluten (chef's selection) +\$2 per person

(LG) Low Gluten | Dietary options available on request



PREMIUM BUFFET

PRICING

\$58 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 (LG)
- ♦ Whole roasted chicken portions with lemon & fresh herbs (LG)
- ♦ Slow cooked beef striploin with horseradish & mustard (LG)
- ♦ Pan-fried market fish with lemon & dill butter (LG)
- ♦ Roast pork loin with spiced apple sauce (LG)

HOT SIDES

- ♦ Creamy mashed potato (V)(LG)
- ♦ Creamy potato bake (V)(LG)
- ♦ Roast pumpkin (V)(LG)
- ♦ Roast potatoes with rosemary (V)(LG)

COLD SIDES

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

DESSERT

- ♦ Chef's selection of petit fours (2 per person)
- ♦ Fruit salad

ENHANCEMENTS

- | | |
|----------------------------------|-------------------|
| ♦ Additional Hot Side | \$5 Per Person |
| ♦ Natural oysters (2 Per Person) | \$9 Per Person |
| ♦ Fresh prawns (2 Per Person) | \$7.50 Per Person |
| ♦ Cloth napkin | \$2 Per Person |

(LG) Low Gluten | (V) Vegetarian





STANDARD BUFFET

PRICING

\$38 Per Person

INCLUSIONS

- ◆ Dinner rolls & butter
- ◆ Roast leg of lamb with rosemary & garlic (LG)
- ◆ Roast pork loin with spiced apple sauce (LG)
- ◆ Roast Pumpkin (V)(LG)
- ◆ Creamy potato bake (V)(LG) OR roast potatoes (V)(LG)
- ◆ Steamed seasonal vegetables (VG)(LG)
- ◆ Gravy & condiments (LG)
- ◆ Fruit salad with cream (LG)

ENHANCEMENT

- ◆ Dessert - \$9 per person (two selections)
Chocolate cake, orange cake, carrot cake, cheesecake, banana cake
- ◆ Low-Gluten dessert - \$11 per person (chef's selection)

(V) Vegetarian | (LG) Low Gluten | (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
- ◆ Chicken nuggets & chips
- ◆ Bolognese
- ◆ Fish cocktail & chips
- ◆ Mini schnitzel burger

CLASSIC PLATTERS

MINIMUM SPEND

DOBELL - \$400 | AUDITORIUM \$1,000

Includes classic, gourmet & sweet platters

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 | \$80

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

PIES & SAUSAGE ROLLS | \$56

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

BATTERED FLATHEAD | \$60

Battered flathead pieces (15) served with chips & tartare

DIM SIMS | \$52

Fried mini chicken dim sims (25) & vegetable spring rolls (v) (36) served with sauce

MINI QUICHES | \$45

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

CHICKEN WINGS | \$50

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

BONELESS DEVIL WINGS | \$54

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

CHICKEN NUGGETS | \$50

1kg chicken nuggets (approx 40) served with sauce

SALT & LEMON PEPPER SQUID | \$55

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

ARANCINI (VG)(LG) | \$45

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
- ♦ LG Low Gluten

*Confirmation & payment required minimum 7 days prior
Subject to supplier availability*

GOURMET PLATTERS

MINIMUM SPEND

DOBELL - \$400 | AUDITORIUM \$1,000

Includes classic, gourmet & sweet platters

LAND

MINI CHEESEBURGERS | \$260

Mini beef burgers with cheese & burger sauce (48)

BRISKET CROQUETTES | \$135

Beef brisket croquettes (50)

CHEESEBURGER SPRING ROLLS | \$130

Cheeseburger spring rolls (50) served with dipping sauce

PEKING DUCK SPRING ROLLS | \$135

Peking duck spring rolls (50) served with dipping sauce

PLANT BASED

KALE & ONION SLIDERS (V) | \$245

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) | \$125

Pumpkin & ricotta arancini (50)

MAC & CHEESE CROQUETTES (V) | \$135

Macaroni, truffle & cheese croquettes (50)

ONION & GOATS CHEESE CROQUETTES (V) | \$130

Caramelised onion & goat's cheese croquettes (50)

LOW GLUTEN

RUSTIC SAUSAGE ROLLS (LG) | \$160

Low-gluten Aussie beef sausage rolls (50) served with sauce

RUSTIC PIES (LG) | \$160

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

QUICHES (LG) | \$156

Low-gluten spinach & ricotta mini quiches (50)

YAKATORI CHICKEN SKEWERS (LG) | \$185

Chef's selection of japanese chicken skewers (50)

CHICKEN TENDERS (LG) | \$145

Low-gluten chicken tenders (43) served with sauce

DIETARY LEGEND

- ♦ V Vegetarian
- ♦ VG Vegan
- ♦ LG Low Gluten

*Confirmation & payment required minimum 7 days prior
Subject to supplier availability*

SWEET PLATTERS

MINIMUM SPEND

DOBELL - \$400 | AUDITORIUM \$1,000

Includes classic, gourmet & sweet platters

SEASONAL FRUIT PLATTER | \$75

Chef's selection of seasonal fruit

AUSTRALIAN CHEESE PLATTER | \$85

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

SCONES | \$25

Scone halves (10) served with cream & jam

BROWNIES | \$75

Chocolate brownie portions (30)

BROWNIES (LG) | \$80

Low-gluten chocolate brownie portions (30)

GOURMET SLAB CAKE | \$110

ONE SELECTION - chocolate, banana, orange, cheesecake or carrot (approx 36 - 40 portions)

GOURMET SLAB CAKE (LG) | \$130

Low-gluten slab cake, chef's selection

MINI MUFFINS | \$40

Assorted mini muffins (20)



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 coulis - \$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

1L Alternative milk - \$7
(Almond, oat or soy)



CONTACT

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