

WANTIRNA Club

FUNCTION PACKAGE



Acacia Rooms

Jack Dyer Boardroom

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 Wantirna Club

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Acacia

The Acacia room is our club's largest room and can offer a raised stage, dance floor and fully serviced bar. Catering for functions between 60 to 100 guests, this room is perfect for large corporate functions, birthdays, school reunions, birthdays, weddings, sport presentation nights and dinner dance.

Room Hire

\$300

Times

11am - 4pm

7pm - 12am

Please speak to staff if you require extra setup time or for your function to run outside these hours

Extras

Security

Required for major birthdays, functions with live music, sports presentation nights, any functions with more than 50 people and at management's discretion.

\$350

Jack Dyer Boardroom Hire

Hire our Jack Dyer Boardroom to the side that can be used as an extra room for storage, changing and any other privacy you may require during the function. The Jack Dyer Boardroom is a smaller room catering for meeting up to 15 guests. This room is perfect for corporate functions/meetings or staff training.

Room Hire

Price on application

Cocktail Menu Bronze

Price

\$21.90 per person - choose 6 items in total
(Minimum 60 people)

6 selections served per person

Canapes

Risotto Balls (gf) (v)
BBQ Meatballs
Vegetarian Samosas (v)
Mini Dim Sims

Cocktail Sausage Rolls
Falafel Balls (gf) (v)
Cocktail Party Pies
Spring Rolls

Cocktail Menu Silver

Price

\$25.90 per person - choose 6 items in total
(Minimum 60 people)

7 selections served per person

Canapes

Spinach & Fetta Pastizzi (v)
Jalapeno Cheese Bites (v)
Mixed Mini Pizza
Panko Crumbed Calamari
Mushroom and White Wine Arancini Balls (v)
King Island Beef Pies

Vegetarian Dumplings (v)

Teriyaki Breast Medallion
Tempura Prawns
Pumpkin Arancini Balls (gf)

Cocktail Menu Gold

Price

\$28.90 per person - choose 6 items in total
(Minimum 60 people)

8 selections served per person

Canapes

Salt + Pepper Torpedo Calamari
Vegetarian Curry Puffs (v)
Pumpkin, Fetta + Thyme Arancini Balls (v)
Bush Chutney (v)
Vegetarian Dumplings (gf) (v)

Prawn Cigars
Japanese Fried Chicken
Camembert Bites &
Tempura Prawns
Tomato Arancini Balls (gf)
Falafel Balls (gf)

(v) = vegetarian
(gf) = gluten free

Sit Down Menu

Price

Two Courses

Soup OR Plated Entrée & Main
Main & Dessert

\$65 per person

\$65 per person

Three Courses

Soup OR Plated Entrée
Main & Dessert

\$75 per person

(Minimum 60 people)

Entrée

- Sweet Potato & Pumpkin Soup - served with warm bread roll & butter
- Arancini Balls with rocket and balsamic salad and shaved parmesan
- Sweet Potato Cannelloni with a tomato concasse and gratinated mozzarella
- Duck Spring Rolls with a hoisin dipping sauce

Mains

- Chicken Wellington - chicken tenderloins sauteed mushrooms and bacon wrapped in a flakey puff pastry resting on a bed of mash potato, sauteed greens and finished with red wine gravy
- Atlantic Salmon - Pan seared with a herb crust resting on scalloped potatoes, sauteed greens and gratinated with hollandaise (gf)
- Lamb Shank - Slow cooked lamb shank with mirepoix resting on a bed of mash, sauteed greens and lamb jus (gf)
- Beef Tenderloin - Grass fed 200g eye fillet with scalloped potatoes, sauteed greens and finished with porcini jus (gf)
- Roasted Vegetable Risotto - A selection of oven roasted root vegetables sauteed with onion, garlic and white wine finished in a cream reduction and topped with Grana Padano (gf)(v)

Desserts

- Tiramisu with Baileys mascarpone and chocolate shavings
- Passionfruit Panna Cotta with Chantilly cream
- Whipped Belgium Chocolate Mousse
- House made Sticky Pudding with a rich butterscotch sauce & whipped cream
- Apple Pie resting on custard and dolloped with cream

Children's Menu

\$12.90 per person – for children aged 3 to 12 years

Children's main meals will be served with the adult's entrée and children's dessert will be with the adult's main

Mains – Chicken Nuggets, Battered Fish, Chicken Parmigiana, Fettuccini Napoli (v)
All meals served with chips or vegetables

Dessert – Jelly & Ice-cream Sundae (gf)

Additional Menu

Browse our additional options that are available to have on top of our cocktail or sit-down menus.

Tea & Coffee Station

Freshly brewed percolated coffee and tea.

\$3.50 per person

Assorted Cakes

Chef's selection of assorted cakes

\$3 per person

House-made Scones

with jam and cream

(minimum 25 people)

\$3.50 per person

Assorted Danish and Muffins

Chef's selection of assorted Danish pastries and muffins

\$6.50 per person

Assorted Sandwich Platter *(serves 10 - 12)*

Ham, Cheese & Tomato / Tuna, Red Onion & Cucumber / Salad / Egg & Lettuce

\$80 per platter

Fresh Fruit Platter *(serves 10 - 12)*

\$70 per platter

Cheese Platter *(serves 10 - 12)*

Assorted cheeses, crackers, and dried fruits

\$80 per platter

Antipasto Platter *(serves 10 - 12)*

Salami, a selection of cheeses, grissini, olives, ham, char-grilled vegetables, and stuffed bell peppers

\$90 per platter

Our chef is available to:

Cut and serve your cake on platters for a charge

\$15 per cake

Cut and individually plate your cake with cream and strawberry garnish

\$2.50 per person

We can cater to most requests - Prices on Application

**** No food or drink is permitted to be bought into the premises with exception of a celebration cake & personal sweets platters ****