

functions

Wyong Rugby League Club





welcome

Thank you for your interest in hosting your function or event at Wyong Rugby League Club!

The Showroom at Wyong Rugby League Club is our premier function room, offering the opportunity to cater for various types of functions, hosting up to 800 guests. Offering countless seating styles to suit your needs, the latest lighting and sound system as well as a first-class dance floor, we can confidently deliver an amazing experience to make your event a memorable one.

Our specialized functions team offer the experience and flexibility to cater for a wide range of events, all of which can be tailored to suit your individual needs. Our delightful staff have the ability to adapt to all events, from meetings and corporate functions, to large private parties, fundraisers and weddings.

We pride ourselves in providing excellence in service and would be more than happy to discuss customized packages to ensure your event meets all of your expectations.

If you would like to make an appointment to view the room and facilities we have on offer, or if you have any questions, please feel free to contact me on the details below.

You will be surprised at what we can offer to ensure your event is unforgettable.

Warmest regards,

Rebecca Ives
Sponsorship & Functions Coordinator
Wyong Rugby League Club Group

Phone **02 4392 2799**
Email **rives@wyongleagues.com.au**

THE SHOWROOM

Inclusions -

Internet wifi

Room hire

Large dance floor

Use of audio visual equipment facilities

Personal events coordinator

Professional beverage and waitstaff

Tables dressed with linen and your choice of paper napkin colour

Data projector

Microphones

Modern lighting system

5m x 3m projector screen

Lectern

4 x 50" TV's

* use of production facilities only through WRLC staff. Externally hired DJ's or other entertainers are to bring in their own equipment

ADDITIONAL EXTRAS

Black or white chair covers - \$1 each

White linen napkins - \$50c each

Centrepieces* - \$25 each

* options and availability can be provided upon request

the showroom

THE SHOWROOM CAPACITY

Theatre - **500**

Banquet (rectangle) - **460**

Banquet (rounds) - **288**

Cocktail - **800**





events menu

DINNER MENU

CANAPES

Gourmet arancini balls with garlic aioli

Mini cottage pies

Vegetarian rice paper rolls with Vietnamese dipping sauce (gf, v)

Cucumber with smoked salmon and cream cheese (gf)

Tomato and basil baby bruschetta with balsamic glaze (v)

Thai chilli and lime king prawns (gf)

Pork meatballs with spicy salsa (gf)

STARTERS

Lemongrass and chilli king prawns with parmesan, rocket and fresh chilli

Roast pumpkin & feta salad with balsamic glaze (gf, v)

Crispy pork belly with sticky hoisin and fresh slaw (gf)

Portobello mushroom stuffed with mozzarella and crispy bacon (gf)

Thai beef salad with teriyaki dressing and crispy noodles

Traditional chicken Caesar with grilled spatchcock

events menu

MAINS

Grilled salmon with herb buttered baby chats, chargrilled asparagus and a lemon beurre blanc

Herb rubbed beef sirloin with parmesan mash, broccolini and red wine jus (gf)

Honey mustard lamb rump with roasted sweet potato and green beans (gf)

Plum marinated pork cutlet with truffle mash and chargrilled asparagus (gf)

Chicken supreme with potato rosti, roasted carrot and chicken jus (gf)

DESSERTS

Rich chocolate torte with Chantilly cream and raspberry coulis (gf)

Baked New York cheesecake with salted caramel sauce

Lemon and lime tart with Chantilly cream

Pavlova with berry compote and passionfruit

Warm apple crumble with Chantilly cream and fresh strawberries

\$6 per person - canapes on arrival - 3 items

\$9 per person - canapes on arrival - 5 items

\$28 per person - 1 course

\$40 per person - 2 course

\$50 per person - 3 course



HOT AND COLD BUFFET

Sliced oven baked leg ham

Teriyaki chicken skewers

Grilled gourmet sausages

Choice of two (2) salads

Greek salad

Tossed garden salad

Pesto pasta salad with sundried tomatoes and feta

Homemade coleslaw

Thai noodle salad with fresh coriander and cashews

Caesar salad with bacon, egg and parmesan

Pear & walnut salad with creamy feta

Potato salad with homemade creamy dressing

Accompanied by

Baked potatoes with sour cream and chives or creamy garlic potato bake

Bread rolls with butter

Condiments and sauces

\$25 per person

BUFFET CARVERY MENU

Roast beef sirloin

Roast pork with sea salt and crackling

Roasted chicken marinated in herbs and garlic

Choice of three (3) salads

Greek salad

Tossed garden salad

Pesto pasta salad with sundried tomatoes and feta

Homemade coleslaw

Thai noodle salad with fresh coriander and cashews

Caesar salad with bacon, egg and parmesan

Pear & walnut salad with creamy feta

Potato salad with homemade creamy dressing

Accompanied by

Baked potatoes with sour cream and chives or creamy garlic potato bake

Fresh steamed garden vegetables

Bread rolls with butter

Condiments and sauces

\$35 per person

Dessert options available, speak to your events coordinator for more information





events & menu

COCKTAIL MENU

Tomato bruschetta with fresh basil and parmesan (v)

Smoked salmon and cucumber (gf)

Honey soy chicken skewers (gf)

Lemongrass and chilli king prawn skewers

Mini gourmet pies

Gourmet arancini balls

Spicy buffalo wings with ranch sauce

Mini assorted quiche

Pork meatballs with spicy salsa (gf)

Mini beef sliders

Vegetarian rice paper rolls (gf,v)

Crumbed whiting fillets

\$20 per person - select five (5) items

\$3.50 per person - per additional item

events menu

FINGERFOOD MENU

Select 5 items from our menu below

- Fish cocktails
- Curried vegetable samosas
- Cocktail spring rolls
- Mini pies
- Chicken nuggets
- Mini sausage rolls
- Crumbed prawn cutlets
- Assorted sandwiches

\$15 per person

KIDS MENU

MAINS

- Breaded chicken nuggets with vegetables or chips and salad
- Beef lasagne with chips and salad
- Fish and chips
- Mini beef burger and chips

DESSERT

- Ice cream with choice of topping

\$14 per child under 12 years of age

ADDITIONAL EXTRAS

CHEESE PLATTER

Cheddar cheese, cabanossi and crackers

\$40 per platter

ANTIPASTO PLATTER

Fine selection of olives, sundried tomatoes, marinated capsicum, rocket, cured meats and toasted sourdough

\$65 per platter

SEASONAL FRUIT PLATTER

Selection of fruit platter

\$50 per platter

MIXED HOT FOOD PLATTER

Mini gourmet pies, sausage rolls, spring rolls and samosas

\$50 per platter

SANDWICH PLATTER

Assorted sandwiches

\$50 per platter

GOURMET WRAP PLATTER

A selection of gourmet wraps

\$50 per platter

NOTE: these platters are offered as an extra option to other catering



year 6 formal

YEAR 6 FORMALS

Inclusions -

- Private function room with a minimum spend
- Arrival through a private staircase
- Dance floor
- Stage
- Microphone and lectern
- Data projection screen
- DJ for 3 hours
- 2 course meal
- Soft drink package
- Coloured napkins
- Black chair covers
- Professional staff to cater for you and your guests

MAIN COURSE

- Homemade chicken schnitzel with creamy mashed potato and vegetables
- Battered fish served with chips and salad/vegetables
- Beef lasagne served with a side of steamed vegetables/salad
- Bread rolls

DESSERT

- Vanilla ice-cream served with topping
- Seasonal fruit salad with creamy vanilla yoghurt
- Chocolate brownie served with cream and strawberry

year 6 formal

DRINKS

Two jugs of soft drink (coke, lift, sprite, orange juice or raspberry, lemonade) per table

Unlimited water jugs

\$25 per child

\$30 per adult

ADDITIONAL EXTRA

Lolly/sweets bar - offering a variety of lollies and lolly bags

\$3 per person



WYONG RUGBY LEAGUE CLUB

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Gorokan NSW 2263

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