

Event Packages

CHOOSE ANY TWO ITEMS FROM EACH COURSE
MINIMUM OF 20 PEOPLE
Alternate Drop

MAIN COURSE ONLY \$25 PP
TWO COURSES \$30 PP
THREE COURSES \$35 PP

TABLE LINEN INCLUDED
BREAD ROLL INCLUDED

Entrées

- Salt & Szechuan Pepper Squid with Young leaves, Lime Aioli & Lime
or
- Tomato & Basil Bruschetta With Balsamic Glaze & Feta Cheese
or
- 3 Cheese Arancini Balls, Aioli, Rocket & Parmesan Cheese
or
- Traditional Greek Salad

Main

- 250g Rump Steak w/ Pomme Puree, Seasonal Veggies & Rosemary Jus
or
- Grilled Salmon w/ Sautéed Chat Potatoes, Green Beans & Béarnaise Sauce
or
- Supreme Chicken w/ Pumpkin Puree, Seasonal Veggies & Mushroom Sauce
or
- 15 hr Slow Cooked Lamb Shank w/ Creamy Mash Potatoes, Green Veggies & Red Wine Jus

Dessert

- Sticky Date Pudding, Butterscotch Sauce & Vanilla Ice cream
or
- Vanilla Bean Pannacotta, Passionfruit Coulis & Almond Biscuit
or
- Pavlova, Passionfruit Coulis & Seasonal Fruits
or
- Crème Brulee & Fresh Berries

Cocktail Event Package

Serves 10 Guests

Finger Food Platter \$110

- Panko calamari
 - Party Pie's
 - Mini Sausage rolls
 - Vegetarian Spring rolls
- Includes Sauce & Condiments

Slider Platter \$80

- Beef
&
- Pulled Pork

Sandwich Platter \$60

- Mixed Sandwiches

Antipasto Platter \$80

- Cured Meats, pickled veggies, breads and dipping sauce

Cheese Platter \$70

- Mixed Cheese's and Crackers

Fruit Platter \$55

- Mixed Seasonal Fruit's

Wedges Platter \$35

- Beer Battered Seasoned Potato Wedges with Sour Cream & Sweet Chilli Sauce

Hot Potato Chips Platter \$30

- Served with Gravy or Sauce

Sweet Potato Fries Platter \$40

- Served with Aioli

Tea & Coffee Station \$20

- Mixed Teas + Coffee



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