



2023 GUIDE

FOR ALL EVENT ENQUIRIES PLEASE CONTACT EVENTS@WWTFC.COM.AU 08 347 2444



Here at the Eagles Function Centre, we have the facilities to cater for any social event:

- Weddings
- Engagement Parties
- Birthday Parties
- Formal Dinners
- Cocktail Parties
- Corporate Training Sessions
- Conferences
- Meetings

- Gala Balls
- Sporting Presentations
- Product Launches
- School Graduations & Dinners
- Formals & Socials
- Christmas Functions
- End Of Year Parties
- Adelaide & Melbourne Cup

Any other social event? Name it, we can do it!

Your destination between the city and the surf - the recently renovated Eagles Function Centre is ready for your event today. An upstairs function area overlooking the picturesque oval is perfect for any occasion.

The Eagles Function Centre features:

- Eagles Function Room (upstairs)
- Eagles Bar & Lounge (downstairs)
- 30m windows overlooking the oval
- Natural Daylight
- Stage, Lectern & Microphones
- In-house audio visual equipment
- Aux port connectivity
- Wall mounted LCD TV screens
- Built in projector & screen

- Full Bar Facilities
- Large balcony area
- 357sqm room
- Cocktail up to 370 guests
- Up to 270 seated
- Complimentary on-site car park
- Full black out curtains along the oval windows are able to be used if required



ROOM HIRE

EAGLES FUNCTION CENTRE - UPSTAIRS

Half Day (up to 4 hours) \$300.00 Full Day (4 hours or more) \$600.00

EAGLES BAR & LOUNGE - DOWNSTAIRS

Half Day (up to 4 hours) \$150.00 Full Day (4 hours or more) \$300.00

INCLUDED IN ROOM HIRE:

Projector & Screen
In-house Sound System
2 x Roving Microphones
1 x Lapel Microphone
Lectern with Microphone
Whiteboard
Flip Chart
8 x Plasmas TV's
Rectangle & Round Tables
Bar Tables & Stools
Buffet Tables
Selection of Coloured Napkins









OPTIONAL EXTRAS

Black Lycra Chair Covers \$4 each

Black Bar Table Covers \$5 each

Sequined Table Cloths \$10 each (\$100 for the set)

Warm Waterfall Fairy Lights \$80 (for the set)

Candy Bar Glassware \$40 (for the set)

Round Table Mirrors \$20 (for the set)

Extra Bar Tables \$15 each

Extra Bar Stools \$6 each

Dance Floor 6x6m \$800

Oval Lights \$250 (available from 5-9pm)

ENTERTAINMENT & DECORATIONS

Hire a DJ, a Band, a Photobooth... whatever you need. If you need help deciding or require further assistance, please contact our Event Manager.

We also allow you to bring your own decorations. Allow us to help bring your vision to life with our own preferred suppliers, or you can use your own.



SHARE PLATTERS

LIME CHICKEN STRIPS WITH CORIANDER & CHILI DIPPING SAU	\$90 CE
BEEF MEATBALLS WITH RICH TOMATO SUGO	\$100
PORTUGESE LAMB BITES WITH YOGHURT, CUCUMBER, GARLIC SA	
VILI'S COCKTAIL PASTRIES MEAT PIES, SAUSAGE ROLLS, PASTIES +	-
VILI'S COCKTAIL QUICHES BACON + CHEESE AND VEGETARIAN	\$130
VILI'S COCKTAIL DESSERTS VARIETY OF SWEET CAKES & PASTRIES	\$140
CHICKEN SATAY SKEWERS WITH EXTRA PEANUT SAUCE	\$130
ROAST VEG FRITATTAS WITH BALSAMIC GLAZE	\$90
OPEN S.WICHES + WRAPS	\$100

VARIETY OF TOPPINGS ON ARTISAN BREADS

WITH SOUR CREAM & SWEET CHILI SAUCE

POTATO WEDGES

DIPS & PITA 3 HOUSE MADE DIPS WITH PITA & CRUST	\$90 TES
ASIAN SELECTION SPRING ROLLS, SAMOSAS, DIM SIMS WITH SOY SAUCE \$ SWEET CHILI	\$70
S&P SQUID STRIPS WITH LEMON + AIOLI	\$130
FISH & CHIP BOATS BEER BATTERED FISH WITH LEMON + AIC	\$140
SEASONAL FRUIT PLATTER SELECTION OF SEASONAL FRUIT	\$90
ANTIPASTO PLATTER CHEF'S SELECTION OF MEATS, OLIVES MARINATED VEGETABLES, FETA & GRISS	\$130
CHEESE PLATTER BLUE CHEESE, VINTAGE CHEESE + SOFT CHEESE+SEASONAL CONDIMENT + WAFERS & CRACKERS	\$140
SLIDERS BEEF, CHEDDAR CHEESE, PICKLE + SAUC JERKCHICKEN & CRUNCHY SLAW + MAYO FELAFEL & TZATZIKI	\$130

FRIES OR THICK CHIPS WITH AIOLI DIPPING

We are able to cater to Gluten Free requirements. Please contact our Event Manager for further information.

CHIPS & AIOLI



MORNING TEA \$18 PP

House Baked Scones with Jam & Cream Seasonal Fruit Open Sandwiches With Variety Salad + Ham & Cheese

LUNCH PACK \$20 PP

Baked Vegetable Slice with Condiments (GF on request) Fresh Wraps - Assorted Sliced Meats & Salad Seasonal Fruit Platters

EXTRAS

Vegetable Frittas \$4.00 PP Side Winders \$4.50 PP Chips & Aioli \$4.50 PP Meatballs \$9.00 PP Asian Tasting Plate \$6.00 PP Antipasto \$9.00 PP Lime Chicken Strips \$7.00 PP Cheese Platter \$10.00 PP Vili's Hot Pastries \$10.00 PP Satay Chicken \$8.00 PP Open Sandwiches \$8.00 PP Sliders \$10.00 PP

BEVERAGES

Complimentary Water & Mints
Unlimited Fresh Coffee & Tea Buffet plus Orange Juice
\$10.00 PP/Full Day \$5.50 PP/Half Day
Soft Drinks Package
\$8.00 PP up to 3 Hours \$15 PP 3-6 Hours



SUNDAY BBQ \$40 PP_{Min 25 Guests}

Marinated Chicken Thighs Lamb Chevapcici

Minute Steaks

Salad Station

Fresh Breads

Thick BBQ Sausages

Condiments

MAMMA MIA \$35 PP

Shared Bowls of Pasta per table with Garlic Bread:

Bolognese Spaghetti

Penne Puttanesca

Beef Ragu Fettucini

Penne Arrabiatia

Tortelinni Ala Panna

BREAKIE \$20 PP

Bacon & Chevapcici's

Cooked Tomatoes

Scrambled Eggs

Fresh Bread

EXTRAS

Sauteed Mushrooms \$2.50 PP

\$3.50 PP Housemade Beans

\$2.50 PP Hollandaise Sauce

Continentals \$6.00 PP

\$4.00 PP Toasted Rolls

Fried Eggs \$2.00 PP

Wilted Spinach \$2.00PP



LUNCH + DINNER MENU

ENTREES:

- Beef Tortellini tossed in Garlic Cream, finished with Spring Onion & Crisp Pancetta
- Prosciutto & Peach Salad with Mascarpone + Fresh Basil
- Panko Chicken Tenderloin on a bed of Bean Sprout, Pickled Carrot & Corriander Finished
- Smoked Salmon Crouton with Beetroot Ricotta
- Sweet Potato & Feta Parcel on Baby Spinach & Balsamic Reduction
- Citrus Prawn on a bed of Watermelon Butter Lettuce & Cherry Tomato finished with avocado aioli
- Roast Portobello & Zucchini on a Pulse Salad with Lemon Vinaigrette
- Soups Creamy Pumpkin, Traditional Minestrone, Potato & Leek

MAINS:

- Asparagus, Broccolini & Spinach tossed in Citrus Oil finished with Dukkah Balsamic Glaze
- Grilled Salmon Fillet on a Creamy Dill & Fennel Risotto + Blistered Cherry Tomato Sesame
- Glazed Salmon Fillet on a Seasonal Vegetable Medley
- Mixed Mushroom Risotto with Parmesan Shavings
- Crispy Pork Belly Served on a Fennel Mash finished with Asparagus & Cider Jus
- Chicken Breast stuffed with Pancetta, Pistachio & Leek on Smashed Potato & Green Beans
- Beef Cheek braised in Rich Tomato Gravy on Carrot & Polenta
- Grilled Barramundi on a bed of Baby Potatoes, Green Beans & Cherry Tomatoes finished with Olive Tapernaise & Citrus Oil *swap for Sword Fish - surcharge applies
- Roast Sirloin served on Mash with Broad Beans, Brocilinni with Jus * swap for Scotch Fillet surcharge applies
- Lamb Shank braised in 5 Spice Reduction with Sweet Potato Puree & Brocilinni



LUNCH + DINNER MENUCONT

DESSERTS:

- Chocolate Mouse with Chocolate Shard & Vanilla Cream
- Individual Cheese Plate
- Blueberry Tart with Chantilly Cream & Coulis
- Chocolate Pudding with Rich Chocolate Sauce & Ice Cream
- Sticky Date Pudding with Butterscotch & Fresh Cream
- Lemon Sorbet with Pistachio Biscotti

OPTIONS:

• One Soup Entree & One Main \$42.00	P
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 One Entree & Alternate Main 	\$50.00 PP
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•	One	Entree	&	Alternate	Main	+	One	\$60.00 PP
	Dess	ert						

	\$8.00 PP
Add Alternate Entree	

Alt and the Description	\$10.00 PP
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• Alternate Dessert



DRINK PACKAGES

YALUMBA BEVERAGE PACKAGE: 3 Hours \$45.00 PP Additional Hour \$12.00 PP

- Angas Brut NV Sparkling
- Yalumba Y Series Riesling Sauvignon Blanc
- Yalumba Y Series Shiraz Rose'
- Yalumba Y Series Cabernet Sauvignon
- Furphy, West End Draught, Hahn Super Dry & Hahn Premium Light
- Soft Drinks & Juice

PREMIUM BEVERAGE PACKAGE: 3 Hours \$60.00 PP Additional Hour \$12.00 PP

- Dunes + Greens: Chardonay Pinot Noir Moscato
- Hill & Smith Estate: Sauvignon Blanc Chardonay
- Chaffey Bros: Not Your Grandma's Rose'
- Yalumba: Barossa Red Wine
- Furphy, West End Draught, Hahn Super Dry & Hahn Premium Light
- Soft Drinks & Juice



BAR LIST

SPIRITS - \$9.00 (NOT INCLUDING MIX)

Smirnoff Vodka Canadian Club

Scotch Whiskey

Baileys Jim Beam

Gin Bacardi

Midori Galliano

BOTTLED BEER - \$9.00

James Squire Cider James Boag

James Squire Golden Ale Tooheys Extra Dry

James Squire Pale Ale Heineken

BEER TAP - SCHOONERS \$6.00 | PINTS \$8.50

West End Draught Hahn Super Dry

Hahn Premium Light Furphy

SOFT DRINK - SCHOONERS \$3.90 | PINTS \$4.50 | JUGS \$12

Coke Diet Coke

Sprite Lift

BOTTLED DRINKS - \$4.50

Coke Range Ginger Beer

Tonic Water Mt Franklin Lightly Sparkling

Fanta

BEVERAGE TAB - Guests can order at the baror table Service is available and the total amount is charged to the client. Selected drink options or full list available

SUBSIDISED DRINKS/TAB - Amount put towards the bar to reduce cost of drinks for guests