



Eagles Function Centre



2026 GUIDE

FOR ALL EVENT ENQUIRIES PLEASE CONTACT
EVENTS@WWTFC.COM.AU 08 8347 2444



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BOOK YOUR NEXT FUNCTION

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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) \$400.00

Full Day (4 hours or more) \$700.00

EAGLES BAR & LOUNGE - DOWNSTAIRS

Half Day (up to 4 hours) \$200.00

Full Day (4 hours or more) \$350.00

INCLUDED IN ROOM HIRE:

Projector & Screen

In-house Sound System

2 x Roving Microphones

1 x Lapel Microphone

Lectern with Microphone

Whiteboard

Flip Chart

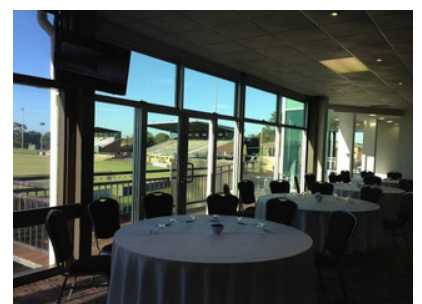
8 x Plasmas TV's

Rectangle & Round Tables

Bar Tables & Stools

Buffet Tables

Selection of Coloured Napkins



OPTIONAL EXTRAS

Black Lycra Chair Covers	\$5 each
Dance Floor 6x6m	\$250

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 \$110
WITH CORIANDER & CHILI DIPPING SAUCE

BEEF MEATBALLS \$120
WITH RICH TOMATO SUGO

PORTUGUESE LAMB BITES \$120
WITH YOGHURT, CUCUMBER, GARLIC SAUCE

VILI'S COCKTAIL PASTRIES \$140
MEAT PIES, SAUSAGE ROLLS, PASTIES + SAUCE

VILI'S COCKTAIL QUICHES \$140
BACON + CHEESE AND VEGETARIAN

VILI'S COCKTAIL DESSERTS \$160
VARIETY OF SWEET CAKES & PASTRIES

CHICKEN SATAY SKEWERS \$140
WITH EXTRA PEANUT SAUCE

ROAST VEG FRITATTAS \$110
WITH BALSAMIC GLAZE

OPEN S.WICHES + WRAPS \$120
VARIETY OF TOPPINGS ON ARTISAN BREADS

POTATO WEDGES \$60
WITH SOUR CREAM & SWEET CHILI SAUCE

DIPS & PITA \$110
3 HOUSE MADE DIPS WITH PITA & CRUSTIES

ASIAN SELECTION \$90
SPRING ROLLS, SAMOSAS, DIM SIMS
WITH SOY SAUCE & SWEET CHILI

S&P SQUID STRIPS \$150
WITH LEMON + AIOLI

FISH & CHIP BOATS \$150
BEER BATTERED FISH WITH LEMON + AIOLI

SEASONAL FRUIT PLATTER \$120
SELECTION OF SEASONAL FRUIT

ANTIPASTO PLATTER \$150
CHEF'S SELECTION OF MEATS, OLIVES
MARINATED VEGETABLES, FETA & GRISSINI

CHEESE PLATTER \$160
BLUE CHEESE, VINTAGE CHEESE
+ SOFT CHEESE+SEASONAL CONDIMENTS
+ WAFERS & CRACKERS

SLIDERS \$150
BEEF, CHEDDAR CHEESE, PICKLE + SAUCE
JERKCHICKEN & CRUNCHY SLAW + MAYO
FELAFEL & TZATZIKI

CHIPS & AIOLI \$50
FRIES OR THICK CHIPS WITH AIOLI DIPPING

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

SHARE PLATTERS

LIME CHICKEN STRIPS \$110

WITH CORIANDER & CHILI DIPPING SAUCE
30 PIECES PER PLATTER

BEEF MEATBALLS \$120

WITH RICH TOMATO SUGO
25 PIECES PER PLATTER

PORTUGUESE LAMB BITES \$120

WITH YOGHURT, CUCUMBER, GARLIC SAUCE
25 PIECES PER PLATTER

VILI'S COCKTAIL PASTRIES \$140

MEAT PIES, SAUSAGE ROLLS, PASTIES + SAUCE
25 PIECES PER PLATTER

VILI'S COCKTAIL QUICHES \$140

BACON + CHEESE AND VEGETARIAN
25 PIECES PER PLATTER

VILI'S COCKTAIL DESSERTS \$160

VARIETY OF SWEET CAKES & PASTRIES
25 PIECES PER PLATTER

CHICKEN SATAY SKEWERS \$140

WITH EXTRA PEANUT SAUCE
30 PIECES PER PLATTER

ROAST VEG FRITATTAS \$110

WITH BALSAMIC GLAZE
20 PIECES PER PLATTER

OPEN S.WICHES + WRAPS \$120

VARIETY OF TOPPINGS ON ARTISAN BREADS
25 PIECES PER PLATTER

POTATO WEDGES \$60

WITH SOUR CREAM & SWEET CHILI SAUCE
SERVES 10 PEOPLE

DIPS & PITA \$110

3 HOUSE MADE DIPS WITH PITA & CRUSTIES
SERVES 10 PEOPLE

ASIAN SELECTION \$90

SPRING ROLLS, SAMOSAS, DIM SIMS
WITH SOY SAUCE & SWEET CHILI
30 PIECES PER PLATTER

S&P SQUID STRIPS \$150

WITH LEMON + AIOLI
30 PIECES PER PLATTER

FISH & CHIP BOATS \$150

BEER BATTERED FISH WITH LEMON + AIOLI
10 PIECES PER PLATTER

SEASONAL FRUIT PLATTER \$120

SELECTION OF SEASONAL FRUIT
SERVES 10 PEOPLE

ANTIPASTO PLATTER \$150

CHEF'S SELECTION OF MEATS, OLIVES
MARINATED VEGETABLES, FETA & GRISSINI
SERVES 10 PEOPLE

CHEESE PLATTER \$160

BLUE CHEESE, VINTAGE CHEESE
+ SOFT CHEESE+SEASONAL CONDIMENTS
+ WAFERS & CRACKERS
SERVES 10 PEOPLE

SLIDERS \$150

BEEF, CHEDDAR CHEESE, PICKLE + SAUCE
JERKCHICKEN & CRUNCHY SLAW + MAYO
FELAFEL & TZATZIKI
15 PIECES PER PLATTER

CHIPS & AIOLI \$50

FRIES OR THICK CHIPS WITH AIOLI DIPPING
SERVES 10 PEOPLE

**We are able to cater to Gluten Free requirements.
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MORNING TEA \$22 PP

House Baked Scones with Jam & Cream

Seasonal Fruit

Open Sandwiches

With Variety Salad + Ham & Cheese

LUNCH PACK \$25 PP

Baked Vegetable Slice with Condiments (GF on request)

Fresh Wraps - Assorted Sliced Meats & Salad

Seasonal Fruit Platters

EXTRAS

Vegetable Frittatas	\$5.00 PP	Wedges	\$5.00 PP
Chips & Aioli	\$5.00 PP	Meatballs	\$10.00 PP
Asian Tasting Plate	\$7.00 PP	Antipasto	\$10.00 PP
Lime Chicken Strips	\$8.00 PP	Cheese Platter	\$10.00 PP
Vili's Hot Pastries	\$12.00 PP	Satay Chicken	\$10.00 PP
Open Sandwiches	\$10.00 PP	Sliders	\$10.00 PP

BEVERAGES

Complimentary Water & Mints

Unlimited Fresh Coffee & Tea Buffet

\$11.00 PP/Full Day \$6.00 PP/Half Day

Orange Juice Package

\$11.00 PP/Full Day \$6.00 PP/Half Day



SUNDAY BBQ \$45 PP Min 25 Guests

Marinated Chicken Thighs Lamb Chevapcici
Minute Steaks Thick BBQ Sausages
Salad Station Condiments
Fresh Breads

MAMMA MIA \$40 PP

Shared Bowls of Pasta per table with Garlic Bread:

Bolognese Spaghetti Penne Arrabiatia
Penne Puttanesca Tortellini Ala Panna
Beef Ragu Fettucini

BREAKIE \$25 PP

Bacon & Chevapcici's Scrambled Eggs
Cooked Tomatoes Fresh Bread

EXTRAS

Sauteed Mushrooms \$3.50 PP
Housemade Beans \$4.50 PP
Hollandaise Sauce \$3.50 PP
Continental's \$7.00 PP
Toasted Rolls \$5.00 PP
Fried Eggs \$3.00 PP
Wilted Spinach \$3.00 PP



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 Tapenade & Citrus Oil *swap for Sword Fish - surcharge applies
- Roast Sirloin served on Mash with Broad Beans, Broccolini with Jus * swap for Scotch Fillet - surcharge applies
- Lamb Shank braised in 5 Spice Reduction with Sweet Potato Puree & Broccolini



LUNCH + DINNER MENU CONT

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 **\$50.00 PP**
- One Entree & Alternate Main **\$60.00 PP**
- One Entree & Alternate Main + One Dessert **\$70.00 PP**
- Add Alternate Entree **\$10.00 PP**
- Alternate Dessert **\$12.00 PP**

DRINKS

Drink packages available upon request



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