



*Eagles Function Centre*



# 2026 GUIDE

FOR ALL EVENT ENQUIRIES PLEASE CONTACT  
[EVENTS@WWTFC.COM.AU](mailto: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

<b>LIME CHICKEN STRIPS</b> WITH CORIANDER & CHILI DIPPING SAUCE	<b>\$110</b>	<b>DIPS &amp; PITA</b> 3 HOUSE MADE DIPS WITH PITA & CRUSTIES	<b>\$110</b>
<b>BEEF MEATBALLS</b> WITH RICH TOMATO SUGO	<b>\$120</b>	<b>ASIAN SELECTION</b> SPRING ROLLS, SAMOSAS, DIM SIMS WITH SOY SAUCE & SWEET CHILI	<b>\$90</b>
<b>PORTUGESE LAMB BITES</b> WITH YOGHURT, CUCUMBER, GARLIC SAUCE	<b>\$120</b>	<b>S&amp;P SQUID STRIPS</b> WITH LEMON + AIOLI	<b>\$150</b>
<b>VILI'S COCKTAIL PASTRIES</b> MEAT PIES, SAUSAGE ROLLS, PASTIES + SAUCE	<b>\$140</b>	<b>FISH &amp; CHIP BOATS</b> BEER BATTERED FISH WITH LEMON + AIOLI	<b>\$150</b>
<b>VILI'S COCKTAIL QUICHES</b> BACON + CHEESE AND VEGETARIAN	<b>\$140</b>	<b>SEASONAL FRUIT PLATTER</b> SELECTION OF SEASONAL FRUIT	<b>\$120</b>
<b>VILI'S COCKTAIL DESSERTS</b> VARIETY OF SWEET CAKES & PASTRIES	<b>\$160</b>	<b>ANTIPASTO PLATTER</b> CHEF'S SELECTION OF MEATS, OLIVES MARINATED VEGETABLES, FETA & GRISSINI	<b>\$150</b>
<b>CHICKEN SATAY SKEWERS</b> WITH EXTRA PEANUT SAUCE	<b>\$140</b>	<b>CHEESE PLATTER</b> BLUE CHEESE, VINTAGE CHEESE + SOFT CHEESE + SEASONAL CONDIMENTS + WAFERS & CRACKERS	<b>\$160</b>
<b>ROAST VEG FRITATTAS</b> WITH BALSAMIC GLAZE	<b>\$110</b>	<b>SLIDERS</b> BEEF, CHEDDAR CHEESE, PICKLE + SAUCE JERKCHICKEN & CRUNCHY SLAW + MAYO FELAFEL & TZATZIKI	<b>\$150</b>
<b>OPEN S.WICHES + WRAPS</b> VARIETY OF TOPPINGS ON ARTISAN BREADS	<b>\$120</b>	<b>CHIPS &amp; AIOLI</b> FRIES OR THICK CHIPS WITH AIOLI DIPPING	<b>\$50</b>
<b>POTATO WEDGES</b> WITH SOUR CREAM & SWEET CHILI SAUCE	<b>\$60</b>		

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



# SHARE PLATTERS

<b>LIME CHICKEN STRIPS</b>	<b>\$110</b>	<b>DIPS &amp; PITA</b>	<b>\$110</b>
WITH CORIANDER & CHILI DIPPING SAUCE		3 HOUSE MADE DIPS WITH PITA & CRUSTIES	
30 PIECES PER PLATTER		SERVES 10 PEOPLE	
<b>BEEF MEATBALLS</b>	<b>\$120</b>	<b>ASIAN SELECTION</b>	<b>\$90</b>
WITH RICH TOMATO SUGO		SPRING ROLLS, SAMOSAS, DIM SIMS	
25 PIECES PER PLATTER		WITH SOY SAUCE & SWEET CHILI	
<b>PORTUGESE LAMB BITES</b>	<b>\$120</b>	30 PIECES PER PLATTER	
WITH YOGHURT, CUCUMBER, GARLIC SAUCE			
25 PIECES PER PLATTER		<b>S&amp;P SQUID STRIPS</b>	<b>\$150</b>
<b>VILI'S COCKTAIL PASTRIES</b>	<b>\$140</b>	WITH LEMON + AIOLI	
MEAT PIES, SAUSAGE ROLLS, PASTIES + SAUCE		30 PIECES PER PLATTER	
25 PIECES PER PLATTER		<b>FISH &amp; CHIP BOATS</b>	<b>\$150</b>
<b>VILI'S COCKTAIL QUICHES</b>	<b>\$140</b>	BEER BATTERED FISH WITH LEMON + AIOLI	
BACON + CHEESE AND VEGETARIAN		10 PIECES PER PLATTER	
25 PIECES PER PLATTER		<b>SEASONAL FRUIT PLATTER</b>	<b>\$120</b>
<b>VILI'S COCKTAIL DESSERTS</b>	<b>\$160</b>	SELECTION OF SEASONAL FRUIT	
VARIETY OF SWEET CAKES & PASTRIES		SERVES 10 PEOPLE	
25 PIECES PER PLATTER		<b>ANTIPASTO PLATTER</b>	<b>\$150</b>
<b>CHICKEN SATAY SKEWERS</b>	<b>\$140</b>	CHEF'S SELECTION OF MEATS, OLIVES	
WITH EXTRA PEANUT SAUCE		MARINATED VEGETABLES, FETA & GRISSINI	
30 PIECES PER PLATTER		SERVES 10 PEOPLE	
<b>ROAST VEG FRITATTAS</b>	<b>\$110</b>	<b>CHEESE PLATTER</b>	<b>\$160</b>
WITH BALSAMIC GLAZE		BLUE CHEESE, VINTAGE CHEESE	
20 PIECES PER PLATTER		+ SOFT CHEESE + SEASONAL CONDIMENTS	
<b>OPEN S.WICHES + WRAPS</b>	<b>\$120</b>	+ WAFERS & CRACKERS	
VARIETY OF TOPPINGS ON ARTISAN BREADS		SERVES 10 PEOPLE	
25 PIECES PER PLATTER		<b>SLIDERS</b>	<b>\$150</b>
<b>POTATO WEDGES</b>	<b>\$60</b>	BEEF, CHEDDAR CHEESE, PICKLE + SAUCE	
WITH SOUR CREAM & SWEET CHILI SAUCE		JERKCHICKEN & CRUNCHY SLAW + MAYO	
SERVES 10 PEOPLE		FELAFEL & TZATZIKI	
		15 PIECES PER PLATTER	
		<b>CHIPS &amp; AIOLI</b>	<b>\$50</b>
		FRIES OR THICK CHIPS WITH AIOLI DIPPING	
		SERVES 10 PEOPLE	

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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 Frittas	\$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 Arrabiata

Penne Puttanesca      Tortelinni Ala Panna

Beef Ragu Fettucini

# **BREAKIE \$25 PP**

Bacon & Chevapcici's      Scrambled Eggs

Cooked Tomatoes      Fresh Bread

# **EXTRAS**

Sautéed Mushrooms \$3.50 PP

Homemade Beans \$4.50 PP

Hollandaise Sauce \$3.50 PP

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



# 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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