



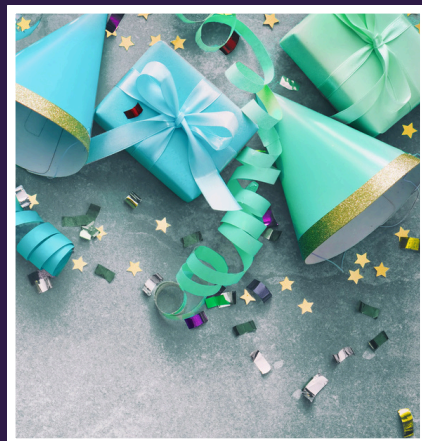
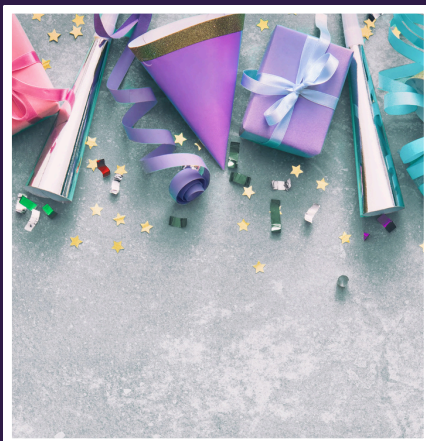
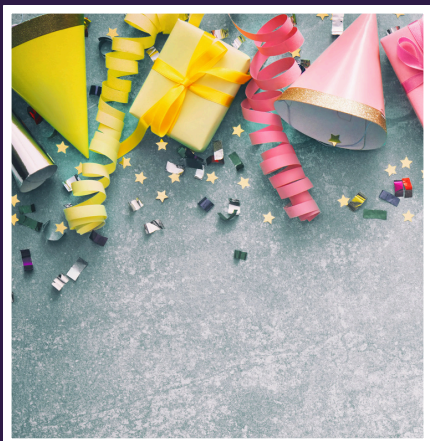
SPECIAL OCCASION

Package

Celebrate in style while we handle the planning! From birthdays and engagements to parties and presentations, our friendly team and fully equipped venue are here to make your event effortless, enjoyable, and truly unforgettable.

Packages

Cocktail Menu



Cocktail Package 1

Spinach and cheese
triangles (V)
Pork wontons
Party pies
Sausage rolls
Vegetarian spring rolls (V)
Tempura prawns

\$27 pp

Cocktail Package 2

SELECT 6 OF THE FOLLOWING
OPTIONS:

Bruschetta with balsamic
glaze (V)
Salt & pepper squid with
lime aioli
Spinach and cheese
triangles (V)
Satay chicken skewers
Vegetable spring rolls (V)
Coconut prawns
Vegetable empanada (V)
Vegetarian arancini (V)
Pork steam bun

\$38 pp

Cocktail Package 3

SELECT 8 OF THE FOLLOWING
OPTIONS:

Pulled Pork sliders
Prawn sliders
Bruschetta with balsamic
glaze (V)
Fish & chips box
Vegetarian arancini (V)
Salt & pepper squid with
lime aioli
Vegetable spring rolls (V)
Chorizo & haloumi skewers
Chicken satay skewers
Cajun chicken with
chipotle sauce

\$48 pp

Please note that all packages are for a minimum of 30 guests in the Artisan Event Space and a minimum of 40 guests in the Keira or Kembla Room. A surcharge for fewer than 30 guests will apply.

Room Options

We offer a variety of rooms to suit your fundraising event, including our versatile upstairs function room.

When you book a function at Wests Illawarra, our dedicated and professional Events team will be there to support you every step of the way, ensuring every detail is taken care of.



Artisan Event

50 Capacity
48 Seating
Room hire: \$150

Outdoor Artisan

50 Capacity
48 Seating
Room hire: \$150

Kiera Room

200 Theatre Style
120 Banquet
Room hire: \$400

Kembla Room

200 Theatre Style
160 Banquet
Room hire: \$400

Auditorium

400 Theatre Style
300 Banquet Seating
Room hire: \$600

Packages

Sit Down Menu



One Course

\$50pp

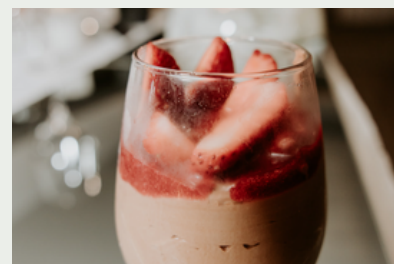
Two selections from the below menu with alternate service. Served with fresh artisanal roll, an assortment of teas and freshly brewed coffee.



Two Course

\$65pp

Two selections from the below menu with alternate service. Served with fresh artisanal roll, an assortment of teas and freshly brewed coffee.



Three Course

\$75pp

Two selections from the below menu with alternate service. Served with fresh artisanal roll, an assortment of teas and freshly brewed coffee.

Entree Options

SMOKED SALMON SALAD

With cherry tomatoes, cucumber, Spanish onion, capers and lemon vinaigrette

THAI BEEF SALAD

With namjim dressing and fried hokkien noodles

CHICKEN AND MUSHROOM RISOTTO

With parmesan and panegretatto

SALT AND PEPPER SQUID

With Mediterranean salad

PUMPKIN RAVIOLI

With pesto cream reduction, parmesan and toasted pinenuts

CRISPY PORK BELLY

With Asian slaw and nam jim dressing

GNOCCHI

In a napolitana sauce

CONTACT US
@WESTSILLAWARRA



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Main Options

PORK BELLY

Served with sweet potato mash, sweet and savoury leek and jus

CHARRED BEEF FILLET *

Served with truffle mash, shiraz jus and sweet potato crisps

CHICKEN WRAPPED WITH PROSCIUTTO & SAGE

Served with roasted chat potato, rocket and walnut pesto, and jus

CRISPY SKINNED CHICKEN

Filled with camembert, served with roasted chat potatoes and topped with a sun-dried tomato cream sauce

BARRAMUNDI

Served with smashed potatoes, wilted baby spinach, blistered cherry tomatoes and warmed lemon sauce

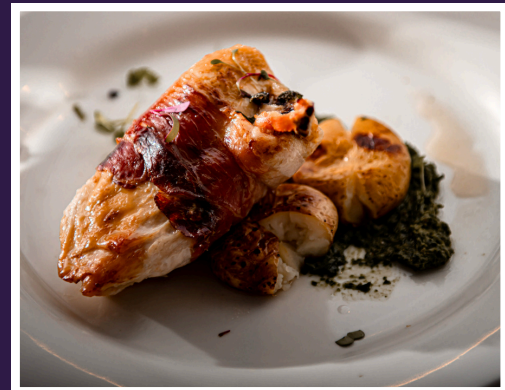
LEG OF LAMB

Slow cooked served with herb roasted potatoes, mint jus and parsnip crisps

PUMPKIN RISOTTO

With parmesan, toasted pinenuts, rocket, and balsamic glaze

*PLEASE NOTE: \$5 surcharge per person



Dessert Options

ETON MESS

Pieces of meringue, mixed berries and chantilly cream

DARK CHOCOLATE MOUSSE

Served with mixed berry coulis and fresh strawberries

VANILLA PANNACOTTA

Served with mixed berry coulis and fresh strawberries

TIRAMISU

PAVLOVA

Topped with cream, seasonal fruits and drizzled with passionfruit pulp

STICKY DATE PUDDING

Topped with butterscotch sauce, honeycomb, sugar pecans and cream



Children's Menu (for 12yrs & under)

Battered fish with salad and chips

Chicken nuggets with salad and chips

Spaghetti napolitana and parmesan

Grilled chicken bites with chips and salad

All meals include an ice cream with topping

**\$25 per
child**

Shared Menu

SELECTION OF TWO

GARLIC INFUSED SLOW ROASTED LAMB WITH CHERMOULA

BRIASED PORK WITH APPLE COMPOTE, ROSEMARY JUS AND CRACKLE

SPICE RUBBED CHICKEN WITH CHIMICHURRI, YOGHURT & SMOKED PAPRIKA

ROAST BEEF WITH A CHIVE, DIJON & HORSERADISH CREAM

SELECTION OF TWO

CAESAR SALAD WITH BABY COS, BACON, EGGS, CROUTONS AND AIOLI

POTATO SALAD WITH SMOKED HAM, SHALLOTS, AND SEEDED MUSTARD AIOLI

MEDITERRANEAN SALAD WITH CAPSICUM, CUCUMBER, SPANISH ONION, CHERRY TOMATOES, KALAMATA OLIVES AND FETA

ISRAELI COUS COUS SALAD WITH CHARRED BROCCOLINI, CASHEWS, SEMI DRY TOMATO PESTO, CHERRY TOMATOES, YOGHURT AND PAPRIKA

PEAR, ROCKET AND PARMESAN SALAD WITH TOASTED WALNUTS AND BALSAMIC GLAZE

SELECTION OF ONE

MEDLEY OF ROASTED ROOT VEGETABLES TOSSED THROUGH BUTTER & FRESH HERBS

EGGPLANT PARMIGIANA WITH NAPOLITANA, BECHAMEL & PARMESAN

POTATO BAKE WITH BACON, ONION, CHEESE & FRESH HERBS

BAKED VEGETABLE RAGU, TOPPED WITH MOZZARELLA & PANEGRETATTO

\$60 per
person

Shared Menu

SELECTION OF TWO

Served alternatively

ETON MESS

pieces of meringue, mixed berries, chantilly cream and biscotti

LIMONCELLO TRIFLE

blueberries, vanilla mascarpone and lemon curd

DARK CHOCOLATE MOUSSE

with cointreau, dark chocolate shards and macerated berries

STICKY DATE PUDDING

topped with butterscotch sauce, honeycomb, sugar pecans and cream

TIRAMISU

served with chocolate gelato

APPLE CRUMBLE

served with double cream and custard

*Additional
\$10 per
person*

Beverage Options

ALL INCLUSIVE PACKAGE

Unlimited tap beer, bottled house red and white wines, champagne, soft drink and postmix juices

2 hour package | \$30 per person
3 hour package | \$40 per person
4 hour package | \$50 per person
5 hour package | \$60 per person

SOFT DRINK PACKAGE

Unlimited postmix soft drink and juices per person

2 hour package | \$15 per person
3 hour package | \$20 per person
4 hour package | \$25 per person
5 hour package | \$30 per person

BAR TAB

Alternatively, you can create a beverage account and specify a dollar limit for your guests to enjoy beverages of your choice.





Additional Options

DECORATIONS

3 balloons on a weight with your choice of colours | \$20 per bunch

Chair covers with your choice of colour sash | \$8 per chair

Hurricane vase filled with sand and a pillar candle | \$15 per setting

Assorted centre pieces - starting from \$30 per setting

MUSIC & ENTERTAINMENT

DJ and MC | from \$650

Karaoke and Jukebox hire | from \$300

Live entertainment | Price on request

Photobooth | from \$750
(2 hour all inclusive)