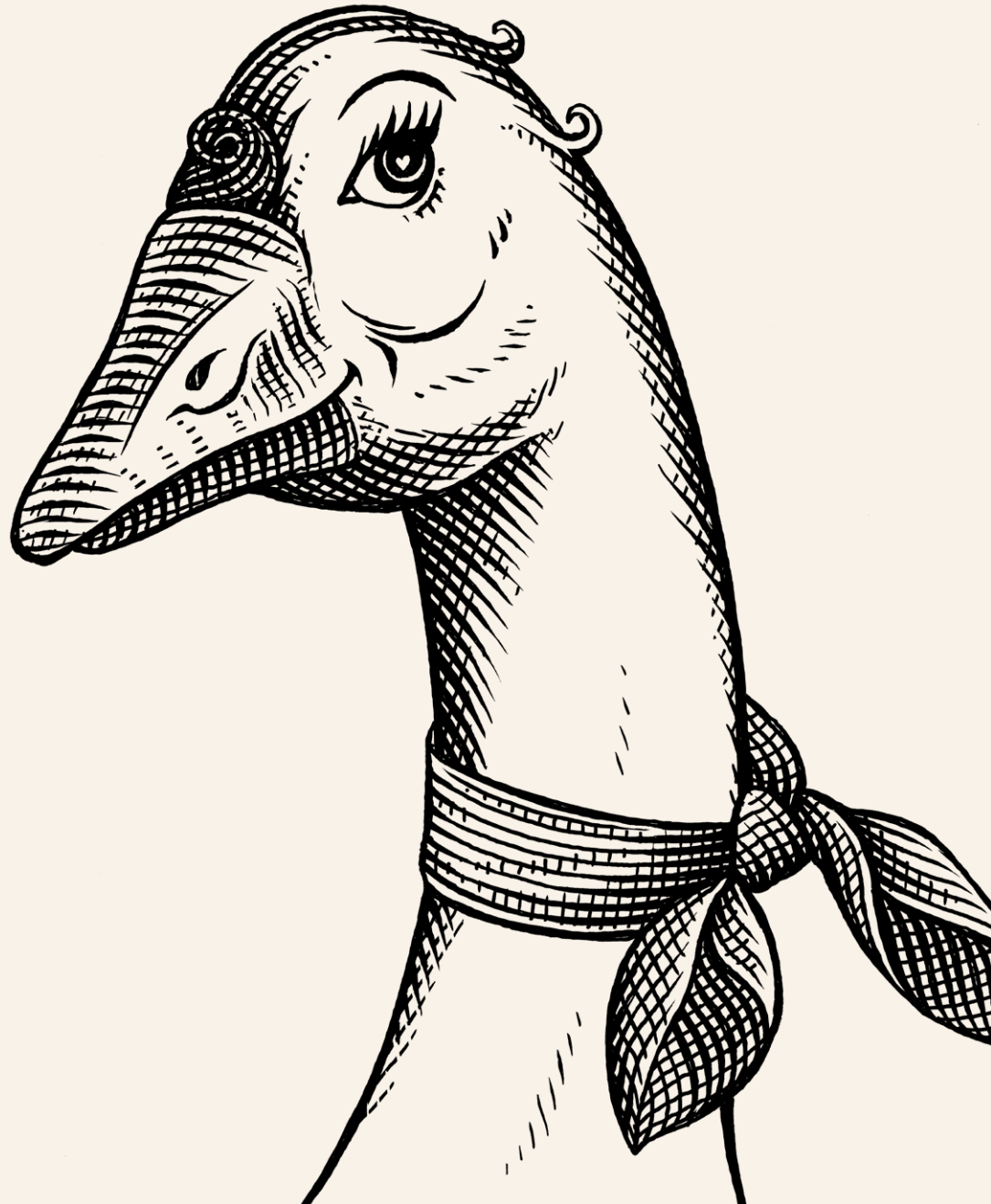


Event Packages

The
WILD GEESE



Our venue features a diverse selection of elegant event spaces, each meticulously designed to inspire unforgettable moments. Whether you need space for 10 or 100, we've got you covered.

The
WILD GEESE



Event Spaces





The Wild Geese *Bistro*

Ground Floor, Area in front of kitchen

In this small, intimate space, every detail is designed to create a memorable dining experience. It's the perfect place to enjoy good food and conversation.



Capacity

 **44**
Seated

 **24**
Seated
Boardroom

Features

— Wifi Microphone



The Wild Geese Bar

Ground Floor

The lighting is warm and inviting, with soft overhead fixtures casting a gentle glow over the space. Behind the bar, shelves are lined with an impressive selection of Irish whiskeys, craft beers, and spirits. The ambiance is lively yet intimate, with the sound of laughter and conversation filling the air.



Capacity

 **60**
Seated

 **80**
Standing

Features

- 3 TV's
- Wifi Microphone
- DJ Deck & Sound System suitable



The CY O'Connor *Committee Room*

Ground Floor

The Committee Room exudes a sense of heritage and professionalism while maintaining a cosy and intimate atmosphere. Picture a room adorned with rich mahogany furnishings, including a long conference table with plush leather chairs around it.

Capacity

 **14**
Seated
Boardroom

 **20**
Standing

Features

- Full AV with TV
- Wifi Microphone
- Recording Studio



The Alice Anderson *Lounge*

First Floor, Inside at the top of the stairs

An indoor modern parlour combines sleek contemporary design with a comfortable and inviting atmosphere. Featuring clean lines, neutral colour palettes, and minimalistic furnishings, it creates a sense of spaciousness and sophistication. Large windows let in plenty of natural light, creating a bright and airy ambiance during the day.

Capacity

 **30**
Seated

 **70**
Standing

Features

- Full AV with TV
- Wifi Microphone
- DJ Deck & sound system suitable
- Separate music zone



The Daniel Mannix Parlour

First Floor, Outside

The rafters overhead are left exposed, showcasing the natural grain and texture of the wood while providing structural support. Twinkling string lights are draped across the rafters, casting a soft and inviting glow over the outdoor space, perfect for evening gatherings and celebrations.

Capacity

 **14**
Seated

 **20**
Standing

Features

- Wifi Microphone
- DJ Deck & sound system suitable
- Separate music zone



The Celtic Club

Members Bar

First Floor, private room

Perhaps the most cherished aspect of the Celtic Club Members Bar is the sense of community. Here, members come together to share stories, raise a glass in celebration, and forge lifelong friendships, united by their love of Celtic culture and heritage. Whether you're a seasoned regular or a first-time visitor, stepping into the Members Bar feels like coming home.



Capacity

 **45**
Seated

 **100**
Standing

Features

- Full AV with TV's
- Wifi Microphone
- DJ Deck & sound system suitable
- Separate music zone




The Founders *Library*

First Floor, Private Library Room

A long conference table sits at the centre of the room, surrounded by comfortable yet refined chairs, upholstered in plush leather. The room is equipped with modern amenities such as power outlets, USB ports, and built-in screens for presentations, seamlessly blending technology with traditional design.

Capacity

 **10**
Seated

 **10**
Standing

Features

- Full AV with TV
- Wifi Microphone
- Separate music zone
- Recording studio

Food Packages

These menus are a sample of our event offering and are based on seasonality.





Seated Menu



Kitchen Menu

2 Course – \$65 pp

3 Course – \$80 pp

Entrées

Atlantic Salmon Tartare

Avocado cream, wheaten croutons, endive

Irish Goats Cheese and Leek Tartlet

Goats cheese, shortcrust pastry, black olive tapenade, crispy leeks

Beef Short Rib Croquettes

Horseradish aioli, pickled fennel, rocket

Mains

Humpty Doo Barramundi

Black garlic, roast chicken skin, horseradish, clams

Chicken Coteletta

Chicken cutlet, sage burnt butter, kerry mash, green beans, preserved lemon

Caramelised Cauliflower risotto

Goats cheese, hazelnut pesto, crispy kale

Cape Grim Flinders Island*

Grass fed marble score 3 porterhouse 200g, mash, roast tomato, field mushroom red wine jus **\$10 Addition*

Dessert

Chocolate Sorbet

With baileys anglaise, cocoa nib tuille

Crème Brûlée

With Irish shortbread

Rhuarb and apple crumble

With vanilla ice cream

Available as Add-Ons for \$12 Each

Wild Rocket Salad

Fresh wild rocket paired with shaved Parmesan, ripe pear slices, and crunchy walnuts, drizzled with a light vinaigrette.

Char-Grilled Broccolini

Tender broccolini grilled to perfection, served with zesty preserved lemon, tangy caper dressing, and toasted almonds for added crunch.

Chips with Aioli

Crispy golden potato chips served with creamy homemade aioli, the perfect indulgent snack or accompaniment.

Crispy Duck Fat Potatoes

Indulge in crispy potatoes cooked in flavorful duck fat, served with a rich and savory black garlic aioli for dipping.

Optional upgrades

The Irish Australian cheese plate, with quince, preserves, fruit bread and lavosh \$15pp

Charcuterie plate with a selection of cured meats, cheeses, olives, nuts, and fruit \$15pp

All dining options included bread on arrival.

Canapé Menu



Canapé packages

Package 1 – \$50 pp
Select 7 canapés

Package 2 – \$65 pp
Select 8 canapés + 1 substantial options

Package 3 – \$85 pp
Select 10 canapés + 2 substantial options

Canapés

Smoked salmon on a wheaten crisp
with dill aioli and crème fraîche

Spanner crab and celeriac tartlets
with avruga caviar

Goats cheese and leek tartlets
with pickled pear

Pork pistachio terrine

Dijon mustard and cornichons

Black pudding bon bons

Guinness braised rib and leek croquette

Port Phillip Bay scallops, cauliflower cream

Tempura of monkfish saffron rouille

Dessert Canapés

Mini lemon meringue

Baileys chocolate tarts

Substantial Options

Crispy duck fat potatoes
with black garlic aioli

Irish beer and battered fish and chips

Mini cheeseburger

Chicken schnitzel, milk bun, iceberg lettuce

Additional Options

Fresh oysters – \$15 pp
with lemon and mignonette dressing

Cheese table – \$15 pp
a selection of cheeses served
with bread and accompaniments

Charcuterie platter – \$15 pp
a selection of cured meats served
with accompaniments

Canapés are subject to availability
and are based on seasonality.

Alcohol Packages



House Package

- 1 hour – \$35 pp
- 2 hours – \$45 pp
- 3 hours – \$55 pp
- 4 hours – \$65 pp

Tap Beers include

- Carlton Draught
- Magners Cider
- Hahn Super Dry 3.5% (bottle)
- Soft Drink & Juices included

Wines include

- Trentham Estate Prosecco
- La Zona Pinot Grigio
- Chain and Ponds Rosé
- First Drop Shiraz

Option for tea and coffee to be added to package for extra \$4 pp

Premium Selection

- 1 hour – \$45 pp
- 2 hours – \$55 pp
- 3 hours – \$65 pp
- 4 hours – \$75 pp

Tap Beers include

- All tap beer
- Magners Cider
- Hahn Super Dry 3.5% (bottle)
- Soft Drink & Juices included

Wines include

- De Chanceny Prosecco
- Holm Oak Pinot Grigio
- Jules and Taylor Gruner Veltiner
- Clandestine Rosé
- Hither and Yon Cabernet Sauvignon
- Condie Gwen Shiraz

Option for tea and coffee to be added to package for extra \$4 pp

Alcohol Free Package

- 1 hour – \$25 pp
- 2 hours – \$35 pp
- 3 hours – \$45 pp
- 4 hours – \$55 pp

- Mocktails
- Soft drink
- Tea and coffee

Wines are subject to change due to availability.



The Wild Geese Special

1 hour – \$55 pp
2 hours – \$65 pp
3 hours – \$75 pp
4 hours – \$85 pp

- Includes selection of premium Irish spirits
- Includes all premium selection wines
- All tap beers are included
- Includes Softdrinks, juices & coffee

Near & far
flavours
*for your
next event*

Contact:

T 0456 823 005

E functions@celticclub.com.au

The
WILD GEESE