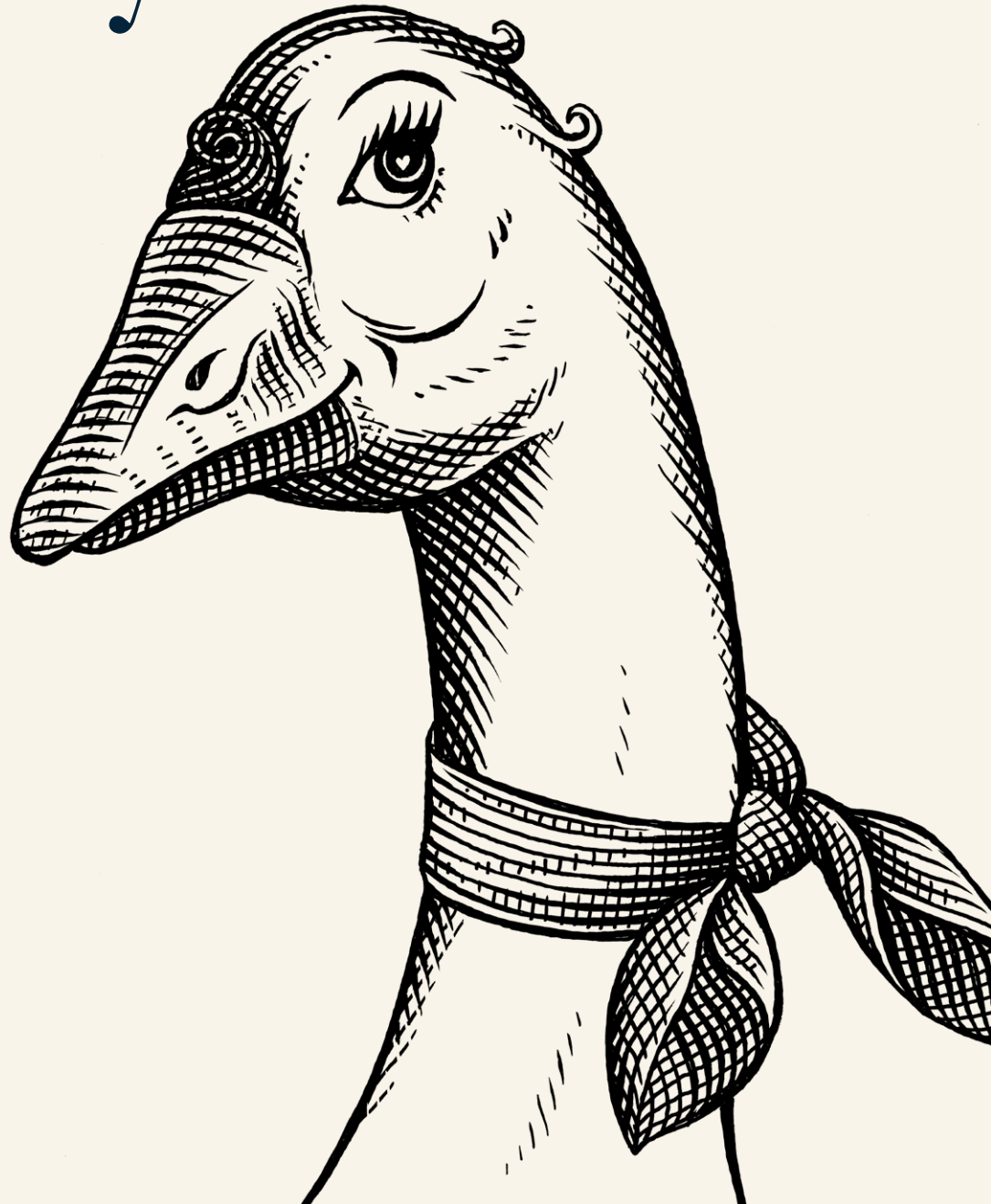


# Event & Party Packages

*The*  
WILD GEESE



Our venue features a diverse selection of elegant event & party 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 & Party Spaces

TERRACE





# 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

#### Duck & chicken liver parfait

With toasted brioche, chutney,  
fig & hazelnut salad

#### Koo Wee Rup asparagus

Leek & Cashel blue cheese tartlet, beetroot  
puree, balsamic reduction & rocket *veg/gf*

### Mains

#### Humpty Doo Barramundi

With black garlic, pomme mash,  
white wine velouté, baby clams *gf*

#### 230g Char-grilled Wanderer Way beef rump cap

Served with roasted mushroom & tomato,  
pomme puree, garlic herb butter *gf*  
*Additional \$12*

### Dessert

#### Rhuarb and apple crumble

With vanilla bean ice cream  
& apple cider custard

#### Sticky date pudding

With butterscotch sauce, whisky and brown  
bread ice cream *gfo*

#### Fig, prune & almond tartlet

With pistachio ice cream *gf*

### Available as Add-Ons for \$12 Each

#### Wild rocket salad

Shaved parmesan, pear, walnuts &  
balsamic vinaigrette *veg/gf*

#### Char-grilled broccolini

Served with preserved lemon, tangy caper  
dressing, toasted almonds *veg/gf*

#### Chips with Aioli

Thin cut potato chips with creamy  
homemade aioli

#### Baby potatoes

With mustard, dill, sourcream & chives

### Optional upgrades

The Irish Australian cheese plate with  
quince, preserves and lavosh *veg/gfo*  
\$15pp

Ploughman's platter, a selection of cured  
meats, marinated vegetables, cheese,  
olives & 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 — cold

Coffin Bay oysters, lemon wedges  
& mignonette *gf*

Smoked salmon on a wheaten crisp  
with dill aioli & creme fraiche

Pork & macadamia nut terrine,  
dijon mustard, cornichons

## Canapés — hot

Spiced cauliflower fritters  
with aioli *gf/vegan*

Koo Wee Rup asparagus, leek & Cashel  
blue cheese tartlets, beetroot puree,  
balsamic reduction and rocket *veg/gf*

Guinness braised beef short rib croquettes,  
parsley aioli

Homemade Miniature Pies & Rolls served  
with tomato relish

- Beef & Guinness pie
- Chicken & leek pie
- Cauliflower & chickpea pie *vegan/gf*
- Spinach & ricotta roll *veg*
- Beef sausage roll
- Chorizo sausage roll (spicy)

Homemade Miniature Quiche

- Quiche Lorraine – ham & egg
- Pumpkin & fetta *veg*

## Substantial Options

Irish beer battered fish & chips,  
with tartare sauce

Miniature beef patty cheeseburger

‘Pigs in Blankets’ sausages wrapped  
in bacon with a red ale reduction

## Desserts

Salted caramel and chocolate tartlets

Miniature lemon meringue tartlets

## Additional Options

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 or party.*

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*The*  
WILD GEESE