WENTY Events

Celebration Packages

Canapé Menu

Choice of 5 canapés $35
Choice of 7 canapés $49
Choice of 9 canapés $63

Cold Selection

Bruschetta – Tomato, Basil, Grana Padano (V)

Vegetable Skewers – Herb Pesto (V) (GF)

Beetroot Tart – Goats Cheese (V)

Caprese Salad Skewer – Roma Tomato, Basil, Bocconcini & Aged Balsamic Dressing (V) (GF)

Assorted Vietnamese Rice Paper Rolls
with Nouc Cham Dipping Sauce

Air Dried Beef Cigar
Caramelised Onion & Horse Radish (GF)

Lemon & Herb Chicken Tartlet
Toasted Walnuts & Remoulade

Peking Duck Crepes – Ho-Sin, Cucumber & Shallots

Smoked Salmon Vol Au Vent
Crème Fraiche, Chive & Caviar

Sesame Crusted Seared Tuna – Cucumber, Whipped Avocado, Pickled Ginger & Coriander (GF)

Sydney Rock Oyster
Finger Lime Mignonette Dressing (GF)

Fresh Queensland King Prawn
Avocado Salsa & Coriander

Hot Selection

Beef Bourguignon Pie – Tomato Relish

Harissa Lamb Sausage Roll – Tomato Relish

Cheeseburger Sliders – Cape Grim Beef, American Cheddar, Westmont Pickle & Potato Bun

Smoked Brisket Croquette – Chedder Cheese & Garlic Aioli

Falafel Sliders – Herb Chickpea Pattie, Pickled Cabbage & Hummus (V) (GFO)

Pork belly – Confit Apple compote & Pickled Cabbage (GF)

Lamb Kofta Skewer – Roast Pepper Yoghurt (GF)

Tandoori Chicken Skewers – Cucumber & Garlic Riata (GF)

Pumpkin Arancini – Ricotta, Roast Garlic Aioli & Grana Padano (V) (GF)

Mushroom Arancini – Truffle Mayo & Grana Padano (V) (GFO)

Spiced Fried Cauliflower – Lemon & Garlic Mayo (V) (GF)

Caramelized Onion & Goats Cheese Croquette
Beetroot Hummus (V)

Salt And Pepper Squid – Chilli, Shallots & Sweet Chilli Mayo (GF)

Beer Battered Flathead Bites – House Made Tartare Sauce

Baked Scallops – Pancetta & Paprika Butter (GF)

Dessert Selection

Chocolate Brownie – Chocolate Ganache

Cheesecake – Passionfruit

Coconut Tapioca Pudding – Mango Coulis (GF)

Warm Apple Pie Bites – Cinnamon Sugar

Orange Polenta Slice – Toasted Almonds (GF)

Mini Fruit Tarts – Vanilla Custard

Mini Chocolate Eclairs – Vanilla Custard

Tiramisu – Mascarpone and Coffee Mousse

Dark Chocolate Mousse – Chocolate Fudge (GF)

Extras

Canapés – $7 per selection

Pizza – Priced as per our Pizza Mama restaurant

WENTY Events

Plated Menus

Two Courses $68
Three Courses $75

All Plated Menus include bread rolls & butter and your choice of **TWO OPTIONS PER COURSE**, served alternatively

Entrée

Cold Seafood Plate – King Prawn, Smoked Salmon, Oyster, Cocktail Sauce & Lemon (GF)

Tuna Tartare – Avocado, Puffed Wild Rice, Lime & Soy Dressing, Bread Crisp, Herb Oil

Beetroot Cured Salmon – Horseradish Cream, Cucumber, Fennel & Rye Crouton

Crispy Pork Belly – Celeriac Puree, Apple Remoulade & Baby Spinach (GF)

Grilled Lamb Loin – Beetroot Hummus, Eschalot & Micro Herb Salad with Pomegranate Glaze (GF)

Asian Chicken Salad – Roasted Chicken, Rice Noodles, Vegetables, Fried Onions & Ginger Soy Dressing, Caramelised Onion & Beetroot (GF)

Goats Cheese Tart – Rocket, Balsamic Dressing (V)

Spinach & Ricotta Ravioli – Cavolo Nero, Pecorino Cream, Toasted Walnut & Lemon Olive Oil (V)

Stracciatella Cheese Tart - Confit Heirloom Tomato & Basil Oil (V)

Main

Grilled Barramundi Fillet – Roasted Kipfler Potato, Pea Puree, Mint, Radish, Asparagus & Snow Pea Tendrils (GF)

Sesame Crusted Salmon Fillet – Steamed Jasmine Rice, Grilled Bok Choy & Sticky Teriyaki Sauce (GF)

Confit King Trout – with Fennel, Dutch Carrot, Mushroom Duxelle & Basil Velouté Sauce (GF)

Prosciutto Wrapped Chicken Breast – Parmesan Polenta, Pepperonata, Sauteed Tuscan Cabbage & Roast Capsicum Coulis (GF)

12h Slow Braised Lamb Shoulder – Roasted Lamb Fat Potato, Mint & Sweet Pea Puree, Roasted Baby Carrots, Onion Jus (GF)

Smoked Beef Cheek – Colcannon Mash, Pumpkin Puree, Broccolini & Demi Glace

Grass Fed Beef – Potato Pave, Sauteed Greens, Bearnaise Butter & Jus

Grilled Pork Cutlet – Seeded Mustard Mash, Fennel Puree, Braised Red Cabbage, Crackling & Apple Cider Jus (GF)

Roast Duck Maryland – Steamed Jasmine Rice, Chilli, Cherry Tomato, Thai Basil, Bok Choy & Fragrant Red Curry Sauce

Char Grilled Eggplant – Pine Nut Dukkah, Smoked Romesco, Wild Mushrooms, Skordalia & Herb Salad (Vegan) (GF)

Dessert

Salted Caramel and Chocolate Tart – Vanilla Chantilly, Dark Cherry Gel & Chocolate Sorbet

Opera Slice – Joconde Cake, Espresso Butter Cream, Chocolate Ganache & Vanilla Bean Gelato

White Chocolate Cheesecake – Mixed Berry Coulis & Fresh Seasonal Berries

Vanilla Panna Cotta – Raspberry Coulis, Macerated Berries & Pistachio Tullie

Chocolate Millefeuille – Caramelised Pastry, Duo of Chocolate Mousse, Vanilla Chantilly & Raspberry Gel

Lemon & Lime Tart – Whipped Mascarpone

Selection of Australian Cheese – Fig Paste, Muscatels & Sour Cherry Crostini

Extras

Pre-Dinner Canapés – Choice Of 2 From Canape Menu	$12.50 pp
Seafood Platter – Sydney Rock Oysters, King Prawns, Smoked Salmon, Lemon & Cocktail Sauce	$210.00 10pax
Antipasto Platter – Sliced Salamis, Marinated Olives, Char Grilled Vegetables, Dolmades, Hummus, Baba Ghanoush, Pickles & Breads	$140.00 10pax

WENTY Events

Buffet Menu

$74.00 PER PERSON
MINIMUM 50 PEOPLE

All Buffet Menus include assorted fresh bread rolls & butter

Cold Selection (Choose 2)

Antipasto Selection – Sliced Salumi, Marinated Olives, Dips & Vegetables

Caesar Salad – Cos Lettuce, Croutons, Crispy Bacon, Parmesan & Caesar Dressing

Pumpkin & Walnut Salad – Rocket Lettuce, Feta & Caramelized Balsamic Dressing (GF)

Indian Vegetable Salad – Saffron Rice, Spice Roasted Cauliflower, Lentils, Sultanas, Yoghurt Dressing & Pomegranate (GF)

Italian Pasta Salad – Roasted Mediterranean Vegetables, Semi Dried Tomatoes, Olives & Red Pesto Dressing

Cous Cous Salad – Roasted Pumpkin, Parsley & Capsicum

Garden Salad – Mixed Lettuce, Tomatoes, Cucumber, Spanish Onion & Balsamic Dressing (GF)

Hot Selection (Choose 3)

Roasted Beef Sirloin – Caramelized Onion Gravy (GF)

Braised Beef Cheek – Wild Mushroom & Thyme Jus

Slow Roasted Lamb Shoulder – Cumin & Rosemary, Salsa Verde (GF)

Chicken Cacciatore – Olives, Roast Capsicum, Cherry Tomatoes, Mushroom & Fresh Herbs (GF)

Chicken Florentine – Chicken Stuffed With Spinach & Cheese

Butter Chicken – Mango Chutney & Cucumber Riata (GF)

Beer Battered Flathead – Tartare Sauce & Lemon

Grilled Salmon Fillet – Sautéed Spinach, Capers & Lemon Butter (GF)

Chorizo & Chicken Paella – Chicken, Smoked Chorizo Sausage, Peas & Roasted Peppers Saffron (GF)

Sweet Potato And Chickpea Korma – Mango Chutney & Cucumber Riata (V) (GF)

Pasta Primavera – Zucchini, Peas, Basil, Cavolo Nero, Blistered Cherry Tomatoes & Parmesan Cheese (V)

Hot Sides (Choose 2)

Creamy Mash

Spring Onion Mash

Jacket Potatoes – Sour Cream & Shallots

Garlic & Herb Roasted Potatoes

Saffron Rice

Jasmine Rice

Steamed Seasonal Vegetables

Dessert

Selection of sweets

Buffet Extras

3 x **Cooked King Prawns** – Cocktail Sauce & Lemon	$12.50 pp	**Australian Cheese Platter** – Lavosh & Dried Fruit	$8.50 pp
3 x **Freshly Shucked Oysters** – Cocktail Sauce & Lemon	$12.50 pp	**Fresh Fruit Plater**	$7.50 pp
Roast Carvery – Pork, Beef or Lamb with Condiments	$12.50 pp	**Pre-Dinner Canapes** – Choice of 2 from Canapé Menu	$12.50 pp
Extra Cold Selection	$7.50 pp		
Extra Hot Selection	$8.50 pp		

WENTY Events

Children's Plated Menu

$24.00 PER PERSON

Menu Available for Children 3-12 Years Old

Main (Choose 1)

Roast Beef – Peas, Mash & Gravy (GF)

Pasta – Bolognese Sauce & Cheese

Cheeseburger – Beef Pattie, Cheese, Chips & Tomato Sauce

Chicken Nuggets – Chips & Tomato Sauce

Grilled Chicken Tenders – Chips & Tomato Sauce (GF)

Battered Flathead Bites – Chips & Tartare Sauce

Caesar Salad – Grilled Chicken & Parmesan Cheese

Dessert (Choose 1)

Chocolate Mousse – Shaved Chocolate & Chocolate Sauce (GF)

Vanilla Ice Cream – Sprinkles, Choice of Chocolate, Strawberry & Caramel Topping (GF)

Fruit Salad – Seasonal Fresh Fruit (GF)

Frog In A Pond Jelly – Lime Jelly & Chocolate Frog (GF)

WENTY Events

Italian Shared Menu

$88.00 PER PERSON
MINIMUM 40 PEOPLE

On Arrival (Choose 1)

Garlic Pizza Crusts – Served with Olive Tapenade, Fresh Tomato & Basil Salsa

Bruschetta – Cherry Tomatoes, Aged Balsamic, Olive Oil & Fresh Basil

Primi Platters

Mixed Pan-Fried Olives
Lemon Zest, Chilli, Rosemary & Olive Oil

Assorted Italian Cold Cuts
Marinated & Roasted Vegetables, Italian Cheeses

Fried Baby Calamari
Wild Rocket & Lemon Aioli

Secondi Platters

Rigatoni With Red Wine Braised Beef Cheek Ragu
Tomato Sugo & Basil

Potato Gnocchi, Tomato, Basil & Grana Padano

Grilled Spatchcocked Chicken
With Salsa Verde

Slow Roasted Lamb Shoulder

Contorni

Rocket, Parmesan, Balsamic & Extra Virgin Olive Oil

Roasted Potatoes, Rosemary & Garlic

Dolce

Vanilla Bean Panna Cotta

Tiramisu – Mascarpone Mousse, Frangelico & Coffee Sponge

Assorted Bomboloni – Filled with Vanilla Custard, Salted Caramel & Nutella

WENTY Events

Asian Seafood Banquet Menu

$120.00 PER PERSON
MINIMUM 40 PEOPLE

Entrée

Dim Sum Platter
Steamed Prawn Har Gow, Pork & Garlic Chive Dumpling, Pork Shao Mai & Vegetable Dumpling

Roasted Crispy Pork Belly – with Hoisin Sauce

Salt & Pepper Calamari

Grilled King Prawns – with Rice Noodle, Xo Dressing & Fragrant Chilli Oil

Main

Whole Baby Barramundi – Steamed or Fried with Ginger, Shallot, Chilli, Soy, Shaoxing Wine, Crispy Garlic Oil

Braised Short Ribs – Sweet Fish Sauce, Asian Herb and Coconut Salad

Dusted And Fried Whole Lobster – Black Pepper Glaze, Kaffir Lime & Stir Fried Noodles

Steamed Gai lan – oyster sauce and crispy chilli garlic oil

Steamed Jasmine Rice

Dessert

Selection of desserts

Fruit platter

WENTY Events

contact us

Phone: 02 8868 9222

Email: info@wentyevents.com.au

Visit: www.wentyevents.com.au

WENTY Events

Wentworthville Leagues Club, 50 Smith St, Wentworthville NSW 2145