

WAKES

AT WAGGA RSL

WAKE PACKAGE // 16 pp

Hot finger food - arancini, party pies,
sausage rolls & quiche (3 pieces pp)

Sandwiches (2 pieces per person)

Sweets (1 piece per person)

Tea & coffee

PREMIUM PACKAGE // minimum 10 - 25 pp

Choice of freshly made party pies -
Butter chicken / Pulled pork / Beef brisket (10)

Cheeseburger sausage rolls (10)

House made quiche - smoked tomato relish & ham (10)

Arancini with aioli (10)

Mini bruschetta (10)

Finger sandwiches (10)

Freshly baked scones with jam & cream (10)

Lemon meringue tarts (10)

Mini chocolate brownies (10)

Tea & coffee

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PLATTERS

Sandwich or wrap platter // 67

Breads & dips – ciabatta, sourdough & flatbread with three dips // 45

Charcuterie – 3 x cured meats, caperberries, cornichons, house bnb pickles,

smoked pork belly bites, smoked cheddar, crackers & bread // 80

Antipasti – 2 x cheeses (brie & smoked cheddar), 2 x cured meats, 2x dips, caperberries, cornichons, arancini, hazelnuts, ciabatta & sourdough, crackers & dukkha // 80

Canape style cake platter – 3 x cakes (chef's choice) cut into bite sized pieces // 20 pieces 45

HOT FINGER FOOD PLATTER // 125

Mini beef pies (10)

Salt & pepper squid (10)

Arancini with parmesan & aioli (10)

Mini sausage rolls (10)

Vegetable spring rolls (10)

Fries

Aioli & tomato sauce

Lemon wedges

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BUILD YOUR OWN PLATTER

10 pieces of each, includes one complimentary chef's choice item

Choice of four // 90

Choice of six // 140

Choice of 10 // 190

Mini pies

(Mince / Butter chicken /

Brisket / Pulled Pork)

Sausage rolls

(Cheeseburger / Plain beef /

Pork & fennel)

Mini quiches

Fries

Chicken & mushroom dumplings

Salt & pepper squid

House made arancini

Vegetable spring rolls

Beef empanadas

Fish bites

Chicken nuggets

Popcorn chicken bites

Tempura battered prawn bites

Mini garlic kiev balls

Prawn cutlets crumbed

Boneless chicken wings

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CATERING CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers will be charged accordingly and must be advised 3 days prior to the function.

All prices are GST inclusive. Surcharge of \$5 per person on Sunday and public holidays.