



EAGLES FUNCTION CENTRE

EVENTS CATERING PACKAGE



Woodville West Torrens Football Club.

Oval Avenue, Woodville South

PO Box 4, Woodville SA 5011. Phone 08 8347 2444

events@wwtfc.com.au www.wwtfc.com.au

EAGLES FUNCTION CENTRE

Here at the Eagles Function Centre we have the facilities to cater for any social event:

Weddings Engagement Parties **Birthday Parties**
Formal Dinners Cocktail Parties
Corporate Training Sessions Conferences **Meetings**
Gala Balls **Sporting Presentations** Product Launches
School Graduations & Dinners Formals & Socials
Christmas Functions **End of year parties**
Adelaide & Melbourne Cup Lunches
And any other social event...

Your destination between the city and the surf! The recently renovated Eagles Function Centre is ready for your event today. An upstairs function area overlooking the picturesque oval is perfect for any occasion.

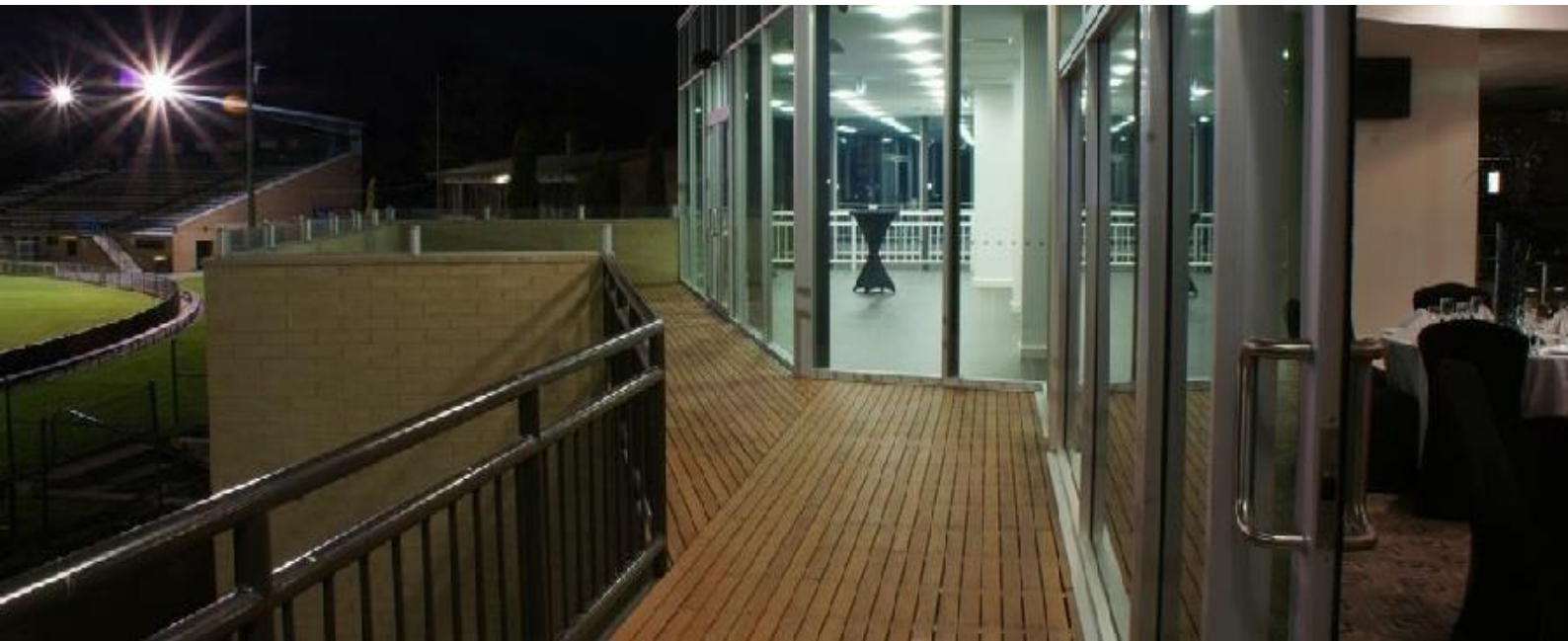
The Eagles Function Centre features:

Upstairs Eagles Function Room **Downstairs Eagles Bar & Lounge**
30m windows overlooking the oval Natural Daylight
Stage **Lectern & Microphones**
New in-house audio visual equipment Aux port connectivity
Wall mounted LCD TV screens for any video presentations
New built in projector & screen Full bar facilities
Large balcony area **357sqm Room**
Catering up to 370 Guest Cocktail or up to 240 Seated
Complimentary on-site car parking



EAGLES FUNCTION CENTRE

At the Eagles Function Centre we work with you to personalise and make your event special. Work closely with our Event Manager to create your function to suit your needs from tailored catering menu & beverage package, through to entertainment, photography, theme, music and room set up & décor.



Our aim is to create a memorable experience, provide great value for money and exceed the expectations for all our clientele.

Madison Pett – E: events@wwtfc.com.au –

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ROOM HIRE

Eagles Function Centre - Upstairs

Half Day (up to 4 hours)	\$250.00
Full Day (4 hours or more)	\$500.00

Eagles Bar & Lounge – Downstairs

Half Day (up to 4 hours)	\$150.00
Full Day (4 hours or more)	\$300.00

AUDIO VISUAL

Included in the room hire fee

Projector & Screen	Lectern with microphone
In-house sound system	Whiteboard
2x Roving microphones	Flip Chart
1x Lapel microphone	8 Plasma TV's

ROOM SET UP & TABLE DECOR

Cocktail	Rectangle or Round Tables
Banquet	Bar tables & Stools
Theatre	Buffet Tables
Boardroom	White or Black Tablecloths & selection of coloured Napkins
U-Shape	

HIRE EXTRAS

Black Lycra Chair Covers
\$4 each

Round Table Mirrors
\$20 (for the set)

Black Bar Table Covers
\$5 each

Extra bar tables
\$15 each

Sequined Table Cloths
\$10 each (\$100 for the set)

Extra bar stools
\$6 each

Warm Light Waterfall Fairy Lights
\$60 (for the set)

Dance Floor 6x6m
\$770.00

Candy Bar Glassware
\$40 (for the set)

Oval Lights
(Available from 5-9pm)
\$250





ENTERTAINMENT

Hire a DJ, a Band, a Photobooth, whatever you need!

Need help with entertainment for your function?

Ask our Event Manager for assistance.

DECORATIONS

Want to bring your own decorations? Of course!

Let us know what your plans are!

We can help get what you need & suggest new ideas



BREAKFAST

\$18.00

Bacon, Fried or Scrambled Eggs,
Roasted Tomato & Toast (*White or wholemeal*)

EXTRAS

Hashbrown
\$1.00pp

Mushrooms
\$1.00pp

Hollandaise
\$1.00pp

Spinach
\$1.00pp

Baked Beans
\$1.00pp

HIGH TEA

\$22 per person

Freshly baked scones with Jam & Cream
Traditional finger sandwiches
Freshly baked savoury pastries
Sweet cakes & Danishes
Fresh seasonal fruit platter
Freshly brewed coffee, tea selection and orange juice

EXTRAS

Angas Brut Sparkling
\$20 per bottle

Angas Brut Moscato
\$20 per bottle

Jansz Premium Cuvee
\$42 per bottle



CONFERENCE & LIGHT WORK LUNCHES

MORNING TEA

\$13.00pp

Ham & Cheese Baguettes - *Vegetarian option on request*

Fresh Scones with Jam & Cream

Seasonal Fruit Plate

Vili's Sweet Danishes

LIGHT SNACK PACK

\$10.00pp

Duo Dips with Crunchy Bread Sticks & Warm Pita Bread

Seasonal Fruit Plate

Fresh Scones with Jam & Cream

LUNCH PACK

\$16.50pp

Fresh Homemade Wraps & Baguettes - *Variety of fillings – Vegetarian option on request*

Seasonal Fruit Plates

AFTERNOON TEA

\$15.00pp

Fresh Scones with Jam & Cream

Vili's Cocktail Quiches

Fresh Homemade Wraps - *Variety of fillings – Vegetarian option on request*

Mini Muffins



MORNING TEA & AFTERNOON TEA

Assorted Mini Muffins

\$5.50pp

Fresh Scones with Jam & Cream

\$5.50pp

Selection of Sweet Cakes & Sweet Pastries

\$8.50pp

Seasonal Fruit Platter

\$5.50pp

Selection of Hot Pastries

\$7.50pp

Assorted Cheese platter

\$7.50pp

BEVERAGES

Complimentary Water & Mints

Unlimited Fresh Coffee & Tea Buffet plus Orange juice

\$9.50pp/Full Day

\$5.50pp/Half Day

Unlimited Soft Drink

\$5.00pp/Full Day



LUNCH TIME

LUNCH BOX ONE

\$17.50pp

Selection of Hot Pastries

Asian Tasting Platter with Sweet Chilli Sauce

Duo of Dips with Crunchy Bread Sticks & Warm Pita Bread

Mixed Variety of Wraps & Baguettes –

– Vegetarian & Gluten Free options on request

LUNCH BOX TWO

\$22.50pp

Selection of Hot Pastries

Vili's Cocktail Quiches

Chef's own Spicy Meatballs & Dipping Sauce

Open Turkish Breads topped with Ham & Tasty Cheese –

Tomato, Pumpkin, & Pesto – Chicken, Cheese and Onion Jam

Roast Garlic & Basil Grilled Chicken Skewers Marinated in Satay Sauce

– Vegetarian & Gluten Free options on request



FANCY LUNCH BOX

\$29.50pp

Antipasto Platter

Chef's own Spicy Meatballs & Dipping Sauce

Vili's Cocktail Quiches

Duo of Dips with Crunchy Bread Sticks & Warm Pita Bread

Asian Tasting Platter with Sweet Chilli Sauce

Spinach, Feta & Roast Pumpkin Filo Parcels

Cheese & Seasonal Fruit Plate

Turkish Bread Door Stops

Roast Garlic & Basil Grilled Chicken Skewers Marinated in Satay Sauce

– Vegetarian & Gluten Free options on request

GOURMET BBQ BUFFET LUNCH

\$30.00pp

Beef Burgers 200g

Chicken Tenderloins

Gourmet Thick Sausages

Vegetarian Skewers

Tossed Salad or Potato Salad

Coleslaw

Beetroot Salad

Bread Rolls & Butter

Additional 150gm Rump Steak

ADD \$6.00pp



EAGLES FUNCTION CENTRE

EXTRAS

Add to any menu option or on own

Chef's own Beef & Vegetable Sliders \$6.50pp	Chef's Own Crumbed Meatballs \$5.50pp
Roast Garlic & Basil Grilled Chicken Skewers Marinated in Satay sauce \$5.50pp	Spicy Chicken Wings \$6.00pp
Chef's own Baked Fruit Parcels in Puff Pastry \$6.00pp	Asian Selection \$5.00pp
Zucchini, Onion, Roast Capsicum Frittatas \$5.00pp	Antipasto \$7.50pp
Chickpea & Herb Patties \$4.50pp	Trio of Chef's own Dips \$5.00pp
Cocktail Vili's Pastries \$7.50pp	Cheese Plate \$7.50pp
Cocktail Vili's Quiches \$7.50pp	

SHARE PLATTERS

Platters serve 10 people approximately

Cocktail Pastries Platter	\$75	Asian Selection Platter	\$50
Cocktail Quiches Platter	\$75	Antipasto Platter	\$75
Chef's Own Meatballs Platter	\$55	Trio Dips Platter	\$50
Spicy Chicken Wing Platter	\$60	Cheese Platter	\$75
Satay Chicken Skewers Platter	\$55	Sliders Platter (min order 3x)	\$65
Wedges with Sour Cream & Sweet Chili	\$12	Fries or Chips with Aioli	\$12

*Additional Fee for Cocktail Waitress Service



DINING PACKAGE A

2 Course \$36.00pp

3 Course \$45.00pp

ENTRÉE

Marinated Chicken Skewers & Light Salad

Ham, Spring Onion Pasta with Rose Sauce

Mediterranean Salad (V)

MAINS

Select 1 main or any 2 for alternate drop

South Australian Crumbed Garfish with Roasted Potatoes, Greens
& Homemade Tartare Sauce

McLaren Vale Region Chicken Breast filled with Leek, Semi sun dried Tomatoes
& Cream Cheese topped with Pesto served with Roasted Sweet Potatoes & Herbs

Slow Roasted Angus Coonawarra Beef Sirloin with Garlic, Rosemary Potatoes,
Asparagus & Red Wine Jus

DESSERT

Gelati & Blueberry Coulis

Warm Apple, Pear & Cinnamon Cake with Fresh Cream

Dessert Buffet – Vili's Cocktail Sweets & Cakes (EXTRA \$6pp)



DINING PACKAGE B

2 Course \$44.00pp

3 Course \$50.00pp

ENTRÉE

Salt & Pepper Mediterranean Salad

McLaren Vale Region Chicken Breast with Roasted Pine Nuts, Sliced Pear
Topped with Balsamic Dressing

Caramelised Vegetable Tartlet on Baby Spinach & Rocket drizzled with Olive Oil

Plated on table prior to arrival if desired

MAINS

Herb Crusted Barramundi with Garlic Rosemary Potatoes & Baby Carrots
Topped with Lemon Caper Sauce

Slow Roasted Angus Coonawarra Beef Sirloin served with a Medley of Roast Vegetables &
Rich Red Wine & Onion Sauce

Chicken Newberg - Oven baked McLaren Vale Region Chicken Breast topped with Sherry
Cream Sauce & Prawns

Select 1 main or any 2 for alternate drop

DESSERT

Homemade Sticky Date Pudding with Butterscotch Sauce & Cream

Chef's Baked Mix Berry Cheesecake & Raspberry Coulis

Dessert Buffet – Vili's Cocktail Sweets & Cakes (EXTRA \$6pp)



DINING PACKAGE C

2 Course \$53.00pp

3 Course \$66.00pp

ENTRÉE

Crumbed Barramundi Goujons with a light Mediterranean Salad & Garlic Aioli

Poached Chicken & Mango Filo Parcels with Rocket & Seared Asparagus
Topped with Roasted Capsicum Sauce

Warm Veal Involtini – Veal Medallions rolled with Spring Onion, Black Pepper & Smoked Ham with
a light Salad & Sweet Balsamic Drizzle

MAINS

Select 1 main or any 2 for alternate drop

Lime & Polenta Crusted Pork Fillet with Roast Butternut Pumpkin & char grilled Corn
Finished with a Rose Sauce

Slow Roast Scotch Fillet served with a Wild Garlic Roasted Potatoes & Baby Carrots
Topped with Masala Sauce

Chicken Pistachio – McLaren Vale Region Chicken Breast Baked with Roasted Pistachio Nuts topped
with Crispy Prosciutto, Scallops & Roast Capsicum Pesto on a bed of
Baby Spinach & Slow Roasted Roma Tomatoes

Atlantic Salmon with Rosemary Kipfler Potatoes & Parsnips
Topped with Hollandaise Sauce & Sautéed Capers

DESSERT

Warm Sticky Date Pudding with Butterscotch Sauce & Cream

Baked Berry Cheesecake with Raspberry Coulis & Macerated Strawberries

Dessert Buffet – Vili's Cocktail Sweets & Cakes (EXTRA \$6pp)



DRINKS PACKAGES

YALUMBA BEVERAGE PACKAGE

3 HOURS \$35.00pp ADDITIONAL HOUR \$8.00pp

Angas Brut NV Sparkling

Angas Brut Sparkling Moscato

Oxford Landing Sauvignon Blanc

Oxford Landing Chardonnay

Oxford Landing Shiraz/Cabernet Sauvignon

Oxford Landing Shiraz

5-Seeds Cider, West End Draught, Hahn Super Dry & Hahn Premium Light

Soft Drink & Juice

PREMIUM BEVERAGE PACKAGE

3 HOURS \$40.00pp ADDITIONAL HOUR \$8.00pp

Angas Brut NV Sparkling

Angas Brut Sparkling Moscato

Yalumba Y Series Riesling

Yalumba Y Series Sauvignon Blanc

Yalumba Y Series Shiraz

Yalumba Y Series Rosé

Yalumba Y Series Cabernet Sauvignon

5-Seeds Cider, West End Draught, Hahn Super Dry & Hahn Premium Light

Soft Drinks & Juice



BAR LIST

SPIRITS

\$8.00

Vodka
Scotch

Baileys
Gin

Midori
Whiskey

BOTTLED BEER

\$8.00

James Squire Cider
James Squire Golden Ale

James Squire Pale Ale
James Boags

Tooheys Extra Dry
Heineken

BEER TAP

SCHOONERS \$5.20

PINTS \$7.20

West End Draught
Hahn Premium Light

Hahn Super Dry
5 Seeds Cider

SOFT DRINK

SCHOONERS \$3.50

PINTS \$4.00

Coke

Sprite

Diet Coke

Lift

BOTTLE DRINKS

\$4.20

Coke
Tonic Water

Deep Spring
Mineral Water

Soda Water

*Beverage TAB - Guests can order beverages at the bar or table service is available and the total amount is charged to the client. Selected drink options or full drinks list available.
Subsidised Drinks/TAB – amount put towards the bar to reduce cost of drinks for guests.*