



THE WOLF

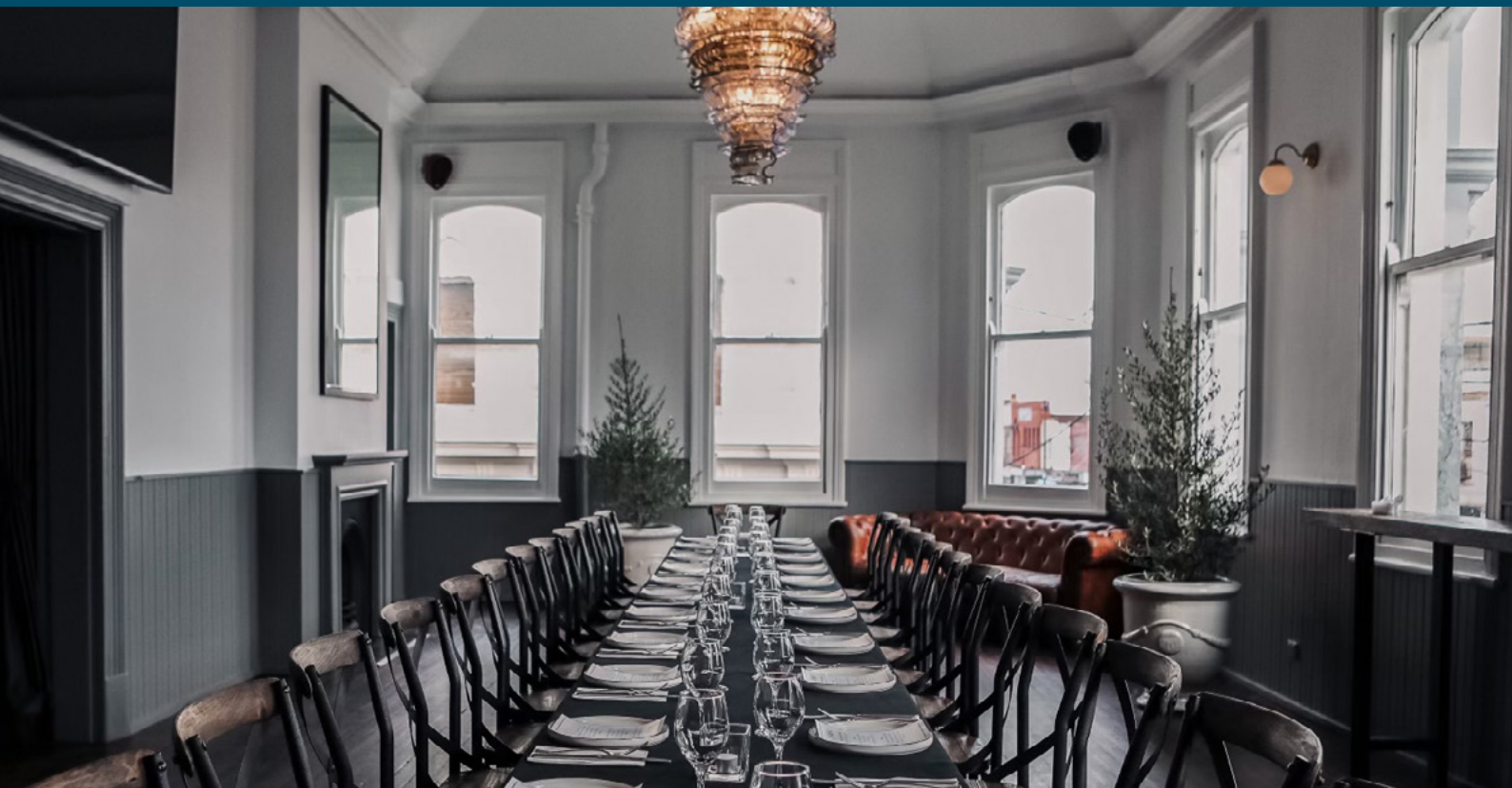
WINDSOR

THE BALLROOM

A hidden gem amongst the jungle of Chapel, The Wolf Ballroom offers simplicity yet opulence to anyone wishing to solidify their special event as one to remember.

An elegant mix of vintage and designer décor, The Wolf Ballroom qualifies as the perfect function space for a wide range of private events, from engagement celebrations to corporate proceedings. Whether it be standing cocktails and canapés (up to 120 guests), or a sit-down lunch/dinner (up to 50 guests), our Ballroom and function offerings are truly versatile and can be built to fit any occasion. Exclusive candle lit bar, private amenities and customisable layout are all model features alongside our exquisite chandelier lit ballroom, positively sure to truly impress both you and your guests.

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Evening	\$1500	\$1500	\$1500	\$1500	\$2500	\$3000	\$2500
Lunch	\$1000	\$1000	\$1000	\$1000	\$1500	\$2500	\$2000





CANAPÉS MENU 2021

PREMIUM COLD

FRESHLY SHUCKED OYSTERS (GF,DF,P)

Classic 4
Granita 4

RICE PAPER ROLL (VG, GF) 4.5

Rice noodles, Capsicum, Carrot, Vietnamese
Mint, Bean Shoots with Hoisin Sauce

CAPRESE SALAD (V) 4.5

Crostini, Cherry Tomato, Buffalo Mozzarella,
Basil, Balsamic Glaze
+ \$1.5 Prosciutto

CLUB SANDWICH

Chicken and Pancetta 4
Smoked Salmon and Cream Cheese (P) 4
Avocado and Vegan Bacon (VG) 4

PREMIUM WARM

MINI PARMA 5

Crumbed tenderloins, Napoli Sauce, Cheese

MINI QUICHE

Pumpkin Feta and Leak (V) 5.5
Quiche Lorraine 5.5
Roasted Vegetable (V) 5.5

YAKITORI CHICKEN SKEWER (GF) 5

Served with Wasabi Aioli

POPCORN CAULIFLOWER (VG, GF) 3.5

Served with Sriracha Aioli

COCONUT PANKO CRUMBED TOFU (VG) 4

Eggplant Puree, Asian Coleslaw

PORK SAUSAGE ROLLS 3.5

Poppy Seeds, Chunky Tomato Relish

HAM AND CHEESE POTATO CROQUETTES 3.5

Sriracha Mayo, Parmesan

BUTTERMILK FRIED CHICKEN DRUMSTICKS 3.5

Pepper Mayo and Ranch Dressing

SLIDERS

Chicken Coleslaw, Pepper Mayo 5.5
Pulled Pork Apple and Celeriac Remoulade 5.5
Wagyu Beef Swiss Cheese, Pickles, Onion, 6.5

V=Vegetarian, **VG**=Vegan, **GF**=Gluten Free, **DF**=Dairy Free, **P**=Pescatarian
All canapés are priced per piece, with a minimum of 20 pieces per canape.
Selections and dietary requirements are to be finalised 14 days prior to the function date.



GRAZING

WOLF TACO (GF)

Cauliflower

Chicken

Pulled Pork

7

7

7

DEEP FRIED CALAMARI (P)

Tartare Sauce, Lemon Wedge

7

MINI FISH AND CHIPS

Sea Bream Goujon Beer Battered, Tartare Sauce,
Lemon Wedge

7

MINI PIE W TOMATO CHUTNEY

Wagyu Beef with Shitake, Garlic, Ginger, Chilli

Porcini Mushroom and Truffle, Parsley, Provolone (GF)

6

6

DESSERT

CHOUX A LA CREME

Choux Pastry, Chantilly Cream, Chocolate Mousse

6

FRAISIER CAKE

Crème diplomate, Genoise, Strawberries (Serves 18)

100

BYO CAKE

Cakeage Fee

50

BOARDS

CHARCUTERIE BOARD

Chefs Selection of 4 Cured Meats, Warm Rustic Bread,
Olives, Cornichons (Serves 10)

90

FROMAGE BOARD

Chefs Selection of 4 Cheeses, Crackers, Quince Paste,
Pickles, Nuts, Seasonal Fruits (Serves 10)

90

MIXED BOARD

Mix of Cured Meats and Cheese (Serves 10)

100

GRAZING

Large Board of Shared Cured Meats and Cheese, Bread, Crackers, Quince Paste, Olives,
Pickles, Nuts, Seasonal Fruits

40-50 Guests

80-100 Guests

350

640



PRIVATE
FUNCTION
ROOM
UPSTAIRS

SIT DOWN DINING

Our private ballroom is available for seated dining on a set menu starting at \$55 per head. Min 25 guests.

SET MENU CONSISTS OF THE FOLLOWING:

Shared Entree Choose 3 entrees from our full seasonal menu to be served on sharedboards.

Choice of Main Choose 3 mains from our full seasonal menu to be offered to your guests.
Mains order will be taken at the commencement of your event, 1 per guest.

ADDITIONS

- Glass of premium sparkling on arrival from \$10 per head
- Oyster platters with entrees +\$10 per head
- Shared dessert +\$10 per head

All entree, main and dessert selections must be finalised 14 days prior to your event.
Any allergies, dietaries or special requests must also be finalised 14 days prior to your event.

ADDITIONS

The Wolf offers a selection of features to save you the stress and hassle that event organising can bring. **Pricing and conditions can be discussed upon enquiry.**

ENTERTAINMENT

- DJs to suit any style - Wide range of Live Music, from Jazz trios to acoustic soloists.
- Photobooth
- Photographer

DECORATIONS

- Floral arrangements
- Balloons, from helium numbers to large installations

BEVERAGES

Bar tab at chosen amount, offerings can be built using our full bar range to suit any requests. Alternatively, an open cash bar can be arranged.

- + Glass of premium sparkling on arrival from \$10/head
- + Cocktail on arrival from \$15/head

