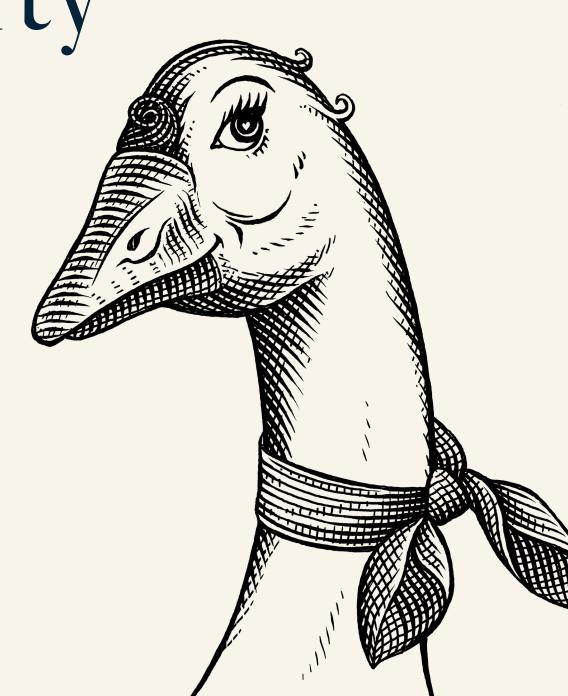
Event & Party Packages





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 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 Standing

- 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 Standing Boardroom

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 Star

Standing

- 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

Seated

Standing

- 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

45 100 Standing

- 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.

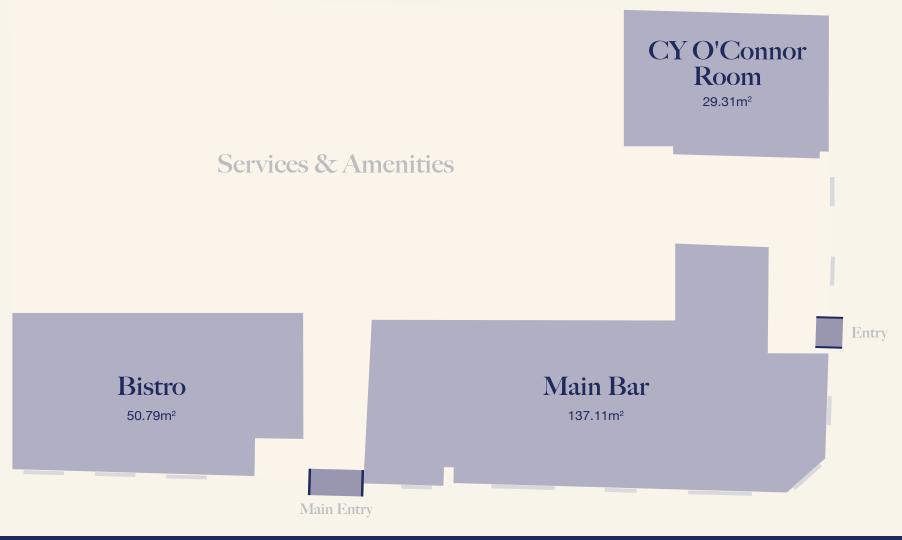
Capacity

Seated

Standing

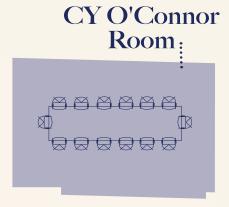
- Full AV with TV
- Wifi Microphone
- Separate music zone
- Recording studio



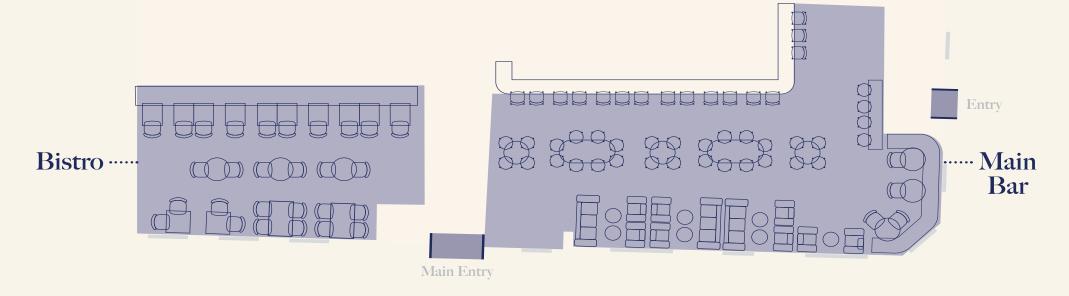








Services & Amenities

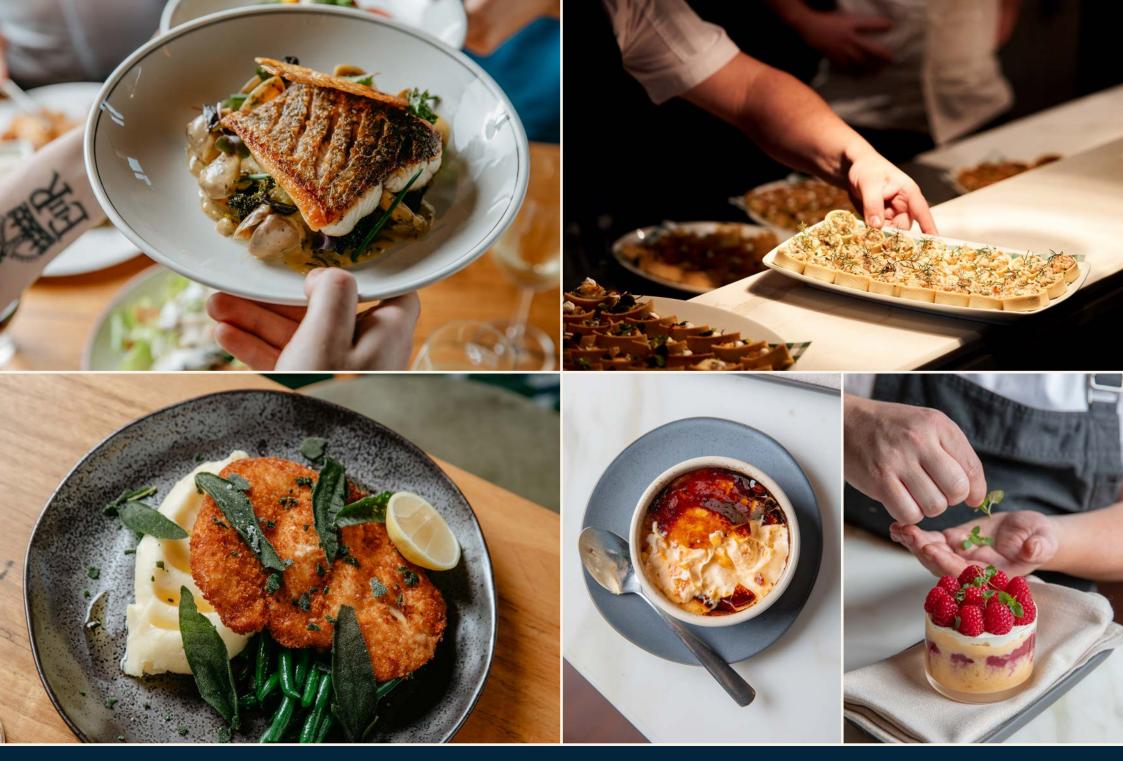












The Wild Geese Modern Irish Bistro & Bar

Seated Menu

2 Course – \$58 pp (Alternate Drop choose 2 per course)

2 Course – \$69 pp

3 Course – \$68 pp (Alternate Drop choose 2 per course)

3 Course – \$79 pp

Entrées:

Roast chicken and barley broth with spring vegetables and crusty roll

Pumpkin, leek and goats cheese tartlet with beetrootpuree and crispy vegetable salad (veg)

Spiced cauliflower fritters with aioli (veg/gf/vegan)

Jamon croquettes with fennel salad and garlic aioli

Mains:

Slow cooked beef cheeks with colcannon, roast root vegetables, broad beans, salsa verde and garlic crumbs

Pan roasted barramundi with pomme puree, broccolini, mussel beurre blanc and crispy vegetables

Beetroot risotto with pickled baby beets, goats curd, pumpkin, walnuts and crispy kale (veg)

Bounty Striploin steak with pomme puree, broccolini and red wine jus

Desserts:

Sticky date pudding with butterscotch sauce, whisky and prune ice cream

Vanilla cheesecake with raspberry ice cream and caramelized white chocolate

Classic Wild Geese Tiramisu

Available as Add-Ons for \$14 Each

Crispy duck fat potatoes with black garlic aioli and rosemary (gf)

Wild rocket salad with parmesan and pear (veg/qf)

Roasted beetroot salad with goat curd, walnuts and sorrel (veg/qf)

Grilled broccolini with fetta & almonds (veg/gf)

Cauliflower cheese with garlic crumbs (veg)

Pomme puree

Chips with aioli

Optional upgrades

The Irish Australian cheese plate with quince, preserves and lavosh veg/gfo \$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 – \$75 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 are subject to availability and are based on seasonality.

Canapés — hot

Spiced cauliflower fritters with aioli gf/vegan

Jamon croquettes

Mushroom & goats cheese tartlet

Mac & cheese croquetts

Homemade Miniature Pies & Rolls served with tomato relish

- Beef & Guinness pie
- Chicken & leek pie
- Mediterranean veg & cheese vegan/gf
- Philly cheese steak
- Spinach & ricotta roll veg
- Beef sausage roll
- Chorizo sausage roll (spicy)
- Harrisa lamb sausage roll

Homemade Miniature Quiche

- Quiche Lorraine ham & egg
- Chicken & Mushroom
- Chorizo, spinach & capsicum
- Pumpkin & fetta veg

Substantial Options

Irish beer battered fish & chips, with tartare sauce

Miniature beef patty cheeseburger

Crumbed chicken sliders

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



House Package

1 hour - \$35 pp

2 hours – \$45 pp

3 hours - \$55 pp

4 hours - \$65 pp

Tap Beers include

- House Draught Beer
- Magners Cider
- Hahn Super Dry 3.5% (bottle)
- Soft Drink & Juices included

Wines include

- Trentham Estate Prosecco
- Secret Garden Sauvignon Blanc
- Chain of Ponds Rosé
- Secret Garden 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 Brut Sparkling
- Christmont Pinot Grigio
- Jules and Taylor Gruner Veltiner
- Chain of Ponds Rosé
- Cape Margaret Cabernet Sauvignon
- First Drop 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

- 2 x Mocktails
- Soft drinks & Juices
- 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 Softfdrinks, juices & coffee

Near & far flavours for your next eventorparty.

Contact:

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