



# FUNCTION PACK



## Functions at Madame Wu

Located above the Eagle Street Pier precinct, Madame Wu offers magnificent views of Brisbane River, Story Bridge, Kangaroo Point and the CBD skyline. With several menu options designed by Executive Chef Brendon Barker, coupled with excellent service and experienced function coordination, your next event at Madame Wu is sure to impress!

Madame Wu can cater for groups of all sizes, from 20 to 250 guests. We offer a number of unique spaces, a private dining room, and exclusive venue packages. We are committed to creating, designing and planning a function tailored to your individual requirements.

We invite you to come in and view the spaces available. Contact our Function Coordinator, Ruth Stevely, at functions@MadameWu.com.au or on 07 3229 5070 to book a time.







## Function Spaces

### STORY BRIDGE BALCONY

UP TO 120 GUESTS COCKTAIL STYLE UP TO 70 GUESTS SIT DOWN STYLE

Our large balcony with 180 degree views from the Story Bridge to Kangaroo Point.

## RIVER VIEW BAR

UP TO 100 GUESTS COCKTAIL STYLE UP TO 45 GUESTS SIT DOWN STYLE

An area alongside the bar with communal seating and high tables and views over the Brisbane River.

### RED LANTERN ROOM

UP TO 26 GUESTS SIT DOWN STYLE

A luxurious private dining room with views down the river to Kangaroo Point Cliffs.

### ENTIRE VENUE

UP TO 250 GUESTS COCKTAIL STYLE UP TO 140 GUESTS SIT DOWN STYLE

Exclusive use of the entire venue.





## Beverage Options

Bar tab on consumption also available.

## Silver Package

2 HOURS \$35 PER PERSON 3 HOURS \$50 PER PERSON 4 HOURS \$60 PER PERSON

#### Sparkling Wine

**Enchanted Tree Brut** 

White Wine (Choose One) Giesen 'The Brothers' Sauvignon Blanc,

The Lane Block 1A Chardonnay, Oyster Bay Pinot Gris

Red Wine (Choose One)
Opawa Pinot Noir,
Smith & Hooper Merlot,
Yalumba 'Patchwork' Shiraz

#### Tap Beers

Peroni Nastro - Peroni Leggera Asahi - Wild Yak - Lazy Yak Bonamy's Cider

#### **Bottled Beer**

Cascade Premium Light

Post Mix Soft Drink & Juices

Add a glass of Moët on arrival for \$15 Add a cocktail on arrival for \$10

## Gold Package

2 HOURS \$45 PER PERSON 3 HOURS \$60 PER PERSON 4 HOURS \$70 PER PERSON

**Sparkling Wine** (Choose One)
De Perriere Blanc de Blancs Brut,
Dal *T*otto Prosecco

White Wine (Choose One)
Pewsey Vale Prima Riesling,
Red Claw Pinot Gris,
Heggies Chardonnay

Red Wine (Choose One)
Red Claw Pinot Noir,
Jim Barry 'The Cover Drive'
Cabernet Sauvignon,
d'Arenberg 'The Laughing Magpie'
Shiraz Viognier

### Tap Beers

Peroni Nastro - Peroni Leggera Asahi - Wild Yak - Lazy Yak Bonamy's Cider

#### **Bottled Beers**

Crown Lager - Tsingtao - Sapporo Cascade Premium Light

Post Mix Soft Drink & Juices

Add a glass of Moët on arrival for \$15 Add a cocktail on arrival for \$10

## Platinum Package

2 HOURS \$65 PER PERSON 3 HOURS \$85 PER PERSON 4 HOURS \$100 PER PERSON

#### Champagne

Moët & Chandon Brut Imperial

White Wine (Choose One) Grossett 'Springvale' Riesling, Cloudy Bay Sauvignon Blanc, 'Hugel' Tradition Pinot Gris, Silver Palm Chardonnay

Red Wine (Choose One)
Grasshopper Rock Pinot Noir,
Silver Palm Cabernet
Sauvignon,
Dutschke '80 Block' Merlot,
Glaetzer Bishop Shiraz

### Tap Beers

Peroni Nastro - Peroni Leggera Asahi - Wild Yak - Lazy Yak Bonamy's Cider

### **Bottled Beers & Ciders**

Asahi Black - Stone & Wood Corona - Tsingtao - Crown Lager Sapporo - Cascade Premium Light Bulmers Apple - Bulmers Pear

Post Mix Soft Drink & Juices

Add a cocktail on arrival for \$10

Products are subject to availability and Madame Wu reserves the right to change products at any time without notice.





## Food Options

### COCKTAIL STYLE

### **PACKAGES**

CANAPÉS \$20 PER PERSON

choose five canapés

CANAPÉS + STARTER BOWL \$29 PER PERSON

choose five canapés & one starter bowl

CANAPÉS + MAIN BOWL \$34 PER PERSON

choose five canapés & one main bowl

CANAPÉS + STARTER BOWL + MAIN BOWL \$43 PER PERSON

choose five canapés, one starter bowl & one main bowl

DESSERT BOWL \$9 PER PERSON

choose one dessert bowl to add to any package

### **CANAPÉS**

morton bay bug dumplings

fish dumplings

lamb dumplings

pork dumplings

duck buns

oysters\*

chicken ribs\*

scallop dumplings

spicy corn cakes w chilli caramel (v)

### STARTER BOWLS

smoked trout salad\*

kingfish tartare\*

fried rice\*

heirloom tomato salad\*

pumpkin rice paper rolls\*

rice cakes

chilli eggplant

fried taro cake

wok greens\*

### MAIN BOWLS

beef cheeks

roasted pork belly\*

snapper in tsingtao beer\*

morton bay bugs\*

wagyu brisket\*

crispy pork hock

mooloolaba prawns\*

steamed barramundi

### **DESSERT BOWLS**

steamed cashew bun pineapple roll

mascarpone panacotta\*

chocolate brownie\*

\*gluten free or can be adapted to be gluten free

Madame Wu can cater for a variety of dietary requirements including vegetarian options and gluten free options. We are happy to discuss how we can tailor any special dietary requirements into your package. Menus are subject to change due to seasonal availability.







## Food Options

### SIT DOWN

#### BANQUET ONE \$65 PER PERSON

smoked ocean trout, fennel, green chilli mayonnaise & watercress tang sui chicken ribs
moreton bay bug dumplings, xo & lime
pork dumplings, corn puree, chiu chow & black vinegar
steamed barramundi, crispy chilli oil, cauliflower puree
beef cheeks braised in rock sugar & soy, black bean & chilli sauce
crispy pork hock, red vinegar, apple and nashi salad, stones ginger reduction
stir fried wok greens, house made oyster sauce
steamed sugar snap peas, miso butter
steamed rice

steamed cashew bun, brown sugar ice cream, honeycomb

or - madame wu dessert tasting plate to share

add 5pp

### BANQUET TWO \$85 PER PERSON

oysters w umeshu & horseradish kingfish sashimi, yuzu ponzu, ricotta, avacado & salmon pearls crispy fried fish dumplings, coriander verde clams wok fried w miso butter, spinach & bacon pan fried mooloolaba prawns, nori butter, rainbow chard stir fried wok greens, house made oyster sauce red cooked spatchcock, pickled perilla leaf dong po pork belly, fermented davidson plum tofu and sunflower salad, ginger and spring onion oil mushrooms, stir fried with kao fu and pickled green chilli steamed rice

steamed cashew bun, brown sugar ice cream, honeycomb

or - madame wu dessert tasting plate to shareadd 5pp

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## **Function Extras**

### Audio Visual

microphone \*\*
photo backdrop (media wall)
use of in-house music system
iPod connectivity
television (including cables)

\*\* microphone can only be used if areas are booked exclusively. this must be confirmed with management prior to the event.

## Decorating

red carpet
led candles \*
printed menus

### Entertainment

photo booth \*
photographer \*
DJ \*
casino games \*
magician \*

\* sourced from external supplier

## Notes:





madame 07 3229 5070

Wu 71 Eagle St, Riparian Plaza www.MadameWu.com.au



