CASINO CANBERRA

FUNCTION PACK

WILDCARD

THE VENUE

Located on Level 1 of Casino Canberra, Wildcard is Canberra's newest destination for unforgettable events, live entertainment and unique experiences. Purpose-built to host everything from corporate functions and gala dinners to ticketed performances, product launches and private celebrations, Wildcard is a versatile venue designed to adapt to your vision.

With flexible room configurations, professional audiovisual capabilities, dedicated event support and premium food and beverage offerings, the venue provides a seamless platform for events of all styles and sizes.

Whether you're planning a sophisticated corporate gathering, an awards night, a networking event, a cocktail reception, or a live entertainment experience, Wildcard offers a dynamic and contemporary setting in the heart of Canberra.

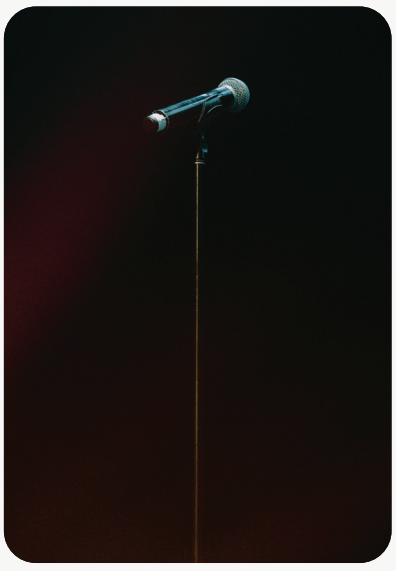
Our team will work closely with you from initial enquiry through to event delivery, ensuring every detail is tailored to your event objectives and guest experience.

VENUE CAPACITY

300	200	120	96
COCKTAIL	THEATRE	BANQUET	CABARET

HIRE FEE: $1,000* PER DAY

*Venue hire fees are subject to event requirements. A tailored quote will be provided based on the specific event brief.



INCLUSIONS

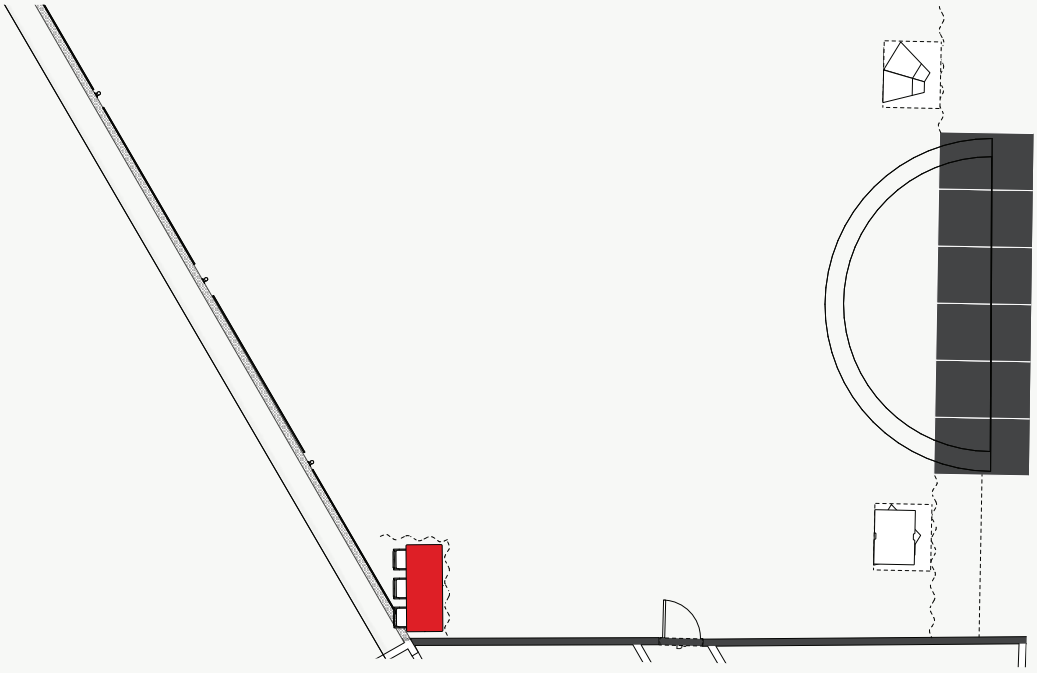
AUDIO | VISUAL | STAGE | WIFI

See WILDCARD production pack for specs and inclusions.

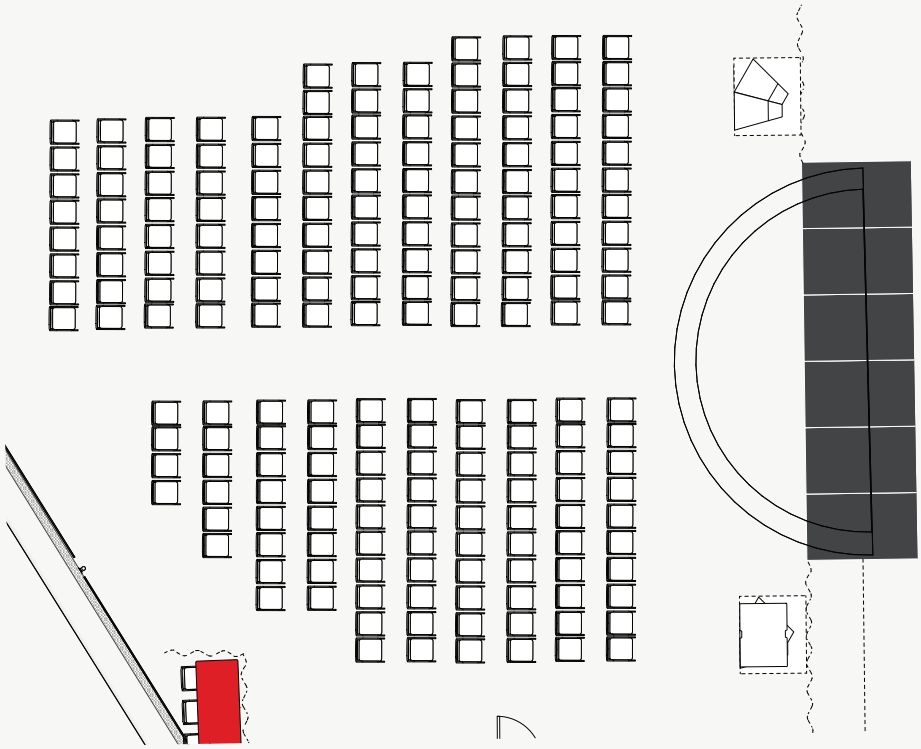
AUDIO VISUAL OVERVIEW

- Screen functionality for presentations, conferencing and sports/broadcast use
- Wireless microphone package
- Professional point-source FOH audio system with subwoofers
- Allen & Heath digital mixing capability
- Moving-head wash and profile fixtures, strobes, LED bars and pixel fixtures
- Hog lighting control
- Martin hazer subject to approval and fire-system requirements

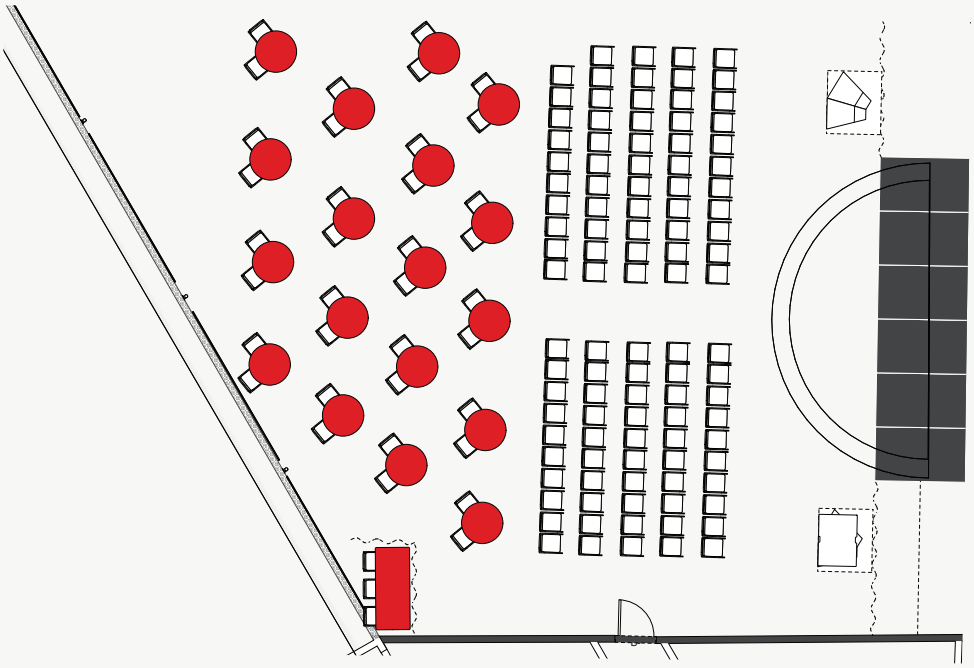
STANDING CONFIGURATION



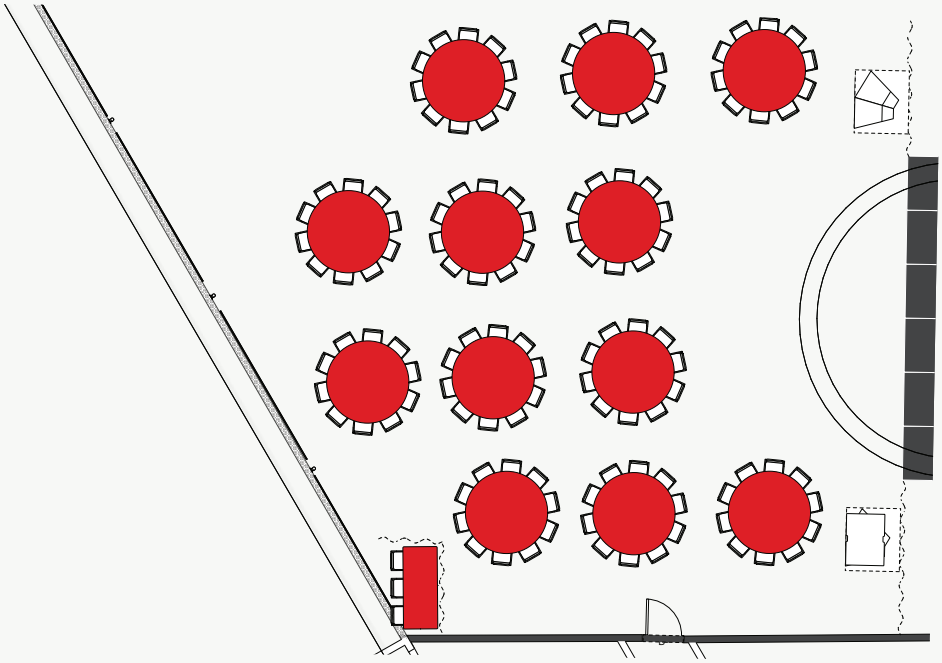
THEATRE SEATING



BURLESQUE HYBRID



10 SEAT ROUND TABLES WITH DANCE FLOOR



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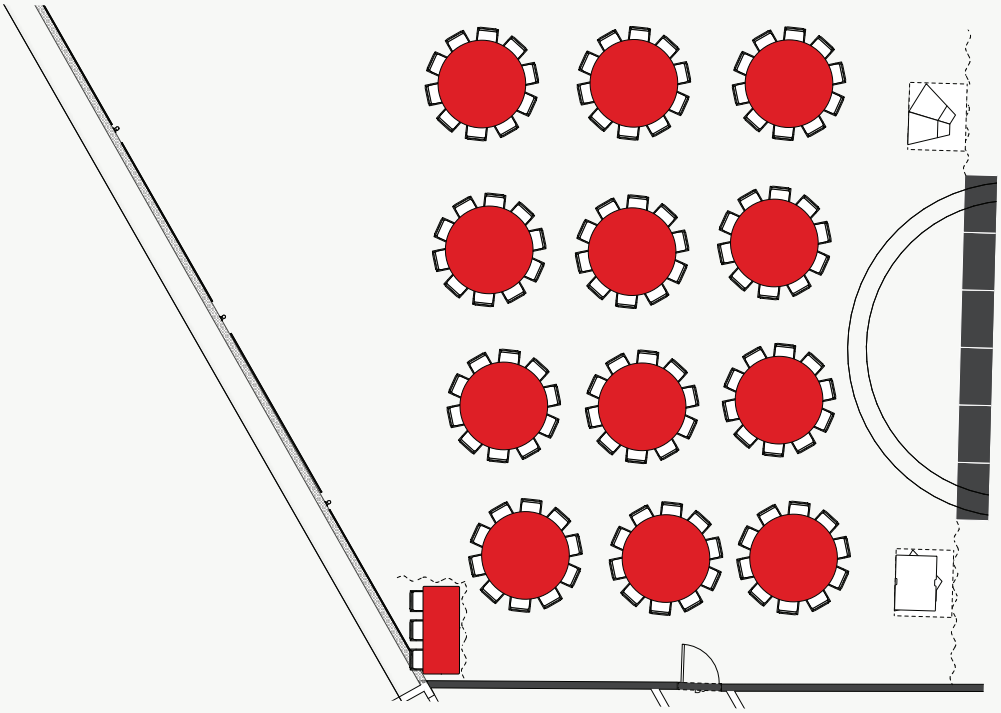

FOOD & BEVERAGE

by NATURAL NINE

Two Course $76 per guest | Three Course $96 per guest

PLATED LUNCH & DINNER

ENTREE

braised duck breast w sweet soy & sesame seed oil dressing w cucumber

pressed slow cooked lamb shoulder w preserved soy paste sauce & crisp leek

cured salmon & prawns w citrus dressing & celery

confit pork shoulder w black vinegar reduction w bean sprouts & ginger

poached chicken roulade w chinese slaw & ginger soy dressing

braised beef cube, mandarin skin & plum sauce and zucchini ribbon

MAIN

peking roast duck breast w pancake, cucumber & shallot

cumin two bone lamb rack w flat bread & cucumber coriander salsa

steamed barramundi fillet w rice cake & ginger shallot soy sauce

twice cooked pork belly & gua bao w master stock & braised wombok

heby beef brisket & potato fondant w broccoli & sunflower seed salad

xinjiang chicken kiev w carrot puree & tomato coriander salad

DESSERT

coconut mango ice shake w berries

black sticky rice w barley jelly and mint yogurt

bitter chocolate mousse & ginger bread

fried lotus seed chinese donut w berry condensed milk

jasmine tea creme brulee

fried sticky rice cake w red bean salted caramel

TABLE BANQUET
LUNCH & DINNER

by NATURAL NINE

RED BANQUET
$79 per guest

glass noodle & shiitake spring rolls

fried sesame prawn dough

salt & pepper squid

char siu pork bao

vegetable fried rice w nori & light soy

garlic stir fried asian greens

kung pao chicken w cashew & garlic stem

beef tenderloin in oyster sauce

fried mantou & condensed milk

fried lotus seed chinese donut w berry condensed milk

BLACK BANQUET
$96 per guest

garlic chive & egg pancake

spicy tahini shredded chicken salad

salt & pepper squid

fried sesame prawn dough

grilled soy garlic lamb chops

roast duck fried rice

garlic stir fried asian greens

twice cooked soy braised pork belly

wagyu beef & mushroom in black pepper sauce

bitter chocolate mousse & ginger bread

JADE TRADITIONAL CHINESE BANQUET
$129 per guest

house roast duck

house roast char sui pork

poached chicken

garlic chive & pork dumpling

braised squid & preserved tofu sauce

cucumber & red radish salad

tahini vermecilli noodle

mixed seafood & coriander soup

saute prawn cutlets w ginger & shallot

twice cooked pork belly & bao

cumin lamb & flat bread

sweet & sour boneless whole barramundi

seasonal chinese greens

chef selection of sweet soup

fruit platter

EVENT PLATTERS

Each platter serves 10 guests
Menu offering and pricing subject to change

CURED MEAT PLATTER

$180 per platter

A selection of salumi, prosciutto, baguette,

crackers, pickles & marinated olives

CHEESE PLATTER

$160 per platter

A selection of Australian brie, blue, cheddar,
quince paste, dried fruit, bread & crackers

FRUIT PLATTER

$120 per platter

A selection of seasonal fruit,

yoghurt & honey

SANDWICH PLATTER

$140 per platter

A selection of chefs gourmet baguettes,
sandwiches and wraps

STEAMED PLATTER

$180 per platter | by natural nine

chicken & shiitake dumplings

beef & celery dumplings

spiced lamb dumplings

prawn & pork siu mai

FRIED PLATTER

$180 per platter | by natural nine

salt & pepper squid

sesame prawn dough

shiitake spring rolls

popcorn chicken wontons

GRILLED PLATTER

$195 per platter | by natural nine

sesame lamb skewers

kung pao chicken skewers

garlic prawn skewers

char sui pork skewers

DESSERT PLATTER

$150per platter | by natural nine

black forest

passionfruit cheesecake

sticky date

lamingtons

cream & sauces

CANAPES

30 minutes	selection of 2 cold canapes & 2 hot canapes	$26 per guest
1 hour	selection of 3 cold canapes & 3 hot canapes	$36 per guest
2 hours	selection of 4 cold canapes & 4 hot canapes + 1 substantial	$58 per guest
3 hours	selection of 4 cold canapes & 4 hot canapes + 2 substantial	$69 per guest

additional canape or dessert canape $7 per item, per guest | additional substantial $14 per item, per guest

COLD CANAPES

goat cheese and beetroot tartlet

mini caprese skewers of cherry tomato, bocconcini & basil

caramelised onion and blue cheese tartlets

asparagus tips with lemon aioli on rye crisp

dukkha hummus on pita crisp

vegetarian rice paper rolls w nuoc cham dressing

rock oysters & finger lime

cured salmon on rye with lemon crème

smoked salmon blini w dill crème fraîche

tuna tataki on wonton crisp with wasabi mayo

seared scallop on cucumber w citrus dressing

garlic chilli prawn skewer

tahini shredded chicken tartlets

house roast duck pancake

soy glazed pork & cucumber

cumin lamb on flat bread w herb yogurt

cold cut beef w dark soy & coriander

roast beef horseradish crème and rosti

HOT CANAPES

vegetarian spring roll

grilled halloumi skewers with cherry tomato and basil

polenta chips with tomato chutney

fried cauliflower & harrisa

garlic chive & egg pancake

mini vegetarian quiches

fried chicken & hot sauce

pork & chive dumpling

mini beef sausage roll

beef & coriander dumplings

spiced lamb dumplings

cumin lamb skewer

salt & pepper squid

sesame prawn dough

sand crab croquettes

oysters rockefeller

prawn toast

mixed seafood & black rice siu mai

SUBSTANTIAL CANAPES

soy braised pork belly & rice

fried chicken & sweet potato chips

shiitake mushroom bao

char sui pork bao

smoked chicken & flatbread

soy vegetable hokkien noodles

black pepper beef

roast duck fried rice

DESSERT CANAPES

black forest cake

caramel sticky date

passionfruit cheese cake

tiramisu

carrot cake

apple & rubarb crumble

waffles & caramel

chocolate mud cake

BEVERAGES

Choose from the red, black or jade beverage package and the length of service you require and we'll take care of the rest. Minimum 50 guests.

RED PACKAGE

2 hour | $38 per guest

3 hour | $49 per guest

4 hours | $60 per guest

5 hours | $71 per guest

dalwood sparkling chardonnay

dalwood sauvignon blanc semillon

dalwood shiraz

carlton draught

great northern super crisp

corona extra

cascade premium light

soft drink & juice

BLACK PACKAGE

2 hour | $43 per guest

3 hour | $55 per guest

4 hours | $67 per guest

5 hours | $79 per guest

hungerford hill dalliance sparkling

hungerford hill sauvignon blanc

hungerford hill shiraz

kosciuszko australian pale ale

stone & wood pacific ale

peroni nastro azzurro

cascade premium light

soft drink & juice

JADE PACKAGE

2 hour | $52 per guest

3 hour | $65 per guest

4 hours | $78 per guest

5 hours| $91 per guest

lark hill regional blanc de blanc

lark hill regional riesling

lark hill regional shiraz

bentspoke easy cleansing ale

bentspoke barley griffin canberra pale ale

bentspoke shifters pale larger

bentspoke brindabella apple cider

soft drink & juice

All beverage packages include sparkling water, juice and soft drink options.

BAR TABS

Bar tabs are available for any type of functions.
Let us know your limit, as your function progresses
we can increase or adjust as you request.

CASH BAR

We can arrange a fully stocked bar of your selection for
your guests to purchase from throughout your function.

ON CONSUMPTION

We can arrange a fully stocked bar of your selection for your guests
to choose from. While the charge is only for what your guests consume.

Beverage selection for consumption is limited to a maximum one sparkling,
one white wine, one red wine and 2 beers + spirit selection if required

TAP BEER 425ml

bulmers original cider	13.5
kosciuszko australian pale ale	14.5
stone & wood pacific ale	15.5
hard rated lemon	16
asahi super dry	16
brookvale union ginger beer	16
balter xpa	14.5
carlton draught	13.5
great northern super crisp	13.5

BEER & CIDER

victoria bitter	11
carlton dry	11
pirate life stout	11
young henry's cloudy cider	11
heaps normal quiet xpa	11

SPARKLING & CHAMPAGNE

dalwood sparkling chardonnay	50
dal zotto vp pucino prosecco	57
42 degrees south	65
hungerford hill dalliance	70
champagne de saint-gall	128
louis roederer	18

WHITE WINE

dead man walking riesling	56
nick o'leary 'white rocks' riesling	89
hungerford hill sauvignon blanc	59
shaw & smith sauvignon blanc	75
tar & roses pinot grigio	57
quartz reef pinot gris	85
hungerford hill chardonnay	56
craggy range chardonnay	96
yangarra estate grenache rosé	69

RED WINE

hungerford hill pinot noir	57
tomfoolery pinot noir	89
fighting gully road sangiovese	85
dalwood tempranillo touriga	67
long rail gully cabernet	59
sweetwater cabernet	75
head 'red'shiraz	59
dalwood shiraz	69
clonakilla o'riada shiraz	89

SPIRITS

RED SELECTION

smirnoff vodka	11.5
gordons gin	11.5
bundaburg rum	11.5
jack daniels no.7	11.5
jim beam bourbon	11.5
johnnie walker red	11.5
jamison Irish whiskey	11.5
canadian club	11.5

BLACK SELECTION

belvedere vodka	12.5
gin mare	12.5
don julio blanco tequila	12.5
kraken spiced rum	12.5
monkey shoulder scotch	12.5
woodford reserve	12.5
gentlemen jack	12.5
glenfiddich 12	12.5

JADE SELECTION

grey goose vodka	13
hendriks gin	13
herradura plata tequila	14
diplomatico reserva rum	13
makers mark 46 bourbon	13
woodford reserve double oak	14
ardbeg 10	15
glendronach 12	15

PLEASE CONTACT THE WILDCARD TEAM TO DISCUSS YOUR OPTIONS

WILDCARD@CASINOCANBERRA.COM.AU

0455 333 119

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