



FUNCTION PACK



Functions at Madame Wu

Located above the Eagle Street Pier precinct, Madame Wu offers magnificent views of the Brisbane River, Story Bridge, Kangaroo Point and the CBD skyline. With several menu options designed by Executive Chef Brendon Barker, coupled with excellent service, fantastic drinks 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 on 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 \$40 PER PERSON 3 HOURS \$55 PER PERSON 4 HOURS \$65 PER PERSON

Sparkling Wine

Seppelt The Drives Sparkling

White Wine (Choose One)
Post Card Sauvignon Blanc,
Post Card Pinot Grigio,
Seppelt The Drives Chardonnay

Red Wine (Choose One)
St Huberts The Stag Pinot Noir,
Wolf Blass Private Release Merlot,
Wolf Blass Private Release Shiraz

Tap Beers

Stella - 4 Pines Pacific Ale - Asahi 4 Pines Pale Ale - Fat Yak Goose Island IPA

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 \$50 PER PERSON 3 HOURS \$65 PER PERSON 4 HOURS \$75 PER PERSON

Sparkling Wine (Choose One)
De Perriere Blanc de Blancs Brut,
Angel in the Room Prosecco

White Wine (Choose One)
Frankland Estate Riesling,
Squealing Pig Sauvignon Blanc,
Cape Schanck by T'Gallant Pinot
Grigio, Saltram 1859 Chardonnay

Red Wine (Choose One)
Fickle Mistress Pinot Noir, Dutschke '80 Block' Merlot,
Saltram 1859 Shiraz

Tap Beers

Stella - 4 Pines Pacific Ale - Asahi 4 Pines Pale Ale - Fat Yak Goose Island IPA

Bottled Beers

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

Mumm 'Grand Cordon'

White Wine (Choose One)
Grossett 'Springvale' Riesling,
Shaw & Smith Sauvignon Blanc,
T'Gallant 'Imogen' Pinot Gris,
Devil's Lair Dance with the Devil
Chardonnay

Red Wine (Choose One)
Red Claw Pinot Noir,
Penfolds Max's Cabernet
Sauvignon,
Two Hands 'Gnarly Dudes' Shiraz

Tap Beers

Stella - 4 Pines Pacific Ale - Asahi 4 Pines Pale Ale - Fat Yak Goose Island IPA

Bottled Beers & Ciders

Asahi Black - Corona - Tsingtao Sapporo - Cascade Premium Light Endless Apple Cider - Endless Pear Cider

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 \$25 PER PERSON

choose five canapés

CANAPÉS + STARTER BOWL \$34 PER PERSON

choose five canapés & one starter bowl

CANAPÉS + MAIN BOWL \$39 PER PERSON

choose five canapés & one main bowl

CANAPÉS + STARTER BOWL + MAIN BOWL \$48 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

bay bug dumplings, xo & lime wagyu dumplings pork dumplings duck buns oysters* chicken ribs* scallop dumplings spicy corn cakes w chilli caramel (v)

STARTER BOWLS

smoked trout salad*
chilled kingfish springrolls
fried rice*
heirloom tomato salad*
pumpkin rice paper rolls*
chilli eggplant
wok greens*
mushrooms w green chilli pickle*

MAIN BOWLS

beef cheeks
miso braised lamb shank
snapper in tsingtao beer*
moreton bay bugs* - \$5 surcharge
wagyu brisket*
crispy pork hock
wok fried prawns
steamed barramundi
mushroom jorim broth*

DESSERT BOWLS

flourless chocolate cake
white chocolate mousse, pineapple &
spiced rum jelly
banana parfait*
kasutera sponge, ozmanthus cream, mandarin
custard tart, macadamia, wattleseed cream

*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 \$70 PER PERSON

smoked ocean trout, fennel, green chilli mayonnaise & watercress tang sui chicken ribs
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
poached & steamed pork belly, chilli, coriander, peanut,
persimmon vinegar
stir fried wok greens, house made oyster sauce
steamed sugar snap peas, miso butter
steamed rice

or - madame wu dessert tasting plate to shareadd 5pp

kasutera sponge, osmanthus cream, mandarin

BANQUET TWO \$90 PER PERSON

oysters w umeshu & horseradish chilled kingfish springrolls, avocado puree pan fried scallop dumplings, tobiko, verjus butter clams w black fungi, chinese celery, soy bacon, crispy noodles wok fried prawns, xo sauce, spinach stir fried wok greens, house made oyster sauce hong kong portuguese chicken, fragrant pear salad miso braised lamb shank, yellow radish pickle, yuzu buttermilk, perilla seed mushrooms, stir fried with bubble tofu & pickled green chilli red kim chi steamed rice

flourless chocolate cake, chocolate soy mousse, rosella,cassia ice cream

or - madame wu dessert tasting plate to shareadd 5pp

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Function Extras

Audio Visual / Decorating

microphone we have two microphones available for speeches, presentations or q&a sessions. please note - microphones can only be used if functions have exclusive use of an area to avoid disrupting other guests.

photo backdrop use our media wall as the perfect backdrop for photos as your guests arrive.

iPod connectivity set up your playlist and plug in your iPod to listen to all your favourite tunes. this is only available to functions who have booked the full venue or the private dining room.

television (including cables) we have a number of wide screen tvs that can be used for presentations or can run free to air stations.

red carpet the perfect entrance for any function!

printed menus we can print food and drinks menus for your guests to enhance their dining experience.

Entertainment*

photo booth /photographer ask us about hiring a photobooth or a roaming photographer to capture precious memories of your event.

DJ if you provide our DJs with a handful of your favourite songs or bands, they will build a playlist for your event and be there on the night to take requests and ensure the atmosphere is always perfect.

casino games/ magician/ lion dancers whatever entertainment you are after, please talk to us as we have connections with many entertainment companies to enhance your function.

limo/luxury car want to arrive or depart your event in style? We can organise a limousine or luxury car to make it extra special.





madame 07 3229 5070

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



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