



WHITE + WONG'S

PRIVATE DINING & EVENTS

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WHITE
+
WONG'S



EAST MEETS WEST

Venture into a world of fun-fusion dining, where the mouth-watering aromas and vibrant street food flavours of South-East Asia are reimagined using fresh and seasonal Australian produce. The extensive menu at White + Wongs celebrates rich eastern culinary traditions mixed with modern Asian creations. We feature hand-made dumplings, aromatic curries, delicately balanced roast & BBQ meats and spicy noodle dishes inspired by the flavours of China, Hong Kong, Vietnam, Malaysia, and Thailand.





EVENT SPACES

UPPER-LEVEL DINING ROOM

Our upper-level dining room is the perfect place for dining groups of up to 60 guests and exclusive cocktail style functions for up to 100. With both indoor and outdoor spaces, and a large balcony area, it's a colourful and impressive place to host a range of special occasions.

Capacity: 60 guests | Seated only | Exclusivity: private



ENCLOSED BALCONY

Perfect for smaller gatherings, our enclosed balcony can seat up to 16 guests or host up to 20 guests cocktail style.

Capacity: 16 guests seated | 20 guests cocktail style | Exclusivity: semi-private



MAIN DINING ROOM

More casual groups of up to 30 guests looking to enjoy the bustle of a vibrant restaurant can book sections within the main dining rooms.

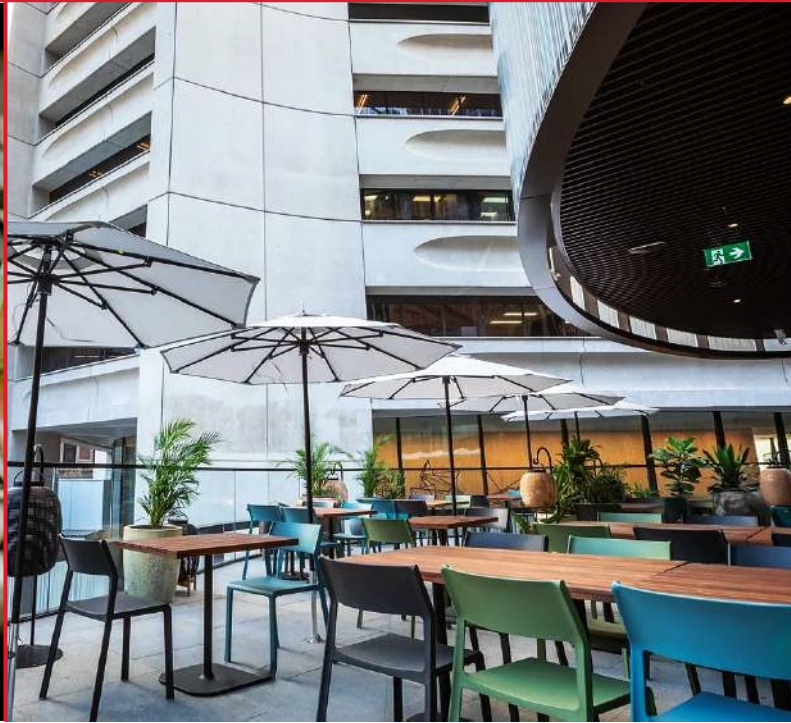
Capacity: 30 guests | Seated only | Exclusivity: non-exclusive



SARDINE BAR

Our Sardine Bar is a funky little cocktail bar located next door to our White + Wong's restaurant tucked away nicely from the hustle and bustle of Sydney CBD. Situated on the second level with fun decor, a glowing bar top and great music.

Capacity: 50 guests | Cocktail style | Exclusivity: private



ANTERN BAR

Lantern Bar is located on the second level of White + Wong's and has a spectacular outlook across Martin Place. It's the perfect spot for cocktail style functions and events

Capacity: 100 guests | Cocktail style | Exclusivity: private



SEATED EVENTS | BANQUET MENUS

Our banquet menus are designed for sharing with family and friends.

Best suited for groups of four or more.

GRAND BANQUET | \$89pp

Prawn crackers & chilli salt

Edamame beans, spicy sweet soy (V)

Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander (GF)

Baskets of dumplings

Crispy soft shell crab, chilli, beans sprouts, spring onion, Sichuan pepper (GF)

Thai beef salad, pasture-fed eye fillet, nam prik, basil, mint, coriander, tomato, cucumber, peanuts, toasted rice, lemongrass, kaffir lime leaf (GF)

Crispy fried chicken, sticky chilli sauce

Red curry of beef shin, coconut cream, almonds, fresh lime (GF)

Wok-fried broccolini, garlic, ginger & sesame (GF)

Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries

EMPEROR BANQUET | \$120pp

Prawn crackers & chilli salt

Edamame beans, spicy sweet soy (V)

Sashimi of kingfish, heirloom tomatoes, chilli, lime, coconut cream, coriander (GF)

Two baskets of dumplings or buns

Bang Bang chicken salad, cucumber, beansprouts, black vinegar, sesame seeds, & chilli dressing

Peking duck, cucumber, spring onion, hoisin sauce

Chinese roast pork belly, hoisin sauce

Massaman curry of lamb shoulder, gourmet kipfler potatoes, crispy shallots, peanuts (GF)

Wok-fried broccolini, garlic, ginger & sesame (GF)

Yuzu curd, mascarpone Chantilly, coconut sorbet, Swiss meringue, freeze-dried berries

FEED ME MENU | \$70pp

We want to fill your belly so let us take the reins and order for you! For just \$70 per person our chefs will fill your table with dishes to share. Dietary requirements can be taken into account. You'll enjoy a bountiful selection of house favourites including starters, curries, sides and desserts.



COCKTAIL STYLE EVENTS

OPTION 1 | \$45pp | 2hr

Rice Cracker
Tuna Sashimi, Ponzu, Cucumber & Wasabi Gel Bang
Bang Chicken
Beef Shumai
Char Siu Bun
Vegetable Wontons
Salt & Pepper Squid

Add additional canapes for \$5 per piece.

OPTION 2 | \$65pp | 2hr

Prawn crackers
Kingfish sashimi, Kokoda dressing
Bang Bang Chicken
Prawn dumplings
Wagyu beef shumai
Chicken moneybags
Vegetable wontons
Chicken Gua Bao, cucumber, Slaw
Pork hock, tamarind caramel
Salt & Pepper squid

Add additional canapes for \$5 per piece.

VEGETARIAN & VEGAN OPTIONS

Swap any item from either menu at no additional cost

Tapioca Crackers
Vermicelli Noodle Salad
Vegetable Wonton
Tofu Bao, pickled cucumber, sesame seeds
Sweet and Sour Tofu





BEVERAGE PACKAGES

All packages include select bottled beers, soft drinks & house spirits.

STANDARD PACKAGE | \$95pp | 3hr

Mumm Tasmania Brut
Sidewood Sauvignon Blanc
Tenuta Maccan Pinot Grigio
Orlando Hilary Chardonnay
Campo Viejo Rose
Orlando Printz Shed Shiraz
Artemis Pinot Noir
Grant Burge Cameron Vale Cabernet

PREMIUM PACKAGE | \$135pp | 3hr

Mumm Tasmania Brut
Tiefenbrunner Merus Pinot Grigio
Nick Spencer Chardonnay
Mazi Rose
Gala Estate Pinot Noir
Skillogalee Cabernets
Orlando Printz Shed

Upgrade your experience

Swap bubbles for champagne in either package for \$20pp

Let us know if you have any special requests. Our bar team and sommeliers would be happy to offer a curated menu for your event.



ENQUIRIES

[CLICK HERE TO SUBMIT A
REQUEST](#)

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