



WYNNUM MANLY LEAGUES CLUB

# EVENTS PACKAGES

2017





# INTRODUCTION

Wynnum Manly Leagues Club is uniquely positioned to host your next special event.

We offer great facilities, exceptional customer service and professional function teams to help organise your event, offering you all inclusive packages and tailored to your specific requirements.

You will enjoy the variety of rooms and menu's on offer and we welcome your enquiry.

**BOOKINGS:** email [functions@wmlc.com.au](mailto:functions@wmlc.com.au) or call 3906 7800.



# ROOM OPTIONS

	Room Hire	Set-up	Guest Numbers
Sunset Room	\$200	Cocktail	40-120
		Sit Down	30-80
		Buffet	30-70
Skyview Room	\$350	Cocktail	80-250
		Sit Down	60-250
		Buffet	60-200
Sunset & Skyview Combined	\$500	Cocktail	300-500
		Sit Down	200-480
		Buffet	200-440

\$50 Room hire Discount for financial members

## Inclusions

### Sunset Room

Dance Floor · Private bar · Air-Conditioned Room  
Private Amenities · Microphone

### Skyview Room

Stage · Large Dance Floor · Private Balcony · Private bar  
Air-Conditioned Room · Private Amenities · Microphone

### Additional Options:

iPod Speaker System · Helium Balloon Packages  
Table Skirting · DJ · Photo Booth · Lolly Bar Buffet





## Themed Platters

**\$80 ( 10 guests)**

**\$150 ( 20 guests)**

**French inspired**—Pickled and marinated vegetables, selection of gourmet cheeses, lavosh crackers, cured meats, toasted ciabatta and assorted dips

**Indian inspired** - vegetable samosas, curry puffs, butter chicken wings, vegetable pakoras, roti bread, mango chutney

**Italian inspired** - Garlic ciabatta, mushroom arancini, meatballs in passata, mini pizza selection, spinach & ricotta pastizzi, pesto aioli

**Asian inspired** - Bbq pork buns, chicken satay sticks, vegetable spring rolls, pork shui mai, prawn toast, soy sauce

**Aussie inspired** - mini king island beef pies, mini pork and fennel sausage rolls, puffy pups, mini quiche Lorraine, crumbed whiting fillets, smokey bbq sauce

**Kids**—Mini pizza selection, chicken nuggets, crumbed whiting fillets, puffy pups, potato wedges and dipping sauce

White linen table cloths \$9each · Black lycra chair covers \$1pp

Tea/Coffee \$35 ( 10 guests)





# COCKTAIL MENU

Canapes One hour duration (6) \$18pp

Canapes one hour duration (8) \$24

Add a cocktail dish for \$6pp

## Canapes

Basil pesto & broccolini arancini, lemon aioli (v)

Steamed Bbq char sui pork bun, soy sauce

Mexican chicken empanada, spicy tomato relish

Lamb shepherd's pie tartlet

Peking duck parcel, hoisin sauce

Caramelised onion & spinach quiche (v,gf)

Petite beef & red wine pie, tomato chutney

Petite pork and fennel sausage roll

Vegetable pakora, cucumber raita sauce (v)

## Cocktail Dishes

Wagyu beef slider, smoked cheese and tomato relish on brioche

Deep fried fish goujons, with chips, lemon & tartare sauce

American pulled pork, jalapeno corn bread and smokey Bbq sauce

Korean chicken slider, cabbage slaw and chilli sauce on brioche

Slow roasted pork belly with chilli caramel and coriander (gf)

Pumpkin and spinach ravioli, roasted capsicum passata and parmesan cheese (v)

Thai pork kebab with Asian slaw, toasted peanuts and nam jim dressing

Tea and Coffee

Includes Linen & Chair covers





# CELEBRATION MENU

Two course ( single drop) \$35.90pp

Two course ( alternate drop) \$37.90pp

Three course ( single drop) \$39.90pp

Three course (alternate drop) \$41.90pp

Add half-hour served savouries on arrival \$6pp

## To Start

Bread roll and butter  
( Gluten free on request)

## Entrées

Coconut & lemongrass poached chicken, quinoa salad and spicy Thai dressing (gf, df)

Lamb kofta, flat bread, baba ganoush, freekah salad and yogurt

Peeking duck, wonton crisps, Asian slaw, sticky soy and sesame dressing

Pesto, cheese and vegetable pithivier, Italian inspired salad, olive oil (v)

Master stock braised beef, onion, chilli & tamarind jam, Asian herb salad (gf,df)

## Main

Barramundi, herbed potato, green beans, rocket and hollandaise (gf)

Pork belly, cauliflower puree, roasted apple, butternut pumpkin and jus (gf)

Chermoula chicken, honey glazed carrots, cous cous salad and tahini yogurt (gf)

Beef striploin, kipfler potato, brocolini, café de Paris butter and jus (gf)

Harissa lamb, baba ganoush, spiced potato, chickpeas and yogurt

Braised beef rib, apple relish, jalapeno corn bread and bbq sauce

Pumpkin ricotta ravioli, brown butter, asparagus and almond crumble (v)

## Dessert

Berry & almond frangipani tart, cream anglaise and honey comb

Classic Crème brulee, macadamia shortbread and raspberry gel

Coconut pannacotta ,mango, lychee and star anise syrup (gf,df,vegan)

Sticky white chocolate and date pudding, bourbon butterscotch and cream

Selection of local and international cheeses, lavosh crackers, quince paste and dried fruit

**Linen, chair covers & Tea/Coffee included**





# BUFFET

**\$29.90** two hot, three additions, one dessert (min 30 pax)

**\$35.90** three hot, four veg, two dessert (min 30 pax)

**\$38.90** four hot, five veg, three dessert (min 30 pax)

Add half-hour served savouries on arrival \$6pp

## To Start

Bread roll and butter  
(Gluten free on request)

## Hot items

Coq au vin with bacon, onion and red wine sauce (gf)  
Beef bourguignon, speck, caramelised onion and jus  
Pork red curry, with pineapple, coriander and coconut cream (gf)  
Herb crusted reef fish with butter sauce  
Lemon & oregano roasted chicken with jus (gf)  
Bbq braised brisket with Smokey onions and bbq sauce (gf)  
Char Sui pork collar with wilted Asian greens  
Chermoula reef fish with dates, apricots and lemon (gf)  
Harissa lamb with chickpeas and tahini yoghurt  
Pumpkin and spinach ravioli with passata and parmesan cheese (v)

## Additions

Roasted cauliflower with parmesan cheese and olive oil (gf,v)  
Honey roasted carrots with thyme and black pepper (gf,v)  
Rosemary and sea salt roasted potatoes (gf,v)  
Cumin and smoked paprika roasted pumpkin (gf,v)  
Lemongrass and kaffir lime scented jasmine rice  
Pesto penne pasta salad  
Garden salad with French vinaigrette (gf)  
Asian coleslaw with tamarind dressing (gf)

## Desserts

Petite Pavlova with mixed berry compote (gf)  
Italian tiramisu with coffee and mascarpone cream  
Petite English custard tarts with cinnamon  
Passionfruit cheesecake with mango coulis  
Petite caramel chocolate tarts with cream  
Rich chocolate cake with raspberry compote and fresh cream  
Petite citrus tarts with vanilla cream

Tea & Coffee

Linen & chair covers included





# TERMS & CONDITIONS

1. Tentative Bookings will only be held for fourteen (14) days, after which time the room hire fee is required as a Non-refundable deposit to secure the booking.
2. Any damage caused to the venue or property during a function is the financial responsibility of the hirer.
3. Licensing laws prohibit liquor supply to disorderly and/or intoxicated persons. Under licensing laws the management of Wynnum Manly Leagues Club and authorized staff have the right to cease serving liquor and ask that any person who is acting disorderly or intoxicated to vacate the premises.
4. All bookings will be charged according to the function prices.
5. If entertainment volume is deemed excessive, authorized staff have the right to intervene and ensure acceptable volume is maintained throughout the duration of the function. Entertainment is to cease at 11.45pm.
6. Last drinks fifteen (15) minutes prior to 12am closure.
7. No outside catering can be brought into the club, with the exception of a Birthday or Wedding cake.
8. Any additional cleaning costs incurred by this function will be the responsibility of the Hirer. (Sprinkles, Confetti, Rice etc.) will incur a minimum charge of \$100.
9. Final catering numbers and dietary requirements must be confirmed fourteen (14) days prior to the function. Should numbers decrease within fourteen days of the event, monies cannot be refunded nor applied towards any other cost associated with the function.
11. Drinks packages and Bar Tabs are to be pre paid 14 days prior, or you may open an account on the day. Cash or Card must be given to staff to open account
12. All prices and packages are subject to change without notice.
13. Public Holiday surcharges will apply to all bookings held on Public Holidays.

