



WYNNUM MANLY LEAGUES CLUB

WEDDING PACKAGE

2017





INTRODUCTION

Congratulations on your engagement and thank you for considering Wynnum Manly Leagues Club as the venue to host your wedding reception.

Our professional and experienced staff will ensure that your wedding reception runs to perfection and ensures your total satisfaction.

Your personal wedding reception coordinator will assist you in your planning, inviting you for an exclusive tour and to discuss the different options available to you.

Wynnum Manly Leagues Club offers you the choice of a number of rooms for your big day. Each room is air conditioned, with our main Skyview Room offering natural light and an extensive balcony.

Guests attending weddings may utilize the car park and our courtesy bus can offer to take your guests home in the local area.

BOOKINGS: email functions@wmlc.com.au or call 3906 7800.



ROOM OPTIONS

Room & Hire Fee		Set-up	Guest Numbers	Inclusions
Sunset Room	\$200	Round Tables	30-70	Fully Air-Conditioned , Microphone Dance Floor, Private Bar, Private Amenities
Skyview Room	\$350	Round Tables	70-200	Fully Air-Conditioned , Microphone Dance Floor, Private Bar, Private Amenities, Elevated Stage, Balcony
Sunset & Skyview Combined	\$500	Round Tables	160-350	





CLASSIC PACKAGE

Included in menu price

Bridal Back drop with Fairy Lights
 Black or White lycra chair covers
 Chair Sashes of your colour choice
 Bridal, Gift & Cake Table skirting
 Range of Centre Pieces to choose from
 White linen table cloths
 Napkins of your colour choice
 Cake Knife
 Menus for Tables
 Easel
 Wishing Well

PREFERRED SUPPLIERS

Celebrant
 Photographer
 DJ + MC
 Wedding Cake
 Photo Booth
 Lolly Buffet

Additional decorations available

examples of decorations

Fairy Lights • Table Runners • Swagging for Bridal, Gift & Cake Tables
 • Wedding Trees with Fairy Lights • Diamante Scatters in various colours • Tea Light Votives
 Helium Balloon Chandelier • Linen Napkins

COCKTAIL MENU

Canapes One hour duration (6) \$24pp

Add a cocktail dish for \$6pp

Includes Skirting, Chair Covers, Chair Sashes & Centerpieces only

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, hoi sin 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



ROMANTIC MENU

Two course (single drop) \$45pp

Two course (alternate drop) \$48pp

Three course (single drop) \$50pp

Three course (alternate drop) \$53pp

To Start

Bread roll and butter
(Gluten free on request)

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

Entree

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)

Mains

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

Single Drop —Your Wedding Cake served with Fresh Fruit & Cream

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

Tea/Coffee



ETERNAL BUFFET MENU

\$47 three hot, three additions, one dessert , wedding cake

\$50 four hot, four additions, Two dessert , wedding cake

To Start

Bread roll and butter
(Gluten free on request)

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

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



BEVERAGES PACKAGES

Includes 4 hours of Beer, Wine & Soft drinks \$30—Extra hours \$10 per hour

Tap Beer

XXXX Gold, XXXX Bitter, Hahn Premium Light Hahn 3.5%

Bottled White Wine

Chalk Hill Blue Semillon Sauv Blanc, Semillon Chardonnay, Moscato

Bottled Red Wine

Chalk Hill Blue Can Merlot, Shiraz Cabernet

Sparkling Wine

Chalk Hill Blue Bubbles

Post Mix Soft drinks & Juice

Bar ceases to operate fifteen minutes prior to the end of the function.

Tap beer served in pot glasses only.

Cash Bar and Bar Tabs also available with choice of preferred beverages

Kids under 12 Years old

\$30pp

Includes meal & soft drink. Menu choices given on request



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. No outside catering with the exception of your Wedding Cake and Lolly Buffet
7. Last drinks fifteen (15) minutes prior to 12am closure.
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 Functions
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 an account on the day
10. A minimum of fifty(50) guests for each booking applies. Options will be provided for receptions fewer than fifty guests. DIY packages also available
11. All prices and packages are subject to change without notice.
12. Public Holiday surcharges will apply to all bookings held on Public Holidays.

