



**Wynnum Manly  
Leagues Club**

2017 Graduation Package



**Thank you** for considering Wynnum Manly Leagues Club as the venue to host your graduation 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 menus on offer and we welcome your enquiry.



## THE VENUE

Complimentary Room hire Deposit required		Set-up	Guest Numbers	Inclusions
Sunset Room	\$200	Round Tables	40-80	Air-conditioned room, microphone, dance floor, private bar, private amenities, linen & chair covers
		Theatre	60-160	
Skyview Room	\$350	Round Tables	60-200	Air-conditioned room, microphone, dance floor, private bar, private amenities, elevated stage, balcony, linen & chair covers
		Theatre	100-300	
Sunset & Skyview Combined	\$500	Round Tables	200-440	Air-conditioned room, microphone, dance floor, private bar, private amenities, elevated stage, balcony, linen & chair covers
		Theatre	350-500	

## OPTIONAL EXTRAS

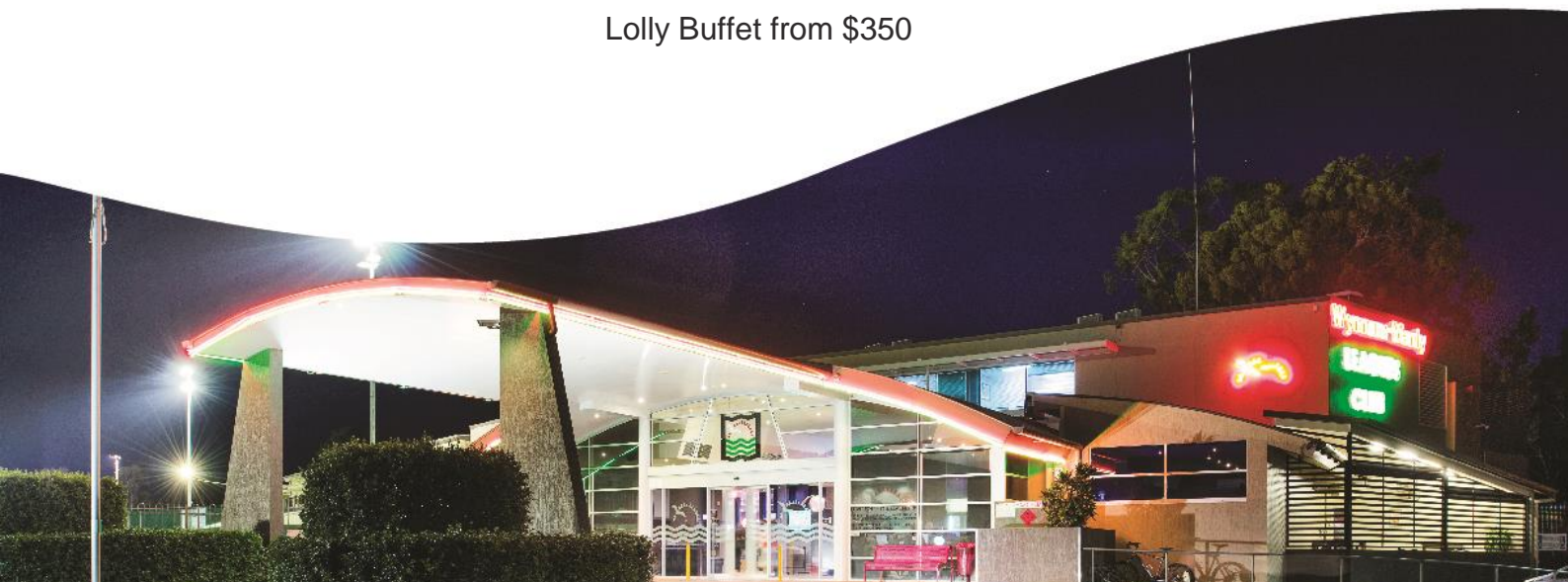
Soft drink Package | 4 jugs per table - \$5 per person

Balloons \$2 each

Photo Booth from \$350

DJ from \$340

Lolly Buffet from \$350



# GRADUATION BUFFET

Minimum of 30 guests

\$29.90pp Two hot, three additions, one dessert

\$35.90pp Three hot, four additions, two dessert

\$38.90pp Four hot, five additions, three dessert

Add half-hour served savouries on arrival \$6 per person

## 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)

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)

## DESSERT

Petite Pavlova with mixed berry compote (gf)

Petite English custard tarts with cinnamon

Rich chocolate cake with raspberry compote and fresh cream

Vegetarian (v)

Gluten Free (gf)

Dairy Free (df)



# GRADUATION DINNER

## TWO COURSES

Please choose 1 Main & 1 Dessert \$29.90 per person  
Alternate drop Main & Dessert \$32.90 per person

## MAINS

Braised harissa lamb  
Slow roasted chicken breast  
Master stock braised pork  
Atlantic salmon with Salsa Verde  
Roasted pork belly with caramelised apple  
Served with Chef selection of Seasonal Vegetables

## DESSERT

Pavlova, berry compote & fresh cream  
Coconut pannacotta with mango & lychees  
Sticky date pudding, vanilla cream, bourbon caramel  
Rich Chocolate cake with raspberry compote and cream



# TERMS & CONDITIONS

1. Tentative bookings will only be held for fourteen (14) days, after which time a \$300 non-refundable food deposit is required to secure the booking. This will be deducted from your final account.
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 Graduation/Birthday 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.
10. 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
11. All prices and packages are subject to change without notice.
12. Public Holiday surcharges will apply to all bookings held on Public Holidays.

For further information please contact

**FUNCTIONS TEAM**

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