



**Wynnum Manly
Leagues Club**

Events Package



Thank you for considering Wynnum Manly Leagues Club as the venue to host your next event, party or celebration.

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 menus on offer and we welcome your enquiry.

THE VENUE

Room & Hire Fee		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 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

10 guests - \$80

20 guests - \$150

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, mini quiche Lorraine, crumbed whiting fillets, smokey bbq sauce

KIDS

Mini pizza selection, chicken nuggets, crumbed whiting fillets, potato wedges & dipping sauce

Tea/Coffee \$35 (10 guests)

White linen table cloths \$9 each

Black lycra chair covers \$1 per person



COCKTAIL MENU

Canapes One hour duration 6 items	\$16 per person
Extra hours	\$10 per person
Add a cocktail dish for	\$6 per person

CANAPES

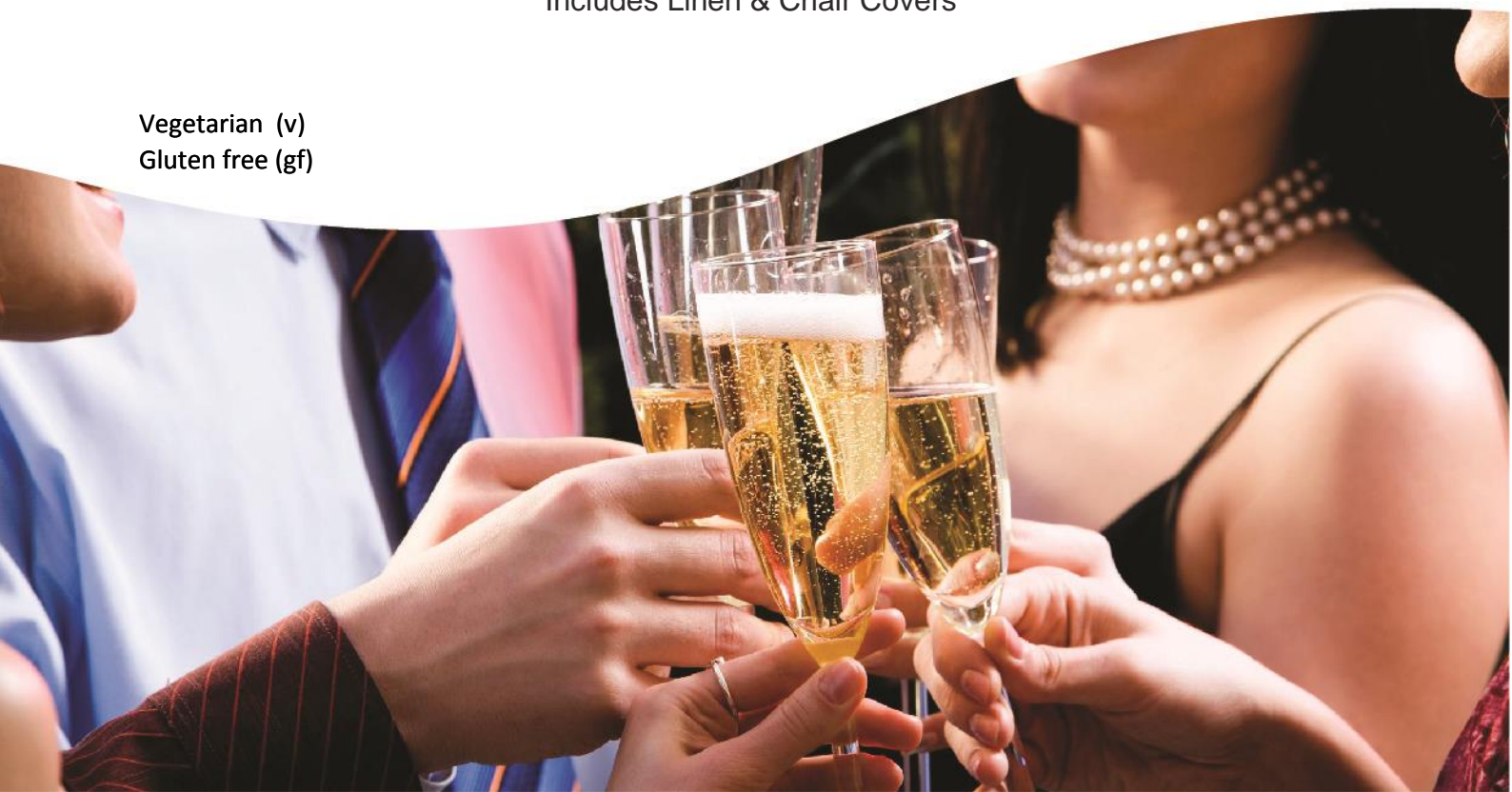
Basil pesto & broccolini arancini, lemon aioli (v)
Steamed char sui pork bun, soy sauce
Mexican chicken empanada, spicy tomato relish
Lamb shepherd's pie tartlet
Peking duck parcel, hoisin sauce
Caramelised onion & spinach quiche (v,gf)
Petite beef & red wine pie, tomato chutney
Petite pork and fennel 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

Vegetarian (v)
Gluten free (gf)



CELEBRATION MENU

Two course (single drop) \$35.90 per person Two course (alternate drop) \$37.90 per person
Three course (single drop) \$39.90 per person Three course (alternate drop) \$41.90 per person
Add half-hour served savouries on arrival \$5 per person

TO START

Bread roll and butter

ENTREE

Coconut & lemongrass poached chicken, quinoa salad and spicy Thai dressing (gf, df)
Lamb kofta, flat bread, baba ganoush, freekah salad and yoghurt
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 COURSE

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 yoghurt (gf)
Beef striploin, kipfler potato, brocolini, café de Paris butter and jus (gf)
Harissa lamb, baba ganoush, spiced potato, chickpeas and yoghurt
Braised beef, 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 brûlée, 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

Vegetarian (v)
Gluten free (gf)



BUFFET

Two hot, two additions, one dessert (min 30 pax) \$29.90 per person

Three hot, three veg, one dessert (min 30 pax) \$35.90 per person

Four hot, four veg, two dessert (min 30 pax) \$38.90 per person

Add half-hour served savouries on arrival \$5 per person

TO START

Bread roll and butter

HOT ITEMS

Coq au vin with bacon, onion and red wine sauce (gf)

Beef bourguignon, speck, caramelised onion and jus

Red curry of pork, 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

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)

DESSERT

Individual Pavlova with mixed berry compote (gf)

Italian tiramisu slice with coffee and mascarpone cream

Petite English custard tarts with cinnamon sugar

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

Vegetarian (v)

Gluten free (gf)

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, dietary requirements and full payment must be received 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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