



**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, sweet chilli sauce

## **AUSSIE INSPIRED**

Mini King Island beef pies, mini beef sausage rolls, mini quiche Lorraine, crumbed whiting fillets, mini shepherd's pie, tomato sauce

## **KIDS**

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

**Platter functions will have a compulsory linen charge of \$10 per table  
Including white or black table linen and black chair covers**

Tea/Coffee minimum \$35 (10 guests)



# COCKTAIL MENU

Canapes One hour duration 6 items	\$16 per person
Extra hours	\$10 per person

## CANAPES

Mushroom & mozzarella arancini, lemon aioli (v)  
Lamb shepherd's pie tartlet  
Peking duck parcel, hoi sin sauce  
Caramelised onion & spinach quiche (v,gf)  
Beef check pie with pea mash  
Petite pork sausage roll  
Roast pumpkin, thyme & goats cheese flair (v)  
Thai fish cakes  
Beef kofta skewers  
Bilini salmon, cream cheese & chives  
Rare Roast Beef en Croute w Horseradish Cream

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)  
Sumac Spiced Lamb Rump, Cous Cous Salad, Broccolini drizzled with Date Jus (gf)  
Confit Duck, Orange Glaze, Sweet Potato Puree and Broccolini (gf)  
Lemon chicken, Kipfler potato and buttered asparagus (gf)  
Beef striploin, kipfler potato, broccolini, café de Paris butter and jus (gf)  
Slow roasted lamb ribs, kipfler potato and house slaw (gf)  
Cauliflower & sweet potato curry, served with jasmine rice (v, df, Vegan)

## DESSERT

Coconut pannacotta ,mango, lychee and star anise syrup (gf,df,vegan)  
Sticky date pudding, white chocolate sauce  
Rich Chocolate cake with Chantilly cream and white chocolate soil  
Pavlova, mango coulis & berry compote (gf)

Linen, Chair Covers, Tea & Coffee included

Vegetarian (v)  
Gluten free (gf)  
Dairy free (df)



# **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,df)

Beef bourguignon, speck, caramelised onion and jus (df,\*gf)

Red curry of pork shoulder, with pineapple, coriander and coconut cream (gf,df)

Herb crusted reef fish with butter sauce

Lemon & oregano roasted chicken with jus (gf,df)

BBQ braised brisket with smokey onions and BBQ sauce (\*gf)

Char Sui pork collar with wilted Asian greens (gf,df)

Harissa lamb with chickpeas and tahini yoghurt

Cauliflower & sweet potato curry, served with jasmine rice (v, df, Vegan)

## **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)

Arramatic lime scented jasmine rice (gf,df)

Pesto penne pasta salad

Garden salad with French vinaigrette (gf,df)

Asian coleslaw with tamarind dressing (gf)

## **DESSERT**

Individual Pavlova with mango coulis & berry compote (gf)

Passionfruit cheesecake with mango coulis

Rich chocolate cake with raspberry compote and fresh cream

Petite citrus tarts with vanilla cream

Vegetarian (v)

Gluten free (gf)

Dairy free (df)

Gluten free on request (\*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

**Jenny King**

**Function Manager**

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