

Graduation Package



 $Thank\ you\ \ \text{for considering Wynnum Manly Leagues Club as the venue to host}$ 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

Room & Hire Fee		Set-up	Guest Numbers	Inclusions
Sunset Room	\$200	Round Tables	40-100	Air-conditioned room, microphone, dance floor, private bar, private amenities, linen & chair covers
		Theatre	60-150	
Skyview Room	\$350	Round Tables	80-250	Air-conditioned room, microphone, dance floor, private bar, private amenities, elevated stage, balcony, linen & chair covers
		Theatre	60-350	
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	300-500	

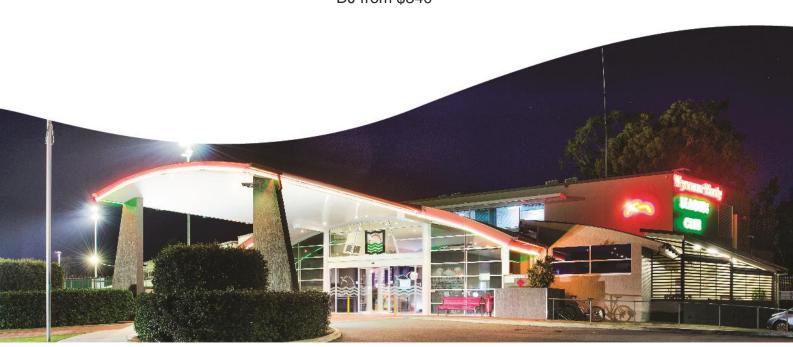
OPTIONAL EXTRAS

Unlimited Soft drink Jug Package | \$5 per person

Balloons \$7.50 a bunch of 3

Photo Booth from \$400

DJ from \$340



GRADUATION BUFFET

Minimum of 30 guests
Two hot, three additions, one dessert \$29.90 per person
Three hot, four additions, one dessert \$35.90 per person
Four hot, five additions, two dessert \$38.90 per person

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

HOT ITEMS

Sweet & Sour Pork
Beef or vegetarian Lasagne
Pork shoulder red curry, with pineapple, coriander and coconut cream (gf,df)
Herb crusted reef fish with butter sauce
Lemon & oregano roasted chicken with jus (gf,df)
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,df,v)

Rosemary and sea salt roasted potatoes (gf,df,v)

Cumin and smoked paprika roasted pumpkin (gf,df,v)

Aromatic lime scented jasmine rice (gf,df,v)

Pesto penne pasta salad

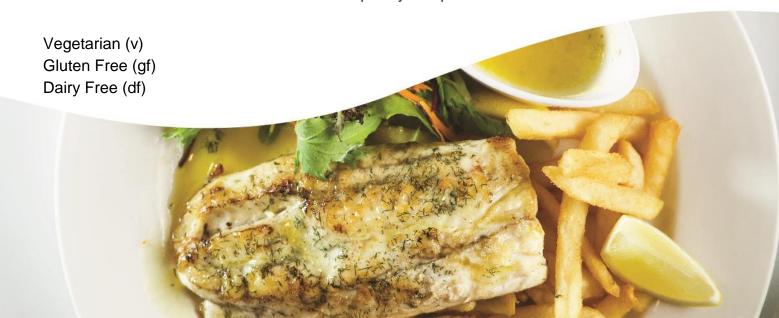
Garden salad with French vinaigrette (gf,df,v)

DESSERT

Individual Pavlova, mango coulis & berry compote gf)

Passionfruit cheesecake with mango coulis

Rich chocolate cake with raspberry compote and fresh cream



GRADUATION DINNER

TWO COURSES

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

Baked Barramundi with lemon butter sauce (gf)
Braised lamb shank (gf,df)
Petite Eye Fillet (gf,df)
Oven Baked Chicken breast (gf,df)
Served with potato, pumpkin puree & broccolini

DESSERT

Pavlova, mango coulis & berry compote (gf)
Coconut pannacotta with mango & lychees (gf,df,vegan)
Sticky date pudding, white chocolate sauce
Rich Chocolate cake with raspberry compote and cream
Passionfruit cheesecake & coulis



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.
- 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 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 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

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