



Wynnum Manly  
Leagues Club

# Weddings





*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.

Our highly experienced Functions Manager and team 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.



# THE VENUE

Room & Hire Fee	Set-up	Guests	Inclusions
Sunset Room \$200	Round Tables	30-70	Fully Air-Conditioned, Microphone, Dance Floor, Private Bar & Amenities
Skyview Room \$350	Round Tables	60-180	Fully Air-Conditioned, Microphone, Dance Floor, Private Bar & Amenities, Elevated Stage, Balcony
Sunset & Skyview Combined Room \$500	Round Tables	160-350	

**Room hire fee includes use of the room for up to 7 hours**

**Ceremonies held in the room includes use of the room for up to 1.5 hours**

## COMPLIMENTARY STYLING

**Included with our Plated & Buffet Menus**

Bridal back drop with fairy lights  
Chair sashes of your colour choice  
Range of centerpieces to choose from  
Napkins of your colour choice  
Menus for tables  
Wishing well

Black or white lycra chair covers  
Bridal, gift & cake table skirting  
Black or white linen table cloths  
Cake knife  
Easel

## PREFERRED SUPPLIERS

Celebrant  
DJ & MC  
Photo booth

Photographer  
Wedding cake  
Lolly buffet

## ADDITIONAL DECORATIONS AVAILABLE

Ceremony Styling  
Swagging for bridal, gift & cake tables  
Fairy lights  
Fairy lights Skyview ceiling \$100

Table runners  
Linen napkins  
Favours



# COCKTAIL MENU

Canapes one hour duration (8 choices) \$25 per person

Additional hours (extra 2 items) \$10 per person per hour

*Includes skirting, black chair covers, chair bands & centerpieces only  
Bridal Back drop with fairy lights, white chair covers & sash  
will incur an extra charge*

*Our cocktail menu includes Bridal table and seating for 1/2 of your  
guests, plus dry bars with black covers.  
Seating for all guests will incur an extra charge*

## COLD

Smoked Tasmanian salmon & dill on blinis (gfa)

Tomato Bruschetta with Goats Cheese & Chervil (gfa/v)

Rare Roast Beef on Sourdough with Horseradish Cream (gfa)

Fresh Cooked Prawns En Croute with Lemon Lime Aioli

Creamy Tasmanian Brie on Water Cracker with Sweet Strawberry (v)

## HOT

Mushroom & Garlic Arancini Balls (gfa/v)

Duck or Vegetarian Spring Rolls (v)

Steamed Vegetable Dumplings with Cucumber and Hoisin Dip (v)

Savoury Meat Balls

Garlic Chicken Balls

Petite Mixed Quiches (gfa)

Mini Sausage Rolls

Vegetarian Samosas (v)

Golden Coconut Prawns (gf)

Petite Lamb & Rosemary Pies

Tea and Coffee

**Gluten Free (gf) | Vegetarian (V) | Gluten Free available (gfa)**





# ROMANTIC PLATED

Main & Dessert (single drop) \$47 per person  
Main & Dessert (alternate drop) \$50 per person  
Entrée, Main & Dessert (single drop) \$52 per person  
Entrée, Main & Dessert (alternate drop) \$56 per person  
*Includes Complimentary styling as per page 3*

## TO START

Bread roll and butter (Gluten free on request)  
Add canapes on arrival \$7 per person

## ENTRÉE OPTIONS

Marinated Chicken with Ginger, Mint & Cashew Salad (gf/df) *served cold*  
Prawn (3), Mango, Coriander & Mint Garden Salad (gf/df) *served cold*  
Smoked Chicken Salad with Walnuts & Mustard Vinaigrette (gf/df) *served cold*  
Peeking duck, wonton crisps, Asian slaw, sticky soy & sesame dressing (dfa)  
Gnocchi Tartufo – House made Gnocchi, Creamy Truffle Sauce,  
Mushroom & Parmesan (v)

## MAIN OPTIONS

Chicken stuffed with Pesto Cream Cheese (gf)  
Smokey BBQ Marinated Beef Brisket (gf/df)  
Char Grilled Pork Cutlets (gf/df)  
Lamb Cutlets with a Parmesan Crust  
Grilled Barramundi with Hollandaise (gf)  
Confit Duck (gf/dfa)  
Slow Cooked Tender Beef Cheeks (gf/df)

Rib Fillet or Eye Fillet Wellington Available at \$3 extra per person

All Main Options are served with Seasonal Vegetables & Jus

## DESSERT OPTIONS

Alternate drop menu – Dessert one will be your Wedding Cake  
Individual Pavlova with Coulis, Fresh Fruit & Cream ( gf/dfa)  
Coconut Pannacotta with Mango & Lychee (gf, df, vegan)  
House Made Sticky Date Pudding, Caramel Sauce & Vanilla Bean Cream (gfa)  
Lemon Meringue Tart with Cream  
Chocolate Mud Cake with Caramel Popcorn & Vanilla Cream (gfa)

Tea & Coffee

**Gluten or Dairy Free (gf or df) | Vegetarian (V) | Gluten or Dairy Free available (gfa or dfa)**



# ETERNAL BUFFET MENU

\$50pp	Choice of 3 hot items, 4 additions & wedding cake
\$55pp	Choice of 4 hot items, 5 additions, 1 dessert + wedding cake
\$60pp	Choice of 5 hot items, 5 additions, 2 desserts + wedding cake

*Includes Complimentary styling as per page 3*

## TO START

Bread roll and butter

Add canapes on arrival \$7 per person

## HOT ITEMS

Roasted Grain Fed Pork (gf/df)

Roasted Grass Fed Lamb (gf/df)

Roasted Grain Fed Beef (gf/df)

Roasted chicken with Jus (gf,df)

Battered Sweet & Sour Pork

Beef Bourguignon, Speck, Caramelised Onion & Jus (df,gfa)

Herb Crusted Reef Fish with Butter Sauce (gfa)

BBQ Braised Brisket with Smokey Onions & BBQ Sauce (gf)

Alfredo Penne Pasta (Garlic, Onion, Herbs & Cream) (v)

## ADDITIONS

Rosemary & Sea Salt Roasted Potatoes (gf,v)

Smoked Paprika Roasted Pumpkin (gf,v)

Roasted Cauliflower with Parmesan Cheese & Olive Oil (gf,v)

Honey Roasted Carrots with Thyme & Black Pepper (gf,v)

Fresh Steamed Broccolini & Green Beans (gf/df/v)

Scented Jasmine Rice (gf/df/v)

Garden Salad (gf/df)

Potato Salad (gf/df)

Caesar Salad

## DESSERTS

Petite Pavlova with Coulis (gf/df)

House Made Chocolate & Almond Fudge Cake (gf)

Petite Cheesecake

House Made Mud cake

Petite Lemon Cake

Tea & Coffee

Gluten Free (gf) | Vegetarian (v) | Gluten Free available (gfa) | Dairy Free (df)



# BEVERAGE PACKAGES

Includes 3 hours of Beer, Wine & Soft drinks \$30 per person  
Children soft drinks package \$5pp  
Extra hours \$10pp per hour

## TAP BEER

XXXX Gold, Hahn 3.5%, Great Northern Original & Super Crisp Lager

## BOTTLED WHITE WINE

Chalk Hill Blue Semillon Sauvignon Blanc,  
Semillon Chardonnay, Long Row Moscato

## BOTTLED RED WINE

Chalk Hill Blue Cabernet Merlot, Shiraz Cabernet

## SPARKLING WINE

Chalk Hill Blue Bubbles

Post Mix Soft drinks & Juice

All drinks are subject to availability, should any not be available on the day of the function a suitable replacement may be supplied.

1 drink per person will be served for the last 15 minutes of the package

Bar ceases to operate fifteen (15) minutes prior to the end of the function.

Wine by the glass only, does not include toasting champagne.

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

# KIDS PACKAGE

Children under 12 years old \$25 per child

Children under 4 \$10per child

Menu choices given upon 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 authorised 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. A minimum spend is required for each function. This will depend on day/time and room required.
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. Function food cannot be removed from the premises. Platters will be brought in after 2 hours.
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, 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 Functions.
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 an account on the day.
11. A minimum of fifty (50) guests for each booking applies. Options will be provided for receptions fewer than fifty guests. DIY packages also available.
12. Extra room hire at \$25 per hour must be organised and pre-paid with final numbers.
13. All prices and packages are subject to change without notice.
14. Public Holiday & Sunday bookings will incur a 10% surcharge.

For further information,  
please contact:

**Jenny King**

**Function Manager**

07 3906 7800

[functions@wmlc.com.au](mailto:functions@wmlc.com.au)

[www.wmlc.com.au](http://www.wmlc.com.au)

92 Wondall Rd,

Manly West 4179

