



EVENT PACKAGES



**Wynnum Manly
Leagues Club**

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

We offer great facilities, exceptional customer service and professional Function Manager to help organise your event.

If what you are looking for is not in this package please let us know as we will tailor a package to suit your style and budget.

We have a variety of rooms on offer and we welcome your enquiry.

THE VENUE

Room & Hire Fee	Set-up	Guests	COVID Restrictions
Sunset Room \$200	Cocktail	20-120	20-45
	Sit Down	30-80	20-45
Skyview Room \$350	Cocktail	80-250	46-100
	Sit Down	70-230	46-100
Sunset & Skyview Combined Room \$500	Cocktail	250-600	101-145
	Sit Down	210-430	101-145

\$50 Discount for Financial Members

Room hire fee includes use of the room for up to 6 hours

INCLUSIONS

SUNSET ROOM

Dance Floor · Private bar · Air-Conditioned Room
Private Amenities · Microphone

SKYVIEW ROOM

Stage · Large Dance Floor · Private Balcony/Smoking DOSA · Private bar
Air-Conditioned Room · Private Amenities · Microphone



THEMED PLATTERS

10 guests - \$80 (10 individual servings)
20 guests - \$150 (20 individual servings)

FRENCH

Fresh Celery, Carrot & Cucumber sticks, Camembert, Cheddar & Feta Cheese, Salami, Ham, Mini cocktail onions, Strawberries, Grapes, Crackers & Dip

ITALIAN

Garlic ciabatta, Risotto balls, Mini pizza selection, Spinach & ricotta parcels, fried Chorizo sausage, Pesto aioli

ASIAN

Vegetable samosas, Chicken satay sticks, Vegetable spring rolls, Pork shui mai, Prawn toast, Sweet chilli sauce

AUSSIE

Mini beef pies, Mini sausage rolls, Mini quiche Lorraine, Crumbed whiting fillets, Onion rings, Tomato sauce

SURF N TURF

Calamari, Wing dings, Prawn twist, Meatballs, USA ribs, BBQ sauce

KIDS

Mini pizza selection, Chicken nuggets, Cheerios Potato wedges, Shoe String fries, Tomato sauce

SWEETS

Chocolate & Banana cake slices
Carrot & Vanilla cake slices

Gluten Free Platters Available - price available upon request

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

\$30 Cakeage fee - for Chef to cut and individually plate
No charge if cutting yourself - Serviettes will be provided



COCKTAIL MENU

Canapes - 1 Course (4 items) \$10pp
Canapes - 2 Course (8 items) 4 items each course \$17pp
Canapes - 3 Course (10 items) 4,4,2 \$22pp

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

Linen & Chair Covers included

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



CELEBRATION MENU

Two Courses \$40pp

Three Courses \$46pp

TO START

Freshly Baked Dinner Roll with Butter Portion
Add canapes on arrival \$7 per person - individually plated

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*
Peking 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 \$3pp extra
(gfa)

All Main Options are served with Seasonal Vegetables & Jus

DESSERT OPTIONS

Individual Pavlova, 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)

Linen & Chair Covers included

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



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, with a copy of the signed Terms & Conditions page to secure the booking.
2. Any damage caused to the venue or property during a function is the financial responsibility of the hirer. WMLC accepts no responsibility for loss or damage of any personal items brought onto the premises by clients or guests
3. Licensing laws prohibit liquor supply to disorderly, intoxicated and/or underage 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. Sufficient ID must be presented if requested by staff. Those who cannot produce sufficient ID will be treated as a minor. Children must be supervised at all times
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 which room is required. Public Holidays & Sundays incur a 10% surcharge. Extra room hire at \$25 per hour must be organised and pre-paid with final numbers. Bar will close 15 minutes prior to event finishing time or by the latest time of 11.45pm
5. No outside catering can be brought on the premises, with the exception of a birthday/engagement cake. Function food cannot be removed from the premises. Platter catering will be cleared after 1 hour
6. 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 15 minutes prior to finishing time or if booking until midnight by 11.45pm
7. Any additional cleaning costs incurred by this function will be the responsibility of the Hirer. No Sprinkles, Confetti, Rice etc. as this will incur a minimum charge of \$100. Nothing is to be nailed, screwed or adhered to any wall, door or any other surface or part of the building unless approved by Management
8. 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.
9. Drinks packages are to be pre-paid 14 days prior, Bar Tabs can be pre-paid or you may open an account on the day, Cash or a Credit Card must be given to staff to open an account
10. All prices and packages are subject to change. Especially for those events booked more than one year in advance
11. Smoking is not permitted in any of our function rooms. Skyview has it's own smoking DOSA, all other rooms guests would be required to make their way downstairs to either our Gaming room or Sports Lounge DOSA

For further information,
please contact:

Jenny King

Function Manager

07 3906 7800

functions@wmlc.com.au

www.wmlc.com.au

92 Wondall Rd,

Manly West 4179



Function Name_____

Contact full name_____

Address_____

Phone number_____

Date of Event & Starting time _____

I **acknowledge** that I have read, understand, and **agree** to these Terms & Conditions. I **agree** to keep my booking numbers within the COVID restrictions at all times.

Signed_____

Date_____