



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
Sunset Room \$250	Cocktail Sit Down Buffet	20-70
Skyview Room \$400	Cocktail Sit Down Buffet	60-170
Sunset & Skyview Combined Room* \$550	Sit Down Buffet	150-240

*** Minimum sit down or buffet required to use both rooms**

\$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
20 guests - \$150

FRENCH

Fresh Celery, Carrot & Cucumber Sticks, Camembert, Cheddar Cheese, Salami, Ham, Mini Cocktail Onions, Strawberries, Grapes, Crackers & Dip

ITALIAN

Garlic Bread Pieces, Risotto Balls, Chorizo Empanadas, Spinach & Ricotta Parcels, Italian Herb Crumbed mozzarella Sticks, Spicy Mayo

ASIAN

Vegetable Samosas, Vegetable Spring Rolls, Pork Shui Mai, Prawn Toast, Japanese Karaage Crispy Chicken, Sweet Chilli Sauce

AUSSIE

Cocktail Beef Pies & Sausage Rolls, Mini Quiche Lorraine, Garlic Chicken Balls, Crumbed Sausages, Tomato sauce

SURF N TURF

Calamari, Wing Things, Meatballs, Crumbed Whiting Fillets, Onion Rings, Tartare sauce

KIDS

Chicken Nuggets, Cheerio's, Dagwood Dogs, Shoe String fries, Tomato sauce

\$60 PLATTERS

House-made Scones with Jam/Cream
Mixed Cakes
Assorted Sandwiches
Wedges with Sour Cream & Sweet Chilli Sauce

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

**\$20 Cakeage fee – Chef to cut & individually plate
No cakeage if cutting yourself- Serviettes will be provided**

Gluten Free Platters Available - price available upon request

Tea & Coffee station \$3.50 per person (minimum 10)



COCKTAIL MENU

- 1 Course Plated Canapes (4 items) \$12pp
- 2 Course Plated Canapes (8 items) 4 items each course \$20pp
- 3 Course Plated Canapes (10 items) 4,4,2 \$25pp

COLD

Smoked Tasmanian Salmon and Dill on Blinis (gfa)
Tomato Bruschetta with Goats Cheese and 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 (gfa/v) OR Pumpkin Arancini Balls (vegan/gf)
Duck Spring Rolls
Premium Vegetable Spring Rolls (vegan/gf)
Prawn Cigars
Pork Belly Bites
Savoury Meat Balls
Garlic Chicken Balls
Sweet Potato Croquettes (vegan/gf)
Petite Mixed Quiches (gfa)
Mini Sausage Rolls
Vegetarian Samosas (v)
Petite Lamb & Rosemary Pies

Add Self-serve Tea/Coffee \$3.50pp (Minimum of 10)

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

ENTRÉE OPTIONS

Marinated Chicken with Ginger, Mint & Cashew Salad (gf/df) *served cold*
Prawn (3), Mango, Coriander & Mint Garden Salad (gf/df) *served cold*
Peking Duck, Wonton Crisps, Asian Slaw, Sticky Soy & Sesame Dressing (dfa) *served cold*
Honey Sesame Beef & Noodle Salad (df)
Pork Belly, Char Sui Sauce on Asian Slaw (gf/df)
Gnocchi Tartufo – House made Gnocchi, Creamy Truffle Sauce,
Mushroom & Parmesan (v,gf)

MAIN OPTIONS

Chicken stuffed with Sun Dried Tomato & Spinach with a Capsicum Sauce (gf/df)
Smokey BBQ Marinated Beef Brisket (gf/df)
Lamb Cutlets with a Parmesan Crust (gf/dfa)
Grilled Barramundi with Hollandaise (gf/dfa)
Confit Duck (gf/dfa)
Slow Cooked Tender Beef Cheeks (gf/df)

Rib Fillet available extra \$2pp for 100% of guests numbers (gf)

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
Mississippi Mud Cake with Vanilla Cream
Blueberry & Almond Tart with Vanilla Cream

Linen & Chair Covers included

Tea/Coffee available for an additional \$2pp

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



BUFFET MENU

\$35pp	Choice of 2 hot items, 3 additions & 1 dessert
\$40pp	Choice of 3 hot items, 3 additions & 2 desserts
\$45pp	Choice of 4 hot items, 4 additions & 2 desserts

Add half-hour served savouries on arrival \$7 per person

TO START

Bread roll and butter

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,*gf)

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 Baby Chat Potatoes (gf,v)

Smoked Paprika Roasted Pumpkin (gf,v)

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

Honey Roasted Baby 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 Cream, Fruit & Coulis (gf/dfa)

House Made Chocolate & Almond Fudge Cake (gf)

Petite Cheesecake

House Made Mud cake

Petite Lemon Cake

Linen & Chair Covers included

Tea & Coffee available for an additional \$2pp

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

* Can be made Gluten Free on 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. When this has been received it confirms you are also agreeing to all of our Terms & Conditions stated below.

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 on both room & catering. 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. No Smoke or Fog machines permitted.

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.

12. COVID LOCKDOWN CATEGORY - Functions will be fully refundable should your function fall within a Qld Government Lockdown period. Should you wish to rebook your function at a later date, all monies will be transferred to your new scheduled date. Please note that interim restrictions such as mask wearing or no dancing restrictions do not fall under the Covid Lockdown Category.

For further information,
please contact:

Jenny King

Function Manager

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