



**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 \$250	Round Tables	20-60	Fully Air-Conditioned, Microphone, Portable Dance Floor, Private Bar & Amenities
Skyview Room \$400	Round Tables	60-170	Fully Air-Conditioned, Microphone, Dance Floor, Private Bar & Amenities, Elevated Stage, Balcony
Sunset & Skyview Combined Room \$550	Round Tables	150-240	

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

Ceremonies held in the room includes use of the room for up to 1 hour

CEREMONY

\$450

Held along Skyview Windows

INCLUDES

30 Americana Chairs

6m Red, Black or White Carpet

Ivory Wedding Arch

Signing Table

COCKTAIL WEDDING MENU

\$60pp

COLD CANAPES (Choose 2)

Smoked Tasmanian salmon & 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 Crouete with Lemon Lime Aioli
Creamy Tasmanian Brie on Water Cracker with Sweet Strawberry (v)

HOT CANAPES (Choose 4)

Pumpkin Arancini Balls (vegan/gf)
Duck Spring Rolls
Premium Vegetable Spring Rolls (vegan/gf)
Savoury Meat Balls
Garlic Chicken Balls
Petite Mixed Quiches (gfa)
Prawn Cigars
Pork Belly Bites
Sweet Potato Croquettes (vegan/gf)
Assorted Mini Gourmet Pies

DESSERT

Your Wedding Cake individually plated, with Cream & coulis

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Chardonnay, Moscato
Red - Merlot, Shiraz
Sparkling - Bubbles
Tap Beer -XXXX Gold, Hahn 3.5%,
Great Northern Original & Super Crisp Lager
Tap Soft Drinks & Juice
Tea/Coffee

*Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting,
Centrepieces, Bridal Back Drop with Fairy lights, Napkins, Easel,
Wishing Well all included in the price*

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



SILVER PLATED

\$80pp

TO START

Bread roll and butter (Gluten free on request)

MAIN ALTERNATE DROP OPTIONS

(Choose 2)

Chicken stuffed with Sun Dried Tomato & Spinach with 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)

All served with Seasonal Vegetables and Jus

DESSERT

Your Wedding Cake served with Cream & Coulis

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Chardonnay, Moscato & Bubbles

Red - Merlot & Shiraz

Tap Beer -XXXX Gold, XXXX Bitter,

Great Northern Original & Super Crisp Lager

Tap Soft Drinks & Juice

Tea & Coffee

*Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting,
Centrepieces, Bridal Back Drop with Fairy lights, Napkins, Easel,
Wishing Well all included in the price*

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



GOLD PLATED

\$92pp

TO START

Bread roll and butter (Gluten free on request)

ENTRÉE ALTERNATE DROP OPTIONS

(Choose 2)

Served Cold - 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)

Honey Sesame Beef and 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 ALTERNATE DROP OPTIONS

(Choose 2)

Chicken stuffed with Sun Dried Tomato & Spinach with Capsicum Sauce (gf/df)

Smokey BBQ Marinated Beef Brisket (gf/df)

Char Grilled Rib Fillet served with Béarnaise Sauce- cooked Medium (gf/dfa)

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)

All served with Seasonal Vegetables and Jus

DESSERT ALTERNATE DROP

(Choose 2)

Individual Pavlova with Fresh Fruit & Cream (gf/dfa)

Coconut Pannacotta with Mango & Lychee (gf,df,vegan)

House Made Sticky Date Pudding with Caramel Sauce & Vanilla Bean Cream (gfa)

Lemon Meringue Tart with Cream

Mississippi Mud Cake with Vanilla Cream

Blueberry & Almond Tart with Vanilla Cream

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Chardonnay, Moscato & Bubbles

Red - Merlot & Shiraz

Tap Beer -XXXX Gold, XXXX Bitter,

Great Northern Original & Super Crisp Lager

Tap Soft Drinks & Juice

Tea & Coffee

*Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting, Centrepieces,
Bridal Back Drop with Fairy lights, Napkins, Easel, Wishing Well
all included in the price*

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

ETERNAL BUFFET MENU

\$85pp	Choice of 3 hot items, 4 additions & wedding cake
\$90pp	Choice of 4 hot items, 5 additions, 1 dessert + wedding cake
\$95pp	Choice of 5 hot items, 5 additions, 2 desserts + wedding cake

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,gfa)
- Herb crusted Reef Fish with butter sauce (gfa)
- BBQ Braised Brisket & BBQ sauce (gf,df)
- Alfredo Penne Pasta (Garlic, Onion, Herbs & Cream) (v)

ADDITIONS

- Rosemary & Sea Salt Baby Chat Potatoes (gf,df,v)
- Smoked Paprika Roasted Pumpkin (gf,df,v)
- Roasted Cauliflower with Parmesan Cheese & Olive Oil (gf,v)
- Honey Roasted Baby Carrots with Thyme & Black Pepper (gf,df,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, Cream, Fruit & Coulis (gf/dfa)
- House Made Chocolate & Almond Fudge Cake (gf)
- Petite Cheesecake
- House Made Mud cake
- Petite Lemon Cake

4 Hour Drinks Package with Tea & Coffee

Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting, Centrepieces, Bridal Back Drop with Fairy lights, Napkins, Easel & Wishing Well are all included in the price

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

KIDS MENU

KIDS UNDER 4

Any menu
\$10 Per Child

KIDS 4-14 YEARS

COCKTAIL MENU

\$25 Per Child
Mini Pizza Selection, Chicken Nuggets, Cheerios
Potato Wedges, Shoe String Fries, Tomato Sauce
Ice Cream
Unlimited Soft Drinks & Juice (3 hours)

SILVER PLATED

\$30 Per Child

Main Meal – Chicken Nuggets & Chips or Thick Sausages with Chips & Gravy
Dessert – Wedding Cake
Unlimited Soft Drinks & Juice (3 hours)

GOLD PLATED

\$35 Per Child

Entrée – Garlic Bread or Party Pies & Sausage Rolls
Main Meal– Chicken Nuggets & Chips or Thick Sausages with Chips & Gravy
Dessert – Ice Cream
Unlimited Soft Drinks & Juice (3 hours)

EXTRAS

Individually served Canapes on arrival \$7pp (3 items each)

Crew Meals \$30pp

Extra Hours on Bar Package \$10pp per hour

Spirits on Bar Tab \$10 per person extra per hour (only available for full numbers)

DJ from \$750

DJ & Photo Booth from \$1200

Linen Napkins \$1pp

Framed Seating Plan \$85

Table Place Cards \$1.50pp

Tiffany Chair Upgrade \$3pp

Bar Package can be removed which would reduce the cost by \$25pp



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 Wedding 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. A minimum of fifty (50) guests for each booking applies. Options will be provided for receptions fewer than fifty guests.
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 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. Wine by the glass only for the last hour of the package.
11. All prices and packages are subject to change. Especially for those events booked more than one year in advance.
12. 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.
13. 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:
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