



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 Mon-Sat \$250 Sundays \$300	Cocktail Sit Down Buffet	30-100 30-70 30-60
Skyview Room Mon-Sat \$400 Sundays \$450	Cocktail Sit Down Buffet	70-250 60-210 60-190
Sunset & Skyview Combined Room* Mon-Sat \$550 Sundays \$600	Sit Down Buffet	150-340 150-300

** Minimum sit down, or buffet required to use both rooms combined
\$50 Discount for Financial Members Mon-Sat Only
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 · Natural Light

THEMED PLATTERS

10 guests - \$85

20 guests - \$160

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, Meatballs, Tomato Chutney

ASIAN

Vegetable Samosas, Vegetable Spring Rolls, Dim Sum, Prawn Toast
Japanese Karaage Chicken, Sweet Chilli Sauce

AUSSIE

Cocktail Beef Pies & Sausage Rolls, Mini Quiche Lorraine, Wings Things
Onion Rings, Tomato sauce

KIDS

Chicken Nuggets, Cheerio's, Dagwood Dogs
Shoestring fries, Tomato Sauce

VEGAN/GLUTEN FREE

Pumpkin Arancini Balls, Premium Vegetable Spring Rolls
Sweet Potato Croquettes, Gourmet Curry Roll, Vegan Aioli

\$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 & Platter

No cakeage if cutting yourself- Serviettes will be provided

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

COCKTAIL MENU

4 items \$12pp
8 items \$20pp
10 items \$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 (gfa)
Creamy Tasmanian Brie on Water Cracker with Sweet Strawberry (gfa/v)

HOT

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
Cocktail Sausage Rolls
Vegetarian Samosas (v)
Assorted Cocktail Gourmet Pies

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

Linen & Chair Covers included

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

Sunday bookings, please add \$2pp to menu price

CELEBRATION MENU

Minimum 20 guests

Two Courses \$43pp | Three Courses \$50pp

Add canapes on arrival \$8 per person

TO START

Freshly Baked Dinner Roll with Butter Portion

ENTRÉE OPTIONS

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

Pork Belly, Char Sui Sauce on Asian Slaw (gf/df)

Gnocchi Tartufo –Creamy Truffle Sauce, Mushroom & Parmesan (v/gf)

MAIN OPTIONS

Chicken Mignon with a Garlic Cream Sauce (gf/dfa)

Smokey BBQ Beef Brisket (gf/df)

Slow Cooked Lamb Rump (cooked Medium gf/df)

Grilled Barramundi with Hollandaise (gf/dfa)

Slow Cooked Tender Beef Cheeks (gf/df)

Tasmanian Salmon (gf/df)

Bakers Creek Pork Cutlet (gf/df)

All Main Options are served with Seasonal Vegetables

DESSERT OPTIONS

Individual Pavlova, Fresh Fruit & Passion Fruit Coulis (gf/dfa)

Mississippi Mud Cake

Orange & Almond Cake (gf/df)

Passionfruit Cheesecake

Red Velvet Cake

All Served with Vanilla Cream

Linen & Chair Covers included

Tea/Coffee available for an additional \$2pp

Gluten (gf) | Dairy Free (df) | Vegetarian (V)

Gluten Free available (gfa) | Dairy Free available dfa)

Sunday bookings, please add \$2pp to menu price

Kids Meals 4-14 years \$25pp

BUFFET MENU

Minimum 30 guests

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

Add Canapes on arrival \$8 per person

TO START

Bread Roll and Butter

HOT ITEMS

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)

Smokey BBQ Beef Brisket (gf)

Vegetable Curry - mild (v)

ADDITIONS

Rosemary & Sea Salt Baby Chat Potatoes (gf/df/v)

Dukkah Roasted Pumpkin (gf/df/v)

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

Honey 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/v)

Potato Salad (gf/df)

Caesar Salad

DESSERTS

Petite Pavlova, Fruit & Passionfruit Coulis (gf/dfa)

Petite Cheesecake

Petite Mud cake

Petite Lemon Cake

Red Velvet Cupcakes

Linen & Chair Covers included

Tea & Coffee available for an additional \$2pp

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

Gluten Free available (gfa) | Dairy Free available (dfa)

Sunday bookings, please add \$2pp to menu price

Kids Buffet 4-14 \$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 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. Sunday Bookings incur a \$2pp increase on all menus. Functions not available on Public Holidays. Extra room hire at \$100 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. Management reserves the right to close earlier than agreed finishing time
5. No outside catering can be brought on the premises, except for a birthday/engagement cake. Function food cannot be removed from the premises. Platter catering will be cleared after 1.5 hours.
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, Fog or Karaoke 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 with final numbers. 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 & Vaping is not permitted in any of our function rooms. Skyview has its own smoking DOSA; all other rooms guests would be required to make their way downstairs to either our Gaming room or Motif 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:
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