



EVENTS

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 our professional Catering & Events Manager will help you make sure your event runs to perfection

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.

THE VENUE – Sapphire Room

\$400 Room Hire - \$50 Discount for Financial Members

Minimum Spend	Set-up	Guests
Monday-Thursday \$3000	Cocktail	30-200
Friday-Saturday \$4000	Sit Down	30-150
Sundays \$6000	Buffet	30-140

*Minimum pre-paid spend is combined food & bar
Day bookings available until 3pm*

INCLUSIONS

Private bar - Private Amenities- Air-Conditioning
AV – Microphone – Lectern – Portable Dance Floor – Portable Stage

2025 THEMED PLATTERS

10 guests - \$85
20 guests - \$160

Charcuterie

Parma Ham, Salami, Pepperoni, Prosciutto, Dried Fruits, Beetroot Relish and Crackers

Hot Cheese

Baked Brie, Mozzarella Bites, Grilled Halloumi,
Honey Cream Fondue Swiss Cheese, Crackers & Bread Sticks

Yum Cha

Mini BBQ Pork Buns, Spring Rolls, Prawn Toast,
Vegetable Gyoza, Chicken Dim Sum, Sweet Chilli Sauce

Aussie

Mini Beef Pies & Sausage Rolls, Mini Quiche Lorraine, Onion rings,
Beef Meatballs, Tomato & BBQ Sauce

Mixed Skewers

Beef, Chicken, Vegetable Skewers served with Sweet Chilli & Tzatziki Sauce

Sliders 12/25

Cheeseburger Platter- Beef Pattie, Cheese & Tomato Sauce
Pulled Pork Platter – Pulled Pork, Cheese, BBQ sauce (gfa)
Halloumi – Grilled Halloumi, Spinach, Beetroot Relish (gfa)

Kids

Chicken Nuggets, Mini Spring Rolls, Mini Sausage Rolls, Mini Pies, Fries, Tomato sauce

Vegan/GF

Pumpkin Arancini, Premium Vegetable Spring Rolls
Sweet Potato Croquettes, Vegan Sausage Rolls, Sweet Chilli Sauce, Tomato Chutney

Petit Four Sweets Platter

Strawberry Napoleons, Mini Eclairs, Raspberry Macarons, Chocolate-Hazelnut Cream Puffs

\$70 Platters

Potato Wedges, Sour Cream & Sweet Chilli
Fries with Tomato & BBQ sauces
Onion rings with Sweet Chilli & BBQ sauces

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

Tea & Coffee station \$3.50 per person (minimum 10)
Platters are placed on a catering table for your guests to help themselves

2025 SERVED COCKTAIL MENU

5 items \$25pp
10 items \$40pp

COLD

Smoked Salmon on Blinis with Dill Mayonnaise, & Fried capers (gfa)
Water Cracker with Wagyu, Roasted Peppers & Mascarpone (gfa)
Creamy Tasmanian Brie on cracker with Sweet Strawberry (gf/v)
Tomato, Basil & Mozzarella Skewers (v/gf)

HOT

Pumpkin Arancini Balls (vegan/gf)
Premium Vegetable Spring Rolls (vegan/gf)
Prawn Cigars
Mini Pork Belly with Parsnip & Carrot Puree & Jus (gf/dfa)
Sweet Potato Croquettes (vegan/gf)
Garlic Coated Cauliflower Bites (v)
Petite Mixed Quiches
Karaage Chicken
Assorted Cocktail Gourmet Pies

SLIDERS

Cheeseburger Platter- Beef Pattie, Cheese & Tomato Sauce
Halloumi – Grilled Halloumi, Spinach, Beetroot Relish (gfa)

Self-serve Tea & Coffee

Linen & Black Chair Covers included

This includes wait staff walking around serving your guests

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

2025 CELEBRATION MENU

Alternate Drop

Two Courses \$57pp | Three Courses \$62pp

Add canapes on arrival \$10 per person

TO START

Dinner Roll with Butter

ENTRÉE OPTIONS

Served Cold – Caesar Salad (gfa)

Served Cold- Tangy Avocado and Quinoa Salad (vegan/gf)

Served Cold –Prawn Salad Wonton (gfa/df)

Served Cold –Melon, Mozzarella & Prosciutto Salad (gf/v)

MAIN OPTIONS

Chicken Supreme with Roast Capsicum Coulis (gf/df)

Grilled Barramundi with Hollandaise (gf/dfa)

Slow cooked Beef Brisket (gf/df)

Pork Cutlet w Seeded Mustard Gravy (gf/df)

Choose your Potato - Potato Rosti, Potato Fondant or Mash (gf/dfa)

All Served with Honey Carrots, Broccolini (gf/dfa)

DESSERT OPTIONS

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

Citrus Tart (gf)

Chocolate Mud Cake (gf)

Vanilla New York Cheesecake (gf)

All Served with Chantilly Cream

Linen & Black Chair Covers included

Tea & Coffee

Kids Menu 12 years & under \$25pp Main & Dessert

Please choose 1

Nuggets & Chips

Cheeseburger & Chips

Spaghetti Bolognese

Kids Dessert – Chocolate Cupcake

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

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

2025 BUFFET MENU

\$55pp	Choice of 2 hot items, 3 additions & 1 dessert
\$60pp	Choice of 3 hot items, 3 additions & 2 desserts
\$65pp	Choice of 4 hot items, 4 additions & 2 desserts

Add Canapes on arrival \$10 per person

TO START

Dinner Roll with Butter

HOT ITEMS

Roast Lamb (gf/dfa)

Cajun Chicken (gf/dfa)

Beef Brisket (gf/dfa)

Baked Mini barramundi Fillets w butter sauce (gf)

Vegetable Curry - mild (vegan/gf)

ADDITIONS

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

Dukkah Roasted Pumpkin (gf/df/v)

Cauliflower with Cheese Sauce (gf/v/dfa)

Honey 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/v)

Potato Salad (gf/df)

Caesar Salad

DESSERTS

Mini Pavlova, Cream, Fruit & Passionfruit Coulis (gf/dfa)

Blueberry Baked Cheesecake (gf)

Chocolate Cake

Carrot Cake

Red Velvet Cupcakes

Linen & Black Chair Covers included

Tea & Coffee

Kids Buffet 12 & under \$35pp

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

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

TERMS & CONDITIONS

1. Tentative Bookings will only be held for fourteen (14) days, after which time the Non-refundable Room Hire fee is required to secure the booking. When this has been received it confirms you are also agreeing to all our Terms & Conditions stated below. **A \$200 deposit is also required should you wish me to book you a DJ & or Photo booth**
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 what day is required. The Minimum spend can be shared between Food & Bar. Monday-Thursday \$3000 Friday-Saturday is \$4000, Sunday is \$6000. Example, should you spend \$3000 on food, a prepaid Bar Tab of \$1000 would be required to reach the minimum spend Monday-Saturday. Functions not available on Public Holidays.
5. Day events to be completed by 3pm. Evening events are 6 hours maximum. The 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
6. 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. Buffet desserts are 1.5 of final numbers. Ex. 100 guests = 150 dessert
7. 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.
8. 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
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. Pre-paid Bar Tabs to reach the minimum spend are to be pre-paid 14 days prior with final numbers. Anything unused would not be refunded or able to be used anywhere else in the club. Tabs over the minimum spend can be opened on the day with either Cash or a Credit Card.
11. All prices and packages are subject to change. Especially for those events booked more than one year in advance.
12. Smoking & Vaping is not permitted in any of our function rooms. Sapphire has its own smoking DOSA.
12. Linen colour and menu choices are always subject to availability, as now and again our suppliers can be out of stock of certain items

For further information, please contact:

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