



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 Catering & Events Manager and function team will assist you in your planning, inviting you for an exclusive tour and to discuss the different options available to you.

THE VENUE -Sapphire Room \$400

Room	Set-up	Guests	Inclusions
Room Monday-Thursday	Round Tables	50-150	Linen, Chair Covers, Chair Sash, Linen Napkins, Bridal, Cake & Gift Skirting, Centrepieces, Wishing Well Bridal Back Drop with Fairy Lights, Printed Table numbers with Menu & Bar Package, Easel
Room Friday & Saturday	Round Tables	50-150	
Room Sundays	Round Tables	100-150	Fully Air-Conditioned, Private Bar & Amenities Microphone, Lectern, Portable Dance Floor, Portable Stage, AV Equipment

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

Minimum Numbers

Cocktail Style

Monday-Thursday 50 guests

Friday & Saturday 60 guests

Sunday 90 Guests

Silver, Gold or Buffet menus

Monday-Thursday 50 guests

Friday & Saturday 50 guests

Sunday 65 Guests

Minimum numbers may reduce when choosing the Bar Package upgrade

Options are available for Receptions under 50 guests

2025 COCKTAIL WEDDING MENU \$85pp

COLD CANAPES (Choose 2)

Smoked Salmon on Blinis with Dill Mayonnaise, & Fried capers (gfa)
Water Cracker, Wagyu Beef, Roasted Peppers & Mascarpone (gf)
Rice Cracker, Creamy Tasmanian Brie & Sweet Strawberry (gf/v)
Goats Cheese & Pumpkin Tartlets with Onion Relish (v)

HOT CANAPES (Choose 3)

Pumpkin Arancini Balls (gf)
Premium Vegetable Spring Rolls (vegan/gf)
Bite Size Prawn Laksa & Spun Onion (gf/df)
Petite Mixed Quiches
Salt & Pepper Calamari with Lemon Aioli
Mini Pork Belly with Parsnip, Carrot Puree & Jus (gf/dfa)

(Choose 2)

Cheeseburger Slider- Beef Pattie, Cheese & Tomato Sauce
Halloumi Slider – Grilled Halloumi, Spinach, Beetroot Relish (gfa)
Chicken Boa Buns- Korean Roast Chicken, Leek, Spring Onion & Sweet Chilli Sauce
Peking Duck Crepes- Roast Duck, Carrot & Leek

DESSERT

Your Wedding Cake

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Moscato

Red – Shiraz

Sparkling - Bubbles

Tap Beer -Gold, Great Northern Original & Super Crisp, XXXX Ultra, Tooheys New

Bottle – Carlton Zero, Cascade Light

Post Mix Soft Drinks & Juice

Tea/Coffee

Beverage Package upgrade \$5pp to include the following extras

Great Northern Ginger Beer, Stone & Wood, Hard Solo, Corona

Prosecco, Pinot Grigio, Rose, Chardonnay, Cab Sav, Bottled Soft Drinks & Juice

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

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

2025 SILVER PLATED \$110pp

TO START

Dinner Roll with Butter

MAIN ALTERNATE DROP OPTIONS

Chicken Supreme with Roasted Capsicum Coulis (gf/df)

Grilled Barramundi with Hollandaise (gf/dfa)

Slow Cooked Beef Brisket w BBQ Jus (gf/df)

Pork Cutlet w Seeded Mustard Gravy (gf/df)

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

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

DESSERT

Your Wedding Cake served with Cream & Coulis

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Moscato

Red - Shiraz

Sparkling - Bubbles

Tap Beer -Gold, Great Northern Original & Super Crisp, XXXX Ultra, Tooheys New

Bottle -Carlton Zero, Cascade Light

Post Mix Soft Drinks & Juice

Tea/Coffee

Beverage Package upgrade \$5pp to include the following extras

Great Northern Ginger Beer, Stone & Wood, Hard Solo, Corona

Prosecco, Pinot Grigio, Rose, Chardonnay, Cab Sav, Bottled Soft Drinks & Juice

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

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

2025 GOLD PLATED \$120pp

Alternate Drop Entrée & Main with Wedding Cake as Dessert
\$130pp to add an Alternate Drop Dessert

TO START

Dinner Roll with Butter

ENTRÉE ALTERNATE DROP OPTIONS (Choose 2)

Served Cold – Caesar Salad (gfa)

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

Served Cold –Prawn, Asian Slaw & Wonton Salad (gfa/df)

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

Served Cold – Beetroot & Gin Cured Salmon with Lime Mascarpone (gf)

MAIN ALTERNATE DROP OPTIONS (Choose 2)

Slow Cooked Beef Brisket w BBQ Jus (gf/df)

Chicken Supreme with Roasted Capsicum Coulis (gf/dfa)

Grilled Barramundi with Lemon (gf/df)

Pork Cutlet w Seeded Mustard Gravy (gf/df)

Roasted Lamb Rack with Redcurrant Jus (gf/df)

Herb Dusted Salmon with Hollandaise (gf/dfa)

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

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

DESSERT

Your Wedding Cake served with Cream & Coulis

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Moscato

Red –Shiraz

Sparkling - Bubbles

Tap Beer -Gold, Great Northern Original & Super Crisp, XXXX Ultra, Tooheys New

Bottle –Carlton Zero, Cascade Light

Post Mix Soft Drinks & Juice

Tea/Coffee

Beverage Package upgrade \$5pp to include the following extras

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Prosecco, Pinot Grigio, Rose, Chardonnay, Cab Sav, Bottled Soft Drinks & Juice

DESSERT ALTERNATE DROP (Choose 2)

Exotic Pot – Coconut Mousse, Tropical Compote, on a Coconut Shortbread (gf)

Mont Blanc - Vanilla Chantilly Mousse, Blackcurrant on a buttery Biscuit Base (gf)

Citrus Tart - Swirled filling of Tangy Citrus Curd, Lightly Dusted with Icing Sugar (gf)

Chocolate Celestial Mud Cake with a Layer of Rich Dark Chocolate Ganache (gf)

Strawberry Cheesecake Tart with a Crimson Red Strawberry Swirl (gf)

Vanilla & Lychee Rose Cake, with Vanilla and Raspberry Cream (vegan/gf)

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

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

2025 ETERNAL BUFFET MENU

\$115pp	Choice of 3 hot items, 3 additions & wedding cake
\$120pp	Choice of 4 hot items, 3 additions, 1 dessert + wedding cake
\$125pp	Choice of 4 hot items, 4 additions, 2 desserts + wedding cake

TO START

Dinner Roll with Butter

HOT ITEMS

Moroccan Lamb Kofta with Mint Yogurt (gf/dfa)
Greek Roasted Chicken with Oregano, Lemon & Garlic (gf/df)
Slow Cooked Beef Brisket & BBQ Jus (gf/dfa)
Char Siu Pork & Chinese Vegetable
Baked Mini Barramundi Fillet with Chive Butter Sauce (gf)
Korean Spicy Squid, on Mango & Rocket Salad (df)
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)
Honey Roasted Carrots with Thyme & Black Pepper (gf/df/v)
Fresh Steamed Broccolini & Green Beans (gf/df/v)
Scented Jasmine Rice (gf/df/v)
Fried Rice with Carrot, Onion, Peas, Ham, BBQ Pork, Egg, Soy Sauce (gf/df)
Tomato Salad - Tomato, Cucumber, Feta, Capsicum, Spanish Onion & Herb Dressing (gf/v)
Rice Salad - Wild Rice, Almonds, Red Cabbage, Carrot, Celery & Dried Cranberries (gf/df/v)

DESSERTS- Petite Cakes

Nutella & Caramel (gf)
Double Cheesecake (gf)
Dark & White Chocolate Mousse
Vanilla, Lychee & Raspberry (vegan/gf)
Tropical Coconut, Mango & Passionfruit (vegan/gf)

BEVERAGE PACKAGE (4 hours)

White - Sauvignon Blanc, Moscato
Red - Shiraz
Sparkling - Bubbles
Tap Beer -Gold, Great Northern Original & Super Crisp, XXXX Ultra, Tooheys New
Bottle -Carlton Zero, Cascade Light
Post Mix Soft Drinks & Juice
Tea/Coffee

Beverage Package upgrade \$5pp to include the following extras

Great Northern Ginger Beer, Stone & Wood, Hard Solo, Corona
Prosecco, Pinot Grigio, Rose, Chardonnay, Cab Sav, Bottled Soft Drinks & Juice

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

2025 KIDS MENU

KIDS 12 & Under

COCKTAIL MENU

\$40 Per Child

Mini Pies & Sausage Rolls, Chicken Nuggets, Cheeseburger Slider

Dessert – Wedding Cake

Unlimited Soft Drinks & Juice (4 hours)

SILVER PLATED

\$50 Per Child

Main Meal – Chicken Nuggets, Chicken Schnitzel OR Cheeseburger

All with Chips or Vegetables

Dessert – Wedding Cake

Unlimited Soft Drinks & Juice (4 hours)

GOLD PLATED

\$60 Per Child

Entrée – Garlic Bread or Party Pies & Sausage Rolls

Main Meal– Chicken Nuggets, Chicken Schnitzel OR Cheeseburger

All with Chips or Vegetables

Dessert – Chocolate Cupcake

Unlimited Soft Drinks & Juice (4 hours)

BUFFET

Kids up to 12 years \$60pp

Kids 13-17 Years menu option reduces by \$30pp

EXTRAS

Canapes on arrival \$12pp (3 items)

Crew Meals \$35pp

Extra Hours on Bar Package \$10pp per hour

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

DJ from \$900

DJ, MC & Photo Booth from \$1700

Framed Seating Plan \$95

The Inclusive Bar Package can be removed and replaced with a Bar Tab to the value of \$30pp for you to choose the products available on your Bar Tab. If you have 100 adults that would be \$3000 Bar Tab with your chosen products, until the \$3000 is spent

If removing the Bar Package for guests to purchase their own drinks, this will change the minimum numbers required

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. **A non-refundable deposit of \$200 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 always supervised.
4. All bookings will be charged according to the function prices. A minimum number is required for each function. This will depend on day/time and which room is required. Please refer to page 2. If under these numbers a styling surcharge will apply + options will be given on how to reach the minimum catering spend. Saturday Events may incur a \$60 set up fee. Sunday events will also incur a \$120 styling set up fee. No Bookings on Public Holidays. Room hire includes up to 6 hours. 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 the agreed finishing time.
5. No outside catering can be brought on the premises, except for a Wedding cake or lolly Buffet. 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
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. Dancing on a cloud is 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
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.
10. Inclusive Bar Package - Wine by the glass only. Does not include Toasting Champagne, 1 drink per person for the last 15 minutes of the package. If changing the Bar Package to a Bar Tab, please advise what products you would like on your Bar Tab 14 days prior with final numbers and payment. If wanting your guests to buy their own drinks, this will change the minimum numbers required to reach the minimum spend
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. Sapphire Room has its own smoking DOSA
13. Linen colour and menu choices are always subject to availability, as now and again our suppliers can be out of stock of certain items
14. Any outsourced vendors must vacate & remove all gear/props within 30 minutes of your event completion. Nothing is to remain overnight

For further information, please contact:

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