



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 Tab, Easel
Room Friday & Saturday	Round Tables	50-150	
Room Sundays	Round Tables	80-150	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 5 hours

Minimum Numbers

Cocktail Style
Monday-Friday 50 guests
Saturday 50 guests
Sunday 100 Guests

Silver, Gold or Buffet menus
Monday-Friday 50 guests
Saturday 70 guests
Sunday 80 Guests

Package options are available for Receptions under 50 guests

2026 COCKTAIL WEDDING MENU \$55pp

COLD CANAPES (Choose 2)

Smoked Salmon on Blinis with Dill Mayonnaise, & Fried capers (gfa)
Rice Cracker, Wagyu Beef, Roasted Peppers & Mascarpone (gf)
Water 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)
Stuffed Moroccan Pumpkin Flowers (v)

(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

Self-Serve Tea/Coffee

Includes -Linen, Chair Covers, Chair Sash, Linen Napkins,
Bridal, Cake & Gift Skirting, Centrepieces,
Bridal Back Drop with Fairy Lights,
Printed Table numbers with Menu & Bar Tab
Wishing Well & Easel

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

2026 SILVER PLATED \$75pp

TO START

Dinner Roll with Butter

MAIN ALTERNATE DROP OPTIONS

Chicken Supreme with Mild Peri Peri Sauce (gf/df)

Grilled Barramundi with Hollandaise (gf/dfa)

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

Pork Loin w Seeded Mustard Gravy (gf/df)

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

DESSERT

Your Wedding Cake served with Cream & Coulis

Includes

Self-Serve Tea/Coffee

Includes -Linen, Chair Covers, Chair Sash, Linen Napkins,
Bridal, Cake & Gift Skirting, Centrepieces,
Bridal Back Drop with Fairy Lights,
Printed Table numbers with Menu & Bar Tab
Wishing Well & Easel

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

2026 GOLD PLATED \$85pp

Alternate Drop Entrée & Main with Wedding Cake as Dessert
\$98pp to add an Alternate Drop Dessert

TO START

Dinner Roll with Butter

ENTRÉE ALTERNATE DROP OPTIONS (Choose 2)

Served Cold – Caesar Salad (gf/va/dfa)

Served Cold– Spiced Wild Rice & Lentils with Roasted Pumpkin, Yogurt Sauce & Lime (gf/v)

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

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

MAIN ALTERNATE DROP OPTIONS (Choose 2)

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

Chicken Supreme with Mild Peri Peri sauce (gf/df)

Grilled Barramundi with Lemon (gf/df)

Pork Loin w Seeded Mustard Gravy (gf/df)

Roasted Lamb Rack with Redcurrant Jus (gf/df)

Herb Dusted Salmon with Hollandaise (gf/dfa)

All Served with Sweet Potato Rosti, Honey Carrots & Broccolini (gf/dfa)

DESSERT

Your Wedding Cake served with Cream & Coulis

DESSERT ALTERNATE DROP (Choose 2)

Exotic Pot – Coconut Mousse, Passionfruit Compote, on a Coconut Shortbread (vegan/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)

Self-Serve Tea/Coffee

Includes -Linen, Chair Covers, Chair Sash, Linen Napkins,
Bridal, Cake & Gift Skirting, Centrepieces,
Bridal Back Drop with Fairy Lights,
Printed Table numbers with Menu & Bar Tab
Wishing Well & Easel

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

2026 ETERNAL BUFFET MENU

\$78pp	Choice of 3 hot items, 2 additions & wedding cake
\$85pp	Choice of 3 hot items, 3 additions, 1 dessert + wedding cake
\$90pp	Choice of 4 hot items, 3 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)
Cheesecake Selection (gf)
Dark & White Chocolate Mousse
Vanilla, Lychee & Raspberry (vegan/gf)
Tropical Coconut, Mango & Passionfruit (vegan/gf)

Self-Serve Tea/Coffee

Add ons available to the \$90pp buffet - \$5pp hot item, \$3pp addition or dessert

Includes -Linen, Chair Covers, Chair Sash, Linen Napkins,
Bridal, Cake & Gift Skirting, Centrepieces,
Bridal Back Drop with Fairy Lights,
Printed Table numbers with Menu & Bar Tab
Wishing Well & Easel

Plated meal for Vegan/Vegetarians available when confirmed with final numbers

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

BEVERAGE PACKAGE

3 HOURS – SILVER PACKAGE \$35pp

TAP BEER

XXXX Gold, Great Northern Original & Super Crisp & Tooheys New

BEER BY THE BOTTLE

Cascade Light & Carlton Zero

WHITE WINE

Anchorage Semillon Sauvignon Blanc, Bubbles & Christobel's Moscato

RED WINE

Earth Works Shiraz

Post Mix Soft Drinks & Juice

3 HOURS – GOLD PACKAGE \$45pp

TAP BEER

XXXX Gold, Great Northern Original & Super Crisp, Tooheys New,
Hahn Super Dry, Stone & Wood, Ginger Beer & Hard Solo

BY THE BOTTLE

Corona, Somersby Cider, Cascade Light & Carlton Zero

WHITE WINE

Mt Riley Sauvignon Blanc, Paladino Pinot Grigio, Pitchfork Chardonnay
Bubbles & Christobel's Moscato

RED WINE

Earth Works Shiraz, Smith & Hooper Merlot, Church Block Cab Sav &
La Vella Rose

All Soft drinks & Juice

Extra Hours \$10pp per hour

Wines by the glass only, does not include Toasting Champagne

Available for 100% of guests only

Kids Package \$15pp

2025 KIDS MENU

KIDS 12 & Under

COCKTAIL MENU

\$35 Per Child

Mini Pies & Sausage Rolls, Chicken Nuggets, Cheeseburger Slider

Dessert – Wedding Cake

Styling Package

SILVER PLATED

\$45 Per Child

Main Meal – Chicken Nuggets, Chicken Schnitzel OR Cheeseburger

All with Chips or Vegetables

Dessert – Wedding Cake

Styling Package

GOLD PLATED

\$55 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

Styling Package

BUFFET

Kids up to 12 years \$50pp

Styling Package

EXTRAS

Canapes on arrival \$12pp (3 items)

Crew Meals \$35pp

Extra Hours on Bar Package \$10pp per hour

DJ from \$900

DJ, MC & Photo Booth from \$1700

Framed Seating Plan \$95

TERMS & CONDITIONS

1. Tentative Bookings will only be held for seven (7) 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 \$300 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 if unable to set up on Friday. Sunday events will incur a \$120 styling set up fee. No Bookings on Public Holidays. Room hire includes up to 5 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 one Wedding cake or lolly Buffet. Function food cannot be removed from the premises. Platter catering will be cleared after 2 hours. Buffet desserts are 1.5pp 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. Menu choices are required at least 1 month in advance
10. Bar Package - Wine by the glass only. Does not include Toasting Champagne, 1 drink per person for the last 15 minutes of the package. Bar Package only available for all guests. Must be paid 14 days prior to the event. Bar Tabs available as well as everyone purchasing their own drinks
11. All prices and packages are subject to change. Especially for those events booked more than one year in advance.
12. Smoking & Vaping are 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:

Jenny King | Catering & Events Manager

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