



CHRISTMAS



THANK YOU for considering Wynnum Manly Leagues Club as the venue to host your Christmas Party or event.

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.

THE VENUE- Sapphire Room

Room hire is for 5 hours

\$400 - \$50 Discount for Financial Members

Minimum Spend	Set-up	Guests
Monday-Thursday \$2000 Friday-Saturday \$3000 Sundays \$5000	Cocktail Sit Down Buffet	30-250 30-210 *230 30-180 *200

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

**200 /*230 max is with no dance floor
Buffet events will reduce maximum numbers by 20 guests*

INCLUSIONS

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

Please note - The club is not open on Christmas day

2026 SERVED COCKTAIL MENU

5 Choices \$25pp

9 Choices \$40pp

COLD

Smoked Salmon on Blinis with Dill Mayonnaise, & Fried capers (gfa)

Goats Cheese & Pumpkin Tartlets with Onion Relish (v)

Brie & Fig Compte on Toasted Grain Brown Bread (v)

Devilled Eggs (gf/v)

HOT

Truffle Mushroom Arancini (vegan/gf)

Premium Vegetable Spring Rolls (vegan/gf)

Peking Duck Crepes

Mini Pork Belly with Parsnip, Carrot Puree & Jus (gf/dfa)

Korean Chicken Boa Bun

Moroccan Fried Cauliflower (vegan/gf)

Salt & Pepper Calamari with Lemon Aioli

Petite Mixed Quiches

Karaage Chicken

Mini Leek & Mushroom Pies (vegan/gf)

Stuffed Moroccan Pumpkin Flower (vegan)

SLIDERS

Turkey & Cranberry (df/gfa)

Halloumi, Spinach, Beetroot Relish (v/gfa)

SWEET PETITE CAKES

Sticky Date

Double Cheesecake (gf)

Cookies & Cream Brownies

Vanilla, Lychee & Raspberry (vegan/gf)

Self-serve Tea & Coffee

Linen & Black Chair Covers included

This includes wait staff walking around serving your guests

Vegetarian (v) | Gluten Free (gf) | Gluten Free Available (gfa)

2026 CHRISTMAS DINNER

Two Course Alternate Drop \$60pp

Add Canapes on arrival \$12 per person

TO START

Freshly Baked Bread Roll with Butter Portion

MAIN COURSE OPTIONS

Roast Turkey with Cranberry Gravy (gf/df)

Glazed Ham (gf/df)

Chicken Supreme (gf/df)

Slow Cooked Pork Loin with Crackling (gf/df)

Roast Lamb (gf/df)

All Served with Garlic Chat Potato, Roasted Pumpkin, Broccoli & Gravy (gf/df)

DESSERT OPTIONS

Christmas Pudding & Custard

Fresh Fruit Salad with Cream (gf)

Pavlova, Cream, Fresh Seasonal Fruit, Passionfruit Coulis (gf)

Hot Apple Pie Bites (9) with Crème Anglaise (Vegan)

Mango & Macadamia Cheesecake (gf)

Self-serve Tea & Coffee

Festive Bon-Bons, Centrepieces, Serviettes

Black Chair Covers & Linen included

Gluten Free (gf) | Dairy Free (df) | Dairy Free Available (dfa)

Kids meals 12 & under \$25pp -1 choice of main & dessert for each event

Small serve of chosen adult main meal

Chicken Nuggets & Chips

Dessert -Choose one

Chocolate Cupcakes

Hot Apple Pie Bites (7) with Crème Anglaise (Vegan)

2026 CHRISTMAS BUFFET

Add Canapes on arrival \$12 per person

\$55pp	Choice of 2 Hot dishes, 2 Additions, 1 Dessert
\$62pp	Choice of 3 Hot dishes, 2 Additions & 2 Desserts
\$68pp	Choice of 4 Hot dishes, 3 Additions & 2 Desserts

TO START

Freshly Baked Bread roll with Butter Portion

HOT

Roast Turkey & Cranberry (gf)
Honey Mustard Chicken Breast (gf)
Glazed Ham (gf)
Roast Lamb (gf)
Baked Mini Barramundi Fillets with Chive Butter Sauce (gf/dfa)

ADDITIONS

Rosemary & Sea Salt Baby Chat Potatoes (gf/df/v)
Roasted Pumpkin (gf/df/v)
Honey Carrots with Thyme & Black Pepper (gf/df/v)
Steamed Broccolini & Beans (gf/df/v)
Scented Jasmine Rice (gf/df/v)
Creamy Potato Salad (gf/df)
Fresh Garden Salad (gf/df/v)

DESSERTS- Petite Cakes

Sticky Date
Double Cheesecake (gf)
Cookies & Cream Brownies
Tropical Coconut, Mango & Passionfruit (vegan/gf)

Festive Bon-Bons, Centrepieces, Serviettes
Black Chair Covers & Linen included

Tea & Coffee

Kids Buffet 12 & under \$35pp

Add ons available to the \$68pp buffet - \$5pp hot item, \$3pp addition or dessert

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

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 \$300 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 always supervised
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-Friday \$2000 Saturday is \$3000, Sunday is \$5000. Example for a Saturday event, should you spend \$2000 on food, a prepaid Bar Tab of \$1000 less any room hire paid would be required to reach the minimum spend. Functions not available on Public Holidays. We are not open Christmas Day
5. Day events to be completed by 3pm unless approved by the Catering & events manager in email form prior. Evening events are 5 hours maximum. Extended room hire is \$100 per hour which must be confirmed & paid for at least 14 days prior to your event. 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. 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
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. Menu choices are to be received at least 1 month prior to your event
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 is not permitted in any of our function rooms. Sapphire 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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