
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

5-hour room hire $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 30-190 30-170

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

Wanting a Dance floor will reduce numbers by 40 guests

INCLUSIONS

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

Club Renovations

Please be advised that our club is currently undergoing renovations, and building plans and venue configurations may change as works progress. There may also be some noise at times due to ongoing construction works. We appreciate your understanding and patience while these improvements are underway

2026 THEMED PLATTERS

Small $90 – Suitable for up to 10 guests
Large $160 – Suitable for up to 20 guests
Dietary Platters $120 – suitable for up to 10 guests
• Please note platters are intended for light grazing and are not a substitute for a meal

Charcuterie
Parma Ham, Salami, Pepperoni, Prosciutto, Cheddar, Camembert,
Dried Fruits, Beetroot Relish and Assorted Crackers

Asian
Cocktail Spring Rolls, Chicken Satay Sticks, Karaage Chicken, Prawn Dim Sum (i), Sweet Chilli Sauce

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

Italian
Tomato Arancini, Spinach & Ricotta Parcels, Italian Herb Mozzarella Sticks, Parmi Bites, BBQ sauce

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

Sliders $90-12 items $160-25 items
Cheeseburger -Potato Bun, Beef Pattie, Cheese & Tomato Sauce
Halloumi – Potato Bun, Grilled Halloumi, Spinach, Beetroot Relish (gfa)
Boa Bun Slider - Karaage Chicken, Coleslaw & Gochujang Aioli

Sweet Petite Cakes $90 – 30 items $160 – 60 items (gfa/vga)
Mixed Petite Cakes

Gluten Free $120
Pulled Pork Croquettes, Mexican Chicken Quesadillas,
Peri Peri Chicken Skewers, Pumpkin Arancini, BBQ Sauce

Vegan $120
Moroccan Fried Cauliflower, Premium Vegetable Spring Rolls,
BBQ Vegetable Puffs, Indian Curry Samosa, Sweet Chilli Sauce

Assorted Wraps $110
Chicken Caesar
Ham & Salad
Roast Pumpkin, Onion, Capsicum & Feta (v)

Individual Dietary Plates $18pp

gfa – Gluten Free Available
vga – Vegan Available

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 $4 per person (minimum 10)
Platters are placed on a catering table for your guests to help themselves

2026 SERVED COCKTAIL MENU

5 items $25pp
9 items $40pp

COLD

Smoked Salmon on Blinis with Dill Mayonnaise, & Fried capers (a/gfa)
Goats Cheese & Pumpkin Tartlets with Onion Relish (gf/v)
Brie & Fig Compote on Toasted Grain Brown Bread (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 (i)
Petite Mixed Quiches
Karaage Chicken
Mini Leek & Mushroom Pies (vegan/gf)
Stuffed Moroccan Pumpkin Flower (vegan)

SLIDERS

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

SWEET PETITE CAKES

Nutella & Caramel (gf)
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

2026 CELEBRATION MENU

Alternate Drop

Two Courses $60pp | Three Courses $70pp

Add canapes on arrival $12 per person

TO START

Dinner Roll with Butter

ENTRÉE OPTIONS

Served Cold – Caesar Salad (gf/va/dfa)
Served Cold- Spiced Wild Rice & Lentils with Roasted Pumpkin, Cherry Tomato, Yogurt Sauce & Lime (gf/v/vga)
Served Cold –Prawn, Asian Slaw & Wonton Salad (i/gfa/df)
Served Cold –Melon, Mozzarella & Prosciutto Salad (gf)

MAIN OPTIONS

Chicken Supreme with Mild Peri Peri sauce (gf/df)
Grilled Barramundi with Hollandaise (a/gf/dfa)
Slow cooked Beef Brisket with BBQ Jus (gf/df)
Pork Loin with Seeded Mustard Gravy (gf/df)

Choose your potato for each main course
Potato Rosti (gf) , Sweet Potato Mash (gf/df), Garlic Chat Potato (gf/df)
All Served with Honey Carrots & Broccolini (gf/df)

DESSERT OPTIONS

Vanilla Panna Cotta & Bery Coulis (gf)
Citrus Tart - Swirled Filling of Tangy Citrus Curd, Lightly Dusted with Icing Sugar (gf)
Salted Chocolate Caramel Tarts and layered with Dark Chocolate Ganache
Biscoff Cheesecake Topped with White Ganache Rosette & Biscoff Cookie
Tropical Coconut Mousse- pineapple, lime & passionfruit compote, coconut sponge & shortbread (vegan/gf)
Served with Chantilly Cream

Linen & Black Chair Covers included
Tea & Coffee

Kids Menu 12 years & under $25pp Main & Dessert
1 choice from below for each event
Nuggets & Chips OR Cheeseburger & Chips

Kids Dessert – Chocolate Cupcake

Gluten (gf) | Dairy Free (df) | Vegetarian (v)
Gluten Free available (gfa) | Dairy Free available (dfa)
Vegetarian available (va)
Seafood – (i) Imported (a) Australian (m) Mixed

2026 BUFFET MENU

$55pp	Choice of 2 hot items, 2 additions, 1 dessert
$62pp	Choice of 3 hot items, 2 additions & 2 desserts
$68pp	Choice of 4 hot items, 3 additions & 2 desserts

Add Canapes on arrival $12 per person

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/df)
Char Siu Pork & Chinese Vegetable
Baked Mini Barramundi Fillet with Chive Butter Sauce (a/gf)
Korean Spicy Squid, on Mango & Rocket Salad (i/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 in Garlic & Onion Confit (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)
Cookies and Cream Brownie
Vanilla, Lychee & Raspberry (vegan/gf)
Tropical Coconut, Mango & Passionfruit (vegan/gf)

Linen & Black Chair Covers included

Tea & Coffee

Kids Buffet 12 & under $35pp

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

Gluten (gf) | Dairy Free (df) | Vegetarian (v)
Gluten Free available (gfa) | Dairy Free available (dfa)
Seafood – (i) Imported (a) Australian (m) Mixed

TERMS & CONDITIONS

1. Tentative Bookings will only be held for seven (7) 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 $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.

5. Day events to be completed by 3pm unless previously approved & confirmed by email. Evening events are 5 hours maximum, or by the latest time of 11.45pm. Extended room hire is $100 per hour, that must be confirmed and paid for with Final numbers 14 days prior to your event. Management reserves the right to close earlier than agreed finishing time

6. No outside catering can be brought on the premises, except for one birthday/engagement cake. 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 required at least 1 month in advance

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. Smoking DOSA is available downstairs

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
07 3906 7800 functions@wmlc.com.au
www.wmlc.com.au
92 Wondall Rd, Manly West 4179

Wynnum Manly LEAGUES CLUB