

Wynnum Manly Etdeues 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 Functions Manager and team will assist you in your planning, inviting you for an exclusive tour and to discuss the different options available to you.

Wynnum Manly Leagues Club offers you the choice of a number of rooms for your big day. Each room is air conditioned, with our main Skyview Room offering natural light, Fairy Lights and an extensive balcony. Guests attending weddings may utilize the car park and our Maxi Taxi can offer to take your guests home in the local area.

THE VENUE

Room & Hire Fee	Set-up	Guests	Inclusions
Sunset Room Mon-Sat \$250 Sunday \$300	Round Tables	20-60	Fully Air-Conditioned, Microphone, Portable Dance Floor, Private Bar & Amenities
Skyview Room Mon-Sat \$400 Sunday \$450	Round Tables	60-160	Fully Air-Conditioned, Microphone, Dance Floor, Private Bar & Amenities, Elevated Stage, Balcony Fairy Lights
Sunset & Skyview Combined Room Mon- Sat \$550 Sunday \$600	Round Tables	160-310	

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

Ceremonies held in the room includes use of the room for up to 1.5 hours before reception

CEREMONY

\$450 Held along Skyview Windows

INCLUDES

30 Americana Chairs 6m Red, Black or White Carpet Ivory Wedding Arch Signing Table & Skirting Signing Table



2024 COCKTAIL WEDDING MENU \$75pp

COLD CANAPES (Choose 2)

Smoked Salmon on Water Crackers with Dill Mayonnaise, & Fried capers (gf) Tomato Bruschetta with Goats Cheese and Chervil (gfa/v) Water Cracker with Wagyu, Roasted Peppers & Mascarpone (gf) Creamy Tasmanian Brie on Water Cracker with Sweet Strawberry (gfa/v)

> HOT CANAPES (Choose 3) Pumpkin Arancini Balls (vegan/gf) Premium Vegetable Spring Rolls (vegan/gf) Prawn Cigars Pork Belly Bites Pumpkin Sausage Rolls (Vegan/gf/df/ef) Petite Mixed Quiches Assorted Cocktail Gourmet Pies

> > SLIDERS (Choose 1) Cheeseburger (gfa) Pulled Pork (gfa) Halloumi (v/gfa)

DESSERT Your Wedding Cake

BEVERAGE PACKAGE (4 hours) White - Sauvignon Blanc, Chardonnay, Moscato Red - Merlot, Shiraz Sparkling - Bubbles Tap Beer -XXXX Gold, Stone & Wood Great Northern Original & Super Crisp Lager Tap Soft Drinks & Juice Tea/Coffee

Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting, Centrepieces, Bridal Back Drop with Fairy lights, Napkins, Easel, Wishing Well all included in the price

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



2024 SILVER PLATED \$100pp

TO START Bread Roll and Butter (Gluten free on request)

MAIN ALTERNATE DROP OPTIONS (Choose 2) Cajun Chicken with a Pesto Cream Sauce (gf/dfa) Grilled Barramundi with Hollandaise (gf/df) Beef Brisket w Jus (gf/df) Pork Cutlet w Seeded Mustard Gravy (gf/df)

All Mains with Potato Rosti, Honey Carrots, Broccolini & accompanying Sauce

DESSERT Your Wedding Cake served with Cream & Coulis

BEVERAGE PACKAGE (4 hours) White - Sauvignon Blanc, Chardonnay, Moscato Sparkling - Bubbles Red - Merlot & Shiraz Tap Beer -XXXX Gold, , Stone & Wood Great Northern Original & Super Crisp Lager Tap Soft Drinks & Juice Tea & Coffee

Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting, Centrepieces Bridal Back Drop with Fairy lights, Napkins, Easel, Wishing Well all included in the price

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



2024 GOLD PLATED

\$110pp Alternate Drop Entrée & Main with Wedding Cake as desert \$115pp with Alternate drop dessert

> TO START Bread roll and butter (Gluten free on request)

ENTRÉE ALTERNATE DROP OPTIONS (Choose 2) Served Cold – Honey Mustard Chicken with side Spring Salad (gf/df) Served Cold- Tangy Avocado and Quinoa Salad (vegan/gf) Served Cold –Asian Beef Salad (gf/df)

> MAIN ALTERNATE DROP OPTIONS (Choose 2) Beef Brisket w jus(gf/df) Cajun Chicken with a Pesto Cream Sauce (gf/dfa) Grilled Barramundi with Hollandaise (gf/df) Pork Cutlet w Seeded Mustard Gravy (gf/df)

All Mains with Potato Rosti, Honey Carrots, Broccolini & accompanying Sauce

DESSERT Your Wedding Cake served with Cream & Coulis

BEVERAGE PACKAGE (4 hours) White - Sauvignon Blanc, Chardonnay, Moscato & Bubbles Red - Merlot & Shiraz Tap Beer -XXXX Gold, Stone & Wood Great Northern Original & Super Crisp Lager Tap Soft Drinks & Juice Tea & Coffee

Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting, Centrepieces Bridal Back Drop with Fairy lights, Napkins, Easel, Wishing Well all included in the price

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

DESSERT ALTERNATE DROP (Choose 2) Individual Pavlova, Fresh Fruit & Passion Fruit Coulis (gf/dfa) Citrus Tart (gf) Vanilla New York Cheesecake (gf) Chocolate Mud Cake (gf) All served with Chantilly Cream



2024 ETERNAL BUFFET MENU

\$100pp	Choice of 3 hot items, 3 additions & wedding cake	
\$105pp	Choice of 4 hot items, 4 additions, 1 dessert + wedding cake	4
\$110pp	Choice of 5 hot items, 4 additions, 2 desserts + wedding cake	Ì

TO START Bread Roll and Butter

HOT ITEMS Roast Lamb (gf/df) Cajun Chicken (gf/df) Beef Brisket (gf/df) Baked Mini Barramundi Fillet w Butter sauce (gf) Vegetable Curry - Mild (v)

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) 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

4 Hour Drinks Package with Tea & Coffee

Linen, Chair Covers, Chair Sash, Bridal, Cake & Gift Skirting Centrepieces Bridal Back Drop with Fairy lights, Napkins, Easel, Wishing Well all included in the price

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



2024 KIDS MENU

KIDS UNDER 4 Any menu \$20 Per Child

KIDS 4-12 YEARS

COCKTAIL MENU \$30 Per Child Mini Pies & Sausage rolls, Chicken Nuggets, Cheerio's & Tomato Sauce Dessert – Wedding Cake Unlimited Soft Drinks & Juice (4 hours)

SILVER PLATED

\$35 Per Child Main Meal – Chicken Nuggets, Thick Sausages OR Crumbed Whiting Fillets All with Chips or Vegetables Dessert – Wedding Cake Unlimited Soft Drinks & Juice (4 hours)

GOLD PLATED \$40 Per Child Entrée – Garlic Bread or Party Pies & Sausage Rolls Main Meal– Chicken Nuggets, Thick Sausages OR Crumbed Whiting Fillets All with Chips or Vegetables Dessert – Chocolate Cake Unlimited Soft Drinks & Juice (4 hours)

> BUFFET Kids up to 12 years \$40pp

EXTRAS

Canapes on arrival \$10pp (3 items) Crew Meals \$30pp Extra Hours on Bar Package \$10pp per hour Spirits on Bar Tab \$10pp extra per hour (only available for full numbers) DJ from \$750 DJ & Photo Booth from \$1200 Linen Napkins \$1pp Framed Seating Plan \$95 Table Place Cards \$1.50pp Tiffany Chair Upgrade \$3pp

Bar Package can be removed which would reduce the cost by \$25pp

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 of 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 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 day/time and which room is required. Sundays incur \$2pp charge on all menus. No Bookings on Public Holidays. Extra room hire at \$100 per hour must be organised and pre-paid with final numbers. 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. 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 unless approved by Management.

8. A minimum of fifty (50) guests for each booking applies for Styling. Options will be provided for receptions fewer than fifty guests. Sunday events will also incur a \$100 styling set up fee.

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. 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 removing Package and choosing a Bar Tab this can be pre-paid or you may open an account on the day, Cash or a Credit Card must be given to staff to open an account. For ceremonies the bar will not open until after ceremony is finished

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. Skyview has its own smoking DOSA; all other rooms guests would be required to make their way downstairs to either our Gaming room or Motif Lounge 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

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

