



GRADUATIONS

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

We offer great facilities, exceptional customer service and professional Catering & Events Manager & Function team to help organize your event, offering you all-inclusive packages tailored to your specific requirements.

Our Graduation Package has been discounted to suit both Students & Adults

THE VENUE – Sapphire Room

Set-up	Numbers	Inclusions
Round Tables	30-150	Private bar - Private Amenities- Air-Conditioning AV Equipment – Microphone – Lectern – Portable Dance Floor – Portable Stage
Cocktail	30-200	Minimum Spend \$3000

OPTIONAL EXTRAS

Unlimited Soft drink Jug Package \$8 per person

Centerpieces \$8 per table

Subject to availability as we use external vendors

Mon- Thurs Photo Booth from \$660 (up to 4 hours)

Mon- Thurs DJ from \$660 (up to 4 hours)

Mon- Thurs DJ & Photo Booth \$1200 (up to 4 hours)

2025 Cocktail Menu

5 items \$25pp

10 items \$40pp

COLD

Smoked Salmon on Blinis with Dill Mayonnaise, & Fried capers (gfa)
Water Cracker with Wagyu, Roasted Peppers & Mascarpone (gfa)
Creamy Tasmanian Brie on cracker with Sweet Strawberry (gf/v)
Tomato, Basil & Mozzarella Skewers (v/gf)

HOT

Pumpkin Arancini Balls (vegan/gf)
Premium Vegetable Spring Rolls (vegan/gf)
Prawn Cigars
Mini Pork Belly with Parsnip & Carrot Puree & Jus (gf/dfa)
Sweet Potato Croquettes (vegan/gf)
Garlic Coated Cauliflower Bites (v)
Petite Mixed Quiches
Karaage Chicken
Assorted Cocktail Gourmet Pies

SLIDERS

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

SWEET

Chocolate Cupcakes
Salted Caramel Profiteroles

Linen & Black Chair Covers included

Gluten Free (gf)
Dairy Free (df)
Gluten Free Available (gfa)
Vegetarian Available (va)

2025 Graduation

Two Course Alternate Drop \$50pp

TO START

Dinner Roll with Butter

MAIN OPTIONS- Choose 2

Chicken Supreme with Jus (gf/df)

Grilled Barramundi with Lemon (gf/df)

Slow Cooked Leg of Lamb rubbed with Rosemary & Thyme (gf/df)

Smokey BBQ Beef Brisket (gf/df)

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

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

DESSERT – Choose 2

Salted Caramel Profiteroles

Citrus Tart (gf)

Chocolate Mud Cake (gf)

Vanilla New York Cheesecake (gf)

All served with Chantilly Cream

Vegan & Vegetarian options available on request

Gluten Free (gf)

Dairy Free (df)

Dairy Free Available (dfa)

2025 Graduation Buffet

Two Hot, Three Additions, One Dessert \$45pp
Three Hot, Three Additions, Two Desserts \$50pp
Four Hot, Four additions, Two Desserts \$55pp

TO START

Dinner Roll with Butter

HOT ITEMS

Sweet & Sour Pork (gf/df)
Honey Mustard Chicken Tenders (gf/df)
Beef Stroganoff (gf/df)
Penne Alfredo - garlic, onion, herbs & cream (v)
Vegetable Curry - Mild (vegan/gf)

ADDITIONS

Rosemary and Sea Salt Baby Chat Potatoes (gf/v)
Roasted Cauliflower with Parmesan Cheese and Olive oil (gf/v)
Honey Carrots with Thyme and Black Pepper (gf/v)
Fresh Steamed Broccoli & Green Beans (gf/df/v)
Scented Jasmine Rice (gf/df/v)
Garden Salad (gf/df/v)
Potato Salad (v/gf/df/v)

DESSERT

Chocolate Cupcakes
Red Velvet Cupcakes
White Chocolate & Raspberry Cake
Lemon & Passionfruit Cheesecake (gf)

Vegetarian (v)
Gluten free (gf)
Dairy free (df)

TERMS & CONDITIONS

1. Tentative Bookings will only be held for fourteen (14) days, after which time a \$300 non-refundable room deposit is required. This \$300 will come off your end catering invoice. Once this has been received your date will be secure and it also confirms you agree to our Terms & Conditions. A \$200 non-refundable deposit is also required if wishing to book a DJ/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. No outside catering can be brought on the premises, with the exception of a Graduation 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
5. If entertainment volume is deemed excessive, authorized staff has 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 machines or Karaoke permitted
6. 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
7. Final catering numbers & dietary requirements 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. Invoices will reflect the minimum final numbers given at this time
8. All prices and packages are subject to change. Especially for those events booked more than one year in advance. No Bookings on Public Holidays
9. Smoking is not permitted in any of our function rooms. Sapphire Room has its own smoking DOSA
11. Menus in this package are for graduations Monday-Thursday any start time. \$3000 Minimum Spend. Friday bookings are available from 7.30pm. Our Events package will be given for those events on a Saturday or Sunday where the minimum spend increases
12. 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:

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