

WYNNUM MANLY YACHT CLUB

Seated Meal

EVENTS 542 ROYAL ESPLANADE





SEATED MEAL

Whether it's a milestone birthday, or an elegant engagement party, Wynnum Manly Yacht Club is your perfect seaside escape. Let us help you create a memorable experience filled with laughter, celebration, and stunning scenery.

Booking Fee Options -

Clubhouse \$250 - 75 guests maximum
Main Patio \$250 - 75 guests maximum
Side Patio \$150 - 30 guests maximum
Clubhouse and Patio - exclusive use of venue
- includes AV system + large TV

All options include 5 hours of access to venue, additional hours can be purchased.

Casual Membership Fee - \$43

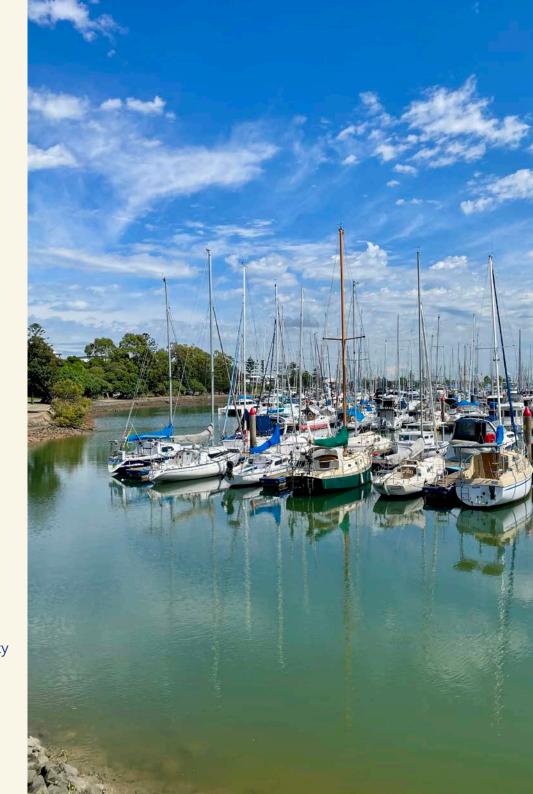
One time fee required for non-members of WMYC

Parking

Street parking is free and untimed. Off street parking spaces available for additional fee.

Public Transport

- Bus Stop at Manly Village Manly Baths Stop 600m walk services 3 times a day via Route 97A.
- Manly Train Station 1km walk with services every 30 mins from Brisbane City





SEATED MEALS - MENU OPTIONS

Entree: - Choose two of:

- Bocconcini and tomoato pasta salad
- Pear, brei and prosciutto tarte
- Duck and port pate
- Crumbed mushroom with bacon, tarragon and mayonnaise

Main Course: - Choose two of:

- Roast Free Range Chicken Breast With Forest Mushroom Mousseline, Sweet Sherry And Tarragon Jus Duchess Potato, Green Beans Wrapped With Prosciutto (GF)
- Rack Of Lamb With Herb Crust, Vegetable Mirepoix, Port Sauce, FondantPotato And Brocolini with Almond Butter (GF)
- Confit Of Roast Duck A LA Orange, Sante Potato, Blistered Cerry Tomatoes And Baby Spinach (GF)
- Pan Seared Fresh Snapper Filet, Dill Veloute' with Ratatouille And Fondant Potato
- Slow Cooked Brisket With Red Wine & Sage, Lyonaise Potato, Roast Baby Carrot, Steamed Beans w/Almonds
- Pork Cutlet Normandy, Caramel Apple, Chateaux Potato, Roast Red Onion & French Style Garden Peas

Dessert: - Choose two of:

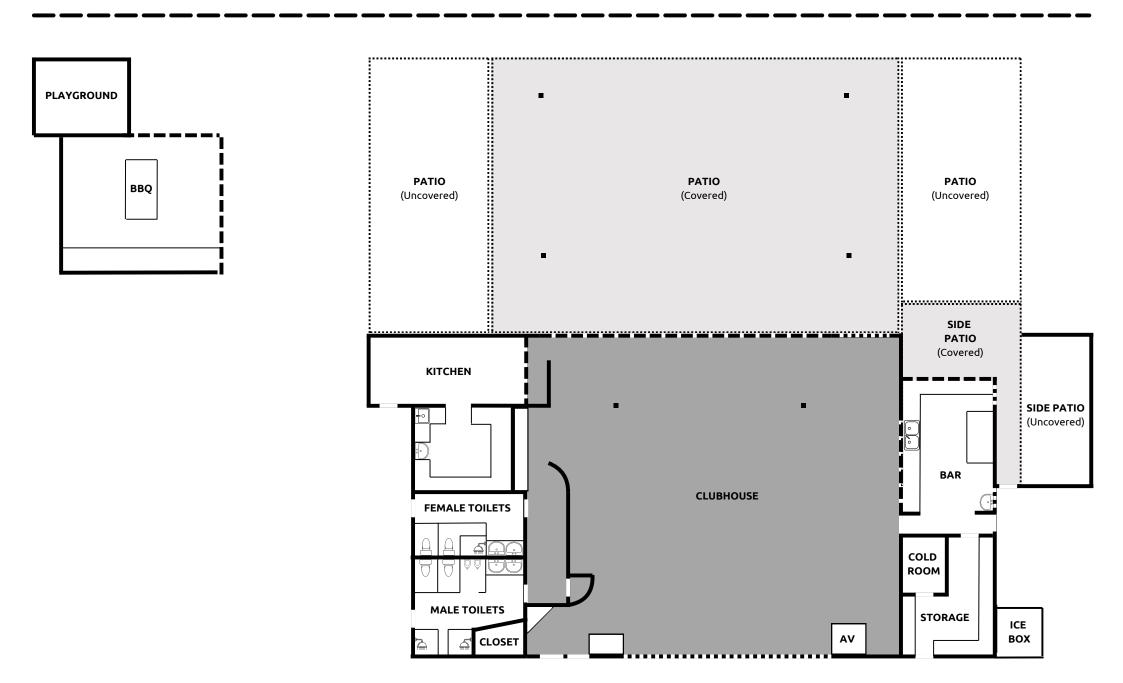
- Cherry Pavlova
- Apple Crumble with Brandy Custard
- Cheese & Fruit Selection
- Ferrero Rocher & Strawberry Triffle

Cost: Main Couse only \$45 2 Course: \$65 3 Course: \$80



BAR PRICES

	WINE			BASIC SPIRITS	
Boags Premium Light 7.00 Boags Premium Lager 8.00 Carlton Mid 7.00 Coopers Pale Ale 8.00 Corona 8.50 Great Northern 8.00 Hahn Light 7.00 Hahn Super Dry 7.50 Heineken 7.50 Heineken Zero 6.50 Pure Blonde Low Carb 7.50 Tooheys New 8.00 Tooheys Old 8.00 XXXX Bitter 8.00 XXXX Bitter 8.00 XXXX Gold 7.00 VB 8.00	SPARKLING GH Mumm Petaluma Croser NV Sparkling Yarra Burn Premium, Cuvee Brut House Moscato Yellow Glen Piccolo De Bortoli Prosecco Piccolo Yarra Burn Cuvee Brut Piccolo	Bottle 75.00 44.00 30.00 24.00	6.50 9.50 10.50 13.50	Appleton Signature Bacardi Carta Blanca Beenleigh Double Cask Bundaberg Underproof Kraken Black Spiced Rum Milton Spiced Rum Sailor Jerry Spiced Rum Canadian Club Jack Daniel's Jim Beam White Label Johnnie Walker Black Label Johnnie Walker Red Label Smirnoff Red Vodka Jose Cuervo Tequila Black Bottle Brandy Gordon's London Dry	7.00 5.50 6.50 7.50 8.00 6.50 7.50 6.50 7.50 6.50 6.50 6.50 6.50
	WHITE Catalina Sands Sav Blanc Secret Stone Sauvignon Blanc Angove Sauvignon Blanc Piccolo Gold Turtle Chardonnay Goundrey Unwooded Chardonnay Vasse Felix Dry White Tread Softly Pinot Grigio	42.00 37.00 35.00 30.00 38.00 28.00	9.00 8.50 9.00 8.50 8.00 8.00 7.00		
3.00 3.00	RED Annies Lane Shiraz Peter Lehmann Barossan Shiraz	35.00 40.00	10.00	Lemonchillo Mango	
	House Shiraz	30.00	8.00	SOFIDRINK	
Brookvale Ginger Beer 9.50 Bundy & Cola Cans 13.00 Canadian Club Dry 13.00 Gin & Tonic Can 13.00 Jack Daniels & Cola Can 13.00 Pink Gin & Soda 11.50	House Pinot Noir Brands Laira Cabernet Sauvignon House Cab Sav Wynns The Siding Cab Sav 2021 Rocky Road Cabernet Merlot, 2017 Jacobs Creek Shiraz Cabernet Piccolo	30.00 40.00 30.00 30.00 49.00	8.00 8.00 8.50	Bundaberg Ginger Beer Bundabwerg Sars Coke, Coke Zero Gingerale Lemonade Lemon, Lime & Bitters Orange Juice Soda Water Tonic Water Bottled Water	4.00 4.00 3.50 4.00 3.50 6.00
2.50 2.50	Jacobs Creek Merlot Piccolo Marius Peyol Provence Rosé	34.00	9.00		3.50 4.00 4.00 4.00
3.0 3.1 3.3 3.3 3.3 3.3 3.3 3.3 3.3 3.3 3.3	00 00 00 50 50 50 50 50 50 50 00 00 00 0	SPARKLING GH Mumm Petaluma Croser NV Sparkling Yarra Burn Premium, Cuvee Brut House Moscato Yellow Glen Piccolo De Bortoli Prosecco Piccolo Yarra Burn Cuvee Brut Piccolo WHITE Catalina Sands Sav Blanc Secret Stone Sauvignon Blanc Angove Sauvignon Blanc Piccolo Gold Turtle Chardonnay Goundrey Unwooded Chardonnay Vasse Felix Dry White Tread Softly Pinot Grigio RED Annies Lane Shiraz Peter Lehmann Barossan Shiraz House Shiraz House Pinot Noir Brands Laira Cabernet Sauvignon House Cab Sav Wynns The Siding Cab Sav 2021 Rocky Road Cabernet Merlot, 2017 Jacobs Creek Shiraz Cabernet Piccolo Jacobs Creek Merlot Piccolo	SPARKLING GH Mumm Petaluma Croser NV Sparkling House Moscato Yellow Glen Piccolo De Bortoli Prosecco Piccolo Yarra Burn Cuvee Brut Piccolo De Bortoli Prosecco Piccolo Yarra Burn Cuvee Brut Piccolo Testalina Sands Sav Blanc Secret Stone Sauvignon Blanc Official Gold Turtle Chardonnay Goundrey Unwooded Chardonnay Goundrey Unwooded Chardonnay Tread Softly Pinot Grigio RED Annies Lane Shiraz House Pinot Noir Brands Laira Cabernet Sauvignon House Cab Sav Wynns The Siding Cab Sav 2021 Jacobs Creek Merlot Piccolo	SPARKLING GH Mumm Petaluma Croser NV Sparkling House Moscato De Bortoli Prosecco Piccolo De Bortoli Prosecco Piccolo Tyarra Burn Cuvee Brut Piccolo De Bortoli Prosecco Piccolo Tyarra Burn Cuvee Brut Piccolo De Bortoli Prosecco Piccolo Tyarra Burn Cuvee Brut Tyarra Burn Cuvee Brut Tyano Tyarra Burn Cuvee Brut Tyano Tyarra Burn Cuvee Brut Tyano Ty	SPARKLING GH Mumm 75.00 Petaluma Croser NV Sparkling OUNTE O





For more information please email clubmanager@wmyc.com.au

or call 07 3393 5708

Dietary Requirement Terms & Conditions

Please let us know of any food intolerances and we will do our best to assist where and if possible.

We are able to accommodate the following requests: Vegetarian, Vegan, Gluten Free, Dairy Free

Any other specific request may be able to be accommodated, however, this cannot be guaranteed.

Where an additional meal is required to be supplied to accommodate a dietary requirement there may will be an additional surcharge of 15%.

Allergy and Intolerance Disclaimer

Gluten, dairy, egg, nuts and seafood are handled on a daily basis in our kitchen.

While all the due care will be taken in the preparation of your meal, we CANNOT guarantee it will be trace free due to meals being cooked in the same space as meals containing the listed allergens above.