

Celebrate in style on your big day

Let us help you create a truly unforgettable occasion

MANLY -LEAGUES-

manlyleagues.com.au

Manly Leagues Club

Cliff "Cliffy" Lyons Room

UP TO FROM 200

\$300 1-3 HOURS

FROM \$500 3+ HOURS

Ken "Arko" Arthurson AM Room

UP TO 200 **GUESTS** FROM \$500 1-3 HOURS FROM \$500

3+ HOURS

Arthurson AM's legacy extends beyond the bounds of rugby.

Rov Bull Room

UP TO

GUESTS

FROM \$200 1-3 HOURS FROM \$400 3+ HOURS

A titan of Manly's history, Roy Bull's enduring legacy as



Cliff Lyons & Ken Arthurson Room

UP TO 500 **GUESTS**

FROM \$500 1-3 HOURS

FROM \$900 3+ HOURS

Bringing together the best of Manly's legends, this room is more than just a space — it's a testament to the spirit of greatness and camaraderie that defines our beloved club.

Steve "Beaver" Menzies Room

UP TO **30 GUESTS**

FROM \$150 1-3 HOURS **INCLUDES BAR STAFF**

1-3 HOURS

With a career marked by record-breaking achievements and unwavering dedication, Steve "Beaver" Menzies personifies the indomitable spirit of the Sea Eagles, making his room a symbol of resilience and triumph.

Function Facilities

Complimentary with Room Hire:

Projector / TV's / Lectern / Extension cords Power boards / HDMI cables / Room setup

Function Facilities

Microphone: \$50 / Laptop: \$100

Contact our events team 9939 6722 functions@manlyleagues.com.au manlyleagues.com.au





Canapes

4 PIECES \$20 PER GUEST

7 PIECES \$30 PER GUEST

\$40

PER GUEST

10 PIECES

Cold Canapes

Heirloom tomato, bocconcini & basil (V) (GF)

Smoked salmon & goats cheese roulade Served with dill mayo (GF)

Prawn cocktail & chiffonade salad Served with cocktail sauce (gf, df)

Avocado & tofu noodle rice paper roll - Seasonal & subject to availability (VG) (GF)

Assorted sushi (DFO, GFO, VGO)

Half shell scallop & mango salsa (GF)

Freshly shucked Sydney rock oyster (DF) (GF)

- Extra \$1 pp

Cured salmon crostini

Smoked salmon avocado tortilla roll

Tuna mayo capers on corn chips

Roasted chicken with mustard mayo on gem lettuce

Hot Canapes Options

Duck pancakes with cucumber & shallots

Hot roti canai with satay chicken

Assorted pies

Sausage rolls

Flaming chicken wings

Calamari

Salt & pepper squid

Angus beef sliders

Pulled pork sliders

Sesame prawn toast with lemon mayo

Vegetable spring rolls & sweet chilli sauce (VG)

Lamb cutlet remoulade (GF) - Extra \$2 pp

Crispy king prawn with wasabi mayo

Crispy southern fried chicken on leaf bun Served with siracha mayo

Chicken skewers & satay sauce

Sweet Options

Assorted cakes

Buffet Packages

Experience culinary excellence for your event with dishes that suit every palate.

Deluxe

\$58pp

Dessert

Premium \$45pp

Bread roll Bread roll 2 Roasts 1 x Roast 1 x Salad 2 Hot Dishes 2 Salads 1 x Hot dish 1 x Side 2 Sides

Add on another dish:

Salad or Side: \$3 pp Hot dish or roast: \$5 pp

Salads

Dessert

German potato salad with bacon, seeded mustard and mayonnaise (GF, DF)

Five bean salad with quinoa, kale and avocado (V, DF)

Penne pasta salad with basil pesto, sundry tomato, olive and feta cheese (V)

Falafel salad with cucumber, tomato, cos lettuce and yoghurt dressing (V)

Traditional Caesar salad with baby cos, bacon, cage free egg, garlic croutons and shaved parmesan

Classic Greek salad with Italian vinaigrette (GF, V)

Crunchy Asian slaw with roasted peanuts and sesame dressing (V)

Condiments:

Gravy / Pepper sauce / Hot English mustard / Mint Jelly/ Apple sauce / Tomato sauce / BBQ sauce

Hot Dishes

Braised beef casserole (GF)(DF)

Teriyaki chicken (DF)

Butter chicken (GF)

Lamb korma curry (GF)

Penne Boscaiola

Crispy pork belly & sauerkraut (GF)(DF)

Steamed fish with soy, ginger and shallot (DF)

Sweet and sour pork (DF)

Chicken scallopini with creamy mushroom sauce (GF)

Pumpkin ravioli with Napoletana sauce(V)

Vegetarian Mapo tofu (V)

Thai vegetarian green curry (V)

Roasts (GE)

Pork served with crackling Beef marinated in seeded mustard and herbs Lamb with thyme and rosemary Honey baked ham

Sides

Roast potatoes with thyme and garlic (GF, V, DF)

Creamy baked potato with cheese (GF, V)

Roasted root vegetables with rosemary (GF, V, DF)

Steamed seasonal vegetables (GF, V)

Green beans, cooked with garlic soy sauce (V, DF)

Yellow rice with almonds and sultanas (GF, V, DF)

Plain steamed jasmine rice (GF, V, DF)

Egg fried rice (GF, V, DF)

Desserts

Assorted Cakes

Platters

Savoury

Gourmet Breads & Dips (V) 10-12 people | \$65 Garlic & herb ciabatta, corn chips & crudites, semi sun dried tomatoes, kalamata olives, marinated feta, marinated capsicum, hummus & guacamole.

Charcuterie Board 10-12 people | \$85 Cold cut meat with pickles, kalamata olives, feta cheese, roasted capsicum and artesian bread.

Assorted sandwiches 32 pieces | \$60 - (GF + V options available upon request)

Assorted Sushi Platter 36 pieces | \$75 Spring Rolls (V) 30 pieces | \$60

Mushroom Arancini (V) 40 pieces | \$70

Chicken Tenderloin Satay Skewers 30 pieces | \$80

Assorted sliders 15 pieces | \$70

Beef, southern chicken and pulled pork

Asian Platter 32 pieces | \$70 Chicken dim sims, chicken satay sticks, prawn dumplings, BBQ pork buns, salt & pepper squid

Aussie Platter 32 pieces | \$70 Assorted pies, sausage rolls, flaming chicken wings, mini beef & cheese sliders, calamari

Sydney Rock Oysters (GF, DF)	12 pieces \$40
Vegetable Samosa (V)	30 pieces \$60
Cooked tiger prawns (GF)(DF)	\$50 per kilo
Served with cocktail sauce	

Kids

Prawn Cutlets

Chicken Nuggets & Chips	10 kids \$60
Fish & Chips	10 kids \$60
Mixed Nuggets, Fish & Chips	10 kids \$60

Sweet

Seasonal Fruit Platter (V, GF, DF) 15 people | \$65 Cheese Platter 10-12 people | \$85 3 kinds of cheese with fruit and crackers

Assorted Sweet Platter 32 pieces | \$75 Selection of pastries, tarts and muffins

Drink Packages

Enjoy our beverage package, featuring a selection of premium drinks to elevate your event

Standard

Premium

2.5 HOURS 4 HOURS \$60 \$85 PER GUEST PER GUEST

30 pieces | \$70



Why Choose Us

Experienced Team

Our dedicated team of event planners and hospitality professionals brings years of experience to the table, ensuring seamless coordination and impeccable service from start to finish.

Exceptional Quality

From the finest ingredients in our dishes to the elegance of our venues, we never compromise on quality. Your satisfaction is our top priority, and we go above and beyond to exceed your expectations.

Tailored to Your Vision

Every celebration is as unique as the individuals behind it. That's why we provide customisable options, from intimate gatherings to grand affairs, our venues and packages ensure a perfect fit for your vision.

Proven Success

With a long history of successful events under our belt, you can trust that you're in good hands. We've earned a reputation for excellence in the industry, and we're honoured to be your partner in creating memories that last a lifetime.

Warm Hospitality

cared for. From your initial inquiry to the final toast, you'll be treated like family every step of the way. Choose us, and let us welcome you into the Manly Leagues Club family.



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