

WADE CORE

—
FUNCTION CENTRE

CELEBRATE WITH PURPOSE | PLAN WITH EASE



**CARINA
LEAGUES
CLUB**

ABOUT OUR VENUE

WHAT MAKES US THE IDEAL VENUE FOR EVERY OCCASION:

- Prime Location: Just 9km from Brisbane CBD, close to transport and major roads, with free on-site parking.
- Versatile Rooms: Open-plan spaces with high ceilings and modern finishes, ideal for 10 to 300 guests.
- Custom Setups: Banquets, cocktail events, conferences, or ceremonies with flexible layouts and staging.
- Private Bars & Lounges: Each room includes its own licensed bar for celebrations or networking.
- AV & Presentation Ready: Built-in AV, microphones, lighting, and screens for speeches or entertainment.
- Inclusive & Accessible: Designed for comfort, with full accessibility and adaptable options.
- Tailored Packages: Select curated packages or create a bespoke plan with our team.
- Event Coordination: A dedicated coordinator to guide you from enquiry through to delivery.
- On-the-Day Management: An experienced function floor manager ensures everything runs seamlessly.

At the Wade Core Function Centre, we're not just here to host your event, we're here to help you create a standout experience, delivered with professionalism, warmth, and care. Whatever the occasion, we're ready to make it one to remember.

WADE CORE

—
FUNCTION CENTRE



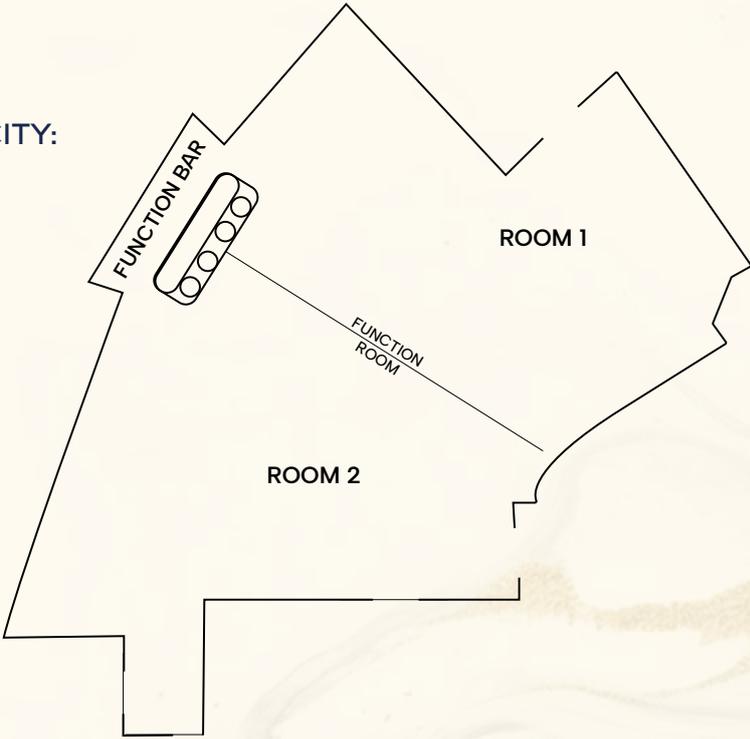


WADE CORE GRAND BALLROOM

A GRAND AND VERSATILE SPACE FOR EXCEPTIONAL EVENTS

WADE CORE FUNCTION ROOM CAPACITY:

- Banquet Style (Round):
Up to 220 seated
- Long Table Dining:
Up to 150 seated
- Cocktail Style:
Up to 300 standing
- Corporate Cabaret:
Up to 150 seated
- Ceremony Seating (Theatre):
Up to 220 seated





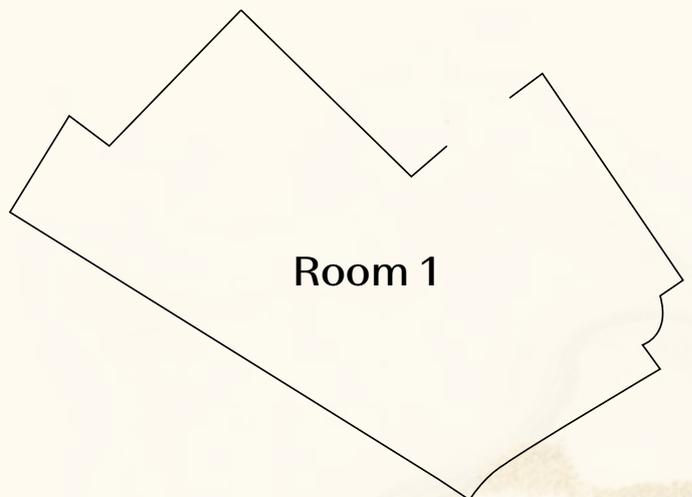


THE STANLEY ROOM

A CONTEMPORARY SPACE FOR INTIMATE AND IMPACTFUL EVENTS

THE STANLEY ROOM CAPACITY:

- Banquet Style (Round):
Up to 100 seated
- Long Table Dining:
Up to 80 seated
- Cocktail Style:
Up to 150 standing
- Boardroom:
Up to 50 seated
- Ceremony Seating (Theatre):
Up to 100-120 seated





THE CREEK ROOM

A PREMIUM EVENT SPACE WITH A PRIVATE OUTDOOR TERRACE

THE CREEK ROOM CAPACITY:

- Banquet Style (Round):
Up to 100 seated
- Long Table Dining:
Up to 80 seated
- Cocktail Style:
Up to 200 standing
- Boardroom:
Up to 50 seated
- Ceremony Seating (Theatre):
Up to 100-120 seated



STANDARD INCLUSIONS

EVERY EVENT AT THE WADE CORE FUNCTION CENTRE BENEFITS FROM OUR DEDICATION TO EXCELLENCE.

Venue Hire: Exclusive use of your selected space(s).

Dedicated Event Coordinator: Personalised support from enquiry to execution.

Professional Event Management: On-site management on the day of your event.

Standard Room Setup & Pack Down: Our team handles the logistics for your chosen layout.

Basic AV Equipment: Includes microphones, sound system, and projector/screen access.

White or Black Linen: Professionally pressed tablecloths.

Full Tableware Setup: Crockery, cutlery, and glassware for all guests.

Private Bar Access: Exclusive use of a licensed bar with professional staff.

Gift/Cake Tables & Registration/Welcome Tables

Stage & Lectern

Complimentary High-Speed Wi-Fi

ENHANCE YOUR EVENT: OPTIONAL ADD-ONS

Customise your experience further with our range of optional enhancements.

ITEM	PRICING
Coloured Linen Napkins	From \$2 each
Table Runners	From \$5 each
Chair Covers	\$5.50 – \$7.50 per chair
Charger Plates	From \$3 each
Centrepieces	Custom quote
Place Cards / Menus	Custom quote
Event Decorator	Custom quote
Dance Floor	\$300
Photobooth	From \$300
Coffee Cart	\$5 pp
Additional Staff	\$65/hr (min. 4 hours)
Cocktail Station	From \$16 pp
Welcome Signage & Easels	From \$45
Ceremony Arbour or Backdrop	From \$250
Fairy Lighting or Uplighting	Custom quote



THE DECK

WHERE ELEVATED CELEBRATIONS MEET COASTAL EASE.

Step onto the Hive Deck — an exclusive, open-air space designed for unforgettable moments. Whether you're planning an intimate long lunch or a vibrant evening celebration, our Functions team will craft a bespoke experience curated just for you.

AVAILABILITY & RATES:

- Monday – Thursday: \$3,000
12pm–5pm | 6pm–12am
- Friday – Sunday: \$5,000
12pm–5pm | 6pm–12am

YOUR EXPERIENCE INCLUDES:

- Tailored Food & Beverage Package
Crafted exclusively for your event, featuring seasonal dishes and signature pours.
- Premium Room Inclusions
Everything you need for a seamless, stylish celebration.
- Curated Nightlife-Inspired Playlist
Set the mood with a custom-selected soundtrack designed to elevate the atmosphere.

PLEASE NOTE: A 15% surcharge applies on Public Holidays.



ARTIES BAR

A VIBRANT, STYLISH SETTING FOR ELEVATED CELEBRATIONS

AVAILABILITY:

- Monday – Thursday
12pm–5pm | 6pm–12am
- Friday – Sunday
12pm–5pm | 6pm–12am

ARTIES BAR CAPACITY:

- Cocktail Style: Up to 60 standing
- Long Table Dining: Up to 40 seated (2 tables of 20)
- Full Private Hire: Up to 70 guests for up to 5 hours

EVENT PACKAGES:

Essential Package | From \$750

Your effortless, elevated starting point. Includes:

- 3 Premium Chef’s Platters
- \$200 Beverage Credit
- Reserved Seating Area
- Full Setup & Event Coordination

Weekdays (Mon–Thu): \$750
Weekends (Fri–Sun): \$1,000

Signature Package | From \$1,200

A refined blend of flavour and style. Includes:

- 5 Premium Chef’s Platters
- \$250 Beverage Credit
- Designated Seating Area
- Full Setup & Event Coordination

Weekdays (Mon–Thu): \$1,200
Weekends (Fri–Sun): \$1,500

Prestige Package | From \$1,700

The ultimate Arties Bar experience. Includes:

- 7 Premium Chef’s Platters
- Signature Fruit Platter
- \$300 Beverage Credit
- Exclusive Seating Area
- Complete Setup & Event Coordination

Weekdays (Mon–Thu): \$1,700
Weekends (Fri–Sun): \$2,000



THE LOUNGE

A CHIC, INTIMATE ESCAPE FOR BOUTIQUE GATHERINGS

AVAILABILITY:

- Monday – Thursday
12pm–5pm | 6pm–12am

THE LOUNGE CAPACITY:

- Lounge Style: Up to 40 guests

EVENT PACKAGES:

Essential Package | From \$500

Includes:

- \$100 Beverage Credit
- 3 x Premium Chef's Platters

Signature Package | \$700

Includes:

- \$200 Beverage Credit
- 3 x Premium Chef's Platters

Prestige Package | \$1,000

Includes:

- \$500 Food & Beverage Credit
- 3 x Premium Chef's Platters
- Seasonal Fruit Platter

OUR COMPREHENSIVE EVENT PACKAGES

TIMELESS
WEDDING
CELEBRATIONS

MOMENTS TO
REMEMBER

THE EXECUTIVE
EXPERIENCE

CATERING STYLES:

(Choose Your Foundation)

Our celebrated culinary team offers a range of options:

2 or 3-Course Plated Dinners:

An elegant dining experience with carefully curated menus for a sophisticated meal.

Platters:

A relaxed and budget-friendly option perfect for casual events, offering a variety of finger foods.

Buffet Packages:

(Bronze, Silver, Gold)

A crowd-pleasing selection of hot and cold dishes, offering variety and quality.

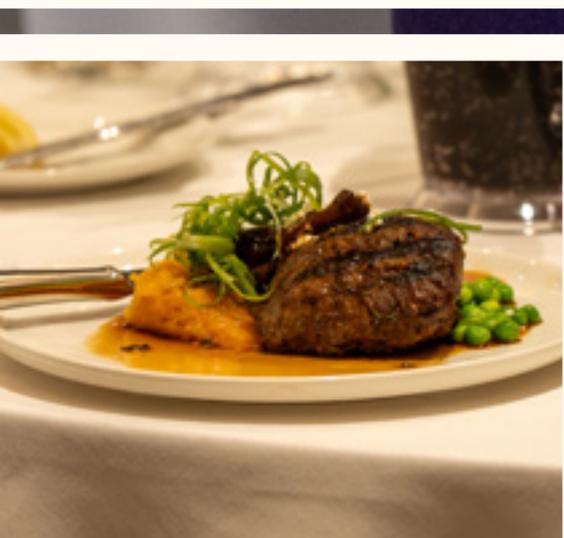
Grazing Stations:

Visually stunning displays featuring a generous spread of cheeses, cured meats, antipasto, dips, bread, fruit, and more – perfect for interaction and grazing.

Canapé Packages:

Ideal for cocktail events, featuring a selection of exquisite bite-sized hot and cold items, with upgrade options available.





PLATED MENU PACKAGE

**Each Course Alternate Drop*

1 COURSE - \$39 2 COURSE - \$65 3 COURSE - \$89

Bread rolls and butter included

ENTREE

- Prawn cocktail | Rose Marie sauce
- Pork belly bites | maple glaze | sriracha | pickled vegetables
- Beef skewers | teriyaki sauce | peanuts | chilli
- Salt & pepper squid | aioli | lemon
- Karaage chicken | pickled ginger | kewpie mayo | wakame | sesame
- Sweet & sour battered cauliflower popcorn | shallots | sesame (v)
- Tomato & bocconcini arancini | Napoli | parmesan (v)
- Duck dumpling | Thai red curry | coconut cream | curry leaf

MAINS

- Crispy skin salmon | cous-cous & rocket salad | polenta crisps | prosciutto crumb | citrus bur Blanc
- Gnocchi | mushroom | sundried tomato | capsicum | spinach | pesto cream (v)
- Pork belly | potato gratin | poached pear | kale chips | red wine jus
- Chicken breast | polenta | parmesan cream | broccolini | baby carrots.
- Beef brisket | garlic and herb mash | blistered cherry tomato | rosemary jus | sweet potato crisp
- Lamb backstrap | parmesan mash | caramelised onion | Dutch carrots | broccolini | red wine jus
- Lemon & herb barramundi | garlic kipfer potato | citrus cream sauce | green herb oil

DESSERT

- Apple crumble | custard, cream | berries
- Sticky date | butter scotch | cream
- Brownie | berries | cream | chocolate sauce
- Meringue nest | seasonal fresh fruit | coulis



BUFFET MENU

Please select from the following below:

\$75 GOLD

2X MEAT | 3 X HOT |
3 X SIDES | 2 X DESSERT

\$65 SILVER

2 X MEAT | 2 X HOT |
2 X SIDES | 2 X DESSERT

\$55 BRONZE

1 X MEAT | 2 X HOT |
2 X SIDES | 1 X DESSERT

CARVERY

- 18 hour slow cooked beef (df/gf)
- Roast Pork (df/gf)
- Honey glazed ham (df/gf)
- Garlic & herb roast chicken (gf)
- Roast lamb (df/gf)

HOT DISHES

- Baked Salmon
- Butter chicken curry
- Thai green chicken curry
- Penne Bolognese
- Penne Carbonara
- Penne pesto chicken
- Honey chicken
- Sweet & sour Pork
- Chickpea and potato curry (v)
- Vegetable stir fry (v)

SIDES

- Roast Potatoes (df/gf/v)
- Roast pumpkin (df/gf/v)
- Steam vegetables (df/gf/v)
- Greek salad (gf/v)
- Caesar salad
- Steamed rice (df/gf/v)
- Egg fried rice (v)
- Potato bake (v)
- Mac & cheese (v)

DESSERT

- Apple crumble
- Pavlova (gf/v)
- Fruit salad (df/gf/v)
- Sticky date

UPGRADES:

- Seafood \$ 30pp –
prawns | oysters | Salt & pepper squid
- Roast meat – \$15pp
- Extra hot dish, side or dessert – \$10pp

BUFFET TERMS

Please note: As per our food safety licence, buffets are only available for 90 minutes and take away is not permitted. Buffet is not 'all you can eat'. Extra charges will be added to final invoice if extra people arrive



CANAPE MENU

Please select from the following below:

4 ITEMS FOR \$24PP

6 ITEMS FOR \$30PP

COLD

- Oyster mignonette | salmon roe
- San choi bow | chilli & coriander
- Rare beef | horse radish cream | cornichons | Turkish bread
- Beetroot & Persian feta tartlet (v)
- Smoked salmon | cream cheese | dill | salmon roe | blini

HOT

- Cauliflower popcorn | pickled chilli | mint yoghurt (v)
- Porcini truffle arancini | black garlic aioli | parmesan crisp (v)
- Mini beef wellington | red wine reduction
- Battered pork belly bites | maple glaze | sriracha | pickles
- Karaage chicken | pickled ginger | Japanese mayo

SWEET

- Profiteroles
- Tarts
- Bite sized cakes
- Macarons

SUBSTANTIAL CANAPE

Please select from the following below:

3 ITEMS FOR \$35PP

5 ITEMS FOR \$59PP

NOODLE BOX

- Egg fried rice | chicken | peas | carrot | corn.
- Curry & rice – butter chicken or Thai green chicken
- Fish & chips
- Chicken Caesar salad
- Thai beef salad

SLIDERS

- Cheeseburger slider
- Chicken burger slider
- Mushroom & halloumi burger slider (v)



PLATTER MENU

All platters serve approximately 8 to 10 people and served with accompanying condiments

ANTIPASTO \$180

A selection of cold sliced meats, marinated vegetables, olives, cheeses, assorted dips & crackers

ASSORTED SANDWICH (GFO) \$120

12 full assorted sandwiches

ASSORTED WRAP \$120

12 full assorted wraps

VEGAN | VEGETARIAN \$150

Vegan spring rolls, vegan sausage rolls, vegan Thai curry pies, vegan samosa

MEAT LOVERS (GF) \$180

Chicken skewers, beef skewers, lamb kofta, pork skewers

SEAFOOD \$180

Prawns, mussels, oysters, sat & pepper squid, crumb fish

ASIAN \$160

Bbq pork buns, money bags, pork spring rolls, prawn shao mai, beef dim sims

AUSSIE \$140

Mini party pies, cocktail sausage rolls, assorted quiche, pasties

PIZZA \$130

Meat lovers | Margherita | Vegetarian | Hawaiian

KIDS \$120

Crunchy golden chicken nuggets, fish goujons, mini meat pastries, mini sausage rolls

TRIO OF CHIPS \$70

Seasoned chips, wedges & Curley fries served with tomato and bbq sauce condiments

SCONES \$80

12 scones – halved & topped with jam, whipped cream, strawberries

DANISH \$70

24 mixed Danishes, icing sugar

SWEET \$140

A selection of bite sized cakes, strawberries, profiteroles, lamingtons, macarons

FRUIT \$130

Fresh seasonal sliced fruit

TEA & COFFEE STATION \$5PP

Selection of brewed coffee & specialty teas

Station continuously refreshed throughout your event

GRAZING STATION

Minimum 35 people

**PLEASE SELECT (1) FROM THE FOLLOWING OPTIONS BELOW: \$35PP
UPGRADE TO (3) OPTIONS FROM BELOW: + \$15PP**

CHARCUTERIE (GFO)

• Artisan cheeses, selection of thinly sliced charcuterie, marinated olives & vegetables, pickled vegetables, dips, garnished with nuts, crackers, lavosh, bread, fresh & dried fruit

SAVOURY

- Assorted selections of sandwiches | wraps | sliders
- WRAPS – Mediterranean grilled vegetables | smoked salmon | cream cheese
- SANDWICHES – Ham | cheese & tomato | egg salad | chicken | cheese
- SLIDERS – Cheeseburger | chicken & cheese | mushroom | halloumi

SWEET

- Profiteroles | macarons | donuts | tarts | cakes | mini bites | strawberries

PIZZA

- An assortment of pizza platters – meat lovers | pepperoni | Hawaiian | vegetarian | margherita | bianca

HOT NIBBLES

- Nuggets | chips | fish goujons | squid | spring rolls | money bags





CORPORATE PACKAGE

PLATED MENU - \$30PP

Gluten free / vegetarian on request

- Small brekkie
Bacon | scrambled eggs | toast
- Eggs benedict
Spinach | poached eggs | hollandaise
- Eggs & Avocado on toast
Poached eggs | avocado | toast
- Big brekkie
Bacon | scrambled eggs | tomato | mushroom | baked beans toast

BREAKFAST BUFFET - \$45PP

- Bacon
- Scrambled eggs
- Tomato (v/gf)
- Hash browns (v)
- Bread
- Fruit

EXTRA

- Each item below is additional cost
- Mushroom (v/gf)
- Baked beans (v/gf)
- Pork / Beef chipolatas

TEA & COFFEE STATION - \$5PP

- Selection of brewed coffee & specialty teas

Station continuously refreshed throughout your event

JUICE STATION - \$4pp

- Selection of Orange Juice | Apple Juice | Pineapple Juice

Station continuously refreshed through your event



PLATTER MENU

SCONES \$60

12 scones – halved & topped with jam, whipped cream, strawberries

DANISH \$60

24 mixed Danishes | icing sugar

SWEET \$120

A selection of bite sized cakes | strawberries | profiteroles | lamingtons | macarons

FRUIT \$110

Fresh seasonal sliced fruit

TRIO OF CHIPS PLATTER \$60

Seasoned chips, wedges & Curley fries served with tomato and bbq sauce condiments

ASSORTED SANDWICH PLATTER (GFO) \$100

12 full assorted sandwiches

ASSORTED WRAP PLATTER \$100

12 full assorted wraps

AUSSIE \$120

Mini party pies | cocktail sausage rolls | assorted quiche | pasties

PIZZA \$110

Meat lovers | Margherita | Vegetarian | Hawaiian

DAY DELEGATE

PACKAGE A - \$55 PP

TEA & COFFEE STATION

Selection of barista coffee & specialty teas
Station continuously refreshed throughout your event

MORNING TEA

Scones with jam & cream | Assorted Danish

LUNCH

A selection of wraps & sandwiches | garden salad

AFTERNOON TEA

Cookies | seasonal fresh fruit

PACKAGE B - \$65 PP

TEA & COFFEE STATION

Selection of barista coffee & specialty teas
Station continuously refreshed throughout your event

MORNING TEA

Banana bread | Quiche & sausage rolls

LUNCH (PICK FROM OPTION BELOW)

Fish | chips | salad | tartare | lemon
200g schnitzel | chips | salad | gravy
Chicken Caesar salad
Thai beef salad

AFTERNOON TEA

Scones with jam & cream | seasonal fruit

WEDDING PACKAGE

1.5 HR ANTIPASTO GRAZING STATION PACKAGE - \$35 PP

Your graze station will include a selection from the following based on seasonality and availability of produce, and will be constantly refreshed and topped up throughout your event

CURED MEATS

salami | ham | turkey | prosciutto

OLIVES & VEGETABLES

mixed marinated olives | marinated peppers | artichokes | semi dried tomatoes | cocktail onions

CHEESE & DIPS

Brie | cheddar | fetta | basil pesto | olive tapenade | hummus | beetroot dip

BREAD & BISCUIT

Grissini | water crackers | Turkish bread | sour dough

1.5 HR CANAPE PACKAGE - \$45PP

Selection of 4 from below

COLD

- Oyster mignonette | salmon roe
- San choi bow | chilli | coriander
- Rare beef | horse radish cream | cornichons | Turkish bread
- Beetroot & Persian feta tartlet (v)
- Smoked salmon | cream cheese | dill | salmon roe | blini

HOT

- Cauliflower popcorn | pickled chilli | mint yoghurt (v)
- Porcini truffle arancini | black garlic aioli | parmesan crisp (v)
- Mini beef wellington | red wine reduction
- Battered pork belly bites | maple glaze | sriracha | pickles
- Karaage chicken | pickled ginger | Japanese mayo



PLATED MENU

2 COURSE - \$75 PER PERSON

3 COURSE - \$95 PER PERSON

Bread rolls and butter included

ENTREE

- Prawn cocktail | Rose Marie sauce
- Pork belly bites | maple glaze | pickle vegetables
- Beef skewers | teriyaki sauce | peanuts | chilli
- Salt & pepper squid | aioli | lemon
- Duck dumpling | Thai red curry | coconut cream | curry leaf
- Sweet & sour battered cauliflower popcorn | shallots | spicy mayo(v)
- Tomato & bocconcini arancini | napoli | parmesan | Basil oil (v)

MAINS

- Herb crusted chicken supreme | Hasselback potato | baby carrots | jus
- Crispy skin salmon | asparagus | citrus bur Blanc
- Gnocchi | sundried tomato | capsicum | spinach | pesto cream (v)
- Pork belly | potato gratin | poached pear | kale chips | red wine jus
- Lamb backstrap | parmesan mash | caramelised onion | dutch carrots | broccolini | red wine jus
- Lemon & herb barramundi | garlic kipfer potato | citrus cream sauce | green herb oil
- Eye fillet | potato rosti | pumpkin puree | feta | onion jus

DESSERT

- Mango Glaze Coconut Mousse | mango sauce | toasted coconut
- Green Apple Mousse | berry coulis | fresh strawberry
- Meringue Nest | fruit | cream
- Brownie | chocolate | strawberry | cream
- Apple Crumble | custard | cream
- Lemon Meringue Tart | cream | strawberry

BEVERAGE PACKAGES

**All served one drink per person*

BRONZE – \$39 PP (3 HRS) | \$59 PP (5 HRS)

- House wine
1 x sparkling, 1 x white, 1 x red
- House tap beer
XXXX Gold, Great Northern Super crisp, Great Northern Original
- Soft drinks & juice

SILVER – \$49 PP (3 HRS) | \$69 PP (5 HRS)

- Selection of 2 premium wines + house sparkling
- Full tap beer range
Above + Stone & Wood and Superdry
- Soft drinks & juice

GOLD – \$59 PP (3 HRS) | \$79 PP (5 HRS)

- Premium wine selection
Sparkling, white, red, rosé
- Full Tap Range
Above + Hard Solo and Brookvale Ginger beer & bottled cider
- Choice of 1 cocktail on arrival
Mimosa, Aperol Spritz, Peach Billini
- Soft drinks, juice, still & sparkling water

UPGRADES

- Add spirits: +\$12 pp per hour
- Cocktail station: \$200 + \$16pp
1 x Cocktail Choice
Add second choice for \$2pp
- Mocktail station: \$200 + \$12pp
1x Mocktail choice
Add second choice for \$2pp





FAQs

Can we bring our own cake?

Yes. You're welcome to bring your own celebration cake with prior written approval from our team. A cakeage fee may apply depending on whether you'd like us to cut and serve the cake or simply provide plates and napkins for self-service.

What if our numbers change last minute?

We understand guest numbers can shift. Final numbers are required 14 days before your event and will be the minimum charged. If numbers increase after that point, we will do our best to accommodate the change, subject to staffing and kitchen capacity.

Can we bring external entertainment?

Absolutely. DJs, live bands, acoustic musicians, MCs and performers are all welcome, just let us know in advance so we can ensure appropriate space, power access, and timing. All external providers must follow venue guidelines and hold relevant public liability insurance.

Are we allowed to style the room ourselves?

Yes, you're welcome to decorate the space yourself or bring in your own stylist. We ask that all styling is pre-approved by our team to ensure it complies with safety and venue standards. Please note: no confetti, glitter, or open flames (excluding enclosed candles) are permitted.

What's included in the minimum spend?

The minimum spend is a total amount required to book the space and can be made up of room hire, food, beverage, and hire items (Dancefloor etc.). It does not include additional styling, entertainment, or external vendor costs. Our team will work with you to ensure your package meets the minimum in the way that best suits your event.

WADE CORE

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FUNCTION CENTRE

CONTACT US TO BEGIN PLANNING

READY TO CREATE YOUR PERFECT EVENT? LET'S CONNECT

Email: functionenquiry@carinaleagues.com.au

Phone: (07) 3843 9212

Address: 1390 Creek Road, Carina QLD

We eagerly await the opportunity to help you design an unforgettable experience at Wade Core Function Centre.



**CARINA
LEAGUES
CLUB**