

A bride and groom are shown in profile, kissing on a dirt path lined with trees. The bride is wearing a white lace wedding dress with a long veil, and the groom is in a dark suit. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. The background is a soft-focus forest of trees.

SOUTHS
your clubs, you're welcome

Wedding
PACKAGE

Your Dream Wedding Destination
The Milton Rooms at Souths Leagues Club





Welcome to Your Dream Event Venue

*Start your forever somewhere
that feels effortlessly you.*

Your Love. Your Style. Your Day.

Celebrate your wedding your way at Souths Leagues Club. With versatile spaces, modern wedding packages, and a dedicated team by your side, we make it easy to design a celebration that feels personal, polished, and completely unforgettable.

From elegant dining experiences to relaxed cocktail celebrations, our venues adapt to your vision — paired with exceptional food, premium drinks, and seamless service.

Let's create something unforgettable.
— Souths Wedding & Events Team

Our Reception Room Options

Beautiful Spaces for
Your Special Day

The Milton Blue Room

\$500



10m x 15m – Room Specs

An elegant and versatile space, ideal for intimate celebrations.

An elegant and versatile space, ideal for intimate to mid-size events. Accommodates up to 50 guests seated on round or rectangle tables.. Includes a private bar, making it perfect for refined yet relaxed celebrations.

The Milton Gold Room

\$600



14.2 x 15m – Room Specs

An elegant and adaptable space, ideal for larger celebrations & events

Designed for elevated gatherings, the Milton Gold Room hosts up to 70 guests seated on round or rectangle tables. Featuring a private bar, bridal room access, courtyard access, and dedicated amenities, this space offers both comfort and sophistication.

Our Main Reception Space

Beautiful Spaces for
Your Special Day

The Milton Platinum Room

\$1000



24.2m x 15m – Room Specs

Our most exclusive event space, designed for grand scale weddings and occasions.

With capacity for up to 170 guests seated, the Milton Platinum Room showcases a private entry, exclusive amenities, a courtyard, bridal room, and two dedicated bars, setting the stage for a truly elevated celebration.

Wedding Package Extras Available

Optional Enhancements

(01)

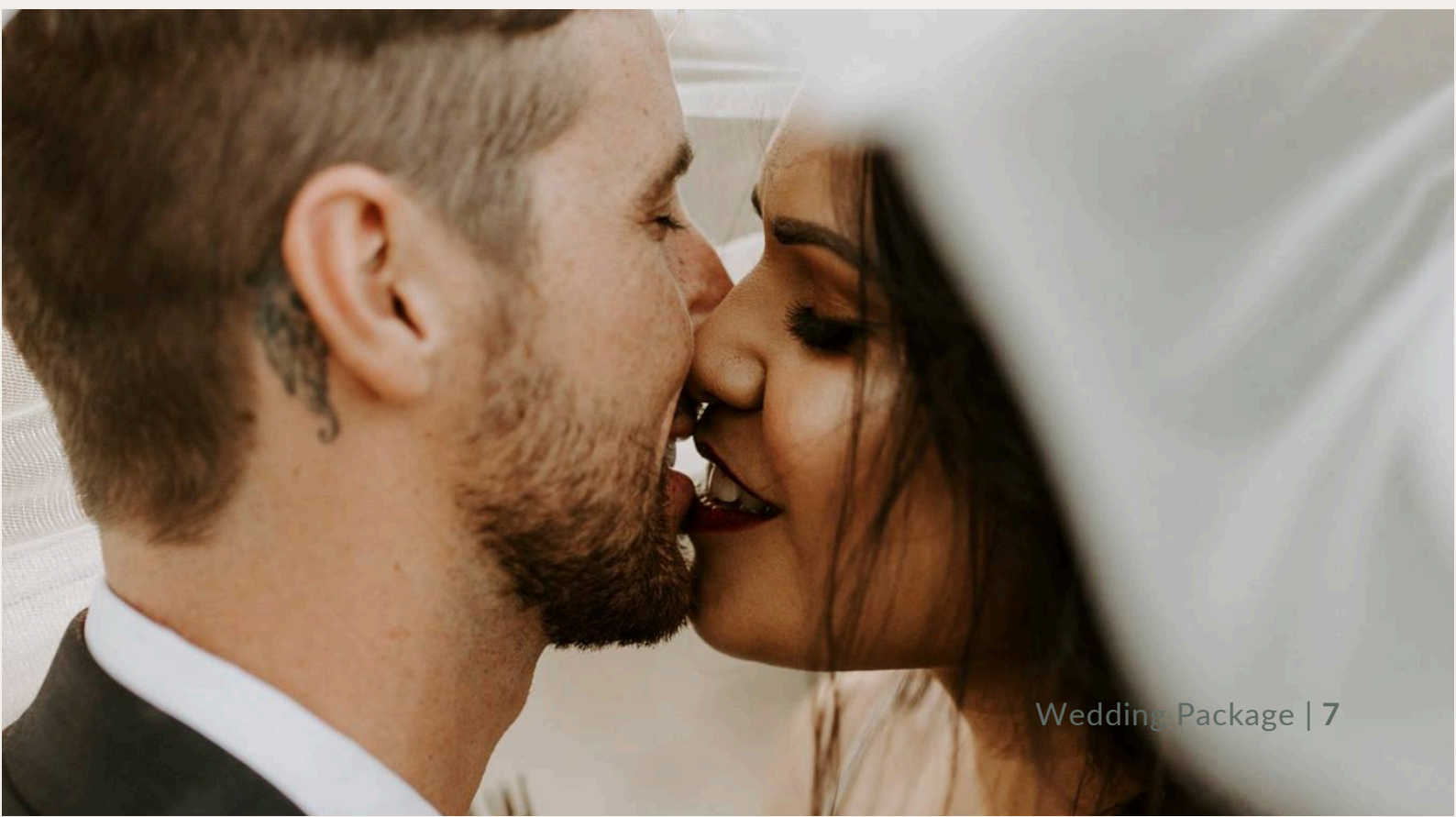
Chair Covers

We have black and white chair covers available. Please speak to our wedding coordinator for pricing

(02)

Early Access for Set up

Most weddings require full-day room hire to allow adequate time for styling and setup. Access times and guest numbers may vary depending on room configuration and licensing requirements. Early access prior to 9.00am is subject to management approval and room availability.





Plated Alternate Drop Menu

(includes fresh baked petite pain roll)

Two Courses

\$60 per person

choice of 2 entrees & 2 mains OR 2 mains & 2 desserts

Three Courses

\$70 per person

choice of 3 entrees & 3 mains OR 3 mains & 3 desserts





Our Entree Options

½ dozen natural or Kilpatrick oysters (GF, DF, I)

Served with lemon and seafood sauce all on a bed of rock salt

Souvlaki lamb skewers (GF)

Served with tzatziki sauce on a Greek salad

Creamy garlic prawns (GF, I)

Served with rice and lemon

Pork or chicken larb (GF, DF)

Minced meat fried with chilli, lime, palm sugar, fish sauce and fresh herbs.

Served with rice noodles in a crisp lettuce leaf

Haloumi cheese crumbed in potato flakes (GF) (VE)

with a spinach and tomato salad and a coconut curry sauce

Pumpkin, caramelized onion and feta tart

with a rocket and parmesan cheese salad

Stuffed mushroom (GF) (VE)

Filled with sun dried tomato, pumpkin, shallots and feta cheese

Chilli beef filo

Placed upon a fresh salad served with a three-cheese sauce

Chilled prawn cocktail (GF, DF, I)

Served with seafood sauce and lemon

Battered chicken (DF)

Placed on rice with a honey ginger sauce and shallots



Our Main Dish Options

Surf and Turf 200g Rib Fillet (GF, I)

Topped with grilled prawns and creamy garlic sauce

Chicken Breast Mignon (GF)

Wrapped in prosciutto ham with creamy mushroom sauce

Grilled Barramundi (GF, A)

Served with a lemon and caper butter sauce

Grilled Garlic King Prawns (GF, DF, I)

Drizzled in a lime bearnaise sauce

Crispy Skinned Braised Pork Belly (GF)

With nuoc cham sauce

Pepper Crusted Eye Fillet (GF)

Accompanied with a red wine reduction sauce

Parmesan and Garlic Crumbed Lamb Cutlets

Served with a creamy honey mustard sauce

Roasted Lamb Rack (GF)

With a macadamia crumble and rosemary jus

Grilled Atlantic Salmon (GF, DF, I)

Finished with sweet ginger and soy sauce

Pork Cutlet (GF, DF)

Served with maple baked apple slices and apple sauce

All meals are served with potato bake, roast, hassle back, mashed and mixed steamed vegetables



Our Dessert Options

Baked Choc Vanilla Cheesecake

Served with whipped cream and seasonal berries

Individual Pavlova (GF)

Topped with whipped cream and fresh seasonal fruit

Black Forest Sponge Cake

Layered with cherry sauce whipped cream and dark chocolate shavings

Chocolate Mud Cake

Layered with whipped cream finished with chocolate ganache

Vanilla Panna Cotta (GF)

With butterscotch sauce, seasonal berries and mint leaves

Cream Caramel (GF)

Served with whipped cream, seasonal berries and mint leaves

Tiramisu

Coffee-soaked sponge cake fingers layered with whipped mascarpone cheese

Mango and White Chocolate Cheesecake

Served with seasonal berries

Caramel Chocolate Tart

Served with whipped cream

Date and Fig Pudding

Accompanied with a vanilla custard and strawberries

French Crepes

Drizzled with Cointreau sauce and fresh orange segments

Buffet Menu

Minimum 30 guests

All buffets are served with gravy and bread rolls with butter and mixed sweet platters with whipped cream and fresh fruit.

Option One

\$43 per person

2 Hot dishes | 3 vegetable dishes | 2 salads

Option Two

\$55 per person

3 Hot dishes | 3 vegetable dishes | 2 salads

Options Three

\$64 per person

4 Hot dishes | 3 vegetable dishes | 2 salads

Option Four

\$71 per person

5 Hot dishes | 3 vegetable dishes | 2 salads





From the Carvery (Hot Dishes)

Honey Glazed Ham off the Bone (GF, DF)

Roasted Lamb Leg (GF, DF)

Roasted Pork leg w Golden Crackling (GF, DF)

Corned Silverside (GF, DF)

Roasted Chicken Pieces (GF, DF)

Roasted Beef Brisket (GF, DF)

From the Land (Hot Dishes)

Grilled Chicken Breast (GF, DF)

Crumbed Chicken (DF)

Apricot Chicken Thighs (GF, DF)

Butter Chicken Curry & Rice (GF)

Honey Ginger Chicken & Rice (DF)

Honey Mustard Lamb Loin Chops (GF, DF)

Beef Lasagna

100g Grilled Rump Steak (GF, DF)

Crumbed Steak (DF)

Lamb Korma Curry & Rice (GF)

Sweet & Sour Pork with Rice (DF)

Braised Peppered Beef & Rice (GF, DF)



From the Ocean (Hot Dishes)

Seafood risotto (GF, I)

prawns, fish, mussels, calamari, cherry tomato, garlic, shallots

Baked Salmon (DF GF, I)

Lime and Chilli

Crumbed Barramundi (DF, I)

with honey mustard dressing

Vegetable Options

Creamy Potato Bake (GF)

Garlic Mash Potato (GF)

Mushroom & Tomato Pasta Bake

Stir Fried Vegetable & Hokkien Noodle (DF)

Steamed Mixed Vegetables (GF, DF)

Lemon & Garlic Mixed Roasted Vegetables (GF, DF)

Vegetable Fried Rice (GF, DF)

Hot Potato Chips (DF)

Salad Options

Garden Salad (GF DF)

with honey mustard dressing

Caesar Salad

cos lettuce, crispy bacon, croutons, boiled eggs & Caesar dressing

Coleslaw

with honey mustard dressing

Roasted Pumpkin Salad (GF DF)

pumpkin, sun dried tomato, red onion and spinach w balsamic reduction

Potato Salad (GF DF)

potato, bacon, shallots and egg

Tropical Garden Salad (GF DF)

pineapple pieces, dried mango, coconut chips,
with a pineapple vinaigrette

Julienne Vegetables and Crispy Noodles (GF DF)

with a sweet soy dressing

Greek Pasta Salad (GF DF)

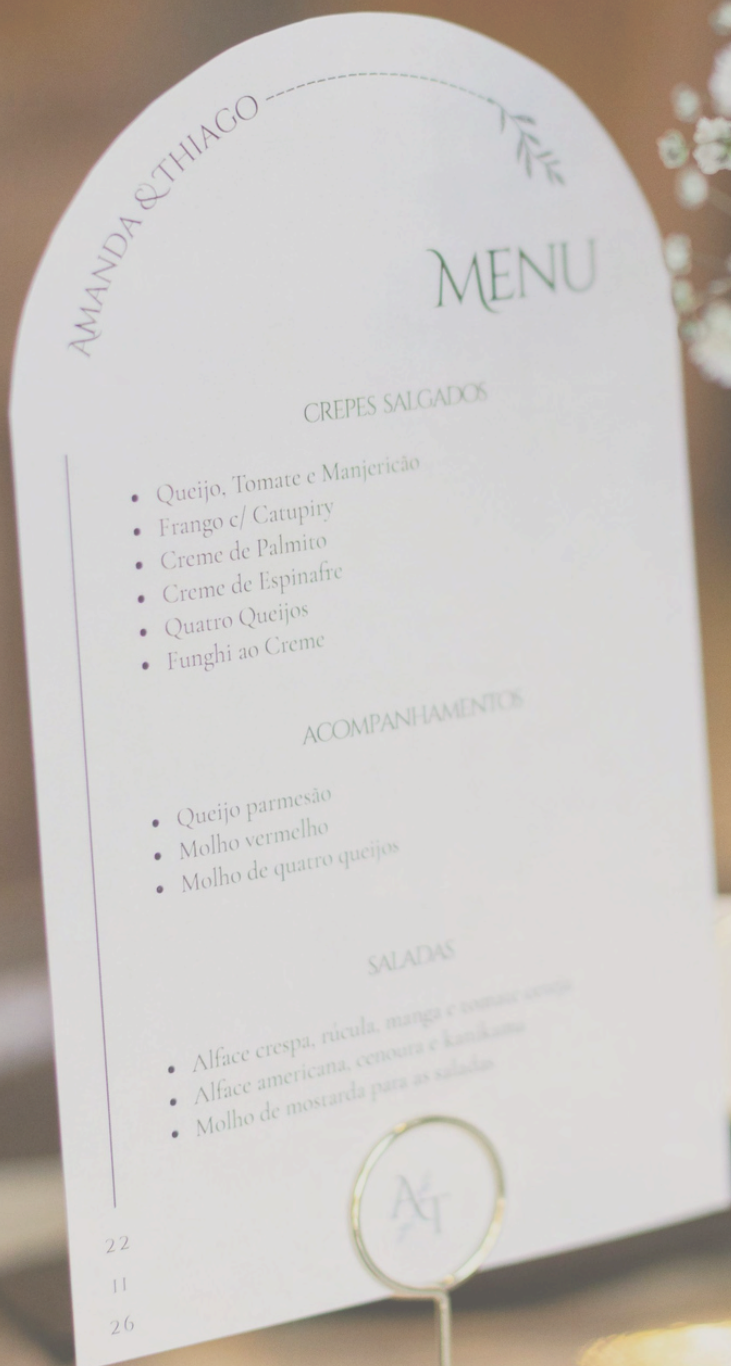
sun dried tomato, red onion and spinach w balsamic reduction



Children Under 12

\$15 per child

**Choice of Chicken crackles or Crumbed fish w chips,
tomato sauce, 1 x post mix soft drink & an ice cream tub**



Starter Platters

Serves 20 - 25 people per platter

Fruit platter (GF, DF, VE)	\$90
Antipasto & cheese platter (GF)	\$150
Sandwich platter 1/2 40 portions	\$60
Sandwich Platter full 80 portions	\$110
Scones with Jam, & Cream 20 scones	\$90
Assortment of Wraps 48 half wraps	\$150
Hot Platters chef selection of assorted fried finger foods about 5kg served with variety of dipping sauces	\$200



Gourmet Platters

4 Selections	\$24 per person
6 Selections	\$36 per person
8 Selections	\$46 per person

Please select from the following options:

Pumpkin, Caramelized Onion and Feta Cheese Tarts

Lamb Shank Shepherd Pies

Pulled BBQ Pork Sliders

Beef Cheeseburgers

Peppered Beef Cottage Pies

Oysters Natural or Kilpatrick (GF, DF, I)

Coconut and Chilli Crumbed Prawns (I)

Lemon and Garlic Crumbed Halloumi Cheese (GF, VE)

Zucchini and Corn Fritters with Tomato Chutney (DF, VE)

Lime and Pepper Fish Bites (I)

Souvlaki Lamb Skewers with Tzatziki (GF)

Parmesan and Garlic Crumbed Calamari

Vietnamese Vegetable Rolls with Nuoc Charm Sauce (GF, DF, VE)

Arancini Balls

chorizo and mozzarella cheese, crab,
parmesan cheese, fig and blue cheese (VE)

Filled Filo Triangles

jalapeno and cream cheese (VE), chicken and mushrooms,
braised beef, barramundi and cashew

(GF) GLUTEN FREE
(DF) DAIRY FREE
(I) IMPORTED SEAFOOD
(A) AUSTRALIAN SEAFOOD



FAQ

Frequently Asked Questions

Q: How far in advance should we book?

We recommend booking 9 – 18 months in advance to secure your preferred date. Popular dates can book out up to a year ahead, particularly during peak wedding season in May to September.

Q: Are outside vendors allowed?

Yes. We welcome external suppliers for styling, entertainment and décor. Catering and beverages are provided exclusively by Souths Leagues Club, with the exception of your wedding cake, which may be sourced externally.

Q: Do you offer wedding planning services?

Our experienced team provides on-the-day coordination to ensure everything runs seamlessly. For couples seeking full planning support, we are happy to recommend trusted local professionals, including Stef from Diamante Weddings & Events.

Q: Is parking available for guests?

Yes. Complimentary on-site and self-parking options are available, along with access to our courtesy bus for added convenience

Q: Can we customise the menu?

Absolutely. Our menus can be tailored to suit your preferences. We invite you to meet with our Executive Chef to discuss customisation options and dietary requirements.

Q: What if we don't meet the minimum guest numbers?

If your guest numbers fall below the minimum catering requirement, the minimum charge will still apply. For example, if the minimum is 30 guests and you host 25, catering will be charged for 30. Alternative catering options may also be available — our team will guide you through the best solution.

T&Cs

Terms and Conditions

Tentative Bookings & Confirmation

Tentative bookings may be held for up to seven (7) days. After this period, full payment of the room hire is required to secure the booking and chosen date.

A booking is confirmed once Souths Leagues Club has received:

- Payment of room hire
- A signed Booking Form
- Acceptance of Souths Clubs Functions and Events Terms & Conditions

Final menu selections, guest numbers, and event itineraries must be confirmed no later than forty (40) days prior to the event. Catering charges will be based on the final confirmed numbers and cannot be reduced after this date.

Payments

- Room hire is payable in full at the time of booking to secure your event date, room and time.
- Catering must be paid in full forty (40) days prior to the event
- Additional add on's for catering will need to be confirmed and paid before the event date.
- Additional charges (including bar tabs, or incidentals) are payable immediately following the event unless prior written arrangements have been approved

Accepted payment methods include cash, EFTPOS, Visa, MasterCard, or direct transfer.

Cancellations & Changes

All cancellations or rescheduling requests must be submitted in writing by the nominated contact person.

Cancellations of the event will result in forfeiture of all room hire fees. Cancellations made within 72 hours of the event will result in forfeiture of all catering payments.

Minimum Numbers

If guest numbers fall below the minimum catering requirement, the minimum charge will still apply. Alternative catering options may be available at the discretion of management.

Room Capacity & Allocation

Guest capacity is dependent on room configuration (including dance floors, staging, or entertainment equipment). Souths Leagues Club reserves the right to reallocate rooms should guest numbers reduce significantly from those originally advised and where necessary.

Event Times & Venue Hire Duration

Venue hire includes an event duration of 5–8 hours, with weddings typically scheduled from 5.00pm to midnight, as agreed at the time of booking.

Events must commence and conclude at the scheduled times.

Venue access for wedding setup is available from 9.00am on the day of the event.

Should you require access the day prior for extended setup or styling, additional room hire fees will apply.

Any extensions to event times must be arranged in advance and may incur additional charges, subject to availability and licensing requirements.

Children & Supervision

Children are permitted to attend events and are exempt from the 10.00pm curfew; however, they must remain within the function room and be supervised at all times.

Guests aged 12 years and over are charged at adult catering rates.

Catering & Dietary Requirements

All food and beverages are to be supplied by Souths Leagues Club, with the exception of celebration or wedding cakes.

Dietary requirements must be provided at least fourteen (14) days prior to the event.

While we will do our best, last-minute requests may not be able to be accommodated.

T&Cs

Terms and Conditions

Responsible Service of Alcohol

Souths Leagues Club practices Responsible Service of Alcohol at all times. Management reserves the right to refuse service to any guest who is underage, intoxicated, or unable to provide valid identification.

Guests under 18 years must be accompanied by a legal guardian. Alcohol must not be brought onto the premises. Special wine arrangements may be approved for weddings and private events.

Bar tabs must be finalised at the conclusion of the event unless prior written arrangements are made.

Licensing & Compliance

No patrons are permitted on Club premises before 9.00am unless prior approval has been granted (this includes decorators - please speak to our functions team to arrange early setup). Extended trading must be arranged a minimum of four (4) weeks prior to the event.

Smoking is permitted only in Designated Outdoor Smoking Areas (DOSAs). Shoes must be worn at all times. No food is permitted in the DOSAs.

Takeaway

Takeaway food or beverages are not permitted from functions, in accordance with health and safety regulations.

Pricing

All prices are subject to change. Any pricing adjustments will be communicated in advance where applicable.

Trading Days

Souths Leagues Club does not host private functions on Sundays or Public Holidays.

Decorations, Styling & Damages

Decorations must not be affixed to walls, doors, ceilings, or fixtures. Confetti, rice, loose glitter, or scatters are strictly prohibited. For ceiling drapes - please seek prior arrangements with our functions team.

The event organiser is financially responsible for any damage to venue property, equipment, carpets, walls or third-party hire items. Additional cleaning fees may apply if required.

All decorations and hired equipment must be removed at the conclusion of the event unless otherwise arranged with our functions team.

Entertainment

All entertainment (including DJs, bands, performers, or external equipment) must be approved by Souths Leagues Club prior to the event.

Contact & Booking Information

To begin planning your celebration, we invite you to connect with our Events Team.

Our Functions Manager works across both events & weddings throughout the week & weekends. Email is the preferred method of contact to ensure availability and timely responses & to arrange phone calls.

Address: 181 Milton Street,
South Mackay QLD 4740

Phone: 07 4957 2166

Email: functions@southsmackay.com.au

Website: www.southsmackay.com.au



SOUTHS LEAGUES CLUB MACKAY

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