SEMINAR PACKAGES



Wynnum Manly LEAGUES

THANK YOU for considering Wynnum Manly Leagues Club as the venue to host your next conference, meeting or special event.

We offer great facilities, exceptional customer service and professional function team to help organise your event, offering you all-inclusive packages and tailored to your specific requirements.

You will enjoy the variety of rooms and menus on offer and we welcome your enquiry.

THE VENUE

Room & Hire Fee	Set-up	Guests	Inclusions
Boardroom \$120	Boardroom Style	2-10	Air-conditioned room, linen, TV with HDMI natural light /balcony Toilets located downstairs
Premier Room \$150	Boardroom Style	6-15	Air-conditioned room, TV with HDMI Adjacent Toilets
Sunset Room \$200	Round Tables	20-70	Air-conditioned room, microphone, TV with HDMI, private amenities, portable dance floor linen & chair covers
	Theatre	30-100	
Skyview Room \$350	Round Tables	60-190	Air-conditioned room, microphone, dance floor, private amenities, elevated stage & screen, natural light/balcony linen & chair covers
Sunset & Skyview Combined Room* \$550	Round Tables	170-340	As above

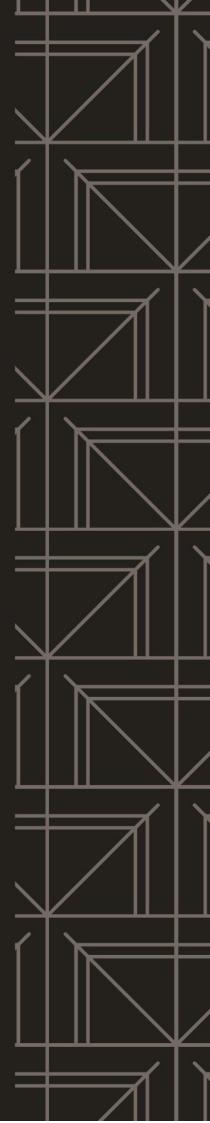
* Minimum half day Seminar package is required to use both rooms Combined

Whiteboards included when requested Room hire up to 8 hours

Minimum catering requirements:

Boardroom & Premier Rooms Monday-Thursday: \$6pp Friday-Sunday: Half Day seminar package \$26pp

Sunset & Skyview Rooms Monday-Thursday: \$9.50pp Friday-Sunday: Half Day seminar package \$26pp



2024 COFFEE BREAKS

Self-Serve Tea & Coffee on arrival \$3.50 per person Continuous Tea/Coffee \$6pp Biscuits \$3pp

SWEET ITEMS | \$6pp

(Choose one single item from the 4 choices below) Chocolate Cupcakes, Mini-Muffins, White Chocolate & Raspberry cake, Mini sticky date muffins (vegan/gf)

SAVOURY | \$6pp

(Choose 2 single Items from the 11 choices below) Mini Quiche Lorraine, Mini Sausage Rolls, Mini Pies (Vegetarian choices) Spinach & Ricotta Parcels, Vegetable Spring Rolls (vegan/gf choices) Pumpkin Arancini, Sweet Potato Croquettes

Smoked Salmon on Crackers with Dill Mayonnaise, & Fried capers (gf) Creamy Tasmanian Brie on Crackers with Sweet Strawberry (gfa/v)

HALF DAY SEMINAR PACKAGE | \$26pp

Continuous Self-serve Tea/Coffee

Morning or Afternoon Tea from Sweet or Savoury Selection If you choose Sweet, it's one choice/if you choose Savoury, it's 2 choices

> Lunch – Option 1 or 2 Lunch option 3 add \$5pp

OPTION 1 Mixed Wraps, Potato Chips & Juice

OPTION 2 Mixed Bread Rolls, Fruit Platter & Juice

OPTION 3 is an extra \$5pp on top of package and is only available for seminars under 40 guests

Option 3 is served in our Grill restaurant – Pre order from meal choices below Crumbed Flathead, Chips & House Salad Beef Rissoles, Mash, Peas & Gravy Roast of the Day (gf/df) Curry of the day with Rice (vegan/gf)

FULL DAY SEMINAR PACKAGE | \$30pp

Continuous Self-Serve Tea/Coffee

Morning & Afternoon Tea from Sweet or Savoury Selection

Lunch Option

2024 BREAKFAST MEETINGS Minimum 20 guests

SERVED BREAKFAST | \$24pp

English Muffin Scrambled Egg (gf) Smoked Bacon (gf), Hash Brown (gf), Beef Chipolata (gf)

Vegemite, Tomato, BBQ & Hollandaise sauce

Self- Serve Tea/Coffee OJ & Apple Juice

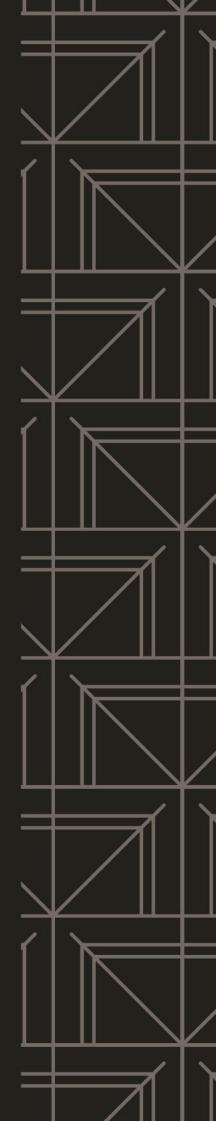
OPTIONAL EXTRAS Flaky Danishes \$3pp Assorted Muffins \$3pp Fresh Fruit \$3pp Croissants \$3pp

BUFFET BREAKFAST | \$27pp

Scrambled Eggs (gf) Smoked Bacon (gf/df) Beef Chipolata (gf) Hash Browns (Vegan/gf) Grilled Tomato with Herb & Cheese (gf/dfa) English muffins Tomato, BBQ & Hollandaise sauces Self- Serve Tea/Coffee OJ & Apple Juice

Linen & Black Chair Covers Included

Sunday bookings, please add \$2pp to menu price



2024 THEMED PLATTERS

10 guests - \$85 20 guests - \$160

Charcuterie Parma Ham, Salami, Pepperoni, Prosciutto, Dried Fruits, Beetroot Relish and Crackers

Hot Cheese

Baked Brie, Mozzarella Bites, Grilled Halloumi, Honey Cream Fondue Swiss Cheese, Crackers & Bread Sticks

Yum Cha

Mini BBQ Pork Buns, Spring Rolls, Prawn Toast, Vegetable Gyoza, Chicken Dim Sum, Sweet Chilli Sauce

Aussie

Mini Beef Pies & Sausage Rolls, Mini Quiche Lorraine, Onion rings, Beef Meatballs, Tomato & BBQ Sauce

Sliders (gfa)

Cheeseburger Platter- Beef Pattie, Cheese & Tomato Sauce Pulled Pork Platter – Pulled Pork, Cheese, BBQ sauce Halloumi – Grilled Halloumi, Spinach, Beetroot Relish

Kids

Chicken Nuggets, Mini Spring Rolls, Mini Sausage Rolls, Mini Pies, Fries, Tomato sauce

Vegan/GF

Pumpkin Arancini, Premium Vegetable Spring Rolls Sweet Potato Croquettes, Sweet Chilli Sauce, Tomato Chutney

Sweet Platter

Strawberry Napoleons, Mini Eclairs, Raspberry Macarons, Chocolate-Hazelnut Cream Puffs

\$70 Platters

Potato Wedges, Sour Cream & Sweet Chilli Fries with Tomato & BBQ sauces Onion rings with Sweet Chilli & BBQ sauces



TERMS & CONDITIONS

1. Tentative Bookings will only be held for fourteen (14) days, after which time the room hire fee is required as a Non-refundable deposit to secure the booking. When this has been received it confirms you are also agreeing to all our Terms & Conditions stated below.

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 always supervised.

4. All bookings will be charged according to the function prices. A minimum spend is required for each function. This will depend on day/time and which room is required. Sundays incur a \$2pp surcharge for our breakfast menu. No Functions on Public Holidays

5. No outside catering can be brought on the premises; Function food cannot be removed from the premises.

6. Please ensure all guests follow directional signage & turn right before going over the bridge and park in the concreted car park. We have a lot of elderly members, so we try to keep the close parking for them

7. Please note the as the Club doesn't open to the Public until 9am. Our Function staff will come down to reception at agreed set up/start time to let you and your guests into the club. Our Cafe opens at 9am. Café can be opened earlier for prepaid coffee. This will need to be organised with our Functions Manager 14 days prior to your event

8. 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 unless approved by Management.

9. Final catering numbers, dietary requirements and full payment 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.

10. All prices and packages are subject to change. Especially for events booked more than one year in advance.

11. Smoking is not permitted in any of our function rooms. Skyview has its own smoking DOSA; all other rooms guests would be required to make their way downstairs to either our Gaming room or Motif Lounge DOSA.

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: Jenny King | Catering & Events Manager 07 3906 7800 | functions@wmlc.com.au www.wmlc.com.au 92 Wondall Rd, Manly West 4179

