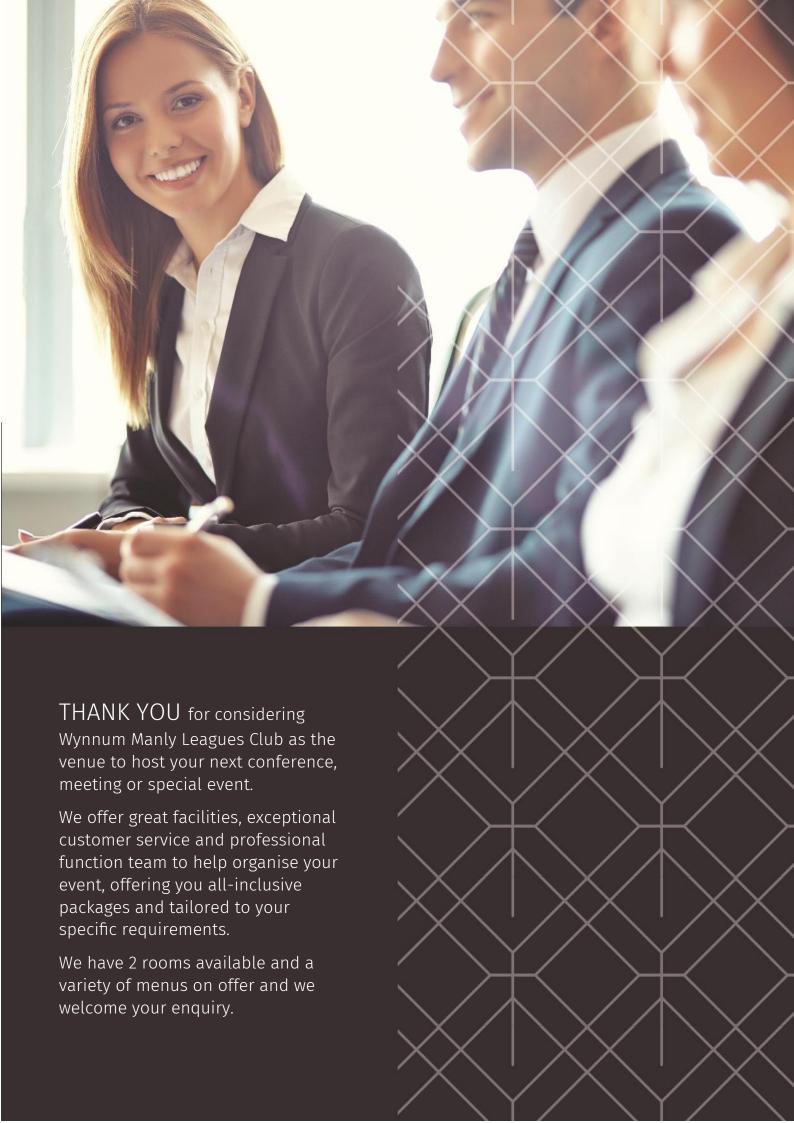


SEMINARS



THE VENUE

Room & Hire Fee	Set-up	Guests	Inclusions
Premier Room \$150	Boardroom Style	2-15	Air-conditioned room, TV with HDMI Adjacent Toilets
Sapphire Room \$250	Cabaret U Shape Theatre	15-120 15-35 50-200	Air-conditioned room, AV, Whiteboard, Lectern, Microphone Private Toilets

Minimum Catering Spend

Premier Room Monday-Friday \$12pp Saturday & Sunday \$32pp

Sapphire Room Monday-Friday \$32pp Saturday & Sunday \$36pp Please note Sapphire is only available on Saturday & Sundays until 3pm

Breakfast Seminars \$30pp all days



2025 COFFEE BREAKS

Continuous Self-Serve Tea & Coffee from arrival \$6pp

MORNING TEA | \$6pp

Choose one single item from the 5 choices below

Chocolate Cupcakes, Individual Fruit Salad, Individual Banana Bread House-Made Biscuits, Mini Sticky Date Muffins (vegan/gf)

AFTERNOON TEA | \$6pp

Choose 1 Item from the 4 choices below

Individual Fruit Salad
Red velvet Cupcakes
Premium Spring rolls & Samosas (vegan/gf)
Sweet Potato Croquettes & Pumpkin Arancini (vegan/gf)

HALF DAY SEMINAR PACKAGE | \$32pp

Continuous Tea/Coffee, Morning Tea and Lunch

FULL DAY SEMINAR PACKAGE | \$36pp

Continuous Tea/Coffee, Morning Tea, Lunch & Afternoon Tea

LUNCH OPTIONS

OPTION 1 – please choose 2 options from below

Chicken Caesar Salad Wraps **OR** Brioche Rolls Roast Pumpkin, Onion, Capsicum & Feta on Turkish Bread (v/gf/vga) Pastrami, Tomato, lettuce, Onion Jam & Mayo Pita Pockets Includes Potato Chips & Juice

OPTION 2

Tangy Chicken & Avocado Quinoa Buddha Bowl (gf/df/va/vga)
Mixed Mini Muffins & 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

Fish, Chips & House Salad Roast of the Day (gf/df) Curry of the day with Rice (vegan/gf)

For events starting early, add our Ham & Cheese Croissants to your package for \$9pp

Gluten free, Dairy Free, Vegan & Vegetarian available for all options



2025 BREAKFAST MEETINGS

PLATED BREAKFAST | \$30pp

English Muffins, Scrambled Egg (gf), Smoked Bacon (gf) Hash Browns (gf) & Beef Chipolata (gf)

> Individual Fruit Salad OR Blueberry Muffin on arrival

Self- Serve Tea/Coffee Orange & Apple Juice

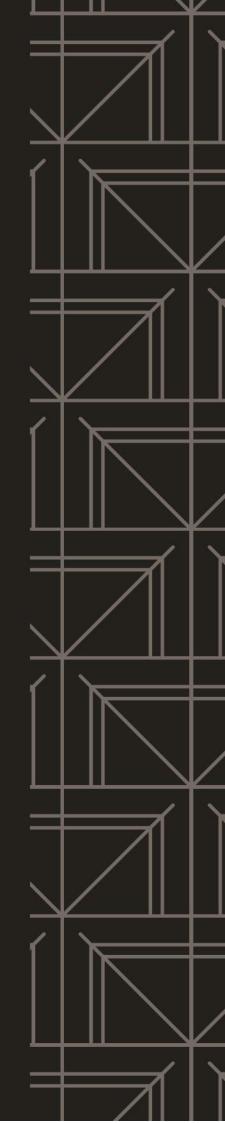
BUFFET BREAKFAST | \$34pp

Scrambled Eggs (gf)
Smoked Bacon (gf/df)
Beef Chipolata (gf)
Hash Browns (gf)
Grilled Tomato with Herb & Cheese (gf/dfa)
English muffins
Tomato, BBQ & Hollandaise sauces

Individual Fruit Salad OR Mini Blueberry Muffin on arrival

> Self- Serve Tea/Coffee Orange & Apple Juice

Linen & Black Chair Covers Included



2025 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

Mixed Skewers

Beef, Chicken, Vegetable Skewers served with Sweet Chilli & Tzatziki Sauce

Sliders one choice per platter 12/25

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

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, Vegetable Sausage Rolls, 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. Please see page 3. 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 Catering & Events Manager at least 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
- 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. Sapphire has its own smoking DOSA; Premier Room bookings, 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

