



**Wynnum Manly
Leagues Club**

2017 Seminar Packages



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 teams 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	Guest Numbers	Inclusions
Atrium	\$80	Boardroom	1-20	Air-conditioned room, linen & chair covers
		Theatre	1-30	
Premier Room	\$120	U Shape	1-30	Air-conditioned room, linen & chair covers
		Theatre	1-60	
Sunset Room	\$200	Round Tables	30-80	Air-conditioned room, microphone, dance floor, private bar, private amenities, linen & chair covers
		Theatre	60-160	
Skyview Room	\$350	Round Tables	60-200	Air-conditioned room, microphone, dance floor, private bar, private amenities, elevated stage, balcony, linen & chair covers
		Theatre	100-300	
Sunset & Skyview Combined	\$500	Round Tables	200-480	Air-conditioned room, microphone, dance floor, private bar, private amenities, elevated stage, balcony, linen & chair covers
		Theatre	300-500	

Minimum catering requirements:

Monday-Thursday: Tea/Coffee

Friday-Sunday: Lunch Package



COFFEE BREAKS

Tea & Coffee \$3.50 per person
Continuous Tea & Coffee \$5 per person

SWEET ITEMS

\$6 per person

House baked scones with strawberry jam & whipped cream
Raspberry & almond friand (gf)
Mini jam filled 'German Style' donut
Chocolate coconut macaroon
Caramelised orange and almond slice (gf,df)
Mini churros with cinnamon sugar and chocolate sauce

SAVOURY

\$6 per person

Mini Quiche Lorraine
Tandoori spiced chicken skewer with cucumber raita
Vegetarian rice paper rolls with soy sauce (gf/df/v)
Roasted pumpkin & spinach muffin (v)
Mini sausage roll with tomato chutney
Garlic butter chicken arancini with BBQ sauce

Vegetarian (v)
Gluten Free (gf)
Dairy Free (df)



LUNCH ONLY SEMINAR

\$27 per person including tea/coffee

Choose one of the following options:

OPTION 1 | BUILD YOUR BURGER

Cold – lettuce, tomato, sliced cheese, Dijon mustard, tomato relish, brioche bun
Hot – caramelised onion, grilled bacon, beef pattie, Moroccan chicken thigh and fries

OPTION 2 | ROAST LUNCH BUFFET

Freshly baked bread, lemon and oregano roasted chicken, roasted cauliflower with parmesan cheese and olive oil, honey roasted carrots with thyme and black pepper, rosemary and sea salt roasted potatoes, chicken gravy

OPTION 3 | GOURMET SANDWICH

Selection of gourmet sandwiches and rolls with assorted fillings, seasonal sliced fruit, antipasto selection, gourmet cheese platter, gourmet selections of salads

HALF DAY SEMINAR PACKAGE | \$30 per person

Morning or afternoon tea from sweet or savoury section
Tea & coffee and choice of lunch

FULL DAY SEMINAR PACKAGE | \$35 per person

Morning and afternoon tea from sweet or savoury selection
Tea & coffee and choice of lunch



BREAKFAST MEETINGS

FULL CONTINENTAL BREAKFAST BUFFET | \$15 per person

Cereal selection, juice selection, seasonal fruit platters
croissants and danish pastries, toast with preserves
Tea & coffee

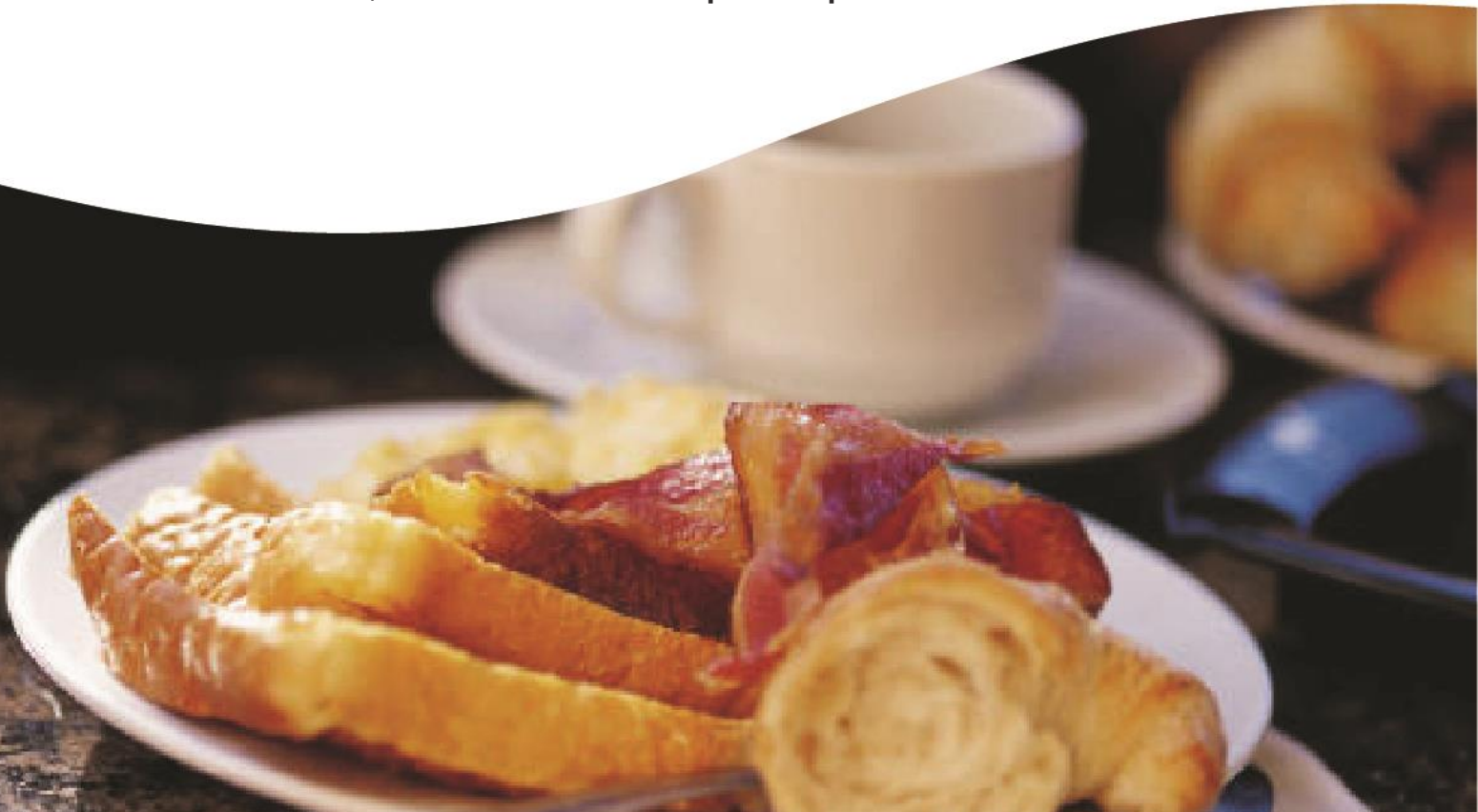
SERVED BREAKFAST | \$26.90 per person (minimum 20 guests)

Poached eggs, smoked salmon, baby spinach & herbed hollandaise on sourdough
Zucchini & goats cheese frittata, slow roasted tomato, bacon, poached egg and rocket
Scrambled eggs, potato rosti, slow roasted tomato, kransky sausage and bacon on sourdough
Self-serve tea & coffee

HOT & COLD BREAKFAST BUFFET | \$29.90 per person (minimum 20 guests)

Seasonal fruit platters, 2 x cereal, croissants & danish pastries
Hot selection to include a buffet of scrambled eggs, grilled tomato, hash browns,
bacon, baked beans & chipolata sausages, Juice
Self-serve tea & coffee

Room hire included in the price
Tentative bookings for 14 days
\$200 non-refundable deposit required to confirm



THEMED PLATTERS

10 guests - \$80 per platter

20 guests - \$150 per platter

FRENCH INSPIRED

Pickled and marinated vegetables, selection of gourmet cheeses, lavosh crackers, cured meats, toasted ciabatta and assorted dips

INDIAN INSPIRED

Vegetable samosas, curry puffs, butter chicken wings, vegetable pakoras, roti bread, mango chutney

ITALIAN INSPIRED

Garlic ciabatta, mushroom arancini, meatballs in passata, mini pizza selection, spinach & ricotta pastizzi, pesto aioli

ASIAN INSPIRED

BBQ pork buns, chicken satay sticks, vegetable spring rolls, pork shui mai, prawn toast, soy sauce

AUSSIE INSPIRED

Mini King Island beef pies, mini pork and fennel sausage rolls, mini quiche lorraine, crumbed whiting fillets, smokey BBQ sauce

KIDS

Mini pizza selection, chicken nuggets, crumbed whiting fillets, potato wedges & dipping sauce

Tea/Coffee \$3.50 per person

White linen table cloths \$9 each

Black lycra chair covers \$1 per person

OPTIONAL EXTRAS

Data projector, screen, whiteboard, flip chart, iPod speaker



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.
2. Any damage caused to the venue or property during a function is the financial responsibility of the hirer.
3. Licensing laws prohibit liquor supply to disorderly and/or intoxicated 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.
4. All bookings will be charged according to the function prices.
5. If entertainment volume is deemed excessive, authorized staff have the right to intervene and ensure acceptable volume is maintained throughout the duration of the function. Entertainment is to cease at 11.45pm.
6. Last drinks fifteen (15) minutes prior to 12am closure.
7. No outside catering can be brought into the club, with the exception of a Celebratory cake.
8. Any additional cleaning costs incurred by this function will be the responsibility of the Hirer. (Sprinkles, Confetti, Rice etc.) will incur a minimum charge of \$100.
9. Final catering numbers and dietary requirements must be confirmed 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. Drinks packages and Bar Tabs are to be pre-paid 14 days prior, or you may open an account on the day. Cash or Card must be given to staff to open account
11. All prices and packages are subject to change without notice.
12. Public Holiday surcharges will apply to all bookings held on Public Holidays.

PLEASE ENSURE ALL PARTICIPANTS ARE NOTIFIED THAT SEMINAR PARKING IS ON THE GRASSED AREAS ONLY.

For further information please contact

FUNCTIONS TEAM

07 3906 7800 | functions@wmlc.com.au

www.wmlc.com.au

