



# THE VENUE

Room & Hire Fee	Set-up	Guests	Inclusions
Atrium <b>\$80</b>	Boardroom	1-20	Air-conditioned room, linen & Chair covers
Premier Room <b>\$120</b>	U Shape	1-30	Air-conditioned room, linen & Chair covers
	Theatre	1-50	
Sunset Room <b>\$200</b>	Round Tables	40-100	Air-conditioned room, microphone, dance floor, private bar & amenities, linen & chaircovers
	Theatre	60-150	
Skyview Room <b>\$350</b>	Round Tables	80-250	Air conditioned room, microphone, dance floor, private bar & amenities,
	Theatre	60-350	elevated stage, balcony, linen & chaircovers
Sunset & Skyview Combined Room <b>\$500</b>	Round Tables	200-400	Air-conditioned room, microphone, dance floor, private bar & amenities, elevated stage, balcony, linen & chaircovers
	Theatre	300-500	

Minimum catering requirements: Monday-Thursday: Tea/Coffee Friday-Sunday: Half Day Seminar Package



#### **COFFEE BREAKS**

Tea & Coffee \$3.50 per person Continuous Tea & Coffee \$5 per person Homemade biscuits \$2.50pp

# SWEET ITEMS | \$5pp

House baked scones with strawberry jam & whipped cream
Housed baked Muffins
[white choc/raspberry, choc chip, apple/cinnamon, orange poppy seed (GFA)]
Cake Slices, Vanilla, Caramel, Rocky road, hedgehog, jaffa (GFA)
Flaky Danish Pastries

# SAVOURY | \$5pp

Tomato and Olive Arancini Balls with a Cheese Centre (GFA) (V)

Duck or Vegetarian Spring Rolls (V)

Petite Lamb & Rosemary Pies

Garlic Chicken Balls

Petite Mixed Quiches (GFA)

Mini Sausage Rolls

# HALF DAY SEMINAR PACKAGE | \$26 pp

Morning or afternoon tea from sweet or savoury section
Lunch - mixed sandwiches, wraps, seasonal sliced fruit & juice (GFA)

Continuous Tea/coffee & mints

# FULL DAY SEMINAR PACKAGE | \$30 pp

Morning and afternoon tea from sweet or savoury selection Lunch- mixed sandwiches, wraps, seasonal sliced fruit & juice Continuous Tea/coffee & mints

Gluten Free (gf) | Vegetarian (V) | Gluten Free available (gfa)





#### BREAKFAST MEETINGS

## SERVED BREAKFAST

Alternate drop \$28pp

Focaccia with Honey, Smoked Bacon, Poached Eggs, Wild Rocket, Roasted Roma Tomatoes & Chervil Hollandaise

Toasted Ciabatta with Tasmanian Smoked Salmon, Scrambled Egg, Avocado, Vine Ripened Baby Tomatoes, Double Brie & Thyme Beurre Blanc

#### **VEGETARIAN OPTION**

Buttered Mushrooms, Vine Ripened Baby Tomatoes, Wilted Rocket, Asparagus, Double Brie and a Poached Egg served with a Balsamic Glaze

Self-serve tea & coffee

#### ON ARRIVAL EXTRAS

Assorted Danishes \$3 pp Assorted Muffins \$3 pp Fresh Fruit \$2.80 pp Croissants w/ Jam & Cream \$3 pp

# BREAKFAST BUFFET | \$25 per person

Hot selection to include a buffet of silky scrambled eggs, grilled sea salted tomato, crispy hash browns, crispy bacon rashers, pork chipolata sausages, buttered mushrooms & croissants & juice on tables

Self-serve tea & coffee station Linen & Char covers included

Gluten Free (gf) | Vegetarian (V) | Gluten Free available (gfa)



#### **PLATTERS**

10 guests - \$80 per platter 20 guests - \$150 per platter

Mixed Sandwiches
Mixed Hot Food
Fresh Fruit
Cookies & Slices
Danish Pastries
Mixed Cold savouries

#### **ANTIPASTO PLATTERS**

A selection of delectable cheeses, sun-dried tomatoes, cold meats, cocktail onions, fresh and dried fruits, pesto & beetroot hummus dips, crackers, crisp breads, roasted capsicum, assortment of nuts & more!

Gluten Free Platters Available - price available upon request

Tea/Coffee \$3.50 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 authorised 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. A minimum spend is required for each function. This will depend on day/time and which room is required.
- 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. No outside catering can be brought into the Club. Function food cannot be removed from the premises. Platters will be brought in after 3 hours.
- 7. Last drinks fifteen (15) minutes prior to 12am closure.
- 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. Please do not blu tac or stick anything to the walls.
- 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 Functions.
- 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 an account on the day.
- 11. All prices and packages are subject to change without notice.
- 12. Public Holiday & Sunday bookings will incur a 10% surcharge.

Please ensure all participants are notified that seminar parking is on the field side of the car park or the grassed areas only.

For further information, please contact:

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