



# THE VENUE

Room & Hire Fee	Sot up	Gueste	Inclusions
Room & Aire Fee	Set-up	Guests	
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

<sup>\*</sup> 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 5 choices below)
Chocolate Cupcakes, Mini-Muffins, White Chocolate & Raspberry cake, Mini Eclairs (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, Pumpkin Sausage roll

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
Bangers & Mash
Coriander & Ginger, Yellow Curry 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

#### MEDITERANIAN

Cheddar, Blue Vein, Camembert, Prosciutto, Ham, Salami, Grissini Lavosh Crackers, Olives, Semi Dried Tomato, Fresh Cucumber Sticks & Dip

#### ITALIAN

Garlic Bread Pieces, Risotto Balls, Chorizo Empanadas Spinach & Ricotta Parcels, Meatballs, Tomato Chutney

#### ASIAN

Vegetable Samosas, Mini Cocktail Vegetable Spring Rolls, Dim Sum, Prawn Toast Japanese Karaage Chicken, Sweet Chilli Sauce

#### **AUSSIE**

Mini Beef Pies & Sausage Rolls, Mini Quiche Lorraine, Chicken Wings Onion Rings, Tomato sauce

#### **KIDS**

Chicken Nuggets, Cheerio's, Dagwood Dogs Fries, Tomato Sauce

#### VEGAN/GLUTEN FREE

Pumpkin Arancini Balls, Premium Vegetable Spring Rolls Sweet Potato Croquettes, Pumpkin Sausage rolls, Sweet Chilli Sauce

#### \$60 Platter

10 x House-Made Scones with Jam/Cream (20 Halves)

#### \$70 Platter

Wedges with Sour Cream & Sweet Chilli Sauce

#### \$80 Platters

Cake Platter can be cut into 20-60 pieces Assorted Sandwich platter (40 triangles)



## **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 left over the carpark bridge and park in front of the Football field.
- 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

