

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 Minimum 25 people	Cabaret Theatre	25-120 50-200	Air-conditioned room, AV, Whiteboard, Lectern, Microphone Private Toilets

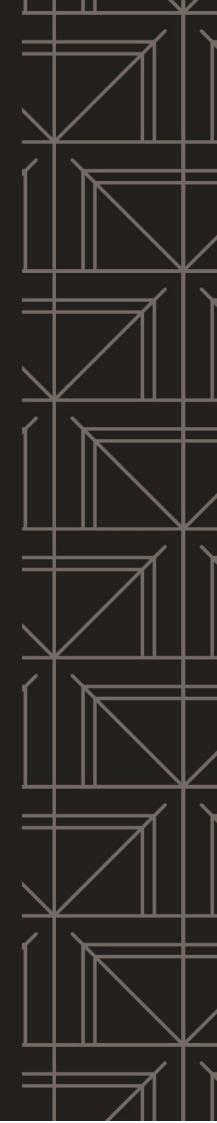
Minimum Catering Spend

Premier Room Monday-Friday \$15pp Saturday & Sunday \$32pp

Sapphire Room Monday-Friday \$32pp Minimum of 25 guests Saturday & Sunday \$36pp Minimum 50 Guests Please note Sapphire is only available on Saturday & Sundays until 3pm

Options would be given for those events under the minimum numbers & for events that are under 3 hours

Breakfast Seminars Monday-Friday \$1500 Saturday \$2000, Sunday \$3000



2025 COFFEE BREAKS

Continuous Self-Serve Tea & Coffee from arrival \$7pp

MORNING TEA | \$8pp

Choose 1 item from the 5 choices below

Individual Fruit Salad
Assorted Donuts
Red Velvet Cupcakes
Macarons (gf)
Cinnamon Doughnut Muffin (vegan/gf)

AFTERNOON TEA | \$8pp

Choose 1 Item from the 5 choices below

Caramel & Peanut Chocolate Snikka Slice (Vegan/gf)
Cookie Selection (gf)
Premium Spring rolls (vegan/gf) & Mini Quiche
Mini Leek & Mushroom Pies (vegan/gf) & Mini Beef Pies
Feta, Garlic, Tomato & Basil Scrolls (v)

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

Roast Chicken, Bacon, Cos Lettuce, Parmesan Cheese & Garlic Aioli Wraps Roast Pumpkin, Onion, Capsicum & Feta on Turkish Bread (v) Pastrami, Tomato, lettuce, Onion Jam & Mayo Pita Pockets Includes Potato Chips & Juice

OPTION 2 – Chicken Caesar Salad Bowls (gfa) Salad Bowl options available for Vegan/Vegetarian/Dairy Free Mini Blueberry Muffins & Juice

OPTION 3 is an extra \$5pp on top of package and is only available for seminars under 30 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) Includes Juice

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



2025 BREAKFAST MEETINGS

PLATED BREAKFAST | \$30pp

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

Alternate drop ready for arrival Individual Fruit Salad (vg/gf/df)
Mixed Berry Muffin

Self- Serve Tea/Coffee Orange & Apple Juice

BUFFET BREAKFAST | \$34pp

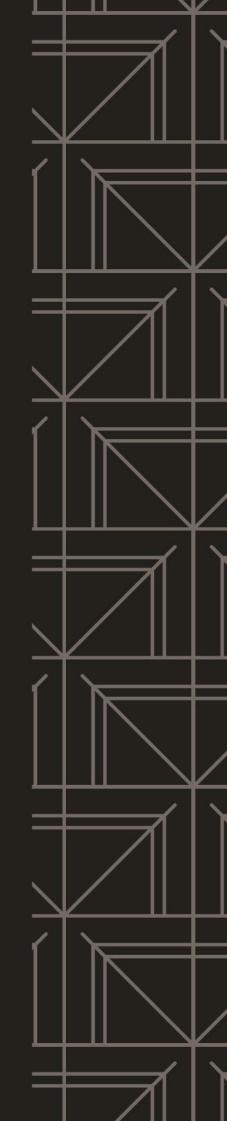
Scrambled Eggs (v/gf)
Smoked Bacon (gf/df)
Beef Chipolata (g/df)
Hash Browns (vegan/gf)
Oregano & Balsamic Tomatoes (v/gf/df)
Chive Butter Infused Mushrooms (v/gf)
English muffins
Tomato, BBQ & Hollandaise sauces

Alternate drop ready for arrival Individual Fruit Salad (vg/gf/df)
Mixed Berry Muffin

Self- Serve Tea/Coffee Orange & Apple Juice

Add Danishes and Yogurt on each table for an extra \$6pp

Linen & Black Chair Covers Included



2025 THEMED PLATTERS

\$85- approx. 50 pieces \$160- approx. 100 pieces

Charcuterie

Parma Ham, Salami, Pepperoni, Prosciutto, Cheddar, Camembert, Dried Fruits, Beetroot Relish and Assorted Crackers

Asian

Spring Rolls, Chicken Satay Sticks, Karrage Chicken, Prawn Dim Sum, Sweet Chilli Sauce

Aussie

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

Indian

Samosas, Butter Chicken Mini Pies, Vegetable Pakora, Mini Naan with Chickpea & Raita Dips

Italian

Margherita Pizza, Garlic Bread, Pumpkin Arancini, Beef Meatballs, BBQ sauce

Vegetarian

4 Cheese Arancini, Cauliflower Popcorn, Mozzarella Sticks, Spinach & Ricotta Parcels, BBQ Sauce

Vegan/GF

Premium Vegetable Spring Rolls, Sweet Potato Cashew Taquito, Moroccan Fried Cauliflower, Savory Sausage Rolls, Sweet Chilli Sauce

Kids

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

Sweet Petite Cakes 30/60 (gfa/vga)

Mixed Petite Cakes

Sliders \$85-12 Sliders \$160-25 Sliders

Cheeseburger - Beef Pattie, Cheese & Tomato Sauce Halloumi – Grilled Halloumi, Spinach, Beetroot Relish (gfa)

Korean Chicken Boa Buns \$85-12 Boa Buns \$160-25 Boa Buns Korean Roast Chicken, Leek, Spring Onion & Sweet Chilli Sauce

> gfa – Gluten Free Available vga- Vegan Available

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 supervised always.
- 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. The minimum spend includes any room hire paid. 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

