
SEMINARS



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 team to help organise your event, offering you all-inclusive packages and tailored to your specific requirements.

We have 2 rooms available and a variety of menus on offer and we welcome your enquiry.

THE VENUE

Room & Hire Fee	Set-up	Guests	Inclusions
Sapphire Room $250 Minimum 25 people	Cabaret Theatre	25-120 50-200	Air-conditioned room, AV, Linen, Whiteboard, Lectern, Microphone Private Toilets

Minimum Catering Spend

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 4pm

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

Club Renovations
Please be advised that our club is currently undergoing renovations, and building plans and venue configurations may change as works progress. There may also be some noise at times due to ongoing construction works.

We appreciate your understanding and patience while these improvements are underway

2026 COFFEE BREAKS

- Note lunch option is one choice only, option 1,2 OR 3

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

MORNING TEA | $8pp

Choose 1 item from the 5 choices below

Individual Fruit Salad (vegan/gf)
Assorted Donuts
Red Velvet & White Chocolate & Smarty Pants Cookies (gf)
Biscoff Brownies
Cinnamon Doughnut Muffin (vegan/gf)

AFTERNOON TEA | $8pp

Choose 1 Item from the 4 choices below

Individual Fruit Salad (vegan/gf)
Red Velvet & White Chocolate & Smarty Pants Cookies (gf)
Premium Spring rolls (vegan/gf) & Mini Quiche
Mini Leek & Mushroom Pies (vegan/gf) & Mini Beef Pies

HALF DAY SEMINAR PACKAGE | $32pp

Continuous Tea, Moccona Coffee, Hot Chocolate, Morning Tea and Lunch

FULL DAY SEMINAR PACKAGE | $36pp

Continuous Tea, Moccona Coffee, Hot Chocolate Morning Tea, Lunch & Afternoon Tea

LUNCH OPTIONS

OPTION 1 – please choose 2 options from below 4 items

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
Korean Beef Salad Bowls (va)
Greek Salad Bowls(gf/v/dfa/vga)

Includes Potato Chips & Juice

Option 1 served in the seminar room
Option 3 is served in our Grill restaurant

OPTION 3 cost an extra $5pp on top of package & available for up to 40 guests only
Pre orders will be taken at morning teatime from meal choices below

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

Includes Juice

gf = gluten free/ v = vegetarian/dfa = dairy free available/
va = vegetarian option available/vga = vegan option available
Seafood – (i) Imported (a) Australian (m) Mixed
All dietary can be catered for separately

2026 BREAKFAST MEETINGS

PLATED ALTERNATE DROP BREAKFAST | $30pp

Smashed Avocado on Turkish bread with Feta, Poached Egg & Hash Browns (gf/v/dfa/vga)
Scrambled Eggs, Bacon, Chipolatas on Turkish Bread (gf/dfa)

Includes on arrival
Individual Strawberry Yogurt (gf/v)

Self- Serve Tea/Coffee
Orange & Apple Juice

Add Danishes & Fruit Salad $8pp

BUFFET BREAKFAST | $36pp

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

Includes on arrival
Individual Fruit Salad (vg/gf/df)

Self- Serve Tea/Coffee
Orange & Apple Juice

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

Linen & Black Chair Covers Included

2026 THEMED PLATTERS

Small $90 – Suitable for up to 10 guests
Large $160 – Suitable for up to 20 guests
Dietary Platters $120 – suitable for up to 10 guests
• Please note platters are intended for light grazing and are not a substitute for a meal

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

Asian
Cocktail Spring Rolls, Chicken Satay Sticks, Karaage Chicken, Prawn Dim Sum (i), Sweet Chilli Sauce

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

Italian
Tomato Arancini, Spinach & Ricotta Parcels, Italian Herb Mozzarella Sticks, Parmi Bites, BBQ sauce

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

Sliders $90-12 items $160-25 items
Cheeseburger - Potato Bun, Beef Pattie, Cheese & Tomato Sauce
Halloumi – Potato Bun, Grilled Halloumi, Spinach, Beetroot Relish (gfa)
Boa Bun Slider - Karaage Chicken, Coleslaw & Gochujang Aioli

Sweet Petite Cakes $90 – 30 items $160 – 60 items (gfa/vga)
Mixed Petite Cakes

Gluten Free $120
Pulled Pork Croquettes, Mexican Chicken Quesadillas,
Peri Peri Chicken Skewers, Pumpkin Arancini, BBQ Sauce

Vegan $120
Moroccan Fried Cauliflower, Premium Vegetable Spring Rolls,
BBQ Vegetable Puffs, Indian Curry Samosa, Sweet Chilli Sauce

Individual Dietary Plates $18pp

gfa – Gluten Free Available
vga – Vegan Available
Seafood – (i) Imported (a) Australian (m) Mixed

TERMS & CONDITIONS

1. Tentative Bookings will only be held for seven (7) 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 seminar & function parking directional signage & turn right before going over the bridge. Whilst this parking is the furthest from entry, 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. Menu choices are required at least 1 month prior

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:
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Wynnum Manly LEAGUES CLUB