



Corporate AT TOWNSVILLE RSL

Townsville RSL Corporate Events Functions Package • Phone: (07) 4759 9500 • Email: functions@tsvrsll.com.au • Prices subject to change



Welcome

TO TOWNSVILLE RSL

Townsville RSL is a large 2 level club featuring 2 restaurants (Lavaracks & Garrisons), library, function facilities, boardroom, dance floor, sports bar, members bar and 280 gaming machines. Several outdoor smoking areas are also available.

The Club is centrally located within Townsville and is less than 3km from the City centre with ample parking available. The Club is also located in close proximity to accomodation on Bowen Road.

LOCATION

139 Charters towers road
Hermit Park Townsville
Qld 4812

CAR PARKING

A free car park with 248 spaces and 6 disabled spaces is located to the rear of the club, accessible from Charters Towers road.

DISABLED ACCESS

A continuous accessible path of travel to the venue has been made for easy disabled access. Lift access within the building is also available for disabled guest.

There are two (2) wheelchairs available for anyone that might need assistance getting around while they are in the club.

SIGN IN REGULATIONS

You do not need to be a member of the club to hire or attend a function. However, normal club sign in rules and regulations apply to any person attending a function if they decide to use the clubs facilities throughout the club prior/during/ after their event at Townsville RSL.

ROOM HIRE INCLUDES:

- Setup to your requirements
- Microphone & lectern for speeches
- Wifi access
- Notepads and pens (if required)
- Mints
- Water station
- Bar staff (if required)
- Tables
- Chairs
- White linen cloths





Our Stylish

EVENT ROOMS



With our versatile event spaces, we can cater for your functions from a minimum of 40 guests up to 400.

Room capacity depends on function configuration.

Rooms can be combined, allowing for large conferences, tradeshow or any function requiring a larger floor area.

Our experienced Functions Coordinator is available to discuss your options and even customise a package to suit your functions requirements.

ROOM OPTIONS

Half day – Up to four hours hire (plus 30 mins before and after for bump in / out of your event)
Full day – Four to eight hours hire
Over eight hours - POA

JEZZINE

Room Hire: Half Day \$250⁰⁰ Full Day \$400⁰⁰
Capacity: 60 - 120

FLIGHT ROOM

Room Hire: Half Day \$150⁰⁰ Full Day \$250⁰⁰
Capacity: 24 - 60

HMAS ROOM

Room Hire: Half Day \$200⁰⁰ Full Day \$350⁰⁰
Capacity: 45 - 100

HMAS & TOWNSVILLE ROOMS

Room Hire: Half Day \$400⁰⁰ Full Day \$600⁰⁰
Capacity: 60 - 150

FULL HOUSE (ALL 4 ROOMS COMBINED)

Room Hire: Half Day \$975⁰⁰ Full Day \$1200⁰⁰
Capacity: 270 - 400

BOARD ROOM

Room Hire: Half Day \$100⁰⁰ Full Day \$150⁰⁰
Capacity: 15 - 20

PALM LOUNGE (MAXIMUM 3 HOURS - COCKTAIL STYLE EVENTS ONLY)

Room Hire: \$225⁰⁰
Capacity: 150

OPTIONAL EXTRAS

Data projector	\$125 ⁰⁰	75 inch tv with multimedia playback	\$75 ⁰⁰
Laptop hire	\$125 ⁰⁰	Additional microphone	\$50 ⁰⁰
Dance floor	\$300 ⁰⁰	White board with markers	\$30 ⁰⁰
Flip chart w/ paper & pens	\$60 ⁰⁰	Portable Speaker	\$60 ⁰⁰
Bottle water (per bottle, per person)	\$1 ⁵⁰	Function DJ	\$600 ⁰⁰
Stage (1.8m x 2.4m)	\$50 ⁰⁰	Security (per hour, minimum 3 hours - if required)	\$70 ⁰⁰



Corporate Packages

CONFERENCE PACKAGE ONE

For **15** delegates or more at **\$29.90** per delegate

Includes:

ON ARRIVAL

- Freshly brewed coffee and tea
- Biscuits

MORNING TEA

- Freshly brewed coffee and tea
- Select **1** of the following:
 - Scones served with jam and fresh cream
 - Muffin selection
 - Assorted Danish pastries
 - Blueberry friand (GF)

LUNCH

- Fresh seasonal fruit platter
- Orange juice
- Freshly brewed coffee and tea
- Select **1** of the following:
 - Assorted fresh sandwiches
 - Assorted wraps
 - Assorted open baguettes

AFTERNOON TEA

- Freshly brewed coffee and tea
- Biscuits

CONFERENCE PACKAGE TWO

For **20** delegates or more at **\$37.90** per delegate

Includes:

ON ARRIVAL

- Freshly brewed coffee and tea
- Biscuits

MORNING TEA

- Freshly brewed coffee and tea
- Select **1** of the following:
 - Assorted Danish pastries
 - Assorted muffins
 - Assorted friands (GF)
 - Deluxe cookies
 - Plain & date scones with jam & cream

LUNCH

- Fresh seasonal fruit platter
- Orange juice
- Freshly brewed coffee and tea
- Fresh finger sandwich selection (leg ham and cheese, roast beef, curried egg and chives, smoked salmon and cream cheese, roasted vegetable and feta)
- **Or** assorted wraps and open baguette platters
- Selection of mini muffins (chocolate, orange and poppy seed, apricot and almond, blueberry and coconut)

AFTERNOON TEA

- Freshly brewed coffee and tea
- Biscuits





Breakfast

MINIMUM 40 GUESTS

PLATED BREAKFAST

\$32.90
per delegate

Includes:

- Fresh fruit platters
- Selection of fruit juices
- Mixed pastries (muffins, danishes & croissants)
- Tea & coffee

SELECT 1 OF THE FOLLOWING

AVOCADO AND FETA SMASH, grilled sourdough, streaky bacon, poached egg, truss cherry tomatoes, wilted baby spinach & a balsamic glaze

POACHED EGGS ON TOASTED MUFFIN, topped with parma ham, oven-roasted tomato slice, hollandaise sauce, char grilled asparagus & toasted pine nuts. Served with sauté mushroom caps

BIG BREAKFAST with steak, crispy bacon, chipolatas sausages, served with fried eggs, grilled tomato, sauté mushrooms & toasted sourdough

BREAKFAST SCRAMBLE with chorizo sausages served with avocado and tomato salsa

THYME POTATO ROSTI, pork and fennel sausage, poached egg, caramelised onion, tomato & sourdough

SMOKED SALMON with char-asparagus, baby spinach, slow roasted tomato, chive hollandaise on rye sourdough

Coffee Breaks

COFFEE BREAK MENU ONE

\$8.50
per delegate

Freshly brewed coffee and tea with your selection of 1 food item:

- Assorted danish pastries (2 per person)
- Fresh seasonal fruit skewers (1 per person)
- Scones served with jam and fresh cream (1 per person)
- Selection of mini muffins (1 per person)

COFFEE BREAK MENU TWO

\$13.50
per delegate

Freshly brewed coffee and tea with your selection of 2 food items:

- Selection of mini muffins (chocolate, orange and poppy seed, apricot and almond, blueberry and coconut)
- Mini assorted fruit tarts
- Savoury muffins
- Deluxe finger sandwiches selections

INDIVIDUAL ITEMS

- | | |
|--|-------------------|
| • Freshly brewed coffee & tea | \$3.50 per person |
| • Freshly brewed coffee & tea with biscuits | \$4.50 per person |
| • Continuous brewed coffee & tea (max 8 hours) | \$8.90 per person |
| • 1l jugs of soft drink | \$8.00 each |
| • 1l jugs of orange juice | \$9.00 each |



Platters

Canape Menu



MINIMUM 30 GUESTS

SANDWICH PLATTER \$46.00

Serves 8 people per platter
Freshly made assorted sandwich platter, includes a vegetarian option

DELUXE SANDWICH PLATTER \$60.00

Serves 8 people per platter
Freshly made assorted wraps, sandwiches & gourmet baguettes

HOT MIXED PLATTER \$49.00

Serves 6 - 8 people per platter
Selection of party pies, mini sausage rolls, cheerios, samosas, dim sims & mini spring rolls served with sauces

HOT MIXED DELUXE PLATTER \$75.00

Serves 6 - 8 people per platter
Selection of chicken satay skewers, tempura prawns, crumbed fish goujons, gourmet party pies, tempura calamari, pork & chive dumplings, battered onion rings, spinach & ricotta rolls & sauces

FRUIT PLATTER \$68.00

Serves 10 people per platter
Seasonal selection of fresh sliced fruit

MIXED CAKE SLICES \$70.00

Serves 6 - 8 people per platter
Assorted variety of individual bite sized mixed cake slices

CHEESE PLATTER \$78.00

Serves 10 people per platter
Selection of cheeses, crackers and dried fruit with roasted nuts

ANTIPASTO PLATTER \$72.00

Serves 6 - 8 people per platter
Selection of continental meats, sun-dried tomatoes, feta cheese, roasted vegetables, assorted olives & crackers

CRUDITÉS PLATTER \$30.00

Serves 6 - 8 people per platter
Selection of chopped fresh seasonal vegetables, dips & crackers

COLD MENU

SAVOURY TART WITH BUG MEAT with saffron aioli & salmon roe

PRAWN & AVOCADO PROFITEROLES

SMOKED SALMON with cream cheese & avocado roulade

MINI PRAWN COCKTAIL with micro herbs (GF)

OYSTER SHOOTERS (GF)

THAI CRUSTED YELLOW FIN TUNA with herb salad

BRUSCHETTA with shaved beef & mustard seed avocado salsa

DUCK BREAST with beetroot relish (GF)

CURED SALMON with rye toast & dill sauce

EXTRAS

per item, per person

CRUMBED FISH GOUJONS with French Fries, served in a cone \$6.90

PULLED PORK SLIDER with coleslaw on a brioche bun \$5.90

TANDOORI CHICKEN TENDERLOINS with lemon rice, toasted almonds, fried onion & raita (GF) \$6.50

FLASH FRIED CALAMARI with miso aioli & lime \$5.90

OPEN BAGUETTE with roast beef, caramelized onions & semi-dried tomato pesto \$5.50

HOT MENU

LEEK, MUSHROOM & PANCETTA TART

COCONUT PRAWNS with thai chilli sauce

PEPERONATA ON POLENTA CAKE (V)

THAI CHICKEN CAKE with dipping sauce

CRAB, CORN & CORIANDER FRITTERS with crème fraiche

CHORIZO CROQUETTE with garlic aioli

CHAR GRILLED VEGETABLES & risotto balls (V)

CHICKEN CROQUETTE with saffron aioli

MINI THAI FISH CAKES with lime mousse

CRAB & PRAWN SPRING ROLLS with Thai dipping sauce

MOROCCAN LAMB & PUMPKIN PASTRY

PROSCIUTTO & GOATS CHEESE TARTLETS

PORK BELLY & CELERIAC REMOULADE (GF)

WILD MUSHROOM ARANCINI with spicy tomato (V)

PRE DINNER CANAPES

5 Canapes per person • 8 types

\$14.90
per person

COCKTAIL PARTY STYLE

STANDARD PACKAGE

1 hour • 9 canapes per person • 8 types

\$24.00
per person

PREMIUM PACKAGE

1 - 2 hours • 14 canapes per person • 10 types

\$32.00
per person

DELUXE PACKAGE

2 - 3 hour • 18 canapes per person • 12 types

\$42.00
per person



Stand Up Meals

MENU 1 - \$28.00 per person

CHEF'S CHARCUTERIE PLATE

HOMEMADE CRAB & PRAWN SPRING ROLLS with Thai dipping sauce

BRAISED PORK BELLY with dupuy lentils

PROSCIUTTO & GOATS CHEESE TART with rocket salad

HOMEMADE SAUSAGE ROLLS

FLASH FRIED CALAMARI with miso aioli & lime

MERGUEZ SAUSAGES with warm salad & pita bread

DUKKA SPICED LAMB CUTLETS

MENU 2 - \$38.00 per person

CHEF'S CHARCUTERIE PLATE

MINI PRAWN COCKTAIL

BRAISED PORK BELLY with dupuy lentils

ORECCHIETTE with veal ragout

THAI CRUSTED YELLOW FIN TUNA with herb salad

HUON ATLANTIC SALMON with piperade vegetables & herb creme fraiche

MINI FILLET MIGNON with bearnaise sauce

SALMON, SPINACH & GOATS CHEESE LASAGNA

SMOKED SALMON SALAD

SLOW COOKED ANCHOVY LAMB with creamy mash

DUKKA SPICED LAMB CUTLETS

SELECTION OF HOMEMADE TARTS

MENU 3 - \$48.00 per person

CHEF'S CHARCUTERIE PLATE

OYSTER SHOOTERS

MINI PRAWN COCKTAIL

BRAISED PORK BELLY with dupuy lentils

ORECCHIETTE with veal ragout

THAI CRUSTED YELLOW FIN TUNA with herb salad

HUON ATLANTIC SALMON with piperade vegetables & herb creme fraiche

MINI FILLET MIGNON with bearnaise sauce

SALMON, SPINACH & GOATS CHEESE LASAGNE

SMOKED SALMON SALAD

SLOW COOKED ANCHOVY LAMB with creamy mash

PEKING ROASTED DUCK with Russian salad & fried leek

DUKKA SPICED LAMB CUTLETS

MINI CHOCOLATE POT DE CREME

INDIVIDUAL TIRAMISU

MINI CREME CARAMEL

SELECTION OF HOMEMADE FRUIT TARTS



Beverage List



WINE LIST

SPARKLING WINES

	GLASS	BOTTLE
Angus Moscato	6.25	18.25
Angus Brut Premium NV Cuvée	6.25	18.25
Brown Brothers Zibbibo		22.95
Redbank Emily Brut Cuvee		28.95

WHITE WINE

House White - Oxford Landing CHARDONNAY	6.00	18.25
House White - Oxford Landing SAUVIGNON BLANC	6.00	18.25
Mawson's Wrotonbully SAUVIGNON BLANC		26.45
Twin Islands SAUVIGNON BLANC		28.45
Forest Hill SAUVIGNON BLANC		28.45
Brown Brothers CROUCHEN & RIESLING		21.45
Catching Thieves CHARDONNAY		26.45
Brokenwood Cricket Pitch SEM/SAV		33.45
Yalumba Y Series PINOT GRIGIO		25.25

RED WINE

House Red - Oxford Landing CABERNET SAUVIGNON SHIRAZ	6.00	18.25
Mawson's Vineyard CABERNET SAUVIGNON	7.95	26.45
Yalumba Y Series MERLOT		25.25
Yalumba Barossa Patchwork SHIRAZ		30.45
Catching Thieves CABERNET SAUVIGNON MERLOT		26.45
Rymill The Yearling CABERNET SAUVIGNON		24.45
Brokenwood Cricket Pitch CABERNET / MERLOT / SHIRAZ		33.45
Brown Brothers DOLCETTO & SYRAH		24.45

PORT & CASK WINE

McWilliams Tawny Port - 500ml	9.90
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SOFT DRINKS & JUICES

(Coca Cola, Diet Coke, Coke Zero, Lift, Fanta, Ginger Ale, Lemon Squash)

Soft drink - 285ml pot	3.30
Soft drink - 375ml can	3.65
Soft drink - 1l jug	8.00
Sparkling Water	4.15
Bottled Water	3.70
Juice - 285ml pot	3.95
Juice - 1l jug	9.00

GLASS BOTTLE

BEER LIST

TAP BEER (price per 285ml pot)

XXXX Gold	4.85
Hahn Premium Light	4.85
Great Northern	4.95

BOTTLED BEER

XXXX Gold	5.95
XXXX Bitter	6.20
VB	6.25
Carlton Midstrength	5.95
Crown Lager	6.95
Toohey's Extra Dry	6.95
Hahn Premium Light	5.90
Great Northern Lager	6.20
Great Northern 3.5	6.20

CIDERS

Strongbow (sweet, dry or draught)	7.25
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SPIRITS

PRE MIX BEVERAGES

Bundaberg Rum & Cola	10.50
Jim Beam & Cola	10.50
Johnny Walker Red & Cola	10.50
West Coast Coolers	6.25
Smirnoff Red	10.20

BASICS

Bundaberg Rum	5.90
Bourbon	6.40
House Scotch (Teachers)	5.90
Smirnoff Vodka	5.90
Bacardi Rum	5.90
Baileys	6.85
Kahlua	6.90
Midori	6.90
Tia Maria	6.90
Malibu	6.90



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