



# RYDGES

SOUTHBANK TOWNSVILLE

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**A venue as unique as your  
organisation.**

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At Rydges, we make your day, your way. From intimate interviews & group dinners to large galas & trade shows, we cater to events of all sizes.

**Raffles:** A large multipurpose space suitable for large dinners, presentations, shows, expos and conventions. It can be joined to Kingston and Savoy to create the Grandball Room.

**Kingston:** it can be used for almost anything, but it is most suited to medium sized expos, trade shows and exhibitions. It can be joined to Raffles and Savoy to create a larger venue.

**Savoy:** For a variety of events, from business meetings and workshops to intimate gatherings and presentations. It can be joined to Kingston to create a larger space.

**Portside:** A popular venue for seminars, meetings, public lectures and workshops.

**Ross Flinders:** Ideal for a range of small professional events, including meetings, workshops, seminars, and presentations.

**Poolside Boardroom:** Perfect for smaller gatherings, comfortably seating up to 12 people.

07 4726 5265 | [functions\\_rydgestownsville@evt.com](mailto:functions_rydgestownsville@evt.com) | [www.rydges.com](http://www.rydges.com)



SAVOY



KINGSTON



RAFFLES



PORTSIDE

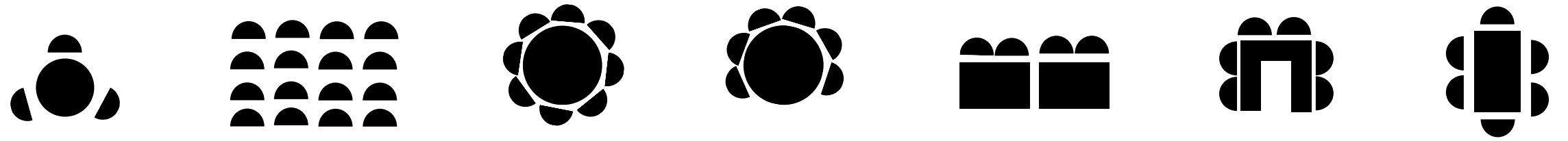


POOLSIDE BOARDROOM



ROSS & FLINDERS

# CAPACITY



	COCKTAIL	THEATRE	BANQUET	CABARET	CLASSROOM	U-SHAPE	BOARDROOM
POOLSIDE BOARDROOM	-	-	-	-	-	-	12
ROSS FLINDERS	50	60	50	40	40	-	36
PORTSIDE	60	50	40	32	27	24	24
SAVOY	60	60	60	40	36	21	25
KINGSTON	80	80	80	56	45	27	30
RAFFLES	100	160	100	96	100	36	35
SAVOY KINGSTON	150	140	140	96	80	50	-
RAFFLES KINGSTON	180	240	290	180	250	50	-
GRAND BALLROOM	400	500	350	280	216	-	-

# HIRE PRICES

	8am-12pm	12pm-5pm	5pm-12am	8am-5pm	12pm-12am	8am-12am
POOLSIDE BOARDROOM	\$200	\$200	\$400	\$300	\$600	\$800
ROSS FLINDERS	\$300	\$300	\$500	\$400	\$800	\$900
PORTSIDE	\$300	\$300	\$500	\$400	\$800	\$900
SAVOY	\$300	\$300	\$500	\$400	\$800	\$900
KINGSTON	\$300	\$300	\$500	\$400	\$800	\$900
RAFFLES	\$300	\$300	\$500	\$400	\$800	\$900
SAVOY KINGSTON	\$500	\$500	\$800	\$700	\$1,300	\$1,500
RAFFLES KINGSTON	\$500	\$500	\$800	\$700	\$1,300	\$1,500
GRAND BALLROOM	\$800	\$800	\$1,200	\$1,000	\$2,000	\$2,200



# VENUE INFORMATION

With stylish interiors, complimentary Wi-Fi, & cutting-edge audio-visual technology, your guests will experience the 'wow' factor we're known for. With three versatile rooms available for hire, which can be seamlessly combined to suit your needs.

## FOOD & BEVERAGE

Our dishes combine creativity & precision, highlighting the finest locally sourced, seasonal ingredients. Carefully crafted to exceed the expectations of discerning guests, our menus are designed for offering an unforgettable culinary experience.

## PREMIER HOSPITALITY

At Townsville Collective, we deliver exceptional service with warmth & professionalism. Hospitality is our passion, & every guest interaction is an opportunity to create a lasting impression. We focus on exceeding expectations, ensuring each event is memorable with world-class food & service.

## AUDIO VISUAL

Inroom sound system with wireless mic, phone connection via Aux, data projector & screen, dimmed lighting, lectern, lectern with mic. Additionally, an in-house sound system is provided, suitable for background music & speeches exclusively. For any additional audio-visual requirements checkout our recommended supplier list on the last page.

# BREAKFAST

## STANDARD PLATTERS

\$50 PER PLATTER

2 PIECES PER PERSON - 12 SERVES

Seasonal fruit platter: watermelon, honeydew, rockmelon, grapes, pineapple, & strawberry (GFDF/V/VEGAN)

Bacon, egg, & cheddar quiche

Sweet Mini muffins (V)

Spanakopita's with tomato chutney (V)

## SUBSTANTIAL PLATTERS

\$60 PER PLATTER

1 PIECE PER PERSON - 12 SERVES

Ham & cheese croissants

Bacon & egg sliders

Spinach, sundried tomato, onion, & parmesan quiche (V)

## PLATED

CHOOSE TWO | ALTERNATE DROP

\$39 PER PERSON

*Includes tea & coffee on arrival*

**Bacon Egg Benedict:** toasted ciabatta, cream spinach, poached egg & hollandaise sauce, topped with sumac

**Avocado on Sourdough:** half avocado dusted with toasted sesame, poach eggs, roquette & pine-nuts salad, lime wedge (DF)

**Big Breakfast:** rasher bacon, chipolatas, grilled tomato, scrambled egg, hash brown, sautéed mushroom, & spinach toasted ciabatta

**Potato rosti stack:** half avocado, sour cream, poached egg, & sweet chilli jam

**Belgian waffles:** seasonal berries, crème Chantilly, salted caramel & maple syrup

**Bottled water:** \$3.00 per person

**Arrival tea & coffee:** \$2.00 per person

**Continuous tea & coffee:** \$6.00 per person

**Jugs of juice:** \$3.00 per person (2 per table)

**Bottled juice:** \$4.50 per person

**Champagne breakfast after 10am:** \$9.00 per person

# WORKING STYLE LUNCH

*Minimum 15 guests.*

## **BUFFET**

**2 MAINS & 1 SALAD**

**\$43 PER PERSON**

*Includes complimentary dinner rolls*

Butter Chicken (GF)

Ravioli with sundried tomato, creamy spinach, pine nuts, & parmesan

Chicken Adobo (GF/DF)

Veggie Noodle Stir-fry (V)

Mongolian Beef (DF)

Loaded Potato Salad with crispy bacon, egg, & creamy mustard dressing (GF)

Classic Caesar Salad

Crunchy Garden Salad – cucumber, capsicum, onion, cherry tomato, toasted pepitas, & Japanese dressing (GF/DF/Vegan)

Couscous Salad with capsicum, pine nuts, cucumber, Spanish onion, sundried tomato, & feta (GF)

Fresh Pesto Pasta Salad

## **PLATED**

**SINGLE COURSE | ALTERNATE DROP**

**\$43 PER PERSON**

Chicken Schnitzel with sweet potato mash, seasonal greens, & gravy

Crumbed Steak with creamy mashed potatoes, seasonal greens, & pepper sauce

Grilled Salmon with roasted kipfler potatoes, green beans, & hollandaise

Pork Cutlet with couscous salad & creamy mustard sauce

Vegan Filo Curry with a crunchy garden salad & goddess dressing (DF/Vegan)

# CANAPES | PLATTERS

## CANAPES | \$7.50 PER PERSON 3 PIECES

Assorted Mini Pies  
Halal Cocktail Sausage Puffs  
Chicken Samosas  
Peking Duck Spring Rolls  
Mac & Cheese Croquettes  
Rendang Curry Puffs  
Vegan Empanadas  
Mini Quiches  
Mini Pasties  
Tomato Arancini (GF/Vegan/V)  
Bolognese Arancini  
Crispy Beef Dim Sum  
Spanakopita's  
Coconut-Crusted Prawns

## DESSERT CANAPES | \$5.00 PER PERSON 2 PIECES

Crisp Apple Bites (Vegan)  
Classic Lamingtons  
Decadent Caramel Slice (GF)  
Fruit & Grain Slice (DF)  
Velvety Red Velvet Slice (GF)  
Assorted Profiteroles  
Mini Cronut Bites  
Irresistible Rocky Road

## SUBSTANTIAL CANAPES | \$90.00 PER PLATTER 10 INDIVIDUAL SERVES

*Minimum 15 guests.*

Tennessee Smoked Chicken Tenders with tangy coleslaw & creamy ranch sauce  
Grilled Coral Trout with fennel  
House salad & zesty lemon dressing (GF/DF)  
Garlic Prawn & Avocado Rolls  
Japanese Beef Curry with fragrant jasmine rice (GF/DF)  
Pumpkin & Spinach Ravioli with rich Napoli sauce  
Mini Cheeseburger Bites with crispy fries  
Char-Siu Pork Bao Bun with pickled carrot, cucumber, sesame seeds, & teriyaki glaze  
Loaded Smashed Avocado on Ciabatta with Persian feta, roasted peppers, & cherry tomatoes  
Vegetarian Noodle Stir-Fry with toasted cashews & sesame seeds

## PLATTERS | \$99.00 PER PLATTER 10 SERVES

**Cheese Platter:** A delightful selection of Blue, Brie, Camembert, Fetta, Cheddar, paired with quince paste, assorted nuts, dried apricots, figs, & water crackers

**Antipasto Platter:** Prosciutto, artichokes, salami sticks, stuffed olives, baby gherkins, stuffed capsicum, beetroot dip, capsicum dip, & grissini

**Carnivore Platter:** Korean wings, sticky BBQ pork ribs, meatballs, chipolatas, beef sausage rolls, & crispy onion rings

# PLATED

*Minimum 20 guests.*

## ONE COURSE

*Includes complimentary dinner rolls*

**MAIN ONLY**

**\$60.00 PER PERSON**

## TWO COURSE

*Includes complimentary dinner rolls*

**ENTRÉE/MAIN OR MAIN/DESSERT**

**\$70.00 PER PERSON**

## THREE COURSE

*Includes complimentary dinner rolls*

**ENTRÉE, MAIN & DESSERT**

**\$85.00 PER PERSON**

## ENTRÉE

Crispy Pork Belly with velvety pumpkin purée, toasted pepitas, fried sage, & a rich beurre noisette (GF)  
Pan-Seared Scallops with soft polenta, prosciutto crumble, & a decadent burnt butter sauce (GF)  
Slow-Braised Pulled Lamb Shoulder with crumbled feta, pistachio dukkah, & a vibrant rocket & radish salad (GF)  
Twice-Baked Goat's Cheese Soufflé with roasted walnuts, rocket, & parmesan salad  
Crispy Chicken Goujons with a zesty sweet corn salsa & velvety whipped mustard

## MAINS

Oven-Roasted Pork Cutlet with silky celeriac purée, sautéed cabbage, & a tangy horseradish sauce (GF)  
Eye fillet paired with, Dutch carrots, Parisian mash, caper butter, & a rich pan jus (GF)  
Grilled Salmon with velvety sweet potato mash, a medley of seasonal greens, & a classic béarnaise sauce (GF/DF)  
Wild Mushroom & Snow Pea Risotto with crispy fried sage  
Chicken Supreme with a creamy pumpkin risotto, char-grilled asparagus, & chimichurri (GF)  
Pan-Seared Duck Breast with a parsnip purée, tender broccolini, sweet potato crisps, & a rich port reduction (GF/DF)

## DESSERT

Chocolate ganache tart served with a raspberry compote, pistachio praline & fresh cream  
Vanilla crème brûlée served with a vanilla shortbread (GF if requested)  
Sticky date pudding served with salted caramel & vanilla ice cream  
Panna cotta served with raspberry reduction seasonal berries

# BUFFET

*Minimum 30 guests.*

**2 Sides | 2 Mains | 2 Desserts**

**\$70 PER PERSON**

*Includes complimentary dinner rolls.*

**3 Sides | 3 Mains | 3 Desserts**

**\$80 PER PERSON**

*Includes complimentary dinner rolls.*

**4 Sides | 4 Mains | 4 Desserts**

**\$90 PER PERSON**

*Includes complimentary dinner rolls.*

## HOT SIDES

Rosemary & Garlic Roasted Vegetables (GF/Vegan)  
Creamy Potato Bake (GF/V)  
Seasonal Steamed Veggies with confit garlic (GF/DF/Vegan)  
Cauliflower & Broccoli Bake (GF/V)  
Crispy Green Beans with Bacon (GF/DF)  
Vegetarian Fried Rice (GF/V)

## COLD SIDES

Classic Caesar Salad  
Pumpkin, Spinach, Beetroot & Fetta Salad with balsamic glaze (GF)  
Potato Salad with crispy bacon, egg, & mustard dressing (DF)  
Mediterranean Couscous Salad  
Pesto Pasta Salad  
Fresh Greek Salad

## MAINS

Traditional Beef Lasagna  
Moroccan-Spiced Chicken with rich gravy (GF/DF)  
Cajun-Roasted Lamb Leg with mint gravy (GF/DF)  
Beef Sirloin Roast with pan jus (GF/DF)  
Slow-Roasted Pork Shoulder with crackling & apple sauce (GF/DF)  
Adobo Chicken with fragrant jasmine rice (GF/DF)  
Ravioli filled with sundried tomato, creamy spinach, pine nuts, & parmesan

## MAINS

Gold Band Snapper with zesty lemon caper sauce (GF)  
Creamy Butter Chicken (GF)  
Sri Lankan-Style Prawn Curry (GF)  
Classic Shepherd's Pie (GF)  
Moroccan Chickpea Stew (GF/DF)

## HOT DESSERTS

Sticky Date Pudding with decadent caramel sauce  
Apple Crumble with velvety custard  
Coconut Rice Pudding (GF)  
Lemon Delicious Pudding  
Chocolate Self-Saucing Pudding

## COLD DESSERTS

Chocolate Brownies with fresh strawberries (GF)  
Assorted Profiteroles  
Pavlova with seasonal fruits & passionfruit coulis (GF)  
Iced VoVo with fresh raspberries (Vegan)  
Chocolate Mousse topped with a sprinkle of malted chocolate powder

# DAY DELEGATE PACKAGE

Minimum 15 guests.

\$65 PER PERSON FULL DAY | \$55 PER PERSON HALF DAY

## Half Day Delegate Package AM/PM

- Arrival Tea & Coffee
- Morning Tea OR Afternoon Tea
- Lunch

## Full Day Delegate Package

- Arrival Tea & Coffee
- Morning Tea and Afternoon Tea
- Lunch

## LUNCH

*Choose 3 Individual items*

## INCLUSIONS

Chilled Water & Mints

Notepads & Pens

Data projector screen & In-House Audio

Roving Microphone

Lectern with Lectern Microphone

Whiteboard & Markers

Flipchart Paper & Markers

Directional signage positioned at key points on property

On-site car parking, subject to availability

Air-conditioned facilities

Complimentary Wi-Fi for all delegates

Complimentary Whole Fruits for Morning Tea & Afternoon Tea

## MORNING TEA | AFTERNOON TEA

*Choose 3 Individual items*

Banana & walnut loaf (Vegan, DF)

Orange & almond loaf (GF, DF)

Raspberry friand (GF)

Freshly baked biscuits

Pumpkin scones served with a strawberry jam & whipped cream

Mixed Danishes & croissants

Fruit platter (Vegan, GF, DF, V)

House made beef sausage rolls with tomato sauce (DF)

Assorted pies with hickory BBQ sauce (DF)

Spanakopita's with tomato chutney (V)

Assorted mini muffins (V)

Spinach & fetta mini quiches (V)

## WRAPS

Roast Beef & Sweet Mustard with pickles, rocket, Swiss cheese, & tomato wraps

Ham & Baby Spinach with tomato, aioli, cheddar, & Spanish onion wraps

Pesto Chicken with mesclun, sliced capsicum, & sour cream wraps

Roasted Pumpkin with Swiss cheese, spinach, sundried tomatoes, & hummus wraps

## TOASTED TURKISH SANDWICHES

Steak with caramelized onion, tomato relish, green oak lettuce, tomato, & cheese

Tennessee Smoked Fried Chicken with green oak lettuce, ranch dressing, tomato, & cheese

Vegetarian Panini with eggplant, pesto, rocket, roasted peppers, & sundried tomato

Vegan Burger with tomato, vegan aioli, green oak lettuce, Spanish onion, & smashed avocado

## HOT BITES

Chicken Satay Skewers with peanut sauce

Lamb Kofta with raita

Fish Bites with tartare sauce

Falafel with hummus

## SALADS

Potato Salad with crispy bacon, egg, & creamy mustard dressing (GF)

Classic Caesar Salad

Pumpkin, Spinach, Beetroot & Fetta with balsamic glaze (V)

Couscous Salad with capsicum, pine nuts, cucumber, Spanish onion, & feta (GF)

Pesto Pasta Salad



# BEVERAGE PACKAGES

## STANDARD

1-HOUR \$30 PER PERSON  
 2-HOUR \$45 PER PERSON  
 3-HOUR \$55 PER PERSON  
 4-HOUR \$65 PER PERSON

Great Northern Original on Tap  
 XXXX Gold on Tap  
 Great Northern Super Crisp  
 Tatachilla Sauvignon Blanc  
 Squealing Pig Chardonnay  
 Grant Burge Shiraz  
 Jacobs Creek Sparkling Pinot Noir  
 Brown Brothers Moscato  
 Juice and soft drinks on tap

## DELUXE

1-HOUR \$40 PER PERSON  
 2-HOUR \$60 PER PERSON  
 3-HOUR \$68 PER PERSON  
 4-HOUR \$75 PER PERSON

Great Northern Original on Tap  
 XXXX Gold on Tap  
 Great Northern Super Crisp  
 Hahn Premium Light  
 Corona  
 Somersby Apple Cider  
 Squealing Pig Sauvignon Blanc  
 Squealing Pig Chardonnay  
 Squealing Pig Rose  
 Grant Burge Shiraz  
 Grant Burge Cabernet Sauvignon  
 Brown Brothers Moscato  
 Jacobs Creek Sparkling Pinot Noir  
 Yellow Tail Prosecco  
 Mojito  
 Espresso Martini  
 Juice and soft drinks on tap

# ACCOMMODATION



## Rydges Southbank Townsville

23 Palmer Street, South Townsville 4810

<https://www.rydges.com/accommodation/townsville-qld/townsville/>

07 4726 5265

Rydges Southbank Townsville offers a prime location on Palmer Street, perfect for both business & leisure travellers. Situated in the heart of the CBD, we're close to shopping, dining, & entertainment, with stunning views of Townsville city, Castle Hill, & Ross River Marina. Enjoy modern amenities, including 24-hour reception, free Wi-Fi, pool, & on-site parking.

Attending an event at Rydges? receive a discount code when booking directly.



RYDGES APARTMENT



RYDGES DELUXE KING



RYDGES SUPERIOR KING

# WHAT'S NEXT?

Tell us all the details including, name, contact information, event details including dates, timing, guest numbers. One of the dedicated Sales Team will collate this information and send through a proposal with an outline of costing and booking information.

**Site Inspection:** To view the facilities, schedule an appointment.

**Event Confirmation:** You will receive a quote, this quote is a proposal and does not guarantee booking. To confirm, contact the Sales Team to arrange a contract and 30% deposit invoice. Return these within seven days for event confirmation.

**Changes:** Adjustments to guest numbers, equipment, or catering may incur extra charges and could affect availability. Communicate any changes promptly to ensure feasibility.

**Required Details:** Provide your name, contact information, guest count, seating style, and catering needs to receive a proposal. A minimum spend applies, and surcharges may be charged if the final total falls short.

**Final event requirements:** must be provided 3 weeks prior to event date. These details relate to catering options including dietary requirements, room layout, program and timing schedule, audio visual equipment, deliveries and all other event requirements. Failure to provide information by requested date will result in original requirements being catered for and charged to final event account.

The event coordinator may approve minor adjustments which will be charged to the final event account.

Failure to provide information by the requested date will result in the original numbers being catered for and charged to final event account.

Final Payment for outstanding event amount is due 3 weeks prior to event date. Failure to pay event by stated date will result in the cancellation of contracted event at the expense of the client. Please note beverage accounts are payable on conclusion of event if a bar tab is set up on the night of the event or you opt for payment on consumption.

Rydge's may sell another event on the same day as your event providing that the event concludes two hours prior to your event start time.

# FREQUENTLY ASKED QUESTIONS

## **Do I need to make an appointment to view the rooms or speak with a staff member?**

Yes. Please phone the Sales Team or send an enquiry through the website to find out about our room hire availability, and arrange a site visit.

## **Are there additional costs for public holidays?**

Yes, a 20% surcharge will apply to your overall event cost.  
Phone or email the Sales Team to discuss your needs about venue hire.

## **Is cleaning included in the venue hire cost?**

Yes, a standard clean is included in the venue hire price. Please ensure the room is left in the same condition as when you arrived. We have a recycling station and rubbish disposal station available.

## **How does the payment work?**

Tentative bookings are held for one month and then automatically released. A booking is regarded as tentative until the confirmation letter has been signed and returned. Full payment is required prior to your event. A refundable bond may also be required.  
Booking conditions apply and our full terms and conditions are available on request.

## **Is parking available?**

Yes. Parking for your event is free at Rydge's.

## **Is Wi-Fi available?**

Yes. You can access free wifi in all six rooms within the Rydge's rooms. Details will be provided upon booking.

## **How far in advance do I need to book?**

The sooner the better to secure the date and venue you want, our venues often get booked months, even years in advance. This also allows ample time to arrange catering and other requirements.

## **Why do I need to book Security?**

The Sales team will organise security for your event that reaches 100+ more attendees for an evening function with alcohol, this is due to Health and Safety requirements.

This will incur an additional fee of \$90 per hour and the guard will be required 30 minutes pre arrival and 30 minutes post event. This amount will automatically be applied to your invoice.

# RYDGES

SOUTHBANK TOWNSVILLE

07 4726 5265

[functions\\_rydgestownsville@evt.com](mailto:functions_rydgestownsville@evt.com)

f @Rydges Townsville

## HOW TO FIND

The venue offers exceptional accessibility, easy public transport options, & convenient parking facilities. Located walking distance from the Queensland Bank Stadium, it is easily reachable from the city centre.

For further instructions on the venue's location, visitors can explore [www.rydges.com](http://www.rydges.com) or contact the dedicated sales team for assistance.



# RECOMMENDED SUPPLIERS

## DECORATIONS | FURNITURE HIRE

Townsville Wedding & Events  
0416 192 100  
townsvillem weddings@hotmail.com  
<https://www.townsvillem weddingsandevents.com.au/>

Dreamscene Events  
0402 667 515  
sarah@dreamscene.com.au  
<https://dreamscene.com.au/>

Palm Events  
0438450135  
palmevents@outlook.com.au  
<https://www.instagram.com/palm.events/>

LUSH Balloon Co  
0408 883 011  
info@lushballoonco.com.au  
<https://www.lushballoonco.com.au/>

Lux & Co Events  
liana@luxandcoevents.com  
<https://luxandcoevents.com/>

Tiger Creative Balloons  
0450 255 792  
sharley@tigercreativeballoons.com.au  
<https://www.tigercreativeballoons.com.au/>

## AUDIO AND VISUAL

Pure AV Events  
(07) 4755 1144  
sales@puregroup.com.au  
<https://www.pureavevents.com.au/>

Wild Gravity  
(07) 4721 3540  
quotes@wildgravity.com.au  
<https://www.wildgravity.com.au/>

NQA AV  
1300 466 728  
info@nqav.com.au  
<https://nqav.com.au>

## EXPOS | TRADE STANDS

EDE Events  
07 4772 6611  
<https://www.edeevents.com.au>