



RYDGES

SOUTHBANK TOWNSVILLE

A venue as unique as your organisation

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 | 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

PLATTERS

\$99 PER PLATTER

2 PIECES PER PERSON - 12 SERVES

Pancakes and waffles platter with strawberries, bacon, maple syrup and whipped cream

Pastry platter of mixed danishes

Croissant platter of almond croissants and, ham and cheese croissants

Platter of cheese spinach triangles (V)

Bacon and egg toasted sandwiches

Egg mayo toasted sandwiches

Vege Avo toasted sandwiches

Ham and pineapple mini pizza

Brekky Wrap

Seasonal Fruit platter

PLATED

choose two | Alternate Drop

\$44 PER PERSON

Bacon Egg Benedict: Toasted English muffin, bacon, wilted spinach, poached eggs & hollandaise sauce, topped with sumac

Avocado on Sourdough: Smashed avocado on sourdough, dusted with dukkah, poached eggs, feta, roquette & balsamic glaze drizzle (V)

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

Belgian waffles: seasonal berries, crème Chantilly & maple syrup (V)

Vege Bowl: Quinoa, wilted spinach, garlic mushroom, blistered cherry tomato, cheese and green sauce (Vegan available, GF)

BUFFET

\$39 PER PERSON

Scrambled Eggs, Hash Browns, Bacon, Garlic Grilled Mushrooms, Chipolatas, Grilled Tomatoes, Spinach, Mixed Pastries, Fresh Fruit Platter, Butter & White Toast

ADDITIONALS

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

CANAPES | PLATTERS

CANAPES | \$10.00 PER PERSON 3 PIECES

Cucumber Shrimp: Base of cucumber topped with cream cheese and shrimp (A)

Salt and Pepper Calamari: Crispy calamari, served with tartare sauce

Salami, Cheese and Olives: Skewer with salami, cubed cheese, olive and basil

Smoked Salmon: Buttered bread with smoked salmon, horse radish cream and dill (I)

Vege Avo (Vegan): Spicy chickpea and avocado, on a cucumber slice, dressed with green goddess sauce and parsley.

Tomato Bruschetta (Vegan): Crostini topped with a mix of tomato, olive oil, basil and a drizzle of Italian glaze

Lettuce Cup of Caesar: Lettuce topped with crispy bacon, chicken, croutons, parmesan cheese and Caesar dressing

Chicken Garlic Kiev's: Crispy Chicken Kiev Balls filled with garlic herb butter, served with creamy ranch

Chicken Goujons: Crispy chicken breast goujons served with creamy ranch

Fish Bites: Crispy fish bites served with classic tartare sauce (I)

Dim Sims: Beef Dim Sims served with sweet chilli sauce

DESSERT CANAPES | \$5.00 PER PERSON 2 PIECES

Classic Lamingtons

Velvety Red Velvet Slice (GF)

Profiteroles

Orange and Almond Slice (GF, DF)

Watermelon Cucumber

Carrot Slice

Chocolate and salt caramel Sticky Date Pudding

SUBSTANTIAL CANAPES | \$99.00 PER PLATTER 10 INDIVIDUAL SERVES MINIMUM 15 GUESTS

Tennessee Smoked Chicken Tenders with tangy coleslaw & creamy ranch sauce

Salt and Pepper Calamari with a garden salad and tartare sauce (I)

Garlic Prawn & Bao Buns with Avocado and Tartare Sauce (A)

Pumpkin & Spinach Ravioli with rich napoli sauce

Cheeseburger Bites

Char-Siu Pork Bao Bun with pickled cucumber, sesame seeds, & teriyaki glaze

Loaded Smashed Avocado on crostini with Greek feta, cherry tomatoes, basil & Italian glaze

Chicken Quesadilla with ranch sauce

Beef Quesadilla with aioli sauce

PLATTERS | \$99.00 PER PLATTER 10 INDIVIDUAL SERVES

Antipasto Platter: Pepperoni, ham, salami, stuffed olives, baby gherkins, water crackers & capsicum dip

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

Vege Platter: Pumpkin Arancini, tomato arancini, falafel, spring rolls, spanakopita's, & hummus dip

Seafood Platter: Prawn cutlets (A), salt & pepper calamari (I), fish bites (I), lemon & tartare sauce

Seasonal Fruit Platter: Watermelon, honeydew, rock melon, grapes, strawberries and pineapple (GF/DF/V/Vegan)

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 rice, shallots, finished with crispy noodles & miso glaze (GF)

Slow-Braised Pulled Beef Short Rib with creamy polenta, sauteed broccolini & garnished with a sweet potato crisp

Salt & Pepper Calamari with mesclun salad & tartar sauce (I)

Crispy Chicken Tenderloin with a Pico De Gallo & honey mustard

Roasted Pumpkin Salad mixed leaves, feta & Balsamic glaze (V)

MAINS

Grilled Pork Cutlet with, balsamic glaze, silky carrot purée, sautéed Brussel sprouts, creamy mustard sauce & garnished with a sweet potato crisp (GF)

Eye Fillet paired with bacon, sour cream & chive jacket potato, cowboy butter, broccolini & garnished with crispy calamari rings (GF) (I)

Grilled Salmon with velvety creamy mash, broccolini, classic béarnaise sauce & topped with tarragon leaves (GF) (M)

Moroccan Chicken Supreme with sticky rice, char-grilled asparagus, creamy mushroom sauce & finished with crispy noodles (GF)

Penne Pasta with roasted veg, Napoli sauce, garnished with shaved parmesan & basil (V)

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

Coconut Panna Cotta served with passionfruit coulis and seasonal berries

Pistachio Baklava served with syrup & vanilla ice cream

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 and Garlic Roasted Vegetables (GF/Vegan)
Creamy Potato Bake (GF/V)
Seasonal steamed veggies with confit garlic (GF/DF/Vegan)
Nachos (GF)
Bacon and Cheese Loaded Fries

COLD SIDES

Classic Caesar salad
Roasted pumpkin, spinach, beetroot and fetta salad with balsamic glaze (GF)
Potato salad with crispy bacon, egg, and 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 gravy (GF/DF)
Beef Sirloin Roast with pan jus (GF/DF)
Slow-Roasted Pork Shoulder with gingered apricot sauce (GF/DF)
Adobo Chicken with fragrant jasmine rice (GF/DF)

MAINS

Roasted Vegetables Pasta (V)
Creamy Butter Chicken (GF)
Garlic Creamy Prawns (GF) (A)
Classic Shepherd's Pie (GF)
Veggie Noodle Stir-fry (V)

HOT DESSERTS

Warm Coffee Brownie Pudding
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)
Chocolate Mousse topped with a sprinkle of malted chocolate powder
Pistachio Baklava

DAY DELEGATE PACKAGE

Minimum 15 guests.

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)
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)
Spinach & cheese triangle with tomato chutney (V)
Chocolate chip scones
Bacon Egg Toasted Sandwiches
Egg mayo toasted sandwiches
Vege Avo toasted sandwiches

\$70 PER PERSON FULL DAY

Full Day Delegate Package
Arrival Tea & Coffee
Morning Tea
Lunch
Afternoon Tea

\$54 PER PERSON HALF DAY

Half Day Delegate Package AM/PM
Arrival Tea & Coffee
Morning Tea OR Afternoon Tea
Lunch

DAY DELEGATE PACKAGE

Minimum 15 guests.

LUNCH

CHOOSE 3 INDIVIDUAL ITEMS

WRAPS

Falafel, mesclun, hummus, pickle & cheese (V)
Roast Beef & Mustard with pickles, mesclun, cheese, & tomato
BBQ Pulled Pork with coleslaw & pickles
Chicken Caesar with lettuce, cheese, bacon & Caesar dressing
Roasted Pumpkin with cheese, spinach & sundried tomatoes (V)
Steak Fajita with sautéed peppers and onions, tomato, cheese & chipotle mayo
Buffalo Chicken with lettuce, shredded carrot, cheese & ranch dressing

SLIDERS

Mini Burger Pattie, mustard, lettuce, pickles & cheese
Tennessee Fried Chicken Tenders with lettuce, ranch dressing, tomato, & cheese
Crispy Fish Sliders, lettuce, tomato & tartare (I)
Veg Pattie Falafel with tomato, hummus, & lettuce (Vegan)

HOT BITES

Southern Style Chicken Tenders with honey mustard sauce
Fish Bites with tartare sauce (I)
Ham and cheese mini pizza
Devil Wing Dings with ranch sauce
Panko Prawn cutlets with Tartare (I)
Duck spring roll with sweet chill sauce

SALADS

Cucumber & Avocado Salad with red onion, dill, lemon juice & olive oil dressing (Vegan) (GF)
Classic Caesar Salad
Roasted pumpkin, mesclun & feta with balsamic glaze (V)
Kale & pasta Salad with cherry tomato, cucumber & olive oil dressing (Vegan) (GF)
Pesto Pasta Salad with spinach, sundried tomato, pine nuts & feta (V)
Greek Salad with cucumber, cherry tomatoes, olives, red onion, feta, oregano & olive oil (V)



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
Secret Stone Sauvignon Blanc
Secret Stone Chardonnay
19 Crimes 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 \$78 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
Pepperjack Shiraz
Pepperjack Cabernet Sauvignon
Brown Brothers Moscato
Jacobs Creek Sparkling Pinot Noir
Grant Burge Prosecco
Mojito
Espresso Martini
Juice and soft drinks on tap

ACCOMMODATION



Rydges Southbank Townsville

23 Palmer Street, South Townsville 4810

www.rydges.com/accommodation/townsville-qld/townsville/

07 4726 5265

Rydges Southbank Townsville offer 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, & onsite parking. Attending a wedding 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, wedding 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 a booking. To confirm, contact the Sales Team to arrange a contract and deposit invoice. Return these within seven days for wedding confirmation. A contract will need to be signed, returned along with a non-refundable deposit of \$1,000 for your wedding date.

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 4 weeks prior to wedding date. These details relate to catering options including dietary requirements, room layout, program and timing schedule, audio visual equipment, deliveries and all other wedding 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 4 weeks prior to your wedding 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.

Rydge's may sell another event on the same day as your wedding providing that the event concludes three 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 wedding is free at Townsville Collective.

Is wifi available?

Yes. You can access free wifi in all four rooms within the Rydges 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 wedding that reaches 100+ more guests 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

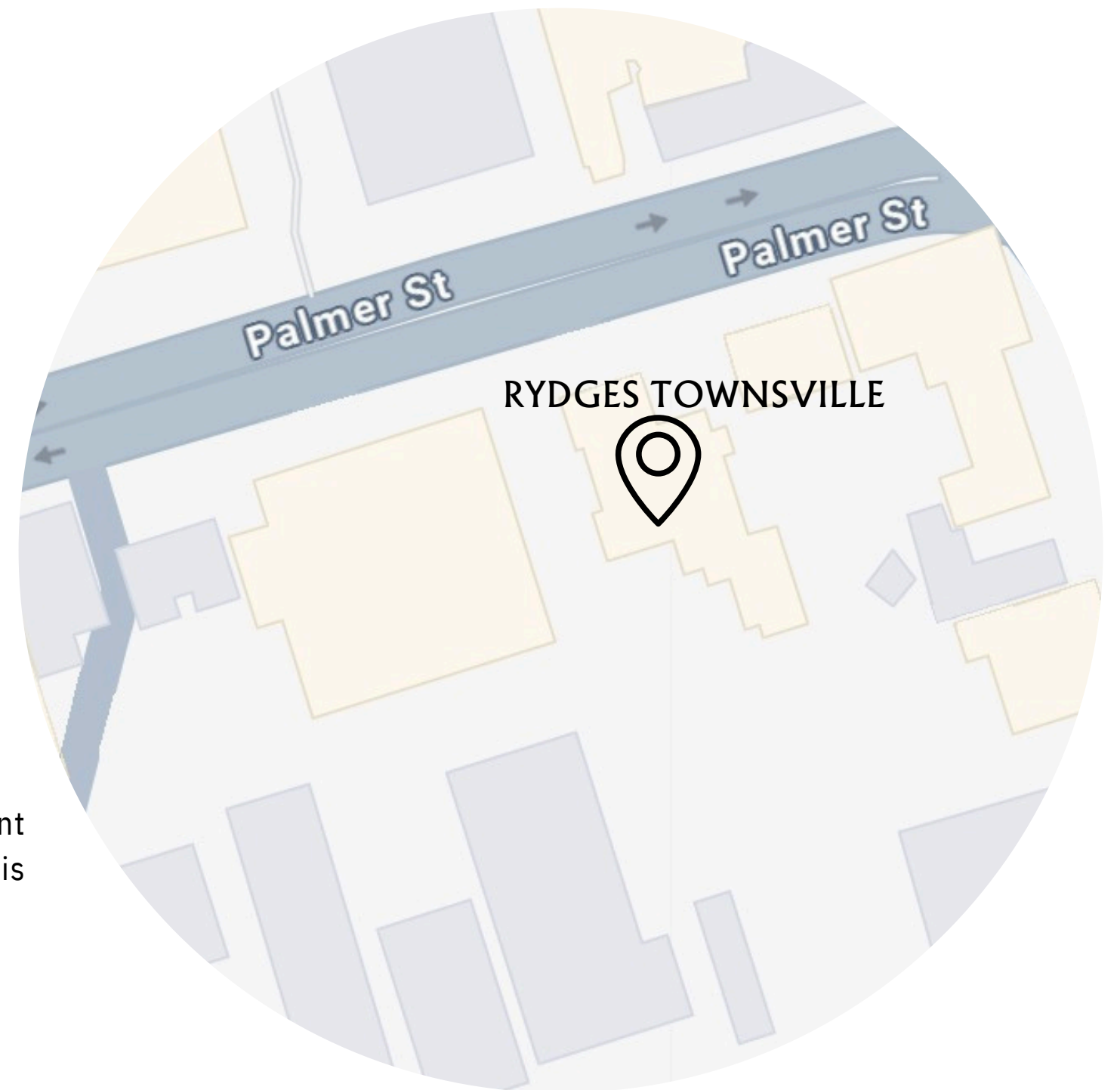
@Rydges Townsville



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 or contact the dedicated sales team for assistance.



RECOMMENDED SUPPLIERS

DECORATIONS | FURNITURE HIRE

Townsville Wedding & Events

0416 192 100

townsvilleweddings@hotmail.com

<https://www.townsvilleweddingsandevents.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>