



RYDGES

HOTELS · RESORTS

RYDGES SOUTHBANK TOWNSVILLE

CORPORATE & SOCIAL EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

ABOUT US

Along the vibrant stretch of Palmer Street, four locations stand just steps apart, each with event spaces brought to life by Townsville Collective.

Step into a boardroom and watch big ideas take shape over a well-run corporate meeting. Wander through to an intimate function room, set for a lunch among friends. Or arrive at the breathtaking Southbank Grand Ballroom, where vows are exchanged and milestones are toasted long into the night. Each space carries its own character, but every one is united by the same care; down to the menus, beautifully crafted to match the moment, whether it's a grand banquet, a relaxed lunch, or elegant canapés passed between conversations.

A collective built to hold every story worth celebrating.



VENUES



Poolside Boardroom

Boardroom 12

Perfect for smaller gatherings, comfortably seating up to 12 people.

Complete with a data projector, in-room sound system, overlooking the pool.



Ross Flinders

Cocktail 50 | Theatre 60 | Cabaret 40 | Classroom 42 |
U-shape 30 | Boardroom 36

The Ross Flinders Room is a versatile space for small to medium events, including seminars, meetings, workshops and lectures. With doors opening to the pool area and full AV included, it's both functional and inviting.

Located just down the hall from Palmers Bar & Kitchen, the room comes equipped with a data projector, screen, sound system, wireless microphone, lectern and mic.



Ross Flinders

Cocktail 60 | Theatre 50 | Banquet 40 | Cabaret 32 |
Classroom 27 | U-shape 24 | Boardroom 24

A popular venue for small to medium seminars, meetings, public lectures and workshops.

Complete with built in toilets, bar, verandah, data projector, screen, in-room sound system, wireless mic, lectern and lectern mic.

VENUES



Savoy

Cocktail 60 | Theatre 60 | Banquet 60 | Cabaret 40
Classroom 36 | U-shape 21 | Boardroom 25

A flexible space suited to business meetings and workshops to intimate gatherings and presentations.

Savoy can also be opened into Kingston to create a larger, more versatile room when required.

Featuring a built-in projector, in-room sound system, wireless microphone, removable staging and complimentary WiFi.



Kingston

Cocktail 80 | Theatre 80 | Cabaret 56 | Classroom 45
U-shape 27 | Boardroom 30

A flexible space ideal for medium-sized expos, trade shows, exhibitions and a wide range of corporate events.

Kingston can also be joined with Raffles and Savoy to create a larger, combined venue for expanded capacities.

Equipped with a pop up data projector, in-room sound system, lectern, roving microphone, removable staging and complimentary WiFi, it provides everything needed for streamlined presentations and polished event delivery.



Raffles

Cocktail 100 | Theatre 160 | Banquet 100 | Cabaret 96
Classroom 100 | U-shape 36 | Boardroom 35

Our largest single event space, Raffles offers an expansive and adaptable setting ideal for conferences, gala dinners, large workshops and social celebrations.

Featuring a built-in data projector, in-room sound system, lectern, removable staging and roving microphones, the room is fully equipped to support professional presentations and seamless event delivery. With complimentary WiFi and direct access to the adjoining foyer,

VENUES



1889

Cocktail 100 | Banquet 37

Step into timeless elegance with 1889, a versatile venue that seamlessly blends modern luxury with classic charm.

Boasting a spacious, wide verandah that wraps around the room, you'll enjoy stunning views of the Marina from every angle.

*Please note we do not offer the day delegate package, and the plated or buffet breakfast in 1889



Savoy Kingston

Cocktail 150 | Theatre 140 | Cabaret 96 | Classroom 80
U-shape 50 | Boardroom 35

Our Savoy and Kingston rooms combine to create a versatile event space ideal for mid to medium-sized conferences, workshops, dinners and celebrations.

Equipped with one built-in data projector, an in-room sound system, lectern, removable staging and two roving microphones, along with complimentary WiFi, the space supports seamless presentations and event delivery.

With direct access to a foyer featuring a built-in bar and elevator access.



Raffles Kingston

Cocktail 180 | Theatre 240 | Banquet 220 | Cabaret 180
Classroom 250 | U-shape 50

Our Raffles and Kingston rooms combine to create a spacious, versatile venue ideal for mid to large conferences, dinners and celebrations.

The space features one built-in data projector, an in-room sound system, lectern, removable staging and two roving microphones, along with complimentary WiFi.

Connecting directly to the foyer with a built-in bar and elevator access.

VENUES



Grand Ballroom

Cocktail 400 | Theatre 500 | Cabaret 280 | Classroom 216

Our Grand Ballroom is the largest and most versatile event space, combining the Savoy, Kingston and Raffles rooms into one venue. This venue connects directly onto a private foyer with a built-in bar, convenient elevator access and complimentary WiFi.

The space features two built-in data projectors, an in-room sound system, lectern, removable staging and three roving microphones, making it fully equipped for conferences, presentations and celebrations.

HIRE PRICES

	8am -12pm	12pm - 5pm	5pm - 12am	8am - 5pm	12pm - 12am	8am - 12am
POOL SIDE BOARD ROOM	\$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

	4 hours	6 hours
1889	\$300	\$600

BREAKFAST

PLATTERS
\$99 PER PLATTER
2 PIECES PER PERSON - 12 SERVES

Pancakes and Waffles with strawberries, bacon, maple syrup and whipped cream
Pastry Platter consisting of mixed danishes
Croissant Platter consisting of almond croissants and, ham and cheese croissants
Spinach and Cheese Triangles (V)
Bacon and Egg Toasted Sandwiches
Egg Mayo Toasted Sandwiches
Veggie Avo Toasted Sandwiches
Ham and Pineapple Mini Pizzas
Brekky Wrap
Seasonal Fruit

PLATED
\$44 PER PERSON
CHOOSE TWO | ALTERNATE DROP

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

CANAPES

CANAPES \$10 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** Spicy chickpea and avocado, on a cucumber slice, dressed with green goddess sauce and parsley (Vegan)
- Tomato Bruschetta** Crostini topped with a mix of tomato, olive oil, basil and a drizzle of Italian glaze (Vegan)
- 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 Salted Caramel Sticky Date Pudding

CANAPES

SUBSTANTIAL CANAPES

\$99.00 PER PLATTER

10 INDIVIDUAL SERVES

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 LUNCH & DINNER

1 - COURSE | MAIN ONLY | \$65 PER PERSON
2 - COURSE | ENTREE/MAIN OR MAIN/ DESSERT | \$75 PER PERSON
3- COURSE | ENTREE, MAIN AND DESSERT| \$85 PER PERSON
INCLUDES COMPLIMENTARY DINNER ROLLS

ENTREE

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 with 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 LUNCH & DINNER

2 SIDES | 2 MAINS | 2 DESSERTS \$75 PER PERSON
3 SIDES | 3 MAINS | 3 DESSERTS \$85 PER PERSON
4 SIDES | 4 MAINS | 4 DESSERTS \$95 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 Feta 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)
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 and Passionfruit Coulis (GF)
Chocolate Mousse topped with a sprinkle of Malt Chocolate Powder
Pistachio Baklava

DAY DELEGATE PACKAGE

\$70 PER PERSON FULL DAY | \$54 PER PERSON HALF DAY

FULL DAY DELEGATE PACKAGE

ARRIVAL TEA & COFFEE

MORNING TEA

LUNCH

AFTERNOON TEA

HALF DAY DELEGATE PACKAGE AM/PM

ARRIVAL TEA & COFFEE

MORNING TEA OR AFTERNOON TEA

LUNCH

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 THREE 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

DAY DELEGATE PACKAGE

LUNCH

CHOOSE THREE INDIVIDUAL ITEMS

WRAPS

Falafel with 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 with pattie, mustard, lettuce, pickles & cheese

Tennessee Fried Chicken Tenders with lettuce, ranch dressing, tomato, & cheese

Crispy Fish Sliders with 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 with 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)

ACCOMMODATION

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 Townsville Collective? Receive a discount code when booking directly.



RYDGES SOUTHBANK TOWNSVILLE

23 Palmer Street, South Townsville 4810

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

07 4726 5265

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.

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

FAQ

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.

Can we self cater? Self-catering is not available at Townsville Collective. Our wonderful Head Chef has designed the wedding menus to incorporate all requirements including dietary requirements and budgets to suit all.

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. Booking conditions apply and our full terms and conditions are available on request.

Is parking available? Yes. Parking for your event is free at Townsville Collective.

Is Wi-Fi available? Yes. You can access free wifi in all four rooms within the Townsville Collective 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

RECOMMENDED SUPPLIERS

DECORATIONS | FURNITURE HIRE

Townsville Wedding & Events

0416 192 100
townsvilleweddings@hotmail.com
www.townsvilleweddingsandevents.com.au/

Dreamscene Events

0402 667 515
sarah@dreamscene.com.au
www.dreamscene.com.au/

Palm Events

0438450135
palmevents@outlook.com.au
www.instagram.com/palm.events/

LUSH Balloon Co

0408 883 011
info@lushballoonco.com.au
www.lushballoonco.com.au/

Lux & Co Events

liana@luxandcoevents.com
www.luxandcoevents.com/

Tiger Creative Balloons

0450 255 792
sharley@tigercreativeballoons.com.au
www.tigercreativeballoons.com.au/

AUDIO AND VISUAL

Pure AV Events

(07) 4755 1144
sales@puregroup.com.au
www.pureavevents.com.au/

Wild Gravity

(07) 4721 3540
quotes@wildgravity.com.au
www.wildgravity.com.au/

NQA AV

1300 466 728
info@nqav.com.au
www.nqav.com.au

EXPOS | TRADE STANDS

EDE Events

07 4772 6611
www.edeevents.com.au



RYDGES

HOTELS · RESORTS

ENQUIRIES

07 4726 5265

functions_rydgestownsville@evt.com

www.rydges.com