



RYDGES
HOTELS · RESORTS

YOUR SPECIAL DAY

WEDDINGS AT RYDGES MACKAY SUITES

REFRESHINGLY LOCAL
RYDGES.COM

ABOUT US

Congratulations!

Say your 'I do's in the heart of Townsville.

Decadent elegance, stylish & sophisticated Townsville Collective creates a memorable wedding no matter size, theme, or vision, ensuring every detail reflects your unique love story. We do your day, your way! With an experienced sales team, we will curate an event like no other, to start your married lives together in the way you imagined and beyond.

From the grand foyer overlooking the vibrant Palmer Street and it's tropical overtones, to the Grand Ballroom dripping in opulence and classical chic, we have the perfect wedding venue to help you celebrate your big day.



ELEGANT AFFAIR

51 - 99 GUESTS

APRIL - OCTOBER \$2,500

NOVEMBER - MARCH \$2,000

- 8.5 hours of exclusive use (3:00pm–11:30pm) of your choice of the Kingston, Raffles or Savoy event spaces
- Reception set up/pack down with furniture, tablecloths, skirting, napkins & cutlery
- A complimentary one-night stay for the newlyweds at Rydges Southbank Townsville or The Palmer Collective
- Complimentary use of projector, screen, sound system, wireless mic & staging
- A hold of 10 rooms for family and friends travelling for your big day (subject to availability)
- Complimentary use of the Poolside Boardroom as your getting-ready space (subject to availability)
- Ceremony add-on, \$500: choose from the Poolside Garden, foyer fireplace or balcony setting, complete with 48 banquet chairs

INTIMATE BLISS

1 - 50 GUESTS

APRIL - OCTOBER \$1,500

NOVEMBER - MARCH \$1,000

- 8.5 hours of exclusive use (3:00pm–11:30pm) of your choice of the Portside, Savoy or Raffles event spaces
- Reception set up/pack down with furniture, tablecloths, skirting, napkins & cutlery
- A complimentary one-night stay for the newlyweds at Rydges Southbank Townsville or The Palmer Collective
- Complimentary use of projector, screen, sound system, wireless mic & staging
- A hold of 5 rooms for family and friends travelling for your big day (subject to availability)
- Complimentary use of the Poolside Boardroom as your getting-ready space (subject to availability)
- Ceremony add-on, \$500: choose from the Poolside Garden, foyer fireplace or balcony setting, complete with 48 banquet chairs

GRAND CELEBRATION

100+ GUESTS

APRIL - OCTOBER \$3,500

NOVEMBER - MARCH \$3,000

- 8.5 hours of exclusive use (3:00pm–11:30pm) of your choice of the Savoy Kingston, Raffles Kingston or Grand ballroom event spaces
- Reception set up/pack down with furniture, tablecloths, skirting, napkins & cutlery
- A complimentary one-night stay for the newlyweds at Rydges Southbank Townsville or The Palmer Collective
- Complimentary use of projector, screen, sound system, wireless mic & staging
- A hold of 15 rooms for family and friends travelling for your big day (subject to availability)
- Complimentary use of the Poolside Boardroom as your getting-ready space (subject to availability)
- Ceremony add-on, \$500: choose from the Poolside Garden, foyer fireplace or balcony setting, complete with 48 banquet chairs



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

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

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



CAPACITY

	Cocktail	Banquet	Cabaret
PORTSIDE	60	40	32
SAVOY	60	60	40
KINGSTON	80	80	56
RAFFLES	100	100	96
SAVOY KINGSTON	150	140	96
RAFFLES KINGSTON	180	220	180
GRAND BALLROOM	400	350	280

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 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, 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.

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

Is there options for signature cocktails?

Yes, we can offer two of the cocktails and give them unique names. These signature drinks will be available to your guests throughout the wedding for \$19 each.

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. 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

FLORIST

Townsville Flower Market

07 4721 2522
info@townsvilleflowermarket.com.au
www.townsvilleflowermarket.com.au/

Malpara Florist

07 4771 6767
sales@malpara.com.au
www.malpara.com/

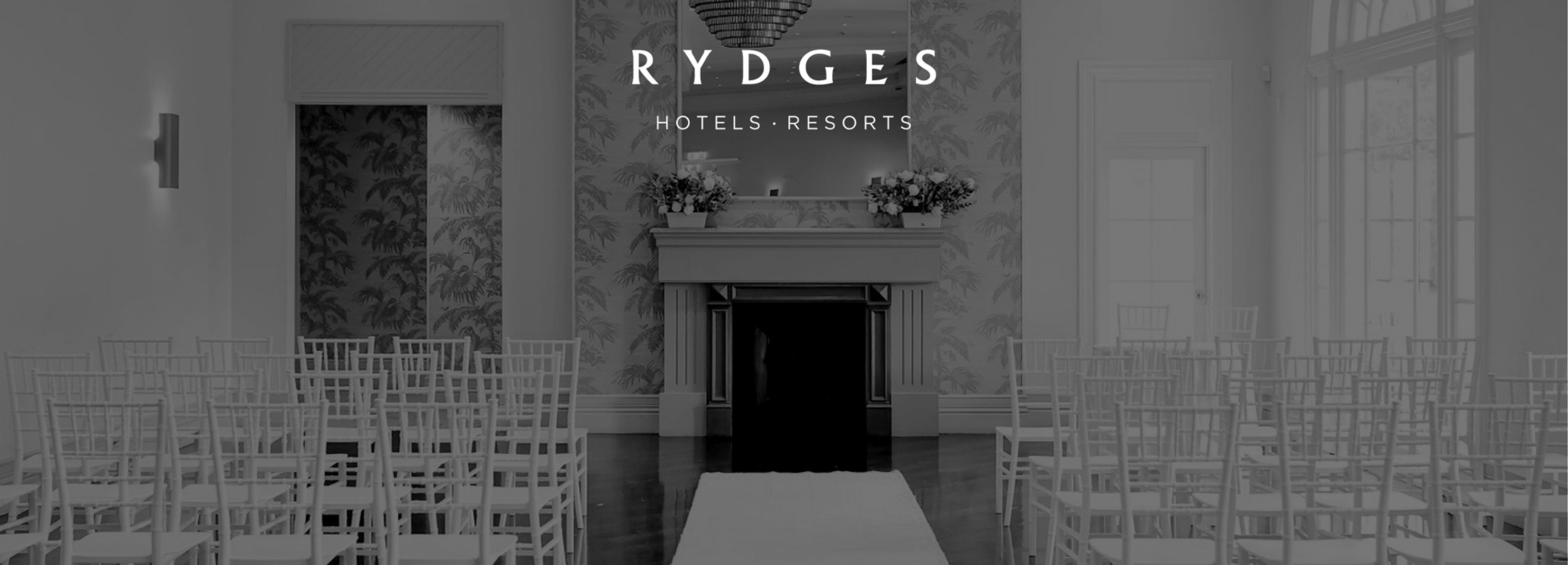
CELEBRANTS

Kelly Joy

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https://www.facebook.com/eronda.ceremonies/

Amanda Medill Celebrant

0411 018 387
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