



TOWNSVILLE YACHT CLUB

CONFERENCE PACKAGE 2026

THE PERFECT VENUE FOR YOUR NEXT CORPORATE FUNCTION

Located on the waterfront in the heart of Townsville's marina precinct, the Townsville Yacht Club provides a unique and professional venue for meetings, conferences and corporate events.

Combining stunning marina views, modern facilities and personalised service, our venue offers an inspiring alternative to traditional meeting spaces.

Whether you're planning a board meeting, workshop, training day or conference, our experienced team will ensure your event runs smoothly from start to finish.

Availability:

Wednesday - Sunday

Monday - Tuesday Corporate Lunch or Dinner - whole venue hire \$15,000 min spend



CONFERENCE ROOM LAYOUTS

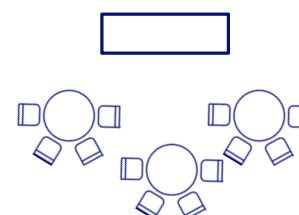
Our Mariner's Room is a versatile, fully equipped conference space. Layouts can be tailored to suit your group.

Room Hire Standard Inclusions:

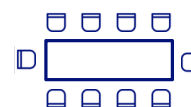
- Whiteboard & markers
- Projector & screen
- Lectern & microphone
- Powerboards & extension leads*

Room Hire = \$500

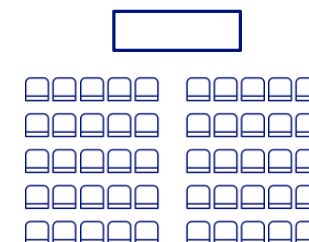
*Limited. Additional equipment available on request.



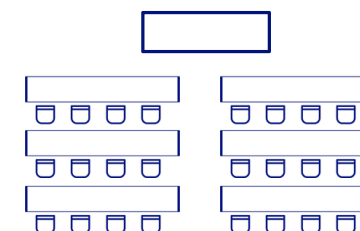
CABARET STYLE
CAPACITY - 49 PAX
(7 X TABLES OF 7 PAX)



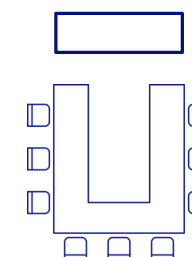
BOARDROOM STYLE
CAPACITY - 38 PAX



THEATRE STYLE
CAPACITY - 80 PAX



CLASSROOM STYLE
CAPACITY - 40 PAX



U-SHAPED STYLE
CAPACITY - 30 PAX

CATERING PACKAGES

All catering packages include morning tea and afternoon tea, as well as assorted soft drinks with lunch.

A variety of lunch packages are available to suit your event's needs. Choose from one of the packages contained in this brochure or request your own tailored package by contacting our [Functions Coordinator](#).

**Morning tea &
afternoon tea
options
(Select 1 choice)**

- Scones with jam and cream
- Selection of muffins
- Assorted Danish pastries
- Ham and cheese croissants



CATERING PACKAGES



COLD LUNCH \$38/PERSON

Morning tea & afternoon tea
Assorted sandwiches & wraps
Assorted soft drink

BUFFET LUNCH \$45/PERSON

Min 25 pax
Morning tea & afternoon tea
Buffet lunch
Your choice of one:
• Hot dish
• Side dish
• Salad
Assorted soft drink

Hot Dish - select 1

- Butter chicken (gf)
- Beef casserole (gf)
- Rosemary & root vegetable lamb ragout (gf)
- Chicken alfredo penne pasta
- Battered pork in plum sauce
- Spinach & ricotta tortellini with Italian herbs, garlic cream

Buffet Includes

- Bread Rolls & Butter

Side Dish - select 1

- Roasted potatoes
- Steamed vegetables
- White rice
- Penne pasta

Salad - select 1

- Garden salad with a side of balsamic dressing (v, gf, df)
- Potato, bacon, confit red onion, chives & paprika aioli
- Greek salad
- Caesar salad

PLATED LUNCH \$47/PERSON

< 40 pax delegates select from menu
> 40 pax, pre select two for an alternate drop

Morning tea & afternoon tea
Select your lunch from our conference menu (on the day)
Assorted soft drink

CUSTOM SELECTION | ADDITIONS

COLD LUNCH - \$25/PERSON



Freshly made assorted
Sandwiches & wraps
Assorted soft drink

BUFFET LUNCH - \$35/PERSON



Min 25 pax
Your choice of one: hot dish, side dish & salad
Assorted soft drink

PLATED LUNCH - \$37/PERSON



Order from the conference lunch menu
Assorted soft drink

MORNING OR AFTERNOON TEA

TEA & COFFEE



One choice
\$10/person
Two choice
\$18/person



All day tea & coffee
\$7/person
Per session tea & coffee
\$3/person

ORANGE JUICE



All day juice
\$7/person
Per session juice
\$3/person

FRUIT PLATTER



Serves 10 pax \$50

SALAD BOWL



Serves 10 pax \$50

SAVOURY PLATTER



Serves 10 pax \$110
Savoury Platter
Chicken tenders,
party pies, pasties,
sausage rolls,
BBQ Meatballs



TOWNSVILLE YACHT CLUB

POST EVENT MENU



CANAPES

\$45 pp – 4 canapé selections & 1 substantial

\$60 pp – Entrée platters, 4 canapés, 1 substantial & dessert platter

Additional: Canapés \$8 | Substantial \$12



Cold Canapés

- Quenelle of roast capsicum, feta & olive on crust (v)
- Roast shredded chicken, Asian slaw & peanut dressing in a wonton cup
- Smoked salmon, herbed cream cheese & crispy capers on profiterole
- Prawn & avocado tartlete (gf)
- Watermelon & feta skewers drizzled with balsamic glaze (v,gf)



Hot Canapés

- Baked scallops on cauliflower puree, crisp prosciutto in a spoon
- Mini meat pie topped with creamy mashed potato
- Goat's cheese & caramelized onion tartlet (v)
- Tempura prawns with dill aioli
- Roasted chicken & chive bouchee
- Vegetarian spring roll with peanut dressing (v)
- Malaysian satay chicken skewer



Substantials

- Butter Chicken with Rice (gf, df)
- Beef slider with chips (df)
- Battered flathead with chips, tartar, lemon
- Fish taco with shredded lettuce, salsa, guacamole & sour cream
- Spinach, pumpkin ricotta ravioli in a rich Napoli sauce (v)
- Nachos, salsa, guacamole, sour cream (v)

Entree Platters

- Chef's Selection of Entree Platters eg. Cheese, Antipasto, Savoury
- Chef's Selection of Cakes & Slices

(v) Vegetarian | (vg) Vegan | (df) Dairy Free | (gf) Gluten Free
Minimum catering numbers: 40 guests

PLATTERS

Serves 8 - 10 people per platter



Hot Seafood Platter \$160

Fish whiting, tempura prawn, panko calamari rings, breaded oysters, tempura scallops, torpedo calamari, lemon wedges & tartare sauce

Fresh Local Prawn Platter \$220

Fresh locally sourced Red Spot prawns with lemon & seafood dipping sauce

Slider Platter \$160

20 mini beef burger sliders

Savoury Platter \$110

Chicken tenders, party pies, sausage rolls, BBQ meatballs, pasties

Asian Platter \$120

Spring rolls, samosas, curry puffs, moneybags, savoury chicken wings

Antipasto Platter \$140

Selection of cold cuts, cabana, dips, char grilled capsicum, char grilled eggplant, semi & sun dried tomato, marinated artichoke, kalamata olives with a selection of crackers & ciabatta (can be made vegetarian^, vegan or gluten free on request)

Cheese Platter \$140

An exquisite selection of brie, blue & cheddar cheese, served with quince, relish, nuts, dried fruit & a selection of water crackers (can be made gluten free on request)

Fresh Fruit Platter \$110

Chef's selection of fresh seasonal fruit

Chef's Selection of Sandwiches \$110

Chef's Selection of Cakes & Slices \$120

Gluten Free Selection of Wraps \$120

CONFERENCE BOOKING FORM

Company name: _____
Contact name: _____
Conference Signage: _____

Phone: _____
Email: _____
Date of conference: Start/Finish time: _____
Number of expected attendees: Room layout: _____

CATERING REQUIREMENTS

Please choose

☐ **Delegate Package 1**

Morning Tea Selection: _____
Sandwich/Wrap Lunch
Afternoon Tea Selection: _____

☐ **Delegate Package 2**

Morning Tea Selection: Buffet Lunch
Select 1 Salad: _____
Select 1 Hot Dish: _____
Select 1 Side Dish: _____
Afternoon Tea Selection: _____

☐ **Delegate Package 3**

Morning Tea Selection: _____
Plated Conference Lunch
Afternoon Tea Selection: _____

☐ **Custom Packages**

Morning Tea - 1 Selection: _____
Morning Tea - 2 Selections: _____
Afternoon Tea - 1 Selection: _____
Afternoon Tea - 2 Selections: _____
Sandwiches and Wraps ☐
Buffet Lunch ☐
Plated Conference lunch ☐
All day tea & coffee ☐
1 session tea & coffee ☐
Fruit Platter ☐
Bowl of Salad ☐
Savoury Platter ☐

TIMINGS Client Arrival for Set Up: _____

Guest arrival: _____

Morning Tea: _____

Lunch: _____

Afternoon Tea: _____

Finish: _____

Post Catering: _____

ADDITIONAL REQUIREMENTS

Lectern ☐
Microphone ☐
Screen & Projector ☐
Whiteboard ☐



TOWNSVILLE YACHT CLUB

TERMS & CONDITIONS

BOOKING TERMS & CONDITIONS (Please read the following carefully).

Room hire fees must be paid and Townsville Yacht Club's Terms & Conditions signed and returned to confirm the booking.

As the club will

decline any other booking for the reserved area on this date, this amount is non refundable. A Public Holiday surcharge may apply to functions held on public holidays. Tentative bookings for up to 7 days.

Cancellations: The hire fee deposit is non refundable. Any catering cancellations made by the client outside the week prior to the event will be fully refunded. Cancellations made within seven (7) days of said event will forfeit 100% pre paid catering and room hire fee. The room hire fee can be transferred to an available date no later than 21 days from original conference date, pending availability.

Catering: Final guest numbers are required at least seven (7) days prior to the event and this number will be considered the guaranteed minimum attendance for catering and staffing purposes. Charges may apply for any additional guests attending on the day. All monies are to be paid in full at least four (4) days prior to the event date. Charges will be made based on additional numbers. All catering is to be provided by Townsville Yacht Club.

Access times for setup and pack down must be arranged in advance with management. Additional charges may apply for extended access outside agreed times.

Liquor Licence: The Club's liquor licence hours are from 10:00am to 12 Midnight Monday to Sunday. The club's liquor licence does not allow any beverages to be brought onto the premises. Please be aware that the Club is not permitted by law to serve alcohol to intoxicated persons or persons under 18 years of age.

Management reserves the right to refuse service, remove intoxicated persons or terminate a function where behaviour is deemed unsafe, aggressive, illegal or disruptive. No refund will be provided in these circumstances.

Damage: Any damage that is deemed to be not fair wear and tear due to inappropriate behaviour will result in the organiser being responsible for any cost incurred. The Club reserves the right to request a bond, which is fully refundable on the successful completion of your function. Blu tack can be used on the walls, but no sticky tape or other materials are to be used. No writing is permitted to any paper stuck to the walls. Additional cleaning fees may apply if the function results in excessive cleaning requirements beyond standard venue presentation.

Any external suppliers, entertainers, decorators or equipment providers must be approved by management prior to the event. Confetti, glitter, open flames, smoke machines, nails, staples or wall fixings are strictly prohibited. Townsville Yacht Club accepts no responsibility for loss or damage to personal items, decorations, gifts, equipment or vehicles brought onto the premises.

Management reserves the right to cancel any function if any of the above terms and conditions are not met.

Prices quoted are correct at time of printing whilst every effort will be made to keep these prices as standard, management reserves the right to change prices without prior notice. All prices quoted are inclusive of the Goods and Service Tax (GST). Management reserves the right to amend these Terms & Conditions at any time.

Please sign: I/We: _____

have read and agree to all of the terms and conditions set out in this agreement.

Signature: _____

Date: _____ / _____ / _____

PAYMENT METHODS

CASH Please pay at the Office

CREDIT CARD LINK WILL BE E-MAILED

To you by our Function Coordinator

DIRECT DEBIT DETAILS

Bank: ANZ Bank

A/C Name: Townsville Motor Boat & Yacht Club

BSB: 014-730

Account No: 4854 03077

Reference: Please quote company name & date of conference

OFFICE USE ONLY

Booking Accepted (Yes/No): Amount (\$):

Room Hire Fee Received: / /



TOWNSVILLE YACHT CLUB

CONTACT US

We make planning your corporate function easy.
Please contact us to book.



TOWNSVILLE YACHT CLUB

(07) 4772 1192

functions@townsvilleyachtclub.com.au

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townsvilleyachtclub.com.au



Scan here to go to
Townsville Yacht Club website