



TOWNSVILLE YACHT CLUB

CONFERENCE
PACKAGE

CONFERENCE ROOM LAYOUTS

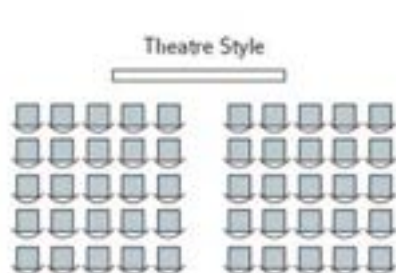
Our Mariner's Room conference area offers a versatile space,
modern equipment and professional service.

Room Hire

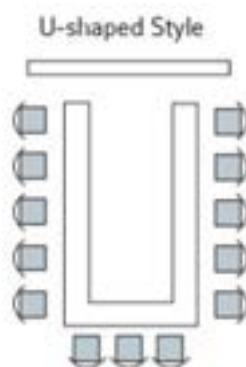
\$500

Room Layout may depend on your number of delegates attending.

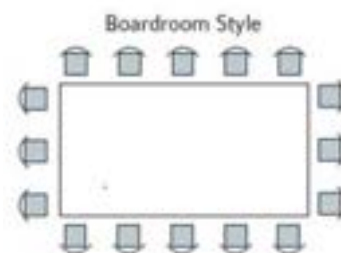
We are happy to discuss what may best suit your needs.



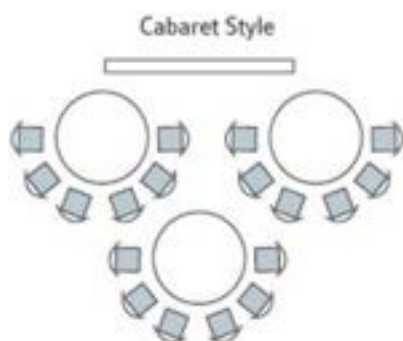
CAPACITY - 80PAX



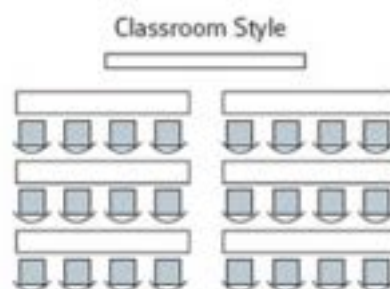
CAPACITY - 30PAX



CAPACITY - 38PAX



**CAPACITY - 48PAX
(8 X TABLES OF 6PAX)**



CAPACITY - 40PAX

TIMINGS

Wednesday & Thursday

8am - 5pm

Friday 8am - 4pm

Saturday & Sunday 11am - 4pm

Alternate time can be arranged on request.

Staffing fee will apply.

****Please note the Yacht Club is closed**

Monday's & Tuesday's



TOWNSVILLE YACHT CLUB

DELEGATE PACKAGES

DELEGATE PACKAGE 1

\$38 per person

White board, marker & duster
Data projector & screen
Lectern & microphone
All day tea & coffee
Morning tea (one choice)
Assorted Sandwiches & Wraps
Assorted soft drink
Afternoon tea (one choice)

MORNING / AFTERNOON TEA OPTIONS

FOR ALL PACKAGES

Scones with Jam & Cream
Selection of Muffins
Assorted Danish Pastries
Ham & Cheese Croissants

DELEGATE PACKAGE 2

\$40 per person

MINIMUM 25 PAX

White board, marker & duster
Data projector & screen
Lectern & microphone
All day tea & coffee
Morning tea (one choice)
Conference Buffet Lunch
Assorted soft drink
Afternoon tea (one choice)

BUFFET LUNCH

- Select one of each -

Salad

Garden Salad with a side of Balsamic
Dressing (v, gf, df)
Potato, Bacon, Confit Red Onion,
Chives & Paprika Aioli
Apple, Radish & Spinach Coleslaw

Pesto Pasta Salad

Hot Dish

Butter Chicken (gf)
Beef Casserole (gf)
Rosemary & Root Vegetable Lamb
Ragout (gf)
Pumpkin & Chickpea Curry (vg gf)
Pasta Napoli (v)

Side Dish

Roasted Potatoes
Steamed Vegetables
White Rice
Penne Pasta

INCLUDES

Bread Rolls & Butter



TOWNSVILLE YACHT CLUB

DELEGATE PACKAGES

DELEGATE PACKAGE 3

\$45 per person

White board, marker & duster

Data projector & screen

Lectern & microphone

All day tea & coffee

Morning tea (one choice)

Plated Conference Lunch

Assorted soft drink

Afternoon tea (one choice)

PLATED CONFERENCE LUNCH

Lunch Served at 12.00pm

*- Under 40pax delegates
select on arrival*

*- Over 40pax client to select
2 options for an alternate drop*

Beer Battered Mackerel, Chips &
Salad

Chicken Schnitzel, Chips & Salad

250g Rump Steak, Chips, Salad
and Gravy

Vegetarian or Vegan Salad

ADDITIONAL PACKAGE OPTIONS

Conference Fruit Platter \$50

CUSTOM PACKAGES

COLD LUNCH

\$25 per person

Freshly made assorted Sandwiches & Wraps

Assorted soft drink

BUFFET LUNCH

Minimum 25pax

\$30 per person

Assorted soft drink

PLATED CONFERENCE LUNCH

\$35 per person

Assorted soft drink

MORNING / AFTERNOON TEA

One choice: \$10 per person

Two choice: \$18 per person

TEA & COFFEE

All day tea & coffee \$7 per person

Per session tea & coffee \$3 per person

ORANGE JUICE

All day juice \$7 per person

Per session juice \$3 per person



TOWNSVILLE YACHT CLUB

POST CONFERENCE CATERING





Platters

Serves 8 - 10 people per platter



Hot Seafood Platter \$150

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

Fresh Local Prawn Platter \$220

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

Slider Platter \$140

15 mini beef burger sliders

Savoury Platter \$110

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

Asian Platter \$110

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

Antipasto Platter \$130

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 \$130

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 \$100

Chef's selection of fresh seasonal fruit

Chef's Selection of Sandwiches \$90

Chef's Selection of Cakes & Slices \$100

Canapes

MINIMUM 40PAX

\$45 pp | 4 Canape Selections & 1 Substantial

COLD CANAPES

Quenelle of roast capsicum, fetta & olive on crust (v)

Prawn & avocado tartlete (gf)

Crab & coconut tart (gf,df)

Smoked salmon, herbed cream cheese & crispy capers on profiterole

Oven baked salmon and avocado salsa spoon

SUBSTANTIALS

Cold Thai Beef Noodle Salad with Rice Noodles & Shredded Vegetables (Contains Peanuts, gf, df)

Butter Chicken with Rice (gf, df)

Green Chicken Curry with Rice (gf, df)

Chickpea Curry with Rice (v, vg, gf, df)

Beef Slider with Chips (df)

Beer Battered Flathead with Chips, Tartar, Lemon



HOT CANAPES

Cauliflower mash, baked scallop & prosciutto spoon

Mini meat pie topped with buttery mash

Tempura prawns with citrus aioli

Salt & pepper calamari (gf,df)

Seasonal arancini (Can be made v, vg, gf)

Vegetarian spring roll with sriracha aioli (v)

Tender chicken skewer with a butter sauce (gf)

Battered fish goujons with caper remoulade (df)

Each additional selection - Canape \$8 | Substantial \$12

(v) Vegetarian | (vg) Vegan | (df) Dairy Free | (gf) Gluten Free

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 ☐

TIMINGS

Client Arrival for Set Up: _____

Guest arrival: _____

Morning Tea: _____

Lunch: _____

Afternoon Tea: _____

Finish: _____

ADDITIONAL REQUIREMENTS

Lectern ☐

Microphone ☐

Screen & Projector ☐

Whiteboard ☐



TOWNVILLE YACHT CLUB

PAYMENT METHODS



TOWNSVILLE YACHT CLUB

CASH Please pay at the Office

CHEQUE

Make payable to Townsville Yacht Club

CREDIT CARD

Mastercard ☐ Visa ☐

Card No: _____

Expiry Date: _____

Payment Amount (\$): _____

Cardholders Name: _____

Signature: _____

Invoice No: _____

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

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

Room hire fees must be paid and TYC's Terms and Conditions signed and returned to confirm booking. As the club will refuse any other booking for the area on this date, this amount is non-refundable. A Public Holiday surcharge will apply to functions held on public holidays. We hold a tentative booking 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 the week of said conference 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.

Catering: Final numbers must be supplied to the club at least seven (7) days prior to the function date. All monies are to be paid in full at least four (4) days prior to the Conference date. Charges will be made based on additional numbers. All catering is to be provided by Townsville Yacht Club.

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.

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.

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).

Please sign: I/We: _____

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

Signature: _____

Date: / /

OFFICE USE ONLY

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

Room Hire Fee Received: / / _____

