



TOWNSVILLE YACHT CLUB

Function Package

2025



Celebrate with us at the Townsville Yacht Club

Offering premium facilities and dining, the Townsville Yacht Club is the idyllic overwater location for your next celebration.

From large scale events to corporate meetings, weddings, functions, birthdays, Christmas celebrations, product launches and all of life's celebrations.

A unique and iconic venue, Townsville Yacht Club is the idyllic year round setting. Spectacular water views, exceptional hospitality and endless memories.....



Just for You

A Perfect Area For Your Guest Numbers

Function Area	Capacity (Minimum & Maximum)	Availability	Catering	Area Hire	Minimum Spend (Final numbers 7 days prior & pre paid food & min spend)
Deck (Restaurant Table)#	1 - 40	Wed - Sun Lunch Wed - Sat Dinner	Restaurant Menu	-	Can pay on tab or individually
Mariner's Room	40 - 100	Wed - Sun' 11-4 6-Late	Plated, Buffet Canapes, Platters	m: 400 nm: 500	Food Spend 1000 Jan-Oct 1600 Nov-Dec
Foredeck Pavilion (Marquee)#	40 - 150	Wed - Sun' 12 - 4 6 - Late	Buffet, Canapes, Platters	m: 400 nm: 500	Food & Beverage Spend 3000* Wed - Thurs & Sun 4000* Fri - Sat
Foredeck Pavilion and Mariner's Room	50 - 200	Wed - Sun' 12 - 4 6 - Late	Buffet, Canapes, Platters	m: 500 nm: 600	Food & Beverage Spend 8000* Wed - Thurs & Sun 10,000* Fri - Sat
Whole Venue^	Please discuss with Function Coordinator	Sun^ Mon - Tue^	Plated, Buffet, Canapes	m: 500 nm: 600	Food & Beverage Spend 15,000*

*30% Minimum spend on food m = members nm = non member. # Club background music only. ^ Please ask Function Coordinator for more information
' Club closes Sunday evening



The Deck

We offer restaurant table bookings for all occasions for up to 40 people. You can have drinks & order our delicious meals from our restaurant menu, while admiring our stunning marina views and celebrating with friends & family.

Mariner's Room

Our air conditioned function room, offers floor to ceiling bi-fold windows with stunning views over the marina. Light and bright during the day, moody and private in the evening.

AV: Screen & Projector, Lectern & Microphone

Music: Your choice (Own Music, DJ, Juke Box, Musician or Club Background Music)

Capacity: 100 cocktail
100 seated (Depending on set up and Menu)



Foredeck Pavilion Marquee

Our Foredeck Pavilion Marquee delivers a one of a kind experience at the Yacht Club. Enjoy stunning views over the marina - an ideal backdrop for any occasion. With festoon lighting and flame lights, the space creates a laid back and inviting vibe.

AV: Lectern & Microphone

Capacity: 150 Cocktail

Music: Yacht Club background music only

Catering: Buffet, Canapes or Platters



Foredeck Pavilion & Mariner's Room

Enjoy the best of both worlds when you book the Foredeck Pavilion and Mariner's Room together.

Utilise both areas for a lively cocktail style event or even some pre dinner drinks and dinner. You can enjoy the relaxed, open air ambience of the Pavilion and the stylish comfort of the air conditioned Mariner's Room.

Whatever your vision, we're here to help create your perfect function.

AV: Lectern & Microphone
Screen & Projector

Music: Background Music

Capacity: 50 - 200

Catering: Cocktail or Buffet



Catering Menus

Canapes

\$60 pp | Entree Platters, 4 Canapes, 1 Substantial & Dessert Platter
\$45 pp | 4 Canape Selections & 1 Substantial

COLD CANAPES

Quenelle of roast capsicum, fetta & olive on crust (v)
Smoked salmon, herbed cream cheese & crispy capers on profiterole
Prawn & avocado tartlete (gf)
Crab & coconut tart (gf,df)
Oven baked salmon and avocado salsa spoon

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)
Battered fish goujons with caper remoulade (df)
Seasonal arancini (Can be made v, vg, gf)
Vegetarian spring roll with sriracha aioli (v)
Tender chicken skewer with a butter sauce (gf)



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

ENTREE PLATTERS

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

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

(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 \$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

Buffet

Buffet 1 \$60 per person
Buffet 2 \$75 per person
Buffet 1 with Entree platters \$75
Buffet 2 with Entree Platters \$90

Select 2 | Salad

Garden salad
with a side of balsamic dressing (v, gf, df)

Potato, bacon, confit red onion,
chives & paprika aioli (gf)

Traditional Greek salad (v, gf)

Apple, radish & spinach coleslaw (v, gf)

Pesto pasta salad (v, df)

Select 1 | Roast

MSA roast beef
with Yorkshire pudding & red wine jus

Garlic & rosemary infused
leg of lamb (gf, df)

Roasted leg of pork with crackling
(gf, df)

Whole roasted farm house chicken with
Yorkshire pudding (gf, df)

Buffet 1 - Select 1 Buffet 2 - Select 2

Hot Dish

Grilled Atlantic salmon
topped with a fresh herb butter (gf)

Wild caught barramundi
in a lemon butter cream sauce (gf)

Classic beef & mushroom ragout (gf,df)

Chicken thigh with a wild mushroom
& seeded mustard sauce (gf)

Rosemary & root vegetable
lamb ragout (gf,df)

Pumpkin & chickpea curry
with coconut rice
& naan bread (vg, v)

Oven baked spinach
& ricotta tortellini (v)

Included in all buffets

Bread rolls & butter

Chef's selection of roasted
& steamed vegetables

Dessert

Chef's selection of tarts,
slices & cakes

Included in Buffet option with Entree Platters

Chef's Selection of Entree Platters
eg. Cheese, Antipasto, Savoury

Additional Options

Fresh local prawns \$25pp
New Zealand pacific oysters \$25pp
(gf,df)

Minimum 40 Adults, Menus can be tailored on request. Additional options need to be catered for all guests.
Kids 0-3years Free 4-12years Half Price .

Alternate Serve Menu

Two Courses \$70pp

Three Courses \$80pp

Choice of 2 dishes per course, served alternately
accompanied by bread & butter

ENTREES

Mint marinated lamb cutlet
with salad, feta, cherry tomato
& olive (gf)

Prawn & orange salad
with a chilli lime dressing (gf, df)

Tandoori chicken stack
layered with crispy tortilla, avocado,
rocket & mango yoghurt

Roasted stuffed field mushroom
filled with ricotta,
set on a bed of rocket (gf)

Peking duck salad
with crispy wonton wrappers,
hoisin & sesame peanut dressing

Roasted pumpkin, beetroot & haloumi
with spinach, pepitas & balsamic glaze
dressing (v, gf, vg^)

MAINS

250g MSA Sirloin
with roasted garlic kipfler potatoes,
green beans, grilled field mushroom &
rosemary jus lié (gf, df)

Oven baked herb spiced beef cheeks
with mashed potato, wilted greens &
thyme jus lié (gf)

Char grilled pork cutlet
served on a herb polenta cake,
buttered greens & a
maple syrup apple sauce (gf)

Supreme of chicken with a grain
mustard sauce, with golden kipfler
potato & Dutch carrots (gf)

Crispy skinned salmon
with coconut rice, Asian greens with
sweet sesame soy (gf, df)

Grilled barramundi
with a tarragon & lime butter,
served with citrus, herb risotto &
sautéed broccolini (gf)

DESSERT

Dutch apple pie
with vanilla bean ice cream
& fresh berries

Baked lemon lime cheesecake
with raspberry coulis
& vanilla crème fraiche (gf)

Pavlova
topped with chantilly cream,
seasonal fruit compote
& blueberry coulis

Lemon meringue pie
with mango coulis
& vanilla bean mascarpone

Sticky date pudding
with salty caramel sauce
& vanilla ice cream

Chocolate mud cake
with chocolate ganache,
& vanilla bean mascarpone

Minimum 40 people, Children's meals available on request for under 12 years, dietary requirements can be catered for with final numbers

^ Can be made Vegan. Your Cake served as dessert with coulis and cream \$5pp. 2 courses can be entree & main, or main & dessert

Beverages

Beverages

Bar Tab

Set up a bar tab with your \$ limit.

We supply wrist bands for your guests to access your bar tab at the bar.

Select from our Head over Heals house wines, all tap beverages, soft drinks, juice, coffee & tea, you can then choose to include house spirits, or you can have all beverages available for your guests.

Bar tab includes:

Set bar tab limit, your choice of beverages, wristbands for guests.

Pay the bar tab at the end of your function.

Cash bar

Fully stocked bar, available for your guests to purchase their choice of beverages at their own expense and leisure.

Cocktails

A wide range of cocktails available for purchase or to be added to bar tab.

Tea & coffee

Coffee & tea station set up in Mariner's room.

Brewed coffee and selections of tea at \$3 per person, or a barista espresso coffee, which can be added to a bar tab.

Private Bar \$200 (4 Hours)

Enjoy a private bar with bar tab only. More information on request.

All beverage options are available for all functions.

Please see our beverage list for pricing.



Recommended Suppliers

DECORATIONS/ EQUIPMENT

Townsville Weddings & Events 0416 192 100 | townsvilleweddings@hotmail.com

Pure Events: 0418 776 779 | sales@puregroup.com.au

Select Events: 07 4772 6611 | info@edeevents.com.au

Balloons: Lush Balloon Co | 0408 883 011 | Tiger Creative Balloons | www.tigercreativeballoons.com.au

Light the Night Glow Party Hire | 0458 212 023 | www.lightthenightnq.com.au

DJ/ ENTERTAINMENT

DJ Laminate: 0405 587 348 | lamondtalima58@gmail.com | Pooles of Music | 0439 759 975

Party Time: 4728 5500 | info@partytimeonline.com.au

Blackjax Casino Tables: 0432 678 846 | info@blackjax.com.au

ACCOMMODATION

Aligned Corporate Residences Apartments: 07 4726 4444 | townsville@acresidences.com.au | Located across the road from the Yacht Club

*Please contact direct to receive discounted room rate if you are holding function at Townsville Yacht Club.



Terms & Conditions

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.

Catering payment

All catering is to be provided by Townsville Yacht Club. Confirmation of menus are required minimum 2 weeks prior to your function with approximate numbers. Final numbers must be confirmed no later than 7 days prior to your function. No refunds will be given after that time if your numbers decrease. If you wish to increase your numbers after this time, we will check with our head chef to ensure we can provide the same menu. Any additional last minute increase in numbers must be paid immediately after the approval. Payment is to be made in full no later than 7 days prior to the function. The minimum spend on Food & Beverages is non-refundable. Menus and prices are subject to change without notice.

Cancellations

The hire fee deposit is non refundable. Any catering cancelations made by the client outside the week prior to the event will be fully refunded. Cancellations made within the week of said function will forfeit 100% of pre-paid catering and room hire fee. The room hire fee can be transferred to an alternative available date confirmed by clubs management. Foredeck bookings may be subject to cancellation due to weather conditions.

All cancellations must be made in writing and sent to functions@townsvillyachtclub.com.au.

Public holidays

Surcharges may apply to the food and beverage value of functions booked on a public holiday.

Damage

Any damage to Townsville Yacht Club, function facilities, equipment, fittings or surrounds caused by the client/ client's guests, will be the financial responsibility of the client. The costs associated with repairs or abnormal cleaning will be charged to the client. Townsville Yacht Club is always extremely careful when looking after people and their belongings, however accepts no responsibility for the damage or loss of items on our premises prior to, during or after a function. Any items left on site will be disposed of after 7 days unless prior arrangement has been made.

To confirm your function please sign the terms & conditions and function booking form and return to our function coordinator

Liquor licence

The Yacht Club's liquor licence hours are from 10:00am to 12 Midnight Monday to Sunday. The club's liquor licence does not allow any alcoholic 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. Entertainment content and volume restrictions apply.

Decorations

The function areas may be decorated to your personal colour scheme or theme. Please note that nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface to the building. Management must approve all signage in the public areas. Table sprinkles, confetti, confetti balloons, party poppers, coloured streamers and rice are not permitted anywhere within the buildings or grounds. The use of these products will result in the client being issued an additional cleaning fee. All decorations must be removed from the function area at the conclusion of your function unless prior arrangements have been made with the Function Coordinator.

Deliveries

Items being delivered on your behalf must be boxed and labelled with your function's name clearly marked. Delivery and pick up details (including contact details) must be confirmed with the Function Coordinator. Although all care is taken, no responsibility is taken for lost or damaged goods.

Management of Townsville Yacht Club reserves the right to request a bond, which is fully refundable on the successful completion of your function.

Townsville Yacht Club 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. Prices are effective as of 1st January 2025. All prices are inclusive of GST.

Please sign - I/We (Name): _____

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

Signature: _____ Date: / /

Booking Details

Client Name: _____

Company Name (if applicable): _____

TYC Membership Number (if applicable): _____

Email: _____

Mobile Phone: _____

Company/Home Phone: _____

Date of Function: _____

Function Time (please circle): 11am-4pm / 6pm-late / _____

Function Area (please circle) : Mariner's Room / Pavilion / Deck

Number of People (estimated): _____

Reason for Function: _____

Signage for function: _____

Bar Requirements (please circle): Bar Tab / Cash Bar / Private Bar

Catering Format:

- Platters / Canapes
- Alternate drop (please circle): Two course or Three course
- Buffet: Buffet 1 / Buffet 2 / 1 with platters / 2 with Platters
- Additional Requirements: _____

To confirm your function please sign the terms & conditions and function booking form and return to our function coordinator

We ask for the venue hire as deposit for your function.

You can pay at the Yacht Club, Direct debit or provide your credit card details.

Direct Debit Details

Bank: ANZ Bank
A/C Name: Townsville Motor Boat & Yacht Club
BSB: 014-730
Account No: 4854 03077
Reference: Please quote function name/date

Credit Card (Visa or Mastercard)

Card No: _____ - _____ - _____ - _____

Expiry Date: ____ / ____

CCV Number: ____

Cardholders Name: _____

Signature: _____

Invoice No: _____

Payment Amount (\$): _____

Office Use Only

Booking Accepted: Yes / No

Deposit Amount Paid (\$): _____

Room Hire Fee received on: ____ / ____ / ____

Contact Us

We'd love to hear from you!
Please let us know if you have any
questions or would like to book your
next function.

Phone: 07 4772 1192

Email: functions@townsvilleyachtclub.com.au

Website: townsvilleyachtclub.com.au

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PO Box 484, Townsville, QLD, 4810



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