



TOWNSVILLE YACHT CLUB

Function Package

2026



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



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.

The Cove

Discover The Cove, a relaxed and inviting semi private space right next to the bar, perfect for your next casual get together. This space is the ideal spot to gather friends, enjoy a few drinks, and share delicious platters from our platter menu. The Cove is all about keeping it simple, social, and memorable.

Cocktail style - up to 35 people (*subject to set up)



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
80 seated (Depending on set up and Menu)

Linen: Round Tablecloths (Only) \$15 per cloth



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 all occasions. With festoon lighting, mood lighting and flame lights, the space creates a laid back and inviting vibe.

AV: Lectern & Microphone, TV

Music: Yacht Club or your background music only

Capacity: 150 Cocktail



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: 80 - 200



Whole Venue

Looking for a private venue all to yourself? On Monday's and Tuesday's, you can exclusively hire our Venue for your event. Whether it's a corporate function, celebration, conference dinner or special occasion, you'll enjoy complete use of our spaces, professional service, and stunning marina views without sharing!



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
The Cove	10 - 35	Wed - Sun'	Platters	Nov/Dec: 100	-
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 Spend 1000 Jan-Oct 1600 Nov-Dec
Foredeck Pavilion and Mariner's Room	80 - 200	Wed - Sun' 12 - 4 6 - Late	Buffet, Canapes, Platters	m: 500 nm: 600	Food & Beverage Spend 4000* Wed - Thurs & Sun 5000* 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

Catering Menus

Canapes

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

COLD CANAPES

Quenelle of roast capsicum,
fetta & 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 & fetta skewers
drizzled with balsamic glaze (v, gf)

HOT CANAPES

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

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 \$160

Fish whiting, tempura prawns, 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

Chef's Selection of Gluten Free Wraps \$120

Buffet

Buffet 1 \$60 per person - select 1 hot dish, 1 roast, 2 salads

Buffet 2 \$75 per person - select 2 hot dishes, 1 roast, 2 salads

Buffet 1 with Entree platters \$75 - select 1 hot dish, 1 roast, 2 salads

Buffet 2 with Entree Platters \$90 - select 2 hot dishes, 1 roast, 2 salads

Buffet 1 - Select 1 Buffet 2 - Select 2

Hot Dish

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

Classic beef & mushroom ragout (gf,df)

Chicken thigh with creamy truffle
infused mushroom sauce (gf)

Green chicken curry with fragrant
Jasmine rice (gf, df)

Creamy potato bake (gf,v)

Battered pork in hoisin plum sauce
with Jasmine rice

Garlic vegetable stir fry (gf,df)

Select 1 | Roast

MSA roast beef
with Yorkshire pudding & gravy

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

Herb marinated roast pork leg
with crackling (gf, df)

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

Select 2 | Salad

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

Potato & bacon salad (gf)

Traditional Greek salad (v, gf)

Pumpkin, spinach, beetroot & fetta salad
with balsamic glaze (gf)

Caeser salad, bacon parmesan cheese &
house Caesar dressing

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 prawns \$20pp
Tasmanian oysters \$20pp
(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 \$72pp

Three Courses \$82pp

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

ENTREES

Pan seared scallops with romesco
sauce, onion, capsicum & lemon zest

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

Chicken & roasted capsicum
roll ups (gf)

Triple cheese gnocchi (v)

Roasted chicken in crispy wonton cups
with hoisin & sesame peanut dressing

Orange & honey battered pork
with Asian slaw

MAINS

250g MSA Scotch fillet
with creamy mashed potato, broccolini,
dutch carrot & red wine jus (gf)

Slow cooked beef cheeks
with creamy mashed potato
& wilted greens

Lamb mingnon served with
carrot puree, asparagus & broccolini

Crispy skin salmon
with coconut rice, Asian greens &
drizzled with sweet sesame soy (gf,df)

Chicken Saltimbocca with citrus, tomato
risotto, broccolini & dutch carrot (gf)

Crumbed lamb cutlet with pumpkin
puree, broccolini & a side of tatziki

DESSERT

Lemon & lime cheesecake
with berry coulis &
vanilla bean fraiche (gf)

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

Sticky date pudding
with salted caramel sauce
& vanilla ice cream

Chocolate mud cake
with chocolate ganache,
& vanilla bean mascarpone

Strawberry cheesecake with
fresh berries, vanilla bean mascarpone
& berry coulis

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

^ 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 Heels 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.

Guests pay at 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.



Booking Information

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 Pinky: Craig Stephens 0427 722 977 | www.pinkys.com.au

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

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

ACCOMMODATION

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

Catering payment

All catering is to be provided by Townsville Yacht Club. Confirmation of menus is required minimum fourteen (14) days prior to your function, together with approximate guests numbers. Final numbers must be confirmed no later than seven (7) days prior to the function.

No refunds will be provided after this time should guest numbers decrease. Requests to increase guest numbers after this deadline will be subject to approval by the Head Chef and operational availability to provide the selected menu. Any approved additional guest numbers/catering must be paid immediately upon confirmation.

Full payment is required no later than seven (7) days prior to the function date. Minimum food and beverage spend requirements are non refundable and apply to beverages consumed on the premises only.

Menus and prices are subject to change without notice.

Cancellations

The room hire deposit is non refundable. Any catering cancellations made by the client outside seven (7) days prior to the event will be fully refunded. Cancellations made within seven (7) days of the function will forfeit 100% of prepaid catering costs and room hire fees.

Room hire fees can be transferred to an alternative available date at the discretion of the Club management.

Foredeck bookings may be subject to cancellation or relocation due to weather conditions. All cancellations must be submitted in writing to functions@townsveyachtclub.com.au.

Public holidays

Public Holiday surcharges may apply to the food and beverage component of functions booked on public holidays.

Damage

Any damage to Townsville Yacht Club property, facilities, equipment, fittings or surrounding areas caused by the client or guests will be the financial responsibility of the client. Costs associated with repairs, replacement or excessive cleaning will be charged accordingly.

Townsville Yacht Club accepts no responsibility for loss or damage to personal items brought onto the premises prior to, during or after the function.

Items left on site without prior arrangement will be disposed of after seven (7) days.

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 trading hours are from 10:00am to 12 midnight Monday to Sunday.

No alcoholic beverages are permitted to be brought onto the premises. In accordance with liquor licensing laws, Townsville Yacht Club reserves the right to refuse service to intoxicated persons or persons under 18 years of age. Entertainment content and sound volume restrictions apply. Management reserves the right to reduce sound levels or cease entertainment is deemed necessary.

Decorations

Function areas may be decorated to suit your chosen theme or colour scheme, however, nothing is to be nailed, screwed, stapled, taped or otherwise adhered to walls, door or building surfaces.

All signage in public areas must be approved by management.

Table sprinkles, confetti, confetti balloons, party poppers, coloured streamers and rice are not permitted anywhere within the buildings or grounds. Use of these items may result in additional cleaning fees been charged.

All decorations and styling items must be removed immediately following the function unless prior arrangements have been approved by the Function Coordinator.

Deliveries

Items delivered on behalf of the client must be boxed and clearly labelled with the function name, date and contact details.

Delivery and collection arrangements must be confirmed with the Function Coordinator prior to the event.

Whilst all reasonable care will be taken, Townsville Yacht Club accepts no responsibility for lost or damaged items.

Management Rights

Townsville Yacht Club reserves the right to request a security bond for any function.

Bonds will be fully refundable upon satisfactory completion of the event.

Management reserves the right to cancel or refuse any function where these Terms & Conditions are not complied with.

All guests, contractors and suppliers must comply with reasonable directions provided by Club management and staff regarding safety, responsible service and venue operations.

Pricing

Prices quoted are correct at time of printing. Whilst every effort is made to maintain pricing, management reserves the right to amend prices without notice.

Prices are effective from 1 June 2026. All prices are inclusive of GST.

Agreement - I/We (Name): _____

have read and agree to all Terms & Conditions outlined 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 via Credit Card.

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 link to be E-mailed

to you by our Function Coordinator

CASH please pay at the office

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.

07 4772 1192

functions@townsvilleyachtclub.com.au

townsvilleyachtclub.com.au

1 Plume Street, South Townsville

PO Box 484, Townsville, QLD, 4810



TOWNSVILLE YACHT CLUB