



TOWNSVILLE YACHT CLUB

CONFERENCE  
PACKAGE

# CONFERENCE ROOM LAYOUTS

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

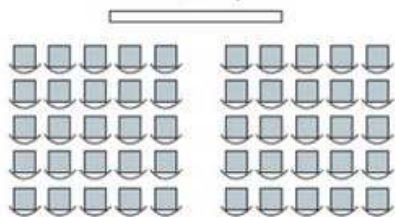
## Room Hire

\$500

Room Layout may depend on your number of delegates attending.

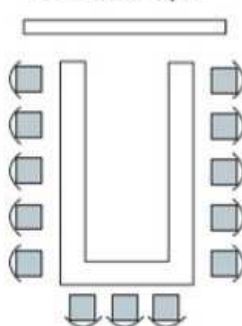
We are happy to discuss what may best suit your needs.

Theatre Style



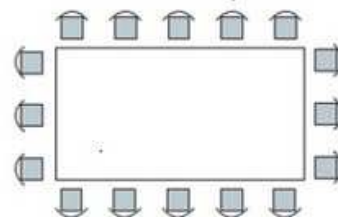
**CAPACITY - 80PAX**

U-shaped Style



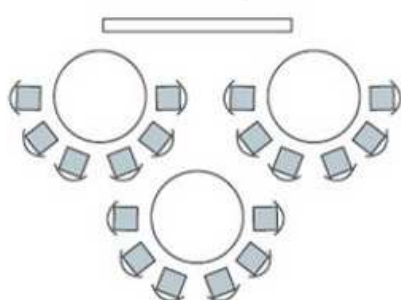
**CAPACITY - 30PAX**

Boardroom Style



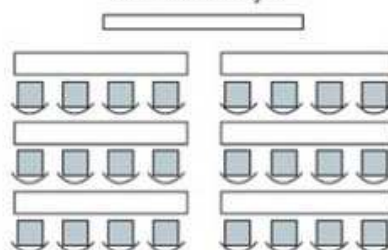
**CAPACITY - 38PAX**

Cabaret Style



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

Classroom Style



**CAPACITY - 40PAX**

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## 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



TOWNVILLE 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

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## 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



TOWNVILLE 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

20 mini beef burger sliders

## Savoury Platter \$110

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

## 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 ☐



TOWNSVILLE 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:**        /        / \_\_\_\_\_

