

THE
BANQUET
CENTRE

2024 EVENTS & FUNCTIONS



A VENUE LIKE NO OTHER

Let our events team help bring
your event to life.

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THE MOMENT YOU
ENTER THE BANQUET
CENTRE YOU
TRANSCEND INTO A
WORLD FULL OF
DECADENCE,
SOPHISTICATION AND
ALLURE.

With its rich tapestry, exposed brick walls, crystal chandeliers and luxurious furnishings, The Banquet Centre will leave you and your guests captivated.

Our Banquet Lobby sets the tone for decadence to come as you arrive. Our Banquet Hall - previously home to the Postmaster in 1889 – exudes rich historic charm.

This space has hosted Townsville's most elegant birthday, engagement and anniversary parties as well as live events. Whatever occasion you're planning, The Banquet Centre offers an unforgettable experience.

THE VENUE

FEATURES

- Private bar
- Private entrance
- Air-conditioned
- Disabled access
- Private bathrooms
- Audio visual system

COCKTAIL

20 - 350

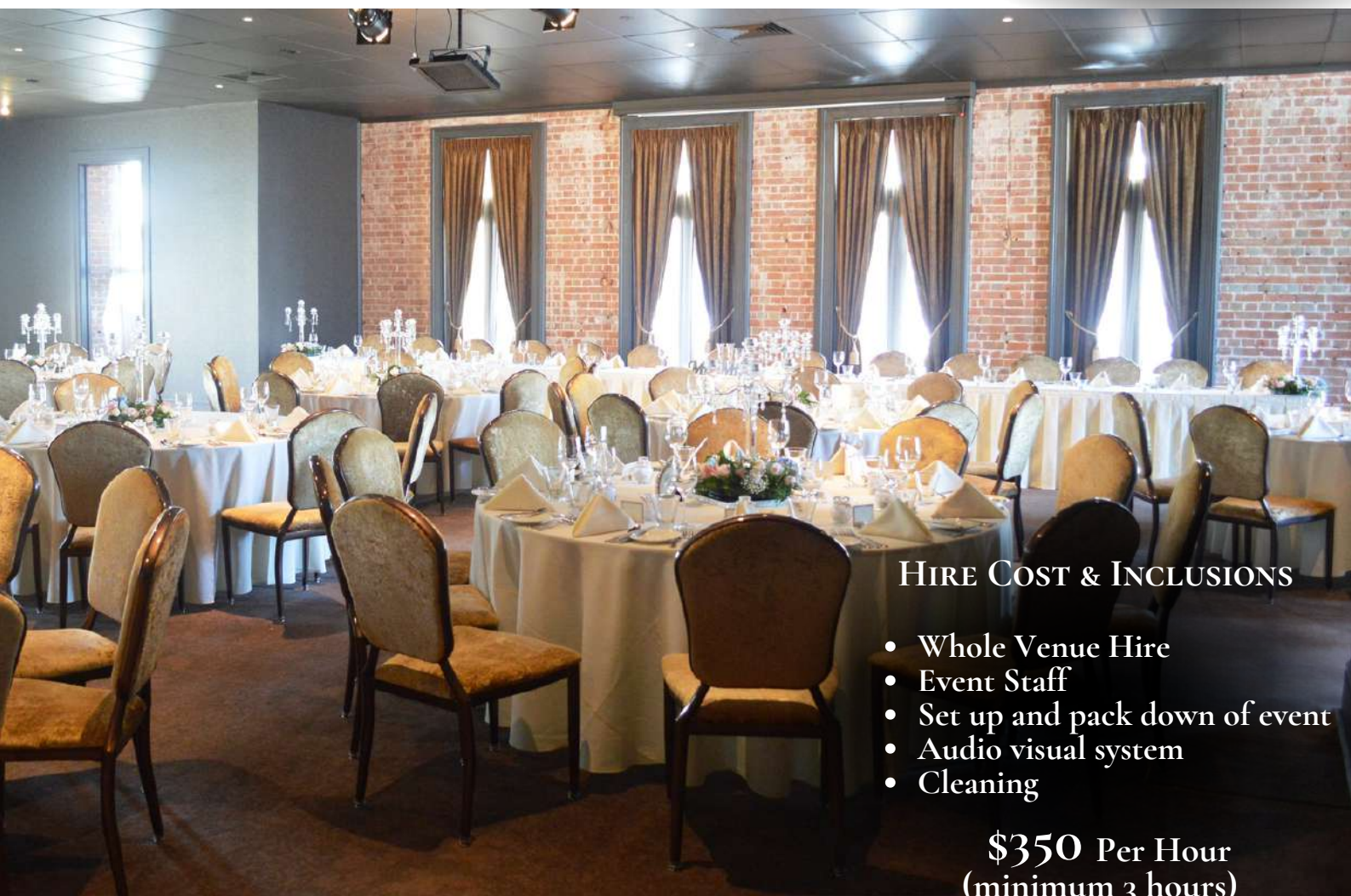
BANQUET

180

CONFERENCE

220

The Lobby Bar



HIRE COST & INCLUSIONS

- Whole Venue Hire
- Event Staff
- Set up and pack down of event
- Audio visual system
- Cleaning

\$350 Per Hour
(minimum 3 hours)

The Banquet Hall

EVENT PACKAGE MENU OPTIONS

Simply choose your desired catering option, drink package and hire time and let us take care of the rest.

Your date may be subject to a seasonal minimum spend amount.

Contact our events team for more information.



CATERING OPTIONS

PLATED 3-COURSE	Alternate drop menu – entrée, main & dessert	\$100 PP
PLATED 2-COURSE	Alternate drop menu – entrée & main OR main & dessert	\$90 PP
BBQ BUFFET	BBQ Buffet	\$80 PP
GRAZING TABLE	Shared grazing table	\$119 PP
GRAZING FEAST	A grazing style feast presented on each table	\$149 PP
ULTIMATE COCKTAIL	6 canapés & 2 mini meals	\$60 PP
OTHER CATERING	Additional canapes	\$5 PP
	Additional mini meals	\$10 PP
	Supplier meal – main	\$50 PP
	Kids meal (includes dessert)	\$25 PP
	Your cake cut & served with berry compote & cream	\$5 PP
	Your cake cut & served onto platters	\$3 PP
	Tea and Coffee Station	\$4 PP



DINNER MENU

2 OR 3-COURSE ALTERNATE DROP

ENTREES – COLD

Bruschetta topped with grana padano and apple balsamic glaze (v)

Smoked chicken rice paper rolls served with Vietnamese dipping sauce (gf)

Chilled prawns, paprika salt, chimichurri (gf/p)

ENTREES - HOT

House-made prawn dumplings with soy mirin dressing (p)

Saffron and zucchini arancini, chipotle aioli (V)

Confit lamb ribs, hickory smoked BBQ sauce (gf)

MAINS

Chargrilled 250g sirloin with duck fat potatoes, greens and port jus (gf)

Local barramundi, fennel pea and mint salad, citrus dressing (gf)

Pan-roasted chicken supreme, pumpkin puree, blistered tomatoes, jus gras (gf)

Pan-seared gnocchi, roast tomato sugo, basil, salted ricotta (v)

Wild mushroom risotto, creme fraiche, truffle oil (v)

DESSERT

Coconut pannacotta, with seasonal macerated fruits

Vanilla and blueberry baked cheesecake, chantilly cream

Sticky date and walnut pudding with salted caramel and double cream

ADDITIONAL

Children's Meal \$25 per head

Supplier Meal \$50 per Head



BBQ BUFFET

MEAT

8-hour house smoked beef
brisket (gf)

Townsville Brewing Co Legends
Lager chicken, jus gras sauce
(gf)

Sticky lamb ribs, hickory
smoked BBQ Sauce (gf)

Fried chicken wings, buffalo hot
sauce

SALADS

Mustard and herb potato salad
(v/gf)

Mixed leaf salad (v/gf)

VEGETABLES

Grilled corn on the cob (v/gf)

BREAD

Warm artisan bread (v)

PREMIUM GRAZING FEAST

A DECEDENT GRAZING STYLE FEAST PRESENTED ON EACH TABLE

CANAPES

Oysters, shallot vinegar and lemon (gf) or Bruschetta with local tomato, Spanish onion, for di latte, aged balsamic (v)

TO START

Table de marie (table with fruits of the sea)

Crabs, oysters, chilled king prawns, bugs, mussels (seasonality may change offering)

Charcuterie and cheese with olives, marinated artichokes, dips and mixed breads, crackers, lavosh

MAINS

Mustard roasted “Cape Grim” sirloin, pan jus (gf)

Stone baked “side of salmon, TAS” caper beurre noisette (gf)

Twice cooked pork belly, caramelised apple jus (gf)

12-hour slow cooked lamb shoulder, sauce navarin (gf)

House smoked chicken “penne ala pesto”, sun dried tomatoes, shaved parmesan

Wild mushroom risotto, crème fresh, soft herbs, pecorino romano (v/gf)

SIDES

Garlic and herb buttered seasonal greens (v/gf)

Rosemary baked potatoes (v/gf)

Honey glazed carrots with almond (v/gf)

Garden Salad, with house dressing (v/gf)

Smoked cauliflower, raisins, creamy horse radish dressing (v/gf)

DESSERTS

Sticky date and walnut pudding, salted caramel butterscotch, chantilly cream

Baked “New York” cheesecake, seasonal fruits

SHARED GRAZING TABLE

MAINS

Mustard roasted “Cape Grim” sirloin, pan jus (gf)

Stone baked “side of salmon, TAS” caper beurre noisette (gf)

Twice-cooked pork belly, caramelised apple jus (gf)

12-hour slow-cooked lamb shoulder, sauce navarin (gf)

House-smoked chicken penne ala pesto, sun-dried tomatoes, shaved parmesan (v)

Wild mushroom risotto, crème fresh, soft herbs, pecorino romano (v/gf)

SIDES

Garlic and herb-buttered seasonal greens (v/gf)

Rosemary baked potatoes (v/gf)

Honey-glazed carrots with almonds (v/gf)

Garden salad, with house dressing (v/gf)

Smoked cauliflower, raisins, creamy horse radish dressing (v/gf)



COCKTAIL MENU

CANAPES + MINI MEALS

CANAPES - SELECT SIX

Freshly shucked oysters, shallot vinegar, lemon (gf)

Oyster Kilpatrick, smoky bacon and Kilpatrick sauce (gf)

Dips and char-grilled flatbread (v/ve)

Peking duck spring rolls, sticky hoisin sauce

Seasonal arancini, rocket, pear, thyme aioli (v)

Rosemary and garlic lamb skewers, cucumber raita (gf)

BBQ chicken skewers, hickory smoked BBQ sauce (gf)

Prawn and chorizo skewers, confit garlic butter (gf)

Smoked salmon blinis, bearnaise sauce, dill

Vietnamese rice paper rolls (veg/ chicken/ prawn). Spiced slaw, nam jim dipping sauce (GF)

Vegetable spring rolls, lime sweet chilli sauce (v)

Baby bruschetta, roma tomato, red onion, crostini, balsamic glaze (v/ve)

MINI MEALS - SELECT TWO

Flash fried calamari, chilli sambal, aioli

Cheeseburger slider, beef patty, lettuce, cheese, relish, aioli, brioche

Smoked chicken, beetroot, basil pesto, candied walnut, watercress salad (gf)

Beer battered Spanish mackerel, with chips, tartare and lemon

Thai beef noodle salad, Thai basil, cucumber, nam jim dressing

EVENT BEVERAGE PACKAGES

No event would be complete without the finest spirits, wines, elegant bubbles and of course, handcrafted beer.



PREMIUM BEVERAGE PACKAGE

WINE

Sparkling - Faustino Cava Rosado | Granache - Rioja | Spain & Faustino Art Collection Brut Reserva | Macabeo & Chardonnay - Cava | Spain

White - Gieson Sauvignon Blanc - Marlborough | NZ & Faustino Blanco 2021 | Viura - Rioja | Spain

Red - Hentley Farm Villain and Vixen Shiraz 2021 | Barossa Valley | SA & Faustino Crianza 2019 | Tempranillo - Toro | Spain

BEER

Townsville Brewery Beer on Tap Featuring Legends Lager, Legends Lager Ultra Crisp, Be More Pacific Pacific Ale, Tropical Coast Pale Ale, Townsville Bitter Premium Light & Rusty Tail Ginger Beer
All above craft Beers are created and brewed inhouse.

SPIRITS

Escape North Queensland Gin & Townsville Brewing Co Vodka

SOFT DRINK

Coke, Coke Zero, Soda Water, Sprite, Ginger Ale, Lift, Tonic Water

3 HOURS \$60 PP

4 HOURS \$65 PP

5 HOURS \$70 PP

STANDARD DRINK PACKAGE

WINE

Sparkling - Azahara Sparkling Chardonnay Pinot Noir - Murray Darling | Victoria

White - Azahara Pinot Grigio 2021 | Murray Darling | Victoria

Red - Azahara Shiraz - Murray Darling | Victoria

BEER

Townsville Brewery Beer on Tap Featuring Legends Lager, Legends Lager Ultra Crisp, Be More Pacific Pacific Ale, Tropical Coast Pale Ale, Townsville Bitter Premium Light & Rusty Tail Ginger Beer

SOFT DRINK

Coke, Coke Zero, Soda Water, Sprite, Ginger Ale, Lift, Tonic Water

3 HOURS \$50 PP

4 HOURS \$55 PP

5 HOURS \$60 PP

Our wine selection continuously evolves and as such we propose that the beverage package should be decided between one to three months prior the event.



DRINKS BY CONSUMPTION

A bar tab allows you decide to what drinks are on offer for your guests, as well as pre-set a limit for the event. This tab amount may be increased over the duration of the event and a credit card must be left with our staff at the beginning of the event.

GUESTS TO PURCHASE

Allow your guests to choose from our extensive range for their own purchase.

THE FINER DETAILS

SAVE THE DATE DEPOSIT AND AGREEMENT

To confirm your selected date, collect a \$500 non-refundable deposit. This \$500 deposit will be subtracted from your final invoice prior to your event. After you confirm your date and pay this Save The Date deposit, we will provide you with an agreement and a protected credit card security form to be reviewed and returned to us.

30% DEPOSIT

Now for the planning! We now discuss what you are planning for your event, discuss your meals, your desired set up and any additional requests. Our events team will provide you with an estimated cost after these discussions for your review. When these plans are confirmed, you will receive an invoice for 30% of the estimate to be finalised at least 3 months prior to the event date.

FINAL PAYMENT

The total amount of your event must be fully paid in full ten (10) working days before the event date. We will be in contact with you four weeks before the event date to finalise all plans.

AFTER THE EVENT

After the event, we will advise you as to whether:

1. Any charge will be needed to your credit card for damages.
2. Any outstanding fees owed (e.g. bar tab from the night). This must be paid upon conclusion of the event.

ADDITIONAL INFORMATION

Venue hire is \$350 per hour for a minimum of 3 hours and includes the set up and pack down of tables and chairs, glasswear and silverwear, the use of the venue's video and audio equipment and staffing. A small fee for linen laundering is also in addition to your hire.

Our wine selection continuously evolves and as such we propose that the beverage package should be decided between one to three months prior the event.

Please be aware we do not provide technical service for our AV system on the day of your event, but you are very welcome to source an external supplier to provide this to you.

CAKEAGE

Your cake cut & served with berry compote & cream - \$5 per person
Your cake cut & served onto platters - \$3 per person

Menus and pricing are subject to change.



The Banquet Centre
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