

# *Conference and* *events*



**RYDGES**

SOUTHBANK • TOWNSVILLE



## CONFERENCES AND EVENTS

*The Rydges Southbank Convention Centre is located next to the hotel and is ideal for hosting weddings, banquets, business meetings and conventions.*

Your guests will appreciate our proximity to the Townsville central business district and Townsville Airport, plus a variety of local attractions including, Reef HQ, Museum of Tropical Queensland, Cotters Markets, and The Strand. From your base at Rydges Southbank Townsville on the lively Palmer Street explore tropical North Queensland from the Billabong Sanctuary to picturesque Magnetic Island.

Function rooms at Rydges Southbank Townsville and Southbank Convention Centre offer flexible spaces and modern equipment in a stylish setting. We will meet your wants and needs from executive board meetings of 7 people up to conferences and cocktail parties of 500 in our Grand Ballroom.

FREE WI-FI throughout the venue.

Rydges Southbank Townsville and Southbank Convention Centre's team of professionals are ready to ensure all events go off without a hitch.

Our team is happy to assist with all aspects of your event, from catering to decorations, and tailor any package to suit your needs and budget.





Our contemporary Townsville hotel offers a range of features and amenities to welcome guests. Rydges Southbank Townsville is ideal for business and leisure travellers with prime location and friendly service.

## OUR **ACCOMMODATION**

*Overnight accommodation is available at Rydges Southbank Townsville in our stylish rooms with FREE WI-FI throughout the hotel and Rydges Dream Beds for the best nights sleep.*

Guests will appreciate the modern amenities, 24-hour reception, pool and spa, and free on-site parking. Join us in the Southbank Bar and Grill and sample the best of local Queensland produce or relax with colleagues for coffee or an ice-cold drink.

**Here are a few of the amenities you and your attendees will enjoy when you book with us:**

Complimentary WIFI

Pool and Spa

Rise Breakfast

Free Parking

Laundry Service

Room Service

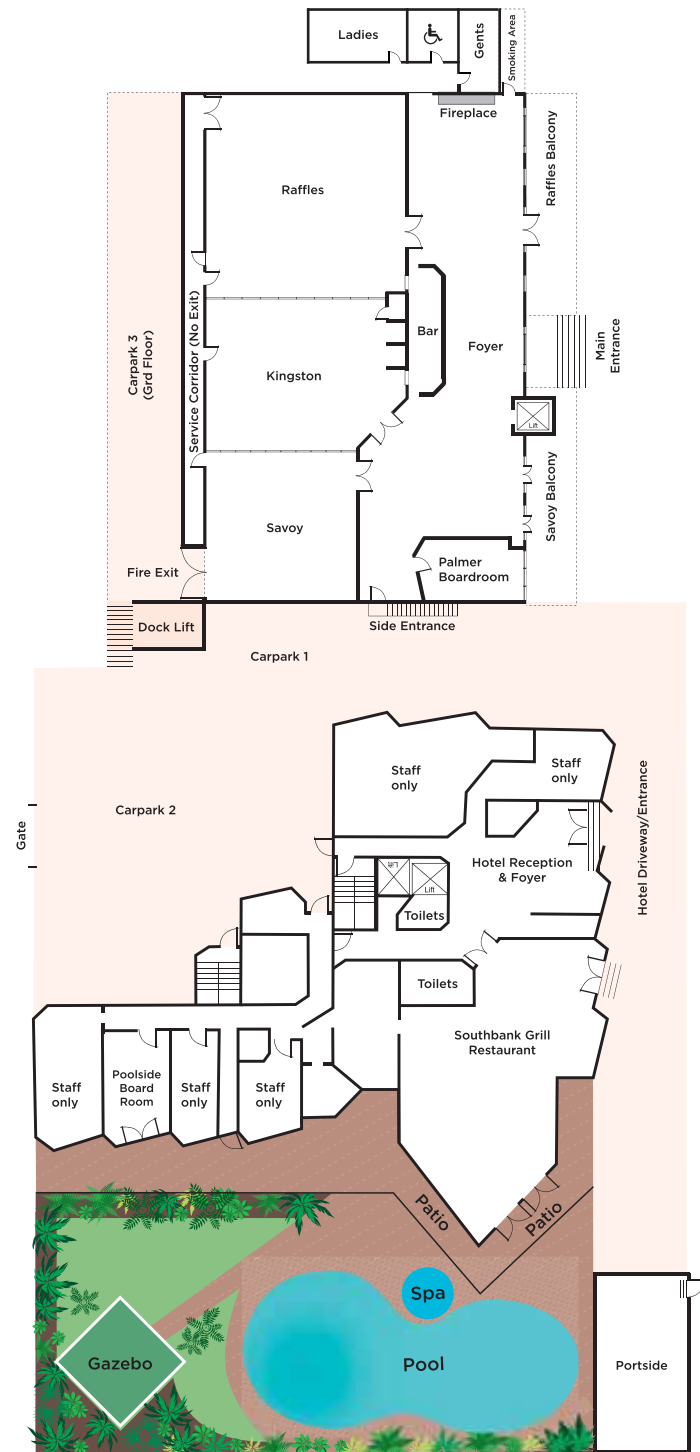
24-Hour Reception

Ensuite Rooms

Minibar in Rooms

*To book your accommodation contact our friendly team at [reservations\\_rydgestownsville@evt.com](mailto:reservations_rydgestownsville@evt.com)*







## CONFERENCE PACKAGES

---

### DAY DELEGATE

*minimum 20 people*

- Complimentary Room Hire
- Complimentary WIFI
- Arrival tea and coffee
- Morning tea and Afternoon tea with a selection of fresh fruit and a sweet or savoury snack
- Working style lunch
- Data projector, whiteboard, flipchart and screen
- Conference stationary
- Table iced water and mints
- Complimentary off street delegate parking
- Continuous tea and coffee

### HALF DAY DELEGATE

*minimum 20 people*

- Complimentary Room Hire
- Complimentary WIFI
- Arrival tea and coffee
- Morning tea OR Afternoon tea with a selection of fresh food and a sweet or savoury snack
- Working style lunch
- Data projector, whiteboard, flipchart and screen
- Conference stationary
- Table iced water and mints
- Complimentary off street delegate parking
- Continuous tea and coffee

### UPGRADE OPTIONS


- Provide your delegates with a sweet and savoury choice for morning or afternoon tea
- Trail mix jars
- Bottled Water 600ml
- Espresso coffee
- Jugs of juice

### SHORT PACKAGES

#### MORNING AND AFTERNOON TEA BREAKS

- Seasonal fresh fruit platter
- Freshly brewed tea and coffee
- Chef's selection of one of the following;
- Mini quiche
- Freshly made scones served with jam and chantilly cream
- Selection of muffins
- Assorted freshly baked cookies
- Lamingtons
- Gourmet Australian cheeseboard
- Selection of freshly baked Danishes and croissants served with fruit jam and butter
- Hot spring rolls and samosa platter served with dipping sauces
- Assorted cakes and slices





The most important meal of the day.  
Simple and delicious classics, farm  
fresh produce freshly brewed tea,  
coffee and chilled fruit juices

## BREAKFAST PACKAGES

### CONTINENTAL BUFFET

*minimum 30 people*

Chilled fruit juices  
Sliced seasonal tropical fruits  
Freshly baked croissants, danish pastries and muffins  
Freshly brewed tea and coffee

### BREAKFAST BUFFET

*minimum 30 people*

Continental breakfast plus these items:

Scrambled eggs  
Crispy bacon rashers  
Grilled chipolatas  
Hash browns  
Grilled tomato

### PLATED BREAKFAST

*minimum 12 people*

Continental breakfast buffet on arrival plus these items,  
plated and served:

Scrambled eggs  
Toasted turkish bread  
Grilled chipolatas  
Bacon  
Hash brown  
Grilled tomato

All menus subject to change without notice and dependant  
on market availability





## LUNCH AND DINNER PACKAGES

### WORKING STYLE LUNCH

*minimum 20 people*

Chef's selection of assorted gourmet rolls, wraps or sandwiches

Chef's selection of 2 garden fresh salads

Plus One Hot Dish – Chefs selection of one of the following;

Roast vegetable tortilla bake (v)

Thai chicken satay with peanut sauce (gf)

Spinach & fetta tortellini with tomato & kalamata olive sauce

Beef braised in garlic, mushroom & red wine (gf/df)

Barramundi with mango, tomato and coriander salsa (gf)

Chef's selection of cold gourmet deli meats

Juice, tea and coffee

### SANDWICH LUNCH

Chef's selection of assorted sandwiches

Hot wedges

Citrus water, tea and coffee





# BUFFETS

## HOT ROAST BUFFET

*minimum 30 people*

Basket of gourmet breads

**MAIN** *(choice of two options) (additional roast selection \$6 pp)*

Turkey

Sirloin beef

Leg of lamb

Loin of pork

Quarter chicken

Roast root vegetables & chat potatoes

Steamed market vegetables

Hot gravy

### DESSERT

Chef's selection of three desserts

## SIGNATURE BUFFET

*minimum 30 people*

Basket of gourmet breads

Chef's selection of two fresh salads

**MAIN** *(choice of one roast meat + three options from below)*

*(Additional hot dish \$6 pp)*

Twice cooked pork belly with chilli barbeque sauce (gf/df)

Bake barramundi with tomato, mango & coriander salsa (gf/df)

Spinach & fetta tortellini with tomato & kalamata olive sauce

Cajun spiced calamari, chickpeas, olive and lemon butter (gf)

Chicken in a peanut, coconut & chilli sauce with jasmine rice (gf/df)

Beef braised in garlic, mushroom & red wine with jasmine rice (gf/df)

Roast root vegetables & chat potatoes

Steamed market vegetables

### DESSERT

Chef's selection of three desserts



## BARBEQUE FEAST

*minimum 30 people*

Bakers basket of fresh bread rolls

Chefs selection of 3 garden salads

Char grilled sirloin steak (gf)

Lemon, herb, chilli chicken breast (gf)

Gourmet sausages, caramelized onions

Atlantic salmon fillet (gf)

. Golden potato bake with spring onions (gf)

Passionfruit pavlova (gf)

Seasonal fresh fruit platter (gf)





Our plated menus, while varied, are all built around a simple premise... fresh produce. We've sourced the best ingredients locally and from abroad to ensure the highest quality meal for your event and an experience you and your guests will never forget.

## PLATED MENU

### ONE COURSE

### TWO COURSE ALTERNATE DROP

### THREE COURSE ALTERNATE DROP

### CHEF SET TWO COURSE

### CHEF SET THREE COURSE

*minimum 20 people*

*Choice of two entrée, main or dessert options below*

## ENTREES

Avocado mousse, prosciutto and prawn salad (gf/df)

Steamed lemon myrtle Atlantic salmon with a wombok, pinenut and sesame salad (df)

Rare roast beef with petite Greek salad and salmoriglio dressing (gf)

Hand rolled Thai chicken spring rolls with a chilli and tomato relish (gf)

Roast tomato, bocconcini and parmesan tart with lemon myrtle oil and balsamic glaze

Spinach, roast pumpkin and ricotta cannelloni baked in a rich basil pesto Napoli

## MAIN FARE

200g char-grilled eye fillet, confit garlic mash, steamed broccolini and red wine jus (gf)

Oven baked barramundi, roast cauliflower, creamy mash and blue vein sauce (gf)

Dijon mustard and herb crusted rack of lamb, Italian vegetable compote and red pepper coulis (gf)

Cajun spiced chicken supreme, zesty pearl cous cous and lemon beurre blanc

300g pork cutlet, braised leek, sauté potato and a green ginger wine cream (gf)

Harissa spiced Atlantic salmon, pilaf rice and orange infused hollandaise (gf)

## DESSERTS

Vanilla panna cotta, wild rosella and toasted macadamia crumbs (gf)

Baked ricotta cheesecake topped with brulee pear, finished with cinnamon syrup and citrus cream (gf)

Warm steamed chocolate pudding with Chantilly cream and white chocolate curls

Tangy blueberry and creamy baked cheesecake in a chocolate tart shell with a blueberry compote and fresh cream (gf)

Key lime tart topped with shredded coconut finished with berry compote and dollop cream

Orange and almond cake surrounded by a zesty orange glaze (gf/df)

includes individual fresh dinner roll per person



## HANDCRAFTED CANAPÉS

### COLD

Vegetarian rice paper rolls with citrus dressing (gf/df)  
 Selection of sushi with soy sauce (gf/df)  
 Prawn & fetta savoury profiteroles  
 Rare roast beef on garlic croute with Dijon mustard (df)  
 Smoked salmon & avocado on a lemon myrtle croute (df)

### HOT

Moroccan spiced pumpkin flower (df)  
 Lemongrass and chilli marinated prawn wrapped in samosa pastry  
 Spring rolls – choice of Barramundi, Kangaroo or Crocodile  
 Butter chicken wellington  
 Cheese Fatayer – Middle Eastern savoury pastry filled with haloumi, fetta & walnuts  
 Slow cooked beef cheek tartlet topped with a creamy pea & potato mash

### SUBSTANTIAL

Beer battered flathead with shoestring fries and tartare sauce  
 Lamb Kofta with Mediterranean cous cous and hummus  
 Barbeque bourbon beef ribs with soy slaw  
 Salt and pepper squid with sesame, pinenut & wombok salad  
 Beef burger slider with smoked cheddar, caramelised onion & tomato relish  
 Pumpkin and toasted almond samosa (df)  
 Tandoori chicken skewer with jasmine rice and mint yoghurt (gf)

### BOWLS

*\*all bowls are based on 10 guests*

Seasoned potato wedges with sour cream, sweet chilli sauce  
 Farm frites chips with garlic aioli (gf)  
 Sweet potato wedges with sweet chilli mayonnaise (df)  
 Prawn Crackers with our spicy seasoning  
 Petit fours selection

### PLATTERS

*\*all platters are based on 20 guests*

**Bakery** – Gourmet pies, petite quiche, pastizzi, sausage rolls, mini pizza

**Asian** – Spring rolls, samosa, dim sim, wontons, curry puffs.

**Seafood** – Salt & pepper squid, torpedo prawn, whiting goujons, shrimp popcorn, crumbed claws.

**Raffles Mix** – Selection of Asian and Bakery items.

**Kingston Mix** – Selection of Seafood and Bakery items.

**Savoy Mix** – Selection of Seafood and Asian items.





## BEVERAGE PACKAGES

### STANDARD BEVERAGE PACKAGE

#### TAP BEERS & CIDER

Hahn Super Dry, XXXX Gold, Great Northern, Somersby Cider

#### WINES

Rydges Select House White, Rydges Select House Red

Rydges Select House Sparkling, Rydges Select House Moscato

#### SOFT DRINK AND JUICES

### SOUTHBANK SIGNATURE PACKAGE

#### TAP BEERS AND CIDERS

Hahn Super Dry, XXXX Gold, Great Northern, Somersby Apple Cider

*Added extra – pre purchased beer, choose one of the following*

Corona, Heineken, Peroni

#### WINES

Choose 1: Tai Nui Sauvignon Blanc or Sticks Chardonnay,

Choose 1: Little Berry Shiraz or Morgans Bay Cab Merlot

#### SOFT DRINK AND JUICES

### SOUTHBANK ULTIMATE PACKAGE

#### TAP BEERS AND CIDERS

Hahn Super Dry, XXXX Gold, Great Northern, Somersby Apple Cider

*Added extra – pre purchased beer, choose one of the following*

Corona, Heineken, Peroni

#### WINES

Rydges Select House White, Rydges Select House Red Rydges

Select House Sparkling, Rydges Select House Moscato

Tai Nui Sauvignon Blanc, Sticks Chardonnay,

Little Berry Shiraz, Morgans Bay Cab Merlot

Bandini Prosecco

#### SOFT DRINK AND JUICES



## BEVERAGES ON CONSUMPTION

### **TAP BEER & CIDER**

Hahn Super Dry  
XXXX Gold  
Great Northern  
Somersby Apple Cider

### **BOTTLED BEER**

Corona  
James Squire 150 Lashes Pale Ale  
Heineken  
Peroni  
HPL

### **WINE**

Rydges Select House White  
Rydges Select House Red  
Rydges Select House Sparkling  
Rydges Select House Moscato  
Tai Nui Sauvignon Blanc  
Little Berry Shiraz

### **FIRST POUR**

Skyy Vodka  
Bacardi Oro Dark Rum  
Dewars Scotch  
Gordons Gin  
Bacardi Carta Blanca White Rum  
Tequila Espolon Blanco  
George Dickel No 8 Bourbon

### **SCOTCH / WHISKEY**

Johnnie Walker Red  
Chivas Regal  
Canadian Club  
Jack Daniels  
Southern Comfort

### **GIN**

Bombay  
Bull Dog London Gin

### **BOURBON**

Wild Turkey  
Jim Beam Bourbon

### **RUM**

Bundaberg

### **VODKA**

42 Below

### **LIQUERS**

Baileys  
Midori  
Malib  
Kahlua

### **SOFT DRINK AND JUICES**

\*\*Beverage's are subject to change







## AUDIO VISUAL EQUIPMENT

White Board

Flipchart

Projector screen

Lectern and microphone

Portable PA system

Roving Microphone

\*\*\* Additional AV can be organised through our preferred suppliers



## SNAP-HAPPY PHOTOBOOTH

### STANDARD

*Fun without the bells and whistles*

3 Hours Rental

Unlimited Prints

Duplicate strips

Booth Attendant

Rydgges Logo

\* Add prop box

\* Add Guest book

\* Personalised Logo

### SUPER

*Personalise your event*

4 Hours Rental

Unlimited Prints

Duplicate strips

Booth Attendant

Prop Box

Guest Book

Rydgges Logo

\* Personalised Logo

### ULTIMATE

*Entire customised experience*

5 Hours Rental

Unlimited Prints

Duplicate strips

Booth Attendant

Prop Box

Prop Box

Personalised Logo

*Refundable \$300 security deposit required*



**RYDGES**

SOUTHBANK • TOWNSVILLE

23 Palmer St, Townsville **Phone** (07) 4726 5265  
**Email** [functions\\_rydgestownsville@evt.com](mailto:functions_rydgestownsville@evt.com)