



Our Reception

Weddings
Brothers Leagues Club Townsville

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Your Wedding

Congratulations

Congratulations on your recent engagement and thank you for considering Brothers Leagues Club Townsville for your wedding reception!

This is an exciting time in your lives and our dedicated team are here to work closely with you to help create your perfect day.

We offer endless possibilities for transforming a space into your personal vision. Whether you desire an intimate celebration or extravagant affair our award-winning Club can offer the perfect space for your celebration. Our stunning Range Room is our most popular space for receptions and can cater for up to 160 guests seated and 200 guests standing, with its own private entrance and outdoor deck.

We have a myriad of food and beverage packages to choose from. Our packages offer amazing value and our focus is to deliver superb food, wine and service. Whether you are looking for a casual cocktail reception, buffet or alternate drop plated dinner we can cater to your needs. We have a variety of delicious food options on offer from platters, cocktail and grazing options to buffets or plated options.

We can also cater to any dietary requirements you or your guests may have including gluten-free, vegetarian and vegan. Beverage options include a personalised bar tab, drinks packages or cash bar with a wide range of bottled and draught beers, quality red, white and sparkling wines, spirits and liqueurs, premix drinks and softdrinks on offer.

You can find our Club in the heart of Kirwan at 14 Golf Links Drive. We are close to popular ceremony locations including Riverway and Dan Gleeson Gardens that offer beautiful photography locations. Your guests will be delighted with plenty of easy on-site parking in our private car park.

We invite you to meet with our dedicated Functions Coordinator to view our facilities and discuss your upcoming celebration.

Please call (07) 4773 8000 or email functions@brotherstsv.com.au today.

*Let us ensure every detail of your wedding
is a treasured memory*

Venue Hire

Range Room

550.00 per day

Round Table Max. 10 per table • Seated Max. 160 pax • Cocktail Max. 200 pax (standing)

Our Range Function Room is fully air-conditioned. We have both round and rectangular tables available, depending on your room layout and seating requirements.

Inclusions

*Tables and chairs set up to your requirements
Elegantly dressed bridal table with white skirting
White linen tablecloths to all tables (black and navy also available)
All crockery, glassware and cutlery
Seating chart easel
Polished timber dance floor
Cordless microphone and lectern
Cake knife
Wishing Well
Daily room hire for 6-8 hours
Evening room hire from 6pm
All staff charges
Free Wi-Fi*

Additional

(per day)

Stage 180.00

Dry bar with cover 5.00 each

Fabric napkin (white) 1.00 each

Lycra chair cover (black/white) 2.00 each

Platters

Each platter caters for approximately 6-8 guests.

Cold Selections

Aussie

78.00 each

*Chef's Selection of Dip
Cocktail Onions
Kabana & Salami
Sharp Tasty Cheese
Camembert Cheese
Crackers*

Antipasto

78.00 each

*Assortment of Deli Vegetables
Camembert Cheese
Sharp Tasty Cheese
Kabana & Salami
Crackers*

Sandwich

56.00 each

*Chef's Selection Fresh Bread
with Assorted Fillings*

Cheese

77.00 each

*Chef's Selection of Cheeses:
Blue, Brie & Sharp Cheese
Dried & Fresh Fruits
Assorted Nuts
Assorted Crackers*

Fruit

55.00 each

*Chef's Selection of Sliced
Fresh Fruits*

Sweet

77.00 each

*Chef's Selection of Assorted
Cakes & Slices*

Hot Selections

Asian

80.00 each

*Dim Sims
Samosas V
Vegetable Cocktail Spring Rolls V
Pork Dumplings
Calamari Rings*

Bakers

82.00 each

*Party Pies
Sausage Rolls
Cocktail Spinach & Feta Filos V
Cocktail Pastie*

American

82.00 each

*Buffalo Wings
Mac & Cheese Balls
Chicken Garlic Balls
BBQ Meatballs
Cheesy Jalapeno Bites*

Fisherman's Catch

82.00 each

*Flathead Bites
Prawn Cones
Crumbed Squid
Crab Claws
Chips
Garnished with Lemon*

Pizza Slab

42.00 each

*Meatlovers
Queenslander (Ham & Pineapple)
Supreme*

Children's

70.00 each

*Cocktail Franks
Party Pies
Sausage Rolls
Calamari Rings*

Special Selections

Vegetarian

78.00 each

*Samosas
Vegetable Cocktail Spring Rolls
Spicy Jalapeno Bites
Falafel Balls
Fried Broccoli & Cheese Balls*

Gluten-Free

78.00 each

*Carrot & Cucumber Sticks
Dip
Sharp Tasty Cheese
Camembert Cheese
Salami
Pickled Onions
Semi Dried Tomatoes
Kalamata Olives
Crackers*

Vegan

78.00 each

*Falafel Balls
Risotto Balls
Carrot & Cucumber Sticks
Beetroot Hummus
Pickled Onions
Balsamic Mushrooms
Semi Dried Tomatoes
Kalamata Olives*

Canapes

Served Butler style. Minimum 40 adult guests.

Cold Options

Smoked Salmon Blinis with Zesty Cream Cheese

Special California Style Sushi Rolls with Kewpie Mayo GF

Seared Beef on Toasted Ciabatta with Horseradish Cream & Arugula

Peking Duck, Cucumber, Shallot, Asian Pancake

Hot Options

Pork Belly Bao Bun

Japanese Style Karaage Chicken Skewers with Kewpie Mayo

Ruben Sliders

Arancini Balls Chef Assortment with Pesto Aioli

Peking Duck Spring Roll with Hoi Sin Dipping Sauce

Sweet Options

Assorted Macaroons

Warm Spanish Doughnuts with Chocolate Dipping Sauce

Chocolate Brownie

Silver Option

32.00pp (8 pieces pp)

*Please choose 5 options from the
above menu to be served.*

Gold Option

40.00pp (10 pieces pp)

*Please choose 6 options from the
above menu to be served.*

Plated Options

All menus served with fresh dinner rolls & self serve tea & coffee. Minimum 40 adult guests.

Cold Entree

*Smoked Salmon, Avocado & Pickled Ginger, Mixed Lettuce, Edamame Bean,
Fried Noodle & Japanese Sesame Dressing*

Poached Chicken Caesar with Parmesan Custard, Maple Bacon & Toasted Sourdough

Thai Spiced Shredded Beef, Bean Sprouts, Fried Shallots, Asian Herbs & Sweet & Sour Dressing GF

Hot Entree

*Three Cheese Arancini Ball, Corn Puree, Smoked Cherry Tomato Relish, Soft Feta & Salsa Verde V
Caramelised Onion & Bacon Tart, Feta Cheese, Walnut & Apple Salad & Balsamic Glaze*

Duck Spring Rolls, Mixed Salad & Hoisin Sauce

*Pork Belly with Shaved Apple, Pickled Grapes, Pistachio Crumble, Potato Puree & Mustard Cream Jus
Crumbed Lamb Cutlet, Textures of Pea, Celeriac Hash & Mint Sauce*

Main Course

Cream Cheese, Spinach & Feta Filo V

Roasted Sweet Potato, Greek Cous Cous, Asparagus & Pesto

Pan Seared Barramundi GF

Country Mash, Ratatouille, Grilled Asparagus, Hollandaise & Salsa Verde

Pan Seared Tasmanian Salmon

Balinese Roast Pineapple & Potato Curry, Asian Herbs & Lemongrass Scented Coconut Rice

Oven Baked Chicken Supreme GF

Country Mash, Asparagus, Dutch Carrot, Creamed Leek & Smoked Bacon Sauce

Slow Braised Beef Cheek

Country Mash, Honey Roast Carrot, Asparagus & Red Wine Jus

Grilled Porterhouse +2.50pp

Country Mash, Honey Roast Carrot, Asparagus & Red Wine Jus

Dessert

Sticky Date Pudding with Butterscotch Sauce & Vanilla Ice Cream

Vanilla Bean Pannacotta with Rose Syrup & Persian Fairy Floss GF

Warm Chocolate Brownie with Raspberry Mascarpone & Fresh Raspberries

Biscoff & Banana Trifle with Rum & Raisin Ice Cream

2 Course Alternate Drop

49.95pp

3 Course Alternate Drop

61.95pp

V - Vegetarian, GF - Gluten-Free. Please let us know of any dietary requirements your guests may have.

Buffet

All buffets served with dinner rolls, all condiments & self serve tea & coffee.

Carvery

Roast Beef GF | Roast Pork or Lamb +1.50pp GF | Honey Mustard Glazed Ham +2.00pp

*All carvery options served alongside Roast Lemon Thyme Chat Potatoes
& medley of Steamed Seasonal Garden Vegetables GF*

Hot Selections

Oven Baked Tandoori Chicken

served in a creamy butter chicken style sauce with lemongrass infused basmati rice

Country Style Roasted Lemon & Tarragon Chicken

served with creamy bush honey & seeded mustard cream velouté

12 Hour Slow Roasted Tennessee Pulled Beef Brisket

with smoky bbq & coca cola sauce, served with whole baked sweet potato & ranch dressing

Balinese Barramundi Coconut Curry

oven roasted barramundi with kaffia lime, lychees, bean sprout, fresh coriander & fried onion served over lemongrass infused rice

Twice Cooked Asian Pork Belly

apple slaw and chilli caramel

Traditional House Made Lasagne

beef ragu slowly cooked in rich tomato base sauce with cheesy béchamel layered between egg pasta

Spinach & Ricotta Ravioli (V)

*tender pasta pockets filled with a creamy mixture of spinach and ricotta
finished with italian herbed cream sauce and parmesan cheese*

Central Thailand Style Massaman Beef Curry

*slow braised in coconut milk with potatoes, pineapple & peanuts
served with coconut jasmine rice*

Salads

Potato Salad

with fried capers mayonnaise, mustard, bacon, pickles, soft boiled egg & chives

Classic Penne Pasta Salad

with semi dried tomato, rocket & spanish onion pesto mayonnaise

Garden Salad

mixed lettuce, tomato, cucumber, carrot, spanish onion & herb dressing

Japanese Sesame Coleslaw

cabbage, corn, carrot, fried noodles, green onion, sesame dressing

Desserts

Chef's Selection of Hot & Cold Desserts

Buffet

All buffets served with dinner rolls, all condiments & self serve tea & coffee.

Additional Options

Hot Selection: 9.00pp

Fresh Prawns: Market Price

Oysters in the ½ Shell: Market Price

Cold Meat Platter: 85.00 each

Cheese Platter 77.00 each

Fruit Platter 55.00 each

Buffet 1

43.95pp

Minimum 40 adult guests

Please Choose

1 x Carvery Dish

2 x Hot Selections

2 x Salads

Chef's Selection of Desserts

Buffet 2

50.95pp

Minimum 40 adult guests

Please Choose

1 x Carvery Dish

3 x Hot Selections

3 x Salads

Chef's Selection of Desserts

Kids Prices

5 Years & Under

Free

6-12 Years

½ Price

V - Vegetarian, GF - Gluten-Free. Please let us know of any dietary requirements your guests may have.

Themed Buffet

All buffets served with dinner rolls, all condiments & self serve tea & coffee. Minimum 40 adult guests.

Shanghai

Roast Pork Belly
with Hoisin Sauce
Honey Chicken
with Sesame Seeds & Green Onion
Salt & Szechuan Pepper Squid
Special Fried Rice
Steamed Asian Greens with Oyster Sauce **GF**
Hokkien Noodle Salad
Crunchy Asian Slaw with Sesame Dressing

DESSERTS

Coconut Rice Pudding
Mango Ice Cream

Las Vegas

Baked Style Memphis Free-Range Chicken
with Southern Creamed Corn Gravy
12 Hr Slow Roasted Tennessee Pulled Beef Brisket with
Baked Whole Sweet Potato with Ranch Dressing,
Smoky BBQ & Coca Cola Sauce
Pork Enchiladas
with Pico De Gallo & Sour Cream
Mexican Rice & Beans **GF**
Corn On The Cob
Green Goodness Cobb Salad **GF**

DESSERTS

Pecan Pie
Apple Pie
Vanilla Ice Cream

Bombay

South Indian Masala Barramundi
Oven Baked Tandoori Chicken served in a Creamy
Tomato Base Butter Chicken Style Sauce
Slow Braised Bay of Bengal Beef Madras
A Tomato Based Curry with Cinnamon,
Fenugreek & Tamarind Paste
Basmati Coconut Rice **V**
Bombay Roast Potatoes
Chickpea & Lentil Dahl **V**
Kachumber Salad **V**
Mango Chutney
Mint Raita

DESSERTS

Rice Kheer Pudding
Passionfruit Ice Cream

Sicily

Slow Roasted Shoulder of Beef **GF**
Rosemary & Garlic Roast Chat Potatoes **GF**
Hunter's Chicken Cacciatore
Tender Free-Range Chicken in a Classic Aromatics
Italian Tomato & Oregano Sauce
with Mushroom & Olive
Spinach & Ricotta Ravioli Pasta
A Cream Base Sauce with Cured Pork, Onion,
Mushrooms & Parmesan Cheese
Char Grilled Ratatouille Vegetables with Creamy
Polenta **GF**

Italian Bread Salad

DESSERTS

Tiramisu
Orange & Almond Cake
Lemon Cheesecake

Themed Buffet

Shanghai Buffet 47.00pp
Bombay Buffet 46.00pp
Las Vegas Buffet 46.00pp
Sicily Buffet 45.00pp

Kids Prices

5 Years & Under
Free
6-12 Years
½ Price

Beverage Packages

Standard

SPARKLING WINE

Brown Brothers Origins Prosecco

WHITE WINE

Moonstruck Sauvignon Blanc

Moonstruck Moscato

RED WINE

Moonstruck Shiraz

DRAUGHT BEERS

POST MIX

2 hour duration 42.00pp

3 hour duration 50.00pp

4 hour duration 58.00pp

5 hour duration 66.00pp

Deluxe

SPARKLING WINE

Brown Brothers Prosecco NV

Brown Brothers Origins Prosecco

WHITE WINE

Brown Brothers Origins Sauvignon Blanc

Brown Brothers Moscato

RED WINE

Brown Brothers Origins Cabernet Sauvignon

Brown Brothers Origins Shiraz

DRAUGHT BEERS

POST MIX

2 hour duration 45.00pp

3 hour duration 52.00pp

4 hour duration 63.00pp

5 hour duration 73.00pp

Spirits

to be added to Standard or Deluxe Package only

Bundaberg Rum

Jim Beam Bourbon

Johnnie Walker Red Scotch

Smirnoff Vodka

Bacardi

Gordon's Gin

Canadian Club

1 hour duration 35.00pp

2 hour duration 40.00pp

3 hour duration 48.00pp

4 hour duration 56.00pp

5 hour duration 60.00pp

Option 1 Package

Choose a Beverage Package

Option 2 Bar Tab

*Your choice of beverages
to a specified limit*

Option 3 Cash Bar

*Your guests pay for their
own drinks*

Beverage List

Heavy Beers

Great Northern Original
Pure Blonde
Corona

Light Beers

Carlton Mid Strength
Great Northern Crisp
Hahn Premium Light
XXXX Gold
Hahn 3.5

Draught Beverages

XXXX Gold
Hahn 3.5
James Squire Ginger Beer
Hahn Premium Light
Great Northern Original
Selected Other Beers Available On Request

Ciders

Sommersby Apple/Pear
Strongbow

Zero Alcohol Beers

XXXX Zero
Great Northern Zero

Spirits & Liqueurs

STANDARD

Scotch
Bourbon
Vodka
Bacardi
Gin
Rum

DELUXE

Canadian Club
Baileys
Midori
Cointreau
Jack Daniels
Malibu
Kahlua
Tia Maria
Southern Comfort
Wild Turkey

Premix Drinks

Bundaberg Rum & Cola
Jim Beam & Cola
Jack Daniels & Cola
CC & Dry
Smirnoff Red
Smirnoff Black
Cruisers

Soft Drinks

Soda Water
Tonic Water
Ginger Beer
Orange Juice
Lemon, Lime & Bitters
Post Mix Soft Drink

Wine List

Sparkling Wine

Bottle Only

Brown Brothers Prosecco NV
Brown Brothers Sparkling Moscato 200ml
Brown Brothers Sparkling Moscato Rose 200ml
Brown Brothers Prosecco 200ml
Brown Brothers Origins Prosecco 750ml

White Wine

Moonstruck Moscato
Moonstruck Sauvignon Blanc
Brown Brothers Origins Sauvignon Blanc
Brown Brothers Origins Chardonnay

Red Wine

Moonstruck Heathcote Shiraz
Brown Brothers Origins Shiraz
Brown Brothers Origins Cabernet Sauvignon
Brown Brothers Origins Merlot

Terms & Conditions

CONFIRMATION OF BOOKING

Your reservation is considered confirmed on receipt of the Venue Fee and a signed copy of the Terms and Conditions document. The venue fee payment is required in full within 7 days of the original reservation to secure the room. If these are not received within this time we reserve the right to re-allocate or cancel any function space being held without any further notice. Please note that minimum numbers are required for our function areas. Non Profit organisations are advised that in the event of dates coinciding with a paid booking, the paid booking will take precedence.

COSTS AND CHARGES

Final numbers are required 14 days prior and charges will be based on this guaranteed minimum or final head count, whichever is greater. A price adjustment may apply for any changes or alterations to a set menu. We advise that menus, prices and conditions may change without notice. No Members Prices on Function Beverages. Musicians, videographers and photographers must be paid for and included in the overall number of guests attending the function. A charge may apply for each change made to the function/set up within 48 hours of the function date.

PAYMENT

We accept cash, credit card, direct deposit, or bank cheque. We do not provide credit. The contract signatory is liable to pay all money due under this Agreement. Full payment of the catering and any beverage package cost is required 14 days prior to the event. Any extra food and beverage consumed is required to be settled at the completion of the function. We will not proceed with the Event until payment in full (cleared funds) has been received.

CANCELLATIONS

Postponement of any function will be considered a cancellation. All cancellations are required in writing. If for any reason your function is cancelled, the following conditions apply:

- All deposits are non-refundable upon cancellation
- 1-3 months prior to function you will be liable for 25% of the estimated final account based on what has been confirmed with the Function Coordinator
- Less than 2-4 weeks prior to the function – you will be liable for 50% of the estimated final account based on what has been confirmed with the Function Coordinator
- 14 days prior to the function - liable for full payment of the estimated final account based on what has been confirmed with the Function Coordinator

FUNCTION DETAILS

To ensure the success of your function we require confirmation, in writing, of final numbers, menu choices, beverage requirements, room setup, floor plan, equipment requirements and schedule no less than 14 days prior.

TIME EXTENSIONS

Clients are advised that the room must be vacated by the finishing time as stated on the Event Order. Any extension must be arranged prior to the function - additional charges may apply.

EQUIPMENT/HIRE CHARGES

Charges may apply for special equipment or facilities provided for each function – please discuss costs and needs with the Function Coordinator. Any equipment, connections or ancillary items provided by Brother's Leagues Club that are damaged or not returned will be invoiced at full replacement value. Brothers Leagues Club does not provide technical support for AV equipment, however technical support can be arranged via a sub contractor upon request (extra charges apply).

BYO

The provision for BYO food is not permitted. Due to licensing laws, no beverage may be brought onto or taken off the property by any party, with the exception of unopened, purchased takeaway beverages.

CHILDREN

Children are welcome to stay for the duration of the function or until midnight only (whichever comes first) unless they are asleep, in which case the parent/guardian will be asked to take the child/children home (young babies in prams are an exception). Portacots, mattresses, etc are NOT permitted.

DELIVERY & PICKUP OF EQUIPMENT

The venue must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving equipment in or out of the venue will be dependant of staff availability.

Due to limited storage capacity, all materials for packaging, crates, boxes etc and equipment such as props, displays and so on must be removed from the venue at the conclusion of the event unless otherwise permitted by the Club.

RESPONSIBILITY

The patron assumes financial responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the venue, including accidental activation of smoke alarms/detectors.

General and normal cleaning is included in the cost of the venue fee charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.

The venue will take all necessary care but will not accept responsibility for damage or loss of the client's property in the venue before, during or after a function. This includes gifts and/or decorations.

The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the venue and all applicable laws. We reserve the right to intervene if a function's activities are considered illegal, noisy or offensive. If the Club has reason to believe that a function will affect the smooth running of the Club, its security or reputation, it reserves the right to cancel the function.

The venue reserves the right to refuse the service of alcohol to any guests it considers to be under age, intoxicated or behaving in an offensive manner and they may be asked to leave the premises.

All guests must conform to the Club's Dress Regulations and Policies at all times.

Clients must ensure that all external contractors (eg: photographers, band members, AV technicians, etc) must have all necessary licenses, insurances and approvals to undertake the relevant activity.

DRESS REGULATIONS

To maintain the high dress standards enjoyed at your club we request that the following regulations be adhered to. Swimwear, bare feet, headwear, numbered sports jerseys, t-shirts with offensive or obscene language, singlets or sleeveless t-shirts and football boots not permitted. Management reserves the right to refuse entry to anyone who, in its opinion, is not suitably groomed or attired. Untidy, faded or frayed clothing and work clothes not permitted after 6pm. Children welcome after 10pm, however must be supervised. Under 18s not permitted in the gaming lounge.

FIRE & SAFETY

Exit doors must be free of blockages, such as display stands, screens and decorations. Exit doors must not be locked, and exit signs must be clearly visible.

Highly Flammable materials are not permitted. The use of smoke machines, open flames, heaters, lamps, etc, is not permitted.

UNFORESEEN CIRCUMSTANCES

In the event of Brothers Leagues Clubs' inability to comply with any of the provisions due to: termination or interruption of gas or electricity supplies, industrial disputes, plant and equipment failure, earthquake, fire, flood, cyclone, unavailability of food supplies, or any other unforeseen contingency or accident. Brothers Leagues Club reserves the right to cancel any booking and refund any deposit and all monies paid. Neither the clients/s nor the Club shall be liable for the non-performance of this agreement. In no event shall the Club be liable for the loss of profit or consequential damages whether based on breach of contract, warranty or otherwise. Where facilities booked are unavailable due to causes beyond the control of the Club, the Club reserves the right to substitute similar facilities.