



Let's  
Celebrate

Social Events  
Brothers Leagues Club Townsville

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# Function Room Hire

## Range Room

350.00 per day

Round Table Max. 10 per table • Seated Max. 150 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.

## Half Range Room

250.00 per day

Round Table Max. 10 per table • Seated Max. 60 pax • Cocktail Max. 80 pax (standing)

The Range Room can be split in two for a smaller function.

## Players Room

250.00 per day • Minimum 60 guests

Square Table Max. 10 per table • Seated Max. 100 pax • Cocktail Max. 150 pax (standing)

Our Players Function Room is fully air-conditioned. We have both square and rectangular tables available, depending on your room layout and seating. Buffet and Platters catering only.

## Inclusions

Tables and chairs set up to your requirements

Additional tables on request

Registration table on request

Daily room hire for 6-8 hours

Evening room hire from 6pm

All staff charges

Table numbers

Free Wi-Fi

Data projector screen (available in Range Room only) No charge

Hand-held cordless microphone No charge

Lectern (available in Range Room only) No charge

## Additional

Stage (available in Range Room only) 180.00

Cake Knife 2.50

Dry bar with cover 5.00 each

Fabric tablecloths (white or black) 15.00 each

Fabric napkin (black/burgundy/white) 1.00 each

Lycra chair cover (black/white) 2.00 each

Round mirror centrepiece 35cm 2.50 each

Satin table runner (limited colours) 2.00 each

Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax

# Circa 20 Room Hire

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## Circa 20 Function Room

250.00 per day

Seated Max. 40 pax • Cocktail Max. 50 pax (standing)

Our Circa 20 Function Room is fully air-conditioned and located between Circa 20 Restaurant and Leprechauns Playzone.

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## Inclusions

Use of private Circa 20 Function Room  
Tables and chairs set up to your requirements  
TV for Presentations, Photo Slideshow etc  
All staff charges  
Free Wi-Fi

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## Additional

Easel No Charge  
Speaker No Charge  
Cake Knife 2.50

Tea & Coffee Station on Arrival 3.00 pp

Tea & Coffee Station Continuous 4.50 pp

Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax

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## Catering

Platters



# Victory Deck Hire

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## Victory Bar & Grill Deck

No Hire Fee

Field Side Deck and/or Restaurant Side Deck

Max. 25 pax per deck

These decks can be hired for any event and are perfect for milestone birthdays, engagement parties, baby showers and corporate events.

Decorating service available on request. Elevator available if assistance is required.

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## Inclusions

Use of Victory Bar & Grill Deck/s

All staff charges

Free Wi-Fi

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## Additional

Easel No Charge

Cake Knife 2.50

Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax

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## Catering

Platters



# Rooftop Bar Hire

## Nineteen19 Rooftop Bar

500.00 Minimum Bar Spend or 300.00 Room Hire

Cocktail Max. 100 pax

Enter Victory Bar & Grill and ascend our staircase to your very own private rooftop bar!  
Enjoy sweeping views across our football fields to Mt Stuart and everything in between.

This space can be hired for any event and is perfect for milestone birthdays, engagement parties, baby showers and corporate events. There is plenty of room for a photo backdrop, cake table, gift table and more.

Decorating service available on request. Elevator available if assistance is required.

## Inclusions

Use of private rooftop bar

All staff charges

Free Wi-Fi

## Additional

Easel No Charge

Hand-held cordless microphone No charge

Cake Knife 2.50

Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax

## Catering

Platters



# Southern Deck Hire

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## **Southern Deck**

250.00 per day

Cocktail Min. 100 pax

Enter through reception and follow pathway along Jack Manski Oval (Field 1) to your very own private deck! Southern Deck is partially undercover with its own bar and toilets.

This space can be hired for any event. There is plenty of room for a photo backdrop, cake table, gift table and more.

Please note we require a minimum notice of 30 days prior event to apply for liquor licensing, and the bar is a can bar only (no glass).

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## Inclusions

Use of private deck

All staff charges

Security Guard

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## Additional

Easel No Charge

Cake Knife 2.50

Additional security hire (mandatory for 21st birthday parties) 50/hr per 50 pax

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## Catering

Platters



# Platters

Each platter caters for approximately 6-8 guests.

## Cold Selections

### Aussie

81.00 each

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

### Antipasto

81.00 each

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

### Sandwich

61.00 each

- Chef's Selection Fresh Bread with Assorted Fillings

### Cheese

81.00 each

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

### Fruit

57.00 each

- Chef's Selection of Sliced Fresh Fruits

### Sweet

78.00 each

- Chef's Selection of Assorted Cakes & Slices

## Hot Selections

### Asian

84.00 each

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

### Bakers

86.00 each

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

### American

86.00 each

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

### Fisherman's Catch

87.00 each

- Flathead Bites
- Prawn Cones
- Crumbed Squid
- Crab Claws
- Chips

Garnished with Lemon

### Pizza Slab

45.00 each

- Meatlovers
- Queenslander (Ham & Pineapple)
- Supreme

### Children's

75.00 each

- Cocktail Franks
- Party Pies
- Sausage Rolls
- Calamari Rings

## Special Selections

### Vegetarian

83.00 each

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

### Gluten-Free

82.00 each

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

### Vegan

82.00 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**

51.95pp

**3 Course Alternate Drop**

66.95pp

# 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 mustard veloute & honey roasted carrots*

*12 Hour Slow Roasted Tennessee Pulled Beef Brisket*

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

*Balinese Style Coconut Fish Curry*

*a rich and creamy coconut and lemongrass style curry served with kaffia lime, lychees,  
bean sprout, fresh coriander & fried onion served with lemongrass infused rice*

*Twice Cooked Asian Pork Belly  
apple slaw & chilli caramel*

*Traditional House Made Lasagne*

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

*Spinach & Ricotta Tortellini (V)*

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

*Special Chicken Fried Rice*

*fried rice with, peas, carrot, egg, pork & chicken*

## 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: 11.00pp*

*Fresh Prawns: Market Price*

*Oysters in the ½ Shell: Market Price*

*Cold Meat Platter: 87.00 each*

*Cheese Platter 81.00 each*

*Fruit Platter 57.00 each*

### **Buffet 1**

*45.95pp*

*Minimum 40 adult guests*

*Please Choose  
1 x Carvery Dish  
2 x Hot Selections  
2 x Salads  
Chef's Selection of Desserts*

### **Buffet 2**

*52.95pp*

*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*

# 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*

## 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*

## Themed Buffet

*Shanghai Buffet 49.00pp*  
*Bombay Buffet 48.00pp*  
*Las Vegas Buffet 48.00pp*  
*Sicily Buffet 47.00pp*

## 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*

## 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*

## Kids Prices

*5 Years & Under Free*  
*6-12 Years ½ Price*

# BBQ Buffet

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

## Outback

31.95pp

### Cold Selection

Gourmet Brioche Burger Bun with Butter  
Assorted Green Salad GF  
Sliced Cheese Sliced Tomato, Beetroot GF  
Coleslaw GF

### Hot Selection

Char Grilled Beef Patty  
Gourmet Selection of Assorted Sausages  
Grilled Portuguese Chicken  
Sautéed Onions  
Condiments

## Bushman's

41.95pp

### Cold Selection

Gourmet Brioche Burger Bun with Butter  
Assorted Green Salad GF  
Sliced Cheese, Sliced Tomato & Beetroot GF  
Coleslaw GF  
Creamy Pasta Salad

### Hot Selection

Char Grilled Beef Patty  
Gourmet Sausages  
Grilled Portuguese Chicken  
Sautéed Onions  
Potato Bake  
Condiments

### Dessert

Pavlova with Cream & Fruit  
Apple Crumble & Ice Cream

# 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

2 hour duration 45.00pp

3 hour duration 52.00pp

4 hour duration 63.00pp

5 hour duration 73.00pp

### DRAUGHT BEERS

### POST MIX

## 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*