



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

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.

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*

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*

Catering

Platters



Victory Deck Hire

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.

Inclusions

Use of Victory Bar & Grill Deck/s

All staff charges

Free Wi-Fi

Additional

Easel No Charge

Cake Knife 2.50

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

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

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).

Inclusions

Use of private deck

All staff charges

Security Guard

Additional

Easel No Charge

Cake Knife 2.50

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

Catering

Platters

A decorative graphic of gold confetti, consisting of many small, irregular, shimmering gold pieces, scattered across the bottom half of the page.

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

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 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*

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

Kids Prices

5 Years & Under
Free
6-12 Years
½ Price

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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*

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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