



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

Daily room hire for 6-8 hours

Evening room hire from 6pm

All staff charges

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

Table Numbers 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



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

64.00 each

*Chef's Selection Fresh Bread
with Assorted Fillings*

Fresh French

Baguette

64.00 each

*Chef's Selection Fresh French
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

86.00 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

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
Vegetarian*

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
Hummus
Sharp Tasty Cheese
Camembert Cheese
Salami
Pickled Onions
Semi Dried Tomatoes
Mixed Olives
Crackers*

Plant-Based

82.00 each

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

Substantial Platters

Each platter caters for approximately 6-8 guests.

BBQ Chicken Sliders

82.00 each

*10 x Panko crumbed chicken, creamy slaw & bbq sauce
+ add loaded fries 16*

Cheeseburger Sliders

84.00 each

*10 x beef patty, with American cheese, pickles, tomato & burger sauce
+ add loaded fries 16*

Mojo Cubano Pork Sandwich's

74.00 each

*Roast pork, leg ham, Swiss cheese, pickles & American mustard, served on toasted Cuban bread
+ add loaded fries 16*

Peking duck Bao

84.00 each

10 x Peking duck Gua bao buns, pickled cucumber, carrot, coriander & peanut sauce

Fish & Chip Cups

84.00 each

12 x cups with flathead bites, chips, tartare & lemon

Sushi Bowls

84.00 each

*10 x sushi bowls, Sushi rice, Karaage chicken, avocado, pickles ginger, edamame beans
Kewpie mayo & tenkasu bbq sauce*

BBQ Pork Buns

82.00 each

10 x Steamed BBQ Pork buns with Chinese bbq sauce

Pumpkin, thyme & fetta Arancini Balls

96.00 each

25 piece Served with tomato relish

Spinach & Ricotta Tortellini

84.00 each

*10 x cups of tender pasta pockets filled with spinach & ricotta finished with Italian herbed & garlic cream
sauce & parmesan cheese*

Canapes

Served Butler style. Minimum 20 adult guests.

Cold Options

*Smoked Salmon on Yorkshire pudding with zesty cream cheese
Special California style sushi roll
Yucatan spiced Mexican seared beef tostada
Peking duck, cucumber, shallot, Asian pancake
Assorted macaroons
Tofu rice paper roll, peanut dipping sauce (v+)*

Hot Options

*Pork belly bao bun
Spicy Korean fried chicken skewer with kewpie mayo
Arancini ball, chef's assortment with Pesto Aioli
Beef Rendang Samosa, mango chutney
Peking duck spring roll with Asian plum dipping sauce
Wagyu beef nigari, blow-torched kewpie, tonkatsu, pickled ginger
Warm Spanish doughnuts with chocolate dipping Sauce
Pea and mint croquette, green goddess dressing (v+)*

Silver Option

32.00pp (6 pieces pp)

*Please choose 2 cold and 2 hot options
from the above menu*

Gold Option

40.00pp (8 pieces pp)

*Please choose 3 cold and 3 hot options
from the above menu*

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 tenderloin, Bean Sprouts, Fried Shallots, Asian herbs & Sweet & Sour Dressing GF

Hot Entree

Arancini Ball, pumpkin Puree, Soft Fetta, fried sage butter, pea shoots (v)

Caramelized Onion & Bacon Tart, Feta Cheese, Walnut & apple Salad, Balsamic glaze

Duck Spring Rolls, mixed Asian Salad & plum Sauce

Pork Belly with Pickled Grapes, Pistachio Crumble, Parsnip Puree & mustard cream Jus

Crumbed lamb cutlet, textures of pea, celeriac hash, mint sauce

Main Course

Cream Cheese & spinach & fetta Filo V

Roasted Sweet Potato, Greek Cous Cous, Asparagus & Pesto

Pan Seared Barramundi GF

Country Mash, Ratatouille, Asparagus, Hollandaise & Salsa Verde

Barkers Creek Pork Cutlet

Pumpkin puree, blistered tomatoes, broccolini, Red Wine Jus

Pan Seared Tasmanian Salmon

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

Oven Baked Chicken Supreme GF

Whipped potato Mash, broccolini, Dutch carrot, Creamed Leek & Smoked Bacon Sauce

Slow Braised Beef Cheek

Whipped potato Mash, Roast baby Carrot, broccolini & Red Wine Jus

250g Grilled Porterhouse +2.50pp

Country Mash, Honey Roast Carrot, broccolini & 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 and banana trifle with Rum & Raisin Ice Cream

Passionfruit cheesecake, tropical fruits, lemon sorbet

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.

Salads

*Creamy Potato with Fried Capers, Mustard, Bacon, Pickles, Soft Boiled Egg & Chives
Classic Penne Pasta with Semi Dried Tomato, Rocket & Spanish Onion, Pesto Mayonnaise
Mixed leafy greens Lettuce. Tomato, Cucumber, Carrot, Spanish Onion & Herb Dressing
Duo of Cabbage, corn, carrot, fried noodles, green onion, Japanese sesame dressing
Curried couscous, with carrot, cranberries, almonds & fresh herbs*

Pasta or Rice

*Spinach & Ricotta Tortellini tender pasta pockets finished with Italian herbed & garlic cream sauce & parmesan cheese (v)
Special Fried Rice with peas, carrot, egg, green onion (v)
Beef Ravioli, with zucchini and Mint, truffle cream sauce and roasted walnuts
Louisiana Jambalaya, Cajun spiced rice with smoked sausage and the holy trinity of veg*

Main selection

*Oven Baked Tandoori Chicken served in a creamy butter chicken style curry sauce with lemongrass infused basmati rice
Country Style Roasted Thyme & Lemon Chicken served with creamy Tarragon mustard cream veloute
Roast Peppercorn and Rosemary Crusted Beef served with creamy Peppercorn sauce
Tennessee rubbed pulled Beef Brisket, Slow braised in coca cola and served with smoky bbq sauce served with baked sweet potato & ranch dressing
Chicken Biryani, marinated chicken cooked with fragrant basmati rice, caramelized onions, saffron, cumin, cardamom and finished with fresh herbs
Chili & honey caramel pork Belly, with black vinegar dressing and fried rice noodles
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
Yucatan Chicken Enchiladas with Pico De Gallo, Guacamole & Sour Cream
Oven baked Barramundi served with Sicilian caponata, finished with velvety pesto cream sauce
Roasted leg of Pork served with lashings of calvados gravy and baked apple sauce*

Sides

*Medley of steamed seasonal garden vegetables
Roast chat potatoes with thyme & rosemary, garlic salt
Coconut infused jasmine rice pilaf
Fried Pumpkin and sweet potato with chive yoghurt, Pepitas seeds and smoked paprika salt
Aloo Gobi, Potato and cauliflower curry with the tangy nutty flavours of Middle Eastern Zaatar*

Desserts

*Biscoff and Banana Pudding
Tropical Pavlova
Apple crumble & custard
Black cherry & chocolate pudding
Passionfruit Cheesecake
Sticky date Pudding with butterscotch sauce and ice cream*

Buffet

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

Additional Options

Main Selection: 7.00pp

Salad 3.50pp

Side 4.00pp

Pasta or rice dish 5.00pp

Dessert 4.50pp

Fresh Prawns: Market Price

Oysters in the ½ Shell: Market Price

Cold Meat Platter: 85.00 each

Cheese Platter 81.00 each

Fruit Platter 57.00 each

Buffet

48.95pp

Minimum 40 adult guests

Please Choose

2 x Salads

1x pasta or rice dish

2 x Main Selections

2 x Sides

2x 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.

Roast Carvery Buffet

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

Carvery Selection

Country Style Roasted Thyme & marjoram Chicken served with chicken gravy

Roast Beef served with horseradish cream sauce

Roasted Pork leg served with baked apple sauce & gravy

All Carvery Buffets Served With

Dinner rolls

Medley of steamed peas & Carrots

Roast chat potatoes with thyme & rosemary, garlic salt

Fried Pumpkin and sweet potato

Condiments

Desserts

Biscoff and Banana Pudding

Tropical Pavlova

Apple crumble & custard

Black cherry & chocolate pudding

Passionfruit Cheesecake

Sticky date Pudding with butterscotch sauce and ice cream

Additional Options

Carvery selection 5.00

Dessert 4.50pp

Roast Carvery Buffet

40.95pp

Minimum 40 adult guests

Please Choose

2 x Carvery Selections

2x 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.

BBO Buffet

All buffets served with self serve tea & coffee.

Burger Buffet

29.95pp

Cold Selection

*Gourmet Burger Bun With Butter
Assorted Green Salad
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*

Stockmen's Buffet

45.95pp

Cold Selection

*Dinner Rolls With Butter
Assorted Green Salad GF
Coleslaw GF
Creamy Pasta Salad*

Hot Selection

*Char Grilled Rib Fillet Steak
Gourmet Selection Of Assorted Sausages
Grilled Portuguese Chicken
Sautéed Onions
Creamy Horseradish Potato Dauphinoise
Condiments*

Dessert

*Pavlova With Cream & Tropical Fruit
Apple Crumble & Custard*

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