



Let's  
Celebrate

Social Events  
Brothers Leagues Club Townsville

---

14 Golf Links Drive, Kirwan QLD 4817 • Phone (07) 4773 8000 • Fax (07) 4723 1357  
Email [functions@brotherstsv.com.au](mailto:functions@brotherstsv.com.au) • [www.brotherstsv.com.au/functions](http://www.brotherstsv.com.au/functions)

# 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*

*Dance Floor (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*

*Please note all functions of 30+ guests are unable to order food from other areas of the Club (unless they have made a booking in that area of the Club). Food from other areas of the Club cannot be brought into the function area.*

# 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*

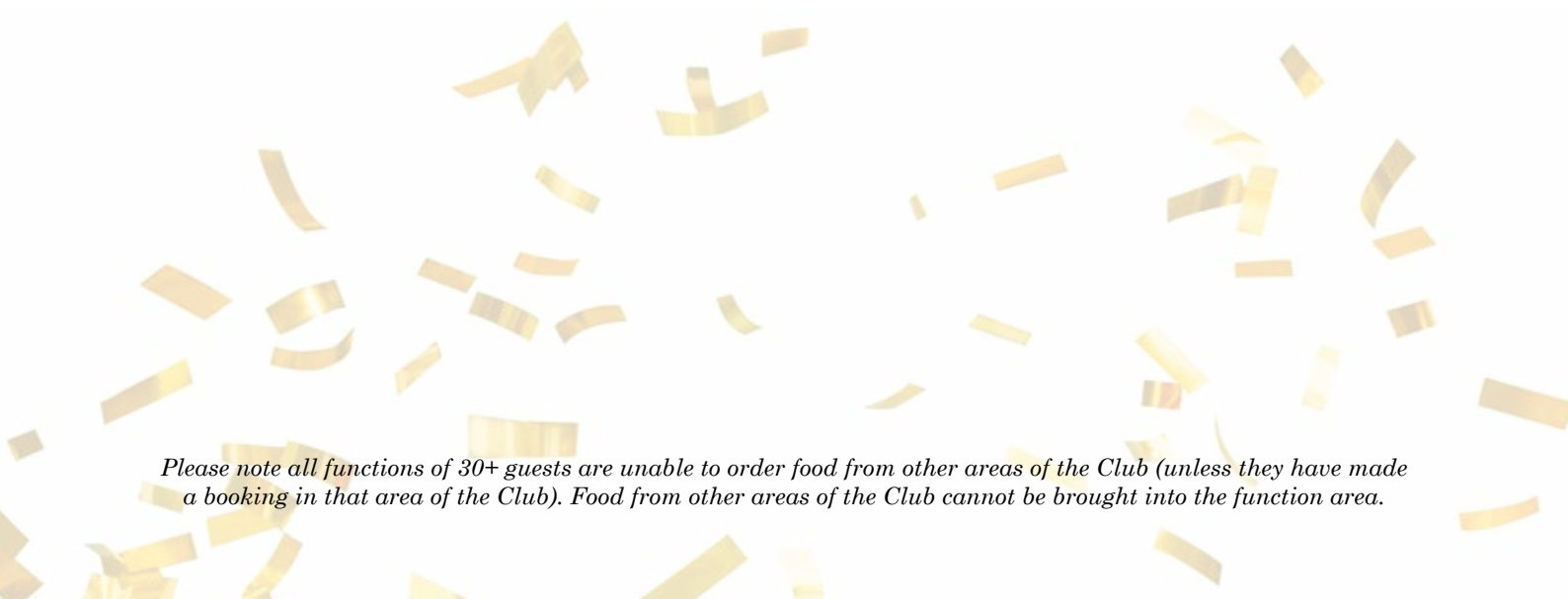
*Easel No Charge  
Speaker No Charge  
Cake Knife 2.50  
Tea & Coffee Station on Arrival 3.00 pp  
Tea & Coffee Station Continuous 4.50 pp  
Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax*

---

## *Catering*

*Platters*

*Please note all functions of 30+ guests are unable to order food from other areas of the Club (unless they have made a booking in that area of the Club). Food from other areas of the Club cannot be brought into the function area.*



# 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*

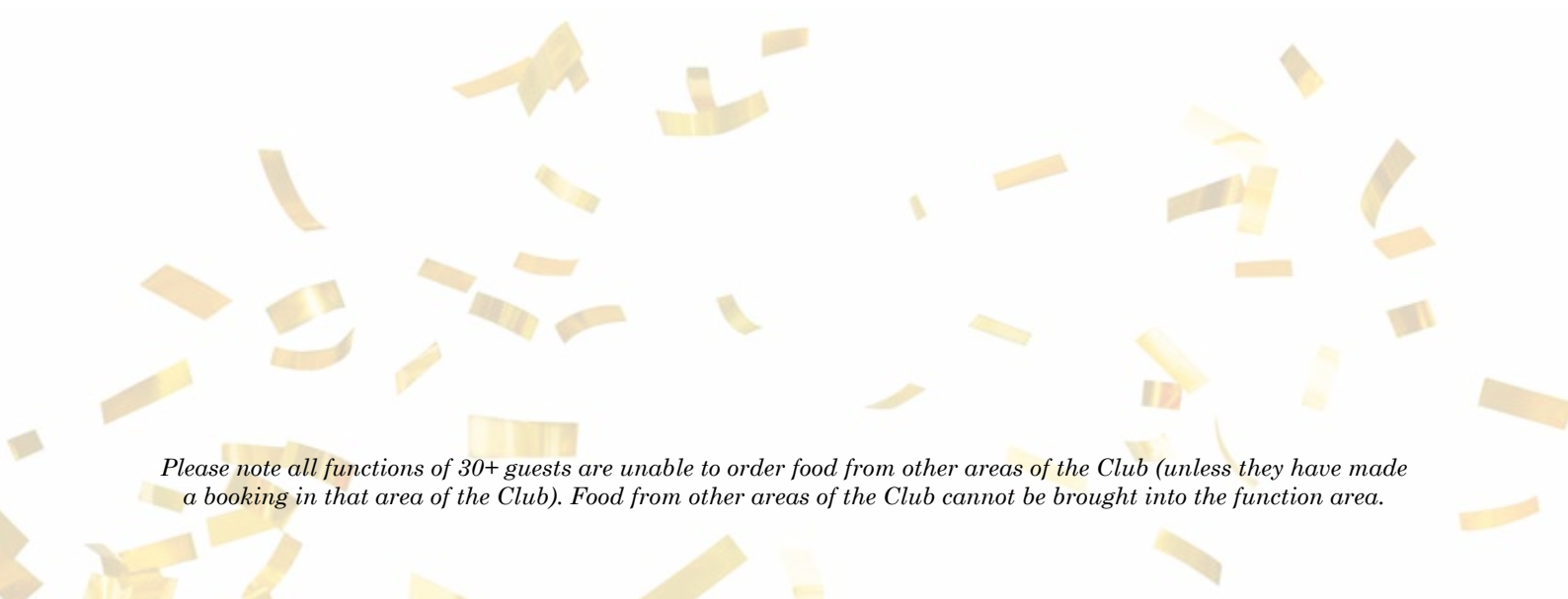
*Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax*

---

## *Catering*

*Platters*

*Please note all functions of 30+ guests are unable to order food from other areas of the Club (unless they have made a booking in that area of the Club). Food from other areas of the Club cannot be brought into the function area.*



---

# 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*

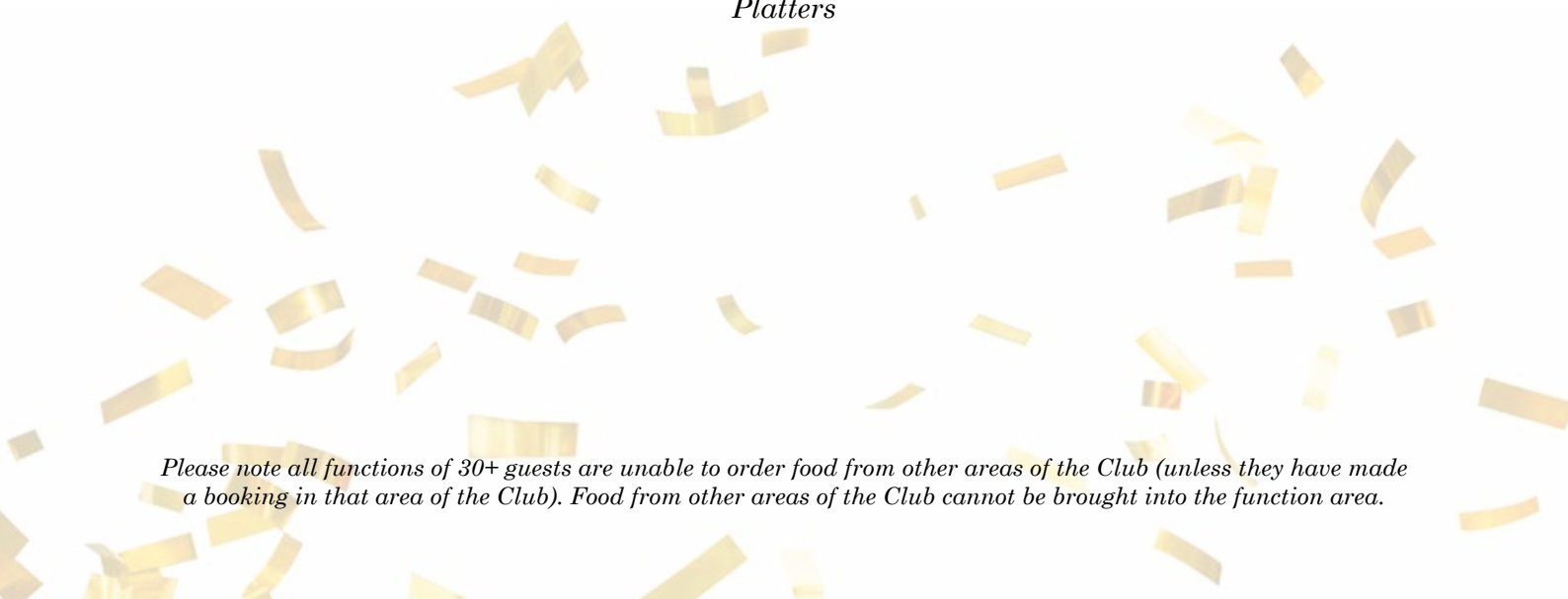
*Security hire (mandatory for 21st birthday parties) 50/hr per 50 pax*

---

## Catering

*Platters*

*Please note all functions of 30+ guests are unable to order food from other areas of the Club (unless they have made a booking in that area of the Club). Food from other areas of the Club cannot be brought into the function area.*



# 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*

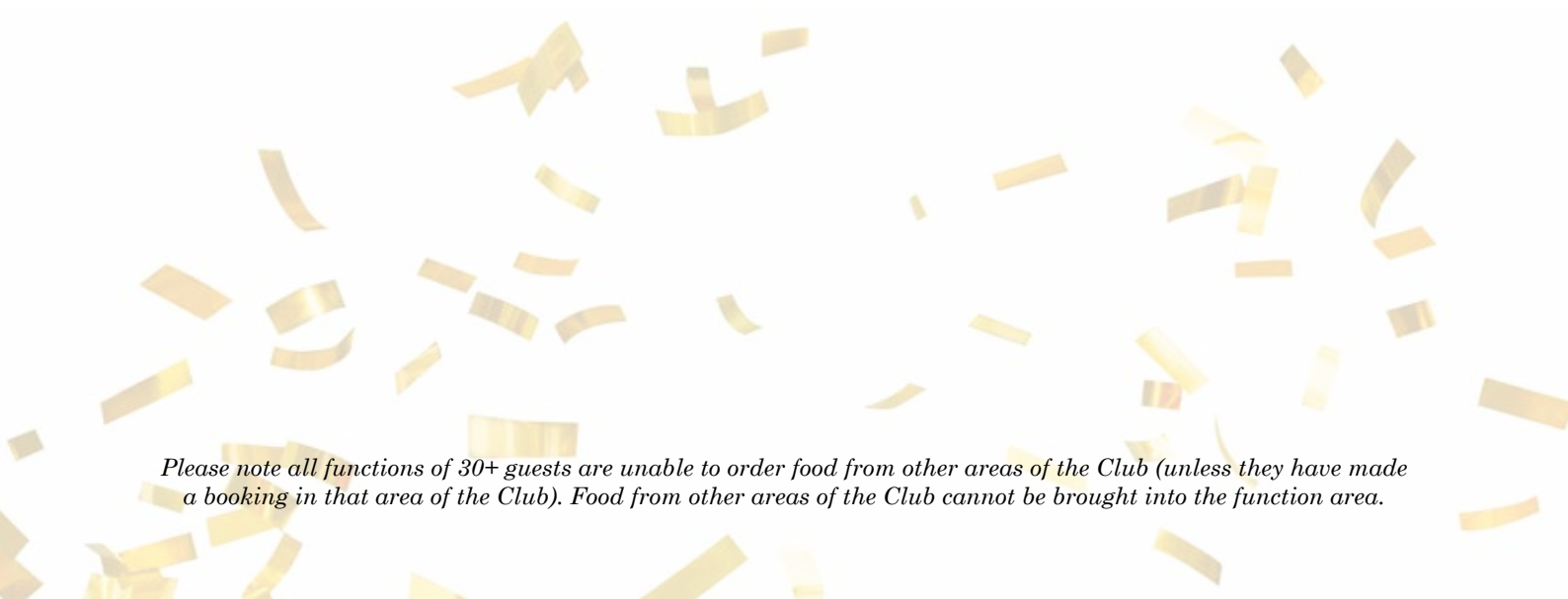
*Additional security hire (mandatory for 21st birthday parties) 50/hr per 50 pax*

---

## *Catering*

*Platters*

*Please note all functions of 30+ guests are unable to order food from other areas of the Club (unless they have made a booking in that area of the Club). Food from other areas of the Club cannot be brought into the function area.*



# 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.

# BBQ Buffet

*All buffets served with dinner rolls, condiments & 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*