



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](mailto:functions@brotherstsv.com.au) today.*

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

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# Venue Hire

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## 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.*

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## Inclusions

*Tables and chairs set up to your requirements  
Elegantly dressed bridal table with white skirting  
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*

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## Additional

*(per day)*

*Stage 180.00  
Dry bar with cover 5.00 each  
Fabric napkin (white) 1.00 each  
Fabric tablecloth (white/black) 15.00 each  
Lycra chair cover (black/white) 2.00 each  
Table Numbers 2.50 each*

# 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 (I)*

### **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 (I)  
Prawn Cones (I)  
Crumbed Squid (I)  
Crab Claws (I)  
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

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

### **Gluten-Free**

(GF)

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

(V+)

*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  
+ Loaded Fries 16*

## **Cheeseburger Sliders**

*84.00 each*

*10 x Beef Patty with American Cheese, Pickles, Lettuce, Tomato & Burger Sauce  
+ Loaded Fries 16*

## **Mojo Cubano Pork Sandwiches**

*74.00 each*

*Roast Pork, Leg Ham, Swiss Cheese, Pickles & American Mustard  
served on toasted Cuban Bread  
+ 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 (1), 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 Pieces 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 (A)*

*Special California Style Sushi Rolls*

*Yucatan Spiced Mexican Seared Beef Tostadas*

*Peking Duck with Cucumber, Shallot & Asian Pancake*

*Assorted Macaroons*

*Tofu Rice Paper Roll with Peanut Dipping Sauce (V+)*

## Hot Options

*Pork Belly Bao Bun*

*Spicy Korean Fried Chicken Skewer with Kewpie Mayo*

*Chef's Assortment of Arancini Balls with Pesto Aioli*

*Beef Rendang Samosa with Mango Chutney*

*Peking Duck Spring Roll with Asian Plum Dipping Sauce*

*Wagyu Beef Nigari with Blow-Torched Kewpie, Tonkatsu & Pickled Ginger*

*Warm Spanish Doughnut with Chocolate Dipping Sauce*

*Pea & Mint Croquette with 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 (A)*

*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, A)*

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

*Barkers Creek Pork Cutlet*

*Pumpkin Puree, Blistered Tomatoes, Broccolini, Red Wine Jus*

*Pan Seared Tasmanian Salmon (A)*

*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 & 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

GF - Gluten-Free | V - Vegetarian | V+ - Vegan | A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood  
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 & Mint, Truffle Cream Sauce & Roasted Walnuts*  
*Louisiana Jambalaya: Cajun Spiced Rice with Smoked Sausage & 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 & Rosemary Crusted Beef served with Creamy Peppercorn Sauce*  
*Tennessee Rubbed Pulled Beef Brisket slow braised in Coca Cola & 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 & finished with fresh Herbs*  
*Chili & Honey Caramel Pork Belly with Black Vinegar Dressing & Fried Rice Noodles*  
*Balinese Style Coconut Fish Curry: A rich & creamy Coconut & Lemongrass Style Curry served with Kaffia Lime, Lychees, Bean Sprout, Fresh Coriander, Fried Onion & Lemongrass Infused Rice (I)*  
*Yucatan Chicken Enchiladas with Pico De Gallo, Guacamole & Sour Cream*  
*Oven Baked Barramundi served with Sicilian Caponata, finished with velvety Pesto Cream Sauce (I)*  
*Roasted Leg of Pork served with lashings of Calvados Gravy & 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 & Sweet Potato with Chive Yoghurt, Pepitas Seeds & Smoked Paprika Salt*  
*Aloo Gobi: Potato & Cauliflower Curry with the tangy, nutty flavours of Middle Eastern Zaatar*

## Desserts

*Biscoff & Banana Pudding*  
*Tropical Pavlova*  
*Apple Crumble & Custard*  
*Black Cherry & Chocolate Pudding*  
*Passionfruit Cheesecake*  
*Sticky Date Pudding with Butterscotch Sauce & Ice Cream*



# Roast Carvery Buffet

*All Buffets served with Dinner Rolls, all Condiments & Self Serve Tea &*

## **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 & Sweet Potato*

*Condiments*

## **Desserts**

*Biscoff & Banana Pudding*

*Tropical Pavlova*

*Apple Crumble & Custard*

*Black Cherry & Chocolate Pudding*

*Passionfruit Cheesecake*

*Sticky Date Pudding with Butterscotch Sauce & 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*

*2 x Desserts*

### **Kids Prices**

*5 Years & Under*

*Free*

*6-12 Years*

*½ Price*

# BBO Buffet

*All Buffets served with Dinner Rolls, all 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**

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

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## 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*

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## **Light Beers**

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

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## **Draught Beverages**

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

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## **Ciders**

*Sommersby Apple/Pear  
Strongbow*

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## **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*

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## **Premix Drinks**

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

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## **Soft Drinks**

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

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# Wine List

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## 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*

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## White Wine

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

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## Red Wine

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