

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 today.

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

Venue Hire

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.

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

Additional

(per day)

Stage 180.00
Dry Bar with Cover 10.00 each
Fabric Tablecloths (white/black) 15.00 each
Fabric Napkin (black/white) 3.00 each
Lycra Chair Cover (black/white) 6.00 each
Table Numbers 2.00 each
Satin Table Runner (limited colours) 3.00 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

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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 (I), 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

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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

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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

Rib Fillet
Whipped Potato Mash, Roast Baby Carrot, Broccolini & Red Wine Jus

200g Eye Fillet +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	3 Course Alternate Drop
51.95pp	66.95pp

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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

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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 (A): Market Price
Oysters in the ½ Shell (A): 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
2 x Desserts

Kids Prices

5 Years & Under
Free

6-12 Years
½ Price

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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 & 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

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BBQ 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

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

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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	Option 2 Bar Tab	Option 3 Cash Bar
Choose a Beverage Package	Your choice of beverages to a specified limit	Your guests pay for their own drinks

Brothers Leagues Club Townsville practises the responsible service of alcohol. No Members Prices on Function Beverages. Prices subject to change without notice.

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

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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

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