

RYDGES

SOUTHBANK TOWNSVILLE

BUSINESS EVENTS

RYDGES SOUTHBANK TOWNSVILLE

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

RYDGES SOUTHBANK TOWNSVILLE

Sitting in the heart of Townsville on Palmer Street, Rydges Southbank Townsville offers business and leisure travellers alike a premium location in the central business district close to shopping, dining and entertainment. Our boutique accommodation is the gateway to Magnetic Island and the Great Barrier Reef and offers unparalleled views of Townsville city, Castle Hill and Ross River marina.

Guests will appreciate the modern amenities, 24-hour reception, complimentary Wifi, pool and spa and free on-site parking. Our contemporary Townsville hotel offers a range of features and amenities to welcome guests. Rydges Southbank Townsville is ideal for business and leisure travellers with a prime location and friendly service.

Deluxe King Room



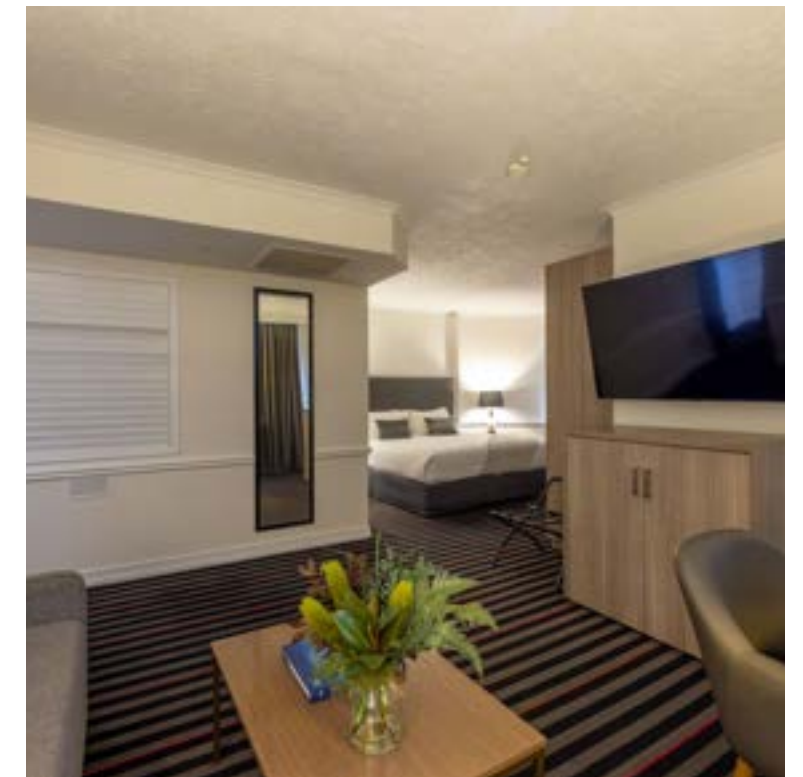
Deluxe Twin Room



Superior King Room



Executive Suite



TOWNSVILLE SOUTHBANK APARTMENTS

The two-bedroom apartments are located in a separate building at 19 Mcillwraith Street directly behind Rydges Southbank Townsville. They are an independent apartment complex of 12 apartments complete with swimming pool within a short walk from the hotel foyer.

All 12 apartments offer fully self contained facilities including full size refrigerator, stove, microwave and dishwasher. The apartments consist of two bedrooms, ensuite with a bath and 2nd separate bathroom, kitchen, laundry, spacious living/dining area and large balcony. All apartments contain split system air-conditioners and ceiling fans.



RYDGES SOUTHBANK TOWNSVILLE RESTAURANT

Rydges Southbank Townsville's restaurant is open for Breakfast 7 days and offers a wide selection with our full buffet breakfast.

Monday to Friday from 6:00am - 9:00am

Saturday, Sunday and Public Holidays from 7:00am - 10:00am

Our buffet offers continental options including fresh seasonal fruits, cereals, yoghurts, juices, assorted breads, pastries and croissants.

And for those needing to fill up at the start of the day, we have lots of fully cooked options such as bacon, chipolatas, eggs to order, waffles, pancakes, hash browns, slow roasted tomatoes, house made baked beans, sautéed mushrooms, and more.



BUSINESS EVENTS

Our aim at the Conference and Events Centre is simple; we do your day, your way. From interview groups of 2 people, group dinners, delegate meetings, trade shows and 350+ person galas, we cater for events of all sizes.

Your guests will appreciate the close proximity to the CBD, The Strand and Townsville Airport.

With a stylish interior, complimentary Wi-Fi and a full suite of modern audio visual technology at your fingertips, be prepared for your guests to experience that 'wow' factor that we are famous for.

Raffles



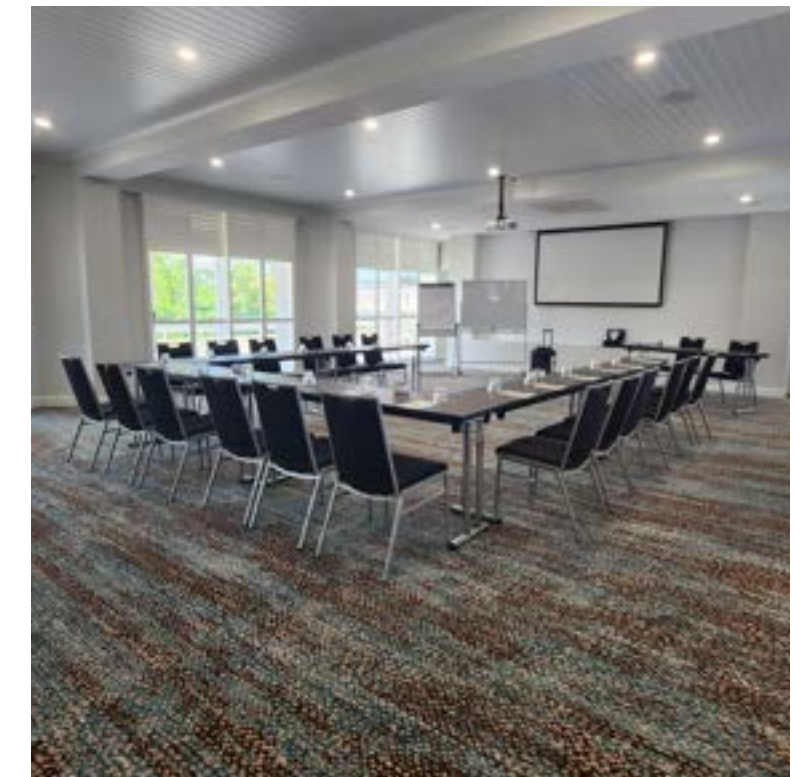
Kingston



Savoy

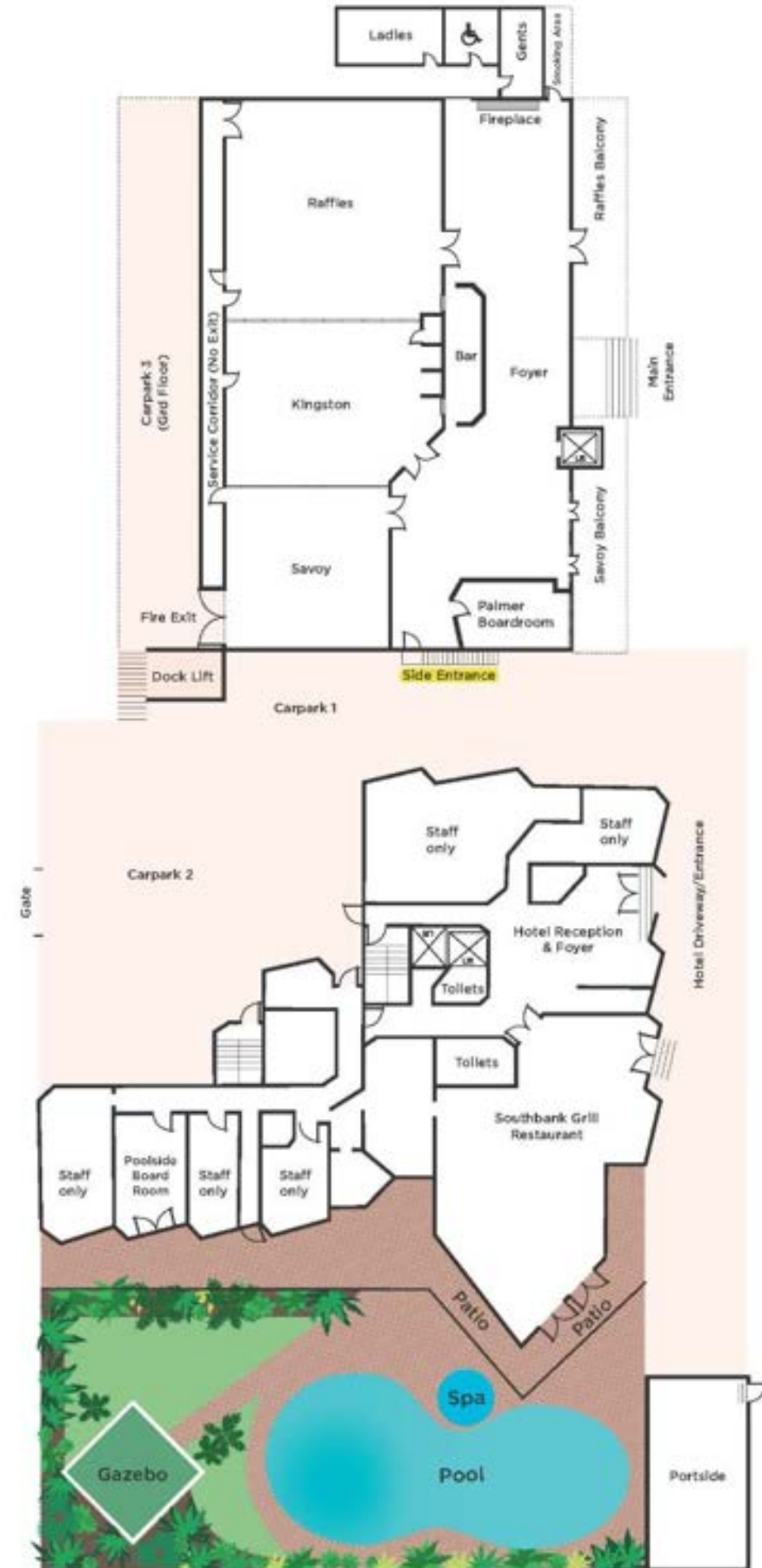


Portside



RYDGES CAPACITY CHART

Room	Cocktail	Theatre	Banquet	Cabaret	Classroom	U-Shape	Boardroom
Grand Ballroom	400	500	350	280	216	-	-
Raffles & Kingston	180	240	290	180	250	50	-
Savoy & Kingston	150	140	140	96	80	50	-
Raffles	100	160	100	96	100	36	35
Kingston	80	80	80	56	45	27	30
Savoy	60	60	60	40	36	21	25
Portside	60	50	40	32	27	24	24
Poolside Boardroom	-	-	-	-	-	-	12



Minimum 30 Guests



LET'S NETWORK BREAKFAST PLATTERS

Platters (20 Pieces)

- Seasonal Fruit Platter - watermelon, honeydew, rockmelon, grapes, pineapple (Vegan, GF, DF)
- Bacon, Egg and Cheddar Quiche
- Mini Sweet Muffins (V)
- Blini with Smoked Salmon, Caramelised Onion and Creme Fraiche

Substantial Platters (20 Pieces)

- Ham and Cheese Croissants
- Bacon and Egg Sliders

Upgrade

- Tea and Coffee - \$2.00 per person
- Bottled Juice - \$4.00 per person
- Bottled Water - \$3.00 per person
- Champagne Breakfast \$9.00 per person (From 10am)

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, Vegan

RISE & SHINE BREAKFAST

Minimum 30 Guests

Tea & Coffee Included

Upgrade

- Bottled Juice - \$4.00 per person
- Champagne Breakfast - \$9.00 per person (From 10am)
- Bottled Water - \$3.00 per person

Plated Required (Choose 2, Alternate Drop)

- Bacon Egg Benedict - toasted english muffin, creamy spinach, poached egg and hollandaise sauce, topped with sumac and micro herbs
- Avocado on Sourdough - avocado dusted with toasted sesame, poach eggs, roquette and pine-nuts salad, lime wedge
- Big Breakfast-rasher bacon, kransky chipolatas, grilled tomato, poached egg, baked beans and toasted ciabatta
- Potato rosti stack - half avocado, sour cream, poached egg and sweet chilli jam
- Belgian waffles- seasonal berries, crème Chantilly and maple glaze



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DAY DELEGATE PACKAGE

Half Day Delegate Package AM/PM Inclusions

- Arrival Tea & Coffee
- Morning Tea OR Afternoon Tea
- Lunch

Full Day Delegate Package Inclusions

- Arrival Tea & Coffee
- Morning Tea
- Lunch
- Afternoon Tea

Package Inclusions

- Chilled Water & Mints
- Notepads & Pens
- Data projector screen & In-House Audio
- Roving Microphone
- Lectern with Lectern Microphone
- Whiteboard & Markers
- Flipchart Paper & Markers

Complimentary Inclusions

- Directional signage positioned at key points on property
- On-site car parking, subject to availability
- Air-conditioned facilities
- Complimentary Wi-Fi throughout conference rooms and common areas



DAY DELEGATE PACKAGE

Minimum 15 Guests

Morning Tea / Afternoon Tea (Choose 3)

- Banana and walnut loaf (Vegan, DF)
- Orange and almond loaf (GF, DF)
- Raspberry friand (GF)
- Freshly baked biscuits
- Pumpkin scones served with an strawberry jam and whipped cream
- Mixed danishes and croissants
- Fruit platter (Vegan, GF, DF, V)
- House made beef sausage rolls with tomato sauce (DF)
- Assorted pies with hickory BBQ sauce (DF)
- Spanakopita's with tomato chutney (V)
- Assorted mini muffins (V)
- Spinach and fetta mini quiches (V)

Complimentary Whole Fruits for Morning Tea & Afternoon Tea

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Minimum 15 Guests



DAY DELEGATE PACKAGE

Lunch (Choose 3 individual items)

- Wraps
 - Roast beef, sweet mustard, sliced pickle, rocket, Swiss cheese and tomato
 - Ham, baby spinach, tomato, aioli, cheddar and Spanish onion
 - Pesto chicken, mesclun, sliced capsicum, sour cream
 - Roasted pumpkin, Swiss cheese, spinach, sundried tomatoes and hoummos
- Toasted Turkish Loaf Sandwiches (GF option available if requested)
 - Steak, caramelised onion, tomato relish, green oak lettuce, tomato and sliced cheese
 - Tennessee smoked fried chicken, green oak lettuce, ranch dressing, tomato and sliced cheese
 - Vegetarian panini with eggplant, pesto, rocket, roasted peppers and sundried tomato
 - Vegan Burger with tomato, vegan aioli, green oak lettuce, sliced Spanish onion and smashed avocado
- Hot Bites
 - Chicken satay skewers with peanut sauce
 - Lamb kofta with raita
 - Fish bites with tartare sauce
 - Falafel with hoummos
- Salads
 - Potato salad with crispy bacon, egg and cream mustard dressing (GF)
 - Caesar salad
 - Pumpkin, spinach, beetroot and fetta with balsamic glaze (V)
 - Couscous, capsicum, pine nuts, cucumber, Spanish onion and fetta (GF)
 - Pesto pasta salad

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Minimum 30 Guests

WORKING STYLE LUNCH

Complimentary Rice and Dinner Rolls

Mains (Choose 2)

- Butter chicken
- Ravioli with sundried tomato, cream spinach, pinenuts and parmesan
- Chicken adobo
- Beef noodle stir-fry
- Mongolian lamb (DF)

Salad (Choose 1)

- Potato salad with crispy bacon, egg, and creamy mustard dressing (GF)
- Caesar salad
- Pumpkin, spinach, beetroot and fetta salad and balsamic glaze (V)
- Couscous salad with capsicum, pinenuts, cucumber, Spanish onion and fetta (GF)
- Pesto pasta salad

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CANAPES

Canapes (25 pieces per option)

- Cucumber en-croute with salmon mousse (GF)
- Confit garlic pizza bites,
- Mini fruit skewer - watermelon, grape, pineapple and kiwi fruit (GF, DF, Vegan, V)
- Beetroot, dill and goats cheese crostini
- Mini beef dim-sum and soy sauce (DF)

Substantial Canapes (10 serves per platter)

- Vegetable fried rice with honey garlic chicken skewer (DF, GF)
- Sticky pork belly on a Bahn Mi salad (DF, GF)
- Mexican chilli with lime rice, guacamole, sour cream and cheese (GF)
- Butter chicken with fragrant rice and mint yoghurt (GF)
- Beer battered barra with crispy fries, tartare and lemon wedge (DF)
- Mini cheese burger bites with crispy fries



PLATTERS

Cold Platters (Serves 25 people)

- Cheese Platter - Blue cheese, quince, brie, fetta, camembert, cheddar with water crackers and grissini
- Antipasto platter - Prosciutto, artichoke, salami green olives, cherry tomato, shaved ham, marinated eggplant with sliced focaccia and sourdough bites
- Sushi Platter

Hot Platters (60 pieces per platter)

- Pastry Platter - Assorted mini sausage rolls, assorted party pies, mini quiche, mini pastries with tomato and barbecue sauce
- Asian Platter - Chicken samosa, peking duck spring rolls, pork wontons, vege gyoza with soy sauce and sweet chilli sauce
- Continental Platter - Vegetarian empanada, pork spring rolls, mac and cheese croquettes, curry puff rendang, and chicken chippies
- Carnivore Platter - Frank's buffalo chicken wings, bbq meatballs, bbq ribs, cheese kransky, beef bolognaise croquettes, and onion rings

Dessert Platters (30 pieces per platter)

- Apple bites with crème Chantilly (Vegan)
- Choc vanilla cheesecake slice (GF)
- Vegan mud cake (DF)
- Petit fours

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PLATED MENU

Beginning

- Thai style Prawns with Nam-jim sauce and peanut and sesame seed crumble (GF, DF)
- Sticky pork belly bites with crispy noodle, snow pea and coriander salad (GF, DF)
- Pesto linguine with pine nuts, roasted tomato, and parmesan cheese (V)
- Pulled lamb shoulder with fetta, pistachio dukkha and roquette and radish salad (GF)

Middle

- Oven baked Pork Cutlet with kipfler potatoes, sauteed green beans and creamy mustard sauce (GF)
- Beef eye fillet with parsnip puree, broccolini, dutch carrots and pan jus (GF, DF)
- Pressed lamb shoulder with potato dauphinoise, roasted asparagus, and merlot jus (GF)
- Grilled salmon served with sweet potato mash, medley of seasonal greens and béarnaise sauce (DF)
- Oven-baked cauliflower steak served with char grilled Dutch carrots pistachio dukka and green goddess dressing (GF, V)
- Thyme and garlic marinated chicken supreme with a pea and pancetta risotto, char grilled asparagus and salsa verde (GF)

End

- Chocolate ganache tart served with a raspberry compote, pistachio praline and fresh cream.
- Lemongrass crème brûlée served with a vanilla shortbread (GF if requested)
- Sticky ginger pudding served with salted caramel sauce and vanilla ice cream.
- Coconut panacotta served with passionfruit coulis and seasonal fruits

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Minimum 30 Guests



BUFFET MENU

Choose from:
2 Sides, 2 Mains, 2 Desserts
3 Sides, 3 Mains, 3 Desserts
4 Sides, 4 Mains, 4 Desserts

Sides

- Rosemary and garlic roast vegetables (GF, Vegan)
- Potato bake (GF, V)
- Medley of seasonal steam vegetables with confit garlic (GF, DF, Vegan)
- Cauliflower and broccoli bake (GF, V)
- Green bean and corn medley with bacon bits (GF, DF)
- Caesar Salad
- Pumpkin, spinach, beetroot and fetta salad with balsamic glaze (GF)
- Potato salad with crispy bacon, egg and mustard dressing (DF)
- Seafood salad (GF)
- Pesto pasta salad

Mains

- Roast pork loin served with sage and apple stuffing on side (GF)
- Rosemary roast leg of lamb (GF)
- Memphis style roast chicken (GF)
- Traditional beef lasagna
- Baked barramundi served with asian greens and curry sauce (GF, DF)
- Chicken adobo (GF)
- Creamy sundried tomato and spinach ravioli topped with parmesan cheese and toasted pinenuts (Vegetarian)

Dessert

- Home style tiramisu
- Chocolate profiteroles with fresh strawberries
- Warm freshly baked apple crumble, served with vanilla custard
- Blueberry and almond tart
- Chocolate brownies (GF)

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BANQUET MENU

Choose 2 Hot Sides, 2 Cold Sides, and 2 Mains - Served to Table

Asian Banquet

Hot Sides

- Vege Spring Rolls (V, DF)
- Salt and Pepper Squid (GF, DF)
- Thai Fish Cake (DF)
- Vegetable Fried Rice (GF, DF, V)
- Chicken Satay skewers (GF, DF)

Cold Sides

- Thai Beef Salad (GF, DF)
- Wombok Salad (GF, DF)
- Pawpaw salad (GF, DF)
- Chicken Larb (GF, DF)

Mains

- Chicken and cashew (DF)
- Butter chicken (GF)
- Mongolian Lamb (DF)
- Seafood Panang Curry (GF)
- Char-Siu pork belly
- Asian style Whole Baked Barramundi
- Beef noodle Stir-fry

Western Banquet

Hot Sides

- Franks Original chicken wings
- Bullseye Barbecue pork ribs
- Duo Garlic cheese bread/ bacon cheese bread
- Tennessee smoked chicken tenderloin
- Medley of roasted greens with confit oil - asparagus- green beans-broccolini

Cold Sides

- Garden salad
- Chicken Caesar salad
- Potato salad with crispy bacon, egg and creamy mustard dressing
- Pesto pasta salad

Mains

- Beef stroganoff with penne
- Braised lamb shanks
- Grilled Atlantic salmon with burnt butter and lemon caper sauce
- Mini parmigiana bites
- Chicken coq au vin
- Crispy pork belly
- Irish Lamb stew



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BEVERAGE PACKAGES

Includes juice and soft drinks on tap

Standard package

- Great Northern Original on Tap
- XXXX Gold on Tap
- Great Northern Super Crisp
- Secret Stone Sauvignon Blanc
- Secret Stone Chardonnay
- 19 Crimes Shiraz
- Jacobs Creek Sparkling Pinot Noir
- Gossips Moscato

Deluxe package

- Great Northern Original on Tap
- XXXX Gold on Tap
- Great Northern Super Crisp
- Hahn Premium Light
- Corona
- Somersby Apple Cider
- Squealing Pig Sauvignon Blanc
- Squealing Pig Chardonnay
- Squealing Pig Rose
- Squealing Pig Pinot Noir
- Pepperjack Shiraz
- Pepperjack Cabernet Sauvignon
- Brown Brothers Moscato
- Jacobs Creek Sparkling Pinot Noir
- Rydges Mojito
- Rydges Espresso Martini

BEVERAGES

Cash Bar or Bar Tabs are available

Draught

- Great Northern Original on Tap
- XXXX Gold on Tap
- Ginger Beer

Wine

- Secret Stone Sauvignon Blanc
- Secret Stone Chardonnay
- Squealing Pig Sauvignon Blanc
- Squealing Pig Chardonnay
- Squealing Pig Rose
- Jacob's Creek Pinot Grigio
- Jacob's Creek Pinot Noir
- Chardonnay Sparkling
- 19 Crimes Shiraz
- Pepper Jack Shiraz
- Pepper Jack Cabernet Sauvignon
- Villa Maria Merlot Cabernet Sauvignon
- Brown Brothers Moscato

Bottles/Cans

- Great Northern Super Crisp
- Corona
- Asahi
- Hahn Premium Light
- Great Northern Blue
- Sommersby Apple Cider
- CC & Dry

Spirits

- Smirnoff Vodka
- Gordons Gin
- Bundy Rum
- Johnnie Walker Red
- Jim Beam
- Jack Daniels
- Grey Goose Vodka
- Tanqueray Gin
- Sailor Jerry Rum
- Jameson
- Wild Turkey
- Bacardi



An aerial photograph of the Rydges Southbank Townsville hotel and restaurant. The hotel is a tall, modern building with a glass facade and a sign that reads 'RYDGES SOUTHBANK TOWNSVILLE'. The restaurant is a large, white, two-story building with a prominent porch and a sign that reads 'RYDGES RESTAURANT'. The background shows a residential area and mountains in the distance.

RYDGES

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