



RYDGES

SOUTHBANK TOWNSVILLE

RYDGES WEDDINGS

Your day, Your way!

REFRESHINGLY LOCAL

RYDGES.COM



YOU'RE GETTING MARRIED

Congratulations on taking the next step towards marriage on behalf of the team at Rydges Southbank Townsville.

Decadent elegance, stylish & sophisticated Rydges Southbank Townsville creates a memorable wedding no matter what your style. We do your day, your way!

With an experienced sales and co-ordination team, we will curate an event like no other, to start your lives together in the way you imagined and beyond.

From the grand foyer overlooking the bustling Palmer Street and it's tropical overtones, to the Grand Ballroom dripping in opulence and classical chic, we have the perfect wedding venue to help you celebrate your big day. Dedicated to providing exceptional service, fine food and above all, a unique & memorable Wedding day.

Let us start planning, your day, your way today!

Team Townsville

CREDIT TO AMANDA FROM LOVE LANE DESIGNS

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SAY I DO

Ceremonies at Rydges Southbank Townsville

Rydges Southbank Townsville premium wedding venue. Classic North Queensland architecture, elegant presentation with a magical ambience has become a leading Townsville Wedding venue.

From the Grand Staircase, to the natural lit foyer, with floor to ceiling arched windows and unique fireplace, all in one venue. We have the perfect wedding venue for you to celebrate your special your way.

Ceremony Package Inclusions:

- Townsville's only unique fireplace positioned in the main Foyer
- Poolside garden, foyer fireplace, Grand Ballroom or balcony overlooking Palmer Street
- 34 banquet chairs
- 1.5 hour duration
- Beautifully arched windows warmed with natural light
- Stunning wooden floors
- Directional signage
- Chilled water station



RYDGES SOUTHBANK TOWNSVILLE

Sitting in the heart of Townsville on Palmer Street, Rydges Southbank Townsville offers travellers 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 travellers with a prime location and friendly service.

Deluxe King Room



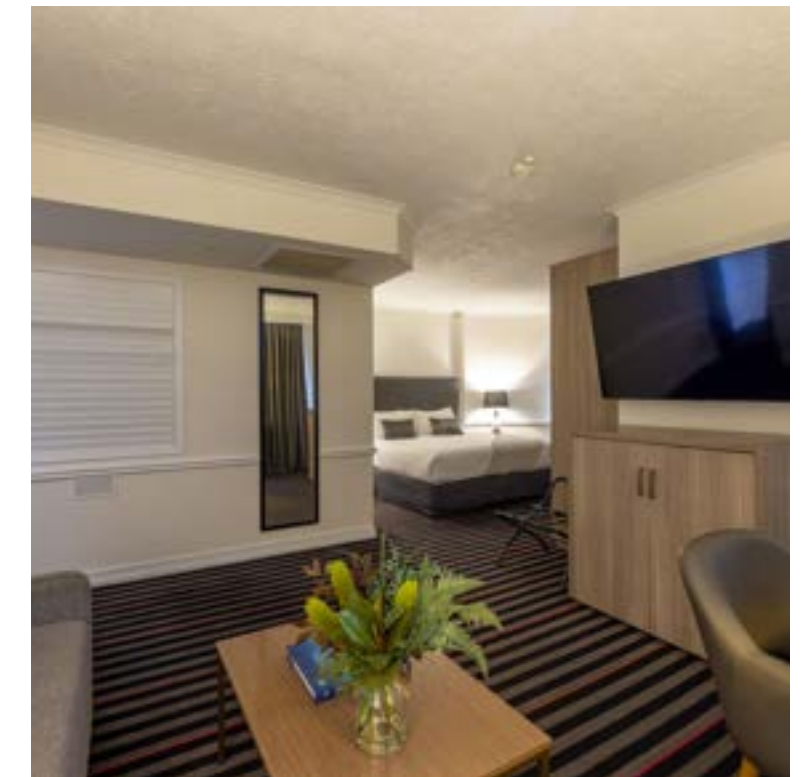
Deluxe Twin Room



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.



EVENT SPACE

Our philosophy at the Conference and Events Centre is simple; we do your day, your way.

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.



RYDGES CAPACITY CHART

Room	Cocktail	Banquet	Cabaret
Grand Ballroom	400	350	280
Raffles & Kingston	180	290	180
Savoy & Kingston	150	140	96
Raffles	100	100	96
Kingston	80	80	56
Savoy	60	60	40
Portside	60	40	32



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 (GF)
- 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

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



Minimum 30 Guests



BUFFET MENU

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 tortellini 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 (Share Plates)

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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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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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



DRINKS LIST

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 Creel 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





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