



TOWNSVILLE COLLECTIVE

Conference & Events

Say your 'I do's in the heart of Townsville.

Decadent elegance, stylish & sophisticated Townsville Collective creates a memorable wedding no matter size, theme, or vision, ensuring every detail reflects your unique love story. We do your day, your way! With an experienced sales team, we will curate an event like no other, to start your married lives together in the way you imagined and beyond.

From the grand foyer overlooking the vibrant Palmer Street and its 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.

Work with our skilled Sales Team to create an indelible impression, and an unforgettable day – for you, and for your guests.

07 4453 0203 | bookings@tsvcollective.com.au | www.tsvcollective.com.au

WEDDING PACKAGES

INTIMATE BLISS

1 – 50 GUESTS

APRIL– OCTOBER \$1,500

NOVEMBER– MARCH \$1,000

Inclusions:

- 8.5 hours of exclusive hire from 3pm - 11:30pm in either Portside, Savoy or Raffles Rooms
- Set up/ pack down of reception furniture with tablecloths, white table skirting for catering and head table, napkins and cutlery
- 1-night's stay complimentary at your choice of either Rydge's Southbank Townsville or The Palmer Collective
- Use of data projector and screen
- In room sound system including wireless microphone
- Staging
- 5 room hold for friends and or family
- Complimentary use of Poolside Boardroom to get ready in (subject to availability)
- Add on ceremony option for only \$500 and let us take care of the whole day. Your choice of our Poolside Garden, foyer fireplace, Grand Ballroom or balcony overlooking Palmer Street, this includes 48 banquet chairs

ELEGANT AFFAIR

51 – 99 GUESTS

APRIL – OCTOBER \$2,500

NOVEMBER– MARCH \$2,000

Inclusions:

- 8.5 hours of exclusive hire from 3pm - 11:30pm in either Kingston, Raffles or Savoy Kingston
- Set up/ pack down of reception furniture with tablecloths, white table skirting for catering and head table, napkins and cutlery
- 1-night's complimentary stay at your choice of either Rydge's Southbank Townsville or The Palmer Collective
- Use of data projector and screen
- In room sound system including wireless microphone
- Staging
- 10 room hold for friends and or family
- Complimentary use of Poolside Boardroom to get ready in (subject to availability)
- Add on ceremony option for only \$500 and let us take care of the whole day. Your choice of our Poolside garden, foyer fireplace, or balcony overlooking Palmer Street, this includes 48 banquet chairs

GRAND CELEBRATION

100+ GUESTS

APRIL – OCTOBER \$3,500

NOVEMBER– MARCH \$3,000

Inclusions:

- 8.5 hours of exclusive hire from 3pm - 11:30pm in either Savoy Kingston, Raffles Kingston or Grand Ballroom
- Set up/ pack down of reception furniture with tablecloths, white table skirting for catering and head table, napkins and cutlery
- 1-night's complimentary stay at your choice of either Rydge's Southbank Townsville or The Palmer Collective
- Use of data projector and screen
- In room sound system including wireless microphone
- Staging
- 15 room hold for friends and or family
- Complimentary use of Poolside Boardroom to get ready in (subject to availability)
- Add on ceremony option for only \$500 and let us take care of the whole day. Your choice of our Poolside garden, foyer fireplace, or balcony overlooking Palmer Street, this includes 48 banquet chairs



CANAPES | PLATTERS

CANAPES | \$6.50 PER PERSON 3 PIECES

Assorted Mini Pies
Halal Cocktail Sausage Puffs
Chicken Samosas
Peking Duck Spring Rolls
Mac & Cheese Croquettes
Rendang Curry Puffs
Vegan Empanadas
Mini Quiches
Mini Pasties
Tomato Arancini (GF/Vegan/V)
Bolognese Arancini
Crispy Beef Dim Sum
Spanakopita's
Coconut-Crusted Prawns

DESSERT CANAPES | \$5.00 PER PERSON 2 PIECES

Crisp Apple Bites (Vegan)
Classic Lamingtons
Decadent Caramel Slice (GF)
Fruit & Grain Slice (DF)
Velvety Red Velvet Slice (GF)
Assorted Profiteroles
Mini Cronut Bites
Irresistible Rocky Road

SUBSTANTIAL CANAPES | \$85.00 PER PLATTER 10 INDIVIDUAL SERVES

Tennessee Smoked Chicken Tenders with tangy coleslaw & creamy ranch sauce
Grilled Coral Trout with fennel
House salad & zesty lemon dressing (GF/DF)
Garlic Prawn & Avocado Rolls
Japanese Beef Curry with fragrant jasmine rice (GF/DF)
Pumpkin & Spinach Ravioli with rich Napoli sauce
Mini Cheeseburger Bites with crispy fries
Char-Siu Pork Bao Bun with pickled carrot, cucumber, sesame seeds, & teriyaki glaze
Loaded Smashed Avocado on Ciabatta with Persian feta, roasted peppers, & cherry tomatoes
Vegetarian Noodle Stir-Fry with toasted cashews & sesame seeds

PLATTERS | \$99.00 PER PLATTER 10 SERVES

Cheese Platter: A delightful selection of Blue, Brie, Camembert, Fetta, Cheddar, paired with quince paste, assorted nuts, dried apricots, figs, & water crackers

Antipasto Platter: Prosciutto, artichokes, salami sticks, stuffed olives, baby gherkins, stuffed capsicum, beetroot dip, capsicum dip, & grissini

Carnivore Platter: Korean wings, sticky BBQ pork ribs, meatballs, chipolatas, beef sausage rolls, & crispy onion rings

Sushi Platter: Spicy cooked tuna & cucumber, special California rolls, panko prawns, teriyaki chicken, & a vegetarian option



PLATED

ONE COURSE

Includes complimentary dinner rolls

MAIN ONLY

\$55.00 PER PERSON

TWO COURSE

Includes complimentary dinner rolls

ENTRÉE/MAIN OR MAIN/DESSERT

\$65.00 PER PERSON

THREE COURSE

Includes complimentary dinner rolls

ENTRÉE, MAIN & DESSERT

\$75.00 PER PERSON

ENTRÉE

Crispy Pork Belly with velvety pumpkin purée, toasted pepitas, fried sage, & a rich beurre noisette (GF)

Pan-Seared Scallops with soft polenta, prosciutto crumble, & a decadent burnt butter sauce (GF)

Slow-Braised Pulled Lamb Shoulder with crumbled feta, pistachio dukkah, & a vibrant rocket & radish salad (GF)

Twice-Baked Goat's Cheese Soufflé with roasted walnuts, rocket, & parmesan salad

Crispy Chicken Goujons with a zesty sweet corn salsa & velvety whipped mustard

MAINS

Oven-Roasted Pork Cutlet with silky celeriac purée, sautéed cabbage, & a tangy horseradish sauce (GF)

Earth & Sea – 100g eye fillet paired with a succulent Moreton Bay bug, Dutch carrots, Parisian mash, caper butter, & a rich pan jus (GF)

Grilled Salmon with velvety sweet potato mash, a medley of seasonal greens, & a classic béarnaise sauce (GF/DF)

Wild Mushroom & Snow Pea Risotto with crispy fried sage

Chicken Supreme with a creamy pumpkin risotto, char-grilled asparagus, & chimichurri (GF)

Pan-Seared Duck Breast with a parsnip purée, tender broccolini, sweet potato crisps, & a rich port reduction (GF/DF)

DESSERT

Chocolate ganache tart served with a raspberry compote, pistachio praline & fresh cream

Vanilla crème brûlée served with a vanilla shortbread (GF if requested)

Sticky date pudding served with salted caramel & vanilla ice cream

Panna cotta served with raspberry reduction seasonal berries

BUFFET

2 Sides | 2 Mains | 2 Desserts

\$65 PER PERSON

Includes complimentary dinner rolls.

3 Sides | 3 Mains | 3 Desserts

\$75 PER PERSON

Includes complimentary dinner rolls.

4 Sides | 4 Mains | 4 Desserts

\$85 PER PERSON

Includes complimentary dinner rolls.

HOT SIDES Rosemary & Garlic Roasted Vegetables (GF/Vegan)
Creamy Potato Bake (GF/V)
Seasonal Steamed Veggies with confit garlic (GF/DF/Vegan)
Cauliflower & Broccoli Bake (GF/V)
Crispy Green Beans with Bacon (GF/DF)
Vegetarian Fried Rice (GF/V)

COLD SIDES Classic Caesar Salad
Pumpkin, Spinach, Beetroot & Fetta Salad with balsamic glaze (GF)
Potato Salad with crispy bacon, egg, & mustard dressing (DF)
Mediterranean Couscous Salad
Pesto Pasta Salad
Fresh Greek Salad

MAINS Traditional Beef Lasagna
Moroccan-Spiced Chicken with rich gravy (GF/DF)
Cajun-Roasted Lamb Leg with mint gravy (GF/DF)
Beef Sirloin Roast with pan jus (GF/DF)
Slow-Roasted Pork Shoulder with crackling & apple sauce (GF/DF)
Adobo Chicken with fragrant jasmine rice (GF/DF)
Ravioli filled with sundried tomato, creamy spinach, pine nuts, & parmesan

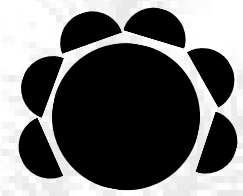
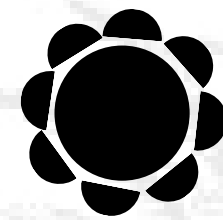
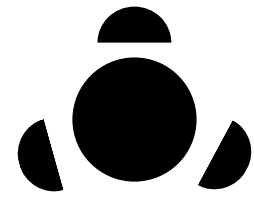
MAINS Gold Band Snapper with zesty lemon caper sauce (GF)
Creamy Butter Chicken (GF)
Sri Lankan-Style Prawn Curry (GF)
Classic Shepherd's Pie (GF)
Moroccan Chickpea Stew (GF/DF)

HOT DESSERTS Sticky Date Pudding with decadent caramel sauce
Apple Crumble with velvety custard
Coconut Rice Pudding (GF)
Lemon Delicious Pudding
Chocolate Self-Saucing Pudding

COLD DESSERTS Chocolate Brownies with fresh strawberries (GF)
Assorted Profiteroles
Pavlova with seasonal fruits & passionfruit coulis (GF)
Iced VoVo with fresh raspberries (Vegan)
Chocolate Mousse topped with a sprinkle of malted chocolate powder



CAPACITY



	Cocktail	Banquet	Cabaret
PORTSIDE	60	40	32
SAVOY	60	60	40
KINGSTON	80	80	56
RAFFLES	100	100	96
SAVOY KINGSTON	150	140	96
RAFFLES KINGSTON	180	290	180
GRAND BALLROOM	400	350	280



VENUE INFORMATION

With stylish interiors, complimentary Wi-Fi, & cutting-edge audio-visual technology, your guests will experience the 'wow' factor we're known for. With three versatile rooms available for hire, which can be seamlessly combined to suit your needs.

FOOD & BEVERAGE

Our dishes combine creativity & precision, highlighting the finest locally sourced, seasonal ingredients. Carefully crafted to exceed the expectations of discerning guests, our menus are designed for offering an unforgettable culinary experience.

PREMIER HOSPITALITY

At Townsville Collective, we deliver exceptional service with warmth & professionalism. Hospitality is our passion, & every guest interaction is an opportunity to create a lasting impression. We focus on exceeding expectations, ensuring each event is memorable with world-class food & service.

AUDIO VISUAL

Inroom sound system with wireless mic, phone connection via Aux, data projector & screen, dimmed lighting, lectern, lectern with mic. Additionally, an in-house sound system is provided, suitable for background music & speeches exclusively. For any additional audio-visual requirements checkout our recommended supplier list on the last page.



BEVERAGE PACKAGES

STANDARD

1-HOUR \$30 PER PERSON
2-HOUR \$45 PER PERSON
3-HOUR \$55 PER PERSON
4-HOUR \$65 PER PERSON

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
 Brown Brothers Moscato
 Juice and soft drinks on tap

DELUXE

1-HOUR \$40 PER PERSON
2-HOUR \$60 PER PERSON
3-HOUR \$68 PER PERSON
4-HOUR \$78 PER PERSON

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
 Pepperjack Shiraz
 Pepperjack Cabernet Sauvignon
 Brown Brothers Moscato
 Jacobs Creek Sparkling Pinot Noir
 Grant Burge Prosecco
 Mojito
 Espresso Martini
 Juice and soft drinks on tap

ACCOMMODATION



Rydges Southbank Townsville

23 Palmer Street, South Townsville 4810

<https://www.rydges.com/accommodation/townsville-qld/townsville/>

07 4726 5265

The Palmer Collective

12 Palmer Street, South Townsville 4810

<https://thepalmercollective.com.au/>

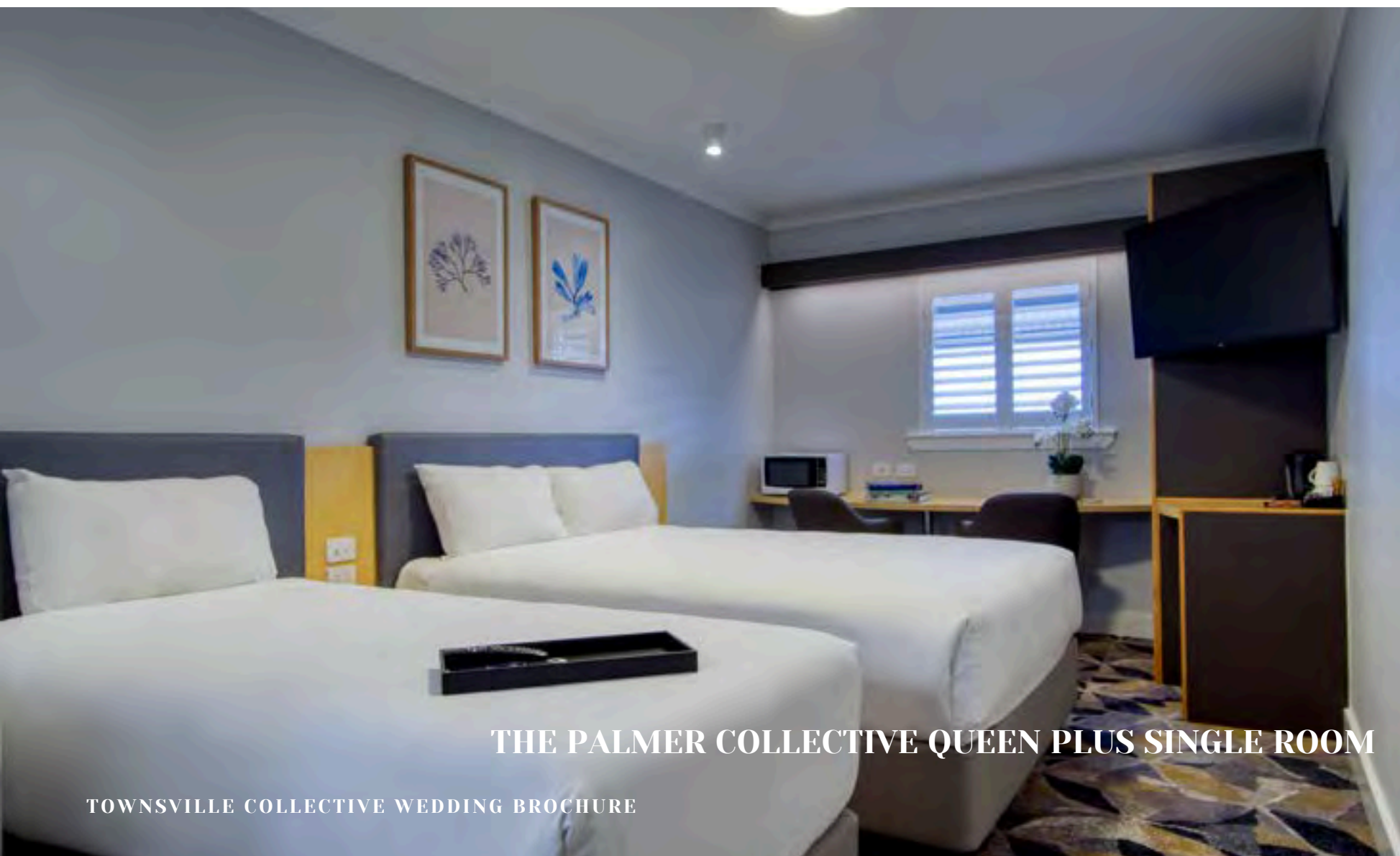
07 4766 9464

Rydges Southbank Townsville & The Palmer Collective offer a prime location on Palmer Street, perfect for both business & leisure travellers. Situated in the heart of the CBD, we're close to shopping, dining, & entertainment, with stunning views of Townsville city, Castle Hill, & Ross River Marina. Enjoy modern amenities, including 24-hour reception, free Wi-Fi, pool, & on-site parking.

Attending a wedding at Townsville Collective? receive a discount code when booking directly.



THE PALMER COLLECTIVE DELUXE QUEEN ROOM



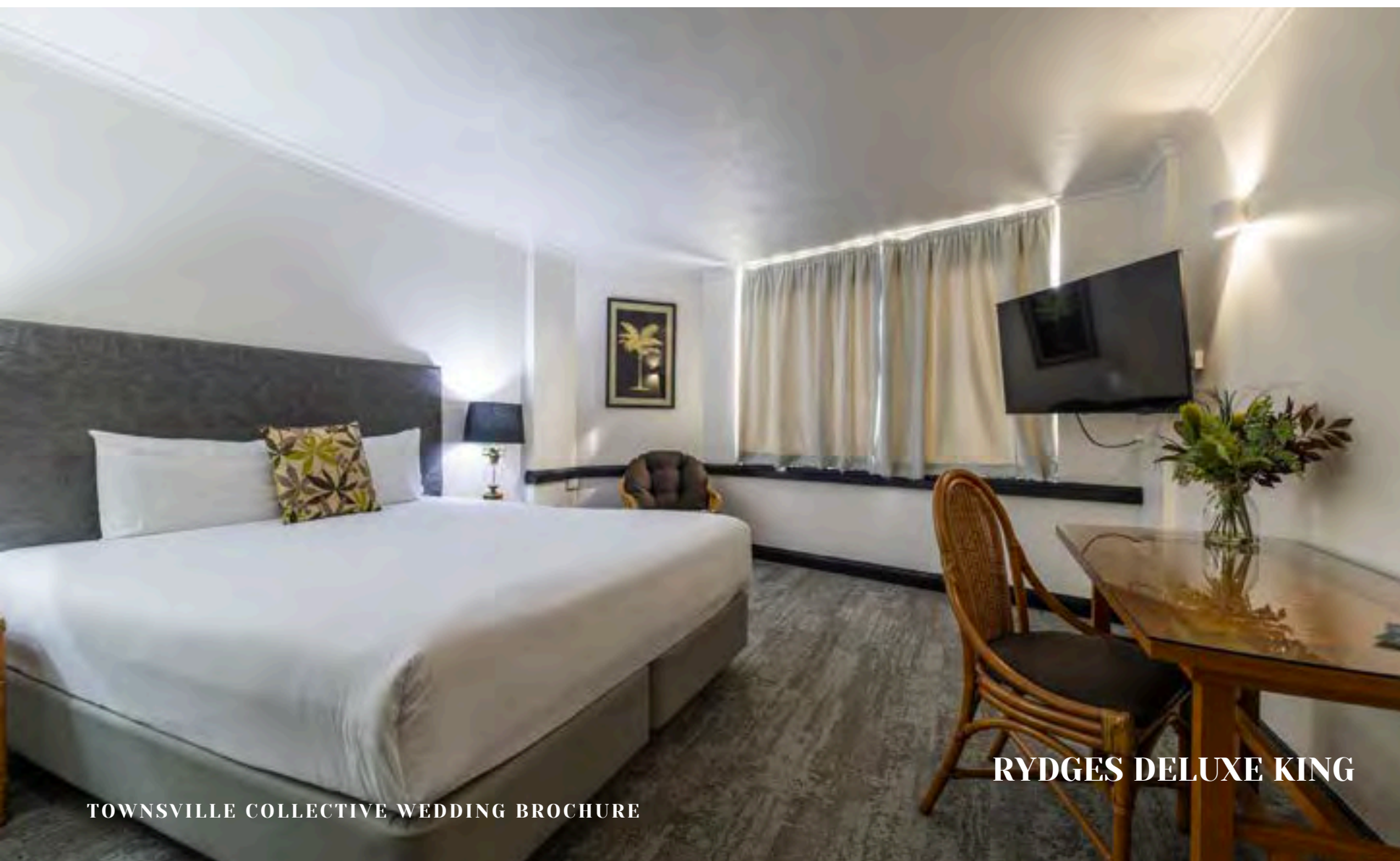
THE PALMER COLLECTIVE QUEEN PLUS SINGLE ROOM



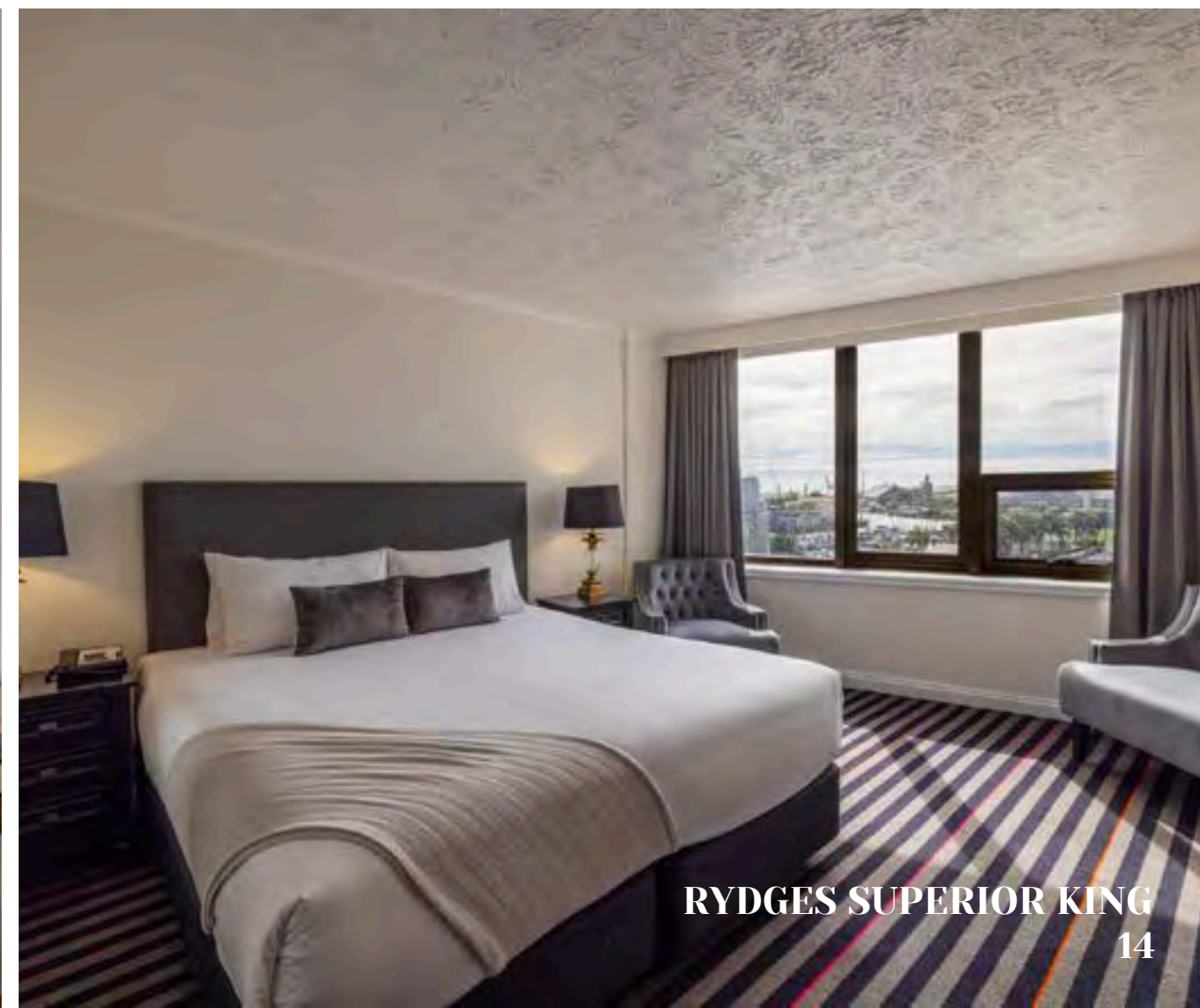
THE PALMER COLLECTIVE



RYDGES APARTMENT



RYDGES DELUXE KING



RYDGES SUPERIOR KING

What's Next?

Tell us all the details including, name, contact information, wedding details including dates, timing, guest numbers. One of the dedicated Sales Team will collate this information and send through a proposal with an outline of costing and booking information.

Site Inspection: To view the facilities, schedule an appointment.

Event Confirmation: You will receive a quote, this quote is a proposal and does not guarantee a booking. To confirm, contact the Sales Team to arrange a contract and deposit invoice. Return these within seven days for wedding confirmation. A contract will need to be signed, returned along with a non-refundable deposit of \$1,000 for your wedding date.

Changes: Adjustments to guest numbers, equipment, or catering may incur extra charges and could affect availability. Communicate any changes promptly to ensure feasibility.

Required Details: Provide your name, contact information, guest count, seating style, and catering needs to receive a proposal. A minimum spend applies, and surcharges may be charged if the final total falls short.

Final event requirements: must be provided 4 weeks prior to wedding date. These details relate to catering options including dietary requirements, room layout, program and timing schedule, audio visual equipment, deliveries and all other wedding requirements. Failure to provide information by requested date will result in original requirements being catered for and charged to final event account.

The event coordinator may approve minor adjustments which will be charged to the final event account.

Failure to provide information by the requested date will result in the original numbers being catered for and charged to final event account.

Final payment for outstanding event amount is due 4 weeks prior to your wedding date. Failure to pay event by stated date will result in the cancellation of contracted event at the expense of the client. Please note beverage accounts are payable on conclusion of event.

Townsville Collective may sell another event on the same day as your wedding providing that the event concludes three hours prior to your event start time.

FREQUENTLY ASKED QUESTIONS

Do I need to make an appointment to view the rooms or speak with a staff member?

Yes. Please phone the Sales Team or send an enquiry through the website to find out about our room hire availability, and arrange a site visit.

Are there additional costs for public holidays?

Yes, a 20% surcharge will apply to your overall event cost.
Phone or email the Sales Team to discuss your needs about venue hire.

Is cleaning included in the venue hire cost?

Yes, a standard clean is included in the venue hire price. Please ensure the room is left in the same condition as when you arrived. We have a recycling station and rubbish disposal station available.

Can we self cater?

Self catering is not available at Townsville Collective. Our wonderful Head Chef has designed the wedding menus to incorporate all requirements including dietary requirements and budgets to suit all.

Is there options for signature cocktails?

Yes, we can offer two of the cocktails and give them unique names. These signature drinks will be available to your guests throughout the wedding for \$19 each.

Is parking available?

Yes. Parking for your wedding is free at Townsville Collective.

Is wifi available?

Yes. You can access free wifi in all four rooms within the Townsville Collective rooms. Details will be provided upon booking.

How far in advance do I need to book?

The sooner the better to secure the date and venue you want, our venues often get booked months, even years in advance. This also allows ample time to arrange catering and other requirements.

Why do I need to book Security?

The Sales team will organise security for your wedding that reaches 100+ more guests this is due to Health and Safety requirements.

This will incur an additional fee of \$90 per hour and the guard will be required 30 minutes pre arrival and 30 minutes post event. This amount will automatically be applied to your invoice.



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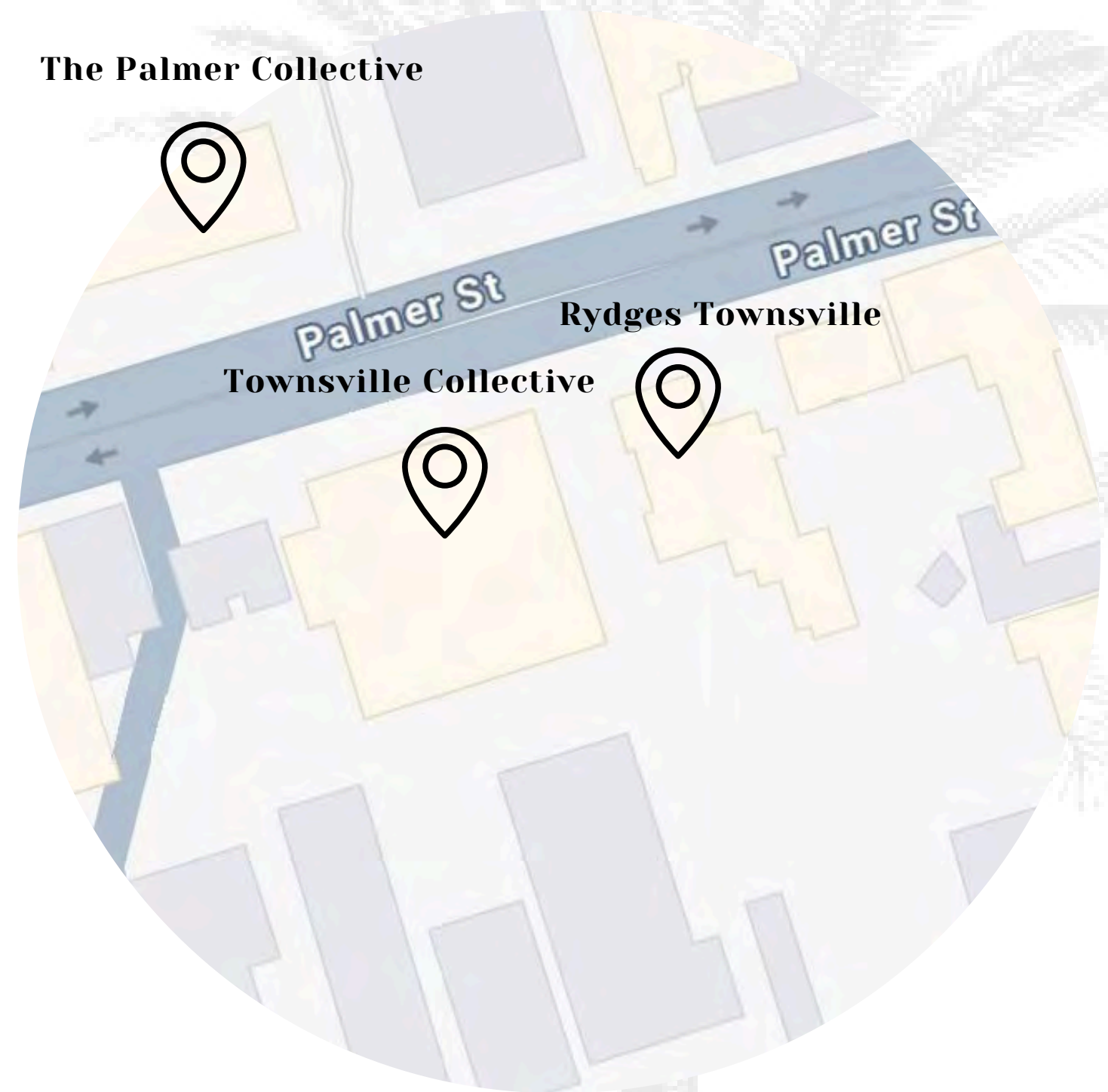
bookings@tsvcollective.com.au

f @townsvillecollective

HOW TO FIND

The venue offers exceptional accessibility, easy public transport options, & convenient parking facilities. Located walking distance from the Queensland Bank Stadium, it is easily reachable from the city centre.

For further instructions on the venue's location, visitors can explore www.tsvcollective.com.au or contact the dedicated sales team for assistance.



RECOMMENDED SUPPLIERS

AUDIO AND VISUAL

Pure AV Events
(07) 4755 1144
sales@puregroup.com.au
<https://www.pureavevents.com.au/>

Wild Gravity
(07) 4721 3540
quotes@wildgravity.com.au
<https://www.wildgravity.com.au/>

NQA AV
1300 466 728
info@nqav.com.au
<https://nqav.com.au>

FLORIST

Townsville Flower Market
07 4721 2522
info@townsvilleflowermarket.com.au
<https://townsvilleflowermarket.com.au/>

Malpara Florist
07 4771 6767
sales@malpara.com.au
<https://malpara.com/>

DECORATIONS | FURNITURE HIRE

Townsville Wedding & Events
0416 192 100
townsvilleweddings@hotmail.com
<https://www.townsvilleweddingsandevents.com.au/>

Dreamscene Events
0402 667 515
sarah@dreamscene.com.au
<https://dreamscene.com.au/>

Palm Events
0438450135
palmevents@outlook.com.au
<https://www.instagram.com/palm.events/>

LUSH Balloon Co
0408 883 011
info@lushballoonco.com.au
<https://www.lushballoonco.com.au/>

Lux & Co Events
liana@luxandcoevents.com
<https://luxandcoevents.com/>

Tiger Creative Balloons
0450 255 792
sharley@tigercreativeballoons.com.au
<https://www.tigercreativeballoons.com.au/>

CELEBRANTS

Kelly Joy
0416 272 806
micelebrant@yahoo.com
<https://www.facebook.com/eronda.ceremonies/>

Amanda Medill Celebrant
0411 018 387
<https://lovingmemories.au/>
amanda@lovingmemories.net.au