



TOWNSVILLE COLLECTIVE
Conference & Event Centre

Cactus Jack's



**TOWNSVILLE
COLLECTIVE**
Conference & Events

BUSINESS EVENTS



ABOUT US

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 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.



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

In room 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.

POOLSIDE



CAPACITY

COCKTAIL	-
THEATRE	-
BANQUET	-
CABARET	-
CLASSROOM	-
U-SHAPE	-
BOARDROOM	12

Perfect for smaller gatherings, comfortably seating up to 12 people.

Complete with a data projector, in-room sound system, overlooking the pool.

ROSS FLINDERS

CAPACITY

COCKTAIL	50
THEATRE	60
BANQUET	50
CABARET	40
CLASSROOM	40
U-SHAPE	—
BOARDROOM	36

The Ross and Flinders Room is a versatile space for small to medium events, including seminars, meetings, workshops and lectures. With doors opening to the pool area and full AV included, it's both functional and inviting.

Located just down the hall from Palmers Bar & Kitchen, the room comes equipped with a data projector, screen, sound system, wireless microphone, lectern and lectern mic.

PORTSIDE

CAPACITY

COCKTAIL	60
THEATRE	50
BANQUET	40
CABARET	32
CLASSROOM	27
U-SHAPE	24
BOARDROOM	24

A popular venue for small to medium seminars, meetings, public lectures and workshops.

Complete with built in toilets, bar, verandah, data projector, screen, in-room sound system, wireless mic, lectern and lectern mic.

SAVOY

CAPACITY

COCKTAIL	60
THEATRE	60
BANQUET	60
CABARET	40
CLASSROOM	36
U-SHAPE	21
BOARDROOM	25

A flexible space suited to business meetings and workshops to intimate gatherings and presentations. Savoy can also be opened into Kingston to create a larger, more versatile room when required. Featuring a built-in projector, in-room sound system, wireless microphone, removable staging and complimentary WiFi.

KINGSTON

CAPACITY

COCKTAIL	80
THEATRE	80
BANQUET	80
CABARET	56
CLASSROOM	45
U-SHAPE	27
BOARDROOM	30

A flexible space ideal for medium-sized expos, trade shows, exhibitions and a wide range of corporate events. Kingston can also be joined with Raffles and Savoy to create a larger, combined venue for expanded capacities. Equipped with a pop up data projector, in-room sound system, lectern, roving microphone, removable staging and complimentary WiFi, it provides everything needed for streamlined presentations and polished event delivery.

RAFFLES

CAPACITY

COCKTAIL	100
THEATRE	160
BANQUET	100
CABARET	96
CLASSROOM	100
U-SHAPE	36
BOARDROOM	35

Our largest single event space, Raffles offers an expansive and adaptable setting ideal for conferences, gala dinners, large workshops and social celebrations. Featuring a built-in data projector, in-room sound system, lectern, removable staging and roving microphones, the room is fully equipped to support professional presentations and seamless event delivery. With complimentary WiFi and direct access to the adjoining foyer,

SAVOY KINGSTON

CAPACITY

COCKTAIL	100
THEATRE	160
BANQUET	100
CABARET	96
CLASSROOM	100
U-SHAPE	36
BOARDROOM	35

Our Savoy and Kingston rooms combine to create a versatile event space ideal for mid to medium-sized conferences, workshops, dinners and celebrations. Equipped with one built-in data projector, an in-room sound system, lectern, removable staging and two roving microphones, along with complimentary WiFi, the space supports seamless presentations and event delivery. With direct access to a foyer featuring a built-in bar and elevator access.

RAFFLES KINGSTON

CAPACITY

COCKTAIL	180
THEATRE	240
BANQUET	290
CABARET	180
CLASSROOM	250
U-SHAPE	50
BOARDROOM	-

Our Raffles and Kingston rooms combine to create a spacious, versatile venue ideal for mid to large conferences, dinners and celebrations. The space features one built-in data projector, an in-room sound system, lectern, removable staging and two roving microphones, along with complimentary WiFi. Connecting directly to the foyer with a built-in bar and elevator access.

GRAND BALLROOM

CAPACITY

COCKTAIL	400
THEATRE	500
BANQUET	350
CABARET	280
CLASSROOM	216
U-SHAPE	-
BOARDROOM	-

Our Grand Ballroom is the largest and most versatile event space, combining the Savoy, Kingston and Raffles rooms into one venue. Connects directly onto a private foyer with a built-in bar, convenient elevator access and complimentary WiFi. The space features two built-in data projectors, an in-room sound system, lectern, removable staging and three roving microphones, making it fully equipped for conferences, presentations and celebrations.

Hire Prices

	8am-12pm	12pm-5pm	5pm-12am	8am-5pm	12pm-12am	8am-12am
POOLSIDE BOARDROOM	\$200	\$200	\$400	\$300	\$600	\$800
ROSS FLINDERS	\$300	\$300	\$500	\$400	\$800	\$900
PORTSIDE	\$300	\$300	\$500	\$400	\$800	\$900
SAVOY	\$300	\$300	\$500	\$400	\$800	\$900
KINGSTON	\$300	\$300	\$500	\$400	\$800	\$900
RAFFLES	\$300	\$300	\$500	\$400	\$800	\$900
SAVOY KINGSTON	\$500	\$500	\$800	\$700	\$1,300	\$1,500
RAFFLES KINGSTON	\$500	\$500	\$800	\$700	\$1,300	\$1,500
GRAND BALLROOM	\$800	\$800	\$1,200	\$1,000	\$2,000	\$2,200

Breakfast

PLATTERS

\$99 PER PLATTER

2 PIECES PER PERSON – 12 SERVES (2 PIECES PER PERSON)

Pancakes and waffles platter with strawberries, bacon, maple syrup and whipped cream

Pastry platter of mixed Danishes

Croissant platter of almond croissants and, ham and cheese croissants

Platter of cheese spinach triangles (V)

Bacon and egg toasted sandwiches

Egg mayo toasted sandwiches

Vege Avo toasted sandwiches

Ham and pineapple mini pizza

Brekky Wrap

Seasonal Fruit platter

PLATED

choose two | Alternate Drop

\$44 PER PERSON

Bacon Egg Benedict: Toasted English muffin, bacon, wilted spinach, poached eggs & hollandaise sauce, topped with sumac

Avocado on Sourdough: Smashed avocado on sourdough, dusted with dukkah, poached eggs, feta, rocket & balsamic glaze drizzle (V)

Big Breakfast: rasher bacon, chipolatas, grilled tomato, scrambled egg, hash brown, sautéed mushroom, & spinach toasted ciabatta

Belgian waffles: seasonal berries, crème Chantilly & maple syrup (V)

Vege Bowl: Quinoa, wilted spinach, garlic mushroom, blistered cherry tomato, cheese and green sauce (Vegan available, GF)

Buffet

\$39 PER PERSON

Scrambled Eggs, Hash Browns, Bacon, Garlic Grilled Mushrooms, Chipolatas, Grilled Tomatoes, Spinach, Mixed Pastries, Fresh Fruit Platter, Butter & White Toast.

Canapes | Platters

CANAPES | \$10 PER PERSON 3 PIECES

Cucumber Shrimp: Base of cucumber topped with cream cheese and shrimp (A)

Salt and Pepper Calamari: Crispy calamari, served with tartare sauce

Salami, Cheese and Olives: Skewer with salami, cubed cheese, olive and basil

Smoked Salmon: Buttered bread with smoked salmon, horse radish cream and dill (I)

Vege Avo (Vegan): Spicy chickpea and avocado, on a cucumber slice, dressed with green goddess sauce and parsley.

Tomato Bruschetta (Vegan): Crostini topped with a mix of tomato, olive oil, basil and a drizzle of Italian glaze

Lettuce Cup of Caesar: Lettuce topped with crispy bacon, chicken, croutons, parmesan cheese and Caesar dressing

Chicken Garlic Kiev's: Crispy Chicken Kiev Balls filled with garlic herb butter, served with creamy ranch

Chicken Goujons: Crispy chicken breast goujons served with creamy ranch

Fish Bites: Crispy fish bites served with classic tartare sauce (I)

Dim sims: Beef Dim Sims served with sweet Chilli sauce

DESSERT CANAPES | \$5.00 PER PERSON 2 PIECES

Classic Lamingtons

Velvety Red Velvet Slice (GF)

Profiteroles

Orange and Almond Slice (GF, DF)

Watermelon Cucumber

Carrot Slice

Chocolate and salt caramel Sticky Date Pudding

SUBSTANTIAL CANAPES | \$99.00 PER PLATTER 10 INDIVIDUAL SERVES

Tennessee Smoked Chicken Tenders with tangy coleslaw & creamy ranch sauce

Salt and Pepper Calamari with a garden salad and tartare sauce (I)

Garlic Prawn & Bao Buns with Avocado and Tartare Sauce (A)

Pumpkin & Spinach Ravioli with rich Napoli sauce

Cheeseburger Bites

Char-Siu Pork Bao Bun with pickled cucumber, sesame seeds, & teriyaki glaze

Loaded Smashed Avocado on crostini with Greek feta, cherry tomatoes, basil & Italian glaze

Chicken Quesadilla with ranch sauce

Beef Quesadilla with aioli sauce

PLATTERS | \$99.00 PER PLATTER 10 INDIVIDUAL SERVES

Antipasto Platter: Pepperoni, ham, salami, stuffed olives, baby gherkins, water crackers & capsicum dip

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

Vege Platter: Pumpkin Arancini, tomato arancini, falafel, spring rolls, spanakopita's, & hummus dip

Seafood Platter: Prawn cutlets (A), salt & pepper calamari (I), fish bites (I), lemon & tartare sauce

Seasonal Fruit Platter: Watermelon, honeydew, rock melon, grapes, strawberries and pineapple (GF/DF/V/Vegan)

Plated Lunch & Dinner

1 – Course | Main Only | \$65 Per Person

2 – Course | Entree/Main or Main/ Dessert | \$75 Per Person

3 – Course | Entree, Main and Dessert| \$85 Per Person

Includes complimentary dinner rolls.

ENTREE

Crispy Pork Belly with rice, shallots, finished with crispy noodles & miso glaze (GF)

Slow-Braised Pulled Beef Short Rib with creamy polenta, sauteed broccolini & garnished with a sweet potato crisp

Salt & Pepper Calamari with mesclun salad & tartar sauce (I)

Crispy Chicken Tenderloin with a Pico De Gallo & honey mustard

Roasted Pumpkin Salad, mixed leaves, feta & Balsamic glaze (V)

MAINS

Grilled Pork Cutlet with, balsamic glaze, silky carrot purée, sautéed brussel sprouts, creamy mustard sauce & garnished with a sweet potato crisp (GF)

Eye fillet paired with bacon, sour cream & chive jacket potato, cowboy butter, broccolini & garnished with crispy calamari rings (GF) (I)

Grilled Salmon with velvety creamy mash, broccolini, classic béarnaise sauce & topped with tarragon leaves (GF) (M)

Moroccan Chicken Supreme with sticky rice, char-grilled asparagus, creamy mushroom sauce & finished with crispy noodles (GF)

Penne Pasta with roasted veg, Napoli sauce, garnished with shaved parmesan & basil (V)

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

Coconut Panna cotta served with passionfruit coulis and seasonal berries

Pistachio Baklava served with syrup & vanilla ice cream

Buffet Lunch & Dinner

HOT SIDES

Rosemary and garlic roasted vegetables (GF/Vegan)
Creamy potato bake (GF/V)
Seasonal steamed veggies with confit garlic (GF/DF/Vegan)
Nachos (GF)
Bacon and cheese loaded fries

COLD SIDES

Classic Caesar salad
Roasted pumpkin, spinach, beetroot and feta salad with balsamic glaze (GF)
Potato salad with crispy bacon, egg, and 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 gravy (GF/DF)
Beef sirloin roast with pan jus (GF/DF)
Slow-Roasted pork shoulder with gingered apricot sauce (GF/DF)
Adobo chicken with fragrant jasmine rice (GF/DF)
Roasted vegetables pasta (V)
Creamy butter chicken (GF)
Garlic creamy prawns (GF) (A)
Classic shepherd's pie (GF)
Veggie noodle stir-fry (V)

2 Sides | 2 Mains | 2 Desserts \$75 PER PERSON
3 Sides | 3 Mains | 3 Desserts \$85 PER PERSON
4 Sides | 4 Mains | 4 Desserts \$95 PER PERSON
Includes complimentary dinner rolls.

HOT DESSERTS

Warm Coffee Brownie Pudding
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 and passionfruit coulis (GF)
Chocolate mousse topped with a sprinkle of malt chocolate powder
Pistachio baklava

Day Delegate Package

\$70 PER PERSON FULL DAY | \$54 PER PERSON HALF DAY

Full Day Delegate Package

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

Half Day Delegate Package AM/PM

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

INCLUSIONS

Chilled Water & Mints

Notepads & Pens

Data projector screen & In-House Audio

Roving Microphone

Lectern with Lectern Microphone

Whiteboard & Markers

Flipchart Paper & Markers

Directional signage positioned at key points on property

On-site car parking, subject to availability

Air-conditioned facilities

Complimentary Wi-Fi for all delegates

Complimentary Whole Fruits for Morning Tea & Afternoon Tea

MORNING TEA | AFTERNOON TEA *Choose 3 Individual items*

Banana & walnut loaf (Vegan, DF)

Orange & almond loaf (GF, DF)

Freshly baked biscuits

Pumpkin scones served with a strawberry jam & whipped cream

Mixed Danishes & croissants

Fruit platter (Vegan, GF, DF, V)

House made beef sausage rolls with tomato sauce (DF)

Spinach & cheese triangle with tomato chutney (V)

Chocolate chip scones

Bacon Egg Toasted Sandwiches

Egg mayo toasted sandwiches

Vege Avo toasted sandwiches

Day Delegate Package

LUNCH *Choose 3 Individual items*

WRAPS

Falafel, mesclun, hummus, pickle & cheese (V)
Roast Beef & Mustard with pickles, mesclun, cheese, & tomato
BBQ Pulled Pork with coleslaw & pickles
Chicken Caesar with lettuce, cheese, bacon & Caesar dressing
Roasted Pumpkin with cheese, spinach & sundried tomatoes (V)
Steak Fajita with sautéed peppers and onions, tomato, cheese & chipotle mayo
Buffalo Chicken with lettuce, shredded carrot, cheese & ranch dressing

SLIDERS

Mini Burger Pattie, mustard, lettuce, pickles & cheese
Tennessee Fried Chicken Tenders with lettuce, ranch dressing, tomato, & cheese
Crispy Fish Sliders, lettuce, tomato & tartare (I)
Veg Pattie Falafel with tomato, hummus, & lettuce (Vegan)

HOT BITES

Southern Style Chicken Tenders with honey mustard sauce
Fish Bites with tartare sauce (I)
Ham and cheese mini pizza
Devil Wing Dings with ranch sauce
Panko Prawn cutlets with Tartare (I)
Duck spring roll with sweet chill sauce

SALADS

Cucumber & Avocado Salad with red onion, dill, lemon juice & olive oil dressing (Vegan) (GF)
Classic Caesar Salad
Roasted pumpkin, mesclun & feta with balsamic glaze (V)
Kale & pasta Salad with cherry tomato, cucumber & olive oil dressing (Vegan) (GF)
Pesto Pasta Salad with spinach, sundried tomato, pine nuts & feta (V)
Greek Salad with cucumber, cherry tomatoes, olives, red onion, feta, oregano & olive oil (V)

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 an event at Townsville Collective? receive a discount code when booking directly.

What's Next

Tell us all the details including, name, contact information, event 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 booking. To confirm, contact the Sales Team to arrange a contract and 30% deposit invoice. Return these within seven days for event confirmation.

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 3 weeks prior to event date. These details relate to catering options including dietary requirements, room layout, program and timing schedule, audio visual equipment, deliveries and all other event 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 3 weeks prior to event 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 if a bar tab is set up on the night of the event or you opt for payment on consumption.

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

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.

How does the payment work?

Tentative bookings are held for one month and then automatically released. A booking is regarded as tentative until the confirmation letter has been signed and returned. Full payment is required prior to your event.

Booking conditions apply and our full terms and conditions are available on request.

Is parking available?

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

Is Wi-Fi 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

Recommended Suppliers

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/>

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>

EXPOS | TRADE STANDS

EDE Events
07 4772 6611
<https://www.edeevents.com.au>