



TOWNSVILLE CENTRAL HOTEL CONFERENCE RATES

First-class conference facilities, catering services
and accommodation packages.

Choose Townsville Central Hotel for your next
business event or corporate conference.

TOWNSVILLE CENTRAL HOTEL

Welcome to Townsville Central Hotel, Townsville's premiere conference and event location. The conference management team here at Townsville Central Hotel are ready and able to ensure that your next event is the very best it can be.

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CONFERENCE FACILITIES

Townsville Central Hotel conference centre offers a variety of rooms and facilities to ensure that what we provide is the best fit for your business.



Flinders Room

Up to 40 delegates

The Flinders Room is a versatile space that can accommodate up to 30 delegates. This room offers ample natural light through the large glass doors and windows, making for a perfect environment for your next meeting or function.



Ross Room

Up to 40 delegates

The Ross Room has been designed as a flexible meeting and event space capable of hosting up to 30 delegates. Guests have the option of utilizing the audio visual equipment that can be provided for medium to large presentations.




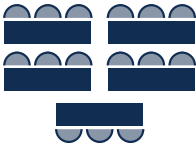
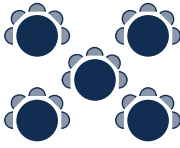
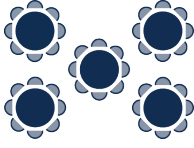


Victoria Room

Up to 80 delegates

The Victoria Room is the largest function area that Townsville Central Hotel offers, with a capacity of up to 60 delegates. This room is ideal for larger events, as the spacious setting creates an open and comfortable atmosphere for guests.

ROOM ARRANGEMENTS AND CAPACITIES

	THEATRE 	U-SHAPE 	BOARDROOM 	CLASSROOM 	CABARET 	BANQUET 
Flinders Room	40 people	18 people	20 people	24 people	20 people	30 people
Ross Room	40 people	18 people	20 people	24 people	20 people	30 people
Victoria Room	80 people	36 people	40 people	48 people	40 people	60 people

ROOM AND EQUIPMENT HIRE RATES

DAILY RATES:	MONDAY-FRIDAY	WEEKEND AND PUBLIC HOLIDAYS
Flinders Room	\$360	\$460
Ross Room	\$320	\$420
Victoria Room	\$320	\$420

EQUIPMENT	PRICE
Data projector	\$195
Projection screen	\$25
Whiteboard & markers	\$35
Electronic whiteboard & marker	\$150
Laptop	\$165
Laptop speaker	\$50
Conference telephone	\$165
LCD TV with stand (50" & 60" available)	POA
Lecturn	\$35
Lapel microphone	\$95
Flipchart, butchers paper & markers	\$25
Note pad & pen (per person)	\$2.50

DAY DELEGATE PACKAGE

Our 'Day Delegate' package is the perfect option for a one-day event, with catering, parking, conference room hire and audio visual equipment all included. Enjoy tea and coffee in the morning and afternoon, as well as a lunch spread with various options.

\$65 per person
(Monday to Friday)

\$75 per person
(Weekends and Public Holidays)

PACKAGE INCLUDES

CATERING

Tea, coffee & fruit juice on arrival

Morning tea & coffee served (page 8)

Combo Lunch Deal

selection of sandwiches and your choice of the following: mini beef or chicken burgers, honey soy chicken drummettes, assorted quiches, pies, and sausage rolls (page 9)

Afternoon tea & coffee (page 8)

CAR PARKING

Car parking for all delegates.

CONFERENCE ROOM HIRE

Room hire

Note pads & pens

Iced water and mints

AUDIO VISUAL

Projection screen.

Flipchart with paper & markers

Whiteboard & markers

Additional equipment



RESIDENTIAL DELEGATE PACKAGE

The 'Residential Delegate Package' includes accommodation for your delegates, with a choice of single studio or shared two bedroom apartments. This package also includes catering, conference room hire, and audio visual equipment.

\$325 per person*
(Single share)

\$315 per person*
(Twin share)

PACKAGE INCLUDES

ACCOMMODATION

Single studio apartment, or
Shared two bedroom apartment (Queen)

CATERING

Tea, coffee & fruit juice on arrival
Buffet breakfast
Morning tea & coffee served (page 8)
Cold working lunch (page 9)
Afternoon tea & coffee (page 8)
Buffet (page 11) or alternate dinner menu

CONFERENCE ROOM HIRE

Room hire
Note pads & pens
Iced water & mints

AUDIO VISUAL

Projection screen
Flipchart with paper & markers
Whiteboard & markers
Additional equipment

CAR PARKING

Car parking for all delegates

*Minimum 20 delegates



MORNING AND AFTERNOON TEA

The morning and afternoon tea package includes tea and coffee all day, as well as the choice of a large selection of food throughout the day.

\$24 per person
Includes continuous tea & coffee

**Each delegate chooses ONE item for morning tea
and ONE item for afternoon tea**

Carrot cake	Assorted cakes
Banana bread	Savoury scones
Homemade biscuits	Fresh fruit yoghurt cups
Fresh seasonal fruit kebabs	Scones with jam & cream
Homemade muffins	Danish pastries
Profiteroles	Fruit tartlets
Brioche	

Please discuss tailored requirements with our conference coordinator



LUNCH PACKAGES

All lunch packages include a seasonal fruit platter, fruit juice, water & soft drink.
Traditional fillings and vegetarian options are provided.

Cold Working Lunch

\$25 per person (Choose one of the following items)

Farmhouse finger sandwiches

Brioche Rolls

Baguettes

Assorted wraps (on request - \$5 surcharge)

Hot Working Lunch

\$35pp (3 items + salad) OR \$40pp (4 items + salad)

Mini beef burgers

Beef lasagne

A variety of deli sliced meats

Hot savoury pastries

Penne meatballs

Assorted cheese

Asian finger food

Antipasto platter

Chicken drummets & wings

Salads

Soup (seasonal)

Crusty bread

Fruit Platter

Enjoy a variety of fresh seasonal fruit with our fruit platter option.

Medium size (up to 15 people) - \$20 per platter

Large size (up to 30 people) - \$30 per platter

*Minimum 20 guests

HOT & COLD CANAPES

Enjoy a large selection of finger food with our hot and cold canapes.

Minimum of 25 guests required.

6 Items

\$25.50 per person

9 Items

\$29.50 per person

12 Items

\$33 per person

SAVOURY

Minimum of 25 guests required.

Bruschetta

Vegetable spring rolls w/ sweet chilli sauce (V)

Steamed bay scallops w/ ginger and lemongrass

Meat or vegetarian arancini

Poached chicken & spring onion finger sandwich

Curried Indian samosa with yoghurt dip (V)

Spinach, cheddar & caramelised onion tartlet

Tasmanian salmon lollypops w/ lime aioli (GF)

Selection of nori sushi rolls

Grilled lamb cutlets w/ garlic, thyme & tomato relish (GF)

Tandoori chicken skewers

King prawns on skewers w/ romesco & lime sauce (GF)

Grilled Angus beef skewers (GF)

Mini hamburgers

Italian rolled meatballs w/ tomato & basil sugo

Peri peri chicken fillet on sweet corn & coriander fritters

Crispy Japanese prawn & vegetable gyoza

Tasmanian smoked salmon roulade of french crepes

Butternut pumpkin frittata w/ roasted red peppers, garlic aioli (V) (GF)

Rare seared beef ollo rosso w/ cherry onion jam

Turkish bread w/ rocket pesto

Poached prawn salsa w/ chervil aioli on sweet buns

Cypriot haloumi empanadas, Spanish sauce romesco, rosemary shards (V)

Confit duck & apple rolls w/ Hoi Sin dipping sauce

Lobster risotto on spoons

Salt and pepper crusted NZ calamari w/ garlic aioli & fresh lime (GF)

Tiger prawns w/ chilli & baby basil

SWEET

Various gluten free mini cakes

Various mini tartlets (GF optional)

Lemon meringue

Berry cheesecake (GF)

BUFFET

The buffet option lets guests enjoy a carvery with salads and sides as well as the added option of dessert. Minimum of 30 guests required.

Option 1 \$45 per person

Option 2 \$60 per person *Includes canapes on arrival and deserts*

CARVERY

Roasted Angus beef

Rosemary spiked leg of lamb

Steamed whole Tasmanian salmon

French cut chicken breast with lemon and oregano

Seafood (May be available at market price)

Crusty seeded white bread rolls

Italian potatoes w/ garlic, olive oil, and fresh herbs

SALADS & SIDES

Tomato basil and bocconcini salad

Mediterranean pasta and vegetables

Lentils, beetroot and fetta

Raddichio, mesclum and avocado

Cesar salad

Caramelized butternut pumpkin

Roasted zucchini, egg plant and bell peppers

DESSERT OPTIONS - Add \$10 per person

Mixed berry pudding (GF)

Homemade chocolate mousse (GF)

Apple Strudel (GF optional)

Assortment of cakes (GF options)

Sticky date pudding

French crepes, with fruit or lemon (GF optional)

BEVERAGE PACKAGE OPTIONS

Enjoy a wide range of beer, wine, spirits and soft drinks with our beverage package options. Beverage packages come in either two or three hour duration.
Minimum of 25 guests required.

**2 hour service
\$40 per person**

**3 hour service
\$55 per person**

Alternatively, charges can be made on a consumption basis

DRINKS MENU

A selection of white and red wines

Sparkling wines

Imported and Australian full strength beers

Australian light beers

Juice and soft drink

All spirits - POA





Townsville
CENTRAL HOTEL



TOWNSVILLE CENTRAL HOTEL

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