



THE PERFECT DESTINATION
FOR YOUR NEXT FUNCTION



335 FLINDERS ST, TOWNSVILLE | P 07 4724 8000 | COWBOYSLEAGUES.COM.AU



FUNCTIONS AT YOUR CLUB

The Cowboys Leagues Club is the perfect destination to hold that important meeting, seminar, corporate event, birthday party or special occasion.

With 4 room options and a range of menu offerings, we will cater to your every whim to ensure your event is a special one.

We trust you will find an option in the enclosed function package that suits your needs, however if you don't, please do not hesitate to tell us exactly what you want, and we will endeavour to create a package to your satisfaction.

THE FUNCTION ROOM

Room hire - \$250 per day. Minimum spend applies.
Available 7 days, 6.30am - 1am.

Perfect for seminars, meetings, smaller kid's birthday parties and intimate special occasions up to 50 people. Includes access to the Little Legends Play Area for kid's birthday bookings.

STAR GRAZE

Room hire - \$250 per day. Minimum spend applies.
Available 7 days, subject to availability.

Perfect for larger corporate events, all birthdays and special occasions up to 150 people. Includes access to the Little Legends Play Area for kid's birthday bookings.

SIDELINES

Room hire - \$250 per day. Minimum spend applies.
Available Sundays to Wednesdays after 6pm only.

Perfect for corporate events, adult birthdays and special occasions up to 100 people.

MATCH RESTAURANT & GRILL

No room hire cost. Minimum 20 people required.
Available 7 days, Breakfast, Lunch and Dinner.

Perfect for bookings between 20 and 100 people, our Restaurant is a modern, relaxing environment suitable for birthdays and special occasion dinners, however this open area does not provide for a private function.

**COWBOYS LEAGUES CLUB MEMBERS
RECEIVE A 10% DISCOUNT**

on all prices listed throughout the functions packages.
Only one member within the party needs to be a member to receive members prices for all guests.



FUNCTION TYPES AND INCLUSIONS

Room Hire Inclusions:	Meetings	Seminars	Corporate Events	Kids Birthday Parties	Adult Birthday Parties	Special Occasions (Anniversaries, Engagements, etc.)
Video Conferencing	●	●				
AV Equipment	●	●	●	●	●	●
Whiteboard	●	●				
Table Mints	●	●				
Party / Events Host	●	●	●	●	●	●
Mascot				●		
Little Legends Play Area Access				●		
Free Wi-Fi	●	●	●	●	●	●
Tables & Chairs Set Up	●	●	●	●	●	●
Linen Table Cloths	●	●	●	●	●	●
Day Room Hire: 6-8 Hours until 5pm	●	●	●	●	●	●
Evening Room Hire: 6pm - 1am	●	●	●	●	●	●
All Staff Charges	●	●	●	●	●	●





MENU OFFERINGS

FULL DAY MEETINGS AND SEMINARS

LUNCH ONLY | \$16.90 per person

MORNING TEA + LUNCH | \$21.90 per person

AFTERNOON TEA + LUNCH | \$21.90 per person

MORNING TEA + AFTERNOON TEA | \$15.90 per person

ALL 3 COURSES | \$25.90 per person

MORNING TEA

Tea and coffee, scones jam and cream, selection of mini muffins.

LUNCH

Juice and soft drink, sandwich and wrap platters, fresh fruit platter and pastries.

AFTERNOON TEA

Tea and coffee, freshly baked biscuits.

BREAKFAST

All Breakfast options include a selection of fruit and pastries as well as tea and coffee station and fresh juice.

BUFFET BREAKFAST | \$25.90 per person

Bacon, sausages, scrambled eggs, hash browns, mushrooms in butter and thyme and grilled tomatoes.

PLATED BREAKFAST | \$25.90 per person

Served Alternate Drop - Select 2:

- Leg Ham Benedict - Poached eggs on toasted English muffin with honey-baked ham, spinach and hollandaise sauce.
- Cowboys Breakfast - Crispy bacon, eggs (poached, fried or scrambled), grilled tomatoes and toasted sour dough.
- Smashed Avocado - Toasted sour dough topped with fresh avocado, Persian feta, rocket and finished with lime, pepper and balsamic vinegar
- Waffles - Served with berry compote, Australian honey with a scoop of ice-cream.
- Vegetarian - Grilled haloumi with field mushroom, baby spinach and roast cherry tomatoes.

BUFFET STYLE LUNCH OR DINNER

Minimum 25 people. Not available in Match Restaurant and Grill.

BBQ BUFFET | \$25.90 per person

Rib fillet, gourmet pork sausages, chicken breast pieces, grilled onion, potato salad, coleslaw, garden salad, condiments and fresh bread rolls with butter.

ROAST BUFFET | \$25.90 per person

Choice of 2 roast meats, roast pumpkin and potato, steamed broccoli and cauliflower, potato salad, coleslaw, garden salad, gravy, condiments and fresh bread rolls with butter.

HOT AND COLD SEAFOOD | \$59.90 per person

Choice of roast meat, oven baked barramundi in lemon blanc, chilli mussels, prawns, oysters, roast and steamed vegetables, potato salad, coleslaw, garden salad, gravy, condiments and fresh bread rolls with butter.

+ Add dessert | \$5.50 per person



MENU OFFERINGS

PLATED MENU - STANDARD

MAIN COURSE ONLY | \$17.90 per person

MAIN + DESSERT | \$22.90 per person

ENTRÉE + MAIN | \$26.90 per person

ALL 3 COURSES | \$31.90 per person

Served Alternate Drop. Select 2 from each course:

ENTRÉE

- Satay chicken skewers with small side salad.
- Grilled lamb cutlets marinated in garlic and rosemary and served with fresh tzatziki.
- Crisp pork belly pieces in chilli plum sauce.
- Bean sprout and Asian veg rice paper, served with sweet chilli drizzle.

MAIN

- Roast of the Day served with gravy, baked potato, pumpkin, steamed broccoli and cauliflower.
- Battered barramundi served with beer battered chips and side garden salad with honey mustard dressing.
- Crumbed steak served with gravy, beer battered chips and side garden salad with honey mustard dressing.
- Braised beef cheek meat wrapped in bacon and served with creamed corn, potato bake, pumpkin, steamed broccoli and cauliflower.
- Crumbed chicken breast topped cream cheese, mushroom, Spanish onion and roast capsicum sauce, melted mozzarella, served with potato bake, pumpkin, steamed broccoli and cauliflower.

DESSERT

- Pavlova with fresh cream, kiwi fruit, berries and passion fruit.
- Lime cheesecake with fresh cream.
- Chocolate mudcake with icecream.
- Carrot cake with fresh cream.

PLATED MENU - GOURMET

MAIN COURSE ONLY | \$30.90 per person

MAIN + DESSERT | \$36.90 per person

ENTRÉE + MAIN | \$43.90 per person

ALL 3 COURSES | \$49.90 per person

Served Alternate Drop. Select 2 from each course:

ENTRÉE

- King prawn cocktail served with homemade seafood sauce.
- Chilled duck breast on cranberry with fresh sprouts.
- Kangaroo fillet with native rosella jam.
- Grilled stuffed Shitake mushrooms filled with mild chilli jam, melted gruyère and Japanese aioli.

MAIN

- Grilled local barramundi, topped with mango salsa and served with beer battered chips and side garden salad.
- Chicken breast stuffed with basil and cream cheese, topped with sweetcorn sauce on honey roasted parsnips.
- 300g rib fillet with field mushroom, green beans, potato bake and port wine jus.
- Vegetarian pappardelle with spinach, capsicum, zucchini, eggplant, artichoke, mushrooms and cherry tomatoes served with garlic sour dough.

DESSERT

- Cheese Plate - selection of Australian cheeses and crackers.
- Pavlova with fresh cream, kiwi fruit, berries and passion fruit.
- Lime cheesecake with fresh cream.
- Warm chocolate mudcake with icecream.



MENU OFFERINGS

PLATTERS - STANDARD

Note: 1 platter recommended per 10-15 adults.

CRUDITÉS | \$35 per platter

Fresh vegetable sticks with crackers and dips.

SANDWICHES AND WRAPS | \$75 per platter

Selection of freshly made sandwiches and wraps.

BASIC HOT PLATTER | \$79 per platter

A selection of deep fried and oven roasted snacks, including: party pies, sausage rolls, dim sims, spring rolls, individual quiches and chicken goujons.

ANTIPASTO | \$85 per platter

Selection of deli meats, olives, pickled vegetables, cheese and crackers.

HOMEMADE HOT PLATTER | \$89 per platter

A selection of house made specialties, including: salt and pepper calamari, fish goujons, arancini balls, and buffalo wings.

CHEESE PLATTER | \$89 per platter

Selection of Australian cheeses, dried fruits and crackers.

CAKE PLATTER | \$65 per platter

Chef's selection of assorted cakes and slices.

PLATTERS - KIDS

Note: 1 platter recommended per 10-15 kids.

VEGETABLE STICKS AND DIPS | \$25 per platter

HOT PLATTER | \$45 per platter

Cheerio's, sausage rolls, party pies and chicken nuggets.

FRESH FRUIT PLATTER | \$25 per platter

CUPCAKE PLATTER | \$49 per platter

PLATTERS - GOURMET

SELECT 4 ITEMS ONLY | \$18.90 per person

SELECT 5 ITEMS ONLY | \$22.90 per person

SELECT 6 ITEMS ONLY | \$26.90 per person

• **Selection of Sliders**

Including beef, chicken and pulled pork.

• **Pork Belly**

Crisp pork belly pieces in chilli plum sauce.

• **Chicken and Beef Skewers**

Skewered beef and chicken in your choice of satay or honey and soy.

• **Lotus Buns**

Fresh bao buns with wok fried chicken or beef in teriyaki sauce.

• **Stuffed Shitake**

Grilled shitake mushrooms filled with mild chilli jam, melted gruyère and Japanese aioli.

• **Lamb Cutlets**

Grilled lamb cutlets marinated in garlic and rosemary and served with fresh tzatziki.

• **Rice Paper Rolls**

Poached chicken, bean sprouts and Asian veg rolled freshly in rice paper.

• **Beef Noodle Box**

Beef and hokkien noodles stir-fried in hoisin and plum sauce.

• **Fish and Chip Box**

Battered local mackerel served with chips and lemon wedges.