



The *perfect* destination
for your next function



With five great room options and a variety of menu choices,
we're here to help make your event something special.

We're confident you'll find something that works in the enclosed function package,
but if not, just let us know what you're after and we'll do our best to put together
a package that suits you perfectly.

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

the rooms



THE MEZZANINE

\$250 PER DAY
ROOM HIRE

Min spend applies.

Available 7 days, all day until 6pm,
subject to availability.

Perfect for seminars & meetings
for up to 20 people.



SIDELINES SPORTS LOUNGE

\$250 PER DAY
ROOM HIRE

Min spend applies.

Available 7 days, subject to availability.

Perfect for small functions up to
50 people. The best place to view all
the sporting action happening around
the globe! This open area does not
provide for a private function.



THE ALCOVE

\$250 PER DAY
ROOM HIRE

Max time frames apply.

Available 7 days, subject to availability.

A semi-private nook perfect
for small gatherings.



NEXT LOUNGE

NO HIRE COST

Available 7 days, 10am - 1am,
subject to availability.

Perfect for special occasions
up to 100 people, however this
open area does not provide for
a private function.



MATCH RESTAURANT & GRILL

NO HIRE COST

Min 20 people required.

Available 7 days, breakfast, lunch
& dinner, subject to availability.

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

inclusions

ROOM HIRE INCLUSIONS	MEETINGS	SEMINARS	CORPORATE EVENTS	ADULT BIRTHDAY PARTIES	SPECIAL OCCASION (ANNIVERSARIES, ENGAGEMENTS, ETC)
Video Conferencing*	✓	✓			
AV Equipment*	✓	✓	✓	✓	✓
Whiteboard	✓	✓			
Table Mints	✓	✓			
Party / Events Host	✓	✓	✓	✓	✓
Free Wi-Fi	✓	✓	✓	✓	✓
Tables & Chairs Set Up^	✓	✓	✓	✓	✓
Day Room Hire: 6-8 Hours until 5pm	✓	✓	✓	✓	✓
Evening Room Hire: 6pm - 1am			✓	✓	✓
All Staff Charges	✓	✓	✓	✓	✓

^Table linen for all functions is an additional charge of \$20 per cloth.

* Mezzanine only.

Please note, payment for room hire must be received in advance to secure your booking date.

FULL DAY MEETINGS AND SEMINARS

TEA AND COFFEE ONLY	\$6.90 per person
LUNCH ONLY	\$18.90 per person
MORNING TEA + LUNCH	\$22.90 per person
AFTERNOON TEA + LUNCH	\$22.90 per person
MORNING TEA + AFTERNOON TEA	\$16.90 per person
ALL 3 COURSES	\$26.90 per person

menu offerings

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.



menu offerings

PLATED MENU STANDARD

MAIN COURSE ONLY	\$23.90 per person
MAIN + DESSERT	\$29.90 per person
ENTRÉE + MAIN	\$37.90 per person
ALL 3 COURSES	\$41.90 per person

Served Alternate Drop. Select 2 from each course:

ENTRÉE

- Satay chicken skewers with small side salad.
- Vegetable dumplings served on stir-fried Asian greens with ponzu sauce. V GFO
- Crisp pork belly pieces in chilli plum sauce.

MAIN

- Roast of the Day served with gravy, baked potato, pumpkin, steamed broccoli and cauliflower. GFO
- 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.
- Twice cooked crispy pork knuckle, served with steamed rice and served in sweet tamarind and Kaffir lime sauce with crisp basil leaves. GFO
- Crumbed chicken breast topped with teriyaki sauce melted cheese and Japanese mayo served with beer battered chips and side garden salad with honey mustard dressing.

DESSERT

- Pavlova with fresh cream, kiwi fruit, berries and passion fruit. GFO
- Cheesecake with fresh cream.
- Chocolate cake with icecream.
- Carrot cake with fresh cream.

Please advise staff when ordering with dietary requirements:

VO Vegetarian Option Available V Vegetarian

GFO Gluten Free Option Available

PLATED MENU GOURMET

MAIN COURSE ONLY	\$34.90 per person
MAIN + DESSERT	\$53.90 per person
ENTRÉE + MAIN	\$61.90 per person
ALL 3 COURSES	\$73.90 per person

Served Alternate Drop. Select 2 from each course:

ENTRÉE

- King prawn cocktail served with homemade seafood sauce. GFO
- Chilled duck breast on cranberry with fresh sprouts. GFO
- Chilled sesame seared yellow fin tuna with ginger soy glaze and garnish salad. GFO
- Grilled stuffed mushrooms filled with mild chilli jam, melted gruyère and Japanese aioli. V GFO

MAIN

- Pan fried miso glazed crisp salmon served on steamed rice with wilted Asian greens and pickled ginger mayo. GFO
- Chicken supreme wrapped in prosciutto and stuffed with camembert and cranberries served with nutmeg mash potato and grilled asparagus. GFO
- 300g rib fillet with field mushroom, green beans, potato bake and port wine jus. GFO
- Vegetarian pappardelle with spinach, capsicum, zucchini, eggplant, artichoke, mushrooms and cherry tomatoes served with garlic sour dough. VO

DESSERT

- Cheese Plate - selection of Australian cheeses and crackers. GFO
- Blueberry and lavender slice served with fresh blue berries and Chantilly cream.
- Pavlova with fresh cream, kiwi fruit, berries and passion fruit. GFO
- Raspberry gateau slice served with fresh raspberry and Chantilly cream.
- Cheesecake with fresh cream.
- Warm chocolate mudcake with icecream.

menu offerings

STANDARD PLATTERS

Note: 1 platter recommended per 10-15 adults.

CRUDITÉS | \$65.00 per platter VO GFO

Fresh vegetable sticks with crackers and dips.

SANDWICHES AND WRAPS | \$106.30 per platter

Selection of freshly made sandwiches and wraps.

CROISSANT PLATTER | \$135 per platter

Fresh croissants with ham and Swiss cheese, and melted cheese and tomato.

BASIC HOT PLATTER | \$145 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.

GLUTEN FREE HOT PLATTER | \$150 per platter GFO

A selection of freshly cooked gluten free hot snacks including sausage rolls, vegetable dumplings, chicken nuggets and arancini balls.

Optional small platter for 1-2 people only \$20.

ANTIPASTO | \$160 per platter GFO

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

HOMEMADE HOT PLATTER | \$155 per platter

A selection of house made specialties, including: Pork rib pieces in smoky BBQ sauce, jalapeno poppers, arancini balls, and buffalo wings.

FRIED SEAFOOD PLATTER | \$165 per platter

Salt and pepper calamari, fish goujons and prawn spring roll cones served with tartare and fresh lemon.

CHEESE PLATTER | \$160 per platter

Selection of Australian cheeses, dried fruits and crackers.

CAKE PLATTER | \$93.80 per platter

Chef's selection of assorted cakes and slices.

FRUIT PLATTER | \$70 per platter

A selection of fresh seasonal fruit.

GOURMET PLATTERS

SELECT 4 ITEMS ONLY \$37.40 per person

SELECT 5 ITEMS ONLY \$44.90 per person

SELECT 6 ITEMS ONLY \$49.90 per person

SELECTION OF SLIDERS VO

Grilled chicken breast, lettuce, tomato and house made garlic aioli OR Grilled beef patty with lettuce tomato cheese and bbq sauce.

PORK BELLY

Crisp pork belly pieces in chilli plum sauce.

CHICKEN SKEWERS GFO

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

GOURMET SPRING ROLLS VO

A selection of cheeseburger spring rolls served with tomato relish and mustard and peking duck spring rolls served with house made plum sauce.

CHICKEN WINGS GFO

A selection of American style BBQ wings and traditional franks hot wings served with garlic aioli.

STEAMED DUMPLINGS VO GFO

A selection of pork, prawn and vegetable dumplings served in ponzu sauce.

VOL-AU-VENTS

Crisp pastry vol-au-vent filled with pan fried mushrooms and chicken breast in thick creamy sauce.

BEEF NOODLE BOX

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

FISH AND CHIP BOX

Battered fish pieces served with chips and lemon wedges.

SALT AND PEPPER CALAMARI BOX

Freshly dusted salt and pepper calamari served with chips and lemon wedges.

Please advise staff when ordering with dietary requirements: VO Vegetarian Option Available V Vegetarian GFO Gluten Free Option Available