

THE HUTCHINSON BUILDERS CENTRE

FUNCTIONS



26 GRAHAM MURRAY PLACE, TOWNSVILLE | 07 4724 8000 | COWBOYSLEAGUES.COM.AU

THE VENUE



The Cowboys Leagues Club's function offerings extend to The Hutchinson Builders Centre, the home of the Cowboys, adjacent to Queensland Country Bank Stadium.

With 2 room options overlooking the North Queensland Cowboys training field, this is a unique function opportunity you won't find anywhere else in Townsville.

There is free 2 hour parking along Graham Murray Place from 9am - 5pm. After 5pm there are no time restrictions.

The entrance to our venue is stair free and there are lifts throughout the building, making it accessible for all.



The Hutchinson Builders Centre is located along Graham Murray Place, Townsville.



THE ROOMS



PODIUM CAFE

\$250 PER DAY
ROOM HIRE

**Minimum
4 hour booking**

**Monday to Friday – 6pm to 12am
Saturday and Sunday
6am to 12am.**

No liquor prior to 10am

Perfect for cocktail style corporate events, birthday parties and other special occasions, up to 100 people.

For Functions after 6pm that include the service of alcohol a security guard is required. Security guard charges apply, see next page for fees.



THE EXCELLENCE ROOM

\$500 PER DAY
ROOM HIRE

**No minimum time
frames apply**

**Monday to Friday – 5pm to 12am
Saturday and Sunday
6am to 12am.**

No liquor prior to 10am

Our Marquee Room, with both internal and external spaces, overlooking the pristine training field of the North Queensland Toyota Cowboys. This space is perfect for all types of functions. See chart on next page for capacity.

For Functions after 6pm that include the service of alcohol a security guard is required. Security guard charges apply, see next page for fees.

LAYOUT OPTIONS	BANQUET STYLE	CAFE STYLE	CABARET STYLE	COCKTAIL STYLE	THEATRE STYLE
Max Capacity (persons)	80-100	50	70	80-100 inside 120 with deck	60

Please chat to our dedicated functions coordinator on 4724 8000 for more information, or if you require an alternative layout.

HIRE INCLUSIONS & FEES

SECURITY GUARD FEES

Per guard, per hour

Weekdays from 6pm	\$75	Sunday	\$100
Saturday	\$85	Public Holidays, New Year's Eve & Christmas Eve	\$110

ROOM HIRE INCLUSIONS	MEETINGS	SEMINARS	CORPORATE EVENTS	ADULT BIRTHDAY PARTIES	SPECIAL OCCASION (ANNIVERSARIES, ENGAGEMENTS, ETC)
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: 5pm - 12am	✓	✓	✓	✓	✓
All Staff Charges Excluding security guard	✓	✓	✓	✓	✓

Please note, a deposit of 1 days room hire must be received to secure your booking date for all rooms.

The Hutchinson Builders Centre is a cashless venue.

Please ensure you bring other forms of payment to your event if required.

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

* All rooms are subject to cleaning fees.

MENU OFFERINGS

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

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 | \$32.40 per person

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

PLATED BREAKFAST | \$26.90 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. 
- **Vegetarian** - Grilled haloumi with field mushroom, baby spinach and roast cherry tomatoes. 

BUFFET STYLE LUNCH OR DINNER

Minimum 25 people.

BBQ BUFFET | \$34.90 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 | \$34.90 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 | \$113.70 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 | \$8.20 per person



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.  
- Crisp pork belly pieces in chilli plum sauce.

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.
- Twice cooked crispy pork knuckle, served with steamed rice and served in sweet tamarind and Kaffir lime sauce with crisp basil leaves. 
- 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. 
- Cheesecake with fresh cream.
- Chocolate cake with icecream.
- Carrot cake with fresh cream.

Please advise staff when ordering with dietary requirements:

 Vegetarian Option Available  Vegetarian






 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. 
- Chilled duck breast on cranberry with fresh sprouts. 
- Chilled sesame seared yellow fin tuna with ginger soy glaze and garnish salad. 
- Grilled stuffed mushrooms filled with mild chilli jam, melted gruyère and Japanese aioli.  

MAIN

- Pan fried miso glazed crisp salmon served on steamed rice with wilted Asian greens and pickled ginger mayo. 
- Chicken supreme wrapped in prosciutto and stuffed with camembert and cranberries served with nutmeg mash potato and grilled asparagus.
- 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. 
- Blueberry and lavender slice served with fresh blue berries and Chantilly cream.
- Pavlova with fresh cream, kiwi fruit, berries and passion fruit. 
- 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