

TOWNSVILLE

QUEENSLAND



*The Ville*

RESORT — CASINO



WEDDING KIT 2018



# VENUE

The Ville Resort - Casino is the perfect setting for your wedding celebration offering a number of special locations you can choose from.

## RECEPTION VENUES

### PAVILION

The Pavilion is a custom built facility that can be configured into 1, 2, or 3 spaces. Guests can enjoy drinks from the pool bar and a large number of catering options serviced from a custom-built kitchen. With natural light, high timber ceilings and views to the infinity pool and Coral Sea this space will be a firm favourite for weddings. Early bookings are very advisable!

### BALLROOMS

Planning an intimate affair or a grand function, the Grand Ballroom offers a multitude of options. Boasting the largest flexible ballroom space in Townsville, the room can be opened up to create one large space or divided into three smaller rooms (Ballroom 1, Ballroom 2 and Ballroom 3). The pillar-less ballroom is located on the hotel foyer level of the hotel and offers a dedicated pre-event catering area at the entrance of the Ballroom.

### CORAL SEA

The Coral Sea Room is the perfect venue for the intimate wedding. Centrally located across from the hotel foyer, the room exudes a natural warmth and charm.



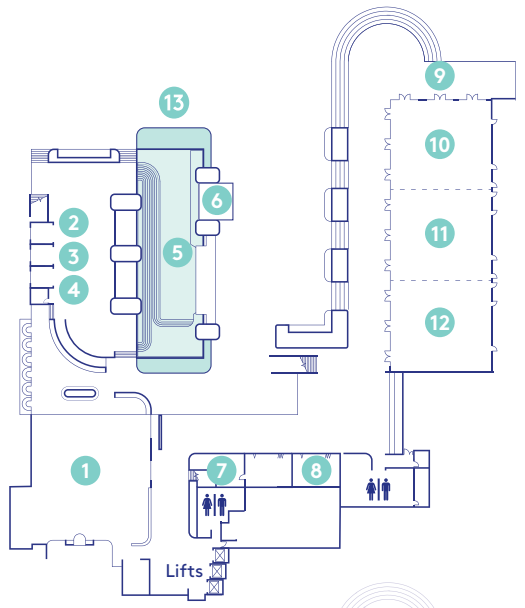




# RESORT MAP

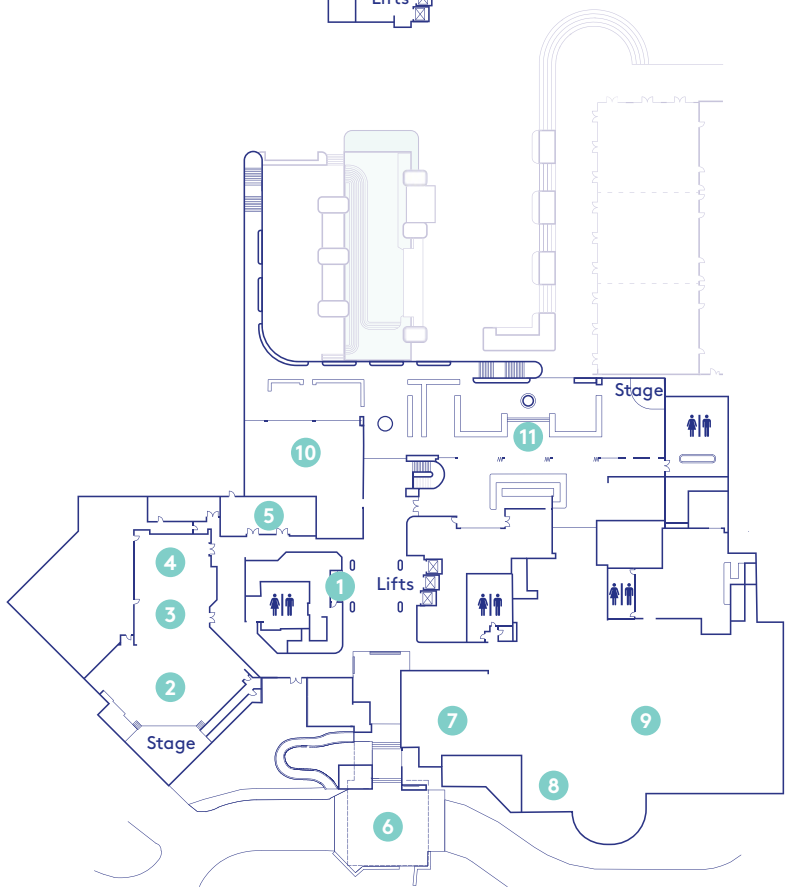
## LEVEL 2

- 1 The Palm House
- 2 Cabana 3
- 3 Cabana 2
- 4 Cabana 1
- 5 Pool
- 6 Splash Bar
- 7 Day Spa
- 8 Gym
- 9 Pavilion terrace
- 10 Pavilion 3
- 11 Pavilion 2
- 12 Pavilion 1
- 13 Poolside Lawns



## LEVEL 3

- 1 Hotel reception
- 2 Ballroom 1
- 3 Ballroom 2
- 4 Ballroom 3
- 5 Coral Sea
- 6 Porte Cochère
- 7 Spin Café
- 8 Sports Bar
- 9 Casino
- 10 Miss Songs
- 11 Quarterdeck





# VENUE CAPACITIES & INCLUSIONS

VENUE	AREA(M <sup>2</sup> )	HEIGHT(M)	BANQUET (MINIMUM - MAXIMUM CAPACITY)
The Pavilion	775	2-4	300 - 550
The Pavilion 1	258	2-4	80 - 150
The Pavilion 2	258	2-4	80 - 150
The Pavilion 3	258	2-4	80 - 150
The Pavilion 1 & 2	516	2-4	150 - 320
The Pavilion 2 & 3	516	2-4	150 - 320
Grand Ballroom	500	5	250 - 300
Ballroom 1	280	5	100 - 150
Ballroom 2	150	5	40 - 60
Ballroom 1 & 2	430	5	150 - 200
Ballroom 2 & 3	220	5	60 - 100
Coral Sea Room	87	3	20 - 50

- Bridal table with pleated white skirting
- White lycra fitted chair covers for bridal table
- Cake table and gift table with pleated white skirting
- Dedicated waiter to serve drinks in your room prior to your reception
- Private waiter for the bridal party at the reception
- Personalised printed table menus
- Tables set with white linen table cloths and napkins, cutlery, glassware and table numbers
- Banquet round tables and padded chairs – maximum of 10 people per table
- Cake served on platters\*
- Parquetry dance floor
- Accommodation for the Bride & Groom on the wedding night in an Executive Suite \*\*
- Valet parking for up to 2 bridal cars \*\*
- Full buffet breakfast for 2 people served in Palm House Restaurant \*\*
- Lectern with fixed microphone

Wedding package terms and conditions

\* An additional charge would apply for your cake to be served with fruit coulis and cream on individual plates.

\*\* Applies to wedding with a minimum of 80 guests.



# CANAPÉS

## 1 HOUR

Minimum 30 guests

Please choose 3 selections

## 2 HOURS

Minimum 30 guests

Please choose 5 selections

## 3 HOURS

Minimum 30 guests

Please choose 7 selections

## 4 HOURS

Minimum 30 guests

Please choose 9 selections

### COLD

- Smoked salmon, dill cream mousse, seaweed cones
- Cajun prawns, avocado cream, roasted cherry tomato <sup>(G)</sup>
- Seared beef fillet, gorgonzola, macadamia nut oat, bush tomato relish
- Cherry tomato, caramelised onion, goats cheese tartlets <sup>(V)</sup>
- Rare beef, horseradish cream, grilled capsicum spoons <sup>(G)</sup>
- Smoked tomato, goats cheese, dill tart, alfalfa <sup>(V)</sup>
- Roasted vegetable tartlets, feta cheese <sup>(V)</sup>
- Selection of sushi <sup>(V)</sup> <sup>(G)</sup> available
- Sand crab bruschetta
- Smoked chicken, corn rillettes <sup>(G)</sup>

### HOT

- Calamari, sesame, sugarcane skewers
- Selection of mini quiches <sup>(V)</sup>
- Tempura prawns, toasted sesame aioli
- Pumpkin, caramelised onion, goats cheese tartlets <sup>(V)</sup>
- Duck spring rolls, plum sauce
- Chef's selection arancini balls <sup>(V)</sup>
- Barbecued lime chicken skewers, lime aioli <sup>(G)</sup>
- Beef skewers, peanut satay sauce
- Lamb samosa, minted yoghurt
- Mini beef, burgundy pithivier
- Mini lamb wellingtons
- Seared scallops, cauliflower puree, crisp prosciutto <sup>(G)</sup>

### DESSERT

- Lemon meringue tartlets <sup>(V)</sup>
- Milk chocolate praline eclairs <sup>(V)</sup>
- Caramel apple tartlets <sup>(V)</sup>
- New York cheesecake <sup>(V)</sup>
- Mixed lamingtons <sup>(V)</sup>
- Fruit custard tartlets <sup>(V)</sup>
- Macaroons <sup>(G)</sup>
- Double chocolate mousse, chocolate cones <sup>(V)</sup>
- Chocolate truffles <sup>(G)</sup>

(G) – gluten free | (V) – vegetarian | (DF) – dairy free

Please let us know of any dietary requirements your guests may have







# CANAPÉS

The following substantial canape items and live cooking stations are in conjunction with a canape package and not a standalone item.

## SUBSTANTIAL CANAPÉ ITEMS

### Entrée style dish

- Beef slider, Jarlsberg cheese, onion, tomato relish
- Prawn pad Thai <sup>(G)(DF)</sup>
- Pulled pork bao, red cabbage slaw, chipotle BBQ sauce
- Smoky BBQ beef ribs
- Beer battered fish, chips
- Orecchiette, olive, roasted pepper, blistered tomato, baby spinach <sup>(V)</sup>

## LIVE COOKING STATIONS

1 Hour Period

### Live oyster shucking station

### Dumpling station

### Mexicana station

Make your own soft and hard tacos

### Crusty baguettes

Assorted fillings

- Pulled pork, red cabbage slaw, BBQ chipotle
- Crab & prawn remoulade with lime
- Moroccan pumpkin, roasted capsicum, bocconcini <sup>(V)</sup>

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# DINNER

## DESIGN YOUR OWN BUFFET

All buffets are served with bread rolls and butter to start, with freshly brewed tea and coffee to finish.

### BUFFET OPTION 1

Minimum 30 guests

Please choose:

- 3 salads
- 3 mains
- 1 vegetarian
- 1 side
- 3 desserts

### BUFFET OPTION 2

Minimum 30 guests

Please choose:

- 4 salads
- 4 mains
- 1 vegetarian
- 2 sides
- 4 desserts

### BUFFET OPTION 3

Minimum 30 guests

Please choose:

- 5 salads
- 5 mains
- 1 vegetarian
- 2 sides
- 5 desserts

## SALADS

- Moroccan spiced cous cous salad <sup>(V)</sup>
- Classic Caesar salad
- Two-cabbage salad, sour cream, dill <sup>(G)(V)</sup>
- Green bean, hazelnut, red onion salad <sup>(G)(V)(DF)</sup>
- Panzanella salad <sup>(V)(DF)</sup>
- Honey roasted beetroot, segmented orange, gorgonzola, arugula, toasted walnuts <sup>(G)(V)</sup>
- Creamy potato, egg, smoked Casalingo bacon, seeded mustard, pickled dill <sup>(G)(V)</sup>
- Provencale pasta salad of risoni, roasted root vegetables, sundried tomatoes <sup>(V)(DF)</sup>
- Mesclun salad of cherry tomato, cucumber, Spanish onion, snow pea sprouts <sup>(G)(V)(DF)</sup>
- Greek salad of vine-ripened tomato, feta, red onion, olives, balsamic <sup>(G)(V)</sup>
- Wild rice, quinoa salad of sweet potato, pumpkin <sup>(V)(DF)</sup>
- Tabouli salad, chickpea, falafel <sup>(V)</sup>

## MAINS

- Char sui pork belly, candy peanuts, Asian slaw
- Salmon fillet, wilted spinach, tomato salsa <sup>(G)(DF)</sup>
- Grilled barramundi, ratatouille, pesto cream <sup>(G)</sup>
- Smokey beef ribs, bourbon, barbecue sauce
- Grilled rib fillet, roasted asparagus, cherry tomatoes, classic Diane sauce
- Slow roast pork leg, sautéed cabbage, grilled apple jus <sup>(G)(DF)</sup>
- Garlic thyme chicken, roasted Mediterranean vegetables, creamy mustard sauce <sup>(G)</sup>
- Grilled roast beef, sweet corn polenta, mushroom jus
- Cajun spiced chicken, Mediterranean cous cous, minted yoghurt
- Poached chicken breast, Casalingo smoked bacon, avocado, hollandaise
- Lamb coq au vin, potatoes, mini cabbage
- Seafood medley, fish veloute, new potatoes

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# DINNER

## VEGETARIAN

- Pumpkin, ricotta ravioli, spinach cream torn basil, shaved parmesan <sup>(V)</sup>
- Spinach, ricotta tortellini, creamy tomato, shaved parmesan <sup>(V)</sup>
- Fried gnocchi, roasted Napoli, baby spinach, olives <sup>(V)</sup>
- Rustic ratatouille <sup>(G)(V)(DF)</sup>

## SIDES

- Panache of steamed vegetables, herb butter <sup>(G)(V)</sup>
- Roasted root vegetables, confit garlic <sup>(G)(V)(DF)</sup>
- Garlic, bacon potato au gratin <sup>(G)</sup>
- Balsamic glazed roasted chat potatoes <sup>(G)(V)(DF)</sup>
- Sautéed Asian greens <sup>(G)(V)(DF)</sup>
- Rice pilaf, confit onion, garlic <sup>(G)(V)(DF)</sup>
- Steamed jasmine rice <sup>(G)(V)(DF)</sup>

## DESSERTS

- Pavlova roll, fresh fruit, mixed berry coulis <sup>(G)(V)</sup>
- Chocolate, strawberry lamingtons <sup>(V)</sup>
- Carrot cake, citrus icing <sup>(V)</sup>
- Baileys cheesecake <sup>(V)</sup>
- Sliced seasonal fruit platter <sup>(G)(V)(DF)</sup>
- Crème caramel <sup>(G)(V)</sup>
- Red velvet gateau <sup>(V)</sup>
- Salted caramel cheesecake <sup>(V)</sup>
- Black forest cake <sup>(V)</sup>
- Tiramisu <sup>(V)</sup>
- Vanilla, chocolate crème brulee tart <sup>(G)(V)</sup>
- Coconut panna cotta, pineapple compote <sup>(G)(V)(DF)</sup>
- Banoffee tart <sup>(V)</sup>
- All desserts come with fresh cream, coulis

## SEAFOOD UPGRADE

Upgrade any of the buffets with the following seafood addition

**Pacific oysters** <sup>(G)(DF)</sup>

**Blue swimmer crab** <sup>(G)(DF)</sup>

**Australian King prawns** <sup>(G)(DF)</sup>

**Mussels** <sup>(G)(DF)</sup>

**Addition of all 4 items**

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# DINNER

## PLATED OPTIONS

All menu options are served with bread rolls and butter to start with freshly brewed tea and coffee to finish.

<b>2 COURSE SET</b> Minimum 20 guests	<b>2 COURSE ALTERNATE SERVE</b> Minimum 20 guests	<b>3 COURSE SET</b> Minimum 20 guests	<b>3 COURSE ALTERNATE SERVE</b> Minimum 20 guests
1 entrée and 1 main <b>OR</b> 1 main and 1 dessert	2 entrées and 2 mains <b>OR</b> 2 mains and 2 desserts	1 entrée, 1 main and 1 dessert	2 entrées, 2 mains and 2 desserts

## ENTRÉE

### COLD

- Crispy duck breast, burnt orange plum sauce, crisp noodle salad <sup>(G)</sup>
- Whipped goats cheese tart, glazed baby beetroot, pistachio, aged balsamic <sup>(V)</sup>
- Yellowfin tuna, macadamia gremolata, beetroot pearls, radish, cilantro <sup>(G)</sup>
- Cajun spiced king prawn, avocado salsa, beetroot cup, peppered rocket, harissa aioli <sup>(DF)</sup>
- Grilled lamb fillet, Cajun spiced chickpea, kasha, blood orange balsamic, arugula <sup>(G)(DF)</sup>
- Tiger prawn, crab tian, green pea, chilli oil, micro herbs <sup>(G)</sup>
- House smoked duck breast, tri quinoa, minted labneh, grilled pear, orange glaze <sup>(G)</sup>
- Mediterranean vegetable tart, crumbled feta, vine-ripened tomato, aged balsamic <sup>(V)</sup>

### HOT

- Seared scallop, cauliflower puree, granny smith apple, truffle oil, chorizo crumb
- Thyme, garlic infused lamb fillet, rustic ratatouille, marinated queen olive, pesto bread
- Hong Kong pork belly, master stock, Asian slaw, candy salted peanuts
- Gnocchi, sundried tomato, basil cream, shaved parmesan, torn basil <sup>(V)</sup>
- Soy glazed quail, Asian herb salad, chilli caramel <sup>(DF)</sup>
- Stuffed Moroccan pumpkin flower, roasted pepper coulis, peppered rocket salad <sup>(V)</sup>

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# DINNER

## MAINS

### FROM THE SEA

- Seared salmon fillet, sweet potato, burnt corn & chilli salsa, miso hollandaise <sup>(G)</sup>
- Grilled barramundi, balsamic glazed baby beetroots, king prawns, roasted kipfler, beurre blanc <sup>(G)</sup>
- Seared Salmon, zucchini & haloumi fritter, orange & pistachio salad, salsa Verde

### FROM THE SKY

- Grilled chorizo, camembert & roasted red pepper stuffed chicken supreme, potato gratin, Mediterranean grilled vegetables, sundried tomato cream
- Cajun spiced chicken breast, herbed Israeli cous cous, rustic ratatouille, minted yoghurt
- Oregano infused chicken supreme, spiced cabbage, potato rosti, red pepper coulis
- Confit duck leg, roasted capsicum & Casalingo chorizo cassoulet, baby carrot, sour cherry jus

### FROM THE LAND

- Garlic & thyme marinated lamb rump, roasted root vegetables, confit eschallots, corn salsa, thyme jus <sup>(G)</sup>
- Great southern lamb rack, garlic pommes puree, wilted cabbage, heirloom baby carrots, minted jus <sup>(G)</sup>
- 250gm beef eye fillet, pommes Anna, thyme mushroom ragout, confit garlic, cavolo nero, red wine jus
- 250gm beef mignon, potato & pumpkin gratin, roasted sweet potato, heirloom baby carrots, truffle jus <sup>(G)</sup>
- Barkers Creek pork cutlet, smashed rosemary chat potatoes, roasted beetroot, candied apple jus <sup>(G)</sup>
- Slow cooked beef rib, sweet corn polenta, roasted mini cabbage, braised leek, bush tomato jus

### FROM THE EARTH

- Spinach, ricotta tortellini, roasted tomato Napoli sauce, shaved parmesan, toasted pine nuts <sup>(V)</sup>
- Pumpkin, goats cheese, leek tart, vine-ripened cherry tomatoes, red pepper coulis, charred asparagus <sup>(V)</sup>
- Grilled vegetable lasagne, roasted tomato Napoli, peppered rocket salad, blistered tomato <sup>(G) (V) (DF)</sup>

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# DINNER

## DESSERTS

- Chocolate mousse duo, Chantilly cream, crushed pistachio, blueberry gel <sup>(G)</sup>
- Vanilla bean madeleine, Baileys truffle, torched meringue, crushed honeycomb
- Linzer chocolate sable, dark chocolate mousse, soft tres leche, gold dust
- Red berry éclair, berry compote, white chocolate cream, chocolate shards
- Caramel pate, macadamia dacquoise, freeze dried berries, raspberry gel
- Pistachio brulee tart, raspberry coulis, strawberry macaroon, vanilla bean crème
- Chocolate truffle bar, caramel popcorn, peanut butter quenelle
- Espresso panna cotta, hazelnut praline, chocolate sand <sup>(G)</sup>
- North Queensland tropical mango, coconut entremet, mango coulis, coconut crumble <sup>(G)</sup>
- Chocolate cake, sour cherry compote and whipped coconut cream <sup>(G)(DF)</sup>

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# DINNER

## GRAZING MENU

Minimum 30 guests

Our grazing menu comes with “To start” then the choice of three of the following “To Share” and finishing with dessert

### TO START

Selection of casalingo smoked and cured meats including bresaola, prosciutto, hot peppered salami & capicola. Antipasto of grilled vegetables, marinated olives, pesto, toasted gourmet breads.

### TO SHARE

- Whole baked coral trout with garlic, lemongrass, cilantro & chili with Chinese broccoli, oyster mushrooms & hoisin sauce
- Pulled lamb shoulder, green beans, baby carrot with pomegranate, wild rice & quinoa salad
- Herb roasted pork scotch, red cabbage slaw & rustic apple compote
- Beef chateaubriand, roasted kipfler potato, roasted baby carrot & rosemary jus
- Burnt butter gnocchi, parmesan & sage, salad of peppered rocket & shaved parmesan <sup>(v)</sup>

### TO FINISH

Tropical North Queensland fruits, selection of Australian cheeses, quince pastes & lavosh crackers and petit fours.

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# BEVERAGE PACKAGES

## STANDARD BEVERAGE PACKAGE

### SPARKLING

- The Habitat Brut Cuvee

### WHITE WINE

- The Habitat Semillon Sauvignon Blanc

### RED WINE

- The Habitat Shiraz

### BEERS

- Great Northern Original
- XXXX Gold
- Cascade Premium Light
- Carlton Dry

### NON ALCOHOLIC

- Soft drinks
- Orange Juice
- Mineral Water

## ADDITIONS

1. Spirits are available and are charged on a consumption basis only
2. Additional beverages can also be charged on a consumption basis, please choose from our beverage list.
3. We also have additional restaurant wine lists available; please ask your event coordinator for more information
4. If you would like a cash bar for your event a staff charge will apply

The Ville practices the responsible service of alcohol. Prices are subject to change.





# BEVERAGE PACKAGES

## PREMIUM BEVERAGE PACKAGE

### SPARKLING (Choose one)

- Paul Louis Blanc de Blancs
- Lana Moscato

### WHITE WINE (Choose one)

- Wairau River Sauvignon Blanc
- Little Yerring Chardonnay
- Fowles Are you Game Pinot Grigio

### RED WINE (Choose one)

- Fowles Wine Small Batch Shiraz
- Yalumba 'Patchwork' Shiraz
- Fowles Wine Small Batch Pinot Noir

### BEERS

- Great Northern Original
- XXXX Gold
- Cascade Premium Light
- Corona
- Strongbow

### NON ALCOHOLIC

- Soft drinks
- Orange Juice
- Mineral Water

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# BEVERAGE PACKAGES

## SOFT DRINK PACKAGE

### NON ALCOHOLIC

- Soft drinks
- Orange Juice
- Mineral Water

### ADDITIONS

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# BEVERAGE LIST

## BEVERAGE LIST

### SPARKLING WINES AND CHAMPAGNE

The Habitat Brut Cuvee  
Pizzini Prosecco  
Pizzini Lana Moscato  
Paul Louis Blanc de Blancs  
Laurent-Perrier L-P Brut, France

### WHITE WINE

The Habitat Semillon Sauvignon Blanc  
The Habitat Chardonnay  
Fowles 'Are you Game' Pinot Grigio  
Wairau River Sauvignon Blanc  
Wirra Wirra The Lost Watch Riesling  
Rieslingfreak No. 4 Riesling  
Pizzini Pinot Grigio  
Yerring Station 'Village' Chardonnay  
Fowles 'Ladies who Shoot their Lunch' Chardonnay

### RED WINE

The Habitat Shiraz  
Fowles 'Small Batch' Pinot Noir  
Bleasdale Second Innings Malbec  
Yalumba 'Patchwork' Shiraz  
Round Two 'Single Vineyard' Cabernet Sauvignon  
Teusner 'Bilmore' Shiraz  
Coonawarra Cutie Cabernet Sauvignon

### BEERS

Cascade Premium Light  
Carlton Midstrength  
XXXX Gold  
Great Northern Original  
Carlton Dry  
Pure Blonde  
Victoria Bitter  
Wild Yak Pacific Ale  
Crown Lager  
Corona  
Colonial Brewing Co Pale Ale (can)  
Colonial Brewing Co Draught (can)

### CIDER

Strongbow - original  
Strongbow - crisp  
Bertie Cider

### SPIRITS

House brand - 30ml  
Scotch, Bourbon, Vodka, Gin, Rum, Tequila, Brandy, Bacardi  
Deluxe brands - 30ml

### NON ALCOHOLIC

Soft drink - glass  
Soft drink - jug  
Fresh orange Juice - glass  
Fresh orange Juice - jug  
Mount Franklin still - 400ml bottle  
Mount Franklin sparkling water - 330ml bottle

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**CONTACT**

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