

TOWNSVILLE

QUEENSLAND



The Ville

RESORT — CASINO



WEDDING KIT 2019



VENUE

The Ville Resort-Casino is North Queensland's premier destination for weddings and events, offering a number of venue options to suit any size and style.

RECEPTION VENUES

THE PAVILION

Elegance for every occasion - The Pavilion is Townsville's newest most prestigious function space.

The Pavilion boasts high ceilings and wrap-around terrace space opening out to the poolside lawns with breathtaking views of Magnetic Island. Perfect for weddings, corporate functions, or any large event that calls for spectacle, The Pavilion's design is contemporary yet classic; simple yet stylish. It is designed to act as a blank canvas, adaptable to any theme or styling. The space can host events for over 1,000 theatre style or 600 banquet style and can be configured into three event zones supported by additional lawn and paved areas for outdoor events.

With state-of-the-art facilities and amazing views out over the Coral Sea, The Pavilion is guaranteed to take your wedding day from special to extraordinary.

THE GRAND BALLROOM

For your function, no matter how intimate or grand.

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 pillarless ballroom is located on the hotel foyer level and offers a dedicated pre-event catering area at the entrance where guests can mingle before your event.

CORAL SEA ROOM

The Coral Sea Room is the perfect venue for an intimate wedding. Centrally located across from the hotel foyer, the room exudes a natural warmth and charm, and will add an extra touch of elegance to your special day.

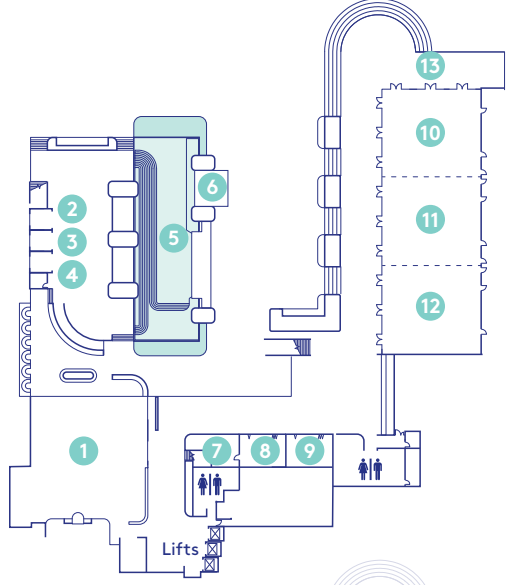




RESORT MAP

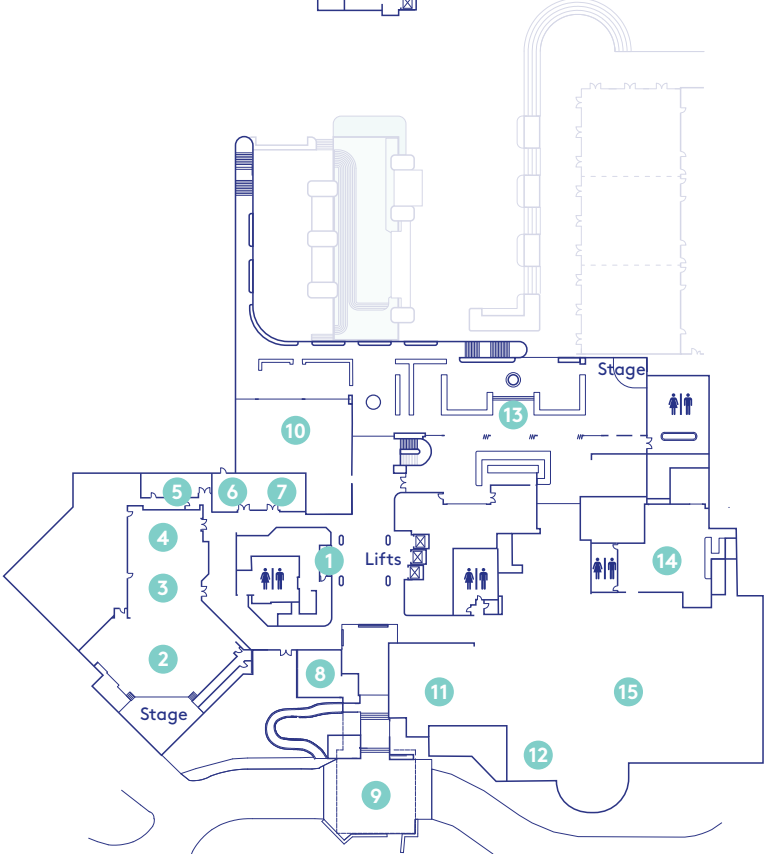
LEVEL 2

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



LEVEL 3

- 1 Hotel Reception
- 2 Ballroom 1
- 3 Ballroom 2
- 4 Ballroom 3
- 5 Boardroom
- 6 Coral Sea 1
- 7 Coral Sea 2
- 8 Northern Escape Collection
- 9 Porte Cochère
- 10 Miss Songs
- 11 Spin Café
- 12 Sports Bar
- 13 Quarterdeck
- 14 VIP Gaming Room
- 15 Casino



VENUE CAPACITIES & INCLUSIONS

VENUE	AREA(M ²)	HEIGHT(M)	BANQUET (MINIMUM - MAXIMUM CAPACITY)	VENUE HIRE FEE
The Pavilion	775	2-4	300 - 550	\$2,500
The Pavilion 1	258	2-4	80 - 150	\$1,150
The Pavilion 2	258	2-4	80 - 150	\$1,150
The Pavilion 3	258	2-4	80 - 150	\$1,300
The Pavilion 1 & 2	516	2-4	150 - 320	\$1,800
The Pavilion 2 & 3	516	2-4	150 - 320	\$1,900
The Grand Ballroom	500	5	250 - 300	\$1,450
Ballroom 1	280	5	100 - 150	\$1,050
Ballroom 2	150	5	40 - 60	\$650
Ballroom 1 & 2	430	5	150 - 200	\$1,300
Ballroom 2 & 3	220	5	60 - 100	\$950
Coral Sea Room	84	3	20 - 50	\$500

- Bridal table with pleated white skirting
- Bridal table white lycra fitted chair covers
- Cake and gift table with pleated white skirting
- Bridal party private waiter
- Personalised printed table menus
- Tables with white linen table cloths, napkins, cutlery, glassware and table numbers
- Banquet round tables with padded chairs (Maximum 10 people per table)
- Cake served on platters*
- Parquetry dance floor
- Wedding night accommodation for bride and groom in an Executive Suite **
- Valet parking for up to two bridal cars **
- Buffet breakfast for two people at The Palm House **
- Lectern with fixed microphone

* Additional charge per person applies for 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

Choose 3 selections

2 HOURS

Minimum 30 guests

Choose 5 selections

3 HOURS

Minimum 30 guests

Choose 7 selections

4 HOURS

Minimum 30 guests

Choose 9 selections

COLD

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

HOT

- Selection of mini quiches ^(V)
- Tempura prawns, toasted sesame aioli
- Pumpkin, caramelised onion, goat cheese tartlets ^(V)
- Duck spring rolls, plum sauce
- Chef's selection of arancini balls ^(V)
- BBQ lime chicken skewers, lime aioli ^(G)
- Beef skewers, peanut satay sauce
- Lamb samosa, minted yoghurt
- Seared scallops, cauliflower puree, crisp prosciutto ^(G)
- Kuro charcoal prawn, lime aioli
- Peking duck Wellington
- Beef Wellington

DESSERT

- Lemon meringue tartlets ^(V)
- Milk chocolate praline éclairs ^(V)
- Caramel apple tartlets ^(V)
- New York cheesecake ^(V)
- Lamingtons ^(V)
- Fruit custard tartlets ^(V)
- Macarons ^(G)
- Double chocolate mousse, chocolate cones ^(V)
- Chocolate truffles ^(G)

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

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





CANAPÉS

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

SUBSTANTIAL CANAPÉ ITEMS

Entrée style dish

- Beef slider, Jarlsberg cheese, onion, tomato relish
- Prawn pad thai ^{(G)(DF)}
- Pulled pork bao, red cabbage slaw, chipotle BBQ sauce
- Smokey BBQ beef ribs
- Beer battered fish & chips
- Orecchiette, olive, roasted pepper, blistered tomato, baby spinach ^(V)

INTERACTIVE FOOD STATIONS

1 hour period

Live oyster shucking

Freshly shucked oysters with a variety of condiments

Dumplings

House made dumplings and gyoza with a variety of Asian dipping sauces and condiments

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 ^(V)

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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

Choose:

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

BUFFET OPTION 2

Minimum 30 guests

Choose:

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

BUFFET OPTION 3

Minimum 30 guests

Choose:

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

SALADS

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

MAINS

- Char siu pork belly, candy peanuts, Asian slaw
- Salmon fillet, wilted spinach, tomato salsa ^{(G)(DF)}
- Grilled barramundi, ratatouille, pesto cream ^(G)
- Smokey beef ribs, bourbon, BBQ sauce
- Grilled rib fillet, roasted asparagus, cherry tomatoes, classic Diane sauce
- Slow roasted pork leg, sautéed cabbage, grilled apple jus ^(G)
- Garlic thyme chicken, roasted Mediterranean vegetables, creamy mustard sauce ^(G)
- 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 au vin, potatoes, mini cabbage
- Seafood medley, fish velouté, new potatoes

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DINNER

VEGETARIAN

- Pumpkin & ricotta ravioli, spinach cream, torn basil, shaved Parmesan ^(V)
- Spinach & ricotta tortellini, creamy tomato, shaved Parmesan ^(V)
- Fried gnocchi, roasted Napoli, baby spinach, olives ^(V)
- Rustic ratatouille ^{(G)(V)(DF)}

SIDES

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

DESSERTS

- Pavlova roll, fresh fruit, mixed berry coulis ^{(G)(V)}
- Chocolate, strawberry lamingtons ^(V)
- Carrot cake, citrus icing ^(V)
- Baileys cheesecake ^(V)
- Sliced seasonal fruit platter ^{(G)(V)(DF)}
- Crème caramel ^{(G)(V)}
- Red velvet gâteau ^(V)
- Salted caramel cheesecake ^(V)
- Black Forest cake ^(V)
- Tiramisu ^(V)
- Vanilla, chocolate crème brulee tart ^{(G)(V)}
- Coconut panna cotta, pineapple compote ^{(G)(V)(DF)}
- Banoffee tart ^(V)

All desserts come with fresh cream, coulis

SEAFOOD UPGRADE

Upgrade any of the buffets with the following seafood additions

Pacific oysters ^{(G)(DF)}

Blue swimmer crab ^{(G)(DF)}

Australian king prawns ^{(G)(DF)}

Mussels ^{(G)(DF)}

Addition of all 4 items

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DINNER

GRAZING MENU

Minimum 30 guests

Our grazing menu comes with “To start” plus 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 and capicola plus antipasto of grilled vegetables, marinated olives, pesto and toasted gourmet breads.

TO SHARE

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

TO FINISH

Tropical North Queensland fruits, selection of Australian cheeses, quince paste and lavash crackers and petit fours.

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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

2 COURSE SET Minimum 20 guests 1 entrée and 1 main OR 1 main and 1 dessert	2 COURSE ALTERNATE SERVE Minimum 20 guests 2 entrées and 2 mains OR 2 mains and 2 desserts	3 COURSE SET Minimum 20 guests 1 entrée, 1 main and 1 dessert	3 COURSE ALTERNATE SERVE Minimum 20 guests 2 entrées, 2 mains and 2 desserts
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ENTRÉE

COLD

- Crispy duck breast, burnt orange plum sauce, crisp noodle salad
- Whipped goat cheese tart, glazed baby beetroot, pistachio, aged balsamic ^(V)
- Cajun spiced king prawn, avocado salsa, beetroot cup, peppered rocket, harissa aioli ^(DF)
- Grilled lamb fillet, Cajun spiced chickpea, kasha, blood orange balsamic, arugula ^{(G)(DF)}
- Tiger prawn, crab tian, green pea, chilli oil, micro herbs ^(G)
- House smoked duck breast, tri quinoa, minted labneh, grilled pear, orange glaze ^(G)
- Mediterranean vegetable tart, crumbled feta, vine ripened tomato, aged balsamic ^(V)
- Lime smoked salmon rillette, pumpernickel & macadamia crumb, ocean pearls

HOT

- Thyme & garlic infused lamb fillet, rustic ratatouille, marinated Queen olive, pesto bread
- Hong Kong pork belly, master stock, Asian slaw, candied salted peanuts
- Gnocchi, sundried tomato, basil cream, shaved Parmesan, torn basil ^(V)
- Soy glazed quail, Asian herb salad, chilli caramel ^(DF)
- Stuffed Moroccan pumpkin flower, roasted pepper coulis, peppered rocket salad ^(V)
- Tiger prawn, red pepper bean cassoulet, grilled asparagus, roasted Casalingo chorizo

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DINNER

MAINS

All mains served with seasonal vegetables

FROM THE SEA

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

FROM THE LAND

- Garlic & thyme marinated lamb rump, roasted root vegetables, confit eschalot, corn salsa, thyme jus ^(G)
- Great Southern lamb rack, garlic pommes purée, wilted cabbage, heirloom baby carrots, minted jus ^(G)
- 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 ^(G)
- Barkers Creek pork cutlet, smashed rosemary chat potatoes, roasted beetroot, candied apple jus ^(G)
- Slow cooked beef rib, sweet corn polenta, roasted mini cabbage, braised leek, bush tomato jus

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 EARTH

- Spinach & ricotta tortellini, roasted tomato Napoli sauce, shaved Parmesan, toasted pine nuts ^(V)
- Pumpkin, goat cheese & leek tart, vine ripened cherry tomatoes, red pepper coulis, charred asparagus ^(V)
- Grilled vegetable lasagne, roasted tomato Napoli, peppered rocket salad, blistered tomato ^{(G) (V) (DF)}

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DINNER

DESSERTS

- Chocolate mousse duo, Chantilly cream, crushed pistachio, blueberry gel ^(G)
- 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 pâte, macadamia dacquoise, freeze dried berries, raspberry gel
- Pistachio brûlée tart, raspberry coulis, strawberry macaron, vanilla bean crème
- Chocolate truffle bar, caramel popcorn, peanut butter quenelle
- Espresso panna cotta, hazelnut praline, chocolate sand ^(G)
- North Queensland tropical mango, coconut entremet, mango coulis, coconut crumble ^(G)
- Chocolate cake, sour cherry compote and whipped coconut cream ^{(G)(DF)}

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BEVERAGE PACKAGES

STANDARD BEVERAGE PACKAGE

Minimum 20 guests

SPARKLING

- The Habitat Brut Cuvée

WHITE WINE

- The Habitat Semillon Sauvignon Blanc

RED WINE

- The Habitat Shiraz

BEER

- 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 be charged on a consumption basis. Please choose from our beverage list.
3. Additional restaurant wine lists available. Please ask your event coordinator for more information.
4. Cash bar available. A staff charge applies.

1 HOUR
2 HOURS
3 HOURS
4 HOURS
5 HOURS

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



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

Minimum 20 guests

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

BEER

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

NON-ALCOHOLIC

- Soft drinks
- Orange juice
- Mineral water

1 HOUR
2 HOURS
3 HOURS
4 HOURS
5 HOURS

ADDITIONS

1. Spirits are available and are charged on a consumption basis only.
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BEVERAGE PACKAGES

SOFT DRINK PACKAGE

NON-ALCOHOLIC

- Soft drinks
- Orange juice
- Mineral water

1 HOUR
2 HOURS
3 HOURS
4 HOURS
5 HOURS

ADDITIONS

- 1.** Spirits are available and are charged on a consumption basis only.
- 2.** Additional beverages can be charged on a consumption basis. Please choose from our beverage list.
- 3.** Additional restaurant wine lists available. Please ask your event coordinator for more information.
- 4.** Cash bar available. A staff charge applies.

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BEVERAGE LIST

BEVERAGE LIST

SPARKLING WINES AND CHAMPAGNE

The Habitat Brut Cuvée
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
Little Yering Chardonnay
Wairau River Sauvignon Blanc
Wirra Wirra The Lost Watch Riesling
Rieslingfreak No. 3 Riesling
Pizzini Pinot Grigio
Fowles 'Ladies Who Shoot Their Lunch'
Chardonnay

RED WINE

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

BEER

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

CIDER

Strongbow Original
Strongbow Crisp
Bertie Cider

SPIRITS

House brand - 30ml
Scotch, bourbon, vodka, gin, rum, tequila, brandy, bacardi
Deluxe brands - 30ml
Basic RTDs

NON ALCOHOLIC

Soft drink (glass)
Soft drink (jug)
Fresh orange Juice (glass)
Fresh orange Juice (jug)
Mount Franklin still (400ml bottle)
Mount Franklin sparkling (330ml bottle)

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QUEENSLAND



The Ville

RESORT — CASINO

CONTACT

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