

THE
BEACH

HOTEL

FUNCTION PACKAGE

A BIT ABOUT US

At the Beach Hotel, we keep it simple: good food, good vibes, and good times. Relax and take in the breathtaking views of Magnetic Island and Cleveland Bay while savouring the finest local produce North Queensland has to offer.

No matter the occasion, we have the perfect space for you – whether it's a cocktail party or a seated dinner. From birthdays and corporate events to weddings, we cater to it all. We can't wait to make your dream event come true.

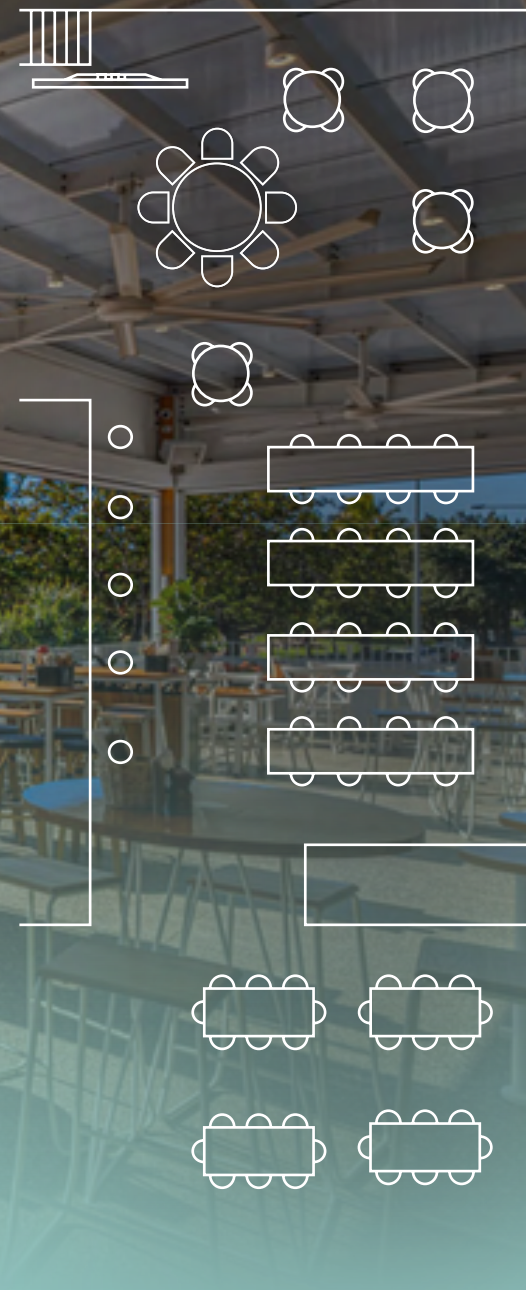
CHEERS,

The Beach Hotel Team



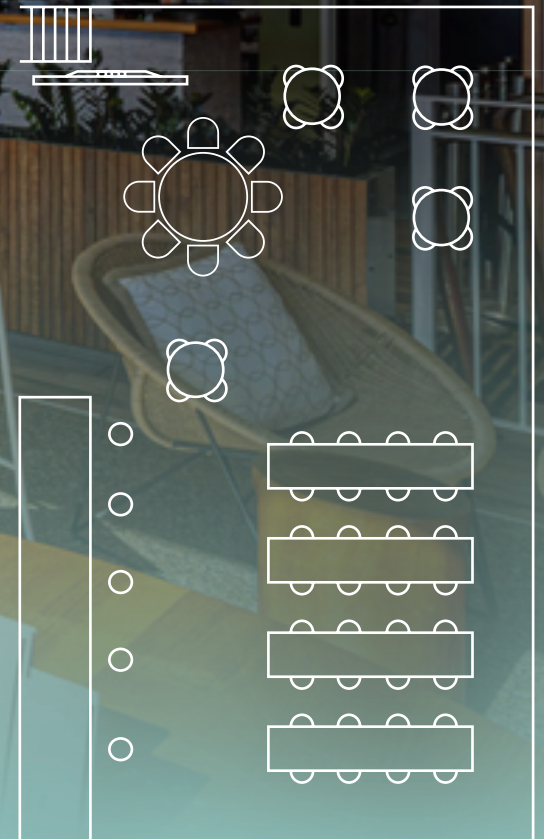
STRAND FRONT EXCLUSIVE

Cocktail	Seated	Wheelchair	Private Bar	AV
100	80	Yes	No	Yes



STRAND WEST

Cocktail	Seated	Wheelchair	Private Bar	AV
60	40	Yes	No	Yes



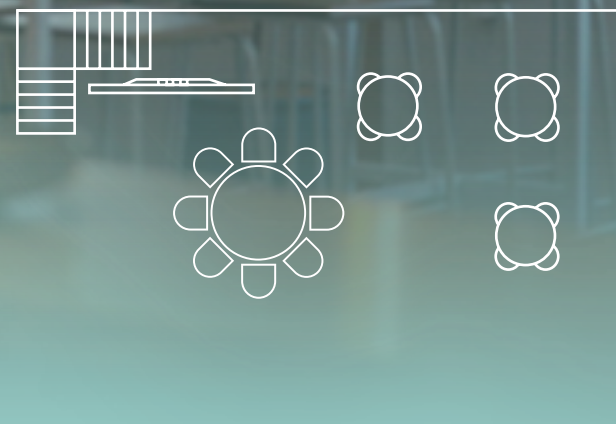
STRAND EAST

Cocktail	Seated	Wheelchair	Private Bar	AV
N/A	24	Yes	No	No

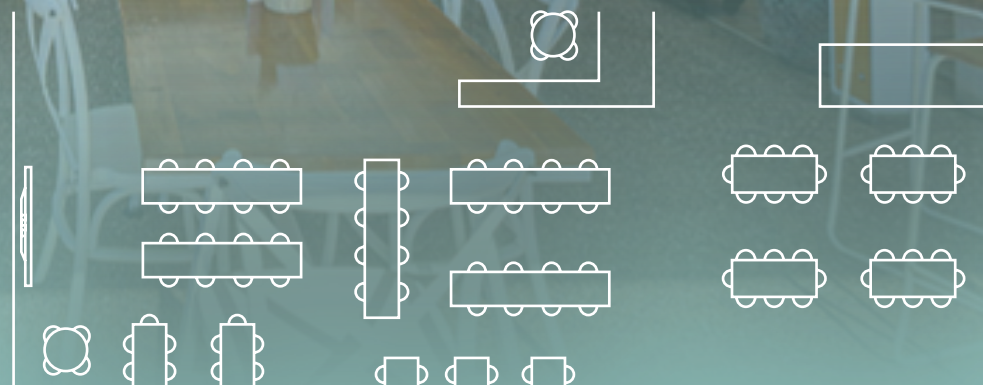


STRAND CORNER

Cocktail	Seated	Wheelchair	Private Bar	AV
25	N/A	Yes	No	Yes



KENNEDY SIDE





ROOFTOP EXCLUSIVE

Cocktail	Seated	Wheelchair	Private Bar	AV
180	130	Yes	Yes	Yes



CANAPÉ PACKAGES

MINIMUM 20 PEOPLE

CHOOSE FROM THE PACKAGES BELOW*

4 PIECES - \$24PP

Roasted beef crostini, caramelised onion, aioli
Karaage chicken, sriracha mayo, spring onion, lime **GF**
Seasonal arancini, lemon aioli
Gourmet beef pie, tomato relish

6 PIECES - \$36PP

Peking duck spring roll, plum sriracha
Beef slider, cheese, pickle, mustard, tomato
+4 PIECES PACKAGE

8 PIECES - \$48PP

Chicken & corn gyoza, truffle soy mirin dressing **V**
Sesame crusted calamari, wasabi mayo **GF**
+6 PIECES PACKAGE

OPTIONAL ADD ONS

MINIMUM 20 PEOPLE

Glazed lamb ribs, sticky BBQ, sesame, lime GF	\$7PP
Pork belly bao, kimchi, spring onion, lime aioli	\$9PP
Smoked salmon Blini, horseradish, dill cream	\$7PP
Heirloom tomato, basil, cashew feta, garlic crouton VEO	\$6PP
Beef brisket slider, slaw, BBQ chipotle GFO	\$9PP
Flat bread, olive, semi dried tomatoes, feta, capers, soft herbs, EVOO V	\$5PP

MINI MEALS

SNACK SIZED PORTION
OF OUR MAIN MENU
FAVOURITES
MINIMUM 30

Battered local reef fish, chips, yoghurt tartare, lemon	\$12PP
Lamb gnocchi ragu, grana padano, truffle, basil VO	\$12PP
Mushroom carbonara, forest mushrooms, truffle, parmesan V	\$12PP
Mini Philly cheese, shoestring fries	\$12PP
King prawn sliders, tempura prawn, wasabi ranch slaw I	\$14PP

GRAZING TABLE

SEASONAL AVAILABILITY
MINIMUM 40

Assorted cured meats, cheese, dips & crackers, fresh fruit and seasonal produce*	\$25PP
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MINI DESSERTS

Chef selection dessert 2 pieces per person	\$9PP
Gelato cups	\$6PP

\$350

PIZZA PACKAGE

CHEF'S SELECTION OF
HOUSE PIZZAS X 12

VEO, VO, GFO

*DIETARIES CATERED TO UPON REQUEST

V - Vegetarian **VO - Vegetarian Option** **VEO - Vegan Option** **GF - Gluten Free** **GFO - Gluten Friendly Option** **DFO - Dairy Free Option**

SEAFOOD **I - imported** **M - Mixed** **A - Australian**

SET MENU - SHARED STYLE

SHARED STYLE

3 ENTREE, 2 MAIN, CHEF SELECTION SIDES **\$65** ADD DESSERT CHOOSE TWO **\$12**

ALTERNATE DROP

2 ENTREE, 2 MAIN, 2 SIDE, 2 DESSERT | **2 COURSES \$75 / 3 COURSES \$85**

ENTRÉE

Flat bread, olive, semi dried tomatoes, feta, capers, soft herbs, EVOO **V**

Chicken & corn gyoza served with truffle soy mirin dressing

Glazed lamb ribs, sticky BBQ, sesame, lime **GF**

Sesame crusted squid, lemon aioli, lemon **GF**

Karaage chicken, sriracha mayo, spring onion, lime **GF**

Corn fritter, relish, coriander pesto **VEO**

MAINS

Gnocchi carbonara, smoked bacon, egg, cream, parmesan, black pepper, chives **GF**

Rigatoni pesto, burrata, pine nuts, basil, garlic, parmesan, cream **V**

Black Angus rump chargrilled, roasted mushrooms, café de Paris **GF**

Chicken scallopini, wild mushrooms, cream garlic, parmesan **GF**

Daintree Barramundi, lemon & caper butter **GF, A**

SIDES

House Salad Leaf blend, mustard vinaigrette **GF, V**

Wood Roasted Carrots Persian feta, chilli honey **GF, V**

Broccolini, burnt butter, lemon **GF, V**

Dill baby Kestrel potato, confit garlic butter **GF, V**

Chips & Aioli **GF, VEO**

DESSERT

Caramelised lemon tart

Seasonal panna cotta **GF, DFO**

Dark chocolate brownie

Selection of Australian cheeses

V - Vegetarian

VO - Vegetarian Option

VEO - Vegan Option

GF - Gluten Free

GFO - Gluten Friendly Option

DFO - Dairy Free Option

SEAFOOD

I - imported

M - Mixed

A - Australian



SET MENU - ALTERNATE DROP

MINIMUM 12 PEOPLE - \$55PP

ENTRÉE

SERVED SHARED STYLE

Loaded flatbread with olives, semidried tomatoes, herbs and olive oil **VEO**

Karaage chicken, sriracha mayo, spring onion, lime **GF**

Sesame crusted squid, lemon aioli, lemon **GF**

MAINS

SELECT TWO

SERVED ALTERNATELY

Wagyu Rump, cooked to chef's recommendation, chips, salad, peppercorn sauce **GF**

Gnocchi carbonara, smoked bacon, egg, cream, parmesan, black pepper, chives **GF**

Rigatoni pesto, burrata, pine nuts, basil, garlic, parmesan, cream **V**

Chicken Schnitzel, house salad, chips, gravy

Grilled Barramundi, mash, seasonal vegetables, lemon & caper butter **GF**

V - Vegetarian

VO - Vegetarian Option

VEO - Vegan Option

GF - Gluten Free

GFO - Gluten Friendly Option

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SEAFOOD

I - imported

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BEVERAGE PACKAGES

MINIMUM 30 PEOPLE

BAR TAB ON CONSUMPTION

A bar tab can be set with your preferred limit and adjusted as needed throughout your event.

STANDARD

3HRS - \$53PP 4HRS - \$64PP 5HRS - \$74PP

SPARKLING

The Conversationalist
Riverland, NSW

WHITE WINE

Potting Shed Sauvignon Blanc SA
Potting Shed Chardonnay SA
Peg & Bull Pinot Grigio SA

ROSÉ

Potting Shed Rosé SA

RED WINE

Potting Shed Shiraz SA

ON TAP

Castle Crisp Lager 4.2%
Travla Lager 3.5%
5 Seeds Cider
XXXX Gold

LIGHT BEER

Cascade Light

NON ALCOHOLIC BEER

Heineken Zero
Heaps Normal

POST MIX + JUICES

NON ALCOHOLIC WINE

Plus & Minus Pinot Noir
Plus & Minus Pinot Grigio

PREMIUM

3HRS - \$63PP 4HRS - \$74PP 5HRS - \$84PP

SPARKLING

The Conversationalist
Riverland, NSW

WHITE WINE

Potting Shed Sauvignon Blanc SA
Potting Shed Chardonnay SA
Peg & Bull Pinot Grigio SA
Maretti Pinot Grigio
Pavia, Italy

ROSÉ

Potting Shed Rosé SA

RED WINE

Potting Shed Shiraz SA
Hare and Tortoise Pinot Grigio
Yarra Valley, VIC

ON TAP

Castle Crisp Lager 4.2%
Travla Lager 3.5%
5 Seeds Cider
XXXX Gold

LIGHT BEER

Cascade Light

NON ALCOHOLIC BEER

Heineken Zero
Heaps Normal

POST MIX + JUICES

NON ALCOHOLIC WINE

Plus & Minus Pinot Noir
Plus & Minus Pinot Grigio

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

DELUXE

3HRS - \$73PP 4HRS - \$84PP 5HRS - \$94PP

SPARKLING

The Conversationalist
Riverland, NSW
Jansz Tasmania Premium Cuvée
TAS

WHITE WINE

Whispering Clouds Sauvignon Blanc
Marlborough, NZ
Where Oceans Meet Chardonnay
Margaret River, WA
Dandelion Riesling
Eden Valley, SA
Potting Shed Chardonnay SA
Peg & Bull Pinot Grigio SA
Maretti Pinot Grigio
Pavia, Italy

ROSÉ

Potting Shed Rosé SA
Adeline Rosé
France

RED WINE

Woods Crampton Shiraz
Barossa, SA
Hare and Tortoise Pinot Noir
Yarra Valley, VIC
Little Giant Cabernet Shiraz
Coonawarra, SA

ON TAP*

All Tap Beers

LIGHT BEER

Cascade Light

NON ALCOHOLIC BEER

Heineken Zero
Heaps Normal

POST MIX + JUICES

NON ALCOHOLIC WINE

Plus & Minus Pinot Noir Plus
& Minus Pinot Grigio

***TAP BEERS DOES NOT INCLUDE
COCKTAILS & SPIRITS ON TAP**

ADD ONS

**COCKTAIL ON ARRIVAL
\$20PP**

Chilli Pineapple Marg
Espresso Martini
Yuzu & Pink Gin Spritz
Bloody Shiraz Gin
Mango Frozen Spritz

**EXPRESS COCKTAIL PACKAGE
\$30PP PER HOUR**

Chilli Pineapple Marg
Espresso Martini
Yuzu & Pink Gin Spritz
Bloody Shiraz Gin
Mango Frozen Spritz

**SPIRITS UPGRADE
\$12PP PER HOUR**

CONTACT

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