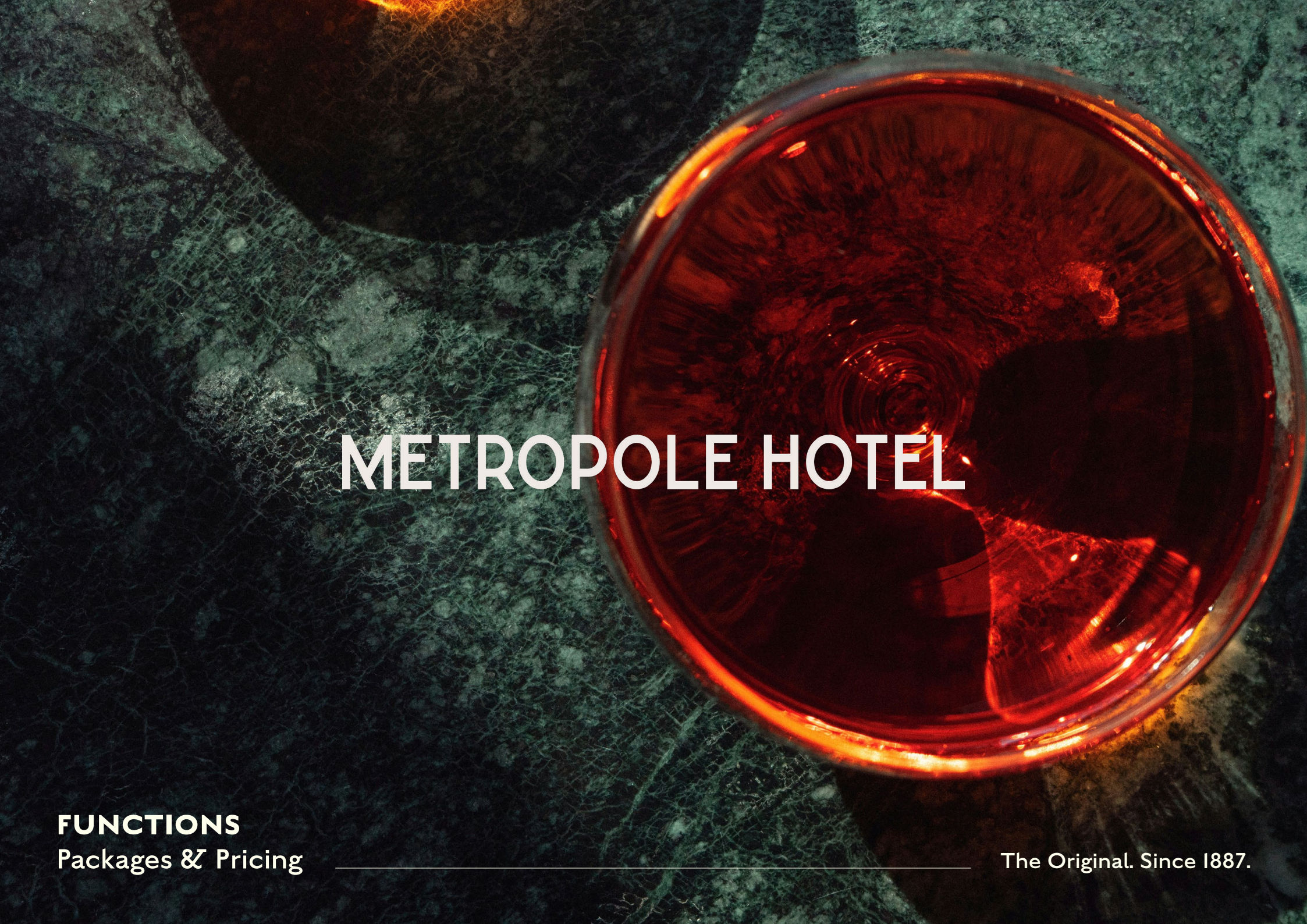




METROPOLE HOTEL

FUNCTIONS

Packages & Pricing

The Original. Since 1887.



**THE METROPOLE HAS
ALWAYS BEEN WHERE
GREAT STORIES BEGIN.**

For generations, we were the first stop for sailors stepping off boats and the last for those setting sail. Miners, railway workers, mariners – they all found their way through our doors. Through boom times and rough seas, we've been a familiar face on a changing waterfront.

Now, beautifully restored, The Metropole begins its next chapter, ready to welcome the next generation of stories.

Our events and chef team are excited to help bring your celebration to life, bringing years of experience to every event. From initial planning through to service, every element is carefully coordinated. Our kitchen delivers exceptional dishes using premium local produce, with menus designed to complement your event perfectly.

Whether you're raising a glass to a milestone or gathering the people who matter most, The Metropole is your ultimate destination to meet, gather and celebrate.

Meet You at The Met.





LEVEL ONE

LEVEL ONE
EXCLUSIVE HIRE

Discover the beautifully restored upstairs area of the Metropole Hotel, an exclusive-hire function space with complete privacy. With your own private bar, dedicated bathrooms, and convenient lift access, this unique space pays homage to the hotel’s storied past while embracing regional influences including the subtropical plantations and nautical motifs. Perfect for both gala dinners and lively cocktail events, ensuring unforgettable occasions in complete exclusivity.

MAXIMUM CAPACITY:
Banquet: 150 | Cocktail: 230

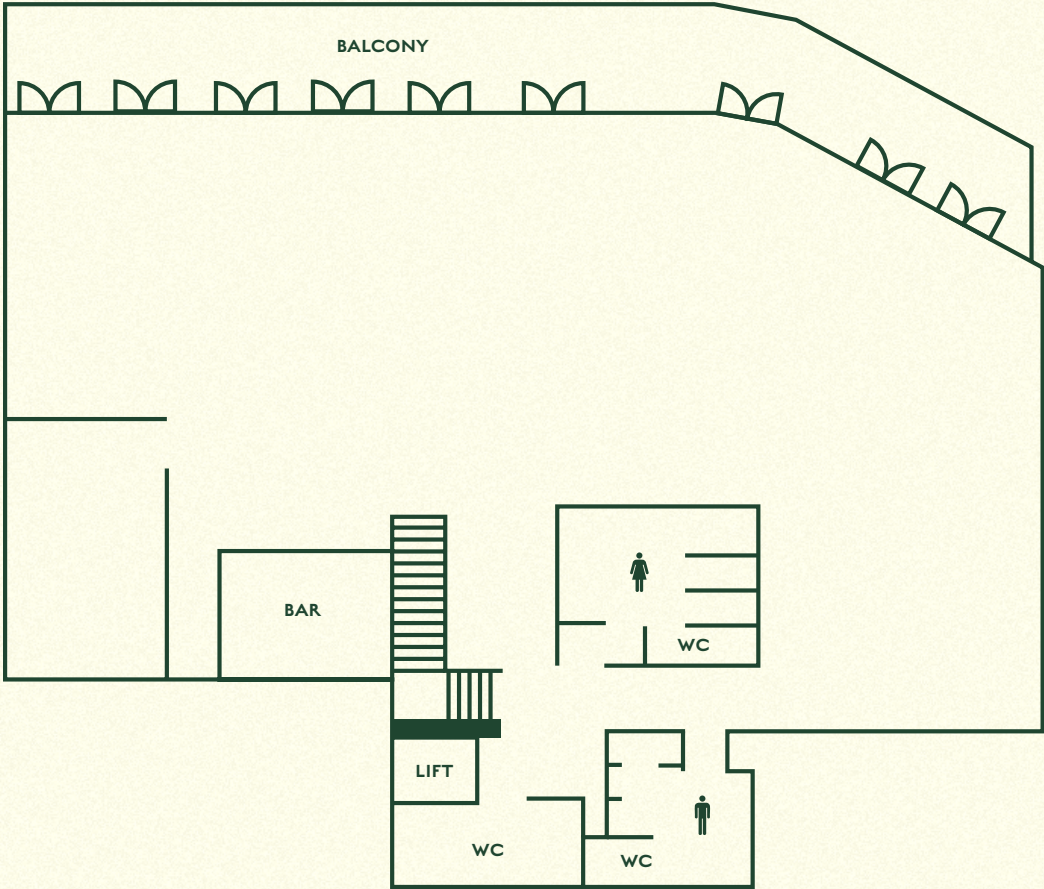
ROOM HIRE:

FULL DAY	HALF DAY	
	8am - 4pm	6pm - 12am
8am - 12am	8am - 4pm	6pm - 12am
\$950	\$450	\$600

MINIMUM SPEND*:
Applicable for Nov & Dec only

FRI & SAT	SUN - THURS
\$3,500	\$2,500

*Minimum spend includes amount spent on food and beverage only and does not include room hire fee.



CLICK FOR VIRTUAL TOUR



A dark, moody photograph of a person sitting in a chair, with the title 'THE TUNBRIDGE ROOM' overlaid in white text. The person is mostly in shadow, with some light catching their hair and the back of their head. The chair's backrest is visible on the left. The overall atmosphere is somber and intimate.

THE TUNBRIDGE ROOM

THE TUNBRIDGE ROOM SEMI-EXCLUSIVE HIRE

Named after the original architects who designed The Metropole in 1887, this space carries their legacy into the present day. Beneath its coffered ceilings and soft, moody palette, every detail feels considered. The room flows seamlessly from the bar to the deck overlooking Townsville’s most iconic destinations – the marina, Castle Hill and Magnetic Island.

With flexible layouts for cocktail or sit-down formats and full AV capabilities, the Tunbridge Room is designed to host everything from brand launches to parties.

MAXIMUM CAPACITY:

Banquet: 100 | Cocktail: 180

ROOM HIRE:

FULL DAY	HALF DAY	
8am - 12am	8am - 4pm	6pm - 12am
\$850	\$300	\$450

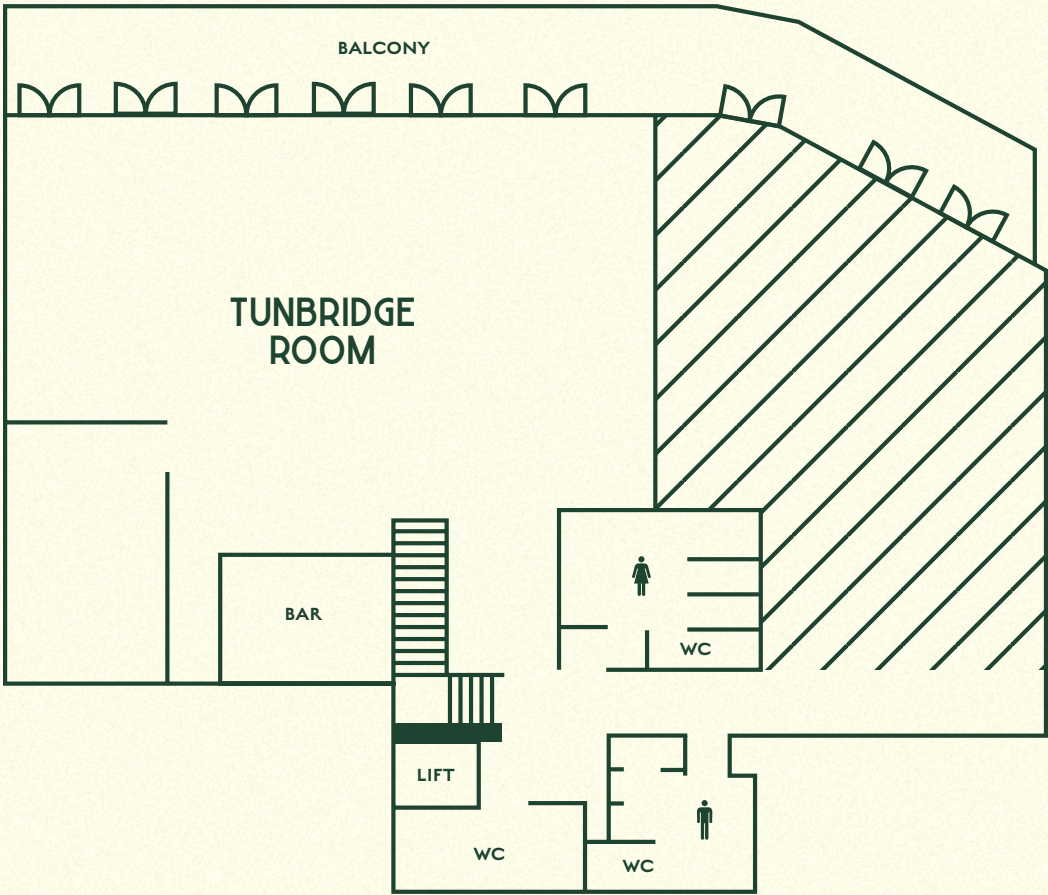
MINIMUM SPEND*:

Applicable for Nov & Dec only

FRI & SAT	SUN - THURS
\$3,500	\$2,500

*Minimum spend includes amount spent on food and beverage only and does not include room hire fee.

FUNCTIONS — OUR PACKAGES & PRICING



CLICK FOR VIRTUAL TOUR





WHARFSIDE

WHARFSIDE
SEMI-EXCLUSIVE HIRE

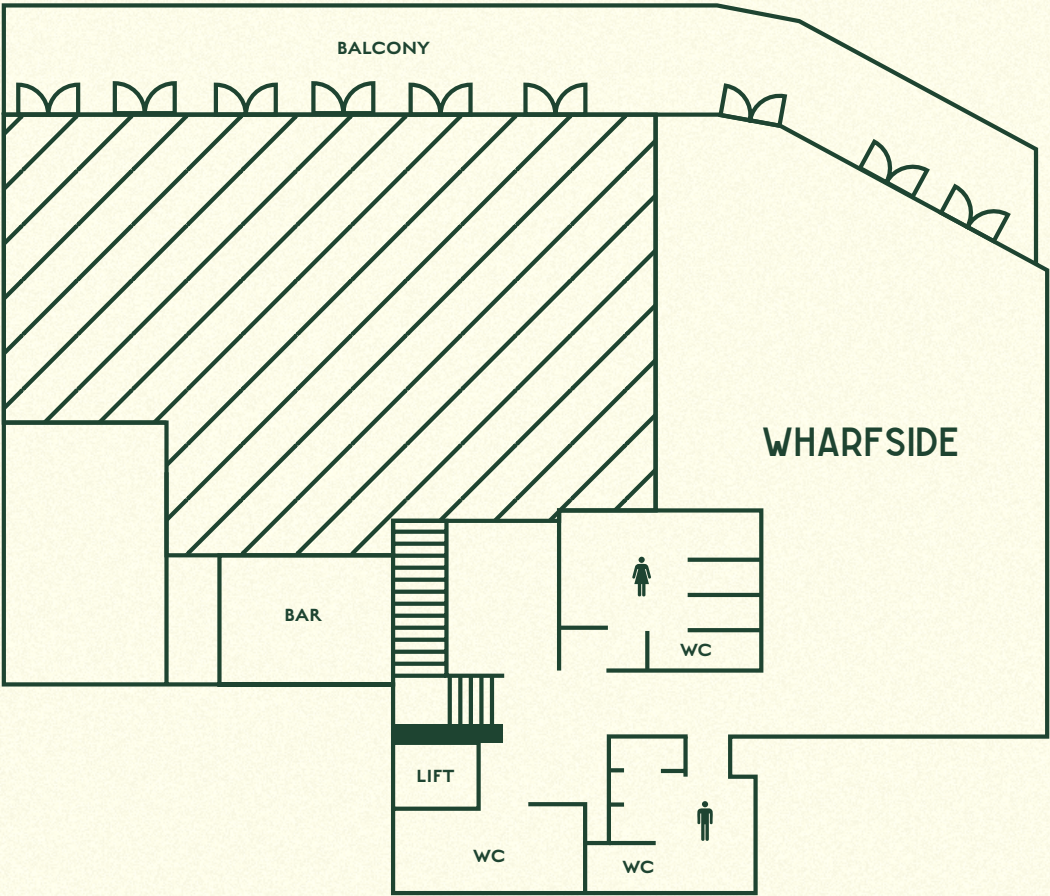
The Wharfside Room shifts beautifully from day to night. By day, soft natural light from the heritage windows gives the space a warm and welcoming feel. As evening sets in, contemporary lighting creates an intimate atmosphere for dinners and cocktail celebrations. The room offers an outdoor balcony overlooking the marina, while inside, a tiled area is ready to become a dancefloor when the night calls for it.

MAXIMUM CAPACITY:

Banquet: 60 | Cocktail: 100

ROOM HIRE:

FULL DAY	HALF DAY	
8am - 12am	8am - 4pm	6pm - 12am
\$450	\$200	\$250



CLICK FOR VIRTUAL TOUR



A photograph of a room with a patterned rug and a chair leg, with the text "THE PATIO" overlaid. The rug has a dark background with a repeating pattern of light-colored, stylized floral or leaf motifs. A light-colored, possibly wooden, chair leg is visible on the left side of the frame. The lighting is dramatic, with strong shadows and highlights, suggesting a window or doorway. The text "THE PATIO" is centered in the middle of the image in a white, sans-serif font.

THE PATIO

THE METROPOLE PATIO SEMI-EXCLUSIVE HIRE

Our vibrant outdoor patio offers the perfect setting for small to medium groups seeking a relaxed cocktail-style atmosphere with wharf views. Positioned to capture the iconic silhouette of Castle Hill as your backdrop, this inviting space features comfortable seating under market umbrellas and twinkling festoon lights. Whether you're hosting after-work drinks, birthday celebrations, or casual gatherings, the patio delivers an authentic North Queensland experience.

SEMI-EXCLUSIVE ROOM HIRE

\$100 (6 hours)

MAXIMUM CAPACITY:

50





ROOM HIRE INCLUSIONS

PLANNING INCLUSIONS

Dedicated and highly trained Function Manager to assist with your event
Unlimited site visits
Unlimited phone and email communication
Comprehensive planning meeting
Additional planning meetings upon request
Assistance with vendor curation and coordination
Day-of item drop-off
Day-after collection of all items and decorations (prior to 9am — depending on availability)

BASIC SPACE & ACCESS

Event space for specified duration
Climate control (heating and air conditioning)
Private restroom facilities (exclusive hire only)
Parking provided at Oaks Townsville
Complimentary Wi-Fi

FURNITURE & SEATING

Tables (round or cocktail tables)
Bentwood high bar chairs (cocktail) or Mode dining chair (round tables)
Pressed linens (tablecloths and napkins)
Easels for signage
Cake table
Cake knife
Cutlery
Fine china crockery
Crystal glassware
Tea light candles
Small decor items (please request details)
Wishing well
Furniture and table arrangement and setup

CATERING INCLUSIONS (PACKAGE DEPENDENT)

Serving stations set up
Serving platters and serving equipment
Water service and glasses
Refrigeration access for cake storage
Waste disposal and recycling bins

AUDIO/VISUAL EQUIPMENT

Sound system with PA
Three roaming microphones
98-inch TV monitor (Wharfside)
Two portable large-scale televisions (Tunbridge)
Power outlets and extension capabilities
Portable stage
AV technical support

ON THE DAY STAFFING & SERVICES

Event coordinator or day-of staff
All staff requirements during event
Setup and packdown service
Cleaning before and after event

MENU

CANAPÉS

PACKAGE 1

3 CANAPÉS — \$18 PP

PACKAGE 2

5 CANAPÉS — \$25 PP

PACKAGE 3

7 CANAPÉS — \$38 PP

+ add additional canapés — \$6 pp

COLD CANAPÉS

SMOKED SALMON BLINIS

SMOKED TUNA BLINI

ROAST BEEF ON SOURDOUGH
WITH MUSTARD AIOLI

BEETROOT & FETA TARTLET v

MARINATED CHEESE & OLIVE SKEWER v

HOT CANAPÉS

PUMPKIN ARANCINI GF / V

MAC & CHEESE CROQUETTE v

SEASONAL VEGETABLE SPRING ROLLS v

MUSHROOM & PARMESAN TARTLET v

SKEWERED LAMB KOFTA





THE CROWD PLEASERS

Each crowd pleaser caters for 20-30 people.

CHOOSE ANY — \$110 EACH

JAPANESE CHICKEN CURRY

Slow-cooked chicken thigh in mild Japanese curry, with steamed Jasmine rice

MINI WAGYU CHEESEBURGER & FRIES

Toasted milk bun, Wagyu patty, aged cheddar, house pickles & shoestring fries

PUMPKIN & SPINACH RAVIOLI v

Sage cream, baby spinach, toasted pinenuts & shaved parmesan

SEASAME VEGETABLE NOODLE STIR-FRY v

Wok-tossed noodles, seasonal vegetables, roasted cashews & sesame soy glaze

CHAR SIU PORK BAO BUN

Sticky pork belly, gochujang aioli, pickled slaw & coriander in soft bao

CRISPY MACKEREL & CHIPS

Beer-battered coastal mackerel, tartare sauce, lemon & shoestring fries

SHARED PLATTERS

SELECTION OF SKEWERS — \$110

A savoury selection from the grill — tender vegetable skewers, aromatic lamb kofta, marinated chicken kebabs and succulent beef satay, each infused with vibrant spices and charred to perfection.

ANTIPASTO & CHEESE BOARD — \$90

An artisanal spread of fine cheeses and Italian antipasto, featuring gourmet cheeses, cured meats, vibrant accompaniments and artisan crackers.

CARNIVORE FEAST — \$120

Louisiana-style chicken wings, sticky pork ribs, smoky BBQ meatballs, beer-battered fish bites, lamb skewers & onion rings, with buttermilk ranch and sweet chilli dipping sauces

MEDITERRANEAN VEGO BOARD — \$90

Grilled vegetable skewers, falafel bites, marinated mushrooms, grilled asparagus, halloumi, hummus, stuffed capsicum and toasted sourdough bites.

FROM THE SEA — \$110

An indulgent celebration of the ocean's finest. Freshly shucked oysters paired with prawns, accompanied by a classic house-made sauce.

DESIGN YOUR OWN PLATTER - \$110

Customise your own platter by selecting 4 options from the choices below.

SWEET POTATO CROQUETTE

VEGETABLE SPRING ROLLS

VEGAN EMPANADA

SPINACH FILO TRIANGLE

MAC & CHEESE CROQUETTE

TOMATO ARANCINI

COCONUT PRAWNS

COCKTAIL BEEF PIE

COCKTAIL SAUSAGE ROLL

BEEF RENDANG SAMOSA

MINI CHICKEN DIM SIM

MALAYSIAN CHICKEN

CURRY SAMOSA



Please ask our team for meal dietary information.

FUNCTIONS — OUR PACKAGES & PRICING

PIZZAS - \$27

Minimum order of 3 pizzas

MARGHERITA

fresh tomato, mozzarella, basil

THE VEGO

Spanish onion, olives, mushroom, bocconcini & capsicum

THE MET LOVER

bacon, ham, beef, pepperoni & mozzarella

FRUTTI DE MARE

prawns, crab, mussels, mozzarella

THE NORTH QUEENSLANDER

bacon, ham, pineapple, mozzarella

BUCKING BULL

shredded braised beef, red onion, Texas bourbon base, sweet corn aioli

SMOKING CHOOK

Portuguese spice chargrilled chicken, prosciutto, red onion, ranch swirl

THE HOG

pulled pork, bacon, caramelised onion, mushroom, smoky BBQ

REEF & BEEF

spiced chorizo, local prawns, chilli flakes, basil

ORTOLANA

roasted sweet potato, balsamic marinated mushrooms, persian fetta

ADD GF BASE — \$4

Please ask our team for meal dietary information.

FUNCTIONS — OUR PACKAGES & PRICING



SEATED MENU

Served alternate drop — please pick two options.

1 COURSE	2 COURSE	3 COURSE
\$58 PER PERSON	\$68 PER PERSON	\$78 PER PERSON

TO BEGIN

A complimentary serve of warm bread and whipped butter

ENTRÉE

- CRISPY SKIN PORK BELLY**
Parsnip purée, toasted pepitas, beurre noisette
- SEARED SCALLOP & PROSCIUTTO ASPARAGUS**
Pan-seared scallop, prosciutto-wrapped asparagus and pea purée
- POTATO GNOCCHI WITH SAGE & SPECK**
Burnt butter sage, crispy speck crumble and parmesan
- DUCK BREAST & CITRUS SALAD**
Duck breast, orange, fennel and rocket salad, tangy mustard dressing



MAIN

- EYE FILLET WITH PARISIAN MASH**
Baked Dutch carrots, broccolini and pan jus
- CHICKEN SALTIMBOCCA**
Pumpkin risotto, char-grilled asparagus and salsa verde
- GRILLED SALMON**
Asparagus, new baby potatoes and mustard dill sauce
- CONFIT DUCK LEG**
Sweet potato purée, green beans, with a port and orange reduction

DESSERT

- STICKY DATE PUDDING**
Salted caramel, fresh fig & candied orange
- APPLE & RHUBARB CRUMBLE**
Oat topping & vanilla bean ice-cream
- RED VELVET CAKE**
White chocolate cream cheese & seasonal berries
- NEW YORK CHEESECAKE**
Vanilla bean cream & seasonal berry compote

Please ask our team for meal dietary information.

FUNCTIONS — OUR PACKAGES & PRICING

SHARED MENU

An abundant spread of seasonal dishes, expertly prepared for relaxed, help-yourself dining in a buffet format.

PACKAGE 1	PACKAGE 2	3 COURSE
\$63 PER PERSON	\$73 PER PERSON	\$83 PER PERSON
2 Sides	3 Sides	4 Sides
2 Mains	3 Mains	4 Mains
2 Desserts	3 Desserts	4 Desserts

TO BEGIN

A complimentary serve of warm bread and whipped butter

MAINS

SALT-INFUSED PORK ROAST with crackling & apple sauce	PUMPKIN & SPINACH RAVIOLI in creamy parmesan sauce
MOROCCAN CHICKEN MARYLAND with rich pan gravy	CLASSIC COTTAGE PIE Slow-cooked beef & mash topping
BEEF SIRLOIN ROAST with red wine pan jus	BABY BARRAMUNDI in Choo Chee curry sauce with red chilli
ROAST LAMB LEG with mint gravy	KUNG PAO PRAWNS crunchy peanuts and Sichuan peppercorns



COLD SIDES

- MEDITERRANEAN COUSCOUS SALAD**
- PESTO PASTA SALAD**
- CLASSIC POTATO SALAD**
- ROASTED PUMPKIN, BEETROOT & FETA SALAD**
finished with balsamic glaze
- GARDEN SALAD**
with house-made Green Goddess dressing
- CLASSIC CAESAR SALAD**

HOT SIDES

- CONFIT GARLIC ROAST VEGETABLES**
- CRISPY POTATO BAKE**
- STEAMED SEASONAL GREENS**
- CAULIFLOWER & BROCCOLI GRATIN**
- VEGETARIAN FRIED RICE**

WARM SWEETS

- APPLE & RHUBARB CRUMBLE**
with fresh cream
- STICKY DATE PUDDING**
with salted caramel
- BREAD & BUTTER PUDDING**
with creamy custard
- LEMON SELF-SAUCING PUDDING**
- CARAMEL STICKY RICE**

COLD SWEETS

- CHOCOLATE-DIPPED PROFITEROLES**
with fresh strawberries
- PAVLOVA**
with seasonal fruit & passionfruit coulis
- CARAMEL MOUSSE**
- RED VELVET CAKE**
- CARROT CAKE**

Please ask our team for meal dietary information.

FUNCTIONS — OUR PACKAGES & PRICING

BEVERAGES

BEVERAGE PACKAGES

THE PALMERSTON

2 HOURS — \$45 PP

Additional hours \$10 pp

Our standard drink package, named after Christie Palmerston, our first venue manager in 1887. His tenure was brief — adventure called him to Malaya.

WINE

Frankie Sparkling
Hesketh Bright Young Things Sauvignon Blanc
Hesketh Wild At Heart Rosé
Luminist Pinot Noir

ON TAP

Great Northern Original
Great Northern Super Crisp
Carlton Dry
Carlton Dry 3.5

BOTTLED BEER

Hahn Premium Light
Great Northern Zero

Range of soft drinks also available.

Please note: as our wine list celebrates single-vineyard winemaking, some wines may change seasonally on our beverage packages.

THE SANTINI

2 HOURS — \$55 PP

Additional hours \$10 pp

Our premium beverage package, honouring Margaret Santini. While her husband built the hotel in 1887, Margaret was responsible for its success during this time as her husband returned to sea.

WINE

Dal Zotto Prosecco
Craggy Range Te Muna Sauvignon Blanc
Amelia Park Trellis Chardonnay
Maison Saint AIX Rosé
Red Claw Pinot Noir
RockBare 'The Barossa' Shiraz

ON TAP

Great Northern Original
Great Northern Super Crisp
Carlton Dry
Carlton Dry 3.5
Captain Sensible
Brookvale Ginger Beer

BOTTLED BEER

Hahn Premium Light
Corona Extra
Great Northern Zero

Range of soft drinks also available.



Our events team can also work with you to design a customised wine and beverage list for your event. Please reach out to our team to discuss your requirements.

COCKTAIL ON ARRIVAL

\$17 PER PERSON

Choose from a Peach Bellini, Negroni or Aperol Spritz

SPIRITS UPGRADE

BASIC SPIRITS — \$15 PER PERSON

Available to add to all beverage packages.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specific limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

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



NEXT STEPS

1. CHECK DATE AVAILABILITY AND RESERVE YOUR SPACE

Contact our functions team to explore available dates and secure your room.

Email: functions@metttownsville.com.au
Phone: 07 4453 4780

2. SIGN CONTRACT AND PAY ROOM HIRE FEE

Lock in your booking with a signed agreement and deposit to guarantee your event space.

3. START PLANNING YOUR EVENT WITH OUR TEAM

Work with us to finalise catering options and ensure all guests are accommodated.

DON'T SEE EXACTLY WHAT YOU'RE LOOKING FOR?

Please contact our Functions Manager to discuss your unique requirements.

Functions Manager
Email: functions@metttownsville.com.au
Phone: 07 4453 4780



METROPOLE HOTEL