

THE  
**G**TERRACE  
FUNCTION CENTRE



Function



Kit



**G**  
GAWLER  
BAROSSA  
JOCKEY CLUB





# Welcome

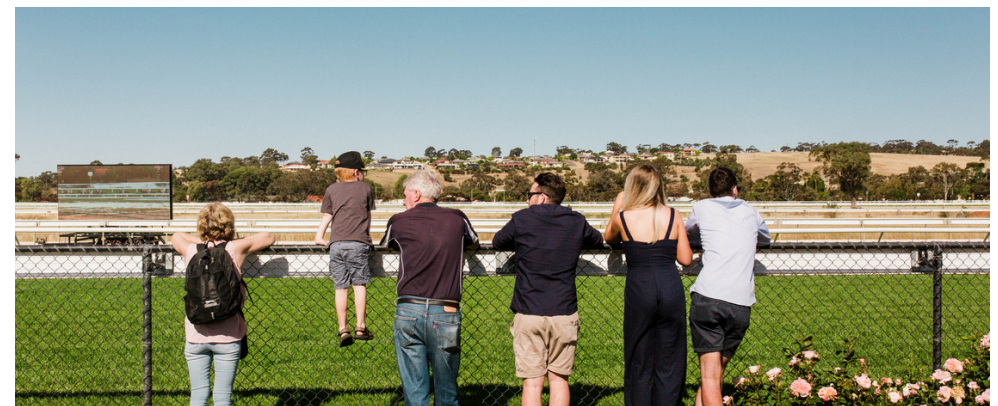
The Terrace Function Centre is a purpose built modern event space set amongst gorgeous rose gardens and stunning views. Making the most of it's custom made floor to ceiling glass frontage, the Terrace Function Centre opens up to views of the racecourse and the Adelaide Hills – the perfect backdrop for any occasion.

With no minimum spends or numbers and our room hire fees include all the basics you would need we can cater for almost any budget.

Our dedicated Function Coordinator will work with you to ensure that your specific and individual requirements are looked after and your event runs smoothly.

The Terrace Function Centre has the potential to cater anywhere from 20 to 250 guests for a sit-down function and up to 1500 for a cocktail function.

Our packages are flexible and we will do everything we possibly can to accommodate your requirements for your occasion.



# Function Room

ONSITE  
FREE  
PARKING

5 HOURS  
VENUE HIRE

RSA  
ACCREDITED  
STAFF

IN-BUILT  
SOUND  
SYSTEM

MICROPHONES

STANDARD  
WALL  
MOUNTED TV'S

WATER  
STATION

LECTERN

SMILING  
SUPPORTIVE  
SERVICE

NO MINIMUM  
SPENDS

STANDARD  
FURNITURE

FUNCTION  
ROOM  
SET UP

CATERING  
OPTIONS  
AVAILABLE

POST EVENT  
CLEAN

ONSITE ATM

BAR SERVICE  
UNTIL  
MIDNIGHT

PROJECTOR &  
SCREEN

TABLE LINEN



\$600

# The Terrace Room

Capacities: Banquet 250 - Banquet + Dance Floor 200 - Cocktail 250  
\$900 to combine the Terrace & Galilee Room



\$500

# The Galilee Room

Capacities: Banquet 120 - Banquet + Dance Floor 100 - Cocktail 150





\$500

# 1879 Beer Garden

Capacities: Cocktail 1500



\$500

# Wolf Blass Pavilion

Capacities: Banquet 250 - Cocktail 1500





# Platter Menu

Platter service: our platters are served on a catering station to allow your guests to help themselves

BYO catering options are available please refer to terms & conditions

## Cold

### VEGETARIAN - \$65

assorted vegetable crudités with dip and cheese  
(can be altered to suit vegans)

### SANDWICH - \$70

a variety of sandwich triangles including beef, chicken, ham & vegetarian (44)

### ANTIPASTO - \$75

mix of deli meats, sun-dried tomatoes, olives with crackers and dip

### ROAST CHICKEN - \$75

3 roast chickens divided into portions served with a dressed garden salad

## Sweet

### FRUIT - \$65

assorted fresh seasonal fruit

### PETIT FOURS - \$65

chocolate coated profiteroles or chocolate cake or  
white chocolate & raspberry cake or carrot cake

### CHEESE - \$75

4 cheeses with nuts, crackers, dried & fresh fruit

## Hot

### KIDS PLATTER - \$60

chicken nuggets (45) & salted chips (1kg) served with tomato sauce

### POTATO WEDGES - \$65

potato wedges (2kg) served with sour cream & sweet chill sauce (v)

### DIM SIMS - \$65

cocktail vegetable (v), beef or chicken dim sims (120) served with sweet chilli sauce

### SPRING ROLL - \$65

cocktail spring rolls (120) with sweet chilli sauce (v)

### PASTRY - \$70

cocktail pies (12), sausage rolls (12) & pasties (12) with tomato sauce

### SPINACH AND FETTA PASTRIES - \$70

flaky pastry filled with spinach and feta (v) (48)

### FISH & CHIP - \$75

battered whiting (28) served with salted chips (1kg) & tartare sauce

### SALT & PEPPER SQUID - \$75

salt & pepper squid (40) served with salted chips (1kg) & tartare sauce

### SKEWERS - \$75

chicken or beef skewers (25) honey soy or bbq (gf)

### MEATBALLS - \$75

gourmet beef meatballs (130) served with a tomato relish

### ARANCINI - \$75

cocktail risotto arancini balls (65) served with aioli (v)

### CHICKEN WINGETTES - \$75

chicken wingettes (3kg) honey soy or bbq (gf)

# Sit Down Menus

## BUFFET MENU 1 - \$34PP U/12 \$20PP

### MAIN

spinach & ricotta ravioli  
battered whiting  
chips  
marinated bbq wingettes  
cocktail pies, pasties & sausage rolls  
deli meats with cheese cubes  
cold roast chicken platters  
garden salad  
beetroot  
bread & butter

### DESSERT

banana cake petit fours  
orange sponge cake petit fours  
fresh seasonal fruit  
chocolate coated profiteroles

## BUFFET MENU 2 - \$40 PP U/12 \$25PP

### ENTRÉE

assorted variety of platters on arrival

### MAIN

angus beef lasagne  
chicken & cashew stir fry  
rice  
cocktail quiches  
arancini balls  
cold roast chicken platters  
vegetable crudités  
coleslaw  
garden salad  
bread & butter

### DESSERT

fresh seasonal fruit  
chocolate coated profiteroles  
white chocolate & raspberry cake petit fours  
carrot cake petit fours

## BUFFET MENU 3 - \$40 PP U/12 \$25PP

### ENTRÉE

assorted variety of platters on arrival

### MAIN

mild yellow chicken & vegetable curry  
rice  
potato bake  
gourmet meatballs  
chicken wedges  
vegetable crudités  
deli meats with cheese cubes  
coleslaw  
garden salad  
bread & butter

### DESSERT

chocolate eclairs  
petit muffins  
fresh seasonal fruit  
chocolate cake petit fours

## BUFFET MENU 4 - \$50 PP U/12 \$30PP

### ENTRÉE

assorted variety of platters on arrival

### MAIN

roast pork  
roast beef  
marinated chicken thigh fillets  
potato bake  
buttered sweet corn cobettes  
baby carrots  
beans & peas  
beetroot  
garden salad  
coleslaw  
bread & butter  
gravy, apple and mint sauces

### DESSERT

fresh seasonal fruit  
white chocolate & raspberry cake petit fours  
chocolate coated profiteroles

## 3 COURSE ALTERNATE DROP MENU - \$55 PP

### ENTRÉE

shared antipasto platter per table

### MAIN

(alternate drop - choose two)

sirloin steak with garlic mashed potato and a red wine jus  
chicken breast with creamy mashed potato and a garlic cream sauce  
baked barramundi with scented rice and a sweet chilli mango salsa or lemon butter  
pork eye fillet with rosemary sea salt potatoes and a seeded mustard apple cider sauce  
includes fresh garden salad, bread & butter

### DESSERT

(alternate drop - choose two)

pavlova with fresh cream, seasonal fruit & raspberry coulis (gf)  
passion fruit cheesecake with fresh cream & a fresh strawberry  
lemon curd citrus tart with fresh cream, a strawberry & raspberry coulis (gf)  
Mississippi mud cake with fresh cream & a fresh strawberry  
or  
your celebration cake cut, plated, garnished with fresh cream & a fresh strawberry

Please note these menu options are just some examples. We are more than happy to liaise with you to create a custom menu to suit your taste or budget.  
Kid friendly menu items are also available on request.

# Beverage Options



## - CASH BAR -

It is no longer expected that you pay for your guests drinks. You can opt to have a cash bar where guests can purchase their own drinks or you can combine it with one of the below options.

## - SUBSIDISED TAB -

You can nominate a selection of beverages and a dollar amount to be subsidised off each drink. You can also include soft drink, tea or coffee to be complimentary to your guests or subsidised.

## - ON CONSUMPTION -

You can also nominate your preferred selection of beverages and a monetary limit prior to your function. We will then keep you informed throughout the night on how your bar tab is progressing.

## - STARTER PACKAGE \$50 PER TABLE -

- 1 x bottle of Wolf Blass Sauvignon Blanc
- 1 x jug of Coopers Dry
- 1 x jug Soft Drink

## - SOFT DRINK PACKAGE 5 HOURS \$30 PER PERSON -

- Orange & Pineapple Juice
- Coca-Cola Soft Drink Range

## - BEVERAGE PACKAGE 5 HOURS \$60 PER PERSON -

### WINE

- Wolf Blass Sauvignon Blanc
- Golden Goose Sauvignon Blanc
- Clare Wine Co Riesling
- Wolf Blass Shiraz
- Clare Wine Co Cabernet Sauvignon
- Jamieson's Run Cabernet/Shiraz/Merlot Blend
- Wolf Blass Moscato
- Pete's Pure Moscato
- Pete's Pure Rosé
- Pete's Pure Prosecco
- Wolf Blass Sparkling Cuveé Brut

### ANY BEER

### CIDER

- Somersby Apple or Pear
- Barossa Cider Co Apple, Pear or Cloudy
- Soft Drink, Tea & Coffee



Please understand our venue is strictly no BYO alcohol to ensure we comply with liquor licensing laws.

If anybody is found to be supplying their own alcohol fines can be imposed. Please refer to terms & conditions.



# Terms & Conditions

1.1 Tentative bookings: we will hold tentative bookings for 14 days.

1.2 Confirmation: return of the completed booking form and payment of the deposit will secure a function.

1.3 Deposit: the deposit is the room hire fee.

1.4 Hire: we agree to grant the hirer a non-exclusive permit to use the specified equipment and facilities for their function for the days and times specified on the booking form.

1.5 Cancellations: all cancellations must be made in writing. All cancelled bookings will forfeit the deposit. In the case of a late cancellation (within 30 days of the function) management reserves the right to keep any additional payments made.

1.6 Responsibility: should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

1.7 Security: all 18th birthday parties require a minimum of 2 licensed security guards for the duration of your function and 30 minutes post the function ending.

1.8 Bond: a bond is required for 18th birthday parties and all functions that exceed 200 guests. The bond is \$1000 for inside areas and \$500 for outside areas. The bond will be refunded after an inspection is completed by club management if no faults can be found.

1.9 Racetrack: the racetrack is at no point in time included in the room hire fee and access is prohibited at all times unless prior approval is sought from the Functions Coordinator or the CEO.

1.10 Final Numbers: we require written notification of the final number of expected guests 14 days prior to your event.

1.11 Menu Selection: menu choices, dietary requirements and payment are to be made at least 14 days prior to the function. Charges will be based on your final numbers. If numbers increase after final confirmation management reserves the right to alter food and beverage quotes. Additional costs incurred during your function are to be settled at the end of your event.

1.12 Insurance: we cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.

1.13 Damages: please note, you are financially responsible for damage sustained to the function room or any part of the club or racetrack during your function. No displays are to be nailed or screwed to any part of the building - Blutac is acceptable.

1.14 Client Responsibility: it is your responsibility to ensure that all attendees behave in an orderly manner during the event.

1.15 Parking: parking is free, please note that all parking is subject to availability.

1.16 Cleaning: general and normal cleaning is included in the cost of the room hire. If your event has created cleaning requirements which are considered to be over and above normal cleaning, you will be on charged the cost at \$55 per hour. Use of table scatters or confetti will incur additional charges.

1.17 Set up & pack down: function set up is permitted 1 business day prior to your function (if available) between 9.30am and 4.00pm or 2 hours prior to your function unless arranged with the Function Coordinator.

1.18 Liquor Licensing: the GBJC reserves the right (under the Liquor Licensing Act, 1997) to refuse service of alcohol or remove intoxicated or disorderly patrons. The GBJC has a duty of care for staff and patrons and we therefore act accordingly. The GBJC is not allowed to serve alcohol to minors and therefore reserve the right to ask for suitable ID. BYO of alcohol is prohibited onsite due to the venues Liquor Licence. Any patrons found to have brought alcohol onsite will have their beverages confiscated and should they re-offend they will be asked to leave and fines may be imposed.

1.19 BYO Food: you are permitted to bring you own food for a fee of \$250. You will be allowed to use kitchen surfaces to prepare but no cutlery, crockery, service staff or appliances to cook are included. A bond of \$500 is required which will be refunded if the requirements are met in the Kitchen Usage Document. (fee does not apply to you supplying chips, lollies or cake).

1.20 BYO Caterer: you are permitted to engage a caterer. If your caterer requires the use of our kitchen, equipment and appliances a fee of \$500 applies and they must supply a Certificate of Currency prior to your function. A sign will be provided to advise your guests of your caterer. Please note no service staff will be provided. A bond of \$500 is required which will be refunded if the requirements are met in the Kitchen Usage Document.

1.21 Indemnities: the hirer agrees to release and indemnify and keep indemnified the GBJC from and against: any and all injuries, actions, claims, losses, damages, costs, penalties and expenses of whatsoever kind and nature arising from or out of the use of the facilities by the hirer or its contractors or invitees. The hirer agrees to use the facilities at its own risk and without limitation agrees that all property brought on to the facilities by the hirer or its contractor or invitees shall be at the sole risk of the hirer.

1.22 Photos: I give permission for photos to be taken at my function and for any photos of my function to be published or utilised by the GBJC.

# Booking Form

Business Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

Address: \_\_\_\_\_

Room required: \_\_\_\_\_

Room hire fee (deposit): \_\_\_\_\_

## Payment Details

Cheques: Gawler & Barossa Jockey Club

Bank Transfer: BSB : 035-075 ACC : 239905

Credit Card:

Card #: \_\_\_\_\_

Expiry: \_\_\_\_\_

CCV # \_\_\_\_\_ Name: \_\_\_\_\_

Function date: \_\_\_\_\_

Function type: \_\_\_\_\_

Start time: \_\_\_\_\_

Finish time: \_\_\_\_\_

Attendees: \_\_\_\_\_

Required equipment: (please tick)

☐ roving microphone

☐ lapel microphone

☐ microphone stand

☐ whiteboard

☐ in built audio system

☐ projectors & screen

☐ wall mounted tv's

☐ lectern

☐ laptop

☐ +\$100 2.4m x 1.5m big screen tv

☐ +\$250 5m x5m dance floor

To secure your booking the deposit must be paid within 14 days. If your booking is cancelled the deposit will be forfeited.

Final numbers & catering order will be required 14 day prior to our event.

By signing this you accept and agree to our terms and conditions.

Signed: \_\_\_\_\_ Name: \_\_\_\_\_ Date: \_\_\_\_\_