



Weddings

at the

Terrace Function
Centre

Gawler & Barossa Jockey Club

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www.terracefunctioncentre.com.au



Welcome

Congratulations on your engagement and thank you for considering the Terrace Function Centre as the place to celebrate your Wedding Day.

The Terrace Function Centre is located in the heart of Gawler, the gateway to the Barossa Valley and offers beautiful views in a picturesque setting.

Our venue can be transformed to suit the personal style of each couple, helping you create an extraordinary and unforgettable day.

Our function coordinators believe that every wedding should be a unique and personal occasion therefore we will strive to provide you with service that is second to none.



Image by SvenStudios



Image by Snap That Photography

Testimonials

Kirsty & Jamie

We had our wedding reception at the Terrace Function Centre and we cannot speak highly enough of the service that was provided to us. We dealt mostly with the function & event coordinators and they both went over and above what would be expected, nothing was too much trouble! We would highly recommend this place for any event, and we now plan to attend race days when we can to show our support. If you are considering having your event here, look no further, you will be so happy with your choice!

Tighe & George

We had our dream wedding here. Thanks to all the staff and especially our Function Coordinator going above and beyond to make sure we were happy and our needs were met! 100% would recommend having an event here in a heart beat.

Felicity & Matt

From the start the Function Coordinator worked with us to accommodate our endless requests and ideas. Her flexibility and understanding made our wedding reception seamless. Everything felt as though they devoted the evening to be as incredible as it could be for us. She helped us create an evening that fit into our budget, guests dietary requirements and decoration vision. I can't speak highly enough of the staff, they attended to us all night and kept an open line of communication, which made the night go smoothly. Wish we could do it all again.

Sarah & Luke

We struck gold using the Terrace Function Centre. Our Function Coordinator was amazing and went absolutely above and beyond for my partner and I. Whether it was staying back late so we could have a rehearsal or having the whole day before to come in and set everything up ready for our wedding. Even the unannounced pop in visits and numerous emails she made sure we had a perfect day and for that we can't recommend this venue enough.



Image by Just Believe Photography

Terrace

The Terrace is a spacious room that overlooks the racecourse. Filled with natural light thanks to the floor to ceiling windows and sliding doors that can be opened to a wrap-around balcony and an alfresco area providing great views of the foothills of Gawler.

Capacities:

Sit Down 250

Sit Down + Dance Floor 210

Sit Down + Dance Floor + Pre Dinner Drinks 170

Cocktail 370



Galilee

The Galilee Room overlooks the racecourse and has uninterrupted views all the way down to the Rotunda and across to the foothills of Cawler. Filled with natural light thanks to the floor to ceiling windows and sliding doors that can be opened to a wrap-around balcony and an alfresco area.

Capacities:

Sit Down 120

Sit Down + Dance Floor 80

Sit Down + Dance Floor + Pre Dinner Drinks 40

Cocktail 210



1879 Beer Garden

The perfect setting for an intimate garden ceremony or relaxed reception. Set amongst the manicured rose gardens, lush lawns and towering pencil pines. The permanent outdoor umbrellas provide an abundance of shade during the day.

Capacities:
Cocktail 150



Wolf Blass Pavilion

The Wolf Blass Pavilion is a trackside open-air area that reaches out to the manicured lawns and overlooks the racecourse. If you are unsure of the weather but want an outdoor feel the Wolf Blass Pavilion is the perfect choice.

Capacities:

Sit Down 500

Sit Down + Dance Floor 460

Sit Down + Dance Floor + Pre Dinner Drinks 360

Cocktail 1000



Image by SvenStudios



Rotunda

Take a stroll through our gardens along the paved path to the secluded Rotunda wrapped in rose bushes. Depending on the time of year it will either be a vibrant green covering or a blooming explosion of roses, both are eye-catching. The Rotunda is perfect for large or intimate ceremonies.

Capacity: 1000



Image by SvenStudios



Image by SvenStudios



Image by Kellie Lou Photography

Ceremony Inclusions

A dedicated wedding coordinator to oversee your special occasion from the day you book

2 hours of venue hire of your selected ceremony location

Complete ceremony set up & pack down
excluding personal decorations

Access to venue 1 business day prior for set up if available and 2 hours prior your ceremony

30 White Outdoor Ceremony Chairs

White Queen Anne Signing Table & 2 Chairs
or
a Wine Barrel

White Wooden Ceremony Arbour

2 wedding aisle wine barrels
or
2 wine barrels with umbrellas

Complimentary Water Station

Use of gardens for photography

Complimentary onsite parking

Wedding Rehearsal (during business hours bookings essential)

\$600

ceremony only

or

\$400

with reception booking

Blank Space Reception Inclusions

The blank space package is the perfect option for a couple who want to have complete creative control.

You can hire and arrange the decorative items you need to achieve the style you are after.

A dedicated wedding coordinator to oversee your special occasion from the day you book

5 hours of venue hire of your selected reception location

Reception set up & pack down
excluding personal decorations

Access to venue 1 business day prior for set up if available and 2 hours prior your reception

RSA accredited staff throughout your event

Standard tables & chairs

Standard wall mounted TV's

Microphone, in-built audio system with aux & USB plug-in

No minimum spends or numbers

\$700

BYO catering options available

Bells & Whistles Reception Inclusions

A dedicated wedding coordinator to oversee your special occasion from the day you book

5 hours of venue hire of your selected reception location

Complete reception set up & pack down
excluding personal decorations

Access to venue 1 business day prior for set up if available and 2 hours prior your reception

RSA accredited staff throughout your event

Tables, chairs, high bars, stools & wine barrels

Standard wall mounted TV's

Microphone, in-built audio system with aux & USB plug-in

Black or white tablecloths & napkins in your choice of fold

Skirted Bridal Table

White chair covers & choice of coloured chair sash & table runner

Cake Knife

No minimum spends or numbers

\$1500

BYO catering options available

Platter Menu

Platter service: our platters are served on a catering station to allow your guests to help themselves with side plates & napkins.
BYO catering options are available please refer to the terms & conditions

Cold

VEGETARIAN - \$65

assorted vegetable crudité's 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

5 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 chilli 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) served with sweet chilli sauce (v)

PASTRY - \$70

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

SPINACH AND FETTA PASTRIES - \$70

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

FISH & CHIPS - \$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

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

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

Grazing tables are available from \$20pp minimum of 40 people

Cutting of celebration cakes can be arranged for \$3pp served on platters or \$4pp for cut, plated & garnished.

Sit Down Menus

3 COURSE ALTERNATE DROP MENU - \$55 PP

ENTRÉE

shared antipasto platter per table

MAIN

(alternate drop - choose two)

sirloin steak with garlic mashed potato & a red wine jus

chicken breast with creamy mashed potato & a garlic cream sauce

baked barramundi with scented rice & a sweet chilli mango salsa or lemon butter

pork eye fillet with rosemary sea salt potatoes & 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 strawberry

lemon curd citrus tart with fresh cream & a strawberry (gf)

mississippi mud cake with fresh cream & a strawberry

or

your wedding cake cut, plated, garnished with fresh cream & a strawberry

Please note the menu options listed in this information pack 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.



BUFFET MENU 1 - \$34PP

U/12 \$20PP

MAIN

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

DESSERT

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

BUFFET MENU 3 - \$40 PP

U/12 \$25PP

ENTRÉE

assorted variety of platters on arrival

MAIN

mild yellow chicken & vegetable curry
with 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 2 - \$40 PP

U/12 \$25PP

ENTRÉE

assorted variety of platters on arrival

MAIN

angus beef lasagne
chicken & cashew stir fry with 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 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
with gravy, cranberry & mint sauces

DESSERT

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



Beverages

- CASH BAR -

It is no longer a tradition that you pay for your guests drinks. You can opt to have a cash bar where your 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 of 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

BEER

- Carlsberg
- Coopers Pale Ale
- Coopers Dry
- Coopers Session Ale
- Coopers XPA
- Coopers Mild Ale
- Coopers Light
- Coopers Sparkling Ale
- Coopers Stout
- Coopers Dark Ale

CIDER

- Somersby Apple or Pear
- Barossa Cider Co Apple, Pear or Cloudy

- Soft Drink, Tea & Barista 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

Partner's Name 1: _____
Phone #: _____
Email Address: _____
Address: _____

Partner's Name 2: _____
Phone #: _____
Email Address: _____
Address: _____

Wedding Date: _____
Number of Guests: _____
Start Time: _____
Finish Time: _____

Additional Hours: _____ \$150 per hour

☐ Ceremony (2 Hours)
Ceremony Site _____

☐ Blank Space Reception (5 Hours)
Reception Site _____

☐ Bells & Whistles Reception (5 Hours)
Reception Site _____

☐ BYO ☐ BYO Food \$250 ☐ BYO Caterer \$500 ☐

Celebrant Name: _____
Business Name: _____
Email Address: _____
Phone #: _____

Photographer Name: _____
Business Name: _____
Email Address: _____
Phone #: _____

Caterer Name: _____
Business Name: _____
Email Address: _____
Phone #: _____
ABN #: _____

Payment Details - Payment can be made via EFT, Cheque or
Credit Card

Please make cheque payable to Gawler & Barossa Jockey Club

Credit Card Payment - MasterCard or Visa

Credit Card Number: _____

Expiry Date: _____ CVV: _____

Card Holders Name: _____

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 selections will be required 14 day prior to your event.

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

Signed: _____ Name: _____ Date: _____



Image by Kellie Lou Photography



Image by Just Believe Photography



Image by Snap That Photography