

THE TERRACE FUNCTION CENTRE

AT THE GAWLER & BAROSSA JOCKEY CLUB



2024 FUNCTION INFORMATION KIT

51 Barnet Road, Evanston

08 8522 1801

events@gawlerjockeyclub.com.au





FEATURES

RSA accredited staff
Free onsite parking
In-built audio system
Projector & screen
Microphone
Wall mounted TV's
Bar service until midnight
Private bar & bathrooms
5 hour function room hire
1 hour pre-event set up
Additional hours \$100 per hour

CAPACITIES

Banquet 90
Banquet & Dance Floor 80
Cocktail 100

ROOM HIRE

Monday - Thursday

- \$300 Room Hire plus \$1000 minimum spend

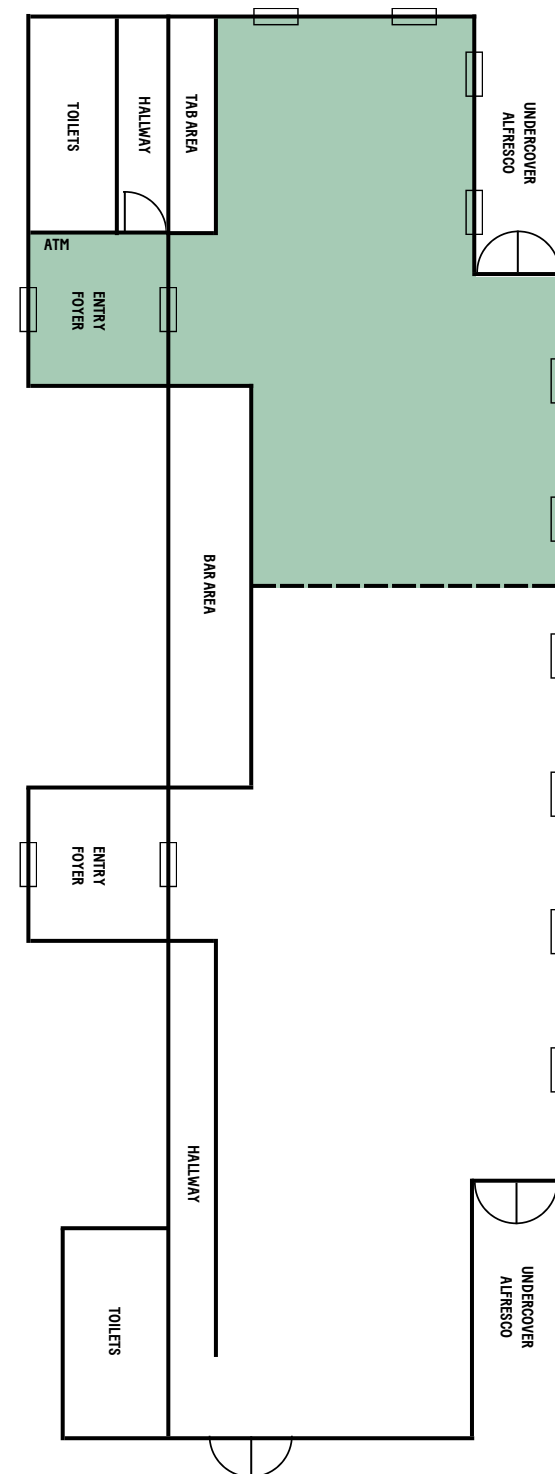
Friday - Saturday

- \$300 Room Hire plus \$2000 minimum spend

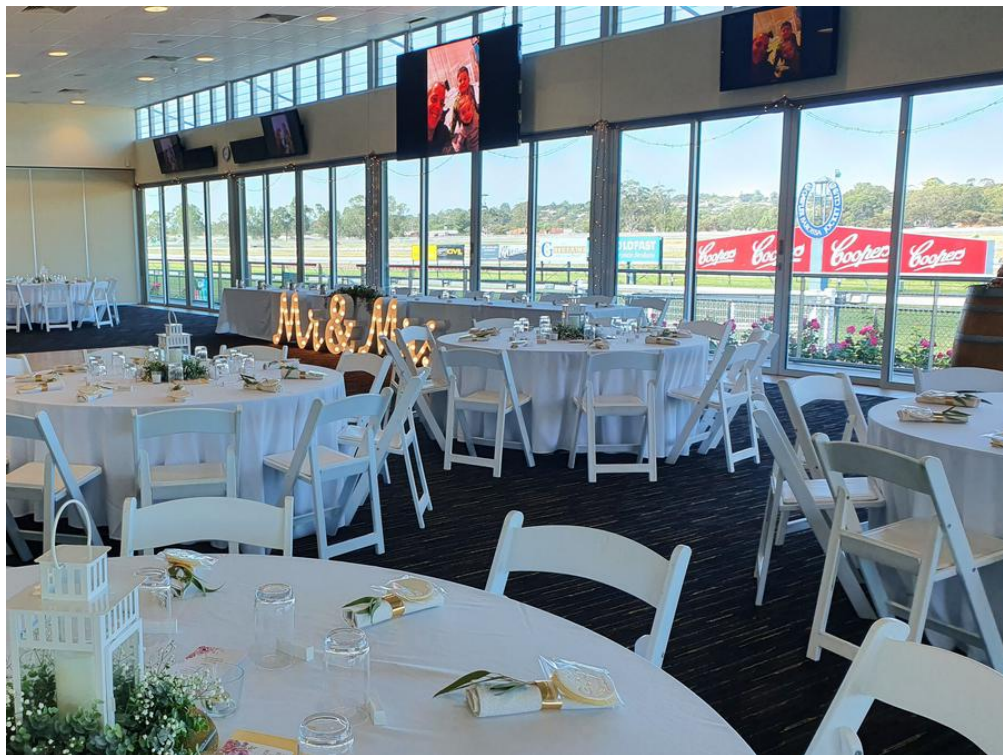
Sunday

- \$300 Room Hire plus \$2500 minimum spend

[MAKE AN ENQUIRY >](#)



TERRACE



FEATURES

RSA accredited staff
Free onsite parking
In-built audio system
Projector & screen
Microphone
Wall mounted TV's
Bar service until midnight
Private bar & bathrooms
5 hour function room hire
1 hour pre-event set up
Additional hours \$100 per hour

CAPACITIES

Banquet 200
Banquet & Dance Floor 180
Cocktail 250
Combine Terrace & Galilee Room
for maximum seated capacity of
250

ROOM HIRE

Monday - Thursday

- \$400 Room Hire plus
\$1000 minimum spend

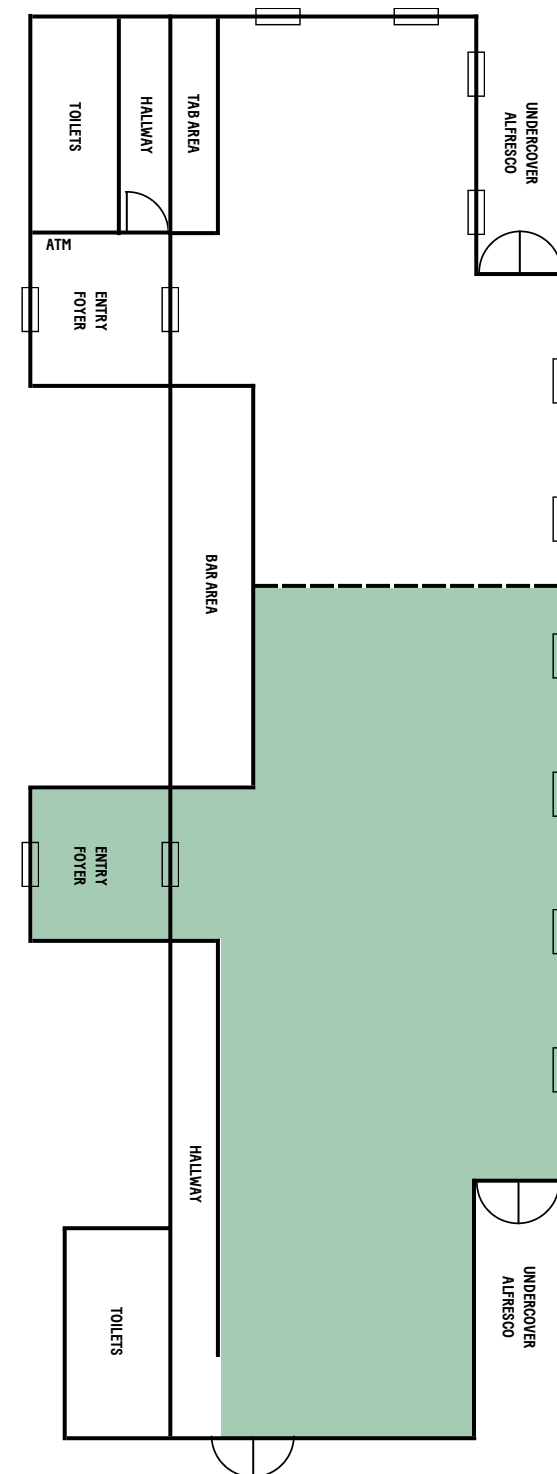
Friday - Saturday

- \$400 Room Hire plus
\$2000 minimum spend

Sunday

- \$400 Room Hire plus
\$2500 minimum spend

[MAKE AN ENQUIRY](#)



BEER GARDEN



FEATURES

- RSA accredited staff
- Free onsite parking
- Bar service until midnight
- Private bar & bathrooms
- 5 hour function room hire
- 1 hour pre-event set up
- Additional hours \$100 per hour

CAPACITIES

Cocktail 250



ROOM HIRE

Monday - Thursday

- \$400 Room Hire plus
\$1000 minimum spend

Friday - Saturday

- \$400 Room Hire plus
\$2000 minimum spend

Sunday

- \$400 Room Hire plus
\$2500 minimum spend

MAKE AN ENQUIRY >

PAVILION



FEATURES

- RSA accredited staff
- Free onsite parking
- In-built audio system
- Projector & screen
- AV equipment
- Bar service until midnight
- Private bar
- 5 Hour Function Room Hire
- 1 hour pre-event set up

CAPACITIES

- Banquet 200
- Banquet & Dance Floor 180
- Cocktail 250

ROOM HIRE

Monday - Thursday

- \$400 Room Hire plus
\$1000 minimum spend

Friday - Saturday

- \$400 Room Hire plus
\$2000 minimum spend

Sunday

- \$400 Room Hire plus
\$2500 minimum spend

MAKE AN ENQUIRY >



Vegetarian Rice Paper Rolls
24 pieces \$60

Rice Paper rolls filled with vegetables and vermicelli noodles served with a hoisin dipping sauce



Assorted Sandwiches
36 pieces \$70

Sandwiches filled with chicken, ham, salami and salads



Charcuterie Boats
20 pieces \$120

Brie, salami, crackers, walnuts & seasonal fruit



Chocolate Fondue Platter \$70

Assortment of fresh and dried fruit, churros and biscuits with chocolate dipping sauce



10 inch Pizza
16 pieces \$40

Hawaiian, margarita capricciosa or supreme



Kids Platter
20 pieces \$65

40 crispy chicken nuggets served with chips and tomato sauce in single serve boats



Chorizo & Pumpkin Tarts
30 pieces \$75

Mini quiche tarts filled with roasted pumpkin and chorizo



Spinach & Feta Pastizzis
30 pieces \$60

Filo pastry filled with a blend of spinach and feta



Satay Chicken Skewers
24 pieces \$65

Chicken skewers marinated in a satay sauce



Arancini Balls
25 pieces \$60

Tomato & basil arancini served with a sugo sauce & parmesan



Assorted Pastries
36 pieces \$70

Party pies, sausage rolls and pasties served with tomato sauce



Mini Tacos
24 pieces \$70

Mini chicken tacos topped with salad and chipotle sauce



Salt & Pepper Squid
20 pieces \$80

Salt & pepper battered squid boats served with tartare sauce



Cheeseburger Sliders
20 pieces \$80

Angus beef patty, cheese, and tomato relish on a broiche bun



BBQ Pulled Pork Sliders
24 pieces \$90

Sweet hickory BBQ pulled pork sliders with coleslaw

Substitutions / alterations are available on some menu items to meet your dietary requirements. Surcharges may apply to some alterations.

ALTERNATE DROP

\$56 Main & Dessert | \$58 Entrée & Main | \$70 Entrée, Main & Dessert

Includes table linen and napkins - Minimum 30 people

Entrée - Choose Two

- Beef ragout gnocchi served with shaved parmesan
- Antipasto plate with a selection of cured meats, marinated vegetables and pita bread
- Salt & pepper squid served with citrus aioli
- Mushroom & white wine arancini served with a tomato & basil pesto cream
- Grilled haloumi & cous cous salad
- Chimichurri chicken skewer served with pilaf rice
- Thai beef & crispy noodle salad

Main - Choose Two

- Chargrilled porterhouse steak served medium with baby potatoes, broccoli and a port wine jus
- Grilled chicken breast with sweet potato puree and green beans, served with a basil pesto cream sauce
- Oven baked atlantic salmon with potato puree and asparagus, served with a hollandaise sauce
- Twice cooked pork belly with baked polenta, served with a seeded mustard cream sauce
- Choice of roast beef, pork or chicken served with greens, seasonal vegetables, and gravy
- Pumpkin, spinach and ricotta filo with baby roast potatoes and greens

Dessert - Choose Two

- Raspberry cheesecake with mixed wild berries, served with persian fairy floss
- Chocolate & caramel tart with chocolate sauce and double cream
- Sticky date pudding with butterscotch sauce and vanilla ice-cream
- Vanilla pannacotta with wild berry coulis
- Fresh seasonal fruit salad with vanilla ice-cream
- Tiramisu with double cream and almond bread

Substitutions / alterations are available on some menu items to meet your dietary requirements.

Surcharges may apply to some alterations.



SHARED PLATES

\$70 adults | \$25 children under 12

Includes table linen and napkins - Minimum 30 people

Hot Mains - Choose Two

Middle eastern lamb skewers
Chimichurri chicken fillets
Chargrilled king prawns with harissa
Lamb cutlets with rocket and herb salsa
Beef sirloin with red wine jus
Twice cooked pork belly with apple and fig chutney & jus
Salmon fillet with citrus butter sauce
Chargrilled squid with caper aioli & lemon
Lamb fillet with spiced yoghurt
Chargrilled chicken with lemon & herbs

Hot Sides - Choose Two

Roasted seasonal vegetables
Baby beans, toasted almonds, citrus butter
Roasted baby beets, crumbled feta & pumpkin seeds
Baby roasted potatoes, rosemary sea salt
Garlic mashed potatoes
Pilaf rice
Roasted sweet potato, cumin yoghurt
Baby carrot medley with honey & sesame
Charred corn with chipotle & parmesan

Cold Sides - Choose One

Greek salad
Middle eastern cous cous salad
Pear rocket & walnut salad
Thai crispy noodle salad
Tomato & mozzarella caprese salad
Heirloom baby tomatoes with rocket & sticky balsamic
Spiced chickpeas and herb salad

Desserts - Choose Two

Selection of petite fours
Cinnamon dusted churros with chocolate fudge sauce
French vanilla cheesecake with a berry compote
Red velvet slice with vanilla bean cream
Pavlova with cream & wild berries
Lemon curd tart
Chocolate caramel tart
Baby waffles, salted caramel & chocolate fudge sauce

Substitutions / alterations are available on some menu items to meet your dietary requirements.

Surcharges may apply to some alterations.



B E V E R A G E S

TRADITIONAL BAR

Your guests pay for their own drinks in full via cash or eftpos.

SUBSIDISED TAB

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

ON CONSUMPTION

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.

BEVERAGE PACKAGE

5 Hours \$60 per person

Full range of Coopers Brewery Beers

Barossa Valley Cider Co Ciders

Pete's Pure Sauvignon Blanc

Pete's Pure Rosé

Pete's Pure Shiraz

Pete's Pure Moscato

Pete's Pure Prosecco

Wolf Blass Sparkling

Coca-Cola soft drink range, fruit juice, tea & coffee



CONFERENCES



CONFERENCE CATERING

BEVERAGES \$3pp

Continuous Tea & Coffee Station
Lunchtime Soft Drink

MORNING TEA OR AFTERNOON TEA \$10pp

Seasonal Fruit Bowl
with
Croissants & Muffins
or
Scones & Quiches
or
Danishes & Sausage Rolls

LIGHT WORKING LUNCH \$25pp

Assorted Baguettes
Garden Salad
Additional side salad changing daily
Seasonal hot dish of the day

Our conference catering is served as shared platters to tables unless arranged prior. Any dietary requirements will incur and additional \$5pp surcharge.

ROOM HIRE

Conference Room Hire between 8:30am - 4:30pm

Additional time \$100 per hour

Monday - Thursday

- \$300 Room Hire plus \$700 minimum spend

For conferences outside the above please refer to standard function pricing on previous pages.

FEATURES

RSA accredited staff
Private bar & bathrooms
Free onsite parking
In-built audio system
Projector & screen
Microphone
Wall mounted TV's
Complimentary WiFi
Mints

CAPACITIES

GALILEE ROOM

Cocktail 100
Banquet 90
Cabaret 80
Theatre 70

TERRACE ROOM

Cocktail 250
Banquet 200
Cabaret 160
Theatre 170

H I R E I T E M S



WHITE OR BLACK LINEN NAPKIN

50cm x 50cm

\$1 each



WHITE OR BLACK LINEN TABLECLOTH

137cm x 137cm (square)

\$5



WHITE OR BLACK LINEN TABLECLOTH

224cm x 224cm (trestle)

\$10



WHITE OR BLACK LINEN TABLECLOTH

3.2m x 3.2m (round)

\$15



BRIDAL TABLE SKIRT

8m

\$60

2 available



LYCRA CHAIR COVER

\$3 each

200 available



SATIN OR ORGANZA CHAIR SASH

\$2.50 each

enquire for colour availability



SATIN OR ORGANZA TABLE RUNNER

\$2.50 each

enquire for colour availability

BOOKING FORM

1: **BOOKINGS** We will hold a tentative booking for a maximum of 14 days.

2: **CONFIRMATION** A booking form needs to be completed within 14 days of a tentative booking along with payment of the room hire or the date will be released.

3: **CANCELLATIONS** Cancellation of function rooms must be advised in writing. In the event of a cancellation the deposit will be forfeited.

4: **MENU SELECTION** We require your food and beverage selections to be confirmed in writing no later than 14 days prior to the event.

5: **FINAL NUMBERS** For seated menus we require written notification of the final number of expected guests, 14 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater. The pricing quoted in this kit is valid for 6 months from the date you complete your booking form. Pricing and menu items are subject to change due availability.

6: **DIETARY REQUIREMENTS** We require written notification of all dietary requirements 14 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the meals ordered.

7: **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.

8: **DAMAGE** Please note, you are financially responsible for damage sustained to venue property and fittings during the event. No attachments are to be used on the walls without prior arrangement with us.

9: **SECURITY** All 18th birthday parties will require 1 security guard for the duration of the function. A copy of your drivers must be supplied before the beginning of your function.

10: **LABOUR CHARGES/EXTENDING HOURS** Any event continuing beyond the confirmed departure time may incur an additional charge. Additional hours can arranged at \$100 per hour.

11: **PARKING** Is free, please note that all parking is subject to availability. Please note the car park is securely locked after your event and is only open during business hours. Please ensure your guests are aware of this.

12: **FOOD AND BEVERAGE** No food or beverage may be brought onto the premises for consumption during the event. You are still able to supply chips, lollies and celebration cake. Cutting of celebration cakes can be arranged for \$3pp served on platters or \$4pp for cut, plated & garnished.

13: **FUNCTION ROOMS** We reserve the right to re-allocate function rooms due to circumstances beyond our control. If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room for your choice. We will discuss any changes with you when the decision is made.

14: **CLEANING** General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.

15: **RESPONSIBILITY** Should we be unable to provide facilities reserved due to circumstances beyond our control, including the scheduling of race days, 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.

16: **ENTERTAINMENT** If your are engaging a DJ to provide sound services they must ensure sound levels do not disturb our neighbours and conclude no later than 12am. We do not recommend the use of dry ice due to our fire alarm. If you disregard our recommendation and we receive a fire alarm call out fee, you will be responsible for the charge.

PERMISSION 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.

BUSINESS NAME: (If Applicable) _____

CONTACT NAME: _____

PHONE: _____

EMAIL: _____

ADDRESS: _____

EVENT SPACE: _____ **ROOM HIRE (DEPOSIT):** _____

FUNCTION DATE: _____ **MINIMUM SPEND:** _____

START TIME: _____ **FINISH TIME:** _____

FUNCTION DURATION: _____ **ADDITIONAL HOURS:** _____

ADDITIONAL REQUIREMENTS

<input type="checkbox"/> Microphone	<input type="checkbox"/> Wall mounted TV's
<input type="checkbox"/> Roving microphone	<input type="checkbox"/> Lectern
<input type="checkbox"/> Whiteboard	<input type="checkbox"/> Laptop
<input type="checkbox"/> In-built audio system	<input type="checkbox"/> 5m x 5m Dance floor \$250
<input type="checkbox"/> Projector & screen	<input type="checkbox"/> 8m x 6m Dace floor \$480

CREDIT CARD DETAILS

Card Number: _____

Expiry: _____ **CCV:** _____ **Name:** _____

I have read and agree to uphold and follow the terms and conditions set out in this document. I have raised any concerns I have with the terms and conditions before signing this document. I have completed the credit card section and are aware that any charges left outstanding after my event will be automatically debited.

SIGNED: _____ **NAME:** _____ **DATE:** _____