



Weddings
at the
Terrace Function
Centre

Gawler & Barossa Jockey Club
51 Barnet Road EVANSTON SA 5116
P: 08 8522 1801 E: events@gawlerjockeyclub.com.au
www.terracefunctioncentre.com.au





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Ceremony

INCLUSIONS

TIME

- A dedicated venue coordinator
- Complete set up & pack down
- Access to venue 1 day prior for set up if available or 2 hours prior to ceremony start time
- 2 hours venue hire of ceremony location
- Use of gardens for photography
- Wedding rehearsal during business hours
- Alternate wet weather location

FURNITURE

- 30 white ceremony chairs
- White wooden arbour
- White queen anne signing table, wine barrel or table with white linen
- Aisle entry wine barrels with white umbrellas

\$1000

CEREMONY UPGRADES

- Post ceremony grazing barrels \$10pp (min 50pp)
- 1.5 Hours Pre-dinner drinks (house variety) \$20pp



Reception

INCLUSIONS

TIME

- A dedicated venue coordinator
- RSA accredited staff throughout your event
- Complete set up & pack down excluding personal decorations
- 5 hours venue hire of reception location

FURNITURE

- Round banquet tables
- High bars, wine barrels and stools
- White or black table linen
- White or black linen napkins
- White bridal table skirt
- White or black americana chairs
- Wooden parquetry 5 x 5m

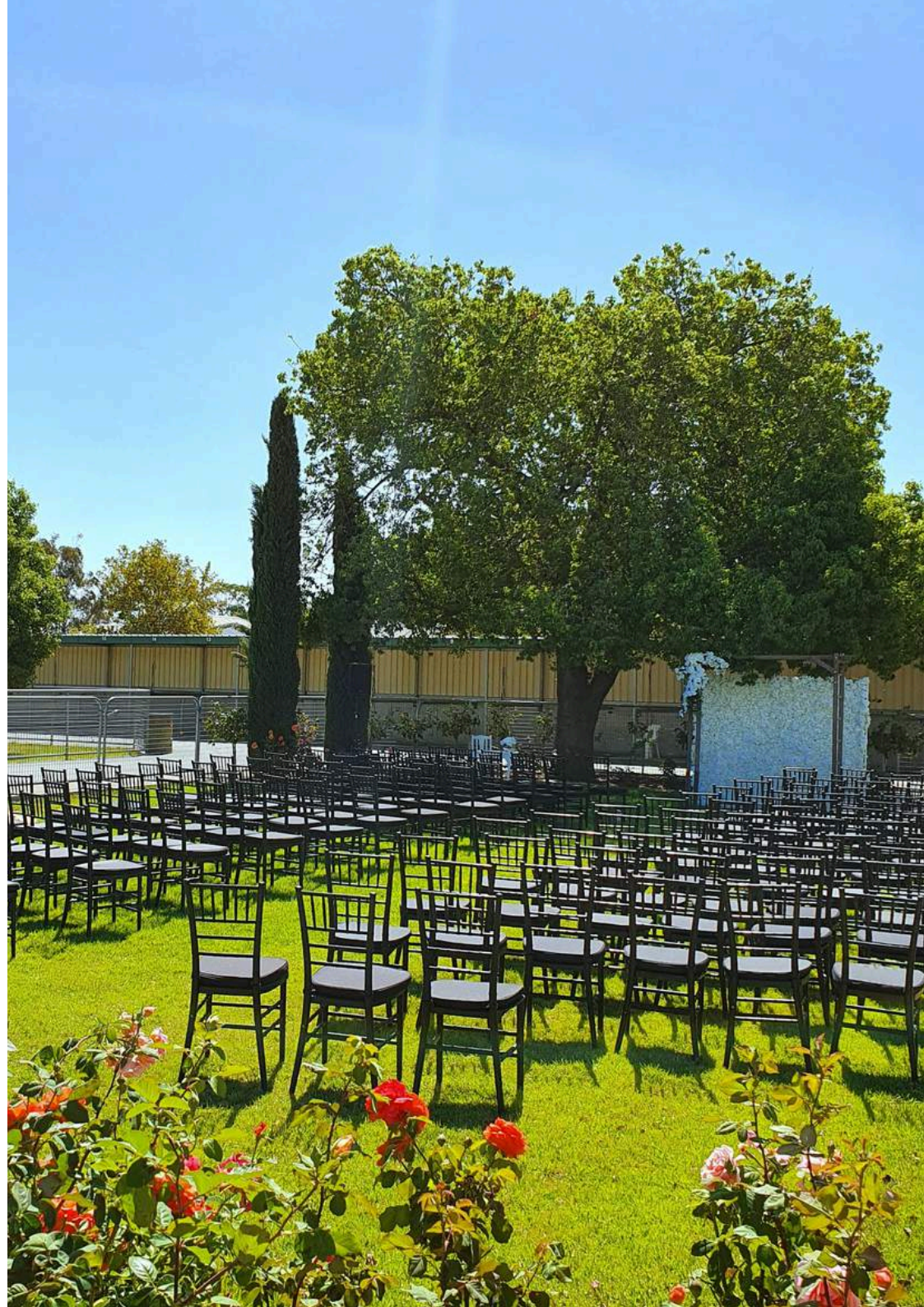
AUDIO VISUAL

- Microphone, in-built audio system with Spotify capability and wall mounted TV's

\$2000

RECEPTION UPGRADE

- Day before room hire \$700



Alternate Drop

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

Entrée - Choose two

Beef ragu gnocchi served with shaved parmesan

Antipasto plate of cured meats, marinated vegetables & pita bread

Salt & pepper squid served with citrus aioli

Mushroom & white wine arancini served with a tomato & basil pesto cream

Grilled haloumi and cous cous salad

Main - Choose two

Chargrilled porterhouse steak served medium with baby potatoes, broccoli & a port wine jus

Grilled chicken breast with sweet potato puree & green beans, served with a basil pesto cream sauce

Oven baked atlantic salmon with potato puree & 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 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

Tiramisu with double cream and almond bread

Fresh seasonal fruit salad with vanilla ice-cream

Your wedding cake cut, plated and garnished with strawberry and cream



Shared Plates

\$70 adults | \$25 children under 12

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 couscous 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





Veg Rice Paper Rolls
24 pieces \$60
 Rice Paper rolls filled with vegetables and vermicelli noodles served with a hoisin dipping sauce



Kids Platter
20 pieces \$65
 40 crispy chicken nuggets served with chips and tomato sauce in single serve boats



Assorted Pastries
36 pieces \$70
 Party pies, sausage rolls and pasties served with tomato sauce



Assorted Sandwiches
36 pieces \$70
 Sandwiches filled with chicken, ham, salami and salads



Chorizo & Pumpkin Tarts
30 pieces \$75
 Mini quiche tarts filled with roasted pumpkin and chorizo



Mini Tacos
24 pieces \$70
 Mini chicken tacos topped with salad and chipotle sauce



Charcuterie Boats
20 pieces \$120
 Brie, salami, crackers, walnuts & seasonal fruit



Spinach & Feta Pastizzis
30 pieces \$60
 Filo pastry filled with a blend of spinach and feta



Salt & Pepper Squid
20 pieces \$85
 Salt & pepper battered squid boats served with tartare sauce



Chocolate Fondue Platter \$70
 Assortment of fresh and dried fruit, churros and biscuits with chocolate dipping sauce



Satay Chicken Skewers
24 pieces \$65
 Chicken skewers marinated in a satay sauce



Cheeseburger Sliders
20 pieces \$85
 Angus beef patty, cheese, and tomato relish on a brioche bun



10 inch Pizza
16 pieces \$40
 Hawaiian, margarita, capricciosa or supreme



Arancini Balls
25 pieces \$60
 Tomato & basil arancini served with a sugo sauce & parmesan



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.

Beverages

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, 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







Cocktail Package

INCLUSIONS

TIME

- A dedicated venue coordinator
- RSA accredited staff throughout your event
- Complete set up & pack down excluding personal decorations
- 5 hours venue hire of reception location

FURNITURE

- High bars, wine barrels and stools
- Low bars and egg chairs
- Gift Table

FOOD & BEVERAGE

- Your choice of up to 4 cocktail menu selections
- Wedding cake served on platters
- 5 hour beverage package

AUDIO VISUAL

- Microphone, in-built audio system with Spotify capability and wall mounted TV's

\$100 per person

Minimum 50ppl

ADD ONS

- Day before room hire \$700



Bells & Whistles Package

INCLUSIONS

TIME

- A dedicated venue coordinator
- RSA accredited staff throughout your event
- Complete set up & pack down excluding personal decorations
- 5 hours venue hire of reception location

FURNITURE

- Round banquet tables
- High bars, wine barrels and stools
- White or black table linen
- White or black linen napkins
- White bridal table skirt
- White or black americana chairs
- Wooden parquet dance floor 5 x 5m

FOOD & BEVERAGE

- 3 course alternate drop or shared plates menu
- 5 hour beverage package

AUDIO VISUAL

- Microphone, in-built audio system with Spotify capability and wall mounted TV's

\$150 per person

Minimum 50ppl

ADD ONS

- Day before room hire \$700

Terms & Conditions

- 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: **DEPOSIT:** A combination of a ceremony and reception booking require a \$2,000 non refundable deposit.
 - 4: **CANCELLATIONS** Cancellation of function rooms must be advised in writing. In the event of a cancellation the deposit will be forfeited.
 - 5: **CATERING:** For all alternate drop and shared plates menus a minimum of 50 people is required.
 - 6: **MENU SELECTION** We require your food and beverage selections to be confirmed in writing no later than 14 days prior to the event.
 - 7: **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 to availability.
 8. **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.
 - 9: **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.
 - 10: **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.
 - 11: **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.
 - 12: **PARKING** Is free, please note that all parking is subject to availability. Please note the car park is securely locked after you event and is only open during business hours. Please ensure your guests are aware of this.
 - 13: **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.
 - 14: **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.
 - 15: **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.
 - 16: **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.
 - 17: **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.

Booking Form

Name	
Phone	
Email	
Address	

Celebrant Name	
Business Name	
Email Address	
Phone	

Name	
Phone	
Email	
Address	

Photographer Name	
Business Name	
Email Address	
Phone	

Wedding Date	
Guests	
Start Time	
Finish Time	
Additional Time	\$150 per hour

Additional Vendor	
Business Name	
Email Address	
Phone	

	Ceremony (2 Hours) Deposit \$1,000
	Reception (5 Hours) Deposit \$2,000

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.

Credit Card #	
	Expiry: CVV:

Signed	
Name	
Date	