



Weddings

at the

Terrace Function Centre

Gawler & Barossa Jockey Club
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www.terracefunctioncentre.com.au





Image by TB Photography & Videography



Image by Snap That Photography

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 dance floor 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



Atternate Drop

2 Course \$60pp | 3 Course \$75pp

Entree - Choose two

Beef ragù gnocchi served with shaved parmesan & pesto

Salt & pepper squid (l) served with citrus aioli

Mushroom & white wine arancini served with tomato sugo, pesto & parmesan

Grilled haloumi and spiced couscous salad

Chimichurri chicken skewer served with pilaf rice

Thai beef & crispy noodle salad

Chargrilled prawns (A) with rocket salad with romesco sauce

Chicken caesar 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 pesto cream sauce

Grilled atlantic salmon fillet (A) with sweet potato puree, greens & bearnaise sauce

Panko crumbed pork cutlet with potato puree, pickled cabbage & jus

Roast beef porterhouse with seasonal roast vegetables, greens & gravy

Pumpkin, spinach and ricotta pastry with baby roast potatoes & greens

Braised lamb shank with roast garlic mash, greens & jus

Dessert - Choose two

Citrus cheesecake with mixed berry coulis & persian fairy floss

Sticky date pudding with butterscotch sauce and vanilla ice-cream

Cinnamon dusted waffle with salted caramel & chocolate fudge with vanilla ice cream

Vanilla pannacotta with mixed berry coulis

Tiramisu with double cream and almond bread

Chocolate brownie with vanilla ice cream & chocolate fudge sauce

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



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

Surcharges may apply to some alterations. Please note our kitchen prepares food containing multiple allergens, and while strict procedures are followed, we cannot guarantee an allergen-free environment.

Shared Plates

\$80 adults | \$25 children under 12

Hot Mains - Choose Two

Middle eastern lamb skewers
Chimichurri chicken fillets
Chargrilled king prawns (A) with harissa
Chargrilled lamb cutlets with rocket and herb salsa
Beef sirloin with red wine jus
Twice cooked pork belly with apple and fig chutney with jus
Chargrilled squid (I) with caper aioli & lemon
Grilled haloumi cheese with honey, thyme & chilli
Atlantic salmon fillet (A) with citrus butter sauce

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
Roasted garlic potato puree
Pilaf rice
Roasted sweet potato, cumin yoghurt
Baby roast carrot medley with honey & sesame seeds
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
Caesar salad

Desserts - Choose Two

Selection of petite cakes and slices
Cinnamon dusted churros with chocolate fudge sauce
Citrus cheesecake with berry compote
Red velvet slice with Chantilly cream
Pavlova with cream & berry coulis
Lemon curd tart
Chocolate caramel tart
Baby waffles, salted caramel & chocolate fudge sauce
Chocolate brownies with chocolate fudge sauce
Your wedding cake cut and garnished with strawberry and cream

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Vegetarian Sushi Rolls
30 pieces \$80 (GF) (Veg)

House made assorted sushi rolls served with soy sauce & wasabi



Kids Platter
20 serves \$65

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



Assorted Pastries
36 pieces \$80

House made cocktail 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 \$95

Chicken & black bean tacos topped with slaw and chipotle aioli



Charcuterie Board
\$150 per board

Cheese, cured meats, marinated vegetables, artisan crackers, walnuts & seasonal fruit



Spinach & Feta Pastizzis
30 pieces \$70 (Veg)

Filo pastry filled with house made blend of spinach and feta served with tomato chutney



Salt & Pepper Squid
20 serves \$80

Crispy salt & pepper squid (l) boats served with tartare sauce & lemon



Dessert Board
\$70 per board

Assorted selection of fresh seasonal fruit, churros and biscuits with warm chocolate dipping sauce



Chimichurri Chicken Skewers

30 pieces \$70 (GF)
Chicken skewers marinated in a house made chimichurri sauce



Cheeseburger Sliders
24 pieces \$100

Beef patty, cheese, and tomato relish on a broche bun



Pizza Slab
32 pieces \$50

Hawaiian, margarita (veg), capricciosa or supreme



Arancini Balls
25 pieces \$70

Chef's selection of arancini served with a sugo sauce & parmesan



BBQ Pulled Pork Sliders
24 pieces \$100

Slow cooked BBQ pulled pork sliders with coleslaw & chipotle aioli

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Surcharges may apply to some alterations. Please note our kitchen prepares food containing multiple allergens, and while strict procedures are followed, we cannot guarantee an allergen-free environment.

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

4.5 hours at \$60 per person, concluding at 11:30pm
This package applies to all adult guests attending the function

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 50pp

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 parquetry 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 50pp

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

Credit Card #	
	Expiry: CVV:

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	