

THE TERRACE FUNCTION CENTRE

AT THE GAWLER & BAROSSA JOCKEY CLUB



2026 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

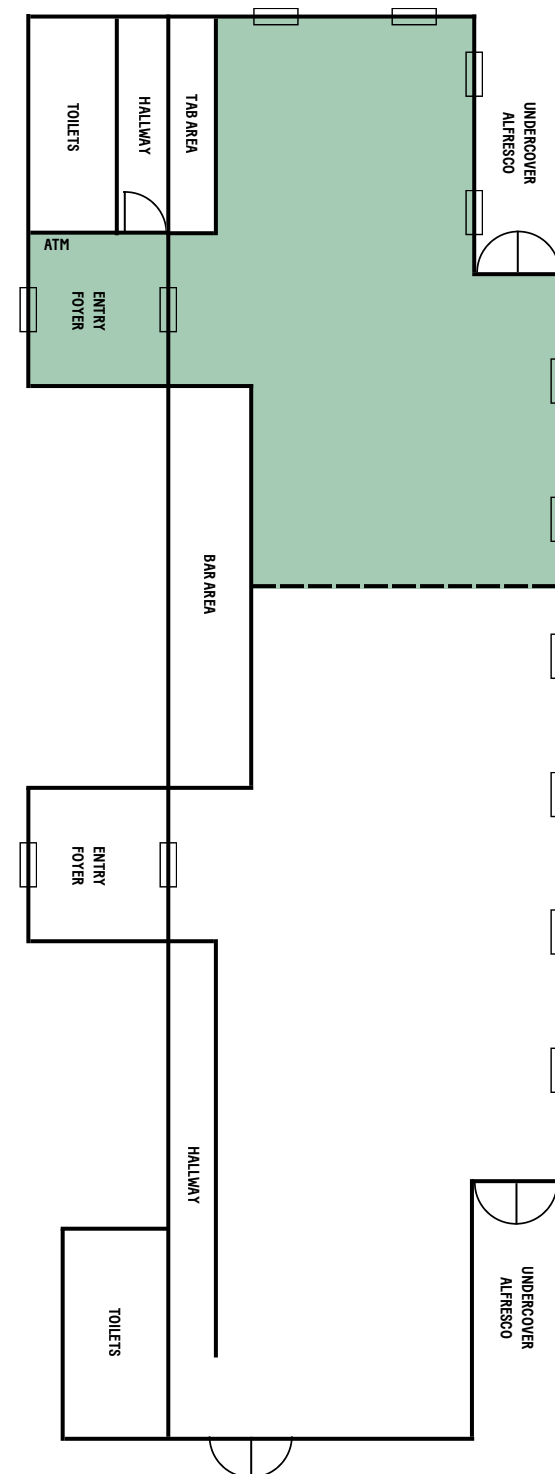
Friday - Saturday

- \$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

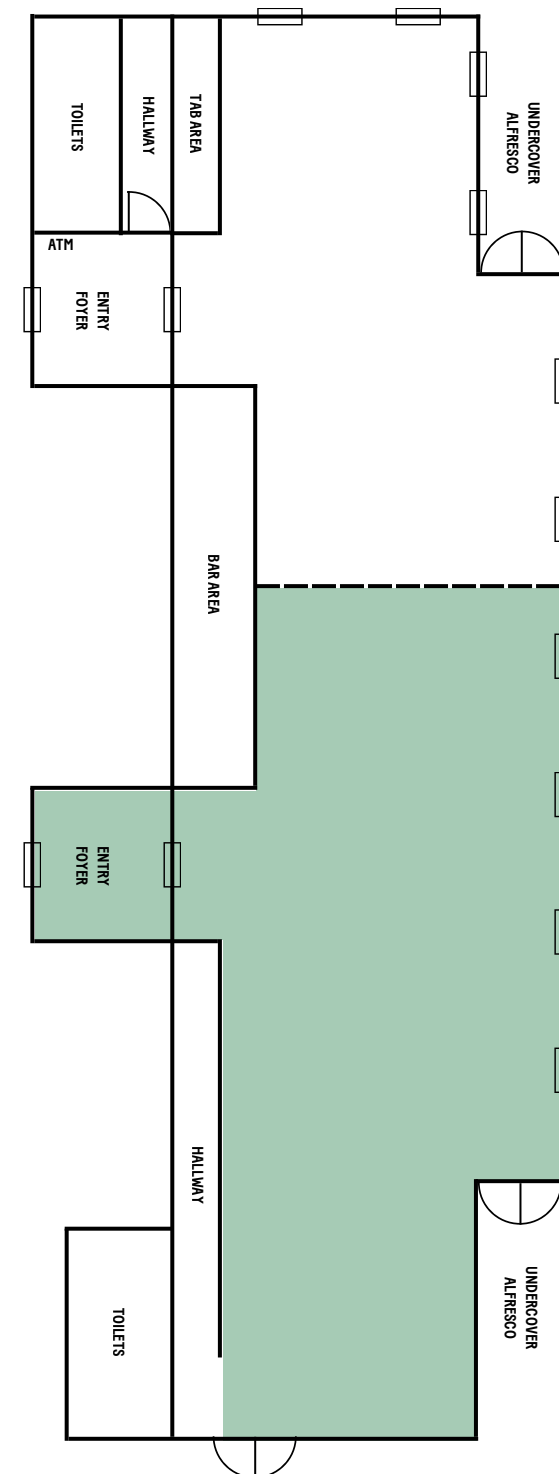
Friday - Saturday

- \$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

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COCKTAIL



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

House made assorted sushi rolls served with soy sauce & wasabi



Assorted Sandwiches
36 pieces \$70

Sandwiches filled with chicken, ham, salami and salads



Charcuterie Board
\$150 per board

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



Dessert Board
\$70 per board

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



Pizza Slab
32 pieces \$50

Hawaiian, margarita (Veg), capricciosa or supreme



Kids Platter
20 serves \$65

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 \$70 (Veg)

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



Chimichurri Chicken Skewers
30 pieces \$70 (GF)

Chicken skewers marinated in a house made chimichurri sauce



Arancini Balls
25 pieces \$70

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



Assorted Pastries
36 pieces \$80

House made cocktail pies, sausage rolls and pasties served with tomato sauce



Mini Tacos
24 pieces \$95

Chicken & black bean tacos topped with slaw and chipotle aioli



Salt & Pepper Squid
20 serves \$80

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



Cheeseburger Sliders
24 pieces \$100

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



BBQ Pulled Pork Sliders
24 pieces \$100

Slow cooked BBQ pulled pork sliders with coleslaw & chipotle aioli

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.

ALTERNATE DROP

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

Includes table linen and napkins - Minimum 40 people

Entrée - Choose Two

Beef ragu gnocchi served with shaved parmesan & pesto

Salt & pepper squid (1) served with citrus aioli

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

Grilled haloumi & 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 (includes dinner rolls)

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

Grilled chicken breast with sweet potato puree & greens, 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

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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.



SHARED PLATES

\$80 adults | \$25 children under 12

Includes table linen and napkins - Minimum 40 people

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

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.



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

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 Co Ciders

Pete's Pure Sauvignon Blanc

Pete's Pure Rosé

Pete's Pure Shiraz

Pete's Pure Moscato

Pete's Pure Prosecco

Solara Sparkling

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

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

CONFERENCES



CONFERENCE CATERING

BEVERAGES \$3pp

Continuous Tea & Coffee Station
Lunchtime Soft Drink

MORNING TEA OR AFTERNOON TEA \$10pp

Seasonal Fruit Platter
with

Croissants & Muffins

or

Scones & Quiches

or

Danishes & Sausage Rolls

LIGHT WORKING LUNCH \$25pp

Assorted Baguettes

Garden Salad

Seasonal side salad

Seasonal hot dish of the day

Our conference catering is served as shared platters to tables unless arranged prior. Any dietary requirements will incur an 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

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 to 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 may be unable to be catered for and 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

___ Microphone

___ Wall mounted TV's

___ Roving microphone

___ Lectern

___ Whiteboard

___ Laptop

___ In-built audio system

___ 5m x 5m Dance floor \$300

___ Projector & screen

___ 8m x 6m Dace floor \$550

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:** _____