



Weddings  
at the  
Terrace Function  
Centre

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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



# Alternate 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

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.





**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 brioche 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

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

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# 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

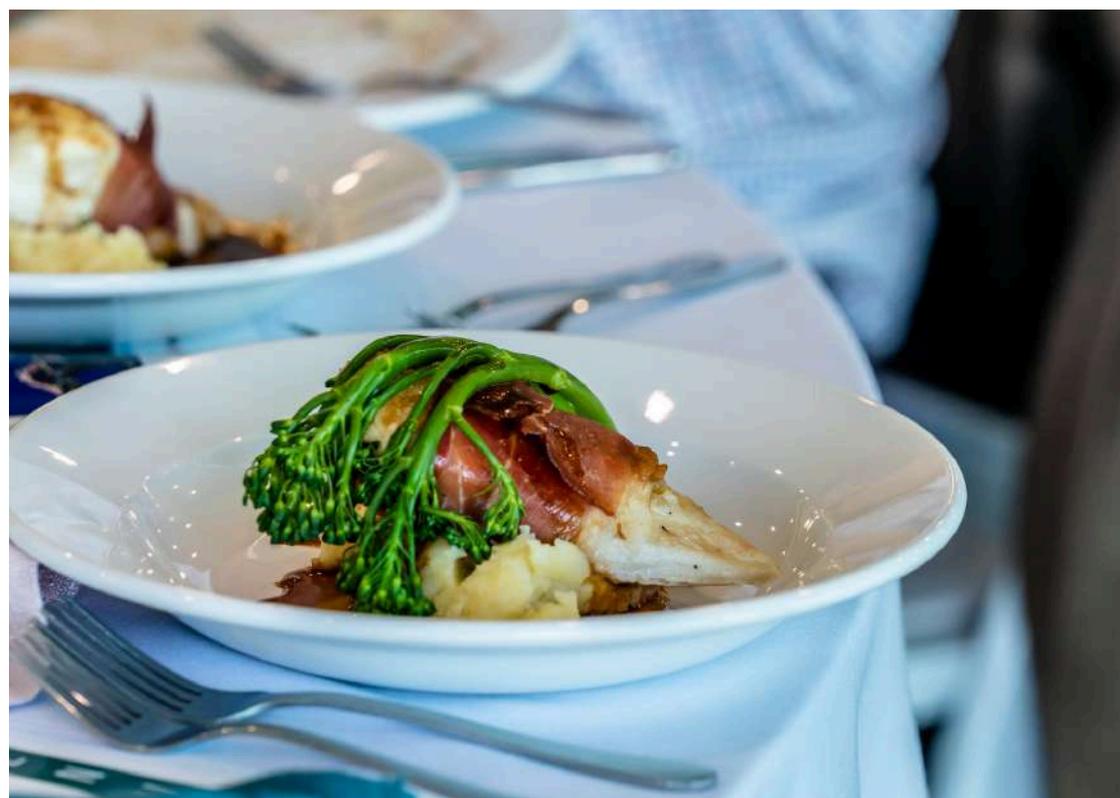
Pete's Pure Moscato

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 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 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 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	