


IPSWICH
EVENTS AND
ENTERTAINMENT
CENTRE



Functions Collection



OUR STORY

The Ipswich Events and Entertainment Centre is situated in a central location only 30 minutes west of Brisbane and an hour east of Toowoomba.

The Centre incorporates the Ipswich Turf Club which hosts around 46 thoroughbred meetings per year including the famous Ipswich Cup.

The venue opened the newest Events Centre in Ipswich in 2020, the Grange Lounge, and now offers guests an abundance for choice when planning their next event. From old charm to the most contemporary modern facilities, the Ipswich Events and Entertainment Centre provides exceptional service and hospitality. The Grange Lounge can host up to 260 people banquet style and incorporates state of the art audio visual equipment.

Our large outside covered and uncovered areas are perfect for any large events such as family fun days, markets, expos and trade shows. We offer on-site complimentary parking for your guests and are located just 1.5km from the Bundamba railway station.

Our functions team can assist you with any event, such as wedding receptions & ceremonies, birthdays, engagements, hens/bucks, anniversary, school formals, Christmas parties, funeral services & wakes, reunions & formals, conferences & seminars, workshops, board meetings, charity events and more.

Combining a blend of racecourse old charm, contemporary furnishings and updated facilities, the Ipswich Events & Entertainment Centre provides a venue like no other.

GRANGE

Cocktail: 500 Seated: 260 Theatre: 300 Classroom: 100

A spectacular venue overlooking the parade enclosure makes this space suitable for any occasion. The largest function room on site, the Grange Lounge offers a contemporary venue that will impress your guests from the moment they arrive.

Situated in the new Events Centre the Grange Lounge offers guests with a first-class venue suitable for weddings, conferences or after five drinks.

The space can be divided into two separate rooms offering conferences a second break-out area. The northern room has a separate staircase entry from the breezeway. Lift access is available.

EYELINER

Cocktail: 230 Seated: 120 Theatre: 100 Classroom: 32

Enter via the grand terrazzo staircase to the newly refurbished Eye Liner. The private and elegant space is suitable for every occasion including weddings, celebrations or presentations.

Situated at grandstand level, the Eye Liner includes a fully licensed private bar and lounge break off area.

The newly refurbished room also offers a private area for the hosts to take five. Ideally suited as a bridal powder room or change area, this extra added bonus will be a welcome addition to any premium function.

Lift access is available.

IPSWICH RACING MUSEUM

Cocktail: 100 Theatre: 40 Classroom: 20

The Ipswich Racing Museum is located on the ground floor close to the main entrance. The refurbished building was initially established in 1950 to house the tote for the Ipswich Turf Club. Now it tells the history of racing in the region with the journey displayed on the walls.

The Museum is the ideal venue for a small board room lunch or workshop or a cocktail function spilling out under the awning. The room has new flooring, bar and customised lighting. There is easy wheelchair access.

FORECOURT

A modern new space perfect for markets, expos or outdoor entertaining. The new courtyard is located at the main entrance and leads people to the Events Centre. The concrete floor is ideal for setting up stalls and displays with easy access to power.

This space is also well lit and suitable for evening events and has easy off the street access. The Forecourt has suitable wheelchair access.

TRACKSIDE

Cocktail: 250 Seated: 120 Classroom: 15

The Trackside is located in front of the mounting yards at the winning post. The area is fully undercover so you don't have to worry about the weather but you still get the full racing experience. With a small airconditioned room attached, the function space caters to all guests.

Trackside is the ideal venue for a race day function but can also be utilised for a small meeting.

CORPORATE BOX

Cocktail: 20

The Corporate Box is located at the top of the grandstand just past the winning post. This premium location has amazing views of the track where you will not miss a thing.

The Corporate Box is the ideal venue for a small cocktail function on race day.

GRANGE GARDENS

Cocktail: 500

Grange Gardens is located just below Grange. It is an outdoor space that is perfect for large race day functions for sporting clubs, charity events and Christmas parties.

Situated beside the mounting enclosure and just past the winning post, Grange Gardens is ideal for entertaining guests on a race day.

This space also has access to a bar and tote facilities. Pending availability.

VIEWING TERRACE

Cocktail: 500

This is a prime spot to have an outdoor function overlooking the track. It includes an undercover area for seating plus a grassed area rolling down to the track. Umbrellas placed along the grass provides extra shade for guests while enjoying an outdoor event.

This function space is situated at the winning post and beside the stables, which is ideal for race enthusiasts.

This space also has access to a bar and tote facilities. Pending availability.

ROOM HIRE

Newly renovated indoor and outdoor venues give you a big choice for your event. Enjoy the sunshine and fresh air, beautiful gardens with modern facilities and renovated function spaces.

ROOM RATES

Grange Lounge ~ \$500

Cocktail: 500 Seated: 260 Theatre: 300 Classroom: 100

Grange Lounge Half ~ \$350

Cocktail: 250 Seated: 120 Theatre: 150 Classroom: 50

Grange Gardens ~ \$500

Cocktail: 500

Eye Liner Lounge ~ \$350

Cocktail: 230 Seated: 120 Theatre: 100 Classroom: 32

Ipswich Racing Museum ~ \$200

Cocktail: 100 Theatre: 40 Classroom: 20

Trackside Lounge ~ \$350

Cocktail: 250 Seated: 120 Classroom: 15

Viewing Terrace ~ \$200

Cocktail: 500

Corporate Box ~ \$200

Cocktail: 20



Function Inclusions



All function bookings include the following (subject to availability):

Six hours of function room hire

Your choice of black or white tablecloths

Cloth napkins (neutrals complimentary; colours may incur fee)

Wireless microphone, lectern and large television screens for presentations and videos

Dance floor, raised stage and/or projector screen hire (upon request)

Airconditioning

On-site complimentary parking

COCKTAIL PARTY

CANAPES & BEVERAGES

One hour \$39 per person

Includes six canape selection and one hour IEEC beverage package

Two hour \$53 per person

Includes eight canape selection and two hour IEEC beverage package

Three hour \$74 per person

Includes eight canape selection, one substantial canape, one noodle box and three hour IEEC beverage package

Four hour \$85 per person

Includes eight canape selection, two substantial canapes, one noodle box and four hour IEEC beverage package

INCLUSIONS

Subject to availability

- Scattered cocktails tables and occasional seating
- Scattered tea lights candles
- PA system and cordless hand held microphone
- On-site secluded parking
- Projector and screen (Grange Room)

Please speak to our functions coordinator for a tailored package



MENU

COLD CANAPE SELECTION

\$5pp for one additional canape

- A selection of sushi rolls - gf, v, df
- Vietnamese rice paper rolls - gf, v, df
- Cherry tomato, bocconcini and fresh basil - gf, v
- Savoury waffle cones with a variety of fillings - v
- Smoked salmon & crème fraiche on blinis
- Rare roast beef with horseradish on mini toast - df
- Thai beef salad - df
- Oyster and pickled onion vinaigrette - gf, df
- Fetta, peas mint bruschetta - v

HOT CANAPE SELECTION

\$5pp for one additional canape

- Souvlaki spiced cocktail chicken skewers - gf, df
- Vegetable spring rolls with sweet chilli sauce - v, df
- Asian style pork shumai with spicy plum sauce
- Ham hook and potato croquette
- Battered fish Goujons with tangy tartare sauce
- Mini Lamb Kofta, minted yoghurt - gf
- Slow roast pork belly with five spice honey sauce - gf, df
- Seared sea scallop with cauliflower puree and fried leek - gf
- BBQ duck with hoi sin wombok
- Herbed Atlantic salmon with hollandaise sauce - gf
- Mini garlic king prawn skewers - gf, df
- Cocktail savoury frittatas - gf, v
- Asparagus and goat cheese tart - v
- Arancini served with arrabiata sauce

v - vegetarian df - dairy free gf - gluten free



MENU

SWEET CANAPE SELECTION

\$5pp for one additional canape

- Mini brownies
- Assorted petit sweets

SUBSTANTIAL CANAPE SELECTION

\$7pp for one additional canape

- Crumbed lamb cutlet with tomato and capsicum salsa - df
- Chinese mini barbeque pork buns
- Slow cooked beef gourmet party pies
- Battered butterfly prawn cutlet - df
- Beef sliders with truffled aioli - df
- Mushroom ragu sliders - v
- Mini chipolata NYC hot dogs - df

NOODLE BOX SELECTION

\$11pp for one additional canape

- Fish and chips garlic lemon aioli - df
- Mushroom and asparagus risotto parmesan wafer - gf, v
- Salt and pepper calamari and Asian slaw - df
- Slow roast beef brisket and mash potato - gf
- Chicken stir fry, hoisin sauce and hokkien noodle - df

v - vegetarian df - dairy free gf - gluten free



LUNCH & DINNER

Minimum: 40pax

Two course alternate drop ~ \$60 per person

Three course alternate drop ~ \$76 per person

INCLUSIONS

Subject to availability

- Round tables and chairs
- PA system and cordless hand held microphone
- Dedicated on-site parking
- Dance floor
- Menu tent cards
- Projector and screen (Grange Lounge)
- 50" television screen for audio visual

DIETARY REQUIREMENTS

We will plan your meal accordingly, so all guests are satisfied.

Our function planner will work with you to ensure all dietary requirements of your guests are adequately catered for. Most of our menus can be simply modified, otherwise alternative meals can be arranged.

Any special dietary requirements and final numbers must be provided 2 weeks prior to your event.



MENU

COLD ENTREES

- **Confit Salmon Nicoise** – Salmon, potato, cherry tomato, kalamata olive, green bean, egg - df, gf
- **Thai Beef Salad** - Beef strips, vermicelli noodles; coriander, lime and ginger dressing - df, gf
- **Avocado and Prawn Cocktail** – Avocado, prawn, red onion, lime juice, confit tomato - df, gf
- **Confit Chicken Riette** - Confit chicken served with sourdough crisp, cornichons and dill oil - df, gf
- **Caprese salad** – Buffalo mozzarella, vine tomato, fresh basil and balsamic reduction - gf, v
- **Fish Ceviche** - White Fish, avocado, chilli, lime and tomato - df, gf

WARM ENTREES

- **Braised Pork Belly** – Pork belly, sweet potato pure and pickled onion - gf
- **Truffled Mushroom Arancini** - Mushrooms rice and rocket pesto - v
- **Karrage Chicken** - Fried Chicken, wakame, sesame and sriracha mayo - df, gf
- **Pan Roasted Sea Scallop** – Sea scallop cauliflower pure, bacon bits and parsley - gf
- **Asparagus and Feta Tart** - Asparagus, feta, egg, yogurt and watercress - v
- **Compressed Lamb Neck** - Twice cooked lamb neck, broad bean salad and jus - gf
- **Fish Cake Citrus Ponzu Remoulade** - White fish, potato, citrus ponzu, red onion, Chinese cabbage

v - vegetarian df - dairy free gf - gluten free



MENU

MAIN COURSE

- **Seared Salmon Fillet** – Salmon fillet, steamed broccolini, and tomato concasse - gf
- **Pan Roasted Barramundi** - Barramundi, white bean pure and steamed kale - gf
- **Sticky Glazed Salmon** – Teriyaki glazed baked salmon, sweet potato pure and Asian greens - df
- **Rosemary Chicken Breast** – Roasted Chicken breast, creamed corn wilted spinach and jus - gf
- **Portuguese Chicken** – Chicken thigh fillet, peri-peri sauce, quinoa chick pea, barley salad and Harissa Yogurt
- **Confit Duck Leg** - Duck leg, white bean puree, speck, caramelized Brussel sprouts and jus - gf
- **Oven Roasted Lamb Rump** - Roasted garlic sweet potato mash, green pea, and jus - gf
- **Grilled Strip Loin** – Truffle mash potato, green beans and jus - gf
- **Twice Cooked Lamb Shoulder** - Lamb Shoulder, cauliflower and potato pure, chimichurri sauce - gf
- **Slow Roast Beef Short Rib** – Slow braised beef ribs, truffled mash potato, wilted spinach and pan jus - gf
- **Pumpkin, Spinach and Ricotta Rotolo** – Pumpkin, spinach, ricotta, and roasted garlic tomato sauce - v
- **Grilled Cauliflower Steak** – Cauliflower, chick pea puree, chimichurri sauce - v
- **Stuffed Portobello Mushrooms** – Roasted Portobello mushroom, feta cheese, mushrooms duxelles, watercress pure - v

DESSERTS

- **Tiramisu** – Mascarpone, lady finger biscuit, coffee - v
- **Pavlova** – Meringue, vanilla cream, seasonal berries - v
- **Chocolate Lava Cake** – Chocolate soft centred cake and vanilla ice cream - v
- **Crème Caramel** – Egg flan, aromatic baby herbs - v
- **Lemon Meringue Tart** – Lemon Egg custard, short pastry, meringue - v
- **Cheese Plate** - French and Australian cheese plate served with toasted sourdough bread, crisps and fig paste - v
- **Rosemary Brie and Strawberries** – Deep fried brie, strawberry and rosemary jam - v

v - vegetarian df - dairy free gf - gluten free



LUNCH / DINNER BUFFET

\$52 per person

Minimum: 40pax | Maximum: 120pax

Buffet to include:

- Freshly Baked Sourdough Rolls
- Whipped Brown Butter and Sea Salt
- One Slow and Low Cooked Meat
- One Roast Meat
- One Main Buffet Dish
- 2 Salad Option
- 2 Side Dish

Slow and Low Menu

- Smoked Grain Fed Brisket, Homemade Chipotle BBQ Sauce
- Crispy Pork Belly, Palm Sugar Caramel, Cucumber, Mint
- Lamb Shoulder, Lamb Jus, Mint and Cucumber Yoghurt
- Pulled Pork Butt, Homemade BBQ Sauce

Roast Meat Menu

- Hot Smoked AT Salmon, Green Sauce, Green Salad
- Roasted Pork Collar, Gravy
- Harissa Roasted Chicken, Harissa Aioli, Moroccan Couscous
- Grain Fed Beef Rump Roast, Chimichurri Sauce and Beef Jus

Buffet Main Dish Menu

- Smoked Brisket Chilli Sour Cream, Char-Grilled Corn, Guacamole
- Balinese Chicken Curry, Coconut Rice, Crispy Shallot
- Lamb & Rosemary Ragu, Pappardelle, Parmesan Crunch
- Honey, Soy Wings, Sesame, Fried Shallot, Herbs

Salad Menu

- Classic Slaw, Horseradish Twist
- Caesar Salad
- Romesco Pasta Salad
- Wombok Noodle Salad
- Vietnamese Noodle Salad
- Loaded Garden Salad

Side Dish Menu

- Rosemary Heston Spuds, Parmesan.
- Truffled Potato Bake
- Honey Roasted Carrot, Tahini
- Stir Fried Seasonal Veg, Soy, Garlic
- Green Bean, Broccolini, Almond, Citrus
- Smoked Cauliflower, Raisin, Sesame, Pomegranate



LUNCH / DINNER BUFFET

Add Ons

Cold Seafood

+\$14 per person

Charcuterie

+\$11 per person

2 Petite Sweets

+\$7 per person

Petite Sweet Menu

- Yuzu Meringue Tart
- Barn Caramel Bombolini
- Fudge Brownie
- Strawberry, Passionfruit Meringue
- Boysenberry Cheesecake
- Chocolate Cream Puffs
- Caramilk Brulee Tart

Please Note:

Add ons must apply to all guests

Under our current liquor license, we require a substantial meal to be served with bar service of 5hrs or longer.



MENU

CHILDREN'S SELECTIONS

Available with any set plated or buffet menu, per child (U12).

Select one:

- Chicken nuggets, chips and salad - df
- Spaghetti Bolognese
- Fish, chips and salad
- Kids steak, chips and salad

And for dessert: ice cream & chocolate sprinkles - v

One selection plus dessert ~ \$20.00pp

CAKE SERVED

Have your supplied cake served as dessert either plated or bagged

Cake cut and bagged or placed on platters ~ FOC with 2 course meal

Cake plated and served as dessert with vanilla bean cream and berry coulis ~ \$6pp

EXTRA MEALS

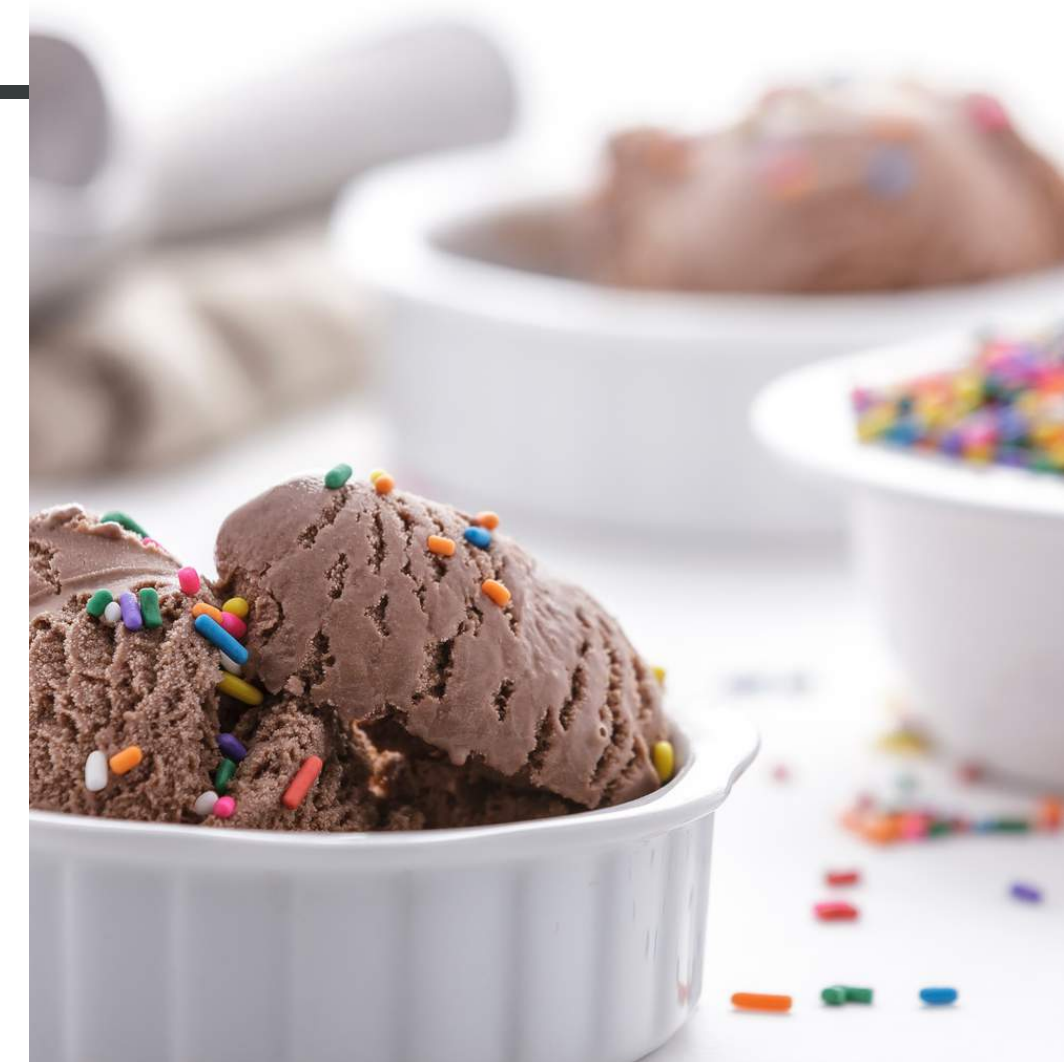
We can organise additional meals for DJs, celebrants, and any other extra guests In most cases any supplier (eg.

DJ, celebrant, emcee

etc.) will just be charged the same amount per person as a regular guest. However, if you would like to organise an alternative time or menu selection, please speak with our function planner.

v - vegetarian df - dairy free gf - gluten free

*If you select cake to be cut and bagged, please supply bags



WEDDING CEREMONIES

Planning your wedding will be one of the most memorable experiences you will create. Sharing it with your family and friends is what makes it a day to remember.

Hold your wedding ceremony and reception at the beautiful Ipswich Turf Club and allow our staff to take care of the important elements so you can relax and enjoy yourself.

Package 1: \$600

Wedding ceremony *with* a wedding reception at The Ipswich Turf Club (includes set up)

Package 2: \$800

Wedding ceremony *without* a wedding reception at The Ipswich Turf Club (includes set up)



BEVERAGES

IEEC BEVERAGE PACKAGE

One hour ~ \$18 per person Three hour ~ \$31 per person
Two hour ~ \$25 per person Four hour ~ \$38 per person
Five hour ~ \$44 per person

To include the following:

Beer ~ Cascade Premium Light, Great Northern Super Crisp, Great Northern Original, Carlton Draught, Corona, 4 Pines, Somersby Cider varieties, Lazy Bear

Wine ~ Sirromet wine featuring red, white & sparkling wine

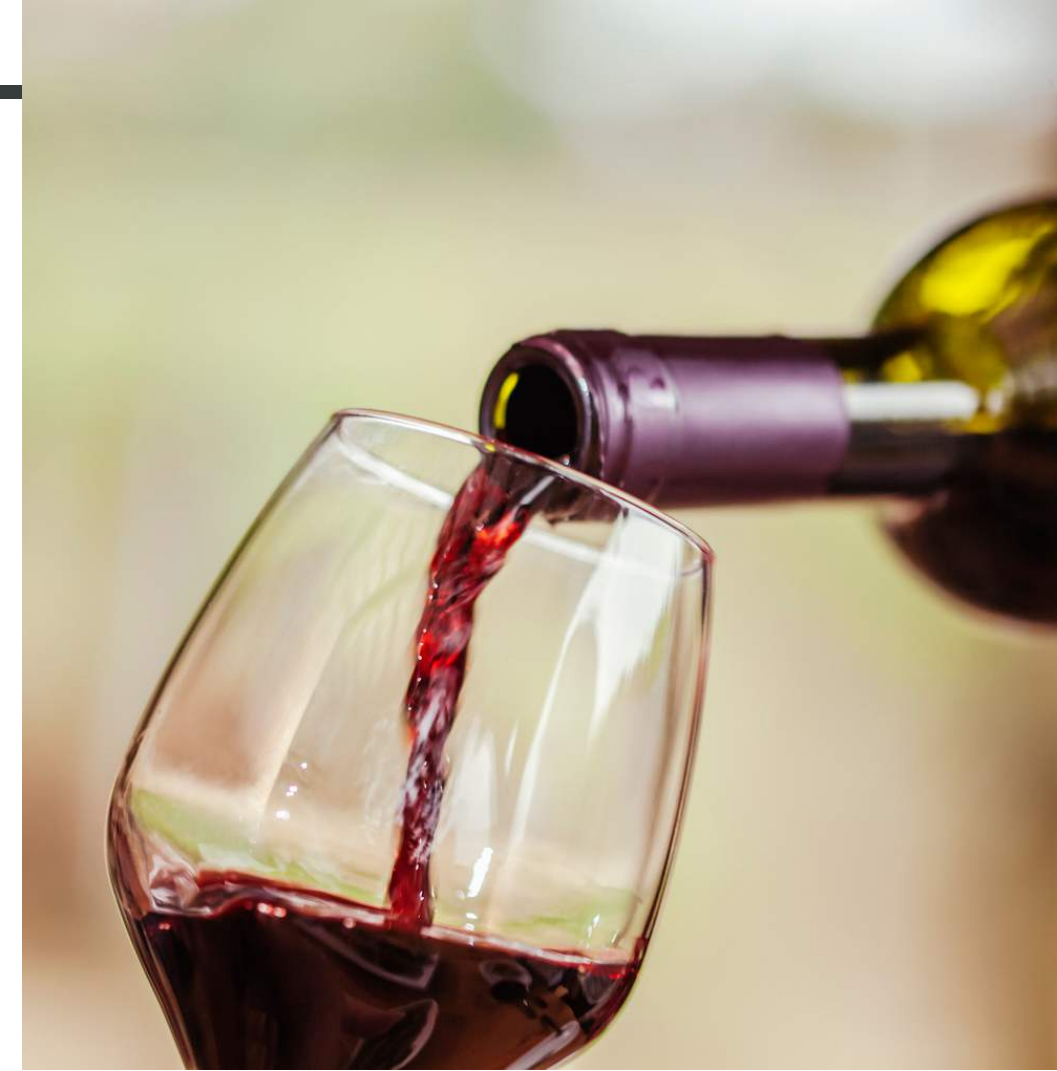
Non-Alcoholic ~ Schweppes soft drinks and Orange Juice

Upgrade to include RTD's + \$17pp

Bundaberg Rum & Cola, Bulleit Bourbon, Johnnie Walker & Cola, Johnnie Walker & Dry, Smirnoff Ice, Gordons Pink Gin & Soda.

Package must apply to all guests over 18

The Ipswich Turf Club proudly practices responsible service of alcohol.



IPSWICH TURF CLUB MAP



TERMS & CONDITIONS

1. A deposit of \$500 is required to confirm a tentative booking. If the deposit is not paid when the signed contract is received, your function booking will remain tentative and may be offered to another party.
2. The \$500 deposit is non-refundable. The amount will be included in your final invoice amount when making payment.
3. A progress payment equal to 50% of the function booking amount for function bookings of \$5,000 or more must be made 4 weeks prior to the function booking date.
4. Full payment must be made 1 week before your function. If the full amount is not cleared funds in the nominated bank account on the function invoice by this date, your function will be cancelled.
5. If your function is cancelled less than 2 weeks before the booking date, a refund will be issued less costs incurred by Ipswich Turf Club.
6. Final numbers, dietary requirements and all other details are due 2 weeks before your event. Any amendments after this date will not be accepted.
7. A 15% surcharge will be applied to your booking if it falls on a public holiday.
8. Prices quoted are current prices (GST inclusive) and are subject to change without notice.
9. Time allocated for functions is six hours, however it is possible to have your function extended past this period for \$100 per hour (or part thereof) as agreed with the Ipswich Turf Club (ITC) Function representative. Please note that room hire for a Wake booking is for a maximum of four hours.
10. For functions which include a catering and beverage package for over 70 guests, the room hire fee is waived. Subject to minimum spend requirements. Please note, a bar tab does not qualify as a beverage package.
11. For functions where no catering is required, an additional fee of \$200 applies to the room hire charge.
12. Bar tabs must be settled on the day. Any unused bar tab credit will be refunded within 30 days of the function date subject to minimum spend requirements being met and at the discretion of the ITC.
13. Under the ITC's Liquor Licence conditions, liquor cannot be brought onto or removed from the ITC licenced site.
14. No external catering nor any other food or beverage products not provided by ITC is permitted onsite.
15. The hirer is financially responsible for any damages suffered to ITC property and equipment during the function.
16. The ITC will take necessary care but cannot accept responsibility for damage or loss of property left on the ITC premise before, during and after functions. Responsibility for any insurance lies with the hirer if he/she so desires.
17. It is the responsibility of the hirer to provide place cards, seating charts/stands, and any other specific decorations not included in your function package. Any extra costs incurred by the ITC will be charged to the function booking.
18. Access to your function room before your event can be limited due to our racing schedule and other bookings. Please speak with our functions staff for more information.
19. 18th/21st birthday parties, bucks/hens parties and any other function the ITC deem necessary will be required to pay a fee of \$350.00 per 50 guests of part thereof for security personnel. Prices subject to change without notice.
20. All functions must be finished by midnight. For functions that require bar service, last drinks will be called at 11:30pm and service will cease at 11:45pm. Any extra costs incurred by the ITC for hours beyond this will be charged to the function booking.
21. The ITC will adhere to Responsible Service of Alcohol guidelines at all times as required by law. ITC staff and representatives have the right to exclude any guest/s if they do not comply with the directions.
22. The ITC has the right to end a function without notice and without compensation if guests are abusive towards staff and/or if staff are feeling threatened. The ITC have zero tolerance towards abuse and the safety of our guests and staff is mandatory.
23. As a condition of entry, all guests must comply with all Government legislation including directives and ITC guidelines.
24. Early access time before 8am or after 4pm on weekdays and 12pm on weekends may incur a minimum charge of \$100 per hour. Prices subject to change.



IPSWICH EVENTS AND ENTERTAINMENT CENTRE

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