



Ipswichturfclub

Conferences & Meetings Guide



OUR STORY

Conveniently located just 30 minutes west of Brisbane and one hour east of Toowoomba, Ipswich Turf Club is one of South East Queensland's most unique and versatile event destinations.

As the home of approximately 43 thoroughbred race meetings each year, including the iconic TAB Ipswich Cup, the club blends the excitement of racing with premium function and event facilities. Whether you're hosting an intimate celebration, corporate event or large-scale gathering, our diverse range of indoor and outdoor spaces can be tailored to suit your needs.

From the charm and character of our historic racecourse to our modern function facilities, Ipswich Turf Club is renowned for exceptional hospitality, outstanding service and memorable experiences. Our Grange Lounge accommodates up to 220 guests banquet-style and is equipped with state-of-the-art audio-visual technology, making it ideal for conferences, gala dinners and special occasions.

Our expansive outdoor spaces, featuring both covered and open-air areas, provide the perfect setting for family fun days, festivals, markets, expos and trade shows. Guests also enjoy complimentary on-site parking, with Bundamba Railway Station located just 1.5 kilometres away for easy access.

Our experienced Functions Team will work with you to bring your event to life, whether you're planning a wedding ceremony or reception, birthday, engagement, anniversary, hens or bucks celebration, school formal, Christmas party, wake, reunion, conference, seminar, workshop, board meeting, charity event or community gathering.

Combining the heritage and atmosphere of a historic racecourse with contemporary facilities and personalised service, Ipswich Turf Club offers a distinctive venue where every event becomes an unforgettable experience.

GRANGE

Cocktail: 300 Seated: 200 Theatre: 300

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.

The Grange Lounge is 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.



IPSWICH RACING MUSEUM

Cocktail: 50 Theatre: 40

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.



EYE LINER

Cocktail: 200 Seated: 100 Theatre: 100

Enter via the grand terrazzo staircase to the 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.



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: 60

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.



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.



GRANGE GARDEN

Cocktail: 500

The Grange Garden is located on the ground floor of the Grange Lounge. 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.



THE BARN

Cocktail: 250 Seated: 120

The Barn Room is a charming and versatile function space, ideal for weddings, birthdays, corporate events, and private celebrations.

Featuring a warm, rustic atmosphere with modern facilities, it can be configured for both seated and cocktail-style events. Complete with a private bar, flexible floor plans, and quality catering options. The Barn Room provides the perfect setting for creating memorable occasions.



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 ~ \$550
Cocktail: 300 Seated: 200 Theatre: 300

Grange Lounge Half ~ \$400
Cocktail: 150 Seated: 100 Theatre: 150

Grange Gardens ~ \$550
Cocktail: 500

Eye Liner Lounge ~ \$400
Cocktail: 200 Seated: 100 Theatre: 100

The Barn ~ \$400
Cocktail: 250 Seated: 120 Theatre: 100

Ipswich Racing Museum ~ \$250
Cocktail: 50 Theatre: 40

Trackside Lounge ~ \$400
Cocktail: 250 Seated: 60

Viewing Terrace ~ \$250
Cocktail: 500

ADDITIONAL EQUIPMENT

Additional pads, pens & mints - \$5 per person

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
- Raised stage and/or projector screen hire (upon request)
- Airconditioning
- On-site complimentary parking

Function Space Name	Area	Length	Width
The Grange	330m2	23.6m	14m
The Grange Half	165m2	11.8m	14m
Ipswich Racing Museum	145m2	15.2m	9.6m
Eye Liner Lounge	158m2	22m	7.2m
Trackside Lounge	240m2	21m	11m
Viewing Terrace	890m2	32m	24m
Outdoor Area	80,000m2		



PACKAGES

CONTINENTAL BREAKFAST BUFFET OR SERVED AT TABLE

\$35 per person

Includes:

- Chilled orange juice
- Freshly brewed Arabica coffee and selection of teas
- Seasonal fruit platter
- Plain croissants served with fruit preserves
- Ham and cheese croissant
- Assortment of Danish pastries

FULL BREAKFAST BUFFET

\$50 per person

- Chilled orange juice
- Freshly brewed Arabica coffee and selection of teas
- A selection cereals and milk
- Assorted croissants & Danish pastries served with fruit preserves
- Seasonal fruit platter
- Grilled bacon
- Chipolata sausages
- Parmesan crusted roma tomatoes
- Scrambled eggs
- Hash browns

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 two weeks prior to your event.

PLATED BREAKFAST BUFFET

\$55 per person

- Chilled orange juice
- Freshly brewed Arabica coffee and selection of teas
- Bircher muesli

And one selection from the following:

- Smashed avocado, feta, rocket, poached eggs, slow roasted tomato, sourdough toast
- Spanish omelette, potato, saffron, chorizo, onion, garlic
- Big breakfast, scramble egg Turkish toast, grilled bacon, chipolatas sausage, grilled tomato
- Silver dollar pancake, berry compote, vanilla cream
- Vegetarian frittata, eggs, feta, cheddar, spinach, onion



DAY DELEGATE PACKAGE 1

Requires minimum 50 pax or \$4,000 minimum spent for the Grange Lounge
All other spaces require a minimum of 30 pax or \$2,400 minimum spend

FULL DAY

\$80 per person

- Linen, Tables and Chairs
- Room Hire 8:30am – 5pm
- PA System and Cordless Hand-Held Microphone
- On-Site Secluded Parking
- Whiteboard & Markers
- Projector Screen (Grange Room)
- Iced Water and Mints
- Pads And Pens
- 50” Television Screens for Audio Visual

On Arrival

- Freshly Brewed Arabica Coffee and Selection of Teas
- Upgrade With Assorted Danish Pastries \$7 Per Person

Morning Tea

- Freshly Brewed Arabica Coffee and Selection of Teas
- Chef Choice of one Sweet - Savoury or Healthy Option, And Seasonal Fruit Platter

Lunch

- Selection Of Sandwiches, Wraps, and Chef Choice Hot Selection Accompanied by Orange Juice
- Freshly Brewed Arabica Coffee and Selection of Teas

Additional 15% Surcharge for Dietary Bread Requirements .

Afternoon Tea

- Freshly Brewed Arabica Coffee and Selection of Teas
- Chef Choice of one Sweet - Savoury or Healthy Option, And Seasonal Fruit Platter



DAY DELEGATE PACKAGE 2

Requires minimum 50 pax or \$4,500 minimum spent

FULL DAY

\$90 per person

- Linen, Tables and Chairs
- Room Hire 8:30am – 5pm
- PA System and Cordless Hand-Held Microphone
- On-Site Secluded Parking
- Whiteboard & Markers
- Projector Screen (Grange Room)
- Iced Water and Mints
- Pads And Pens
- 50” Television Screens for Audio Visual

On Arrival

- Freshly Brewed Arabica Coffee and Selection of Teas
- Upgrade With Assorted Danish Pastries \$7 Per Person

Morning Tea

- Freshly Brewed Arabica Coffee and Selection of Teas
- Chef Choice of one Sweet - Savoury or Healthy Option, And Seasonal Fruit Platter

Afternoon Tea

- Freshly Brewed Arabica Coffee and Selection of Teas
- Chef Choice of one Sweet - Savoury or Healthy Option, And Seasonal Fruit Platter

Lunch

Hot Lunch Buffet to Include:

- One Roast or Slow and Low Cooked Meat
 - Roasted Pork Collar, Gravy
 - Lemon, Thyme, Roasted Chicken, With Home Made Stuffing
 - Grain Fed Beef Rump Roast, Chimichurri Sauce and Beef Jus
 - Pulled Pork Butt, Homemade BBQ Sauce
 - Smoked Grain Fed Brisket, Homemade Chipotle BBQ Sauce
- One Buffet Main Dish
 - Smoked Brisket Chilli Sour Cream, Char-Grilled Corn, Guacamole
 - Balinese Chicken Curry, Crispy Shallot
 - Pork and Beef Ragu, Penne
 - Honey, Soy Wings, Sesame, Fried Shallot, Herbs
- Fresh Garden Salad
- Roast Potatoes, Pumpkin & Seasoned Vegetable
- Steamed Rice
- Thai Noodle Salad
- Freshly Baked Dinner Rolls
- Orange Juice, Mineral Water, Freshly Brewed Arabica Coffee and Selection of Tea



MORNING OR AFTERNOON

MORNING OR AFTERNOON TEA BREAK

\$20 per person

- Freshly Brewed Arabica Coffee and Selection of Teas
- Chef Choice of one Sweet - Savoury or Healthy Option, And Seasonal Fruit Platter
- Upgrade With Assorted Danish Pastries \$7 Per Person

Sweet Option

\$10pp for one additional

- Fresh Baked Scone, Vanilla Cream, and Strawberry Jam
- Chocolate Brownies
- Assorted Danish
- Assorted Donuts
- Assorted Lamingtons

Savoury Option

\$10pp for one additional

- Homemade Sausage Roll
- Assorted Mini Quiche and Frittata
- Cheddar Cheese and Smoked Ham Muffins

Healthier Options

\$10pp for one additional

- Homemade Granola and Muesli Bars
- Protein Bowls
- Crisps And Dips

Sandwich and Wraps Bar

\$25 per person

Selection Of Sandwich, Wraps, and Chef Choice Hot Selection Accompanied by Orange Juice and Freshly Brewed Arabica Coffee and Selection of Teas
Additional 15% Surcharge for Dietary Bread Requirements .

Arrival Instant Tea and Coffee \$5 Per Person

Arrival Freshly Brewed Tea and Coffee \$10 Per Person



LUNCH

Minimum: 50pax

HOT LUNCH BUFFET

\$50 per person

- One roast or slow and low cooked meat
 - Roasted pork collar, gravy
 - Lemon, thyme, roasted chicken, with home made stuffing
 - Grain fed beef rump roast, chimichurri sauce and beef jus
 - Pulled pork butt, homemade BBQ sauce
 - Smoked grain fed brisket, homemade chipotle BBQ sauce
- One buffet main dish
 - Smoked brisket chilli sour cream, char-grilled corn, guacamole
 - Balinese chicken curry, crispy shallot
 - Pork and beef ragu, penne
 - Honey soy wings, sesame, fried shallot, herbs
- Fresh garden salad
- Roast potatoes, pumpkin and seasoned vegetable
- Steamed rice
- Thai noodle salad
- Freshly baked dinner rolls
- Orange juice, mineral water, freshly brewed Arabica coffee and selection of tea

EXTRAS

POST CONFERENCE REFRESHMENTS

\$25 per person

- Chef Choice of One Cold and one Hot Canape and one Hour of Standard Soft Drink Package





IPSWICH TURF CLUB MAP



TERMS & CONDITIONS

- 1.A deposit of \$500 is required to confirm a tentative booking. If the deposit is not paid, your function room and date are not secured.
- 2.A 15% surcharge will be applied to bookings falling on public holidays.
- 3.Any Sunday booking will incur a 15% surcharge.
- 4.Please note a payment processing fee of 0.99% is added to card purchases.
- 5.A booking will only be confirmed after receipt of the deposit and completed contract, acknowledging the above information is agreed.
- 6.Prices quoted are current prices (GST inclusive) and are subject to change without notice.
- 7.Time allocated for functions is six hours. Extensions are possible at \$100 per hour (or part thereof) as agreed with the Ipswich Turf Club Function Manager/Supervisor. Room hire for a Wake is limited to a maximum of four hours.
- 8.Minimum spends:
Weekday functions – \$2,000.
Weekend functions – \$3,000.
 - a. For functions where no catering is required, a minimum charge of \$500 applies.
- 9.Cancellation Policy: All cancellations must be provided in writing and acknowledged by Ipswich Turf Club to be considered valid. Cancellation terms are subject to the club’s discretion.
 - oMore than 60 days before the event – Full refund of your deposit or option to transfer to another available date.
 - o30 to 59 days before the event – Deposit is retained, with no further charges.
 - o15 to 29 days before the event – 50% of the estimated total spend is payable.
 - oLess than 14 days before the event – 100% of the estimated total spend is payable.
- 10. Final Guest Numbers: Final guest numbers must be confirmed two weeks prior to your function date. No changes can be made after this time.
- 11. Dietary Requirements: All dietary requirements must be finalised two weeks prior to your function. Plated meals can accommodate specific needs, while canapé and buffet menus should be chosen with guest requirements in mind, as individual modifications may be limited. While all care is taken, the kitchen handles a wide range of products, including those with a high risk of allergens. Meals will be prepared to the best of our ability, but diners are responsible for their own consumption. A 15% surcharge is added to cover the cost of dietary requirements
- 12. Full payment must be made 7 days prior to the function date. Should numbers change after this date, no refund will be issued, and further payment may be required.
- 13. 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.
- 14. Under the Ipswich Turf Club’s liquor licence conditions, liquor cannot be brought onto or removed from the Ipswich Turf Club site.
- 15. No external catering nor any food or beverage source not provided by Ipswich Turf Club is permitted onsite.
- 16. The hirer is financially responsible for any damages suffered to the Club’s property and equipment during the function.
- 17. The Club will take necessary care but cannot accept responsibility for damage or loss of property left on Club premises before, during, or after functions. Responsibility for any insurance lies with the hirer if desired.
- 18. 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.
- 19. Access to your function room before your event may be limited due to our racing schedule and other bookings. Please speak with our function staff for more information.
- 20. 18th/21st birthday parties, bucks/hens parties, and any other function Ipswich Turf Club deems necessary will be required to pay a fee of \$350.00.
- 21. All functions must finish by midnight. For functions requiring bar service, last drinks will be called at 11:30pm and service will cease at 11:50pm.
- 22. The Ipswich Turf Club will always adhere to Responsible Service of Alcohol guidelines. Staff have the right to exclude a guest/s if they do not comply with directions.
- 23. The Ipswich Turf Club has the right to end a function without notice and without compensation if guests are abusive towards staff or if staff feel threatened. The Ipswich Turf Club has zero tolerance towards abuse.
- 24. As a condition of entry, all guests must comply with all Government legislation, directives, and Ipswich Turf Club guidelines.



Ipswichturfclub

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