



Ipswichturfclub

Function 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.



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.



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.



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
Extra Option include Chair Cover + Sash - \$750
Cocktail: 300 Seated: 200 Theatre: 300

Grange Lounge Half ~ \$400
Extra Option include Chair Cover + Sash - \$600
Cocktail: 150 Seated: 100 Theatre: 150

Grange Gardens ~ \$550
Cocktail: 500

Eye Liner Lounge ~ \$400
Extra Option include Chair Cover + Sash - \$600
Cocktail: 200 Seated: 100 Theatre: 100

The Barn ~ \$400
Extra Option include Chair Cover + Sash - \$600
Cocktail: 250 Seated: 120 Theatre: 100

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

Trackside Lounge ~ \$400
Extra Option include Chair Cover + Sash - \$600
Cocktail: 250 Seated: 60

Viewing Terrace ~ \$250
Cocktail: 500

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
- Dance floor available \$100 per event
- Chair covers + coloured sash \$200

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		



COCKTAIL PARTY

CANAPES & BEVERAGES

One hour \$45 per person
Includes four canape selection

Two hour \$60 per person
Includes six canape selection

Three hour \$125 per person
Includes six canape selection, one substantial canape or one noodle box and three hour IEEC beverage package

Four hour \$155 per person
Includes six canape selection, two substantial canapes, one noodle box and four hour IEEC beverage package

ADD \$20PP FOR SPIRITS AND RTD PACKAGE

INCLUSIONS

Subject to availability

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

Add a three or four hour beverage package to any one or two hour canapé package to create the perfect food and beverage experience.

Please speak to our functions coordinator for a tailored package



MENU

COLD CANAPE SELECTION

\$7pp for one additional canape

- Selection of sushi roll – gf
- Vietnamese rice paper rolls – gf
- Cherry tomato, bocconcini and fresh basil – gf, v
- Rare roast beef with horseradish cream on mini toast
- Oyster with sriracha and coriander dressing – gf A
- Smoked salmon, cream cheese, red onion and capers on blinis I
- Fetta, pea and mint tartlet - v

HOT CANAPE SELECTION

\$7pp for one additional canape

- Souvlaki spiced cocktail chicken skewer – gf
- Satay cocktail chicken skewer – gf
- Vegetable spring rolls with sweet chilli sauce – v
- Beef spring rolls with tomato sauce
- Bacon, mac and cheese croquettes
- Battered fish goujons with tartare sauce I
- Lamb kofta with tzatziki sauce – gf
- Maple glazed pork belly – gf
- Arancini with tomato and capsicum salsa
- Asparagus and goats cheese tarts – v
- Garlic king prawn skewer
- Cocktail savoury frittatas – gf, v
- Asian pork and prawn shu mai with plum sauce
- Scallops with ginger and miso butter – gf A
- Battered butterflied prawn cutlet with cocktail sauce

v - vegetarian df - dairy free gf - gluten free

SWEET CANAPE SELECTION

\$7pp for one additional canape

- Mini brownies
- Assorted petit sweets

SUBSTANTIAL CANAPE SELECTION

\$12pp for one additional canape

- Chinese mini-BBQ pork buns
- Gourmet beef and stout pies
- Cheeseburger sliders
- Southern fried chicken sliders with apple slaw
- Mini chipolata hotdogs
- Mini lobster and slaw rolls M
- Pulled pork boa buns with apple slaw - gf

NOODLE BOX SELECTION

\$15pp for one additional canape

- Fish and chips with lemon and aioli I
- Hand cut panko crumbed calamari with chips and Asian slaw I
- Slow cooked beef brisket with mash – gf
- Hoisin chicken stir fry with hokkien noodles
- Chipotle pulled pork and mash - gf
- Crumbed lamb cutlet with tomato, capsicum salsa and mash



LUNCH & DINNER

Two course alternate drop ~ \$80 per person

Three course alternate drop ~ \$100 per person

Minimum: 50pax | Maximum: 150pax

INCLUSIONS

Subject to availability

- Round tables and chairs
- PA system and cordless hand held microphone
- Dedicated on-site parking
- Menu 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 two weeks prior to your event.



MENU

COLD ENTREES

- Thai beef salad, Asian herbs, rice noodles, Thai dressing - gf
- Avocado and prawn cocktail, blistered tomato, cocktail sauce - gf A
- Caprese salad, tomato, buffalo mozzarella, olive tapanade - gf, v
- Confit chicken rilletes, crispy sourdough bread, onion jam
- Asparagus and fetta tart, mixed leaf salad - v
- Smoked salmon salad, spinach pinenuts, orange dressing - gf A

WARM ENTREES

- Braised pork belly, apple puree, broccolini - gf
- Thai fish cakes, herb and peanut salad, sweet chilli sauce M
- Lamb esetadas, marinated lamb skewer, tabbouleh salad, tzatziki - gf
- Truffled mushroom arancini, rocket pesto - v
- Pork polpette, mash potato, spicy tomato sauce - gf
- Southern fried chicken, apple slaw, ranch - gf
- Char sui pork lettuce cups, rice, cos, Asian salad - gf

MAIN COURSE

- Portuguese chicken, potato gratin, broccolini peri peri sauce - gf
- Teriyaki salmon, sweet potato mash, Asian greens - gf A
- Char grilled striploin, truffled mash, beans, jus - gf
- Roasted lamb rump, sweet potato mash, minted pea puree, jus - gf
- Pumpkin, spinach and ricotta cannelloni, tomato and basil sauce - v
- Moroccan roasted cauliflower, pumpkin mash, chimicurri sauce - vegan
- Beef short rib, grilled polenta, braised red cabbage, jus - gf
- Pan seared barramundi, grilled asparagus and miso butter sauce - gf A
- Roast chicken supreme, balsamic roast tomato, garlic mash, herb oil - gf
- Stuffed portabello mushroom, goats cheese, vegetable medley, salad greens - v
- Roast beef, celerac mash, minted peas, honey carrots, jus - gf
- Grilled pork striploin, mash potato, pineapple and jalapeno salsa - gf

DESSERTS

- Pavlova- meringue, vanilla cream, mixed berries - gf
- Chocolate lava cake- chocolate soft centered cake and vanilla ice cream
- Lemon meringue tart- lemon custard, short pastry, meringue
- Vanilla pana cotta- biscotti, mixed berries - gf
- Crème brulee- vanilla custard, caramelized sugar, fresh berries - gf
- Blueberry cheesecake- cream cheese, ginger crumbs, blueberry compote

v - vegetarian df - dairy free gf - gluten free



LUNCH / DINNER BUFFET

\$70 per person
Minimum: 50pax | Maximum: 200pax

Buffet to include:

- Freshly baked sourdough rolls
- P/C Butter
- One slow and low cooked meat
- One roast meat
- One main buffet dish
- Two salad option
- Two side dishes

Slow and Low Menu

- Smoked grain fed brisket, homemade chipotle BBQ sauce - gf
- Crispy pork belly, palm sugar caramel, cucumber, mint - gf
- Lamb shoulder, lamb jus, mint and cucumber yoghurt - gf
- Pulled pork butt, homemade BBQ sauce - gf

Roast Meat Menu

- Hot smoked salmon, green sauce, green salad - gf A
- Roasted Pork Collar, Gravy - gf
- Lemon, thyme, roasted chicken, with home made stuffing - gf
- Grain fed beef rump roast, chimichurri sauce and beef jus - gf

Buffet Main Dish Menu

- Smoked brisket chilli sour cream, char-grilled corn, guacamole - gf
- Balinese chicken curry, coconut rice, crispy shallot - gf
- Pork and beef ragu, penne - gf
- Honey, soy wings, sesame, fried shallot, herbs - gf

Salad Menu

- Classic slaw, horseradish twist - gf
- Caesar salad - gf
- Romesco pasta salad
- Wombok noodle salad - gf
- Vietnamese noodle salad - gf
- Loaded garden salad - gf

Side Dish Menu

- Rosemary heston spuds, parmesan - gf
- Truffled potato bake - gf
- Honey roasted carrot, tahini - gf
- Stir fried seasonal vegetables, soy, garlic - gf
- Medley mixed vegetables - gf
- Cauliflower cheese bake - gf

v - vegetarian df - dairy free gf - gluten free



LUNCH / DINNER BUFFET

Extras

Cold Seafood (Prawns & Bug) - Add \$40 per person M

Charcuterie - Add \$25 per person

Petite Sweets - Add \$20 per person for 2 items

Petite Sweet Menu

- Creme caramel gf
- Fudge brownie
- Strawberry, passionfruit pavlova gf
- Mixed berry cheesecake gf
- Chocolate cream puffs
- Coffee creme brulee gf

v - vegetarian df - dairy free gf - gluten free

Extras must apply to all guests. Under our current liquor license, we require a substantial meal to be served with bar service of 4hrs or longer.



PLATTER MENU

Platters will serve 10 - 15 people.

Platters are presented with disposable plates and napkins.

Aussie Platter \$130

Party Pies, Sausage Rolls, Mini Quiches, Mini Pizzas, & BBQ
Meatballs

Asian Platter \$130

Steamed Dim Sims, Curry Samosas, Vegetable Spring rolls,
Satay Chicken Skewers & Wontons

Sandwich Platter \$120

An Assortment Of Fresh Sandwiches

Slider Tower \$140

Cheeseburger Sliders, Southern Fried Chicken Sliders & Pulled
Pork Sliders

For platter-only functions, room hire is limited to 3 hours and is charged at the applicable room hire rate. A minimum bar spend of \$1,000 also applies.



MENU

CHILDREN'S SELECTIONS

Available with any set plated or buffet menu, per child (under 12 years).

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 ~ \$25.00pp

CAKE SERVED

Have your supplied cake served as dessert either plated or plattered

Cake cut and placed on platters ~ \$5pp

Cake plated and served as dessert with vanilla bean cream and berry coulis ~ \$10pp

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: \$1,000

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

Package 2: \$1,300

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



BEVERAGES

IEEC BEVERAGE PACKAGE

Three hour ~ \$65 per person

Four hour ~ \$75 per person

To include the following:

Beer ~ Assorted tap and packaged beer

Wine ~ Selection of red, white and sparkling wine

Non-Alcoholic ~ Schweppes soft drinks and Orange Juice

Upgrade to include RTD's and poured spirits + \$20pp

Selection of premium RTD'S

Package must apply to all guests over 18. The Ipswich Turf Club proudly practices responsible service of alcohol.





IPSWICH TURF CLUB MAP



TERMS & CONDITIONS

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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