
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.

The venue also boasts the Eye Liner Lounge, perfect for those dining occasions of up to 120 people. The newly refurbished old tote building now housing the Ipswich Racing Museum is also an ideal place to entertain.

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.

FUNCTIONS

Whether you are organising a birthday party, gala dinner or sports presentation, the Ipswich Events & Entertainment Centre is the perfect venue for your next special event.

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

Located only 30 minutes west of Brisbane, we have multiple refurbished and new function rooms ready to host your next celebration.

Contemporary menus combined with exceptional hospitality and service will provide you with a top-class celebration.



GRANGE LOUNGE

Cocktail: 500 Seated: 260 Theatre: 500 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 southern end is also used as the Member's Lounge on race days. The northern room has a separate staircase entry from the breezeway.

The balcony overlooks the track down the home straight while the glass frontage is perfect to take in the views while inside. The staircase offers brides a stunning photo backdrop or an impressive entrance to any premium event. Lift access is available. The Grange Lounge links with the Eye Liner Lounge and grandstand.

EYE LINER LOUNGE

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

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

Situated at grandstand level, the Eye Liner Lounge 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.

UPPER VIEWING TERRACE

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 space also has access to a bar and tote facilities.

LOWER VIEWING TERRACE / SAILS

This area offers a covered venue to take advantage of the great outdoors while either enjoying a sit-down dinner or casual lunch time event. Ideal for those occasions when you want to bring extra activities to the event such as a jumping castle or animal farm.

ROOM HIRE

For functions using the Eye Liner Lounge and Ipswich Racing Museum, The Grange Half and Trackside Lounge and all outdoor areas with 70 guests or more plus a food and beverage package, there is no room hire fee. Functions with less than 70 guests will incur the respective room hire fee.

The Grange Lounge require a minimum of 150 guests plus a food and beverage package to incur no room hire fee.

ROOM RATES

Grange Lounge ~ \$500

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

Grange Lounge Half ~ \$350

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

Eye Liner Lounge ~ \$350

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

Ipswich Racing Museum ~ \$200

Cocktail: 100 Theatre: 40 Classroom: 20

Trackside Lounge ~ \$200

Viewing Terrace ~ \$200



Function Package



Function Inclusions

All function bookings include the following:

Six hours of function room hire

Your choice of coloured tablecloths and coloured cloth napkins

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



Additional Function Styling \$15 per person

Lycra chair covers in either black or white, and your choice of sash colour

Skirted cake table

6m White or black chiffon backdrop with fairy lights

Choice from a range of centrepieces for each of your guest tables and

MENU

COCKTAIL PARTY

- Scattered Cocktails tables
- Scattered tea lights candles
- Scattered Occasional seating
- Room Hire when reach minimum spend
- PA system and cordless hand held microphone
- On-site secluded parking
- Projector and screen (Grange Room)
- 50" television screens for audio visual

One hour \$33 per person

Includes six canape selection and one hour IEEC beverage package

Two hour \$46 per person

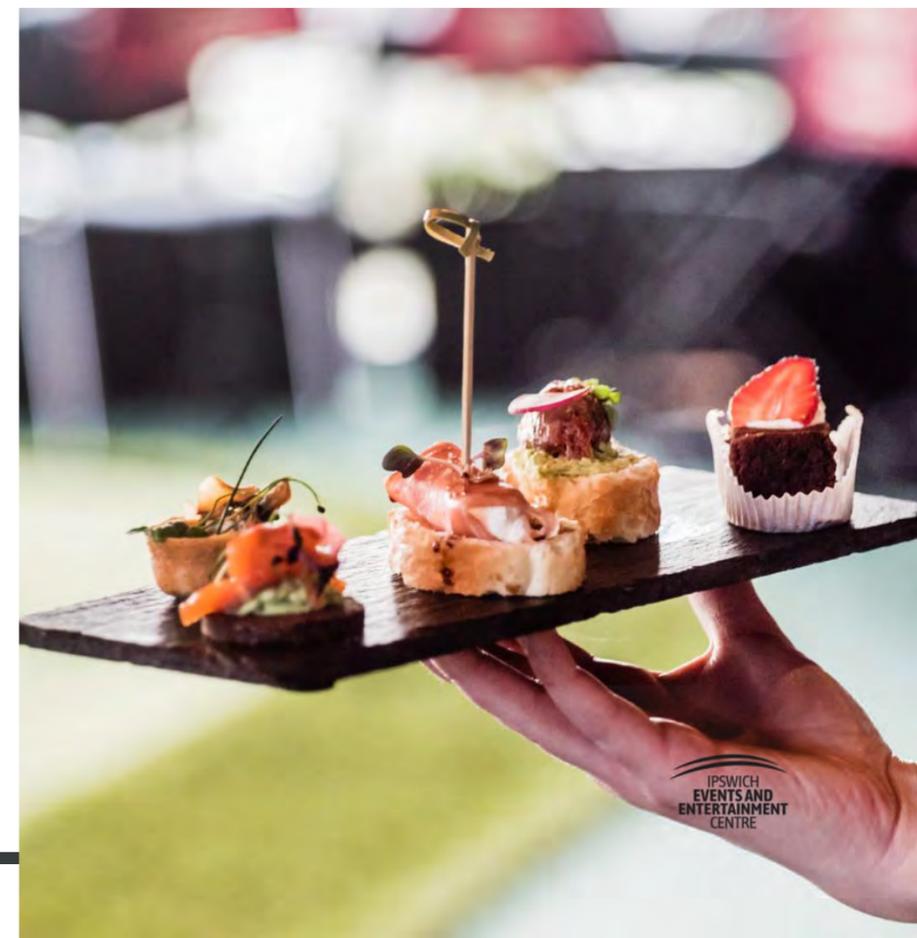
Includes eight canape selection and two hour IEEC beverage package

Three hour \$65 per person

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

Four hour \$75 per person

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



MENU

COLD CANAPE SELECTION

\$3.50 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

\$3.50 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

\$3.50 for one additional canape

- Mini brownies
- Assorted petit sweets

SUBSTANTIAL CANAPE SELECTION

\$5.50 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

\$9.00 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

PACKAGES

All functions include:

- Black or white linen
- Round tables and chairs
- PA system and cordless hand held microphone
- Dedicated on-site parking
- Dance floor
- Two menu tent cards per table
- Projector and screen (Grange Lounge)
- 50" television screens for audio visual

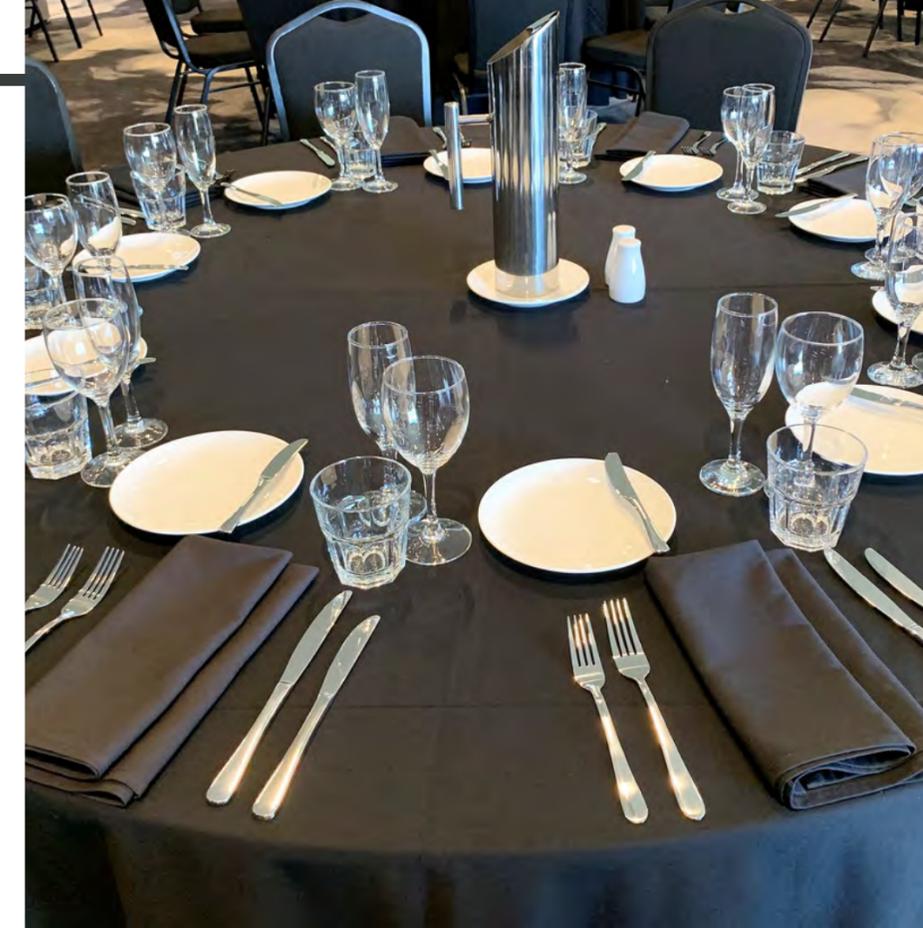
Two course menu set or alternate drop ~ \$53 per person

Three course menu set or alternate drop \$67 per person

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.



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

- **Petit Beef Fillet** - Bacon wrapped petit fillet of beef, béarnaise sauce - gf
- **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 been 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 Eye Fillet** – 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



BANQUET FEAST MENU

Feasting menus are a great option for dining. Keep it clean and simple to allow for dinner service to flow seamlessly. We take pride and we can tailor your menu to suit your requirements.

All functions include:

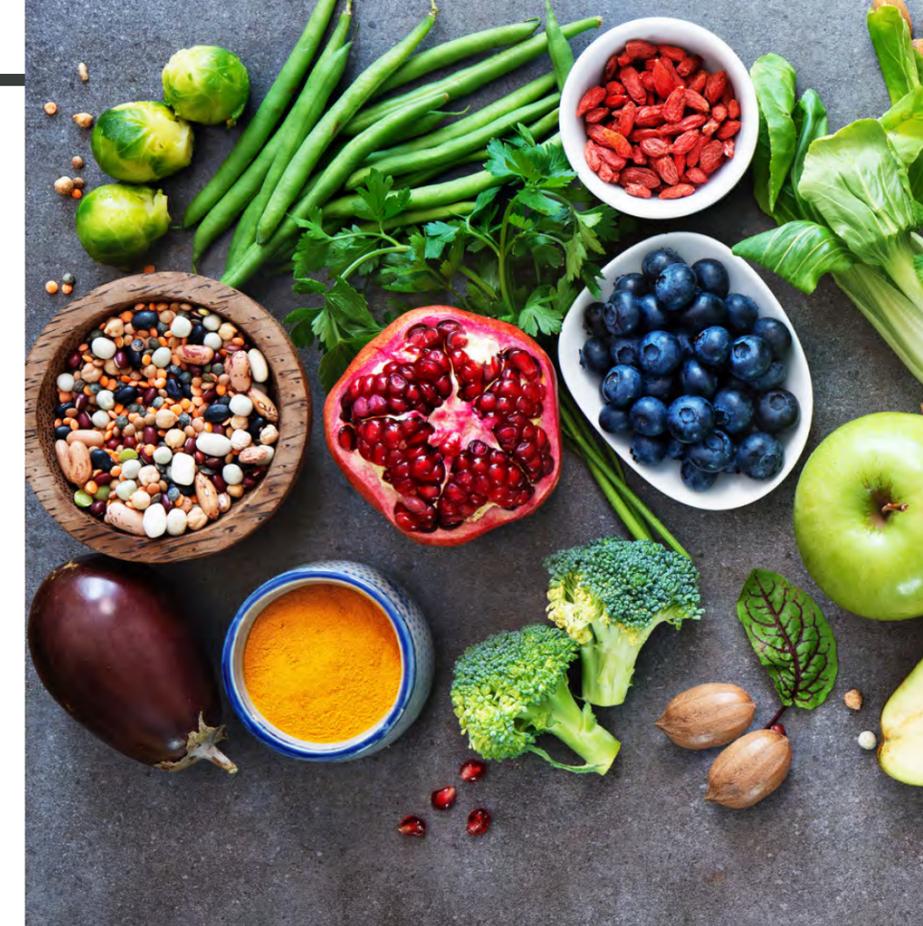
- Black or white linen
- Round tables and chairs
- PA system and cordless hand held microphone
- Dedicated on-site parking
- Dance floor
- Two menu tent cards per table
- Projector and screen (Grange Lounge)
- 50" television screens for audio visual

MENU INCLUDES

Sourdough baguette and butter, two starters, two main dishes, three side dishes, selection of hand crafted petite sweets and cakes and cheese platter.

Banquet Feast Menu ~ \$70 per person

Additional starter add \$15pp; additional main dish add \$35pp; additional side dish add \$8pp; additional dessert add \$12pp



BANQUET FEAST MENU

STARTERS

- Chicken terrine, pickles, mustard and crusty bread - df, gf
- Caprese salad , buffalo mozzarella, tomato, fresh basil - v, gf
- Salmon Nicoise, potato, green beans kalamata olive - df, gf
- Charcuterie platter, cured meats and salamis, pickle veggies and sun dried tomato - df
- Dips and crisps assorted dips served with assorted crisps
- Smoked salmon cream cheese and horseradish mouse
- Peri Peri chicken bites and Spanish pilaff - df, gf
- Ham hook and potato croquette and smashed pea
- Tempura prawn and ponzu aioli - df
- Roasted pumpkin, feta, pine nuts and wilted kale - v, gf

MAIN COURSE

- Slow roast Mediterranean style lamb shoulder preserved lemon and herbs - df, gf
- Braise beef ribs soy and Chinese greens - df
- Peri-peri charred grilled butterflied chicken - df, gf
- Whole roasted Beef fillet root Vegetable and jus - gf
- Side salmon pickled fennel and salsa verde - df, gf
- Pappardelle Pasta and beef Raghu
- Braised beef cheek creamy polenta - gf
- Slow cooked lamb shanks and cous cous
- Italian porchetta Roasted apple and fennel - gf
- Rotolo rolled pasta staffed with pumpkin ricotta cheese spinach roasted pepper sauce - v
- Sweet and sour tofu and rice noodles - df, gf, v
- Truffled mushroom risotto - gf, v

v - vegetarian df - dairy free gf - gluten free



BANQUET FEAST MENU

SIDE DISHES

- Honey roasted carrots and harissa yoghurt - gf, v
- Parmesan garlic roasted potato - gf, v
- Fresh pear, rocket, blue cheese and candid pecan, balsamic glaze - gf, v
- Garden salad - gf, df, v
- Greek salad - gf, v
- Truffled mush potato - gf, v
- Charred corn parmesan cheese chipotle chilli - gf, v
- Green beans feta cheese roasted almonds - gf, v
- Moroccan Style cous cous - v
- Roasted Pumpkin, sage, roasted pine-nuts ricotta cheese - gf, v
- Honey, soy, caramelised sweet potato - df, v

DESSERT

- Chef selection of hand crafted petite sweets and cakes - v
- Australian and international Cheese platter served with lavash and fruit paste - v

v - vegetarian df - dairy free gf - gluten free



MENU

CHILDREN'S SELECTIONS

Available with any set plated or buffet menu, per child up to 13 years of age

- 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 ~ \$18.00

CAKE SERVED

Have your supplied cake served as dessert either plated or bagged

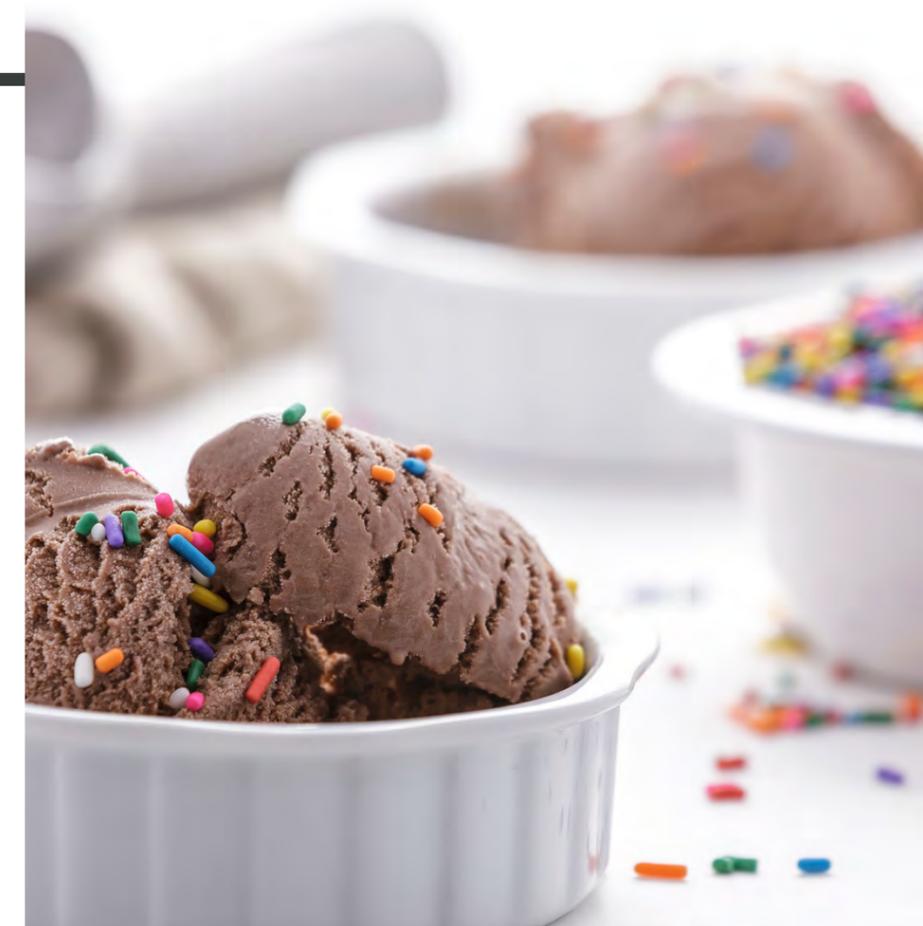
Cake cut and bagged or placed on platters ~ FOC

Cake plated and served as dessert with vanilla bean cream and berry coulis ~ \$5.50

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



MENU

BEVERAGES

IEEC BEVERAGE PACKAGE

One hour ~ \$14 per person Three hour ~ \$26 per person
Two hour ~ \$20 per person Four hour ~ \$32 per person
Five hour ~ \$38 per person

To include the following:

Beer ~ Cascade Premium Light, Carlton Mid, Great Northern Super Crisp, Great Northern Original, Carlton Draught, Strongbow Cider varieties

Wine ~ "This Little" house wine varieties featuring a variety of red, white & sparkling wine

Non-Alcoholic ~ Schweppes soft drinks and Orange Juice

PREMIUM BEVERAGE PACKAGE

One hour ~ \$23 per person Three hour ~ \$35 per person
Two hour ~ \$29 per person Four hour ~ \$41 per person
Five hour ~ \$47 per person

To include the following:

Beer ~ Carlton Dry, Pure Blonde Pure Blonde Cider, Crown Lager, Wild Yak Pacific Ale, Corona Extra, Stella Artois

Wine ~ Sirromet 'Vineyard Selection' premium red, white & sparkling wine

Non-Alcoholic ~ Schweppes soft drinks and Orange Juice





TERMS & CONDITIONS

1. A deposit of \$500 is required within 14 days to confirm a tentative booking.
2. Should a function be cancelled, 75% of the initial deposit will be refunded should the room be rebooked for that function date.
3. For functions using the Eye Liner Lounge, Ipswich Racing Museum, Trackside Lounge and all outdoor areas with 70 guests or more, there is no room hire fee. Functions with less than 70 guests will incur the respective room hire fee. The minimum number of guests for the Grange Lounge is 150, under this number will incur the respective room hire fee. The Grange Lounge require a minimum of 180 guests to incur no room hire fee.
4. 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).
5. 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 11:50pm.
6. Tables hold eight to ten guests. For ideal comfort and safety of guests, please keep your table planning within this range.
7. 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.
8. Access to your function room before your event can be limited due to our racing schedule. Please speak with our functions staff upon booking for more information.
9. Prices quoted are current prices (GST inclusive) and are subject to change without notice.
10. A surcharge will be payable on Sundays and Public Holidays.
11. The catering and beverage account must be settled 7 days prior to your function date. Should your numbers change after this date, no refund will be issued, and further payment may be required.
12. Bar tabs must be settled on the day, if not prepaid prior. Any unused bar tab credit prepaid will be refunded within 14 days of the function date.
13. Under the provisions of the Licencing Commission, liquor cannot be brought into or removed from the Ipswich Turf Club premise.
14. The hirer is financially responsible for any damages suffered to the Club's property and equipment during the function.
15. The Club will take necessary care but cannot accept responsibility for damage or loss of property left on club premise before, during and after functions. Responsibility for any insurance lies with the hirer if he/she so desires.
16. 18th/21st birthday parties, bucks/hens parties and any other function deemed necessary by the Ipswich Turf Club are required to pay a fee of \$350.00 per 50 patrons of part thereof for security personnel.
17. A booking will only be confirmed after receipt of the deposit and completed booking form, acknowledging the above information is agreed.



IPSWICH EVENTS AND ENTERTAINMENT CENTRE

CONTACT US

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