


Ipswich Events & 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 Events Centre in 2020, and now offers guests an abundance for choice when planning events. 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 220 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: 220 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.

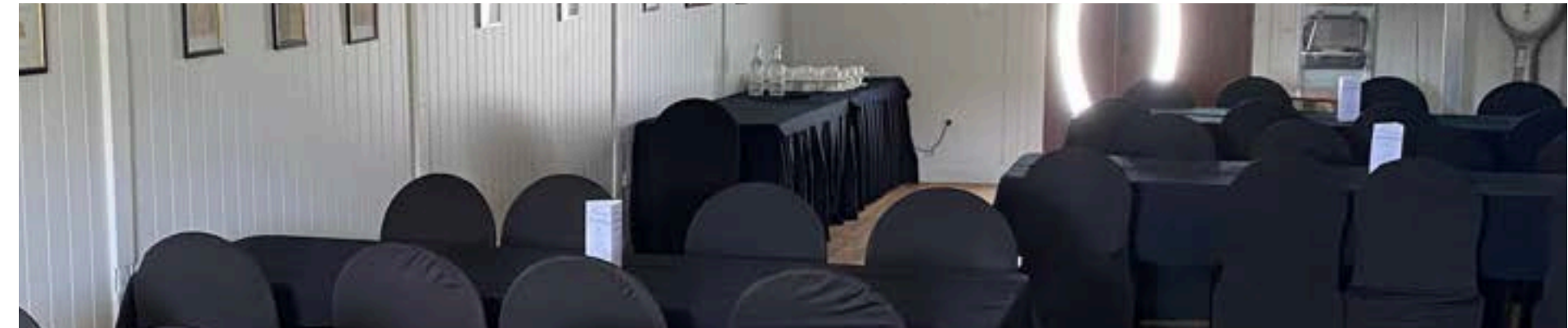


IPSWICH RACING MUSEUM

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.



EYE LINER

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.



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.

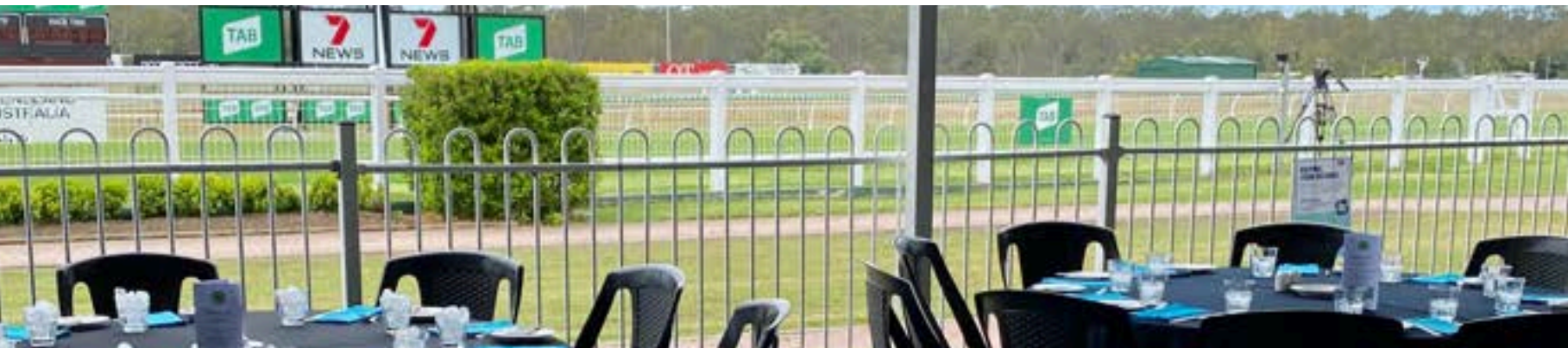


TRACKSIDE

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.



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 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.



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: 500 Seated: 220 Theatre: 300 Classroom: 100

Grange Lounge Half - \$385

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

Grange Gardens - \$550

Cocktail: 500

Eye Liner Lounge - \$385

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

Ipswich Racing Museum - \$220

Cocktail: 100 Theatre: 40 Classroom: 20

Trackside - \$385

Cocktail: 250 Seated: 120 Classroom: 15

Viewing Terrace - \$220

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



COCKTAIL PARTY

CANAPES & BEVERAGES

One hour \$45 per person

Includes six canape selection and one hour IEEC beverage package

Two hour \$60 per person

Includes eight canape selection and two hour IEEC beverage package

Three hour \$80 per person

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

Four hour \$95 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
- 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

\$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
- Smoked salmon, cream cheese, red onion and capers on blinis
- 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
- 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
- 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

\$8pp for one additional canape

- Crumbed lamb cutlet with tomato and capsicum salsa
- 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
- Pulled pork boa buns with apple slaw - gf

NOODLE BOX SELECTION

\$12pp for one additional canape

- Fish and chips with lemon and aioli
- Hand cut panko crumbed calamari with chips and Asian slaw
- Slow cooked beef brisket with mash – gf
- Hoisin chicken stir fry with hokkien noodles
- Chipotle pulled pork and mash - gf



LUNCH & DINNER

Two course alternate drop ~ \$65 per person

Three course alternate drop ~ \$80 per person

Minimum: 40pax

INCLUSIONS

Subject to availability

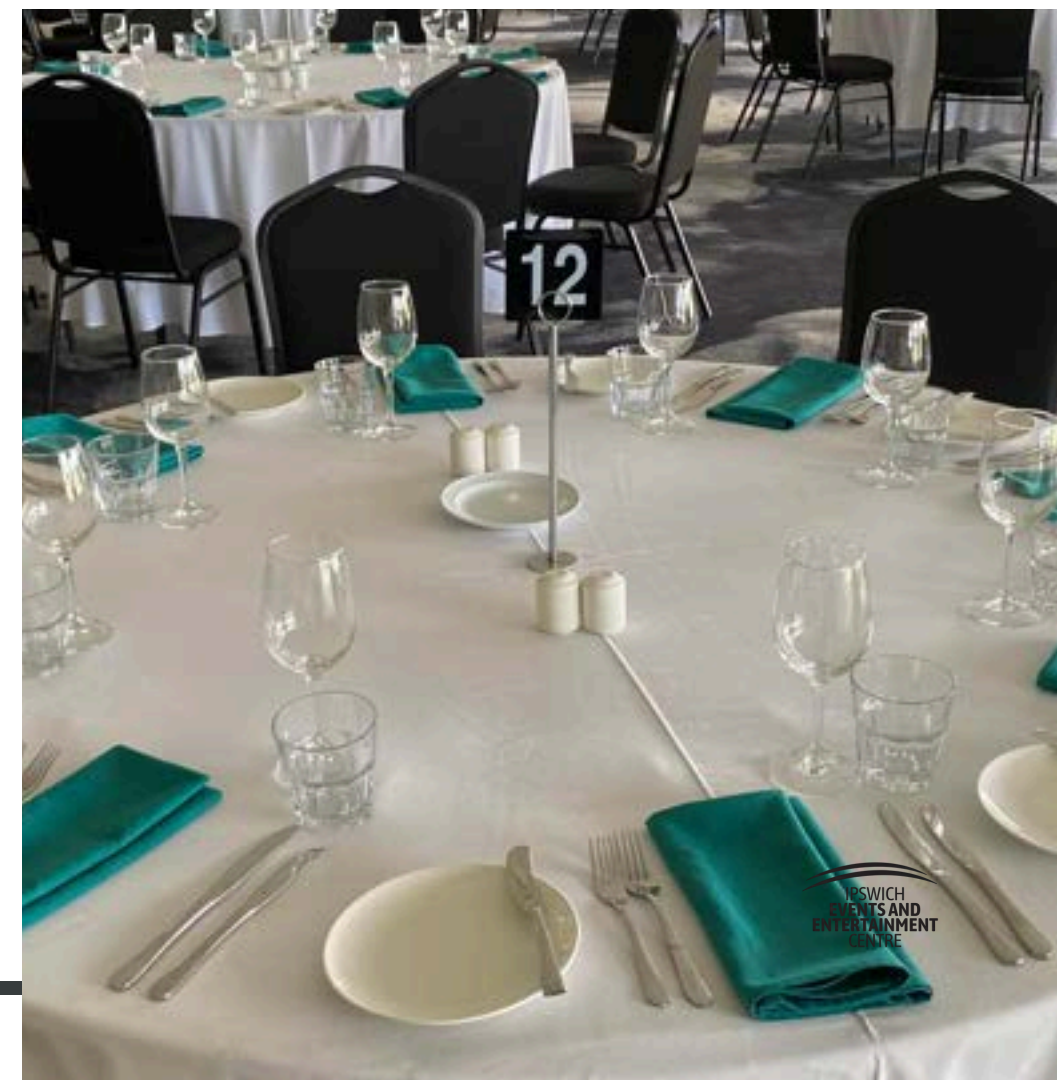
- Round tables and chairs
- PA system and cordless hand held microphone
- Dedicated on-site parking
- Menu cards
- Projector and screen (Grange Lounge)
- 50" television screen for audio visual

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
- 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

WARM ENTREES

- Braised pork belly, apple puree, broccolini - gf
- Thai fish cakes, herb and peanut salad, sweet chilli sauce
- 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
- 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
- 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

\$55 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
- 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
- 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 - Add \$20 per person

Charcuterie - Add \$15 per person

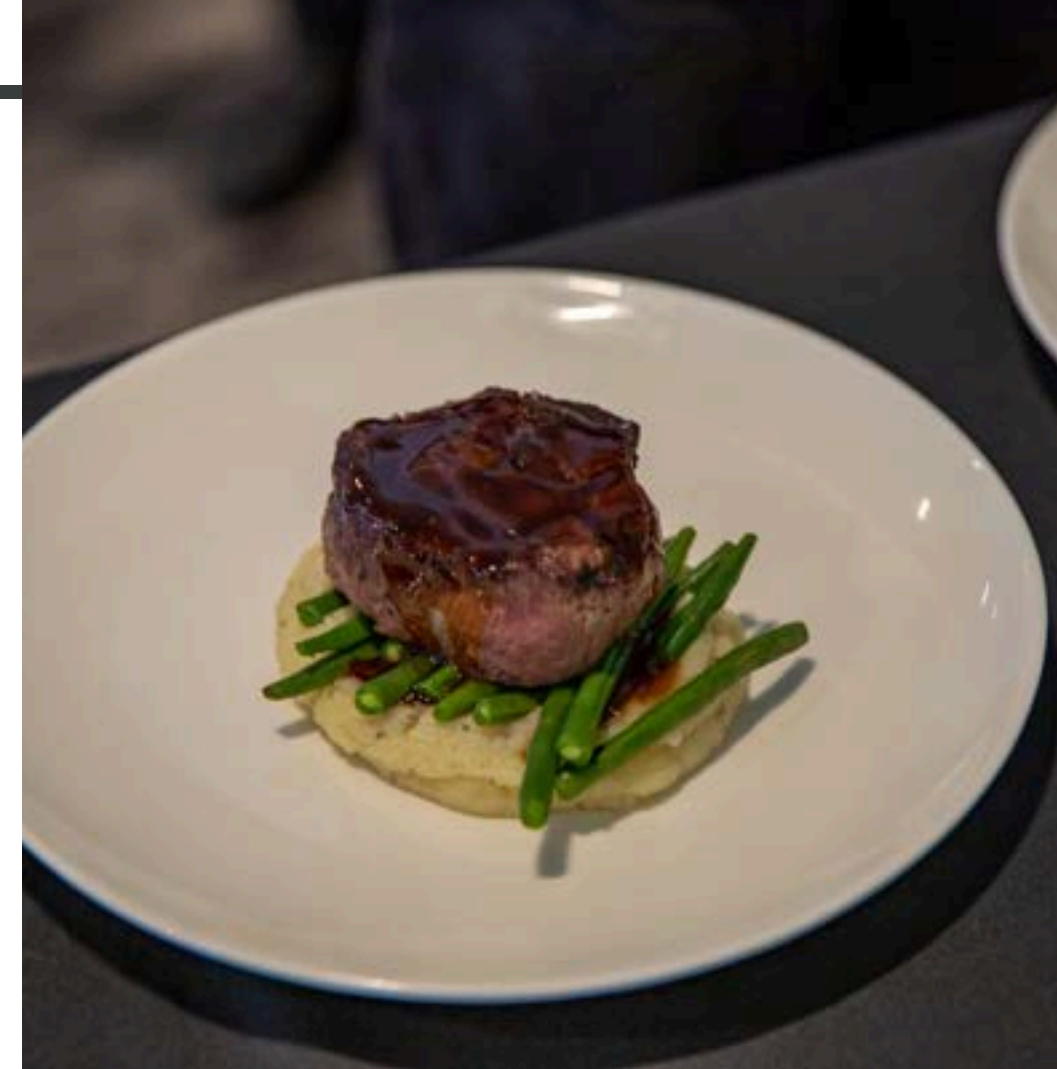
Petite Sweets - Add \$10 per person for 2 items

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 5hrs or longer.



PLATTER MENU

Platters Will Serve 10 - 15 People

Aussie Platter \$90

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

Asian Platter \$90

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

Sandwich Platter \$80

An Assortment Of Fresh Sandwiches

Slider Tower \$115

Cheeseburger Sliders, Southern Fried Chicken Sliders & Pulled
Pork Sliders



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 bagged

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

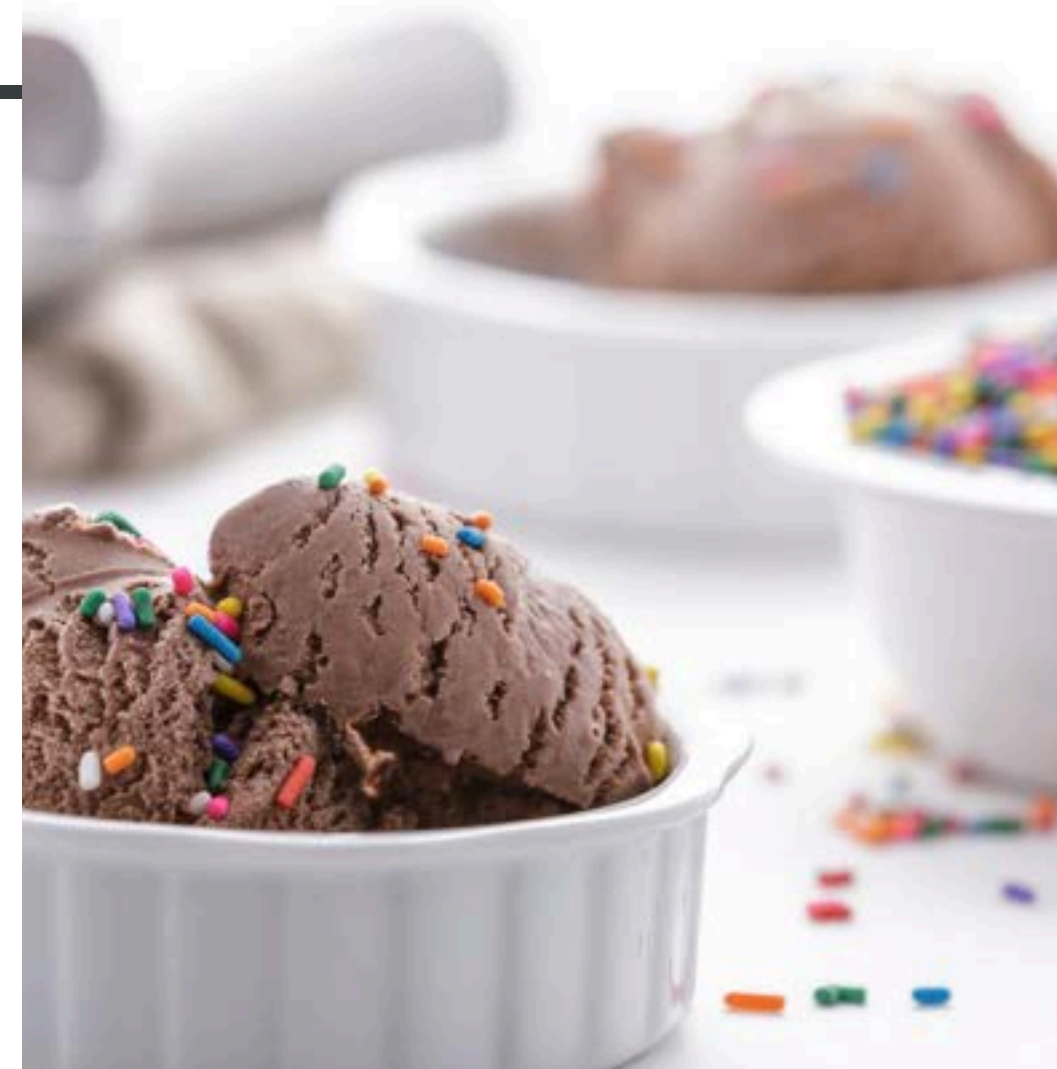
Cake plated and served as dessert with vanilla bean cream and berry coulis ~ \$8pp

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 ~ \$25 per person

Two hour ~ \$30 per person

Three hour ~ \$35 per person

Four hour ~ \$42 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

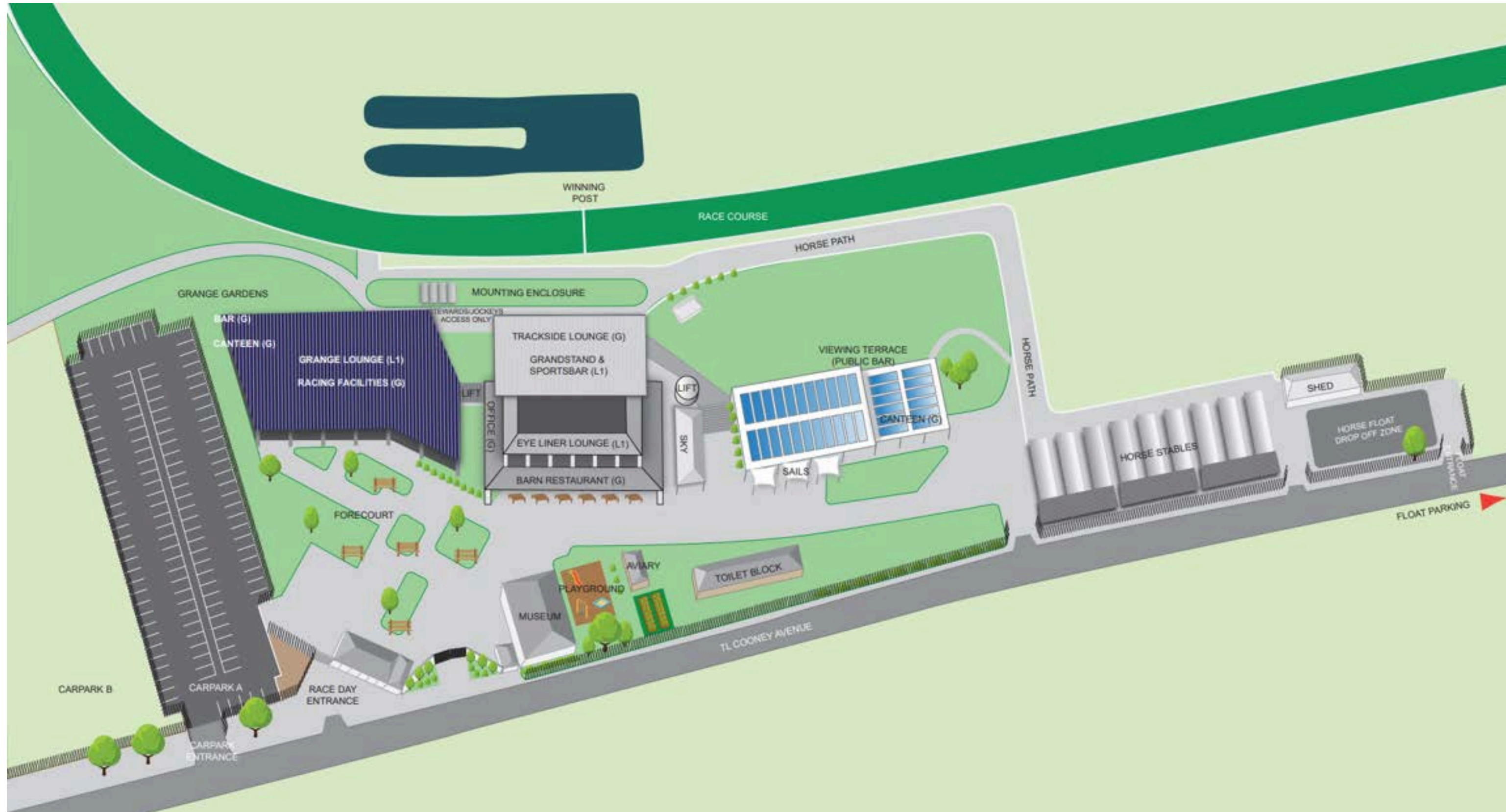
Upgrade to include RTD's + \$20pp

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

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 your booking if it falls on a public holiday.
3. Please note a payment processing fee of 0.00% is added to card purchases.
4. A booking will only be confirmed after receipt of the deposit and completed contract, acknowledging the above information is agreed.
5. Prices quoted are current prices (GST inclusive) and are subject to change without notice.
6. 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 Function Manager/Supervisor. Please note that room hire for a Wake is for a maximum of four hours.
7. For functions where no catering is required, a minimum charge will be applied of \$1500
8. Should a function booking be cancelled within 14 days of the function booking, 75% of the initial deposit will be refunded should the room be rebooked for A function.
9. Full payment must be paid 7 days prior to the function date. Should your numbers change after this date, no refund will be issued, and further payment may be required.
10. 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.
11. Under the Ipswich Turf Club's Liquor licence conditions, liquor cannot be brought onto or removed from the Ipswich Turf Club site.
12. No external catering nor any food or beverage source not provided by Ipswich Turf Club is permitted onsite.
13. The hirer is financially responsible for any damages suffered to the Club's property and equipment during the function.
14. 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.
15. 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.
16. Access to your function room before your event can be limited due to our racing schedule and other bookings. Please speak with our function staff for more information.
17. Cutting and bagging of your cake is \$1.00 per person if you supply cake bags. If you require your cake to be plated and served, a charge of \$8.00 per person will apply.
18. 18th/21st birthday parties, bucks/hens parties and any other function Ipswich Turf Club deem necessary will be required to pay a fee of \$350.00.
19. 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
20. The Ipswich Turf Club will always adhere to Responsible Service of Alcohol guidelines. Ipswich Turf Club staff have the right to exclude a guest/s if they do not comply with the directions.
21. The Ipswich Turf Club 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 Ipswich Turf Club have a zero tolerance towards abuse.
22. As a condition of entry, all guests must comply with all Government legislation including directives and Ipswich Turf Club guidelines.



IPSWICH EVENTS AND ENTERTAINMENT CENTRE

Contact Us

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