

RACING – EVENTS – EXHIBITIONS FUNCTION PACKAGES



www.bunburyturfclub.com.au Phone: 9721 3444 | Email: caitlin@bunburyturfclub.com.au Cnr Blair St & Brittain Rd, Bunbury WA 6230





The Bunbury Turf Club offers the perfect location for your next casual or exquisite event. With a range of spaces available please consider the Bunbury Turf Club for your next event whether it be a formal sit-down, casual cocktail party or business seminar:

- Heron Bridge Room (capacity 170)
- Rogan Josh Members Deck (capacity 110)
- Winning Post Bar (capacity 314 unlimited)
- Diamond Chimes Marquee (capacity 200 unlimited)

All spaces offer stunning views of the racecourse in secluded grounds.

Our approach is simple in that we talk with you to understand your needs and then work alongside you to match menu options, features and the venue to your specifications to make your event a truly memorable one!

For a more detailed discussion or a personal tour of our venue, please contact Caitlin Waterhouse on 08 9721 3444, or email at caitlin@bunburyturfclub.com.au

We look forward to welcoming you and your guests to the Bunbury Turf Club for your special event.



Function Sverview

To see your plans come together, we've put in place a range of flexible packages that incorporate venue hire, food, beverages and service delivery.

INCLUSIONS

We are pleased to be able to provide you with the following items as standard inclusions in our event package with the \$440 Venue Hire.

- Exclusive use of selected space and surrounding ground
- A sign placed at the venue entrance announcing your event
- Large round or long tables to seat guests
- High bars and stools
- Cutlery, crockery, napkins and glassware and setting of tables for the event
- Roving microphone / PA system
- Heating and cooling options
- · Cleaning of room and equipment
- Private bar with serving staff
- Function coordinator during event
- Ample free car parking

EXTRA

Table cloths - \$9 per table Chair Covers \$4 each Security – from \$330 per event Bus service – POA

OPTIONAL EXTRAS

Ceremonies

A wedding ceremony fee of \$275 includes seating for up to 75 guests and complimentary use of 10m red carpet (optional) and white linen clothed registry table. In inclement weather we can move your ceremony to the Deck area or another sheltered area on course.

All prices include GST.





OPTION 1 SAMPLE COCKTAIL/ FINGER FOOD MENU

Served over three hours \$55.00 per person

COLD

Sushi

Ribbon sandwiches

Roast beef on en croute with caramelised

onion and horseradish cream

Thai chicken in crispy wonton cups

Mini marinated duck rice paper rolls

HOT

Arancini – mushroom and spinach Chicken and coriander wontons Mini chicken sticks with satay sauce Spanokopita's Vietnamese spring rolls Lamb kofta's Pork and prawn steamed dumplings Mini eye fillets with béarnaise sauce Garlic Chilli prawns

All finger food is served with appropriate dipping sauces and cocktail napkins are supplied

OPTION 2 SAMPLE FINGER AND FORK FOOD MENU

Served over three hours \$60.00 per person

COLD

Little chicken, celery and pine nut sandwiches

Roast beef with caramelised onion & horseradish crème on croute

Smoked salmon on blinis with chive crème fraiche Hoi sin chicken rice paper rolls

HOT

Arancini – mushroom and spinach Spanokopita's Chicken satay with peanut sauce Chicken and coriander wontons Pork and chive gow gee

2 FORK ITEMS PER PERSON

Gnocchi with mushrooms, pumpkin and spinach in a white wine and cream sauce finished with cracked pepper and parmesan

Butter chicken with jasmine rice, roti and riata

Calamari and chips with tartare sauce Mini pulled pork and apple slaw tacos





OPTION 3 PREMIUM DINNER PACKAGES

Bowls of tossed salad or steamed vegetables and bread & butter to each table. Prices include cutlery & crockery. Price on application for share platters of the below options.

2 COURSE DINNER PACKAGE

Alternate (canapes available instead of entrée or desserts) \$60.00 per person

3 COURSE DINNER PACKAGE

Alternate (canapes available instead of entrée or desserts) \$70.00 per person

ENTRÉE – CHOOSE TWO, SERVED ALTERNATING

- Pan fried calamari, rocket, red onion and fennel salad with candied chilli and lime aioli
- Roasted capsicum, toasted ciabatta bread and tomato salad topped with grilled haloumi and prosciutto
- Homemade soup with crusty bread
- Duo of bruschetta oven roasted tomato with parmesan and basil pesto, pumpkin, fetta and sage
- Thai beef salad finished with crispy noodles
- Spinach and pumpkin arancini with a chilli capsicum sauce
- Pulled pork taco's with BBQ sauce and apple slaw
- Chicken breast poached in lime and coconut served on Vietnamese coleslaw with fresh coriander

- Char grilled Thai prawns with a fennel, red onion and rocket salad
- Pan fried duck breast served on a Vietnamese salad
- Trio of Thai fish cake, chicken satay stick and a Vietnamese spring roll served in lettuce with noc cham
- Roast pumpkin, kale and chorizo frittata on a rocket and red onion salad
- Spinach, pumpkin and ricotta cannelloni finished with a homemade napoli sauce and parmesan cheese

MAIN COURSE – CHOOSE TWO, SERVED ALTERNATING

- Cumin spiced eye fillet served on garlic smashed potatoes with roasted mushroom, rocket and served with a red wine reduction
- Horseradish crusted eye fillet served on a medley of roast vegetables and rocket finished with a beetroot jus





...CONTINUED MAIN COURSE – CHOOSE TWO, SERVED ALTERNATING

- Mustard crusted eye fillet served on scalloped potatoes with rocket and a creamy mustard sauce
- Chicken breast filled with spinach and brie served on creamy baked potatoes with rocket and an orange sauce
- Moroccan spiced chicken breast served on pumpkin mash and wilted spinach
- Chermoula chicken breast on rocket and sweet potato mash
- Five spice pork belly with pumpkin puree and spinach
- Lamb shanks served on mashed potato, garlic bacon beans and a kofta sauce
- Mustard crusted rack of lamb served on scalloped potatoes and baby spinach
- Thai marinated salmon fillets served on roasted chat potatoes and bok choy
- Sesame crusted salmon fillets served on pommes frites with rocket and house made creamy pesto
- Rockling (or similar) topped with gremolata served on warm herbed potato salad with rocket and a tomato salsa

DESSERT – CHOOSE TWO SERVED ALTERNATING

- Duo of lemon curd tart and New York chocolate cake with macerated berries and double cream
- House made tiramisu
- Crumbled New York chocolate cake with white chocolate mousse finished with macerated berries and cinnamon crunch
- Lemon cheese cream served on chocolate cake finished with mint salsa and passionfruit coulis
- Tasting plate of mini lemon tarts, New York chocolate cake, lemon sorbet on an orange biscuit with mint salsa, macerated berries and double cream
- Sticky date pudding with butterscotch sauce and double cream
- Warm chocolate and raspberry brownie with double cream





STANDARD BEVERAGE PACKAGE

\$55.00 per person

This entitles your guests to our standard beverage package for the duration of 5 hours. You are required to pay for your package prior to the event when paying your final food costs.

Heavy Beers (Hahn Dry, Byron Bay, Swan Draught)

Mid Strength (Hahn 3.5, Iron Jack)

Light Beer (Hahn Premium Light)

Cider (5 Seeds)

Selection of Capel Vale Wines including Sauvignon Blanc Semillon, Shiraz, Chardonnay and Sparkling.

PREMIUM BEVERAGE PACKAGE

\$65.00 per person

This entitles your guests to our premium range of beverage selection for the duration of 5 hours. You are required to pay for your package prior to the event when paying your final food costs.

Heavy Beers (James Squire 150 Lashes, Heineken, Hahn Dry, Byron Bay, Swan Draught)

Mid Strength (Heineken 3, Hahn 3.5, Iron Jack)

Light Beers (Hahn Premium Light)

Ciders (5 Seeds)

Selection of Premium Capel Vale Wines including Sparkling, Chardonnay, Sauvignon Blanc, Riesling, Shiraz, Cabernet Sauvignon – please note wines are selected for this package from a sample listing available on request. All wines subject to vintage change and availability.

ADDITIONS FOR SPIRITS

If you choose to add level one spirits into your selection for guests, it is an extra \$20.00 per head. Alternatively, your guests are welcome to purchase spirits at bar prices.

All beverage packages include soft drink and water as standard.

Alternatively a bar tab can be discussed instead of an all-inclusive beverage package.



TERMS AND CONDITIONS

OPERATING HOURS

The Bunbury Turf Club allows guests access for decorating the day before your event, where possible. Access is subject to availability, please check with our co-ordinator. On the night of the event music & bar service is required to finish by 12 midnight. All guests are asked to leave the function area respectively with minimal noise by 12 midnight. You are required to leave the function area as you found it; any decorations need to be removed the day following day the function by 12pm (unless otherwise arranged).

PAYMENT TERMS

Once a reservation has been made for the function centre, a deposit of \$220 is to be paid within 7 days of reservation. Final numbers for guests & payment must be made at least two weeks prior to the event. If paying with a personal cheque full payment is required 21 days prior to the event date.

CANCELLATION AND VARIATION

If cancellation occurs before 6 months from the event date, the deposit (\$220) will be retained but may be transferred to another available date. If cancellation occurs within 6 months of the event date the deposit is non-refundable. Any cancellations are required to be made in writing.

LOSSES AND DAMAGES

The client is liable for any damage or loss of property to the Bunbury Turf Club. A security deposit is required, in the form of credit card details supplied, for any damages to the premises. This is required seven days prior to the event. Please note that confetti or scatters are not permitted, if used there will be a cleaning fee of \$80.00 charged.

BEVERAGE POLICY

The Bunbury Turf Club provide bar staff as a requirement under responsible serving of alcohol guidelines, should you intend to serve alcohol, and are enforced to ensure compliance with the relevant liquor licensing laws. Please note bar staff operate under the protocols of responsible service of alcohol and as such have the right to refuse service to any guests.

DISCLAIMER

We try to maintain our quoted function pricings, however in the event of unforeseeable price increases The Bunbury Turf Club will notify you of such increase and discuss options available to ensure pricing is matched to your package pricing at the time of booking. The package is valid until the 31th January 2021.

Disclaimer prices and information in the brochure are subject to change without notice.





ACCOMMODATION

Lord Forrest Hotel 20 Symmons Street Bunbury 6230

Prince of Wales Hotel 41 Stephen Street Bunbury 6230

CATERING

Aquaviva Bussell Highway Busselton 6280

HIRE EQUIPMENT

Lonsdale Party Hire 51 Halifax Drive Davenport 6230

FLORIST

Florist Gump 59 Forrest Avenue Bunbury 6230 (08) 9726 5777 W: lordforresthotel.com.au

(08) 9721 2016 W: princehotel.com.au

0418 531 028 – Mik Silvestri E: catering@aquaviva.com.au W: aquaviva.com.au

(08) 9726 2611 E: info@lonsdalepartyhire.com.au W: lonsdalepartyhire.com.au

(08) 9791 4929 W: floristgump.com.au





In signing this form I confirm I have read the attached terms and conditions;

Event Date	Event Day
Event	
Contact Name	
Contact Number	Email
Billing Address	
No. Of Guests	
Card Number	
Expiry /	CVV
Cardholder's Name	
Cardholder's Signature	Date
Bunbury Turf Club Rep Signature	Date

SPECIAL REQUESTS