

Gold Coast Turf Club

FUNCTION PACKAGES

The Gold Coast Turf Club presents a range of unique venues combining fine dining in first class function rooms.

The facilities range from small rooms for intimate functions to the Dome which can cater to 1000 guests.

With all rooms offering enviable views of the Surfers Paradise backdrop and complimentary onsite parking the Gold Coast Turf Club is a venue to suit all occasions.

Please find following a more detailed outline of the club's facilities and packages. If you have a more specific requirement, the Gold Coast Turf Club would be delighted to prepare an exclusive package for your special event.

If you have any queries or would like to conduct a site inspection of the facilities, please don't hesitate to contact me direct on 07 5554 3417.

Kind Regards



Katie Bowditch
Non-Raceday Functions Manager



Racecourse Drive, Surfers Paradise QLD 4217
PO Box 5070, Gold Coast Mail Centre QLD 9726

The Venues

The Dome

The Dome is the Gold Coast Turf Club's premier venue. With its distinct look and trackside location it offers a unique dining experience.
The Dome caters from 30 to 500 guest's banquet style and 1000 cocktail style.



The Boardroom

With expansive views of the racetrack and Surfers Paradise skyline, the boardroom offers elegant surroundings to suit any occasion.
The Boardroom seats up to 180 banquet style and 250 cocktail style.



The Venues

Paradise Room

Located on level one of our grandstand with a birds eye view above the racetrack, the Paradise Room is a private function with a seated capacity of 140 guests. This venue also boasts glass frontage to overlook the beautiful skyline backdrop



Winners Circle

Located overlooking the Surfers Paradise Skyline, the winners circle is an ideal private function room for any occasion. The venue has a maximum seating capacity of 110 guests.



Menus

COCKTAIL MENU

Dips and Crackers

Cocktail Chicken Satays
Fried Whiting Fillets
Tempura Prawn Cutlets
Mini Spring Rolls
Petite Beef Pies
Mini Quiches
Chilli Sausage Rolls

Continual Tea and Coffee

\$25.50 per person

Cocktail Party includes two (2) hours tray service of canapés

Min 60 guests

GOURMET COCKTAIL MENU

Cold Selection

Selection of Mixed Sushi
Pacific Oysters topped with Cured Salmon and Horseradish
Baby Peppers stuffed with Goats Cheese

Hot Selection

Tempura Prawn served with Citrus Mayonnaise
Curry Puffs with Cucumber Yoghurt Dipping Sauce
French Trimmed Lamb Cutlet chargrilled with Moroccan spice mix
Duck, Bokchoy & chilli jam spring rolls with Kafir lime sauce
Involtini Ricotta and Cheese

Tea Coffee and Mints

\$40.50 per person

Cocktail Party includes two (2) hours tray service of canapés

Min 60 guests

Menus

COLD PLATTER MENU

Sliced Beef Tenderloin
Chilled Chicken Pieces
Honey Baked Ham
Selection of Assorted Sushi

Greek Salad
Mediterranean Pasta Salad
Spinach & Mushroom Salad

Assorted Breads

Tea, Coffee and Chocolates

\$35.00 per person

Min 50 guests

PREMIUM PLATTER MENU

A Selection of Hot Savouries served 1 hour prior to Main Meal

Sliced Beef Tenderloin
Chilled Chicken Pieces
Honey Baked Ham
Selection of Assorted Sushi

Greek Salad
Mediterranean Pasta Salad
Spinach & Mushroom Salad

Dessert

Cheese and Fruit Salad
Selection of Boutique Australian Cheeses served with Fresh & Dried Fruits & Falwasser Crackers

Tea, Coffee and Chocolates

\$42.50 per person

Min 50 guests

Menus

EXCELERATOR BUFFET

Your choice of three (3) of the following:

- Chicken korma
- Chicken jalfrezi
- Lamb and Summer Vegetables
- Beef and Vegetable curry
- Chickpea and Vegetable Curry (vegetarian)
- Lamb Rogan Josh
- Beef Stroganoff
- Minted Lamb with Roasted Garlic
- Chicken Cacciatore
- Sweet and Sour Pork
- Spinach and Ricotta Ravioli Gratin (vegetarian)
- Lasagne
- Vegetarian Lasagne
- Pesto Pasta (vegetarian)
- Chicken and Sweet Potato Gnocchi
- Tortellini Veal or Chicken
- Penne Pasta with Smoked Chicken

Your choice of two (2) of the following:

- Greek Salad
 - Mediterranean Pasta Salad
 - Roasted Chickpea and Rocket Salad
- Fork Buffet also includes Bread Rolls,
Steamed Rice, Tea, Coffee and Mints**

\$37.00 per person

Minimum 50 guests

GOURMET GRILL

Bread Basket

Stirfry Prawns

- Marinated Chicken in Basil and Olive Oil
- Chargrilled Medallions of Beef with Seeded Mustard Sauce

Greek Salad

- Mediterranean Pasta Salad
- Spinach & Mushroom Salad

Dijon Mustard

- Horseradish Cream
- Sundried Tomato Pesto

Dessert

Chefs Selection of Cakes and Gateaux

Continual Tea and Coffee

\$45.00 per person

Min 50 guests

Menus

STARMAKER BUFFET

Whole Baked Virginia Leg Ham
smearred with Mustard, studded with Cloves and Basted with Sugar
and Sherry

Roast Mustard Tenderloins
Whole Eye Fillets chargrilled and served medium/rare

Selection of Assorted Sushi

Selection of Seasonal Vegetables served with a Lemon Butter Sauce
and Roasted Almonds

Roasted Chat Potatoes with Fresh Rosemary
Potato and Chive Salad
Greek Salad
Mediterranean Pasta Salad
Mixed Garden Salad
Assorted Breads

Boutique Cheese and Fruits
A Selection of Tortes & Gateaux

Coffee, Tea and Mints

\$47.50 per person

Minimum 50 guests

SNIPPETS BUFFET

Seafood Chardonnay
A Selection of Local Seafood served in White Wine Cream Sauce with
Steamed Rice

Beef Tenderloins sealed in Mustard & Cracked Black Peppercorns

Whole Baked Ham with Cloves, Honey & Brown Sugar

Seasonal Vegetables served with Lemon Butter Sauce & Roasted
Almonds

Roasted Chat Potatoes with Fresh Rosemary

A Selection of Assorted Sushi

Greek Salad
Mediterranean Pasta Salad
Spinach & Mushroom Salad

Assorted Breads

Dessert:
A Selection of Tortes & Gateaux
Coffee, Tea & Mints

\$48.00 per person

Min 50 Guests

Menus

CHILL FACTOR SEAFOOD BUFFET

Platters of Whole King Prawns with Cocktail Sauce
Tasmanian Smoked Salmon with Onion Rings & Capers
Platters of Fresh Tasmanian Rock Oysters

Whole Baked Virginia Leg Ham smeared
with Mustard, studded with Cloves & Basted with Sugar & Sherry

Roast Mustard Tenderloins
Whole Eye Fillets chargrilled & Baked Medium/Rare

Selection of Seasonal Vegetables served with a Lemon Butter Sauce &
Roasted Almonds

Roasted Chat Potatoes with Fresh Rosemary
Greek Salad
Mediterranean Pasta Salad
Spinach & Mushroom Salad

Assorted Breads

Boutique Cheese & Fruits - a selection of Australian Cheeses served
with Fresh Fruits & Falwasser Crackers

Dessert:
A Selection of Tortes & Gateaux
Tea, Coffee & Mints

\$75.00 per person
Min 50 guests

Skyline by Night

Experience our premier Restaurant at night, overlooking the famous,
twinkling lights of Surfers Paradise!

With tables of four (4), six (6) and eight (8) presented neatly on tiered
levels, you will enjoy first class catering with a view fit for VIP's.

Our Skyline by Night package includes:

- One (1) hour of pre-dinner drinks in our members' lounge (from arrival)
- Live entertainment
- 4-Course table d'hote dinner
- Wait staff for beverages
- Full licensed venue, open til midnight
- Opportunity to run a company presentation on LCD table monitors for the evening

This exclusive package is available Monday to Friday for a minimum of 80
guests. The Skyline Restaurant can cater to a maximum of 166 guests.

Package Price: \$66 per person

N.B. This package is not available on a day falling on or before a feature
raceday (eg. Melbourne Cup). Our friendly functions team can confirm date
availability on application.

Set Menu One \$48.00 per person

(Choice of 2 each course and served alternate drop)

Entrees

Salmon Ravioli

Spinach and Ricotta Ravioli Tossed with Smoked Salmon and a Dill Cream Sauce

Smoked Chicken Crepe

Supreme of Smoked Chicken Tossed with Button Mushrooms in a White Wine Cream Sauce Enveloped in a Herb Crepe

Grilled Mushroom Caps

Grilled Field Mushrooms with Persian Fetta and Roasted Capsicum on a Bed of Rocket Drizzled with Balsamic and Virgin Olive Oil

Seafood Tondo

Tender Pasta Parcels Filled with Reef Fish King Prawns Crab and Avocado, enhanced by a Lightly Spiced Thai Red Curry Sauce

Pastrami Salad

Chargrilled Asparagus Boccocini and Roma Tomato Tossed with Rocket and set on Thinly Sliced Pastrami

Chicken And Baby Spinach Salad

Chargrilled Tenderloins Served with a Spinach Bean Sprout and Oyster Mushroom Salad Dressed with a Sesame and Ginger Vinaigrette

Mains

Fish Of The Day

Chefs Creation depends on Market Availability

Lamb Rump New England

Oven Roasted Lamb Rump Scented with Rosemary and Dijon Mustard on a Caramelized Onion Mash with a Merlot Jus

Supreme Of Cornfed Chicken

Succulent Cornfed Chicken Breast on Butternut Pumpkin and Pea Risotto with a Roasted Capsicum Infused Jus

Pork Tasman

Loin of Pork Pocketed with a Bacon Camembert and Cranberry Mousse on Sweet Potato Mash with a Lemon Thyme Jus

Veal St Lusia

Oven Roasted Veal Striploin Smearred with Dijon and Fresh Thyme Served Sliced on a Herb Mash with Shiraz Jus

Beef

Chargrilled Eye Fillet Set on Rosti Potato with a Merlot Jus

Set Menu cont...

Dessert

Strawberries Romanoff

Fresh Strawberries Marinated in Grand Marnier with a Creamy Berry Sauce

Tiramisu

An Italian Favourite Filled with Mascopone Cheese Saviordi Biscuit and Accompanied by a Coffee Liquor Sauce

Profiteroles

Filled with a Cointreau Pastry Cream and a Chocolate Sauce

Wild Berry Solo

Strawberry and Raspberry Yoghurt Mousse Set on Jaconde Sponge Finished with Berry Coulis and Chantilly Cream

French Vanilla Cheesecake

Served with Vanilla Bean Sauce and Chantilly Cream

Ebony And Ivory Gateaux

Chocolate and Vanilla Mousse on a Sweet Pastry Base Finished With Ganache

Tea Coffee & Chocolates



Set Menu Two \$58.00 per person

(Choice of 2 each course and served alternate drop)

Entrees

Lamb Tuscany

Grilled Loin of Lamb Set on a Roasted Field Mushroom with Boccocini and Sundried Tomato Drizzled with a Basil and Pinenut Pesto

Sushi And Tempura Prawn

Fresh Sushi Rolls Served with Tempura Prawns Pickled Ginger Wasabi and Soy Sauce

Prawn And Avocado

Fresh King Prawns served in Tandem with Avocado and a Lemon Crème Fraiche Dressing

Tasmanian Smoked Salmon

Flowerettes of Smoked Salmon served on a Fresh Corn and Butter Nut Pumpkin Fritter with Petite Herb Salad and Spring Onion Oil

Pistachio Nut Chicken

Nut Crusted Tenderloins of Chicken on a Refreshing Salad of Baby Rocket and Pickled Vegetables with an Orange Scented Mayonnaise

Rare Beef Salad

Oven Roasted Eye Fillet Sliced Thinly and Tossed with Sundried Tomato Watercress and Roasted Capsicum Dressed with Balsamic Paprika Vinaigrette

Mains

Fish Of The Day

Chefs Creation depends on Market Availability

Rack Of Lamb Mediterranean

Oven Roasted and Set atop a Grilled Vegetable Stack with Merlot Jus

Supreme Of Cornfed Chicken

Cornfed Chicken Breast Pocketed with Lobster and Served with A Brandy Bisque

Veal Cutlet

Chargrilled set on Bacon and Onion Mash with a Green Peppercorn Sauce

Cajun Seafood Risotto

Duo of Prawns and Scallops Lightly Dusted in Cajun Spice Served with a Leek and Thyme Risotto Accompanied by a Lime Buerre Blanc

Beef Cape York

Chargrilled Eye Fillet Topped with Prawns Served on Rosti Potato with a Shiraz and Herb Jus

Set Menu cont...

Dessert

Summer Fruits

A Selection of Seasonally Fresh Summer Fruits served over Cointreau Mascopone with Petite Meringue and a Warm Lavender Honey

Lemon Citrus Flan

Served with Fresh Strawberries Raspberry Coulis and Chantilly Cream

Chocolate Pate Pistachio

White Chocolate Mousse with Pistachio Cream Centre on Jaconde Base with Berry Coulis

Baci Torte

Rich Hazelnut Marquise on a Layer of Chocolate Sponge Finished with Ganache and a Liquor Chocolate Sauce

Espresso Cheesecake

Combination of Cream Cheeses with the Flavours of Coffee and finished with a Liquor Chocolate Sauce

Mango And Passionfruit Solo

Mango Mousse set on a Jaconde Sponge Topped with a Passionfruit Mirror

Tea and Coffee and Chocolates



FOOD AND BEVERAGE PRICES AND SURCHARGES

Please note that all Food and Beverage costs outlined in this proposal are valid until 30th December 2009. All prices are subject to change. A deposit will secure the menu at the time of booking. A \$5.00 per person surcharge applies on Sunday functions and if your event falls on a public holiday, a surcharge of 15% will apply on all Room Hire and Food and Beverage. Evening functions taking place on a raceday will be restricted to a 7.00pm/7.30pm start time.

Please note that this quotation is valid for 7 days and currently no space is being held until you have advised us of acceptance. Should you wish to conduct a site inspection of the Gold Coast Turf Club or accept our proposal please contact me directly via the number below.

Once again thank you again for your interest in the Gold Coast Turf Club and we look forward to working with you to ensure the success of your event.

Kind Regards



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Non-Raceday Functions Manager
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