



Parties

AT THE LTC





The ideal location

Located just 2km from the Lismore City centre, the Lismore Turf Club is the ideal location for your party or event.

The private venue is exclusive to your guests and features onsite catering and premium bar facilities.

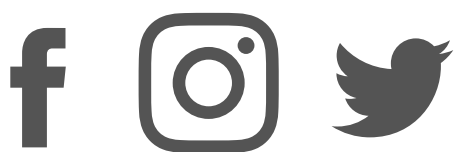
The Lismore Turf Club is the premium affordable event venue on the Northern Rivers.



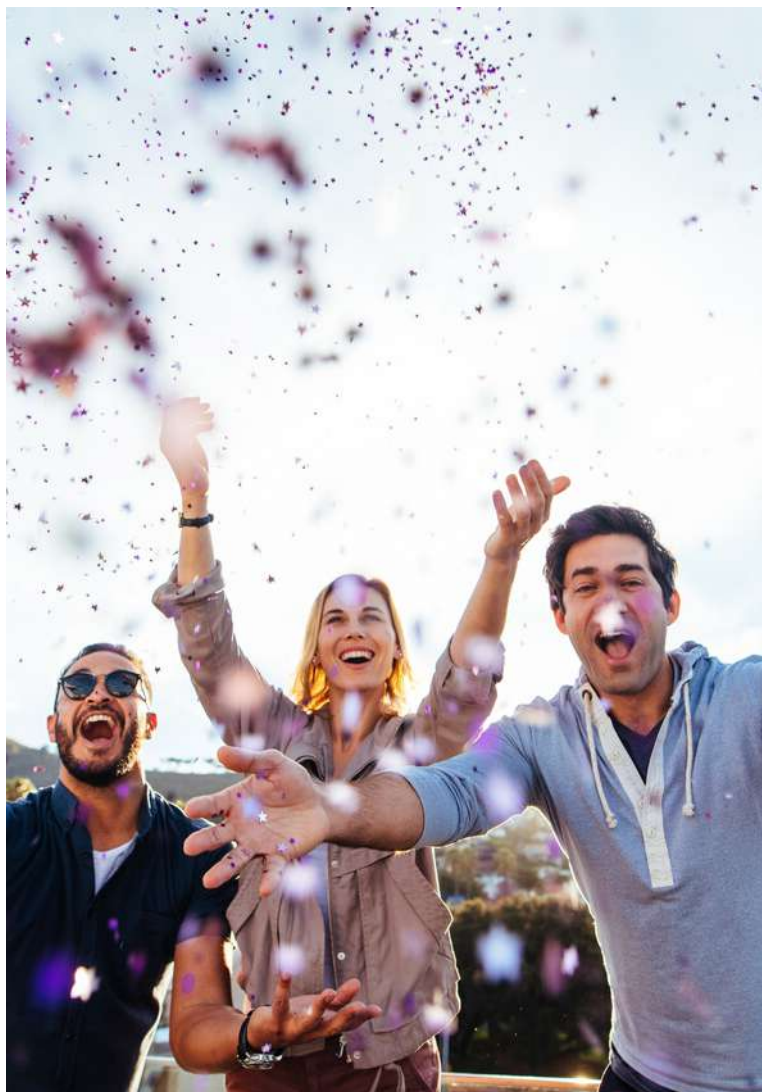
Venue Hire

- Member's Lounge.....\$300
- Security.....\$75ph

Security Required for 18th & 21st Birthdays



*Keep an eye on our social media pages
or discount codes and special offers.*



Venue Capacity

- Cocktail Events.....400pax
- Seated (Long Tables).....250pax
- Seated (Round Tables)....200pax

*Our Grounds may also be hired for
Marquee Events or Outdoor Parties*

Inclusions

- Venue Hire with exclusive use of your space
- Minimum 2 day prior exclusive availability for setup & decorating (when applicable)
- Professional Staff & Function Manager
- Event Coordination throughout process
- Furniture & Hire Equipment setup as required
- Private Bar & Amenities
- Onsite Catering
- Pre & Post Event Cleaning
- Tables Set with cutlery, crockery & glassware
- Tables set with white linen cloths and white serviettes (tablecloths hired at \$12 each, Cloth Napkins at \$4 each)

Visit our website for full list of inclusions and T&C: www.lismoreturfclub.com.au/functions



Race Day Events

The Lismore Turf Club has races approximately once a month. Why not add the thrill of a race day to your staff party, birthday, etc?

For Non-Lismore Cup Days the LTC can organise a range of options for your race day event, including:

- Reserved Area in the Member's Lounge (panoramic views of the track)
- Reserved Trackside Table Enclosure
- Marquee Options
- Drinks Packages
- Catering Packages

Visit our website for current Race Dates



Catering Packages

The Lismore Turf Club has a range of catering packages to suit your special occasion. From the gourmet to the budget savvy, our catering team can take care of your wedding needs.

CANAPES

A great option for a first course following your on-premise ceremony.

Our catering team will serve your guests canapes on the lawn while you are taking your bridal photos in our pristine gardens.

They will also ensure your bridal party is served canapes and drinks during photos.

- Select 4 - \$16 per head
or select 4 as your starting course for a set menu or smorgasbord
- Select 6 - \$20 per head
- Select 8 - \$24 per head

MENU:

- Antipasto Platters
- Assorted Dips with Crackers & Toasted Turkish Bread
- Cheese & Fruit Platters
- Vegetarian Spring Rolls & Samosas with Sweet Chilli & Sour Cream
- Assorted Bruschetta (Tomato & Basil, Mushroom & Herbs, Smoked Salmon)
- Falafels with Yogurt & Herb Dressing
- Onion Rings with a Spicy American BBQ Sauce
- Stuffed Mushrooms
- Mixed Hot Seafood Platters (Fish pieces, Calamari & Tempura Prawns)
- Prawn Twisters
- Beef Meatballs with Spicy Tomato Chutney
- Duck Spring Rolls with Plum Sauce
- Selection of Chipolatas (Chorizo, Cheese, Pork & Parsley)
- Spinach & Ricotta Triangles
- Asparagus wrapped in Prosciutto (Seasonal)



Catering Packages cont.

SET MENU

The perfect option for a sit down formal affair. The alternate drop to your wedding guests will highlight the region's amazing produce.

Our catering team will work with you to make any required adjustments for individual's dietary requirements.

SILVER

- 2 course \$40 per head
- 3 course \$55 per head
- 3 course & Silver Beverage Package \$100 per head
(saving of \$15 per head)

MENU:

Entree (select 2):

OR select 4 canapes for pre-dinner service

- Spinach & 3 Cheese Cannelloni with a Roasted Capsicum and Tomato Sauce
- Lime & Chilli Chicken Noodle Salad
- Korean Style Beef Salad
- Creamy Chicken & Mushroom Fettuccine

Main (select 2):

- Oven Roasted Chicken Breast with Herb Mash & Seasonal Greens
- 200g Rib Fillet with Roast Pumpkin Mash, Seasonal Greens & Onion Rings
- Twice Cooked Pork Belly with Garlic Mash & Herbed Butter Mushrooms
- Asian Style Tasmanian Salmon, Herb & Sprout Salad and Stir Fried Vegetables

Dessert (select 2):

OR have your wedding cake plated with cream & berries

- Mini Pavlova with Seasonal Fruit and Fresh Cream
- Chunky Chocolate Cheesecake with Ice Cream
- Raspberry Tartlet with Fresh Cream and Berry Coulis



Catering Packages cont.

SET MENU cont.

GOLD

- 2 course \$50 per head
- 3 course \$65 per head
- 3 course & Gold Beverage Package \$130 per head
(saving of \$15 per head)

MENU:

Entree (select 2):

OR select 4 canapes for pre-dinner service

- 1/2 dozen Fresh or Kilpatrick Oysters
- Lamb Cutlets with Salad Greens & Salsa Verde
- Duck Spring Rolls with Bean & Sprout Salad and Plum Sauce
- Oven Roasted Field Mushroom with Fetta, Sundried Tomatoes on a Rocket Salad



Main (select 2):

- 300g Rib Fillet with Creamy Mash, Seasonal Greens & Choice of Béarnaise, Pepper or Mushroom Sauce
- Herb & Parmesan Crusted Lamb Rump with Sweet Potato Fries, Seasonal Veg and a Tomato & Roast Capsicum Relish
- Snapper Fillet with Dauphinoise Potatoes and a Tomato Salsa
- Oven Roasted Chicken Breast wrapped in Prosciutto with Cauliflower Puree and Lemon, Garlic Beans

Dessert (select 2):

OR have your wedding cake plated with cream & berries

- Mississippi Mud Cake with Berries & Ice Cream
- Pecan Pie with Ice Cream & Butterscotch Sauce
- Fruit Salad with Toasted Coconut & Ginger Syrup

Catering Packages cont.

SMORGASBORD

The traditional buffet style smorgasbord is a fantastic option to cater for many different people.

Our catering team can create a custom smorgasbord menu for you or you can choose from our options below.

- 2 course - \$40 per head:
Canape (select 4) & Main; OR Main & Dessert
- 3 course - \$55 per head:
Canape (select 4), Main & Dessert

MENU:

Meals (select 3):

- Roast Lamb, Beef or Pork
- Roast Chicken with Tomato, Lemon & Rosemary
- Fettuccine with Italian Pork Sausage & Leek
- Braised Pork Belly
- Indian Butter Chicken
- Spinach & Ricotta Ravioli with Pesto Cream Sauce
- Slow Cooked Beef Chilli
- Garlic Prawns
- Selection of Thai Curries

Salads (select 3):

- Roast Pumpkin & Cashew Asian Salad
- Greek Salad
- Garden Salad
- Caesar Salad
- Sweet Potato Salad
- Asian style slaw, American Ranch slaw or Kimchi

Sides (select 3):

- Potato Bake
- Fried Rice
- Baked Roast Vegetables
- Stir-Fried Mixed Vegetables
- Mediterranean Mixed Vegetables



Are we missing your favourite?

The Lismore Turf Club team can work with you to create a personalised menu for your special day

Dessert (select 2):

OR have your wedding cake plated with cream & berries

- Pavlova with Seasonal Fruit & Cream
- Mississippi Mud Cake
- White Chocolate & Berry Cheesecake

Beverage Packages

ALL INCLUSIVE PACKAGES

Our new beverage packages are the easiest way to cater for your guests drinks on the night.

Instead of constantly confirming and adjusting your bar tab spend, cover your guests drinks for 5 hours on a Gold or Silver Beverage package.

Receive a significant discount when booking with the corresponding Set Menu.



SILVER – \$60 per head

- Standard domestic Tap & Packaged Beer
- House Still & Sparkling Wine
- Soft Drink & Sodas
- Juices

GOLD – \$90 per head

- Full range of Tap & Packaged Beer, including Imported & Craft Varieties
- Premium Still & Sparkling Wine
- House Spirits served with mixer
- Soft Drink & Sodas
- Juices

Craving Cocktails?

Our Bar Team can create a signature cocktail list for your event, suitable for all budgets and tastes

TRADITIONAL BAR TAB

The traditional option for catering drink service for your guests.

Our Bar Team can easily implement a bar tab for your requested amount and with your required restrictions in place (eg. beer, wine & soft drink only).

Event Booking Sheet



Contact Information

Name(s):

Phone:

Email:

Function Details

Function Type:

Function Space:

Estimated Numbers:

Menu:

Beverage Package:

Equipment Hire:

Notes:

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Addition Information

How did you hear about us

Discount Code



Contact Us Today

The Lismore Turf Club Function Team is looking forward to hearing from you today. Let us help make your special day as wonderful and memorable as possible. Don't forget to follow us on our social media channels for special offers and discounts.

FUNCTION MANAGER

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SOCIAL MEDIA

- Facebook



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