

Mackay's premier *Wedding* venue

The Event Centre

Mackay Turf Club | Ooralea Racecourse



Make your Wedding *a truly magical event*

With seating up to 240* and ample dance floor and entertainment space, The Event Centre guarantees an eventful and memorable wedding day.

Boasting modern interior and sweeping views of the racecourse and winning post, we offer a unique function and wedding venue that is sure to impress.

- Modern facilities
- Versatile floor plans
- Tantalizing catering and beverage options
- Expansive bar
- Dance floor
- Large indoor foyer
- Outdoor alfresco lawns
- Ample car parking
- Total privacy venue
- Close to Nebo Road accommodation
- Close to Botanic Gardens

** This is utilising the dancefloor space.
Can accommodate up to 350 cocktail style.*

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9 Peak Downs Hwy | Ooralea | Qld 4740

Celebrate . Innovate . Inspire



MACKAY TURF CLUB
Ooralea Racecourse

Evening Venue Hire

Minimum 80 guests \$550 inc GST

Inclusions in the hire of the Event Centre:

- Air Conditioned reception room available from 5.30pm until midnight with guests vacating by 12.30am.
- Event Centre front of house staff.
- Spacious dance floor.
- Tables and chairs (round tables seating 8 – 10). Guest numbers over 180 will incur addition staff, furniture & linen hire charges, as do rectangle table requests.
- Rectangular bridal tables.
- Quality White or Black Linen round table cloths.
- Quality White or Black linen square table cloth.
- Quality White or Black linen napkins.
- Formal dinner set up as per pre arranged floor plan.
- Prearrangements for special dietary requirements.
- Welcome Signage.
- Lectern & microphone for speeches.
- Highchairs are available if required.
- Power for your entertainment (please note MTC adhere to liquor licensing noise control guidelines and reserve the right to lower noise levels to comply).

EXTRAS:

- Hire of Dry Bars and stools are not included in this package. Should you wish to use dry bars they will be available to hire for a fee (rectangle dry bars only available).
- Chair covers are also additional. Should you wish to include chair covers in your package you may choose to arrange this yourself or we can hire them for you and on charge any incurred costs and delivery fees.
- Coffee & Tea stations are available through Urban Kitchen Catering.
- For information on cakeage, please see Urban Kitchen. Other coloured linen could incur additional costs.

* Please note all prices subject to change.

Evening Venue Hire & Pre Event Garden Party/Wedding Ceremony

Minimum 80 guests \$750 inc GST

Inclusions in the hire of the Event Centre:

- Lush outdoor Alfresco lawns for your pre event garden party or ceremony available from 2.30pm–5.30pm.
- Outdoor Bar.
- Outdoor Bar staff & Event Centre front of house staff.
- Air Conditioned reception room available from 2.30pm until midnight with guests vacating by 12.30am.
- Spacious dance floor **or** inside wedding ceremony.
- Tables and chairs (round tables seating 8 – 10) Guest numbers over 180 will incur addition staff, furniture & linen hire charges, as do rectangle table requests.
- 5 Dry bars.
- Rectangle bridal tables.
- Quality White or Black Linen round table cloths.
- Quality White or Black linen square table cloth.
- Quality White or Black linen napkins.
- Formal dinner set up as per pre arranged floor plan.
- Prearrangements for special dietary requirements for both cocktail style catering at Ceremony/Garden Party as well as formal dining.
- Welcome Signage.
- Lectern & microphone for speeches.
- Highchairs are available if required.
- Power for your entertainment (please note MTC adhere to Liquor Licensing noise control guidelines and reserve the right to lower noise levels to comply).

EXTRAS:

- Other coloured linen could incur additional costs.
- Hire of stools for dry bars are not included in this package.

* Front page note: Seating for up to 240 will incur additional costs.



CATERING WITH URBAN KITCHEN

The exquisite style of Urban Kitchen is carried all the way through to the catering.

Menus are carefully crafted for every occasion and reflect each client's individual needs. Whether it be canapés and cocktails, a seated dinner, a lavish wedding or a gala ball, the team can craft an innovative menu that will impress the most discerning of guests.

As part of your catering package, you will have the opportunity to meet with your personal Urban Kitchen Chef to ensure every aspect of your catering needs are met.

Make your next event a classic with the guidance of Urban Kitchen and the Events Centre Mackay.



OUR FOOD

WELCOME PLATTERS

Selection of Sesonal Fruit	M \$85 L \$115
Vegetable crudities w assorted dips and breadsticks <i>Bread sticks, dips and carrot, celery, capsicum, cherry tomatos, cucumber and green beans.</i>	M \$80 L \$110
Mixture of artisan breads with dips, oils spices and relishes <i>An assortment of sliced breads, bread sticks, dips, dukkah and oils.</i>	M \$70 L \$95
Cheese and Antipasto Platter <i>Variety of cheeses, salamis, crackers, dips etc.</i>	M \$85 L \$130
Assorted Sandwiches and Wraps	M \$115 L \$165
Basic Hot Savouries <i>An assortment of Samosas, dim sims, spring rolls, meatballs, buffalo wings and wedges.</i>	M \$85 L \$135
Chef's Choice Hot Savouries <i>Pies, quiches, spring rolls, chicken skewers, meatballs and wedges.</i>	M \$115 L \$165
Kids Platter Hot <i>Pies, sausage rolls, cheerios, chicken nuggests and wedges.</i>	M \$100 L \$140
Kids Cold Platter <i>Cheese, biscuits, fruits, fairy bread etc.</i>	M \$95
Fresh Cooked Prawn Platter (1kg) w lemon and dipping sauces	M \$50
Sweets Platter <i>An assortment of cakes and slices.</i>	M \$50

All platters come with a selection of sauces and accompaniments.

Medium platers are designed for approximately 10 people and large for approximately 14-16 people

Please note the prices for platters does not include staff walking platters around to guests, if this is required it will be an additional charge.



OUR FOOD

PLATTER STATIONS

Grazing Platter Table

\$650

Our 6ft long platter table filled with a selection cheeses, dips, dried fruit, breads, charred vegetables, cured meats, salamis, breadsticks and much more

Taco Station

\$19/pp

Buffet style with a selection of assorted fillings to design your own tacos and nachos. Including: beef, chicken, salads, beans and all the good stuff that goes with

Pizza Station

\$185

Assorted housemade pizzas and garlic bread on a pizza station

COCKTAIL FOOD

6 items \$36 per person

8 items \$44 per person

9 items \$49.50 per person

- Herb crusted fish and chips in baskets with tartare and lemon
- Salt and pepper calamari with tartare sauce and lemon (LG)
- BLTA sliders
- American cheeseburger slider
- Cajun chicken and sweet mustard slider
- Pulled pork and pear sliders
- Petite nachos served with corn, lime, onion and coriander salsa, cheese sauce, guacamole and sour cream (V)
- House made rustic meat pies
- House made Camembert stuffed chicken balls
- Asian inspired soft shell taco with beef, coriander, mint, chilli and crushed wontons
- Spring rolls with sweet chilli sauce - your choice of vegetarian or duck



OUR FOOD

- Bruschetta with perisan feta and balsamic glaze (V)
- Smoked salmon buttermilk blinis with crème fraiche, avocado and dill
- Assorted Skewers - choose from
 - Mushroom, tomato, capsicum, Spanish onion and zucchini (V) (LG)
 - Pesto chicken and shaved zucchini skewers (LG)
 - BBQ Chicken (LG)
 - Chilli and Lime Chicken (LG)
 - Satay Chicken (LG)
 - Pesto, bocconcini, cherry tomato
 - Strawberry and fetta (V) (LG)
 - Rockmelon and prosciutto (V) (LG)
- House made quiches - your choice of vegetarian or Loraine
- Fresh baked frittata (LG) - your choice of vegetarian or bacon, onion and red capsicum
- Mini gourmet hot dogs
- House made BBQ meatballs with dipping sauce
- Cajun crusted chicken wings with sweet mustard dipping sauce
- House made sausage rolls - choose from
 - Pork and semi dried tomatoes
 - Chicken and pistachio
 - Spinach and ricotta (V)

Seafood and Lamb Additional \$1.00 per piece

- Bacon wrapped prawns with a hint of chilli and lime (LG)
- Coconut crusted prawns with mango and coconut coulis (LG)
- Prawn cocktail salts style (LG)
- Lamb cutlets with tarziki sauce (LG)
- Mini peeking duck rolls with hosin sauce (LG)
- Oysters - your choice of natural or kilpatrick (LG)



MINI MEALS

MINI MEALS

Mini meals are perfect for any event with cocktail style seating.

2 x Mini Meals \$25/pp

3 x Mini Meals \$36/pp

2 x Cocktail Items & 2 x Mini Meals \$37/pp

3 x Cocktail Items & 2 x Mini Meals \$43/pp

CHICKEN

- Thai chicken curry with rice
- Tandoori chicken salad with cucumber yoghurt
- Chicken penne with a cream and semi dried sauce and pine nuts.
- Portuges style chicken and rice

BEEF

- Beef rogan josh with rice
- Beef and black bean sauce
- Swedish meatballs in Napoli sauce & fresh spinach
- Spicy Thai beef salad
- Thai beef stir-fry

PORK

- Pork chow mien with cashews, stir fry vegetables
- Sweet n sour pork
- Beer braised pork shoulder (pulled pork) served on rice

VEGETARIAN

- Asian noodle Salad
- Fennel & Apple Slaw
- Pumpkin, feta and pine nuts salad with semidried tomato and spinach
- Pumpkin gnocchi with sage butter sauce



BBQ BUFFET

\$35 per person \$13 kids 5 to 12 years Kids under 5 are free.

INCLUDES

- Fresh baked burger buns and butter
- Grass fed marinated rib fillet
- Honey soy chicken skewers
- Gourmet sausages with caramelised onions
- Potato bake with bacon and garlic
- Assortment of condiments and salad items to create your own burger

CHOICE OF 2 SALAD OPTIONS

- German potato salad with boiled eggs, bacon, shallot and egmont cheese
- Asian inspired coleslaw
- Market fresh garden salad
- Pumpkin, feta and pine nuts salad with semidried tomato and spinach



OUR SIGNATURE BUFFET

\$59 per person

\$18 per child (5-12yrs)

FREE for children under 5

INCLUDES

- Freshly baked artisan bread rolls and butter
- Chilled cooked ocean prawns with dipping sauce and lemon
- Choice of 1 roast beef, roast pork, roast lamb, roast chicken with sauces relishes and chutneys

CHOICE OF TWO WET DISHES

- Chicken portions braised in red wine with garlic, bacon, mushrooms and a pinot sauce
- Herb encrusted chicken breast with lemon caper sauce
- Sautéed barramundi fillets with white wine, lemon and parsley beurre blanc
- Seafood marinara with mussels, prawns and local fish
- Lamb cooked in a yoghurt based sauce with sweet peppers, tomatoes and aromatic spices including chilli
- Potato and Mediterranean lamb stew
- Slow cooked herb enriched beef pieces with a creamy mushroom and bacon sauce
- Oriental braised beef hot pot with lemon grass and chilli
- Pork chow mien with cashews, stir fry vegetables and Chinese noodles
- Five spiced pork pork belly with poached apple and garden herbs
- Beef ravioli with a Napoli sauce
- Spinach and ricotta ravioli with a pumpkin puree



— OUR SIGNATURE BUFFET —

CHOICE OF TWO VEGETABLE DISHES

- Steamed vegetables
- Roast potatoes and sweet potato
- Roast pumpkin
- Potato gratin
- Steamed rice

CHOICE OF TWO SALADS

- Honey glazed pumpkin salad with Persian feta, semidried tomatoes, Spanish onion, spinach and pinenuts
- German potato salad with boiled egg, shallots and crispy bacon
- Vermicelli noodle salad with fresh red capsicum, julienne carrot, cucumber, red onion, bean sprouts, coriander
- Boiled egg salad with avocado, corn kernels, Egmont cheese, red onion, julienne carrot and spinach
- Grilled haloumi salad with avocado, cucumber, parsley, roasted red peppers and spinach
- Garden Salad

ADD 2 x DESERTS

\$12 per person

- Assortment of flavoured tartlets
- Warm sticky date pudding with butterscotch sauce
- Warm apple and berry crumble with vanilla bean custard
- Seasonal fruit salad with natural Greek yoghurt
- Chocolate brownie with candied walnuts and chocolate ganache



ALTERNATE DROP

Two course Menu \$65 per person

Choose two entrees and two main courses OR two main courses and two desserts.

Three course Menu \$75 per person

Choose two entrees, two mains and two desserts

ENTRÉE SELECTION

- Cauliflower puree with seared scallops, boozy apple and parma ham
- Crispy skinned pork belly with caramelised parsnip puree, apple, red pepper and watercress salad
- Seared Canadian scallops with prawn oil, passionfruit foam, freeze dried raspberries and caviar
- Seared lamb loin with balsamic reduction and pickled cucumber salad
- Five spiced duck breast with balsamic strawberry coulis and salad on roasted hazelnuts, crispy bacon and watercress
- Gnocchi with smokey bacon, pumpkin puree, chives and greek yoghurt
- Mushroom Arachini balls with Napoli sauce
- Asian calamari salad
- Herb encrusted chicken breast with lemon caper sauce

MAIN SELECTION

- Chicken breast with dukkah spice, date and coconut relish, potato puree, green bean and chicken crackling
- Poached chicken in prosciutto with double brie, sourdough crumb, potato mash, broccolini and broccoli puree
- Lamb rack with pear puree, roasted parsnip, shaved marinated asparagus, chocolate crumb, white balsamic jus and shaved pear
- Eye fillet with butternut puree, slow cooked cherry tomatoes, sautéed asparagus, baby cress and chocolate coffee crumble



ALTERNATE DROP

- Vintage eye fillet with parma ham, sautéed broccolini, honey macadamia crumble and blueberry bourbon reduction
- Coral trout with spicy veal jus, braised young leek and potato, fava beans, tarragon and watercress salad
- Pan-fried barramundi with braised leek and horseradish mash, sautéed broccolini and mango, lime and mint salsa

DESSERT SELECTION

- Baked cheese cakes with berry coulis and chantilly cream
- Sticky date pudding with butterscotch sauce and cream
- Warm chocolate brownie with candied walnuts and chocolate gnache
- Caramel tart with chantilly cream and strawberry compote

Plate your own cake with strawberry coulis and cream for \$3.50 per person

KIDS MEALS

\$18 per child

All kids meals served with chips and salad

- Grilled chicken tenderloins
- Mini rib fillet steak
- Crumbed fish
- Chicken nuggets
- Cheese burger



DRINKS MENU

BEERS

Great Northern Original Schooner	\$6.00
Great Northern Original Can	\$5.00
Great Northern Crisp Schooner	\$5.50
Great Northern Crisp Can	\$5.00
Cascade Premium Light Stubby	\$4.50
XXXX Can	\$5.00
Carlton Mid Can	\$5.00
4 Pines Summer Ale Can	\$6.00
Corona Stubbies	\$8.00
Fat Yak Pale Ale Stubbies	\$8.00

SPIRITS

Rum, Vodka, Scotch, Bourbon, CC, Southern Comfort, Gin, Midori, Malibu, Bacardi - nip	\$6.00
Jack Daniels & Ouzo - nip	\$7.00
Add post mix	\$2.00

CIDERS & GINGER BEERS

Little Green Apple Cider - Schooner or Can	\$6.00
Strongbow Sparkling Apple Cider Stubby or Schooner	\$7.00
Rusty Yak Ginger Beer Schooner	\$7.00

SPARKLING

Seppelt Brut Cuvee	\$8.00 \$35 per bottle
Yellowglen Prosecco Vintage	\$8.00 \$35 per bottle
Yellowglen Pink Moscato Vintage	\$8.00 \$35 per bottle

WINE

821 South Sauvignon Blanc	\$7.00 \$30 per bottle
Seppelt Chardonnay	\$7.00 \$30 per bottle
Jamiesons Run Shiraz	\$7.00 \$30 per bottle
Jamiesons Run Merlot	\$7.00 \$30 per bottle
Jamiesons Run Cab, Sav, Shiraz	\$7.00 \$30 per bottle
Jamiesons Run Cab-Sav	\$7.00 \$30 per bottle
Browns Brothers Moscato	\$7.00 \$30 per bottle
Browns Brothers Dolcetto	\$7.00 \$30 per bottle

SOFT DRINK

Coke, Diet Coke, Coke Zero, Sprite, Lift, Ginger Beer (cans)	\$3.00
Water	\$3.00

