

Book your marquee now for the 2010 lismore cup

The Lismore Turf Club's signature event will be held on Thursday September 23rd and is Lismore's social extravaganza of the year. The Lismore City Council have again supported Cup Day with a half day holiday and we expect, as always, a huge day of celebrations.

All marquee sites will cost \$300 (incl. GST) which will include the provision of an R.S.A. trained bar attendant in your marquee, appropriate R.S.A. signage, bar service tables, drink tubs with all ice, plus stock control attendants which allow extra drinks to be ordered throughout the day.

A full copy of the club's RSA Policy can be obtained by contacting the club during office hours or visiting our website. Please note that all guests must be aged 18 or above and that no full strength drinks will be served after 4.00pm. We have mid-strength options available for Champagne, Wine, Beer and Spirits so please give this some consideration when placing your order to ensure that we can continue to service your patrons after 4.00pm.

This year we are offering more varied catering options, although you are quite welcome to provide your own catering. We can now offer a selection of cold platters delivered to your marquee at a time to suit that can take the hassle out of your raceday experience. Actual menus and pricing can be viewed on the Catering Pages attached.

For smaller groups we are once again offering The Winning Circle Marquee as an option. Tickets cost \$85 per person (\$75 for LTC Members) and will include racecourse entry, racebook, reserved seat in the beautifully appointed marquee plus a quality 2 course smorgasbord luncheon. Drinks can be purchased at the cash bar located in the marquee. This inclusive package will guarantee a comfortable day at the races at a very reasonable price. Bookings can be individual or a full table will seat 8 people.

Marquee bookings and drink/food orders, along with the \$300 site fee, must be with the Lismore Turf Club by Wednesday 8th September. For bookings in the Winning Circle Marquee, please fill out the appropriate section on the order form and return with full payment so that tickets can be issued.

For your convenience we can now offer you the option of paying by credit card. Just fill out the credit card details on the order form and we will process the payment.

Yours sincerely

Michael Timbrell
Secretary/Manager



LISMORE
TURF CLUB



MARQUEE SITE & TICKET ORDER FORM

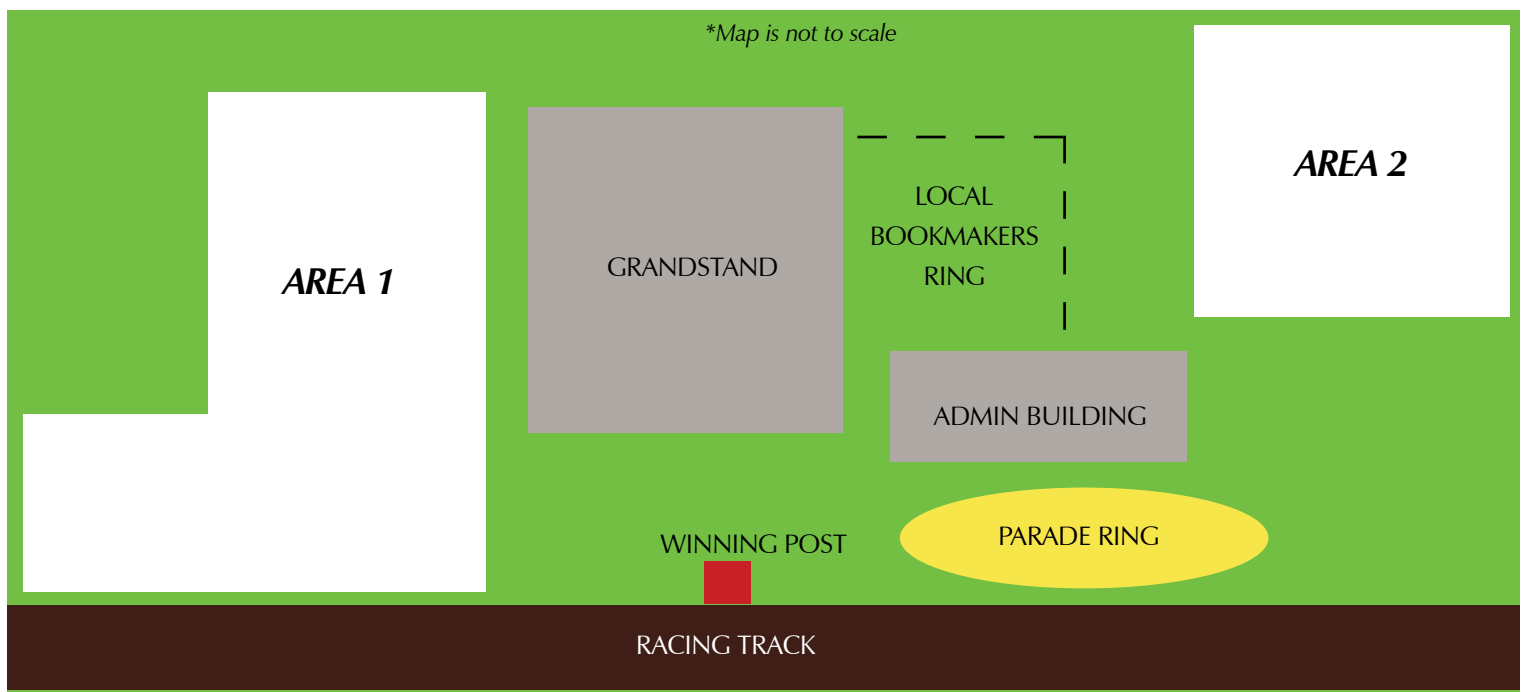
Please return to Lismore Turf Club (fax 66221308 or PO Box 628 Lismore, 2480) by September 8th 2010



**LISMORE
TURF CLUB**

\$300 site fee to be received by LTC to confirm marquee booking. All prices quoted are inclusive of GST.

Company Name:			
Contact / Marquee Organiser:			
Phone:			
Tent size (in metres):			
Location:- Please mark in 'Area 1' or 'Area 2' on map below			
<i>Tickets</i>	<i>Price</i>	<i>Number ordered</i>	<i>Cost</i>
Marquee Site Fee:	\$300		
Entrance Tickets:	\$18		
Winning Circle Marquee Tickets:	\$85		
Winning Circle Marquee Tickets (Member):	\$75		
<i>Credit Card Payment</i>			
Amount to be charged: \$	Card Type (please circle):	<input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Bankcard	
Card Number:	Expiry Date:	/	CCV:
Name of Card Holder:	Signature:		



BEVERAGES ORDER FORM



LISMORE TURF CLUB

ALL DRINKS MUST BE PURCHASED THROUGH THE LISMORE TURF CLUB
All service tables /ice /tubs/RSA Signage provided as needed at no extra charge

BEER

Please note that although beers are listed as individual can price, please order by the whole carton only

	Can Price (Marquees)	Cartons Ordered	Total Cost
Hahn Premium Light (24 pack)	\$3.00		
XXXX Gold (30 pack)	\$3.50		
Tooheys New (30 pack)	\$4.00		
Hahn Super Dry (24 pack)	\$4.00		

SPARKLING

Product	Price per bottle	No. ordered	Cost
[yellow tail] Bubbles	\$18.00		
Jacob's Creek Pinot Chard	\$18.00		
[yellowtail] Rose` Bubbles	\$18.00		
Yellowglen Jewel (mid-strength)	\$19.00		

WHITE AND RED

[yellow tail] Semillon Sauvignon Blanc	\$18.00		
Barwang Crisp Chardonnay	\$18.00		
[yellow tail] Moscato (mid-strength)	\$18.00		
[yellow tail] Shiraz	\$18.00		

SPIRIT MIXERS/OTHER

Product	Price per 6 pack		
Jim Beam & Cola Cans - Mid-Strength	\$40.00		
Bundy Rum & Cola Cans -Mid-Strength	\$40.00		
J Walker Scotch & Cola Cans - Mid-Strength	\$40.00		
Vodka Cruiser Lady Pometini	\$40.00		
Vodka Cruiser Lady Luck Dry Lime & Tonic	\$40.00		
Vodka Cruiser Lady Luck Orange	\$40.00		
Vodka Cruiser Lady Luck Yumberry	\$40.00		

EXTRA'S

Plastic Wine / Champagne Flutes	\$1.00 ea		
Orange Juice (2litre)	\$6.00 ea		
Soft Drink Cans (Pepsi, Pepsi Max, Solo, Sunkist, Passio)	\$2.50 ea		
Bottled Water (600ml) - minimum of 24	\$2.50 ea		
		TOTAL COST	\$

Due to our Responsible Service of Alcohol policy, all marquees will be issued with a minimum of one carton (24 bottles) of water. You will only be billed for your consumption of this item. If you think you will require more than this allocation please let us know on this page.

Please note that from 4.00pm onwards only mid-strength and light varieties of beer, wine & champagne will be served. Please ensure you have allowed for this in your order so that your guests can continue to enjoy their day after 4.00pm.

CATERING ORDER FORM



LISMORE TURF CLUB

<i>Catering Options</i>	<i>Price</i>	<i>Number ordered</i>	<i>Cost</i>
Full Smorgasbord Luncheon	\$27 (per person)		
Mini Buffet Luncheon	\$18 (per person)		
Seasonal Oyster Platter	\$120 each		
King Prawns Platter	\$100 each		
Gourmet Sandwiches Platter	\$65 each		
Assorted Sandwiches Platter	\$50		
Cheese & Antipasto Plate	\$80 each		
		TOTAL COST	\$

FULL SMORGASBORD

(For 40 people or more)

- Sliced Leg Ham
- Cold Chicken pieces
- Sliced Roast Beef
- Fresh Medium King Prawns
- Vegetarian Quiche
- Green Garden Salad
- Greek Salad
- Potato Salad
- Asian Salad
- Dinner rolls with butter portions
- Fruit & Cheese Platters to finish

Also includes all condiments / sauces plus plastic plates, cutlery, serviettes.

Food service attendant/s provided to ensure smooth service and security. Served from a time as arranged

MINI BUFFET

(For less than 40 people)

- Carved Leg Ham off the bone
- Cold Chicken pieces
- Sliced Roast Beef
- Green Garden Salad
- Potato Salad
- Asian Salad
- Large Bread rolls with butter portions

Also includes all condiments / sauces plus plastic plates & serviettes.

Food is delivered to your marquee at an arranged time. Meal is fully self service.

PLATTER OPTIONS

(each platter serves approx. 10 people)

- **FRESH SEASONAL OYSTER PLATTER**
served with lemon wedges
- **FRESH MEDIUM KING PRAWNS**
served with lemon wedges & tartare sauce
- **GOURMET SANDWICHES**
chicken, avocado & camembert cheese;
salmon, avocado & dill mayonnaise; salami,
semi-dried tomato & fetta cheese; eggplant,
artichoke & pesto
- **ASSORTED SANDWICHES**
including smoked leg ham with pickles/relish;
chicken with lettuce & mayo; roast beef with
seeded mustard; egg & salad
- **CHEESE & ANTIPASTO PLATE**
including selection of gourmet cheeses, sun-
dried tomatoes, marinated olives, salami,
chorizio, eggplant, artichoke hearts, vegetable
straws, crackers and variety of dips

Customers can order any number of each platter and a maximum of 2 delivery times.