



# FUNCTION PACKAGES

# THE VENUE THAT'S RIGHT FOR YOU

**Thoroughbred Park is quickly developing an enviable reputation for wedding, function and conference facilities.**

Offering the best of both worlds with the freedom and tranquillity of a park setting with views of the Brindabella and Majura mountain ranges situated only five minutes from the heart of Canberra on a light rail stop.

Thoroughbred Park is the perfect location for your next event with versatile light filled function rooms and complimentary parking in a secluded and secure environment.

You can be confident that our staff will do their very best to ensure your event will be a great success.

We offer an extensive variety of menus and our in-house chef is flexible and happy to tailor a menu to suit your event requirements.

We look forward to partnering with you to present a professional and successful event.

**Thoroughbred Park  
Catering & Event Team**



## VENUE OPTIONS



### RICH REWARD ROOM

Capacity – 150

Ideal for Theatre Style,  
Cabaret or Cocktail

Floor to ceiling windows with blinds

In-house speaker system

Quiet room

Ample free parking

Access to private grandstand area



### SILKS ROOM

Capacity – 250

Ideal for Theatre Style, Cabaret or Cocktail

Floor to ceiling windows with blinds

In-house speaker system

Quiet room

Ample free parking

Access to private grandstand area



### BLACK OPAL ROOM

Capacity – 250

Ideal for Theatre Style, Cabaret or Cocktail

Floor to ceiling windows with blinds

In-house speaker system

Quiet room

Ample free parking

Access to grandstand area



# VENUE OPTIONS



## EXHIBITION PAVILION

Capacity – 2000

Ideal for Theatre Style, Cabaret or Cocktail

Trade shows

Ample free parking

Access to Winning Post Bar and outdoor area



## MARQUEE SPACES

Capacity On request

Ideal for Theatre Style, Cabaret or Cocktail

Race days or non-race days

Ample free parking

Access to outdoor area



## WINNING POST BAR

Capacity – 800

Ideal for Cocktail OR Buffet style events

Quiet room

Ample free parking

Access to outdoor area

## ROOM HIRE RATES JULY 2021– JULY 2022

	RICH REWARD ROOM	SILKS ROOM	BLACK OPAL ROOM	EXHIBITION PAVILLION	MARQUEE SPACES	WINNING POST BAR
Dimensions	24m x 12m	40m x 12m	42m x 13m	70m x 30m	XX	27m x 6m
Area	288 m <sup>2</sup>	480 m <sup>2</sup>	546 m <sup>2</sup>	2100 m <sup>2</sup>	XX	283 m <sup>2</sup>
Banquet	150	250	250	1400	XX	N/A
Theatre	150	300	300	2000	XX	N/A
Buffet	150	250	250	1200	XX	N/A
Cocktail	150	320	400	2000	XX	400
Dinner/Dance	150	250	250	1200	XX	N/A
<b>Daily Rate</b>	<b>\$550.00</b>	<b>\$675.00</b>	<b>\$750.00</b>	<b>\$2,500.00</b>	<b>\$X</b>	<b>\$550.00</b>

Packages available to include room hire. Final guest numbers are required seven business days prior to event. Terms and Conditions must be signed and emailed to Thoroughbred Park. Deposit of \$500 must be paid to secure booking.



# FOOD & BEVERAGES



## COCKTAIL SELECTIONS

### COLD CANAPES

Freshly Shucked South Coast Oysters .....	\$4.5
Roast Pumpkin, Black Olive and Semi Dried Tomato Frittata .....	\$4.5
Wild Mushroom Puff Pastry Tarts w/ Shiraz Onion Jam .....	\$4.7
Smoked Salmon Brushetta w/ Dill Mayo .....	\$4.8

### HOT CANAPES

Salt and Pepper Squid Cilantro and Lime Aioli .....	\$4
Cocktail Spring Rolls w/ Pickled Ginger Soy (2 pp) .....	\$4
Prawn Twisters w/ Mild Sweet Chilli Sauce .....	\$4.5
Cream Cheese Stuffed Jalapeno Peppers .....	\$4.5
Crumbed Mozzarella Sticks .....	\$4.5
Macaroni Cheese Croquette .....	\$4.5
Crumbed Whiting Pieces .....	\$4.5
Jalapeno Fish Tails w/ House Made Tartare .....	\$4.5
Mini King Island Beef Pies w/ Tomato Relish Sauce .....	\$4.5
Corn Chip Crumbed Chicken Tenders w/ Chili Aioli .....	\$4.5
Pumpkin, Sage and Parmesan Fritters .....	\$4.7
Soft Shell Crab w/ Salsa Verde .....	\$4.7
Grilled Chimichurri Scallops Topped w/ Tomato Salsa .....	\$4.8
House Made Butter Puff, Spicy Sausage Rolls .....	\$4.8

## PLATTER SELECTIONS

### PLATTER

Gourmet Pizza Platter (24) .....	\$65
Assorted Triangle Sandwiches (40 Points) .....	\$75
Mini Spring Rolls w/ Sweet Chilli Dipping Sauce (40) .....	\$80
Fresh Fruit Platter (10 Pax) .....	\$85
Prawn Twisters w/ Sweet Chilli Sauce (25) .....	\$90
Mini Pies w/ Tomato Relish (25) .....	\$90
Cocktail Sausage Rolls (25) .....	\$90
Spinach & Fetta Pastizz w/ Mint Yoghurt (25) .....	\$90
Salt & Pepper Squid w/ Citrus Aioli (25) .....	\$90
Buffalo Wings w/ Chipotle Aioli (25) .....	\$90
Battered Whiting Platter (25) .....	\$90
Artisan Cheese Platter (10 Pax) .....	\$105





## BANQUET MENU

### ENTRÉE

Texas Style Crumbed Chicken Tenders w/ Spicy Tomato and Mint Cous Cous, Chimichurri Aioli .....	\$17
Twice Cooked Chicken Confit Thigh w/ Creamy Milk Polenta .....	\$17
Mustard and Garlic Slow Cooked Beef Rump w/ Roast Potato and Walnut Salad & Salted Fried Leek .....	\$18
Duo of Salmon Fillet - Pan Seared w/ Crispy Chorizo and Sea Salt Roast Cherry Tomato, Gravlax w/ Brioche Croustade and a Cilantro Lime Aioli .....	\$19
Cinnamon and Thyme Confit Pork Belly w/ Sweet Green Apple Puree and Balsamic Glaze .....	\$19
White Panko Crumbed Argentine Prawns w/ Rocket, Watercress & Orange Salad Topped w/ Saffron and Lime Infused Yoghurt .....	\$21

### VEGETARIAN OPTIONS

Roasted Beetroot, Cherry tomato and Orange Salad w/ Toasted Slivered Almonds .....	\$17
Dhal Lentil Soup Served w/ Soft Brioche Roll .....	\$17

### MAIN

Polenta Crumbed Rosemary and Garlic Chicken Breast w/ Sweet Potato and Pumpkin Mash and Tarragon Scented jus .....	\$32
Grilled Cajun Chicken Breast w/ Hungarian Braised Redslaw, Pomme Dauphinoise and a Cream Bechamel .....	\$32
Traditional Saffron and Cilantro Lamb Tagine w/ Moroccan Cous Cous and Fried Chickpeas .....	\$33
8 Hour Slow Cooked Beef Cheeks w/ Italian Caponata, Potato Gratin and Jus Lie .....	\$33
Prosciutto Wrapped Pork Tenderloin w/ Roast Root Vegetable, Paris Mash and Mustard Cream Sauce .....	\$34
Grilled Salmon Fillet w/ Parmesan Potato Gratin, Grilled Asparagus, Green Beans and a Lemon Cream Sauce .....	\$36
Fillet Mignon w/ Pomme Puree, Dutch Carrots, Green Beans and a Red Wine Jus .....	\$36



## BANQUET MENU

### VEGETARIAN OPTIONS

Grilled Vegetable Stack w/ Baby Potatoes and a Sweet Balsamic Glaze .....	\$25
Risotto of Wild Mushroom and Rocket Topped w/ Pecorino Parmesan .....	\$25

### DESSERT

French lemon tart w/ Orange and Mint Salad .....	\$15
Passion fruit Brulee tart topped w/ Almond Biscotti and Mixed Berry Coulis .....	\$15
Mango Macadamia and Almond Cake w/ Orange confit & Blueberry Coulis. (GF) .....	\$15
Warm Apple Blueberry Crumble Torte w/ vanilla Ice cream and Caramel Sauce .....	\$15
Warm Chocolate Lava Cake w/ Coffee Infused Anglaise .....	\$15
Traditional Sticky Date Pudding Served warm w/ Caramel Scented Anglaise .....	\$15
Raspberry and Milk Chocolate Mousse tart w/ blueberry compote & Vanilla Bean Anglaise .....	\$17

### EXTRAS

Tea and Coffee .....	\$3.5
Fresh Fruit Platter .....	\$95
Artisan Cheese Platter .....	\$105



## BUFFET MENU OPTIONS

SILKS ROOM- , RICH REWARD ROOM OR  
WINNING POST BAR – \$45 PER PERSON

### OPTION 1 CARVERY STYLE

Choice of 2 Meats (Double Smoked Pineapple Glazed Leg Ham,  
Slow Cooked Mustard Beef, Roast Pork)  
Roasted Oregano Potatoes, Baked Thyme Pumpkin  
Chefs Freshly Steamed Vegetables  
Gourmet Rolls and Butter, Condiments and Gravy  
Assortment of Cakes and Slices  
(Taking into Consideration with Option 1 - these are Roast Meats and  
will not keep at an extremely hot temperature as we rest the meats then  
carve to keep it as moist as possible. This Menu is designed for a spring  
and or summer menu in the warmer months).

### OPTION 2 HOT BUFFET STYLE

Bœuf à la Burguignon w/ Mushrooms and Smokey Bacon  
Chicken Provençale w/ Olives and Mushrooms  
Choice of Cumin Scented Jasmine Rice or Olive Oil Bound Penne Pasta  
Chefs Freshly Steamed Vegetables  
Gourmet Rolls and Butter  
Fresh seasonal Fruit Platter

### OPTION 3 TRADITIONAL STYLE

Chefs House Made Beef Lasagna  
Apple Jus Braised Pork  
w/ Grilled Balsamic Aubergines and Fresh Herbs  
Roasted Vegetable Salad w/ Honey and Balsamic Dressing Green Salad  
w/ Lemon Vinaigrette  
Gourmet Roll and Butter Assortment of Cakes and Slices

### OPTION 4 BBQ STYLE

Butterfly Garlic and Thyme Chicken Thigh Fillets  
Mixed Gourmet Style Sausages  
Scotch Fillet Sea Salt and Pepper Steaks  
Roast Potato and Sour Cream Salad w/ Chives Traditional Garden Salad  
w/ Balsamic Vinaigrette Gourmet Roll and Butter  
Condiments and Gravy Fresh seasonal Fruit Platter  
Artisan Cheese Platter w/ Dried Fruit and Crackers

## BEVERAGE PACKAGES

### 3 HOUR PACKAGE

\$35

### 4 HOUR PACKAGE

\$45

### 5 HOUR PACKAGE

\$55

## INCLUSIONS

#### SPARKLING

Seppelt Salinger NV Sparkling

#### CHOICE OF 2 WHITE WINES

Juliet Moscato

T'Gallant Cape Shank Pinot Grigio

Matua Marlborough Sauvignon Blanc

#### CHOICE OF 2 RED WINES

Saltram 1859 Shiraz

Fickle Mistress Pinot Noir

Wynns "The Gables" Cabernet Sauvignon

Squealing Pig Rose

#### BEER

Beer On Tap

Furphy, Hahn Super Dry and XXXX Gold

Bottled Beer

Boags Premium Light and Iron Jack

#### CIDER

5 Seeds Cider

#### SOFT DRINKS

A Variety of Schweppes Soft Drinks, Juices, Mineral, Tonic and Soda Water

Spirits can be provided as an addition to your package on a \$15 per person basis or they can be provided on a cash bar basis.



# BEVERAGE OPTIONS

## OPTION 1

### CONSUMPTION

An open bar tab where you are charged at the end of the function for the total amount consumed.

## OPTION 2

### BAR TAB

Prior arrangement of a set dollar amount arranged with the Catering & Events Manager.

## OPTION 3

### BEVERAGE PACKAGE

Set beverage package for the total amount of guests for a set time. Please note the package can not be split.

## OPTION 4

### CASH BAR

Guests to purchase their own beverages throughout the function at bar prices.



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## BEVERAGE PRICE LIST

### SPARKLING WINE

Seppelt Salinger NV

GLASS

\$8.5

BOTTLE

\$40

### WHITE WINE

Juliet Moscato

\$6.5

\$30

T'Gallant Cape Schanck Pinot Grigio

\$8

\$35

Matua Marlborough Sauvignon Blanc

\$8

\$36

Wolf Blass Gold Label Chardonnay

\$40

Wolf Blass Gold Label Riesling

\$40

### ROSE

Squealing Pig Rose

GLASS

\$8.5

BOTTLE

\$39

### RED WINE

Saltram 1859 Shiraz

\$8

\$37

Wynns "The Gables" Cabernet Sauvignon

\$8.5

\$39

Wolf Blass Gold Label Shiraz

\$40

Wolf Blass Gold Label Cabernet

\$40

Fickle Mistress Pinot Noir

\$9

\$42

### TAP BEER

XXXX Gold

MIDDY

\$5.2

SCHOONER

\$6.1

Hahn Super Dry

\$6.1

\$7.6

Furphy

\$6.2

\$7.6

### BOTTLED BEER

Boag's Premium Light

\$6.5

Iron Jack

\$7

XXXX Gold

\$7

Tooheys Extra Dry

\$7.5

Tooheys Old

\$7.5

Hahn Super Dry

\$8

Little Creatures Bright Ale

\$9

Kosciuszko Pale Ale

\$9

Heineken

\$9.5

### BOTTLED CIDER

Tooheys 5 Seeds Cider

SCHOONER

\$8

### BASIC SPIRITS

Jim Beam Bourbon

Bundaberg Rum

Smirnoff Vodka Red

Gordon's Gin

Johnnie Walker Scotch Red

### RTD's

Bundaberg Rum and Cola

Johnnie Walker and Cola

Jim Beam and Cola

Captain Morgan and Cola

Smirnoff Ice Double Black

### SOFT DRINK

Pepsi

MIDDY

\$4

Pepsi Max

\$4

Lemonade

\$4

Solo Lemon Squash

\$4

Dry Ginger Ale

\$4

Tonic Water

\$4

Soda Water

\$4

Mineral Water

\$4

Orange Juice

\$4

Bottled Water

Bottled Soft Drink 600ml



# GENERAL BOOKING INFORMATION

## Security

Security Guards - a quote can be obtained from our supplier where required with a 4 hour – 2 guard minimum. Security are required at all 18th Birthday Parties.

## Terms and Conditions

A deposit of \$500 and a completed booking form is required to secure your function booking date.

For the purpose of catering requirements, confirmation of the final numbers are required 10 working days prior to your event.

Full payment for your event is required 7 days prior to your event.

Should a Bar Tab or On Consumption be chosen it must be settled at the immediate completion of your function.

The Hirer is financially responsible for any damage to Thoroughbred Park property during the function.

## Our preferred Suppliers

Your Event Solutions - For Marquees and Event Styling

Hillcrest - For all additional AV requirements

## Cancellation Policy

Should a function be cancelled after the deposit has been received and the function is cancelled 4 weeks prior to the Booking date, 50% of the Deposit will be refunded. Within the 4 week period before the event the Deposit is Non Refundable.

## Food and Beverage Policy

Guests are NOT permitted to bring any food or beverages into the venue.

## General

Whilst Thoroughbred park will take every reasonable measure to ensure the safety of any personal or corporate items or equipment brought into thoroughbred Park, these items remain the sole responsibility of the person bringing them in and we will not accept responsibility or be liable for the reimbursement for any items that may be lost or damaged.



# FAQ

## Do you cater for special dietary requirements?

Our Chef will design a menu to suit all guests with dietary requirements.

## What AV is included?

Lectern, Lectern Microphone and 2 Hand Held Microphones are included for speeches along with internal room lighting and sound system.

## Parking?

We have Free secure parking for 1200 cars with disabled parking areas available. We are also able to accommodate large buses for drop off and pickup.

We are within close proximity to the Light Rail Service on Flemington Road. We are just minutes from the CBD and Canberra Airport.

## Race Day Function?

When available we are able to offer the Silks Room and the Rich Reward Room on Race days for your Special Event. You will have access to your own TAB facilities, grandstand access and views over the Home Straight and Winning Post

## What time do we have the Venue available From and to?

Access to the room for setup depends on the availability and other function bookings. We can confirm your access times 14 days prior to your event.

Our Bar Supervisor will call last drinks at 11.15 pm with the bar closing at 11.30 pm at which time music must also conclude and guests begin to depart.

## Is there access for people with a disability?

All areas are accessible. 2 lifts will take you to Level 1 and Level 2 function rooms. Winning Post Bar, Betting Ring and front lawn areas are fully accessible.

## What Furniture is available?

Option of cocktail setup (tall round dry bars and stools), round dining tables (up to 10 pax on each) in a variety of arrangements. We supply banquet chairs with black chair covers- other colored chair covers may be sourced at an additional charge. Alternatively, you may hire chairs through our recommended supplier at an additional cost.

## Is there space for a dance floor?

All rooms have space for a dance floor however this will depend on the number of guests you have attending. Your Function Manager will advise on the space required. A quote for a dance floor can be obtained through our preferred supplier. The Silks Room has a built-in dance floor.



# Thank you for considering Thoroughbred Park for your Special Event

Please contact our Professional, friendly team to  
book a Site Visit or request an event proposal.

02 6204 0000

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canberraracing@thoroughbredpark.com.au

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[www.thoroughbredpark.com.au](http://www.thoroughbredpark.com.au)

