



Race Day Package



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

\$650 per day

Event Types: Parties, Weddings, Cocktail Functions, Conferences, Dinners & Presentation Evenings

Access to Private Grandstand, In-built Audio-Visual system & Floor-to-ceiling windows with blinds



Silks Room

\$875 per day

Event Types: Parties, Weddings, Cocktail Functions, Conferences, Dinners, Gala's & Presentation Evenings

Access to Grandstand and Public Lawns, In-Built Audio-Visual System & Floor-to-ceiling Windows with Blinds



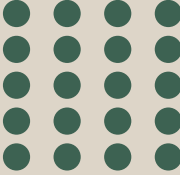

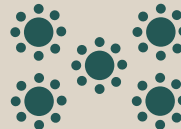


St Covets Row Marquee

\$Price on Request

Event Types: Weddings, Cocktail Functions, Dinners & Gala Events

Private Marquee with floor-to-ceiling windows and private lawn with deck

Venue style and capacity

	Theatre style 	Classroom style 	Banquet style 	Cocktail style 	Cabaret style 
Rich Reward Room	90	60	150	180	80
Silks Room	200	180	250	320	140
St Covets Row Marquee	200	180	230	400	140

Race Day Packages



Winter: April – August

11:30am – 5:30pm *

Catering & Beverage Package **

Prices based on Silver Package

Option 1 – Cocktail Function – from \$115 per person

8 Canapes (choose from 2 Hot, 3 Cold, 3 substantial & 1 Dessert Canape Menu)

Beverage package starting 30 minutes prior to race 1 and finished on completion of the last race

Option 2 – 2-course Banquet – From \$120 per person

2-course banquet meal (Main – Dessert, choose from menu)

Beverage package starting 30 minutes prior to race 1 and finished on completion of the last race

Option 3 – 3-course Banquet – From \$135 per person

3-course banquet meal (Main – Dessert, choose from menu) \$70

Beverage package starting 30 minutes prior to race 1 and finished on completion of the last race

Option 4 – Buffet – From \$115 per person

Buffet Meal (Choose from Buffet Options)

Beverage package starting 30 minutes prior to race 1 and finished on completion of the last race

Summer: September – March

12:00pm – 6:00pm *

Catering & Beverage Package **

Prices based on Silver Package

Option 1 – Cocktail Function – from \$125 per person

8 Canapes (choose from Hot, Cold & Dessert Canape Menu)

Beverage package starting 1 hour prior to race 1 and finished on completion of the last race

Option 2 – 2-course Banquet – From \$130 per person

2-course banquet meal (Main – Dessert, Choose from Menu)

Beverage package starting 1 hour prior to race 1 and finished on completion of the last race

Option 3 – 3-course Banquet – From \$145 per person

3-course banquet meal (Main – Dessert, Choose from Menu)

Beverage package starting 1 hour prior to race 1 and finished on completion of the last race

Option 4 – Buffet – From \$125 per person

Buffet Meal (Choose from Buffet Options)

Beverage package starting 1 hour prior to race 1 and finished on completion of the last race

Inclusion

A3 Lift Signs

A3 Seating Chart

A5 Menu

Free secure parking

Linen – Colour choice white or black tablecloth and napkin (additional cost for colours)

Table Numbers – Standard (additional cost for logo/new numbers)

Colour wristband for event beverage package

Additional Items

Race book \$6 per book

Table runner \$4 per table

TV 75" – \$50 per TV

Handheld microphone – 1 for \$25 or 2 for \$50

Professional lectern with microphone – \$125

Remote presenter slide advance – \$40

Stage – \$50 per piece (minimum two pieces)

Name Tags – \$1.50 paper or fabric

Name Plate – \$1.50 paper or \$3.00 plastic

**Times based on race times, will be advised 1 month prior to Race Day*

***Room Hire not Included*

Canapes



Cold

South Coast rock oyster (GF)
Roasted organic beetroot, goat cheese and onion jam (V)
Chicken Vietnamese rice paper rolls with soy dipping sauce
Tasmanian smoked salmon, chive tart with lime mayo
Compressed watermelon and dukkah (GF,V)
Chicken liver parfait, toasted brioche, and pickles
Fresh poached QLD prawns with lime oil skewers (GF)

Hot

Salt & pepper calamari with lime mayo
Crispy vegan dim sims with sweet soy chilli
Aussie beef pie
Vegetable samosa with mint chutney
Jalapeno popper arancini (Spicy)
Mini chicken garlic kiev
Tempura prawn with yuzu sauce
Kofta spiced lamb with cumin yoghurt (GF)
Mexican chicken empanada
Chorizo crumbed seared scallops with tomato salsa (GF)

Desserts

Bite size cake slices
Mini boutique petit fours
Homemade mini pavlova with seasonal fruit salad
Vanilla panna cotta with seasonal berry compote (GF)

Substantial

Selection of handmade sushi roll with assorted condiments
Szechuan seasoned hand cut calamari & fries with lemon aioli
Sticky pork belly bao buns, pickled cucumber, shallots, and chilli mayo
Classic butter chicken with steamed basmati rice and mint riata (GF)
Peking duck, shallots, cucumber, and hoisin sauce
Angus beef steak, Paris mash and red wine jus (GF)
Chicken schnitty, crunchy coleslaw, cheddar cheese and milk bun
Sumac lamb, tabouli salad, tahini yoghurt and pitta bread
Cheeseburger, beef pattie, pickles, cheese, mustard mayo, and milk bun
Stir fry chicken hokkien noodle, with sweet soy, crispy shallots, and coriander
Mexican pulled pork soft taco, pico de gallo, chilli cilantro mayo
Homemade potato gnocchi, pumpkin, and blue cheese sauce (Veg)

Buffet Menu



Carvery Style

Choice of two proteins

Double smoked ham

Slow cooked mustard beef

Roast pork

Served with

Roasted oregano potatoes

Baked thyme pumpkin

Chefs freshly steamed vegetables

Gourmet rolls and butter

Condiments & gravy

Assorted cakes and slices

**Please note these meats are roast meats and will not keep at an extremely hot temperature as we rest the meats then to carve to keep it as moist as possible. This menu is designed for as spring/summer menu)*

Hot Buffet Style

Choice of two proteins

Beef Bourguignon with mushrooms and smokey bacon

Chicken Provencale with olives and mushrooms

Moroccan lamb tagine with tomato chickpeas and rasel hanout

Traditional beef Lasagne

Choice of three accompaniments:

Selection steamed vegetables

Steamed Choy Sum with honey and soy

Selection of roasted root vegetables

Potato and bacon salad

Kale, quinoa and almond salad

Wombok crispy noodle salad with chilli and coriander

Served with jasmine rice or olive oil bound penne pasta

Artisan bread and butter

Assorted cakes and slices

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 with chives

Traditional garden salad with balsamic vinaigrette

Gourmet rolls and butter

Condiments & gravy

Fresh fruit platter

Artisan cheese platter with dried fruit and crackers

Dietaries

All dietary requirements are due with final catering numbers, a minimum of 10 business days prior to the event.

Any additional dietary requirements requested on the day of the event will be charged at the price of the meal with an additional 20% surcharge.

GF gluten free

DF Dairy free

NF Nut free

V Vegetarian

VE Vegan

Banquet Menu

Single Drop Service

Alternate Drop \$2.00 per person

Including artisan bread and butter, and complimentary tea and coffee

Entrée

Roasted heirloom carrot, organic pumpkin, toasted nuts, seasonal petite bouche salad and Persian fetta (GF,V)

Tasmanian salmon gravlax, lime aioli, small leaf salad and sour dough crisp

Poached Queensland prawn, watercress, cherry tomato, avocado, cucumber salad and lemon dressing (GF)

Riverina lamb back strap, mediterranean spiced roasted vegetables, cous sous and thyme jus

Poached free range chicken breast, grana padano and soft creamy white polenta

Main

Free range chicken supreme, pumpkin puree, green beans, and red wine jus (GF)

Roasted lamb rump, herb potato, roasted seasonal vegetables and port wine jus (GF)

Slow cooked beef cheeks, creamy mash potato, seasonal vegetables, and thyme jus (GF)

Herb crusted barramundi, crispy polenta, beetroot puree, broccolini and bearnaise sauce (GF)

Moisture infused pork cutlet, glazed carrot, puy lentil and port wine jus (GF)

Desserts

White chocolate & baileys charlotte, cocoa texture, and vanilla double cream

Passion fruit crème' brulee tart, tropical fruit salad and Chantilly cream

Australian cheese platter, Maffra cheddar, brie, blue dried fruits, and lavosh



General Information

Security

Security Guards – a quote can be obtained from our supplier, minimum 4 hours with 2 guards. Security is required at all birthday parties (18th, 21st, 30th, 50th etc), race day events and sport- functions. Thoroughbred Park maintains the right to request security be onsite for your event should they feel it necessary, in which case the client will cover the cost. This will be decided in advance of your event.

Terms and Conditions

A deposit of \$500 and a completed booking confirmation is required to secure your function booking date. In the event that the deposit is not paid within 10 working days from issue, Thoroughbred Park reserve the right to cancel the booking and allocate the venue to another client. For the purpose of catering requirements, confirmation of final numbers and dietaries are required 10 working days prior to your event. Full payment for room hire and catering for your event is required 7 days prior to the event. Full payment of beverages and miscellaneous items is required no later than 10 working days after your event. The Hirer is financially responsible for any damage to Thoroughbred Park property during the function.

Our Preferred Suppliers

EAVS – For all additional AV requirements
MobyDisc – For all DJ requirements
Hireall – For all Marquees and Event Styling requirements
Imagine Events – for all event styling

Cancellation Policy

Any event cancelled 91 days or more prior to the event will not incur a cancellation fee and any deposits paid will be refunded to the client. 90–31 days prior to event: in the event of the function being cancelled between 31 and 90 days prior, a cancellation fee equal to the deposit paid will apply. 30–8 days prior to event: in the event of the function being cancelled 8 – 30 days prior, a cancellation fee equal to the deposit paid and 50% of estimated revenue will apply.

7 days or less prior to event: in the event of a function being cancelled 7 days or less prior, a cancellation fee equal to 100% of estimated revenue will apply.

Food and beverage policy

Guests are NOT permitted to bring any food or beverages into the venue without written consent from the Event and Catering Manager and there is a limit on what can be brought in.

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.

Surcharges

Sunday and Public Holidays:

Surcharges for Sunday use (10%) and Public Holiday (15%) apply to all room hire prices. Labor Surcharge of 10% of the total food and beverage account is applicable to all functions held on a Public Holiday.

Other:

Functions & Cocktail parties with less than 50 guests incur a surcharge of \$200.00. Conferences require a minimum of 20 people attending. Conferences with 11–19 persons will incur a surcharge of \$5 per person; conference with less than 10 persons will incur a surcharge of \$10 per person. A Service fee of \$2.00 per person, per course applies for an alternate meal selection. Alternate meals are two selections only.

FAQ

Do you cater for special dietary requirements?

Our chef will design a menu to suit all guests with dietary requirements with 10 working days' notice. Dietaries given within the 10 days' notice will be catered to as best we can.

What AV is included?

The Silks and Rich Reward Room have an internal sound system with can be used with hand held microphones or a lectern microphone for an additional cost.

Parking?

We have Free secure parking for 1200 cars with accessible 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 can 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 is 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, guests must be departed by midnight.

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 set up (tall round dry bars with stools), round dining table with banquet chairs (up to 10 pax) or rectangle tables in a variety of arrangements. Alternate to our furniture, you may hire additional furniture through our recommended supplier at an additional cost. Furniture requirements must be agreed upon in writing with the Catering and Events Manager no later than 10 working days prior to the event.

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.

What is the minimum number of guests I am required to have?

Cocktail party and function – 50 guests minimum

Conference – 20 guests minimum

Refer to Surcharges for applicable fees related to not attaining minimum numbers.

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.

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www.thoroughbredpark.com.au

