



# Function 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



## Betting Ring

\$Price on Request

Event Types: Exhibitions, Trade Shows, Music Festivals & Community Events

Access to Outdoor Area & Winning Post Bar

Terms & Conditions apply



## Winning Post Bar

\$550 per day

Event Types: Parties, Cocktail Functions & Networking Events

Access to Outdoor Courtyard

Terms & Conditions apply



## Thoroughbred Club

\$350 per day

Event types: Conferences, Training Events and Exams.

Private room



## Owners Lounge

\$350 per day

Event Types: Intimate Training Events, Board Meetings & Exams.

Intimate setting for small groups

Surcharges for Sunday use (10%) and Public Holiday (15%) apply to all room hire prices.

# Venue options



## Black Opal Room

\$900 per day

Event Types: Weddings, Cocktail Functions, Conferences & Dinners

Access to Private Grandstand & Floor-to-ceiling Windows

Terms & Conditions apply



## 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



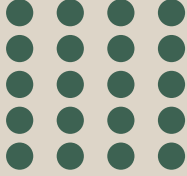





## St Covets Row Marquee

\$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 	Boardroom style 
Betting Ring	1000	–	600	1000	–	–
Winning Post Bar	–	–	80	400	–	–
Thoroughbred Club	60	50	–	–	50	140
Owners Lounge	–	16	–	–	–	12
Rich Reward Room	90	60	150	180	80	–
Silks Room	200	180	250	320	140	–
St Covets Row Marquee	200	180	230	400	140	–

# Shared Platter



## Designed to be shared among 10 people

### Australian Artisan Cheeses \$90.00

Selection of three Australian cheeses with dried muscatel clusters, nuts, lavosh, water crackers and quince paste

### Vegetable Crudité Platter \$70.00

Fresh Seasonal Vegetables served with trio of home-made dips and condiments  
GF

### Charcuterie Platter \$110.00

Chef selection of Artisan meats served with pickles, marinated olive, cheese and lavosh and sourdough

Fruits platter GF DF \$70.00

Cakes and slices \$80.00

Assorted sandwiches 40 Pieces \$75.00

Vegetarian spring rolls with sweet chilli dipping sauce 40 Pcs \$75.00

Gourmet assorted mini pies with tomato relish 25 Pcs \$90.00

Gourmet assorted meat sausage rolls with tomato relish 25 Pcs \$90.00

Spinach and fetta pastizz with minted yoghurt 25 Pcs \$90.00

Prawn cones with thai sweet chilli jam 15 Pcs \$90.00

Salt and pepper torpedo calamari with schezwan mayo 25 pcs \$90.00

Buffalo wings with chipotle aioli 25 Pcs \$90.00

# Canapes



## 2 hours — 6 items

\$45 per person – 3 hot and 3 cold

Add on:

- Dessert \$5.00 per person
- Substantial \$8.00 per person

## 4 hours — 9 items

\$70 per person

3 hot, 3 cold, 2 substantial  
and 1 dessert

## 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)



# Banquet Menu

## 2-course \$65 per person\*

Including artisan bread and butter, and complimentary tea and coffee. Single drop entrée or dessert, alternate drop mains.

*\*subject to change*

## Entrée

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

Wild mushroom risotto with crisp prosciutto, chives cream and truffle oil (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

Free range chicken terrine, homemade piccalilli and sour dough

Cured pork belly, green apple puree and honey mustard apple salad (GF)

## 3-course \$80 per person\*

Including artisan bread and butter, and complimentary tea and coffee. Single drop entrée or dessert, alternate drop mains.

## Main

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

Chicken breast, pancetta, seasonal vegetables, pommes de gratin and creamy mushroom sauce (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)

Pan seared beef sirloin (180 g) pomme puree, Dutch carrots, green beans, and port wine jus (GF)

Grilled salmon fillets, confit potato, steamed green vegetables and lemon saffron beurre blanc (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)

## Dessert

Chef's soft set cheesecake with white chocolate sauce and raspberries

Warm chocolate fondant, vanilla bean anglaise and mixed berries coulis

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

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

Classic vanilla panna cotta, almond biscotti, and mixes berries

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

## Cake

Cut into slices and served \$2.50

Plated with cream and coulis \$4.50

## Children's Meal

\$20 per child for 2-course meal (U12)

**Main – Same for each child unless dietary requirement**

Chicken nuggets and chips

Spaghetti bolognese

Chicken schnitzel and chips

Fish and chips

Side salad or steam vegetable available on request

### Desserts

Vanilla ice – cream with chocolate topping

Fruit salad

Cake slice





# Buffet Menu

## \$50 per person

### 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

# Beverages

## On Consumption

An Open bar tab where you are charged after the event for total amount consumed.

Beverage selection for on consumption is limited to a maximum of 2 White Wines, 2 Red Wines, 1 sparkling, and 3 Bottled Beers.

## Bar Tab

A pre-determined set dollar amount arranged with the Event Manager. Bar Tab will be charged after the Event.

Beverage selection for Bar Tab is limited to a maximum of 2 White Wines, 2 Red Wines, 1 sparkling, and 3 Bottled Beers. No Spirits or RTD's to be consumed on the bar tab.

## Cash Bar

An Open bar tab where guests purchase their own beverages throughout the event at bar prices.

## Beverage Package

All beverage packages include Orange Juice, an assortment of soft drinks and waters.

### Silver

Seppelt Salinger NV Sparkling  
Juliet Moscato  
Squealing Pig Sauvignon Blanc  
Saltram 1859 Shiraz  
Wynns "The Gables" Cabernet Sauvignon  
Beer on Tap – Furphy, Hahn Super Dry & Iron Jack  
James Boags Premium Light  
5 Seeds Apple Cider

### Gold

Seppelt Salinger NV Sparkling  
Squealing Pig Sauvignon Blanc  
T'Gallant Cape Schanck Pinot Grigio  
Saltram 1859 Shiraz  
Fickle Mistress Pinot Noir  
Beer on Tap – Furphy, Hahn Super Dry & Iron Jack  
James Boags Premium Light  
5 Seeds Apple Cider

### Canberra

Seppelt Salinger NV Sparkling  
Juliet Moscato  
Squealing Pig Sauvignon Blanc  
Saltram 1859 Shiraz  
Wynns "The Gables" Cabernet Sauvignon  
Beer on Tap – Furphy, Hahn Super Dry & Iron Jack  
Capital Brewing Co Coast Ale  
Bentspoke Crankshaft

## Non-Alcoholic Package

Non-Alcoholic Package U18 \$20 per person – unlimited soft drinks

Non-Alcoholic Package 18+ \$30 per person

	Silver	Gold	Canberra
2-hour	\$35pp	\$42pp	\$50pp
3-hour	\$45pp	\$52pp	\$65pp
4-hour	\$55pp	\$62pp	\$80pp
5-hour	Price on request	Price on request	Price on request

## Table package

2 bottles of wine (1 red – 1 white or 2 red/white), and 1 jug of soft drink on tables at start of event. After these are consumed, can switch to a Bar tab, on consumption or cash bar.

\$100 per table

## Arrival Drinks

1 drink per person for guests on arrival, served for the first 30 minutes of the function.

*Limited to Sparkling, 1 Wine – Red or White, and Tap Beer.*

\$15 per person

## Spirits and RTD's

Spirits OR RTD'S can be provided as an addition to your package on the following basis:

First hour of package \$15

\$15pp

First 2-hours of package

\$45pp

Last hour of package

\$55pp

Duration of package

Price on request

## Beverage List

### Sparkling

Seppelt Salinger Premium  
Cuvee NV  
Seppelt Salinger Vintage

### White wine

Juliet Moscato  
Squealing Pig Sauvignon Blanc  
T'Gallant Cape Schanck Pinot  
Grigio  
Devil's Lair Honeybomb  
Chardonnay  
Leo Buring Eden Valley Riesling

### Red wine

Saltram 1859 Shiraz  
Wynns "The Gables" Cabernet  
Sauvignon  
Fickle Mistress Pinot Noir  
Penfolds Max Cabernet  
Sauvignon  
Seppelt Chalambar Shiraz

### Rose

Squealing Pig Pinot Noir Rose

### Bottled Beer

James Boags Premium Light  
Iron Jack  
XXXX Gold  
Tooheys Extra Dry  
Tooheys Old  
Hahn Super Dry  
Kosciuszko Pale Ale  
Heineken  
James Squires Ginger Beer  
Capital Brewing Co Coast Ale  
Capital Brewing Co Summit  
Session  
BentSpoke Crankshaft  
BentSpoke Barley Griffin

### Tap beer

Hahn Super Dry  
Furphy  
Iron Jack

### Cider

5 Seeds Apple Cider

### Spirits

*All spirits must be mixed with ice and soft drink*

Jim Beam Bourbon  
Bundaberg Rum  
Smirnoff Vodka  
Gordon's Gin  
Johnnie Walker Scotch Red  
Label

### RTD'S

Bundaberg Rum & Cola  
Jim Beam & Cola  
Captain Morgan & Cola  
Smirnoff Ice Double Black  
Canadian Club Dry  
White Claw Mango  
White Claw Ruby Grapefruit

### Soft drinks

Pepsi/Pepsi Max  
Lemonade  
Solo  
Dry Ginger Ale  
Mineral/Tonic/Soda Water  
Bottled Water  
Orange Juice



# 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 estimate 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.

02 6204 0000

[functions@thoroughbredpark.com.au](mailto:functions@thoroughbredpark.com.au)

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

