



Race Day Packages

The venue that's right for you

Thoroughbred Park is quickly developing an enviable reputation for wedding, function and conferences.

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

\$700 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

Capacity - 150 pax seated



Silks Room

\$900 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

Capacity - 250 pax seated



St Covets Row

\$Price on Request

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

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

Capacity - 230 pax seated

Race Day Packages



Summer Racing
September – March
12:00pm – 6:00pm *

Winter Racing April –
August
11:30am – 5:00pm *

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

Option 1 – Cocktail
From \$135 per person

8 Canapes (3 hot, 3 cold, 1
substantial & 1 dessert canape)

Silver 5-hour beverage package

Option 2 – 2-course Banquet
From \$135 per person

2-course banquet meal (entree + main or
main + Dessert)

Silver 5-hour beverage package

Option 3 – 3-course Banquet
From \$155 per person

3-course banquet meal (entrée, main +
dessert)

Silver 5-hour beverage package

Option 4 – Buffet
From \$125 per person

Buffet Meal

Silver 5-hour beverage package

Inclusions

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

Canapes



Cold

- Merimbula bay oyster - Natural or Red wine vinegar & shallot (GF/DF)
- Dukkah lamb backstrap, tzatziki, pita bread
- Caramelized onion & pumpkin tart with goats curd (V)
- Chicken liver parfait, house tomato relish & brioche
- Chilled tomato & cucumber soup with chili, lime & mint (GF/DF/VE)
- Free range pork rilette, sourdough & vegetable chutney (DF)
- Salt cod brandade on croute, garlic aioli
- Tasmanian smoked salmon blini, crème fraiche, pickled cucumber

Hot

- Pumkin & Manchego arancini with sriracha mayonnaise (V)
- Stuffed jalapeno with spiced cream cheese (V)
- Lamb kofta with cumin & parsley, minted yoghurt (GF)
- Vegetable spring roll with sweet chili (DG/V)
- Little beef pies with tomato sauce
- Smoked ham & gruyere quiche
- Spiced vegetables samosa with tamarind chutney (DF/V)
- Chicken skewers with lemongrass, chili & ginger (GF/DF)
- Pork belly in sweet soy, grilled shallot (GF/DF)
- Pork & chive dumpling with black vinegar (DF)

Substantial

- Chicken tikka with spiced pilaf, almonds & currants, mango chutney (GF/DF)
- Tempura flathead, nori salt, dill & caper mayonnaise (DF)
- Eggplant tagine with chickpea, tomato & new season potato (GF/DF/VE)
- Atlantic salmon poke bowl, brown rice, avocado & radish (GF/DF)
- Pork and veal meatballs in tomato sauce & pommes puree (GF)
- Beef sliders, sweet and spicy pickles, American cheese & big mac sauce
- Roasted baby beetroot salad with walnuts, fetta, & wild rocket (GF/V)
- Thai red curry, jasmine rice & coriander (GF/DF)
- Hong Kong style pork belly, egg noodle, pickled radish & sesame oil (DF)

Desserts

- Selection of petit four (V)
- Salted caramel donut (V)
- Yuzu milk chocolate (V)
- Selection of cakes (GF/DF/VE)
- Assorted lamington (V)

GF	Gluten free	v	Vegetarian
DF	Dairy free	VE	Vegan
NF	Nut free		

Banquet Menu

Including artisan bread and butter. Entree + Main or Main + Dessert

Entrée

Pepperberry spiced Riverina lamb backstrap, smoked eggplant puree, roasted and pickled Heirloom carrots, parsley & caper salsa verde (GF/DF)

Burrata with slow roasted kumato tomato, kalamata olives, basil & macadamia pesto, vincotto & native lemon myrtle (V/GF)

Duck liver parfait, onion jam, house pickles & toasted sourdough by 3 mills bakery

Confit Tasmanian salmon, compressed granny smith apples, charred baby cucumber, baby peas & sauce vierge (GF/DF)

Thai spiced poached chicken, green papaya salad with peanuts, shallots, coriander & fermented red chili aioli (GF/DF)

Yamba bay king prawns with avocado, tomato, chili salsa, pickled daikon radish, citrus mayonnaise & baby herbs (GF/DF)

Smoked free range chicken niçoise with kipfler potato, green beans, grilled romaine lettuce, white anchovy & soft boiled egg (GF/DF)

Pea and Boorowa ham hock soup, poached free range egg, grilled sourdough, Grana Padano & dill oil (DF/GF available)

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

Main

Braised Southern Highlands beef cheeks potato & garlic puree, green beans with lemon, almonds, extra virgin olive oil, onion rings & red wine jus (GF)

Free range Boorowa pork belly, cauliflower puree, roasted cauliflower, asparagus, spiced granny smith apple compote & sauce charcuterie (GF)

Miso glazed eggplant with crispy noodles, pickled breakfast radish, braised kale & soy vinaigrette (GF/DF/VE)

Roasted free range Riverina chicken breast with wild mushroom sauce, pommes gratin, braised leeks & pickled enoki mushroom (GF)

Grain fed Bindaree beef sirloin, café de Paris butter, fondant potato, burnt onion puree, Dutch carrots & port jus (GF)

Roasted fillet of Humpty doo barramundi with smoked garlic butter, sesame glazed potato, grilled bok choy, edamame & cucumber salad with yuzu dressing (GF)

Spiced chicken Maryland with currants, pinenuts, preserved lemon & extra virgin olive oil, carrot & cumin puree, roasted red capsicum & zucchini orzo (DF)

Slow cooked Cowra lamb shoulder, pommes anna, smoked eggplant puree, fried chickpeas, cherry tomato relish, charred broccolini & lamb sauce (GF/DF)

Dessert

Espresso panna cotta, baileys cream & candied almonds (GF)

Baked chocolate & peanut butter cheesecake, macerated strawberries & chocolate ganache

Passionfruit & mango pavlova, double cream, passionfruit syrup & baby mint (GF)

Churros with cinnamon sugar & single origin chocolate sauce

Crème Brûlée tart, hazelnut praline & Chantilly cream

Selection of Australian cheese, quince paste, fruit, nuts & crackers (GF available)

Gluten free/ Dairy free and vegan desserts available on request

GF	Gluten free	v	Vegetarian
DF	Dairy free	VE	Vegan
NF	Nut free		



Buffet Menu



Proteins

Choice of two proteins

Beef bourguignon w smoked bacon and swiss brown mushroom (GF)

Slow cooked lamb shoulder tagine with tomato, chickpea and ras el hanout (GF/DF)

Italian pork sausage with balsamic onions, roasted fennel, caramelized granny smith apples (DF)

Soy, mirin and ginger braised free range pork belly with crispy shallots and coriander (GF/DF)

Miso glazed eggplant with sesame and shallots (GF/DF/VE)

Goan Fish curry with coconut cream, green chili and tamarind chutney (GF/DF)

Grilled Southern highland scotch fillet with chimichurri (GF/DF)

Free range Riverina chicken and mushroom fricassee, white wine and double cream

Maple glazed double smoked ham with seeded mustard (GF/DF)

Buttermilk fried free range chicken drumsticks with lime and jalapeno aioli

Served with roasted new season potato and steamed jasmine rice (GF/DF/VE)

Side Dishes

Choice of 3 side dishes

Roasted root vegetables with thyme and honey (GF/DF/V)

Mac and cheese with bacon and 3 cheese
Traditional potato salad (GF/DF/V)

Quinoa salad with Tuscan kale, walnuts and citrus (GF/DF/VE)

Cauliflower gratin with grana padano (V)

Classic Caesar salad (DF)

Roasted butternut pumpkin with maple and sumac (GF/DF/VE)

Moroccan cous cous salad with fresh herbs currants and almonds (DF/VE)

Braised red cabbage with brown sugar and red wine vinegar (GF/DF/VE)

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.

Dessert

Choice 2 - +\$12 per person

Chocolate and Peanut butter cheesecake

Traditional lamingtons

Mississippi mud cake

Hummingbird cake

Lemon and passionfruit cheesecake (GF)

Compressed watermelon, mint and pineapple skewers (GF/DF)

Caramel sticky date pudding

Vegan mud cake (VE)

Selection of Australian cheeses with quince paste, fruit, nuts and crackers

GF Gluten free

DF Dairy free

NF Nut free

V Vegetarian

VE Vegan

Shared Platter



Designed to be shared among 10 people

Australian Artisan Cheeses \$120.00

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

Vegetable Crudit  Platter \$70.00

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

Charcuterie Platter \$120.00

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

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

Buffalo wings with chipotle aioli 25 Pcs \$90.00

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 - Included in package

Seppelt Fleur de Lys Sparkling
Juliet Moscato
Devils Lair Chardonnay
Saltram 1859 Shiraz
Wynns "The Gables" Cabernet Sauvignon
Beer on Tap – Furphy, Hahn Super Dry & Iron Jack
Hahn Premium Light
5 Seeds Apple Cider

Gold - +\$10 per person

Seppelt Fleur de Lys Sparkling
Squealing Pig Sauvignon Blanc
T'Gallant Cape Schanck Pinot Grigio
Wynns "The Gables" Cabernet Sauvignon
Fickle Mistress Pinot Noir
Beer on Tap – Furphy, Hahn Super Dry & Iron Jack
Hahn Premium Light
5 Seeds Apple Cider

Canberra - +\$20 per person

Georg Jensen Sparkling Cuvee
Capital Wines "The Whip" Riesling 2021
Eden Road The Long Road Pinot Gris 2022
Capital Wines "The Leader of the House" Shiraz Viognier 2022
Eden Road The Long Road Pinot Noir 2022
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

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

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

Sparkling

George Jensen Sparkling Cuvee
George Jensen Sparkling Rose Cuvee
Fleur de Lys Sparkling
Seppelt Salinger Premium Cuvee NV
Seppelt Salinger Vintage
Wolf Blass Zero Sparkling

White wine

Devil's Lair Honeybomb Chardonnay
Juliet Moscato
Leo Buring Eden Valley Riesling
Squealing Pig Sauvignon Blanc
Squealing Pig 5% Pinot Grigio
T'Gallant Cape Schanck Pinot Grigio
Wolf Blass Zero Sauvignon Blanc

Red wine

Fickle Mistress Pinot Noir
Penfolds Max Cabernet Sauvignon
Pepperjack Shiraz
Saltram 1859 Shiraz
Wolf Blass Zerro Shiraz
Wynns "The Gables" Cabernet Sauvignon

Rose

Squealing Pig Pinot Noir Rose

Bottled Beer

BentSpoke Barley Griffin
BentSpoke Crankshaft
Byron Bay Lager
Capital Brewing Co Coast Ale
Capital Brewing Co Summit
Session
Hahn Super Dry
Heineken
James Boags Premium Light
James Squire Zero Alcohol
James Squires Ginger Beer
James Squires Spiced Rum
Ginger Beer
Kosciuszko Pale Ale
Tooheys Extra Dry
Tooheys Old
XXXX Gold

Tap beer

Furphy
Hahn Super Dry
Iron Jack

Cider

5 Seeds Apple Cider

Spirits

All spirits must be mixed with ice and soft drink

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

RTD'S

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

Soft drinks

Lemonade
Pepsi/Pepsi Max
Solo

Dry Ginger Ale
Mineral/Tonic/Soda Water
Bottled Water
Orange Juice

Room Set up & Additional Equipment



Room Set Up

Included in Room hire cost, set up TBC at time of booking

Banquet - Round tables of up to 10 pax or Trestle tables of 6 pax

Cabaret - Round tables of up to 7 pax

Theatre - Function chairs in rows

Cocktail - cocktail rounds with 2-4 stools

Coffee tables - low tables with 3-4 chairs

Additional - Trestle tables & chairs as requested

Linen

Round table cloth - White or Black

Trestle tablecloth - white or black

Linen napkins - white or black

Table runners - \$4 each - Gold, Red & Teal

Audio Visual

Digital Lectern with fixed Microphone - \$125

Non-digital Lectern - \$50

Hand-held Microphone x1 - \$25

Hand-held Microphone x1 - \$50

Mounted TV's - \$50 (Silks - set of 3, Rich Reward Room 1)

Portable 75" TV's - \$50 each

Stage - \$50 per piece, minimum 2 pieces
Sound System - in-built \$50 or portable \$50

Big Screen on the Track - \$50

Additional cables/extension cords - \$20 each

Whiteboard with Markers - \$100

Light up Track - \$20

Remote Presenter Slide Advance - \$20

WiFi - \$50 per day

EAVS - Quotes for full AV hire + AV Tech can be obtained through our Audio Visual company - EAVS

Additional Equipment

Name Plate - Paper \$1.50 or Plastic \$3.00

Name Tag - Fabric or Plastic - \$1.50

Race book - \$6

A full list of additional items for hire can be requested to and supplied by the Event Manager

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, University 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 20% 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
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

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www.thoroughbredpark.com.au

