

At Thoroughbred Park, our philosophy is straightforward: we aim to provide exceptional food and outstanding service in one of Canberra's most versatile event venues.

We create seasonal menus using the freshest, locally sourced ingredients, designed to highlight the best the Canberra region has to offer. Whether it's breakfast, lunch, dinner, cocktail functions, or elegantly plated dining experiences, our catering can be customised to suit any style of event.

CONTACT

Event Sales Executive

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DAY DELEGATE PACKAGE

Working Lunch

From \$65 per person

Select two options for Morning Tea, two for Afternoon Tea, and one hot and two cold options for lunch.

Lunch served with orange juice.

Morning Tea & Afternoon Tea

Savoury

Watermelon and mint skewers with vanilla yoghurt ^{GF}
Assorted flavoured yoghurt or natural yoghurt jar ^{GF}
Granola, seasonal berry, yoghurt ^{GF}
Gourmet beef sausage rolls
Gourmet party pies
Quiche Lorraine
Double smoked ham and cheese croissants

Sweet

Assorted house-made muffins
Assorted Danish pastries
Portuguese tarts
Lamingtons
Assorted cake slices
Freshly baked scones with local jam cream
Banana walnut slices

Lunch Selection

Hot

Roasted Pork Belly with shallot, soy & chilli, Singapore -
noodles & pickled dikon radish ^{DF}
Grilled Lamb Kofta, rice pilaf & tzatziki ^{GF, DF option available}
Miso Glazed Eggplant with steamed rice, bok choy &
teriyaki sauce ^{V, VE, DF, DF}

Cold

Chicken Ceasar Wrap, ham, cheese & pickle slider -
with seasonal fruit ^{GF option}
Smoked salmon, caper & cream cheese bagel, -
granola bar with seasonal fruit ^{DF}
Chicken & crispy noodle salad with wombok, red
cabbage & lime dressing ^{GF, DF, N}

Vegetarian option available upon request

BANQUET SINGLE DROP

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

3-Course **\$80** per person

Entrée

Pepperberry spiced Riverina lamb backstrap, smoked eggplant puree, roasted & pickled Heirloom carrots, parsley & caper salsa verde DF, 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 & Boorowa ham hock soup, poached free range egg, grilled sourdough, Grana Padano & dill oil DF/GF - available

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

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





Children's Meal

\$20 per child

for 2-course meal (U12)

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}

Mains

Chicken nuggets & chips

Spaghetti bolognese

Chicken schnitzel & chips

Fish & chips

Side salad or steam vegetable available on request

Desserts

Vanilla ice – cream with chocolate topping
Fruit salad

Cake slice

BUFFET MENU

Proteins

Beef bourguignon w smoked bacon & swiss brown mushroom GF

Slow cooked lamb shoulder tagine with tomato, chickpea & 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 & coriander GF, DF

Miso glazed eggplant with sesame and shallots GF, DF, VE

Goan Fish curry with coconut cream, green chili & tamarind chutney GF, DF

Grilled Southern highland scotch fillet with chimichurri GF, DF

Free range Riverina chicken & 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 & jalapeno aioli

Served with roasted new season potato & steamed jasmine rice GF, DF, VE

Desserts

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

From \$65 per person
Select two proteins & 3 side dishes

From \$89 per person
*Select three proteins, 3 side dishes
& 2 desserts*

Side Dishes

Roasted root vegetables with thyme & honey GF, DF, V

Mac & cheese with bacon & 3 cheese

Traditional potato salad GF, DF, V

Quinoa salad with Tuscan kale, walnuts & citrus GF, DF, VE

Cauliflower gratin with grana padano V

Classic Caesar salad DF

Roasted butternut pumpkin with maple & sumac GF, DF, VE

Moroccan cous cous salad with fresh herbs, currants & almonds DF, VE

Braised red cabbage with brown sugar & red wine vinegar GF, DF, VE





Cold

South Coast 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 rillette, sourdough
& vegetable chutney ^{DF}

Salt cod brandade on croute, garlic
aioli

Tasmanian smoked salmon blini,
crème fraiche, pickled cucumber

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 & veal meatballs in tomato
sauce & pommes puree ^{GF}

Beef sliders, sweet & spicy pickles,
American cheese & big mac sauce

Roasted baby beetroot salad with
walnuts, fetta, & wild rocket

Thai red curry, jasmine rice &
coriander ^{GF, V}

^{GF, DF}
Hong Kong style pork belly, egg
noodle, pickled radish & sesame
oil

^{DF}

CANAPE MENU

\$45 pp 2 hours — 6 items
3 hot and 3 cold

\$70 pp 2 hours — 6 items
3 hot, 3 cold, 2 substantial and 1
dessert

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 ^{DF, 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}

Desserts

Selection of petit four ^v

Salted caramel donut ^v

Yuzu milk chocolate ^v

Selection of cakes ^{GF, DF, VE}

Assorted lamington ^v

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 & quince paste

Vegetable Crudit  Platter

\$70.00

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

Charcuterie Platter

\$120.00

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

Assorted sandwiches

\$75.00

40 Pieces

Vegetarian spring rolls with sweet chilli dipping

\$75.00

40 Pieces

Gourmet assorted beef mini pies with tomato relish

\$90.00

25 Pieces

Gourmet assorted meat sausage rolls with tomato relish

\$90.00

25 Pieces

Spinach & fetta pastizz with minted yoghurt

\$90.00

25 Pieces

Salt & pepper torpedo calamari with schezwan mayo

\$90.00

25 Pieces

Buffalo wings with chipotle aioli

\$90.00

25 Pieces

Fruits platter GF, DF

\$70.00

Cakes and slices

\$80.00





GENERAL INFORMATION

Key

GF Gluten free

DF Dairy free

NF Nut free

V Vegetarian

VE Vegan

Cakeage

Cut into slices and served \$2.50 pp

Plated with cream and coulis \$4.50 pp

Custom Menu

We can craft a bespoke menu tailored perfectly to your vision. Simply share your ideas, and we'll bring them to life—creating an unforgettable experience for you and your guests.

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.

Surcharges

Surcharges for Sunday use (10%) and Public Holiday (15%) apply to all room hire prices. A labour surcharge of 10% of the total food and beverage account applies to all functions held on a Public Holiday.

Food and beverage policy

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

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.

