

NEWCASTLE  
RACECOURSE  
• EST 1907 •

# Weddings & Events

## PACKAGES



Conveniently and centrally located in Broadmeadow, the Newcastle Racecourse is just three minutes to Newcastle's CBD, 20 minutes from picturesque Lake Macquarie and within an hour of the Hunter Valley Wine Region and Port Stephens.

For special events, corporate conferences and seminars, wedding or exhibitions, what could be better than a venue overlooking Newcastle's beautiful race course. Our professional events team understands the importance of helping you create a successful event, so we take great pride in assisting you by tailoring your conferencing activities and providing event support solutions.

A range of venues are available from intimate bars to open plan function rooms and exhibition space, each with specially designed food and beverage packages to suit every occasion and every budget.

### *Our unique venue offers:*

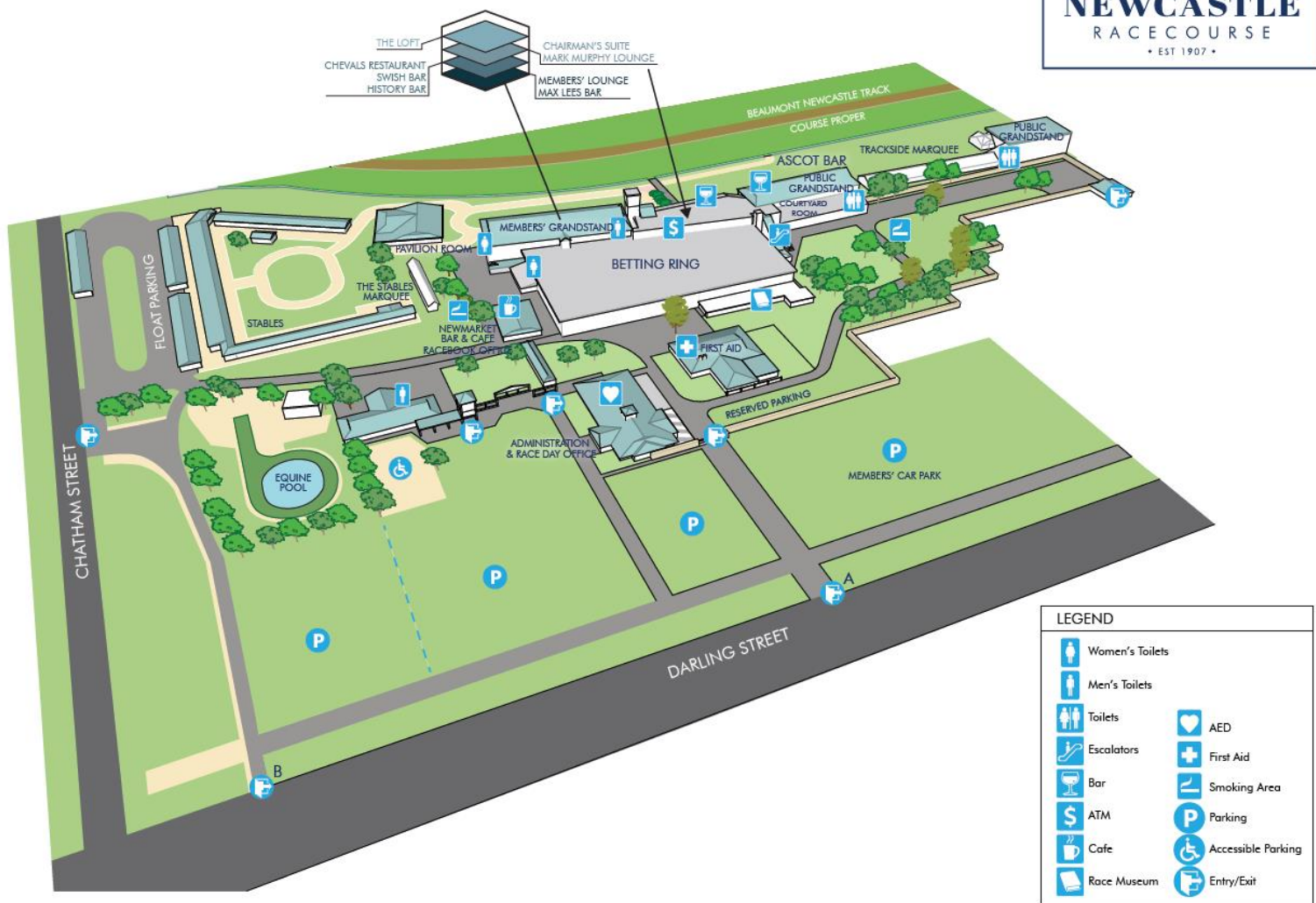
- 10 indoor rooms and outdoor spaces
- Two permanent marquees
- Capacity for 20 to 10,000 guests
- In house chefs and catering
- More than 900 complimentary on site car parks
- Disabled and easy equipment access
- Picturesque lawns and gardens
- Fully air-conditioned and well-lit rooms, most with natural lighting
- PA, sound and data projection equipment
- Wireless internet access

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## *Our Venues*

### **Pavilion Room**

Offering stunning views overlooking the beautiful Broadmeadow lawns with its own private courtyard ideal for a picnic lunch or breakout activity. Flexible floor plan to suit seating up to 150 guests banquet style or 200 theatre style and for cocktail functions.

### **Chevals Restaurant**

A split level room that is enhanced by the views of the race course and finishing line, it is located on the 1st floor of the Members Grandstand overlooking the Parade Ring. Chevals is 473 square metres and seats up to 250 guest's banquet style and 350 cocktail style; it is the preferred location for presentation and awards dinners, breakfast functions and private gatherings.

### **Courtyard Room**

Situated on the ground floor and overlooking the gardens this room is ideal for 80 guests' cabaret style and up to 200 guest's theatre style, perfect for your conferencing activities

### **Ascot Bar**

The Ascot Bar provides the perfect cocktail area accommodating up to 200 guests with your own private outdoor courtyard overlooking the race course.

### **Chairman's Suite**

Situated on the 3rd floor of the Public Grandstand is the Chairman's Suite. This room is perfect for smaller groups, accommodating meetings, class room style presentations and theatre style seating plans and can comfortably seat up to 20 people boardroom style, 40 people for a seated dinner or 60 people cocktail style.

### **The Betting Ring**

With just over 2,000 square metres of useable space it is ideal for exhibitions, product launches and trade shows. The Betting Ring is the preferred site for the travel, fashion, building and wedding industry exhibitions as it can seat 1500 guests in theatre style or 750 in banquet style and can cater for up to 10,000 guests a day.

The Betting ring also adjoins many indoor and outdoor spaces appropriate for breakout sessions, large displays, presentations and activities. For smaller events, the space can be sectioned and partitioned with black curtains to suit your requirements. Unfortunately, amplified music / sound is unable to be played during evening events in this location.

### **Trackside Marquee**

Take advantage of being at a premier race course and choose a lawn Marquee. Functional by day and stunning by night the Trackside Marquee on the lawn can be configured for up to 400 guests. The Trackside Marquee measuring 45m x 15m is stylishly presented and includes on-site bar facilities, catering and wait staff. This flexible structure has proven a success for exhibitions, weddings and private celebrations.

### **Stables Marquee**

The newest addition to our function spaces, The Stables Marquee is suitable for the most elegant of weddings, with 200m of floor space and a 4m x 20m deck for pre-dinner canapés. The Stables Marquee is perfect for numbers of 130 guests with a dance floor or 180 without.

## Venue Hire Inclusion

All venue hire includes the following set up;

- Room set in your choice of theatre, classroom, cabaret or banquet style (some venues capability for various set up varies)
- Data projector and projector screen
- Lectern and microphone
- Whiteboard and flipchart with markers
- Note pads, pens, mints and iced water
- Complimentary onsite car parking for all of your delegates
- Onsite event supervisor

## Venue Capacities

FUNCTION ROOM	THEATRE	U SHAPE	CABARET	BANQUET*	COCKTAIL*	AREA
Pavilion	200	40	120	150	250	195m2
Chevals Restaurant	250	-	180	220	300	475m2
Courtyard	200	40	100	120	200	215m2
Ascot Bar	80	-	70	110	200	245m2
Chairman's Suite	30	24	40	50	70	92m2
The Betting Ring	1,500	-	750	750	1,800	2,240m2
Trackside Marquee	400	70	200	100-400	800	450m2
Stables Marquee	200	40	70	80-150	250	250m2

## Venue Hire Rates

VENUE	ACCESS	PRICE
Pavilion Room and Courtyard Room	Full Day	\$400.00
	Half Day	\$350.00
	Evening	\$400.00
Chevals Restaurant	Full Day	\$600.00
	Half Day	\$500.00
	Evening	\$600.00
Ascot Bar, Members Lounge and Chairman's Suite	Full Day	\$400.00
	Half Day	\$350.00
	Evening	\$400.00
Swish Bar	Full Day	\$300.00
	Half Day	\$250.00
	Evening	\$300.00
The Betting Ring	Full Day	\$1,800.00
Trackside Marquee 45m x 10m	Full Day	\$2,500.00
The Stables Marquee	Full Day	\$1400.00
External grassed areas		Priced on application once event requirements are determined

- Hire rates are based on minimum catering spends per room.
- Full day - access to the venue from 8:00am – 5:00pm
- Evening - access to the venue from 5.30pm – 11:30pm
- Half day – access from 8:00am – 12:30pm OR 1:30pm – 5:00pm

Access to all of the venues listed below outside of normal hours can be arranged by speaking to your Events Manager. Additional access times are priced at \$40.00 per hour Monday – Thursday and \$50.00 per hour Friday – Sunday. Special rates apply for multiple or repeat bookings.

## *Wedding Ceremony Package*

**\$650.00**

- Use of the Newcastle Racecourse lawn area for your ceremony and photo's
- 30 covered chairs for your family and guests
- Bali flags position behind the bridal party
- Aisle carpet Runner in agreed colour
- Decorated registry signing table

## *Gold Wedding Package*

**\$140.00 per person**

### Inclusions

- Room Hire
- Chefs selection of pre-dinner canapes
- Three course alternate selection from the plated menu's or the Deluxe Buffet
- 1/2 hour pre-dinner drinks package
- 4 Hour Beverage Package to commence when the bridal party arrive
- Chair covers and sashes with colour of your choice
- Table linen and napkins with colour of your choice
- Bridal table skirting with matching dressed cake table
- White chiffon bridal back drop with fairy lights
- Table centerpieces for the bridal and guest tables
- Lectern and Microphone for speeches (excludes marquees)
- Dance floor
- Four hour DJ Package
- Security

Cutting and bagging of your cake is performed free of charge if you supply cake bags. If you require your cake to be plated and served, a charge of \$4.00 per person will apply.

## *Silver Wedding Package*

**\$110.00 per person**

### Inclusions

- Room Hire
- Two course alternate selection from the plated menu's
- 4 Hour Beverage Package to commence when the bridal party arrive
- Chair covers and sashes with colour of your choice
- Table linen and napkins with colour of your choice
- Bridal table skirting with matching dressed cake table
- White chiffon bridal back drop with fairy lights
- Table centerpieces for the bridal and guest tables
- Lectern and Microphone for speeches (excludes marquees)
- Dance floor
- Security

Cutting and bagging of your cake is performed free of charge if you supply cake bags. If you require your cake to be plated and served, a charge of \$4.00 per person will apply.



## Menu Selections

### Breakfast Menus

#### Quick Start Breakfast

Minimum 20 guests

**\$24.00 per person**

Fresh baked Danish pastries, croissants and sweet mini muffins

Selection of seasonal fruits and berries

Butter, fruit preserves and honey

Chilled orange juice

Freshly brewed tea & coffee

#### Gourmet Plated Breakfast

**\$32.00 per person**

*Pre-set on the table*

Individual berry and muesli yoghurt trifles

Freshly baked croissants and Danish pastries

Chilled orange juice

*Choose four of the following to individually create your plated Breakfast:*

Crispy smoked bacon

Pork & parsley sausage (GF)

Scrambled egg

Hash brawn

Potato rosti

Roasted Roma tomato

Sautéed button mushrooms

Fried black pudding

English muffin

Toasted ciabatta

Chargrilled Turkish

#### Continental Breakfast Buffet

**\$31.00 per person**

Fresh baked Danish pastries, croissants and sweet mini muffins

Selection of seasonal fruits and berries

Bircher muesli with berry compote

Smoked salmon and leg ham

Selection of sliced cheeses

Assorted cereals with full cream and skim milk

Chilled orange juice

Freshly brewed tea and coffee

#### Coffee Cart

**8.00 per person**

Minimum 40 Guests

Serving espresso style coffee and herbal teas

## *BBQ Buffet*

Minimum of 40 guests  
\$55.00 per person

Eye Fillet served with mustards and relishes  
Pork & fennel sausages  
Souvlaki chicken skewers  
A selection of artisan charcuterie and antipasto  
New Potato & Bacon Salad with seeded mustard mayonnaise  
Sweet potato rocket and toasted almonds with balsamic  
Asian slaw with vermicelli and coriander lime and ginger dressing  
Moroccan Roasted cauliflower, chick peas, dried cranberries, baby spinach, lemon aioli  
Freshly baked bread rolls

### **Dessert**

Selection of Australian cheeses with quince paste, muscatels and lavosh

## *Deluxe Buffet*

Minimum 40 Guests  
\$67.00 per person

Eye fillet medallions with wild mushrooms and a port wine jus  
Sticky pork belly with a honey soy glaze  
Roasted Kipfler potatoes with garlic and rosemary  
Harissa spiced lamb rump with tzatziki and pomegranate  
A selection of artisan charcuterie and antipasto  
Fresh ocean prawns with thousand island dressing  
Sweet potato rocket and toasted almonds with balsamic  
Asian slaw with vermicelli and coriander lime and ginger dressing  
Moroccan roasted cauliflower, chick peas, dried cranberries, baby spinach, lemon aioli  
Stone baked dinner rolls

### **Dessert**

Petite fours  
A selection of petite sweet delicacies  
Selection of Australian cheeses with quince paste, muscatels and lavosh

## Platinum Buffet

Minimum of 70 guests

\$110.00 per person

### **Main Event**

Sticky pork belly, honey soy glaze  
Slow roasted lamb rump, gremolata, peppercorn jus  
Steamed snapper fillets, salsa verde, confit tomatoes  
Confit duck breast, orange star anise jus  
Artisan charcuterie and antipasto

### **Hot Sides**

Roasted chat potatoes with garlic and rosemary  
Char grilled corn cobs with lime butter  
Maple glazed cumin scented heirloom carrots  
Buttered green beans and broccolini

### **Cold Sides**

Sweet potato, rocket and toasted almond salad with olive oil and balsamic  
Asian slaw with vermicelli and a lime, coriander and ginger dressing  
Roasted Cauliflower, chick pea, with lemon aioli

### **Seafood**

Fresh ocean prawns with thousand island dressing  
Freshly shucked Sydney rock oysters  
Fresh blue swimmer crab

### **Dessert Buffet**

A selection of petite delicacies and individual desserts  
A selection of Australian cheese, quince paste, muscatels and lavosh

## Plated Menus

Minimum of 50 guests

### Two courses @ \$53.00 per person

- Choice of two entrée's and two mains OR two mains and two desserts, served alternatively to your guests

### Three courses @ \$63.00 per person

- Choice of two entrées', two mains and two desserts, Served alternatively to your guests

Menu includes Chef's freshly baked bread rolls served on the table with a freshly brewed tea and coffee station.

### ENTRÉE'S

#### Cold

Smoked salmon and avocado timbale, mango and coriander salad (GF)

Dukkha crusted lamb, grilled eggplant, roasted peppers, baby spinach, minted yoghurt

Fried haloumi, capers, roasted sweet potato, almonds, rocket, balsamic (V)(GF)

Mirin and soy glazed chicken, wakame and sesame salad (GF)

#### Hot

Seared Scallops, black pudding, cauliflower puree, fried leek

Braised pork belly, pear puree, balsamic glaze (GF)

Petite beef fillet, pickled daikon, enoki mushrooms, miso jus (GF)

## **MAINS**

Pork belly, pear puree, roasted kipfler potatoes, maple glazed heirloom carrots, balsamic glaze

Lamb Rump, white bean puree, gremolata, broccolini, peppercorn jus

Duck breast fillet, pea puree, potato gratin, asparagus, and star anise jus

Mushroom & goats cheese tart, beetroot & mint salsa, rocket parmesan balsamic salad

Char grilled eye fillet, roasted sweet potato, field mushroom, broccolini, and pomegranate jus

Bacon & brie stuffed chicken breast, potato rosti, asparagus, roasted cherry tomatoes, garlic cream

Black sesame crusted salmon, sticky rice, asian greens, wasabi lime sauce

## **DESSERT**

Lemon scented crème brulee with candied lemon zest and vanilla tuile

Sticky date pudding, butterscotch sauce, vanilla bean ice cream, almond praline

Smashed meringue, local berries, candied macadamia's, passionfruit glaze, double cream

Flourless chocolate brownie, Cointreau macerated strawberries, Chocolate fudge, cream patisserie (GF)

Brandy snap basket, chocolate mousse, berry compote, chocolate fudge, double cream

Tiramisu, balsamic strawberries, chocolate ice cream, mocha sauce

Assorted Australian cheeses w quince paste, muscatels and lavosh (share)

## Canape Menu

Minimum of 50 guests

**Pre-Dinner \$18.00 per person**

**Served over approximately 1/2 hour**

- 2 hot and two cold selections

**Package One \$30.00 per person**

**Served over approximately 1 hour**

- Three cold and three hot selections

**Package Two \$42.00 per person**

**Served over approximately 1.5 hours**

- Two cold, four hot selections and 1 substantial selection

**Package Three \$57.00**

**Served over approximately 2 hours**

- Three cold and 6 hot selections and 1 substantial selection

**Package Four \$80.00 per person**

**Served over approximately 2.5 hours**

- Four cold, eight hot selections and two substantial selections

### Petite Bites Hot selection

- Peking duck spring rolls with nam jim dipping sauce
- Satay chicken tenderloin skewers
- Parmesan and panko crumbed goujons of snapper with lime and caper mayonnaise
- Wild mushroom and goats cheese tart (V)
- Slow cooked pork belly and witlof topped with crisp apple and sweet jus (GF)
- Caramelized onion and blue cheese arancini (V)
- Petite fillet mignon with béarnaise
- Soup de jour shots (GF)
- Seared Salmon bites with teriyaki glaze
- Szechuan squid skewers with lime aioli
- Lamb koftas with minted tzatziki
- Seared scallop spoons with cauliflower puree and crisp speck (GF)

### Petite Bites Cold selection

- smoked salmon blinis with crème fraiche and dill
- mini tomato and basil bruschetta tarts with balsamic glaze (V)
- Selection of hand rolled nori sushi served with wasabi pickles ginger and soy sauce (gf/df)
- Petite beetroot and cumin tart (V)
- Salmon and tuna nigiri sushi (GF)
- Rare roast beef on crisp crouton with tomato chili jam
- Half shell Sydney rock oyster with a citrus salsa (GF)
- Tomato basil and baby bocconcini spoons drizzled olive oil and balsamic (gf/v)
- Savoury waffle cones with smoked salmon crème fraiche capers and dill

### Substantial

- Petite Bangkok beef salad with coriander lime and ginger dressing
- Atlantic salmon on herbed couscous with hollandaise
- Beer battered flathead and chips with lemon and caper mayonnaise
- Butter chicken curry served with cucumber raita and steamed jasmine rice
- Salt & Pepper squid with French fries and aioli
- Angus beef slider with beer battered fries
- Chicken, prawn and chorizo paella
- Slow cooked beef brisket w smashed roast potatoes and rich pan juice gravy

## Cocktail Party Buffet

Minimum of 50 guests  
\$27.00 per person

- Platters of artesian artisan charcuterie and antipasto with chargrilled Turkish bread
- Cocktail spring rolls and samosas
- Cocktail souvlaki chicken skewers
- Pulled pork sliders with Asian slaw
- Potato wedges with sour cream and sweet chili sauce
- Assorted nori and nigari sushi

## Beverage Packages

### Standard Beverage Package

#### Beer

- Tooheys New
- XXXX Gold
- Hahn Premium Light

A selection of soft drinks and orange juice

#### Wine

- Yellowglen Pink and Yellow Sparkling
- Hartog's Plate Sauvignon Blanc Semillon
- 821 South Sauvignon Blanc
- Blossom Hill Moscato
- Hartog's Cabernet Merlot

### Premium Beverage Package

Standard beverage package inclusion plus;

#### Beer

- Tooheys Extra Dry
- Hahn Super Dry

A selection of soft drinks and orange juice

#### Wine

- Tyrrells Vintage Pinot Noir Chardonnay
- Tamburlaine Scarlett Bubbles
- Tyrrells Hunter Valley Semillon
- Cape Schanck Pinot Grigio
- Tyrrells Hunter Valley Shiraz
- O'Leary Walker Clare Valley Cabernet Sauvignon

### Platinum Beverage Package

Premium beverage package inclusions plus;

#### Beer

- James Boags Premium
- James Squire 150 Lashes
- Kosciuszko Pale Ale

A selection of soft drinks and orange juice

#### Wine

- Chandon Brut
- Chandon Brut Rose
- Jansz,
- Penna Lane Watervale Riesling
- Squealing Pig Sauvignon Blanc
- Cape Mentelle Sauvignon Blanc Semillon
- First Past The Post Chardonnay
- Cape Mentelle Cabernet Merlot 'Trinders' 2014, WA
- Tyrrell's Wines Rufus Stone Heathcote Shiraz 2013, VIC
- Saltram of Barossa Pepperjack Cabernet Sauvignon 2013, SA

### Pricing

	3 Hours Per Person	4 Hours Per Person	5 Hours Per Person
Standard Beverage Package	\$36	\$44	\$50
Premium Beverage Package	\$45	\$56	\$65
Platinum Beverage Package	\$57	\$72	\$85

## General Information

### Audio Visual Services

The audio visual that we are able to supply is included in your proposal. For additional audio visual services we suggest you contact with **Scion Audio**. They can assist with audio, lighting, data and vision requirements.

**Phone:** 02 49613 733

**Website:** [www.scionaudio.com.au](http://www.scionaudio.com.au)

### Theming and Event Hire

For something a little extra, why not theme your next event? This can be a great way to engage your audience and really isn't as expensive as you might think. Our theming experts are **Cupids Corner** who specialize in Corporate Functions, Weddings and Private Functions; and can assist with the design, hire and supply of Event Furniture, Specialty Linens, Chair Covers, Backdrops, Drapery, Lighting, Table Centre pieces, Lolly Buffets and fresh flowers

**Phone:** 0403 284 232 **Website:** [www.cupidscorner.com.au](http://www.cupidscorner.com.au)

Are you looking for additional furniture, marquees, umbrellas or other equipment to hire? Our preferred supplier is **Prestige Party and Event Hire**

**Phone:** 02 4353 4599 **Website:** [www.prestigepartyhire.com.au](http://www.prestigepartyhire.com.au)

### Team Building

Create energy and motivate your employees with corporate team building activities from **Pinnacle Team Events**. A completely mobile service designed to ensure the success of your next conference, team day, training session or company celebration - wherever it may be. They conduct a range of corporate team building services and group activities across Sydney and throughout regional NSW, such as:

- Indoor and Outdoor Team Building Events (including an Amazing Race style exercise!)
- Motivational Presentations, Conference MC'ing
- Night Activities, Break Activities, Morning Exercise activities

**Phone:** 02 4962 5034

**Website:** [www.pinnacleteamevents.com.au](http://www.pinnacleteamevents.com.au)