



COCKTAIL PACKAGES

ONE HOUR PACKAGE

HOT AND COLD CANAPÉS

- Jamón and manchego arancini, spiced tomato jam
- Chicken, prawn and mushroom dumpling, sweet chilli
- Vietnamese rice paper rolls, hoisin to dip
- Thai beef, chili mint salad, sweet chili jam
- Seared scallop, cauliflower tart, pork crackling
- Beetroot, watercress and mint dip, crispy Turkish bread

TWO HOUR PACKAGE

HOT AND COLD CANAPÉS

- Tempura vegetables, wasabi mayo (v)
- Jamón and manchego arancini, spiced tomato jam
- Deep chilled Pacific Oyster shot, sake and mirin, crisp shallot
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- Peking duck breast, beetroot jam, mandarin, cinnamon blini
- Torched teriyaki salmon nigiri, soy and ginger
- Tomato tarte tatin, basil pesto, feta (v)

Menu Prices

One Hour Package

\$40.00 PER PERSON

Two Hour Package

\$75.00 PER PERSON

Kindly advise your Event Manager in advance of any food allergies or intolerances. All dishes may contain allergens.

The Australian Turf Club reserves the right to substitute ingredients according to seasonal availability.

Prices valid until 31 December 2016.



THREE HOUR PACKAGE

HOT AND COLD CANAPÉS

- Confit dukkah spiced chicken, preserved lemon yoghurt, saffron crêpe
- Citrus cured Kingfish, pickled cucumber, radish, lime oil
- Torched teriyaki salmon nigiri, soy and ginger
- Kalamata olive & lemon thyme biscotti, lemon scented ricotta (v)
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- BBQ pork spring roll, soy infusion

SUBSTANTIAL

Please select two (2) of the following;

- Tuna tataki, apple green bean salad
- Steak sandwich, toasted ciabatta, tomato mustard chutney, smoked gruyere
- Chicken tikka masala, jasmine rice, naan bread
- Croque Monsieur – smoked gypsy ham, béchamel, gruyère
- Roast pumpkin, beetroot, goats curd salad, tamari pumpkin seeds (v)
- Kalamata olive & lemon thyme biscotti, lemon scented ricotta (v)
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- BBQ pork spring roll, soy infusion

COCKTAIL
PACKAGES



Menu Prices

Three Hour Package

\$115.00 PER PERSON

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HOT AND COLD CANAPÉS

- Alaskan crab, coriander mayonnaise finger sandwich
- Peking duck breast, beetroot jam, mandarin & cinnamon blini
- Miniature poppy seed bagel, smoked salmon horseradish, baby capers
- Chicken, prawn and mushroom dumpling, sweet chilli
- Miniature Angus Beef burger, tomato relish, gruyère cheese
- Jamón and manchego arancini, spiced tomato jam
- Tomato tarte tatin, basil pesto, feta (v)
- BBQ pork spring roll, soy infusion
- Miniature beef pies, tomato sauce
- Deep chilled Pacific Oyster shot, sake and mirin, crisp shallot

SUBSTANTIAL

Please select three (3) of the following;

- Tuna tataki, apple green bean salad
- Steak sandwich, toasted ciabatta, tomato mustard chutney, smoked gruyere
- Chicken tikka masala, jasmine rice, naan bread
- Croque Monsieur – smoked gypsy ham, béchamel, gruyère
- Roast pumpkin, beetroot, goats curd salad, tamari pumpkin seeds (v)

SWEET

- Fudgy milk and white chocolate brownies
- Miniature ice creams on sticks
- Pastry chef's selection of mini fruit tarts

COCKTAIL
PACKAGES



Menu Prices

Four Hour Package

\$130.00 PER PERSON

*Five Hour Package**

\$135.00 PER PERSON

*Menu for the four and five hour package is the same. Kindly advise your Event Manager in advance of any food allergies or intolerances. All dishes may contain allergens.

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Prices valid until 31 December 2016.