



CHRISTMAS PACKAGE INCLUSIONS

VENUE HIRE

We have a selection of 5 reception rooms all at one flat fee of \$550 (inc GST). All functions are limited to a 5 hours hire period unless otherwise approved by your Event Manager prior to the event.

Your Wyong Race Club representative will let you know which are most appropriate for your style of function and most suited to your expected numbers. Naturally we welcome you to Wyong Race Club to view the rooms.

All rooms include the free use of the following equipment (pending availability):

- Round tables (accommodate 10 comfortably)
- Rectangle tables (accommodate 10 comfortably)
- High top bar leaner tables for casual settings
- Tables for cake, gifts, presentations
- Tables for entertainment providers
- Chairs to suit final reported numbers
- 2 x 2.4m x 1.2m stage pieces
- 3.6m x 5.4m dance floor
- Seating plan easel
- White board
- Projector screen (projector is an additional \$150 to hire)
- Lectern
- 2 cordless microphones
- TV's

Chair covers can be provided at an additional cost of \$6 each

CATERING

Our 2017 Christmas Packages include the choice of three menu styles to suit the style of function you desire at various price points per person. The menus are detailed on the following pages.

Our catering is serviced by award winning H&H Catering who are our exclusive catering provider for all events here at Wyong Race Club. We both operate on customer focused flexibility to provide you with a menu and budget that suits you.

Please note we have a minimum of 50 people requirement for all catered functions. Should your final numbers fall below 50 there is a requirement to invoice the minimum regardless.

DJ/ENTERTAINMENT

We work with many entertainment agencies and performers throughout the year and have some great contacts. We like to work with industry experts that know our venue inside and out for ease of setup/breakdown.

Included in our quotes is employment of our partner Central Coast DJ's. We have found them to be very reliable and easy to communicate with regarding your music selections. They also provide free lighting and MC should you wish to include those extras. Also inclusive is a consultation (either by phone or in person) with Central Coast DJ's to discuss how you would like you're to event to run.

If you would like to employ photo booths or live acts we are happy to help out with sourcing the ideal element for your function.

DECORATING/THEMING

From the 17th November 2017 to 27th December 2017 our Murray Doyle Lounge and Parade Circle Marquee will be professionally decorated by Spark*d Events providing you with a beautifully Christmas themed room to enjoy for your celebrations. Most of the decorations will be fixed from the ceilings and may include Christmas tree's etc around the room. Table decorations however are not included (white linen and standard placement setting only).

Spark*d Events are experts at turning our vacant rooms into fairytales should you wish to utilise any of our other rooms not already decorated. Should you wish to add/upgrade decorating please let you're us know and we can tailor a great package for you.

Alternatively we welcome you to our facility prior to your event to setup party decorations. On weekdays between 8:00-16:00 our staff is generally on-site to grant you access to your function spaces however while every attempt is made to offer free setup during weekends, these can incur a surcharge for staffing. Check with your Event Manager. Please note that due to the high volume of booking during the Christmas season access may be limited.

BAR ARRANGEMENTS

There are various ways the bar can be taken care of. Here are some ideas for you to consider:

- A tab (say \$1000) can be placed on bar then a cash bar (guests pay for their own drinks) to follow when that runs out. You get to choose which variants you would like to be available to your guests during the tab period.
- We have 3 structured bar packages (below) to choose from that last for a varied period of time.
- You can choose to adopt a cash bar for the entire duration of your function (guests buy their own drinks) with all variants available.

Attachments:

Christmas Grazing Table Menu **NEW FORMAT**

Hot and Cold Christmas Buffet Menu

Christmas Three Course Menu

Bar Packages

Function Bar Pricing



CHRISTMAS GRAZING TABLE

\$45 per person

Includes: Farmers Market Display, Fork Food (5) & Dessert Buffet

FARMERS MARKET DISPLAY

A stunning display of antipasto including smoked and cured meats, char grilled vegetables, olives, cheeses, homemade dips, vine ripened tomatoes and assorted breads.

FORK FOOD

(choice of five to be served with farmers market display for self serve)

Malaysian prawn salad in chilli lime dressing
Porcini mushroom & truffle risotto in bamboo boat
Lamb Tagine - slow braised lamb shoulder with fragrant spices, apricots & cous cous topped with toasted almonds
Pulled beef quesadilla with tomato & coriander salsa
Poached ocean trout with kipfler potatoes, zucchini ribbon & lemon myrtle oil
Lemon pepper squid w/ radish, red cabbage & capsicum slaw
Grilled tuna Nicoise with green beans, capers, tomato & kipfler potato
Thai beef salad with snow peas, crispy vermicelli noodles, Asian greens & mirin dressing
Herb marinated chicken salad on baby spinach with fetta, pine nuts, heirloom tomatoes with orange dressing
Vegetable curry with jasmine rice
Whole poached Atlantic salmon
Spinach and cheese strudel
Traditional Spanish paella of chicken, prawn & chorizo

DESSERT BUFFET

An assortment of delectable individual handmade treats set up at a buffet table for guests to help themselves on their way to the dance floor.

Our pastry chef will create seasonal finger food desserts which may include such treats as mini crème brulee in shot glasses, Italian cannoli, lemon tartlets, profiteroles and mini chocolate éclairs.



HOT AND COLD CHRISTMAS BUFFET

\$50.00 per adult

CARVERY

(please select 1 of the following)

Virginian Baked Leg Ham served with Assorted Mustards
Slow Roasted Beef Sirloin with Red Wine Jus
Turkey Buffet served with Stuffing & Cranberry Sauce
Roast Pork with Crackling & Apple Chutney

HOT BUFFET

(please select 2 of the following)

Butter Chicken with Jasmine Rice
Beef bourguignon (Beef in Red Wine)
Homestyle chicken and leek pie
Beef or chicken stir fry with basmati Rice
Vegetable Curry in Coconut Cream & Jasmine rice
Thai Chicken Curry with Basil and Jasmine Rice

SALADS & VEGETABLES

(please select four of the following)

Traditional Greek Salad
Gourmet Green Salad with French Herb Dressing
Classic Caesar Salad
Traditional Potato Salad with Whole Egg Mayonnaise
Brown Rice Salad with Carrot, Almonds, Pepitas, Sunflower Seeds, Parsley,
Tamari & Sesame Dressing
Hot Char Grilled Vegetables
Roasted Chat Potato
Fresh Steamed Seasonal Green

SEAFOOD

(optional upgrade)

Market Fresh Prawns in Shell with lime mayo and fresh lemons
(\$5.00 per person)
Fresh Oyster (\$8.00 per person)

DESSERT

(please select 2 of the following)

Traditional Pavlova
Lemon & Lime Tart
Flourless Chocolate Cake
Cheesecake
Fresh Fruit Platter



CHRISTMAS THREE COURSE

\$62.00 per person

ENTREE

(please select two of the following for alternate drop)

- Traditional Thai Beef Salad marinated in a mirin dressing
- Vietnamese Chicken Salad with Chilli Lime Dressing
- Baby Pea and wilted spinach Risotto
- Glazed Pork belly with fried shallots Asian herbs, bean sprouts, coriander and nouc cham dressing
- Lemon Pepper Squid on Asian Salad with Hoi Sin Dressing

MAIN

(please select two of the following for alternate drop)

- Beef Eye Fillet with a butter mash, Caramelised Onion Jam, Seasonal Vegetables & Red Wine Jus
- Chicken Breast stuffed with Semidried Tomato & Brie on Butter Mash, Red Wine Jus
- Roasted Eye Fillet with Horseradish Mash, Spring Baby Vegetable and Port Wine Jus
- Wild Barramundi with Cauliflower Purée, wilted greens and sautéed chat potatoes
- Crispy Skin Atlantic Salmon with vegetable risotto and spring baby vegetables
- Oven Roasted Chicken Breast on pomme puree with red wine jus and micro herb salad
- Sous Vide Lamb on truffle mash and seasonal vegetables

DESSERT

(please select two of the following for alternate drop)

- Chocolate Brownie with coulis and cream
- Lemon Curd Tart with berries and cream
- Smashed Meringue, with local fruits, passionfruit and double cream
- Coconut Pannacotta with fresh seasonal berries
- Assorted Cheeses with dried fruits, quince paste and lavosh bread



FUNCTION BAR PACKAGES

CUSTOM PACKAGE

Tap Beer- Carlton Draught, Carlton Mid, Carlton Black, Victorian Bitter, Carlton Dry & Cascade Light & Pure Blonde stubbies.

Glass Wine - Willowglen Chardonnay, Shiraz, Brut Champagne.

Coca-Cola soft drink range and apple and orange juice

\$35.00 per person for 2 hours

\$40.00 per person for 3 hours

\$45.00 per person for 4.5 hours

LUXURY PACKAGE

Tap Beer- Carlton Draught, Carlton Mid, Carlton Black, Victorian Bitter, Carlton Dry & Cascade Light .

Glass Wine - Willowglen Chardonnay, Shiraz, Emeri Pink Moscato Champagne.

Bottled Beer- Pure Blonde, Crown Lager, Corona.

Coca-Cola soft drink range and apple and orange juice

\$38.00 per person for 2 hours

\$43.00 per person for 3 hours

\$48.00 per person for 4.5 hours

ULTRA SUPREME PACKAGE

Tap Beer- Carlton Draught, Carlton Mid, Carlton Black, Victorian Bitter, Carlton Dry & Cascade Light.

Glass Wine - Willowglen Chardonnay, Shiraz, Emeri Pink Moscato Champagne.

Bottled Beer- Pure Blonde, Crown Lager, Corona.

Standard house spirits-JW Red, Jim Beam, Smirnoff Vodka, St Remy Brandy, Bundy UP, Gordon's Gin.

Coca-Cola soft drink range and apple and orange juice

\$42.00 per person for 2 hours

\$48.00 per person for 3 hours

\$56.00 per person for 4.5 hours

SOFT DRINK PACKAGE

\$12.00 per person for 2 hours

\$14.00 per person for 3 hours

\$17.00 per person for 4.5 hours



STANDARD BAR PRICING

May we suggest: Guests pay for their own drinks

Client pays for guest's drinks

Client sets a time and or dollar limit for bar service with or without the inclusion of spirits.

TAP BEER	Schooner	Middy
Carlton Draught	\$5.80	\$4.80
Victorian Bitter	\$5.80	\$4.80
Cascade Light	\$4.80	\$3.80
Carlton Mid	\$5.30	\$4.30
Carlton Black	\$5.80	\$4.80
Carlton Dry	\$5.80	\$4.80

STUBBIES	
Pure Blonde	\$5.80
Crown Lager	\$6.80
Carlton Dry	\$5.80
Great Northern 3.5%	\$5.30
Cascade Light	\$4.80

PRE MIX RTD	
Jim Beam & Cola	\$9.80
Bundaberg Rum & Cola	\$9.80
Jack Daniels & Cola	\$10.50
Vodka Smirnoff Red	\$9.80
Canadian Club & Dry	\$9.80
Johnnie Walker & Cola	\$9.80
Strongbow Draught	\$5.80

7oz SPIRITS BOTTOM SHELF	Add \$6.00
7oz SPIRITS TOP SHELF	Add \$6.50

SOFT DRINK	
Coke-Cola (all variants)	\$3.00
Fanta	\$3.00
Sprite	\$3.00

BOTTLED WATER	
Somersby Springs	\$3.00

FRUIT JUICE	
Orange	\$3.50
Pineapple	\$3.50
Apple	\$3.50

WHITE WINE	Glass	Bottle
Willowglen Chardonnay	\$5.00	\$16.00
Willowglen Semillon		
Sauvignon Blanc	\$5.00	\$16.00
Amici Pinot Grigio		\$20.00
3 Tales Marlborough		
Sauvignon Blanc	\$6.50	\$25.00
VIVO Sauvignon Blanc		\$20.00
Regional Reserve Yarra Valley		
Chardonnay		\$25.00

RED WINE	Glass	Bottle
Willowglen Cabernet Merlot	\$5.00	\$16.00
VIVO Cabernet Sauvignon		\$20.00
VIVO Shiraz		\$20.00
Regional Reserve Yarra Valley		
Cabernet Sauvignon		\$25.00
Regional Reserve Yarra Valley		
Pinot Noir		\$25.00
Regional Reserve Heathcote		
Shiraz		\$25.00

SPARKLING	Glass	Bottle
Willowglen Brut	\$5.00	\$16.00
Emeri Sparkling Pink Moscato	\$6.00	\$22.00
Divici Prosecco		\$25.00
Rococo Premium Cuvee		\$30.00

*Prices are subject to change without notice.

**Functions with less than 60 people will incur a staffing surcharge of \$125.00.

WYONG RACE CLUB BOOKING SHEET



To help us in providing you with a successful and seamless event, fill out as much as information as you know at this stage and from this information we can provide you with a customised package price suited to your needs.

Please email to Bronwyn@wyongraceclub.com.au

Date of Function	
Type of Function	
Contact Person	
Contact Number(s) (home, business, mobile)	
Contact Email	
Final guest numbers <i>(All menus provided have a minimum charge of 50 people regardless of final numbers)</i>	
FUNCTION AREA	
<p>Please specify which areas are required for use and what they will be used for.</p> <p>OUTSIDE AREAS:</p> <p>Undercover Betting Ring Area</p> <p>Grassed Area in front of old grandstand?</p> <p>Grassed car park</p> <p>Bitumen car park</p> <p>GRANDSTAND:</p> <p>Sincero Bar – Ground Floor</p> <p>Owners & Trainers Bar – Ground Floor</p> <p>Lord Hybrow bar – Middle Floor</p> <p>Garden Gallery – Middle Floor</p> <p>Murray Doyle Lounge – Top Floor</p>	

FUNCTION TIMES	
Set up time	
Guest arrival time	
Time event will conclude	
CATERING – H&H CATERING	
Type of menu (eg buffet, sit down meal, finger food, BBQ, Bistro to be open)	
Menu	
Special Dietary Requirements	
Catering times	
BAR	
<p>Do you require any of the bars to be open?</p> <p>If so, please specify which bar and what times the bar is to open and close.</p> <p>Bar products to be served?</p> <p>Please specify – Open bar, beer, wine, soft drink, soft drink, water</p>	
<p>SET UP REQUIREMENTS</p> <p>EXTERNAL PROVIDERS Yes No</p>	<i>List external vendors and contact details</i>
Chair Covers	
What are room set up requirements for each room (eg round tables, straight tables, stand up tables etc)	
Are glasses needed on table and if so what type do you require	

What are table set up requirements (eg: Seating Per Tables)	
Is security required	
ENTERTAINMENT EXTERNAL PROVIDERS Yes No	<i>List external vendors and contact details</i>
Is a dance floor required	
Is a stage required	
Are there any audio or DVD requirements (eg, microphone, television etc)	
Has a DJ/Band/Entertainer been booked – if so, what do they require	
Other requirements not listed	