

Weddings & Events



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.

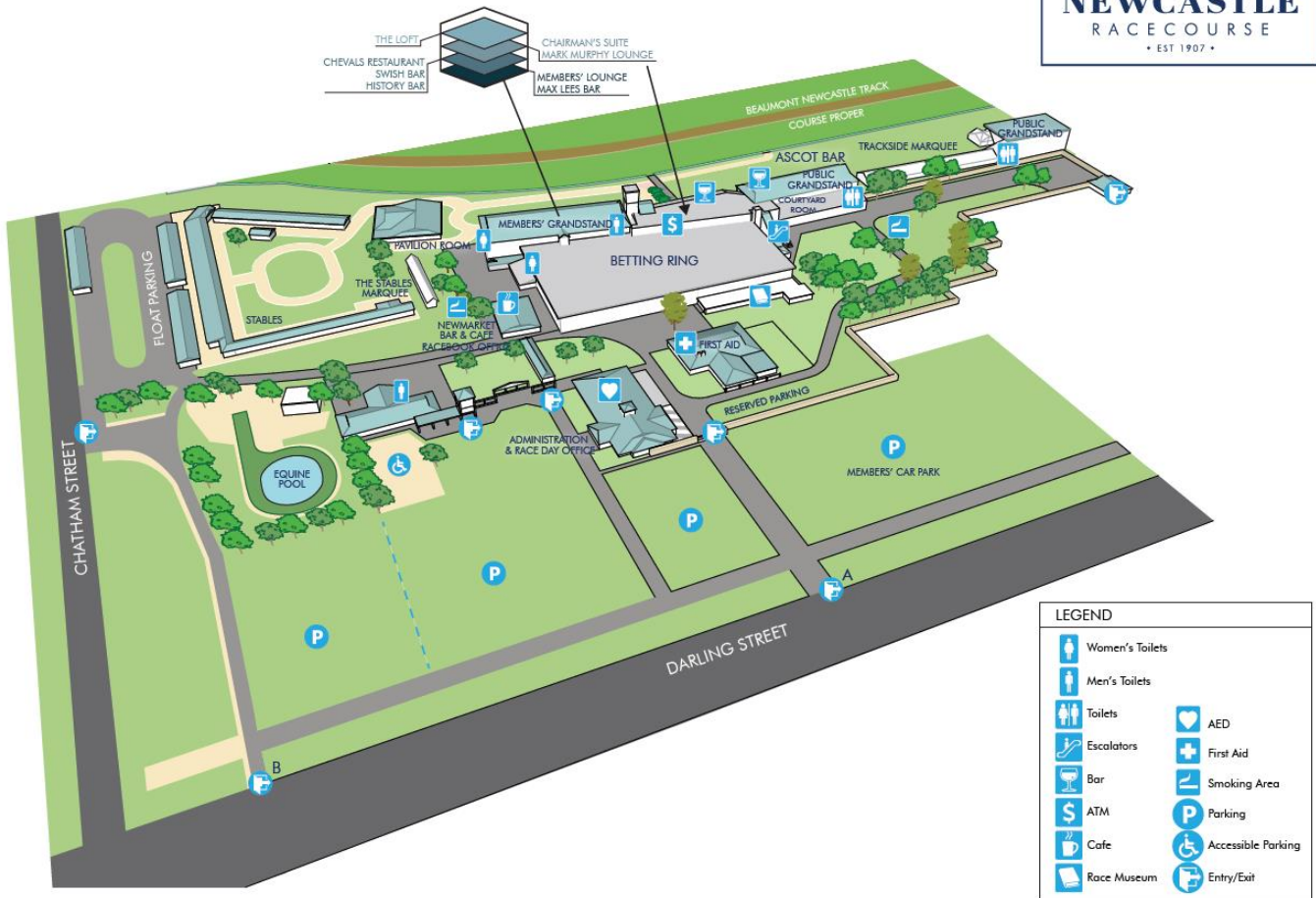
Our unique venue offers:

- 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.

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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	\$2,500.00
Trackside Marquee 45m x 10m	Full Day	\$1,000.00
The Stables Marquee	Full Day	\$1000.00
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

*minimum 80 guests

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

*minimum 80 guests

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

*all menus are a minimum of 50 guests

Quick Start Breakfast \$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 brown
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 50 Guests

Serving espresso style coffee and herbal teas

BBQ Buffet

Minimum of 50 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 50 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)

Dukha 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

Silver Beverage Package

Beer

- Tooheys New
- XXXX Gold
- Iron Jack
- Summer Bright Lager
- James Boags Premium Light
- James Squire Orchid Crush Apple Cider

A selection of soft drinks and orange juice

Gold Beverage Package

Silver beverage package inclusions plus;

Beer

- Hahn Super Dry
- Little Creatures Rogers Amber Ale
- James Squire 150 Lashes

A selection of soft drinks and orange juice

Platinum Beverage Package

Gold beverage package inclusions plus;

Beer

- Kosciuszko Pale Ale
- Furphy

A selection of soft drinks and orange juice

Wine

- Hungerford Hill Fish Cage Sparkling Chardonnay
- Yellowglen Pink Sparkling
- Hungerford Hill Fish Cage Semillon Sauvignon Blanc
- Hungerford Hill Fish Cage Chardonnay
- Hungerford Hill Early Bird Moscato
- Hungerford Hill Fish Cage Shiraz
- Hungerford Hill Fish Cage Pinot Noir Shiraz

Wine

- Tyrrells Vintage Pinot Noir Chardonnay
- Hungerford Hill Classic Semillon
- Hungerford Hill Classic Fiano
- Hungerford Hill Tumbarumba Pinot Gris
- Hungerford Hill Early Bird Moscato
- Hungerford Hill Classic Pinot Nori
- Hungerford Hill Classic Shiraz

Wine

- Hungerford Hill Dalliance Sparkling Chardonnay Pinot Noir,
- Hungerford Hill Tumbarumba Chardonnay
- Hungerford Hill Classic Rose

<u>Pricing</u>		3 Hours Per Person	4 Hours Per Person	5 Hours Per Person
Silver	Beverage Package	\$41	\$49	\$55
Gold	Beverage Package	\$50	\$61	\$70
	Platinum Beverage Package	\$62	\$77	\$90

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

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

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

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