

Australian Turf Club[®]

A FLAVOUR FOR
EVERY OCCASION

CONFERENCE MENU

ROYAL RANDWICK



CONFERENCE MENU

ROYAL RANDWICK

The Australian Turf Club menus are designed by our chefs to deliver excellence and variety befitting of the finest occasions. Fresh herbs picked from our kitchen garden. Food sourced from our network of growers. The best seasonal produce our country has to offer is provided by our trusted suppliers. We create food that's not only flavoursome but perfectly balanced to stimulate, energise and boost the wellbeing of your guests.

INCLUSIONS FOR ALL CONFERENCE PACKAGES

Arrival Espresso Coffee Cart: Served for a period of 30 minutes prior to your confirmed conference start time (minimum numbers apply)

Morning Tea: Selection of two items from our morning tea menu below with one piece of each per person

Afternoon Tea: Premium biscuit and cookie selection served for afternoon tea

Additional items from our morning tea menu can be added for your guests (additional charges apply)

MORNING TEA

Sweet Items – \$6.00 per piece for additional items

- Fresh fruit cups with Greek yoghurt, toasted coconut and honey (v, gf)
- Apricot glazed fruit and chocolate Danish pastries
- Warm traditional banana/raspberry/pear bread with passionfruit butter
- Raw healthy coconut and macadamia breakfast bar (vg, gf, df)
- Assorted natural preservative free fruit muffin (gf on request)
- House made toasted muesli with seasonal berry compote and Greek yoghurt
 - Chocolate and cherry ripe brownie
 - Traditional coconut and raspberry lamington
 - Orange and almond cake with cream cheese
 - Mini lemon curd and fruit tarts
 - Caramel macadamia nut slice
 - Lemon, olive oil and polenta cakes
 - Salted caramel and chocolate tarts
 - Pumpkin and ginger tea cake
 - Carrot, apple and sultana slice
 - Chocolate and ricotta cannoli
 - Coconut and strawberry jam slice



Savoury Items - \$6.00 per piece for additional items

Cocktail spinach and ricotta sausage rolls with tomato relish (v)

Sweet potato and feta sausage rolls (v)

Leek, goat's cheese and caramelised garlic quiche (v)

Spanakopita with spinach and fetta, yoghurt dip (v)

Golden baked croissant filled with Swiss cheese and tomato (v)

Toasted Emmenthal cheese and field mushroom fingers on Turkish bread with avocado (v)

Frittata of baby spinach, fetta and sundried tomato with watercress (v, gf)

Vietnamese rice paper vegetable rolls, chilli lime dipping sauce (vg, v ,gf)

Chickpea, lemon and herb falafel, tahini lemon dressing (vg, v ,gf)

Arancini of mushroom and 3 cheeses with pesto mayonnaise (v)

Savoury muffins

Smoked salmon, crème fraiche and salmon roe puffs

Classic croque monsieur fingers

Vietnamese rice paper vegetable and chicken rolls, chilli lime dipping sauce (gf)

Mini Peking duck and shitake pies

Mini pork sausage rolls with ketchup

Golden baked croissant filled with Swiss cheese, leg ham

Moroccan spice lamb sausage rolls, harissa relish

Crispy cheeseburger spring rolls

Minced beef empanadas with dipping sauce

Mini lean beef pies with ketchup



OPTION 1: STAND UP WORKING LUNCH

A variety of sandwiches and wraps made on assorted fresh breads.

Some of our sample fillings below (variety may change seasonally):

Classic egg mayonnaise with lettuce

Sweet honey leg ham, Swiss cheese and tomato

Poached chicken, avocado and crisp iceberg

Italian club sandwich with deli meats

Shaved turkey breast and creamy brie

Pesto vegetarian with zucchini rocket and eggplant

Tuna salad with cucumber and mayonnaise

Vegan rainbow sandwich

Dietaries catered on request

Please choose two salads to accompany your working lunch:

Red quinoa, kale, toasted seeds and nuts and garden picked salad leaves, lime and ginger vinaigrette (v, df)

Classic caesar salad with cos leaves, crisp bacon, sourdough croute and parmesan cheese, anchovy parmesan mayonnaise (v, gf available)

Seasonal petite bouche leaves with shaved radish, cherry tomato, roasted red onion and candied walnuts, white wine vinaigrette (v, df, gf)

-Rustic butternut pumpkin salad with rocket, goat's cheese, basil and sundried tomato with toasted pumpkin seeds (v, gf)

Free range chicken, penne pasta and roasted capsicum salad with garden picked parsley, spinach and cashew pesto dressing

Greek broccoli and cauliflower salad with lemon, rocket and crushed almonds (v, df, gf)

Vietnamese vegetable salad with glass noodle, flaked salmon, fragrant herbs and cashew praline, lime dressing (gf)

Mayo free potato and watercress

Our working lunch is served with the following accompaniments:

Fresh seasonal sliced fruit and berries

Santos "Five Star ATC blend" premium brewed coffee

Dilmah premium select range of teas

Chilled orange juice and still water



OPTION 2: STAND UP WORKING LUNCH

Organic sourdough breads and sliced loaves served with a chef's selection of two dips and salted butter.

HOT SELECTIONS

Please choose two options from the following:

- Barramundi, leek and garden herb fish pie with cheesy potato topping
- Grilled salmon pieces with baby spinach, sweet potato and white wine cream sauce
- Marinated honey soy chicken thigh fillets with fresh herbs and crisp noodles (gf)
- Southern fried crisp chicken pieces with ranch dressing and grilled lemon
- Chinese sweet and sour pork, steamed Asian greens with fragrant rice
- Roasted belly of Berkshire pork with crackling and thyme jus (gf)
- Braised lamb shank ragu with penne pasta and salsa verde
- Grass fed lamb, mushroom and potato pie with flaky puff pastry
- Thai coconut and red curry beef with jasmine rice and grilled pineapple
- Wood smoked beef brisket Javanese curry with steamed rice, cucumber pickle
- Roasted beef striploin with crisp sweet potato, mushroom and red wine sauce (gf)

VEGETARIAN DISHES

Please choose one option from the following:

- Spiced green lentil casserole with pumpkin, cauliflower and zucchini, cucumber pickle (vg, df, gf)
- Indian cauliflower, potato and chickpea curry with steamed basmati rice (vg, df, gf)
- Roasted root vegetables in tomato sugo with farfalle pasta and basil pesto
- Butternut pumpkin, kale, mushroom and goat's cheese strudel, spinach cream sauce
- Saffron vegetable paella with white beans and mild red chili
- Ricotta, sweet potato and zucchini moussaka with vine tomato and garden basil

Our working lunch is served with the following accompaniments:

- Chef's selection of three salads inclusive of green leaf garden salad with lemon vinaigrette
- Fresh seasonal sliced fruit and berries
- Santos "Five Star ATC blend" premium brewed coffee
- Dilmah premium select range of teas
- Chilled orange juice and still



OPTION 3: SIT DOWN PLATED TWO COURSE

(Additional course can be added for \$20.00 per person)

Selection of one main course with either entrée or dessert, organic sourdough bread rolls with salted butter.

ENTRÉE

Pumpkin ravioli, wild mushroom, spinach, wilted tomato and lemon sage butter sauce spiced Junee lamb fillet on whipped ricotta with burnt onion puree, preserved lemon, radish and baby greens

Zucchini, roasted onion and oregano tart with Danish feta cheese, watercress and baby herb salad

Steamed ocean trout fillet, celeriac cream, crushed pea salad and pickled cucumber salad, parsley oil dressing

Cumin spiced duck breast, miso eggplant puree, compressed pear, crushed peanuts, baby shiso and lime miso glaze

Romaine lettuce salad with grilled chicken, roasted red peppers, artichoke and parmesan, mild mustard creamy dressing and toasted sourdough crumbs

Boneless baby chicken with Middle Eastern spices, cous cous tabouli, chickpea puree, lemon yoghurt dressing

Soy marmalade pressed pork belly with shredded carrot and daikon salad, shitake, avocado and chili soy dressing

MAIN COURSE

Pan seared NZ king salmon with roasted heirloom carrots, lemon potato puree, dill cream sauce

Roasted "Humpty Doo" barramundi, pumpkin hommus, shredded cabbage and carrot slaw with crisp chickpeas, cucumber mint labna

Free range Thai style chicken supreme with "Aunty Toa" spicing, fragrant jasmine rice, Asian greens and spiced coconut curry sauce

Confit chicken Marylands, roasted root vegetables, red pepper and tomato sugo with basil pesto and parmesan

Grilled Berkshire pork cutlet on parsnip puree with apple, green leaf and walnut salad, apple vinaigrette

12 hour braised pressed pork belly, sweet potato puree, roasted apple and steamed greens, calvados jus

Marinated Junee lamb rump fillet, cauliflower puree, crisp thyme potatoes and wilted greens, lamb reduction

Junee lamb rump fillet on cheesy polenta with roasted capsicum, green beans and port wine reduction

NY striploin of beef with warm potato and red onion salad, dressed rocket, mustard horseradish dressing

Beef tenderloin with pommes dauphine, forest mushroom medley, crisp onion rings, seeded mustard jus



DESSERT

Mini chocolate and cherry cedeau, black forest milkshake shot, cherry pate de fruit, dried chocolate bark

Whole orange and almond cake with rose petals, pistachios and whipped ricotta (gf)

Coconut pavlova with passion mango foam, compressed pineapple and coconut snow (gf)

Chocolate and salted caramel tart with pretzels, caramelised pecans, bananas and chantilly cream

S'mores cheesecake with toasted marshmallows, milk chocolate ganache and whipped peanut butter and chocolate cream

Burnt lemon tart with concord grape puree, rum and raisin ice-cream and poppy seed tuille

Pistachio and white chocolate opera, cherry ganache and pistachio macaron

White chocolate and raspberry rice pudding with cranberry biscotti, rhubarb and fresh mint

Chef selected Australian brie with poached thyme apricots, quince paste and crispbreads

Our sit down plated lunch is served with the following accompaniments:

Santos "Five Star ATC blend" premium brewed coffee

Dilmah premium select range of teas

Chilled orange juice and still water



MENU ENHANCEMENTS

Continued Barista Made Coffee Cart:

Continue with our barista made espresso coffee cart for one or all of your event break periods after our complimentary arrival offering.

Charges

\$150 per cart for each single break session plus \$4.00 per cup served, including the services of our trained baristas

Break session times depend on event timings, cost covers maximum 1.5 hour period for each break

We recommend one cart for every 150 guests for ease of service

Event Additions:

All Day Santos "Five Star Blend" brewed coffee and Dilmah select tea station - \$4.50 per person (1 session)

Nespresso machine with coffee pod selection and milk refill - \$80.00 set up and \$4.00 per cup

All Day Santos "Five Star Blend" brewed coffee and Dilmah select tea station with a sweet/savoury item - \$9.00 per person (1 session)

All Day Santos "Five Star Blend" brewed coffee and Dilmah select tea station - \$14.50 per person (3 session)

Additional soft drink packages:

Table 1ltr Jugs soft drink - \$12.00 per jug (Pepsi, Pepsi Max, Solo, Lemonade)

Table 1ltr Jugs sparkling mineral water - \$10.00 per jug

Schweppes soft drink cans/highball glass - \$4.50 each (Pepsi, Pepsi Max, Solo, Lemonade)

Spring Valley orange/apple juice 350ml - \$4.50 each

Bottled Cool Ridge water 600ml - \$4.50 each, 350ml - \$3.50 each

Event crew bump in and set up coffee:

Event crew bump in standard instant tea and instant coffee station - \$4.00 per person

Nespresso machine with coffee pod selection and milk refill - \$80.00 set up and \$3.00 per cup (Inclusive of Dilmah select teas)



CONFERENCE PACKAGE PRICING

ROYAL RANDWICK

Conference Package One: Stand Up Working Lunch - \$95.00 per person

Conference Package Two: Hot Buffet Lunch - \$105.00 per person

Conference Package Three: Sit Down Plated Two Course Lunch - \$115.00 per person

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, nf = nut free

All dishes may contain allergens.

Kindly advise your Event Manager in advance of any food allergies or intolerances.

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