

Australian Turf Club[®]

FLAVOUR FOR
EVERY OCCASION

ROYAL RANDWICK CONFERENCE SELECTIONS



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

All day Santos "five star ATC blend" premium brewed coffee and Dilmah premium select range of teas

MORNING TEA

Sweet Items – \$5.50 per piece for additional items

Fresh fruit cups with greek yogurt toasted coconut and honey (vg, gf)

Apricot glazed fruit and chocolate danish pastries

ATC buttermilk scones dressed with garden berry compote and whipped cream

Warm traditional banana bread, cinnamon and honey whipped butter

Raw healthy coconut and macadamia breakfast bar (vg, gf, df)

House made bircher muesli with spices, garden apple and dried fruits (vg)

Golden baked croissant filled with farmyard ricotta, canadian maple syrup

Assorted natural preservative free fruit muffins (gf available)

Selection of boutique macaroons such as caramel, pistachio and chocolate (gf)

ATC house made toasted muesli with seasonal berry compote and greek yogurt

Double chocolate fudge brownie

Flaky pastry croissant with butter and jam

Traditional coconut and raspberry lamington

Zesty lemon tart with Italian meringue



Savoury Items \$5.50 per piece for additional items

- Golden baked croissant filled with swiss cheese, leg ham and tomato
- Toasted emmenthal cheese and field mushroom fingers on turkish bread with avocado
- Moroccan spice lamb sausage rolls, harissa relish
- Free range egg, crisp bacon and chive tarts, tomato chutney
- Frittata of baby spinach, fetta and sundried tomato with watercress (gf)
- Farm house ricotta, garden herbs, green pea and capsicum bake with pesto (gf)
- Potted egg, garden greens, shitake mushroom and cheddar cheese (gf)
- Butternut pumpkin, potato and haloumi fritters with chive aioli (gf)
- Mini vilis pork sausage rolls with ketchup
- Cocktail spinach and ricotta sausage rolls with tomato relish
- Arancini of saffron, chorizo, chervil and zucchini with parmesan mayonnaise

FINGER SANDWICHES

Finger of each per person

- Tasmanian cold smoked salmon with dill and cream cheese
- Smoked turkey, avocado and cranberry



OPTION 1: STAND UP WORKING LUNCH

Our Chefs select a variety of sandwiches and wraps made on assorted fresh breads with garden fresh vegetables and herbs inclusive of vegetarian fillings

Some of our sample fillings below but variety made change:

- Classic egg mayonnaise with fresh watercress
- Sweet honey leg ham, swiss cheese, farmhouse pickle
- Poached chicken, avocado and crisp iceberg
- Greek lamb with tzatziki, cucumber and garden leaves
- Pork banh mi with crisp asian herbs and nam prik
- Pesto vegetarian with zucchini rocket and eggplant
- Tuna, cucumber and swiss cheese, aioli mayonnaise
- Rueben – shaved pastrami, tasty cheese, dill cucumber and sauerkraut

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)
- Tossed seasonal herbs and petite leaves from the garden with golden tomato, soft marinated fetta, green apple and aged balsamic dressing (v, gf)
- Slow roasted thai infused beef with glass noodles, asian basil, vegetable and soy ginger dressing
- Classic caesar salad with cos leaves, crisp bacon, sourdough croute and parmesan cheese, anchovy parmesan mayonnaise (v, gf available)
- Roasted baby beets and capsicum salad with dried apricot, almond and parsley, tahini dressing (v, gf)
- House smoked flaked ocean trout with new potato, sundried tomato and spinach, lemon and basil yogurt dressing (gf)
- Orzotto pasta with chorizo, chervil, garden peas, olive and crumbed fetta, tomato tapenade (v)

Our working lunch is served with the following accompaniments:

- Fresh seasonal sliced fruit and berries
- Chilled orange juice and still water



OPTION 2: STAND UP WORKING LUNCH

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

HOT SELECTIONS

Please choose two options from the following:

- Roasted chicken pieces with mushroom, grilled lemon, speck and thyme jus (gf)
- Confit Berkshire pork belly, crackling, oven crisp orchard apples, cider sauce (gf)
- Slow braised lamb shoulder with root vegetable, salsa verde and lamb reduction (gf)
- Indian beef madras with fragrant basmati rice and mango chutney
- Seared salt water barramundi fillet with garden greens, tomato and preserved lemon vinaigrette (gf)
- Grilled chicken thigh fillet, eastern spice, date and almond cous cous, Tuscan tomato sauce
- Herb rubbed striploin of beef with kipfler potato chips, rosemary, carrots and beef reduction (gf)
- Sweet and sour pork, steamed greens and compressed pineapple, jasmine rice
- Beef, bacon, stout and shallot pie with puff pastry
- Fisherman's pie with salmon and shellfish with golden desiree potato crust top

VEGETARIAN DISHES

Please choose one option from the following:

- Spice green lentil casserole with pumpkin, cauliflower and zucchini, cucumber and mint yogurt (vg, gf)
- Three cheese ravioli with basil, roasted capsicum, artichoke and king mushroom, pesto cream sauce
- Golden butter nut pumpkin gnocchi, cherry tomato, bocconcini and salsa vert
- Orzo and pearl barley risotto with parmesan, asparagus and honey parsnip, sourdough parmesan crumb
- Tagine of chickpea, citrus and seasonal garden vegetables with saffron and tomato (vg, gf)
- Cocktail spinach and ricotta sausage rolls with tomato relish
- Arancini of saffron, chorizo, chervil and zucchini with parmesan mayonnaise

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
- Chilled orange juice and still water



OPTION 3: BBQ BUFFET MENU

BBQ MENU

- Selection of soft fresh bread rolls with salted butter
- Lemon and herb marinated chicken with chermoula mayonnaise (gf)
- Apple glazed pork loin with roasted garden apple and jus (gf)
- Grilled beef sausages with balsamic onions (gf)
- Moroccan chickpea, carrot and sesame burgers (gf, v)
- BBQ corn on the cob with butter, paprika and fresh lime (gf, v)

Condiments:

ATC spicy tomato ketchup, Beetroot chutney, Smokey BBQ sauce

VEGETARIAN DISHES

Please choose one option from the following:

- Spiced green lentil casserole with pumpkin, cauliflower and zucchini, cucumber pickle (v, df, gf)
- Indian cauliflower, potato and chickpea curry with steamed basmati rice (v, df, gf)
- Roasted root vegetables in tomato sugo with farfalle pasta and basil pesto
- Butternut pumpkin, kale, mushroom and goats 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 BBQ Buffet lunch is served with the following accompaniments:

- Chefs 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 water



OPTION 4: SIT DOWN PLATED TWO COURSE

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

ENTRÉE

- Slow roasted salmon fillet with horseradish cream, pickled red radish, cucumber and toasted rye crumb
- Beetroot and goats cheese tarte tatin with salad of orange, endive and watercress, molasses dressing (V)
- Crispy Berkshire pork belly with celeriac, apple and heirloom carrot, veal reduction (gf)
- Pan roasted tablelands duck breast with miso glaze, cashew caramel and a salad of garden fresh herbs with bean shoots (gf)
- Free range chicken ballantine with mushroom cream, enoki mushroom, shallot and chive

MAIN COURSE

- Crisp skinned barramundi on velvet potato with a salad of young spinach, chard and mache, lemon vinaigrette (gf)
- Beef fillet slow roasted, crisp kipfler potato, thyme roasted pumpkin, rosemary port reduction (gf)
- Chermoula rubbed lamb rump, sweet potato puree, eggplant and turnip, harissa lamb jus (gf)
- Canadian maple cured pork cutlet, creamed parsnip and quinoa with jamon, apple and sprouts
- Risotto of forest mushroom, ricotta and asparagus with truss tomato and basil pesto (gf)
- Oven roasted chicken breast with yellow curry sauce, spiced pumpkin, salad of red onion and cucumber

DESSERT

- Chocolate, Earl Grey and citrus tart with vanilla cream
- Lemon meringue pie with candied lemon and king island cream
- Sticky date cake with toasted macadamia, butterscotch sauce and vanilla ice cream
- Fresh fruit salad with seasonal berries, vanilla cream and strawberry syrup (gf)
- Raspberry and white chocolate panna cotta with seasonal berry compote and pistachio praline (gf)

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

Chilled orange juice and still water



MENU ENHANCEMENTS

Active Stations

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

Whole day service - \$340 per day plus 1 barista per 100 guests, charged at \$50 per hour for a minimum of 4 hours, plus \$4.00 per cup

Or

Break period - \$120 per break period plus 1 barista per 100 guests, charged at \$50 per hour for a minimum of 4 hours per break, plus \$4.00 per cup

Fruit and Juice Bar - \$10.00 per person

Plentiful display of whole and diced seasonal fresh fruit served with a variety of fresh fruit juices and condiments of honeyed yogurt, toasted muesli and passionfruit syrup

Hot Roast Carvery Station - \$12.00 per person

Choose from our selection of roast meats, carved by our chefs in front of your guests at your event and served on organic sourdough rolls with condiments and premium mustards with a salad of rocket, parmesan and walnut.

Roasted leg of sweet pork with crackling, apple puree

Mustard and herb rubbed beef fillet, red wine gravy

Lemon and garlic turkey breast, cranberry glaze

Citrus, honey and cinnamon glazed leg ham, mustard aioli

Cheese and more - \$12.00 per person

Selected local and international premium cheeses for your enjoyment, complimented with crispbreads, fresh and dried fruits and fruit paste.



MENU ENHANCEMENTS

Active Stations

G2G Fresh Salad Bar - \$12.00 per person

Spoil your guests with our interactive salad bar, which gives them the choice of a selection of pre-made gourmet salads or a custom made salad from a selection of garden fresh vegetables, herbs, pulses, proteins and nuts, served with a variety of house dressings, delivering personalised salads for your guest's enjoyment.

Mezze and Salumi Station - \$14.00 per person

Grilled marinated garden vegetables with tabouli, olives and select cheeses served with deluxe sliced charcuterie meats and smoked fish, condiments of house made dips, crispbreads and organic sourdough

Additional soft drink packages:

Table 1L jugs soft drink - \$10.00 per jug (Pepsi, Pepsi max, Solo, Lemonade)

Table 1L jugs sparkling mineral water - \$10.00 per jug

Schweppes soft drink cans/ highball glass - \$4.00 each (Pepsi, Pepsi max, Solo, Lemonade)

Spring Valley orange / apple juice 350ml - \$4.00 each

Bottled Cool Ridge water 600ml - \$4.00 each, 350ml - \$3.50 each

Event crew bump in and set up coffee:

Event crew bump in standard instant tea and instant coffee station - complimentary

Nespresso machine with coffee pod selection and milk refill - \$80.00 set up and \$4.00 per cup
(Inclusive of Dilmah select teas)

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.