

Racecourse Hotel

Function Packages



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Racecourse Hotel

Cocktail Packages

CLASSIC- \$14.90 per person* - choose 5 items

GOLD - \$17.90 per person* - choose 8 items

DIAMOND - \$21.90 per person* - choose 10 items

PLATINUM - \$25.90 per person* - choose 12 items

Cold items:

- California rolls, soy dipping sauce & wasabi
- Chicken & mushroom vol au vents
- Lightly toasted mini bagels, cream cheese, smoked salmon & dill
- Bruschetta, pesto, roma tomatoes, goats cheese & olive oil
- Vegetarian rice paper rolls, soy dipping sauce & wasabi

Hot items:

- Mini gourmet pies (lamb, beef & chicken)
- House made sausage rolls
- Mediterranean vegetable arancini
- Spicy spanish meatballs
- Assorted mini quiche
- Peri peri chicken skewers
- Fried prawn goyza, sesame soy sauce
- Lamb kofta, tzatziki yougurt
- Vegetarian spring rolls & samosa
- Panko crumbed prawns, spiced cajun dipping sauce
- Assorted mini pizzas
- Mini beef sliders, cheese, american mustard, pickles & relish

Something Extra

Grazing Bowls - \$8 each

- Beer batter fish & chips
- Salt & pepper calamari & chips, aioli
- Chicken, chorizo & mushroom risotto
- BBQ pulled pork sliders, slaw & chips
- Stir fried hokkien noodles, vegetables, cashews, soy

Dessert Canapés - \$4 each

- Lemon meringue tart
- Baked new york cheese cake
- Mini gelato cones
- Mixed dark chocolate, custard & berry tartlets
- Assorted macaroons
- Chocolate cannolis

Equipment Available

Do you have any special requirements for your event? Perhaps a slideshow of your favourite photos, microphones or AV equipment to play your favourite tunes?

We can offer the following for free with your function:

- Data projector
- Wireless microphone
- Whiteboard
- Inhouse AV with Ipod connection
- Lecturn

Let us know if you have anything else in mind, and we will do our best to source it for the cheapest price!

Platter Selections

For smaller groups, impromptu get-togethers.
Only 48 hours notice required.

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|--|-------------|-------|
| Chicken & mushroom vol au vents | (30 pieces) | \$80 |
| Lightly toasted mini bagels, cream cheese, smoked salmon & dill | (30 pieces) | \$80 |
| Vegetarian rice paper rolls, soy dipping sauce & wasabi | (35 pieces) | \$80 |
| Mini gourmet pies (lamb, beef & chicken) | (30 pieces) | \$80 |
| House made sausage rolls | (35 pieces) | \$80 |
| Mediterranean vegetable arancini | (35 pieces) | \$80 |
| Assorted sandwiches | (48 points) | \$80 |
| Assorted wraps | (35 pieces) | \$80 |
| Spicy spanish meatballs | (35 pieces) | \$80 |
| Assorted mini quiche | (35 pieces) | \$80 |
| Peri peri chicken skewers | (35 pieces) | \$90 |
| Fried prawn goyza, sesame soy sauce | (35 pieces) | \$80 |
| Lamb kofta, tzatziki yogurt | (35 pieces) | \$80 |
| Vegetarian spring rolls & samosa | (80 pieces) | \$80 |
| Assorted mini pizzas | (35 pieces) | \$80 |
| Oysters natural | (36 pieces) | \$80 |
| Mini beef sliders, cheese, american mustard, pickles & relish | (25 pieces) | \$99 |
| Mixed selections of sushi, soy dipping sauce & wasabi | (35 pieces) | \$99 |
| Cheese platter 3 cheeses, water crackers, lavoush & dried fruits | | \$100 |
| Seasonal fresh fruit platter | | \$65 |

Classic Package

TWO COURSES - \$40 per person

THREE COURSES - \$45 per person

Select two menu options per course to be served alternatively:

Entrée Options

- Peri peri chicken tenders, jasmine rice & raita (GF)
- Salt & pepper squid, asain slaw, lime aioli
- Peking duck spring rolls (3) garlic & hoisin soy dipping sauce
- Salad of pear, pecan, cos lettuce, red onion & blue cheese dressing (GF)

Main Options

- Portuguese crispy chicken breast, buttered chats, broccolini, dutch carrots & spicy capsicum salsa (GF)
- 250g porterhouse steak cooked medium, fluffy potato mash, green beans & roasted vine tomato topped with red wine jus (GF)
- Slowly braised lamb shank in tomato concasse, field mushrooms rested on fluffy potato mash with buttered green beans (GF)
- Giant spinach & ricotta ravioli tossed through rich tomato, basil & white wine sauce, parmesan (v)
- Pan seared atlantic salmon with buttered chats, asparagus, caponata, creamy lemon & dill sauce

Dessert Options

- Sticky date pudding with butterscotch sauce & vanilla bean ice cream
- New york baked cheese cake chantilly cream & strawberries
- Pavlova, fresh fruits, chantilly cream & coulis (GF)
- Chocolate mudcake, chantilly cream & strawberries

Premium Package

TWO COURSES - \$45 per person
THREE COURSES - \$50 per person

Select two menu options per course to be served alternatively:

Entrée Options

- Coconut chicken tenders, petite asian salad & honey mustard glaze (GF)
- Oven baked trio of mushrooms, stuffed with feta & garlic (GF)
- House made spinach & ricotta cannelloni (V)
- Salad of lamb, rocket, mint & natural goat's cheese (GF)

Main Options

- Crispy skin chicken breast stuffed with brie, sundried tomato & blue cheese on pumpkin mash, cherry tomatoes & leek tarragon veloute (GF)
- 300g beef medallion steak, medium, sweet potato rosti, roasted vine tomatoes, asparagus & shiraz jus (GF)
- Lamb noisette, medium, sweet potato mash, broccolini, blistered cherry tomatoes & mint jus (GF)
- Wild barramundi fillet served with morrocan chat potatoes, rocket & blood orange salad topped with lemon dill sauce (GF)
- Roasted pumpkin gnocchi cooked in creamy rosé sauce, baby spinach, toasted pinenuts & shaved grana panado (V)

Dessert Options

- Chocolate brownie, hazelnut fudge sauce, ice cream & strawberries
- Vanilla pannacotta, coulis, toasted cashew, ice cream & strawberries (GF)
- Lemon meringue tartlet, chantilly cream
- Baked berry cheesecake, chantilly cream

Signature Package

TWO COURSES - \$50 per person

THREE COURSES - \$55 per person

Select two menu options per course to be served alternatively:

Entrée Options

- Tiger prawns, honey sesame glaze with crispy noodle salad
- Spinach & ricotta agnolotti, creamy pesto sauce, soft herbs, shaved parmesan (V)
- Pan seared scallops, cauliflower puree, radicchio salad (GF)
- Beetroot, lamb & goat's cheese salad, walnuts, rocket, balsamic glaze (GF)

Main Options

- French cut chicken supreme, moroccan spiced chats, broccolini, dutch carrots topped with creamy mornay sauce (GF)
- 300g fillet mignon, medium, truffle oil mash, steamed greens, toasted almonds, red wine jus (GF)
- Four point lamb rack, rosemary mash, blistered baby romas, balsamic & fig jus (GF)
- Snapper fillet, vegetable risotto croquette, asparagus, lemon caper cream sauce
- Crispy skinned pork belly, sweet potato puree, caramelised apple & plum salsa (GF)
- Potato gnocchi, pumpkin, goat's cheese, pinenuts in creamy white wine sauce (V)

Dessert Options

- Rich chocolate fudge cake, ice-cream, fresh berries
- New York baked cheesecake, fresh berries, chantilly cream
- Two varieties of australian cheese, lavosh, quince & dried fruit
- Espresso crème brulee, hazelnut praline & ice cream (GF)

Corporate Events and Conferences

Whether it be a team meeting, workshop or the launch of your latest product, we at the Racecourse Hotel can tailor an event to suit your needs. Please contact our dedicated functions team to begin assisting you in planning the perfect event.

Venue Hire:

Full day hire - \$300 per day

2 consecutive days - \$250 per day

3 or more consecutive days - \$200 per day

Audio Visual Equipment Inclusions:

- Data projector
- Wireless microphone
- Whiteboard
- Inhouse AV with ipod connection
- Lecturn

Function Room Capacities:

Theatre seating - 70 people

Sitdown dinner - 100 people

Cocktail party -150 people

*Please note that any audio visual equipment should be tested prior to your function to ensure compatibility.

Something different in mind? Give us a call, we are happy to work with you to talior a package to best suit your needs.

Morning and Afternoon Teas

\$16.90 per person*

Select two items from the following options:

- Seasonal fruit platter
- Scones with preserves and cream
- Assorted danishes
- Assorted muffins
- Savory Croissants
- Assorted mini quiches

Includes self serve tea and coffee station, orange juice and sparkling water.

Working Lunches

\$20.90 per person*

Select three of the following options:

- Mini beef burgers with lettuce, tomato, cheese and aioli
- Wraps and point sandwiches with a variety of fillings
- Soup of the day
- Assorted sushi
- Assorted mini quiches
- Assorted gourmet meat pies with spiced tomato sauce
- Seasonal fruit platter
- Classic Caesar or Greek salad

Includes self serve tea and coffee station, soft drink and sparkling water.

* Please note that minimum catering requirements apply

The Fine Print

Tentative Booking

Any tentative bookings received will be held for a period of fourteen (14) days. Otherwise the Racecourse Hotel reserves the right to make available any tentative bookings not confirmed during this period. To confirm a \$300 non-refundable deposit is required.

Payment

All food and beverage payments must be settled in full on the day/ night of the clients function unless prior arrangements have been made with management.

Catering Requirements

Menu selections will be required fourteen (14) days prior to the event. Should selections not be advised within this time frame your menu selection cannot be guaranteed to be available. The Racecourse Hotel reserves the right to substitute menu items of similar quality without notice; due to but not limited to supplier shortages and seasonal change. The Racecourse Hotel reserves the right to substitute selected beverages of equal value if the preferred selection is unavailable. All function packages can be modified to suit your needs.

Entertainment

It is the organisers responsibility to ensure that any external AV equipment or devices such as ipods, plasma, DVDs etc are compatible with our in-house equipment prior to the function date. You may test any of this equipment at a mutually convenient time prior to the event.

Damages and Cleaning

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the function, including any costs associated with the repair or replacement at current market price. The organisers of the function are also responsible for damage caused by their guests, outside contractors or agents prior to, during and after the event.

Labor surcharges

Surcharges will apply for all events that fall on a public holiday. Prices are available on application.

The Fine Print

BYO Policy

No food or beverages of any kind will be permitted to be brought into the Racecourse Hotel for consumption by the organisers or guests; with the exception of Birthday and Wedding Cakes, without the written permission from the Racecourse Hotel.

Content of Event

If the Racecourse Hotel has reason to believe that any event will affect the operations of the hotel, its security or reputation; the management reserves the right to cancel the function at its discretion without notice or liability.

Responsible Service of Alcohol

The Racecourse Hotel adheres to responsible service of alcohol legislation. All staff are trained in the Liquor licensing accredited 'RSA - Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person who they may believe to be intoxicated. Any intoxicated persons will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of the management. At no time is a minor permitted to consume alcohol on the premises. All drinks are charged on consumption by the glass.

Signage and decorations

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in the Racecourse Hotel public areas are to be kept at a minimum and must be approved by the Venue or Functions Manager prior to the event.

Insurance

Whilst the staff of the Racecourse Hotel will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property; before, during and after the function. We recommend that organisers arrange their own insurance and security.

Smoking

Smoking is not permitted in our function room, smokers are more than welcome to smoke in the beer garden with drinks found adjacent to the sports bar.

Booking Form

Organiser Name _____ Phone _____

Organiser Email _____

Type of Event _____ Event Date _____

Anticipated Numbers _____

Time room is required _____

Food Package preference _____

Additional information _____

I, _____ accept and understand the Terms and Conditions with regards to booking my upcoming function at the Racecourse Hotel.

Signed _____ Date _____

RACECOURSE STAFF TO COMPLETE:

Price per Head \$ _____

Minimum spend required for this function \$ _____

Room hire fee \$ _____ Security fee \$ _____

Total Function Price \$ _____

Deposit Paid: YES / NO

Deposit Paid Amount \$ _____ Chq/Eftpos/Cash

Booking confirmed by _____