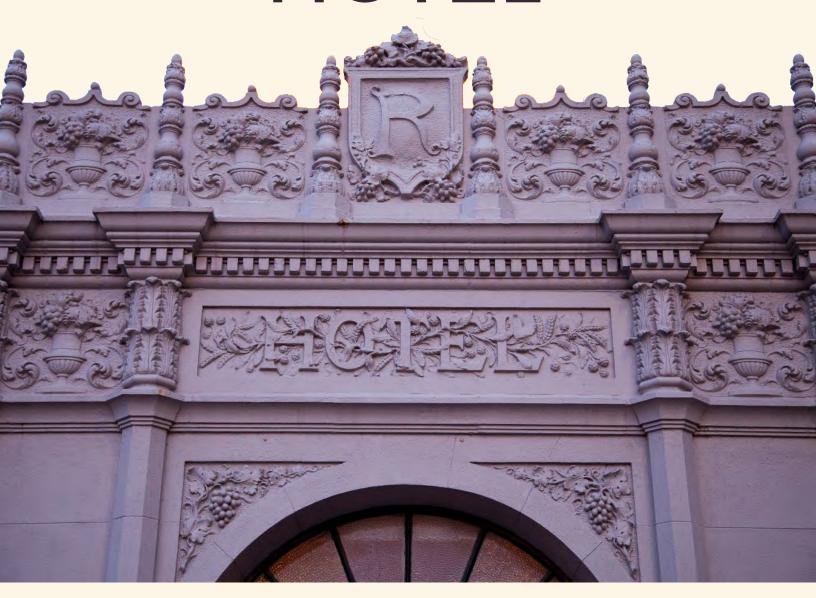
FUNCTIONS AT THE

RACECOURSE HOTEL







FIRST FLOOR PRIVATE FUNCTION ROOM

Thank you for considering the Racecourse Hotel to hold your special occasion. We are here to meet your every need and make your event one to remember!

Our first floor private function room features a fully functioning bar, dance-floor, PA system with two wireless microphones, projector screen and T.V. We can host up to 100 seated and 150 in a cocktail style. Enclosed you will find catering packages which can be tailored to suit your next event whether it be a meeting, impromptu get together, celebration, awards night or product launch.

Have something else in mind? Please reach out, we are happy to tailor you a package to best suit your needs and budget. We look forward to working with you to seamlessly create your perfect event from start to finish.













Cocktail Food Menu

Option one | 6 selections | min 2 cold selections $\$ \$29 p/h Option two | 8 selections | min 3 cold selections $\$ \$34 p/h

Cold

Bruschetta Tartlets (v)
Prawn Tartlets
Smoked Salmon Blini
Mixed Sushi (vo, vgo, gf)
Rice Paper Rolls (vg)
Oysters (gf)

Hot

Pumpkin & Almond Samosas (vg)
Potato Curry Puffs (vg)

Sweet Potato Croquette (vg) Pumpkin
& Mushroom Arancini (vg, gf) Lamb
Kofta (gf)

Mac and Cheese Bites (v)
Pork Sausage Rolls
Wagyu Beef Pies
Chicken Parma Bites

Angus Meatballs (gf) Beef Sliders (gfo) Pulled Pork Sliders (gfo) Fried Chicken Sliders Beetroot & Falafel Sliders (vg)

Substantials - add \$8

Calamari & chips
Fish & chips
Zucchini wedges
Donut fries with chocolate sauce

Grazing table

2 metre - \$600 | 3 metre \$900 Chef's selection of cured meats, cheeses, dip, fruit & antipasto

bread, assorted crackers & lavosh, carrot & celery sticks, marshmallows & chocolate.

(v) vegetarian
(vg) vegan
(gf) gluten free
(vg-o) vegan option available
(gf-o) gluten free option available



Seated menu

Classic menu - select two for an alternate drop

\$50 - two course | \$60 - three course

Entrée

Calamari | rocket & apple salad, wasabi aioli

Bruschetta | goat's cheese, caramelised onions, basil, tomato, balsamic glaze

Arancini | mushroom, mozzarella, truffle aioli

Main

Barramundi | pan seared, herb crust, lemon and pea risotto

Ravioli | spinach & ricotta filling, Napoli sauce, bocconcini, spinach, parmesan

Porterhouse | mashed potatoes, broccolini, veal jus

Chicken | sun dried tomato & olive stuffing, prosciutto, green beans, butter & sage sauce

Dessert

Sticky Date Pudding | butterscotch, toffee ice-cream

Crème Brulee | almond biscotti

Chocolate Mousse | raspberries, Chantilly cream

Deluxe menu - select two for an alternate drop

\$60 - two course | \$70 - three course

Entrée

Duck Ravioli | orange and sherry sauce

Scallops | chorizo, pea puree

Chicken | pear, walnut and avocado salad, with lemon vinaigrette

Main

Pork Belly | celeriac puree, caramelised pear, kipfler potatoes, apple & brandy sauce Lamb Cutlets | pearl cous cous, goat's cheese croquette, beetroot tzatziki, pomegranate & mint salad

Salad Salmon | grilled salmon fillet, salmon pate, smoked salmon croquette, watercress salad

Scotch Fillet | Cape Grim, marble score of 2+, potato rosti, prosciutto, asparagus, seeded mustard jus

Dessert

Black Forest pannacotta | seasonal berries, Italian meringue

Banoffee Tart | passionfruit gel, banana ice-cream

Poached pear | champagne granita, brandysauce



Beverage Packages

Bar Tab Nominate the drinks you would like available & a bar tab can be set up for your function with a specified limit. The bar tab may be increased throughout the duration of the event if requested. Wristbands or drink cards can be available for all guests to gain access to the bar tab upon request.

Packages: Our drinks packages include standard & premium options. Prices are per person, and all guests in attendance must be included.

Please note that all wines are served by the glass only.

Standard

2 Hours // \$50pp

3 Hours // \$60pp

4 Hours // \$70pp

Inclusions: House Red Wine | House White Wine | House Sparkling | Select Tap Beer | Soft Drink & Juice

Premium

2 Hours // \$65pp

3 Hours // \$75pp

4 Hours // \$85pp

Inclusions: Premium Red Wine | Premium White Wine | Premium Sparkling | Bottled Beer | Tap Beer | Soft drink & juice | Cider

*Responsible Service Policies apply, strictly over 18.



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 | \$220 per day

Function Room Capacities:

Theatre seating | 70 people

Sitdown dinner | 100 people

Cocktail party | 150 people

Boardroom V-shape | 25 people

Audio Visual Equipment Inclusions:

- Data projector
- Wireless microphone
- Whiteboard
- In-house AV with ipod connection
- Lecturn
- WIFI

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

Morning and Afternoon Teas

\$19.00 p/p (min 20)

Select two items from the following options:

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

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

Working breakfast or lunch? Let us tailor a menu for you starting at \$29 p/p

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

Terms & Conditions

Tentative Booking

Any tentative bookings received will be held for a period of seven 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 beadvised 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 maytest 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.

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, it's 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.

Smoking

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

Racecourse Hotel

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