



DARWIN RACING

2016 FUNCTIONS & CONFERENCE PACK



WELCOME TO THE DARWIN TURF CLUB

With a range of exquisitely appointed function areas both inside and out, the Darwin Turf Club is dedicated to providing top class service, delivering fresh, seasonal menus and hospitality by our dedicated team.

The Darwin Turf Club can cater for all of your function needs, from bespoke gatherings, gala balls to corporate meetings and events.

Nestled in the lush, tropical surrounds of Fannie Bay approximately 5 Kilometres from Darwin CBD, the location of the Darwin Turf Club provides complete convenience, with free parking and ample room for coaches. The track is just a 10 minute drive from the airport and public transport and taxis are plentiful.

The Darwin Turf Club comfortably caters for ten to a thousand delegates and boasts six unique spaces that are able to host a multitude of events, from luncheons and banquets to large scale exhibitions.

Consider the opportunity to incorporate an exciting day at the races within your itinerary. Home to the prestigious Darwin Cup Carnival and offering up to 40 race meets per year, the Darwin Turf Club ensures not only a great day at the races but an unforgettable genuine Territorian experience.

Sponsorship opportunities are available, such as naming a race, a race day or a sponsored event, gaining national marketing exposure for your brand, company or to truly personalise the day.





THE SCHWEPPE'S PAVILION

The Schweppes Pavilion is a state of the art facility and the largest venue of its kind in the Top End. The purpose built, permanent air- conditioned facility offers full glass frontage and a balcony overlooking the gardens and main straight of the race course. The Pavilion is the most prestigious, multi purpose venue available for hire in the current market.

The ample floor space within the Schweppes pavilion lends itself perfectly to:

- Exhibitions
- Tradeshows
- Conferences
- Concerts
- Gala balls
- Weddings
- Race Day Marquee

	AREA M2	BANQUET	COCKTAIL	THEATRE
SCHWEPPE'S PAVILION	1250	750 pax	1000 pax	800 pax

Licensed for 1000 pax



THE WOOD LOUNGE

With floor to ceiling glass frontage offering panoramic views of the race course and home straight, the Wood Lounge is widely considered the most sought after location on course.

With private bar and betting facilities on offer, this room doubles as the perfect corporate box.

	AREA M2	BANQUET	COCKTAIL	THEATRE
WOOD LOUNGE	47	40 pax	50 pax	20 pax

Licensed for 50 pax



EXECUTIVE MARQUEE

A stunning two story marquee with balcony and views over the winning post. A blank canvas, this is the ideal corporate marquee over the carnival period.

The upper and lower stories can be hired together or separately, with private bar and betting facilities on each level.

Available over the Darwin Cup Carnival period.

	AREA M2	BANQUET	COCKTAIL	THEATRE
UPPER DECK	400	200 pax	300 pax	pax
LOWER DECK	400	200 pax	300 pax	pax

Licensed for 300 pax upper deck

Licensed for 500 lower deck

Lower deck area can be extended out onto the lawns





TED BAILEY GRANDSTAND

The Ted Bailey grandstand is a beautifully appointed function venue and offers by far the best seat in the house, with birds-eye views over the winning post, race course and mounting yard.

A large bar and the proximity of the catering facilities ensures efficient service with ease.

	AREA M2	BANQUET	COCKTAIL	THEATRE
TED BAILEY GRANDSTAND	444	260 pax	290 pax	-
VENTILAGO	207	130	140 pax	-
BRINNEY	174	130	130 pax	-



TED BAILEY GRANDSTAND - VENTILAGO AND BRINNEY

The premier function venue at the Darwin Turf Club, the Ted Bailey Grandstand divides into two wings, the Brinney and the Ventilago. These areas offer the flexibility of a formal function or relaxed cocktail parties, with easy access to the bar, betting facilities and amenities.

Ted Bailey Grandstand licensed for 290 pax

Ventilago licensed for 140 pax

Brinney licensed for 130 pax



THE COMMITTEE ROOM

A sunlight drenched function room, with direct views of the home straight and mounting yard, the Committee Room boasts a private balcony, bar and betting facilities.

The room's finishing line view is unsurpassed and is one of our more prestigious function areas.

	AREA M2	BANQUET	COCKTAIL	THEATRE
COMMITTEE ROOM	76	40 pax	60 pax	50 pax
COMMITTEE ROOM BALCONY	70	40 pax	60 PAX	-

Committee Room licensed for 60 pax - Committee Room Balcony licensed for 60 pax



SID PARKER VERANDAH & MEMBER'S CLUB HOUSE

Both the Sid Parker Verandah and Member's Clubhouse offer unmatched views of the home straight and mounting yard, perfect for alfresco dining or pre dinner drinks.

The fully air-conditioned Members Club House has a distinctly colonial touch, and offers private bar, adjoining verandah, amenities and betting facilities.

	AREA M2	BANQUET	COCKTAIL	THEATRE
MEMBER'S CLUBHOUSE	174	60 pax	130 pax	60 pax

Inside Club House licensed for 130 pax

Club House Verandah licensed for 120 pax



BETTING RING

A fantastic open space, the ideal location for a pre-dinner reception for events hosted in the Ted D'Ambrosio Bar or for sheltered cocktail events. Located right amongst all of the action, the Betting Ring offers a full view over the race course and gardens.

	AREA M2	BANQUET	COCKTAIL	THEATRE
BETTING RING	517	400 pax	500 pax	500 pax

Licensed for 360 pax



TED'S BAR

The Ted D'Ambrosio Bar is perfect for small to medium sized functions with full length bar, dance floor, betting facilities ground floor access and great views over the race course and lawns. Fully air- conditioned. Not available for exclusive hire on race days.

	AREA M2	BANQUET	COCKTAIL	THEATRE
TED'S BAR	389	150 pax	340 pax	120 pax

Licensed for 340 pax inside

Licensed for 230 outside

SET MENU

A CHOICE OF 2 DISHES FROM EACH COURSE TO BE SERVED ALTERNATELY

2 COURSES - \$55.00 3 COURSES - \$65.00 (PER PERSON)

ENTRÉE

- **Almond Grilled Quail Breast** with caramelized onion, smoked tomato & truffle mayonnaise
- **Beef Tataki** with black salt, pickled mushroom, shaved daikon & green onions with a ginger chilli dressing
- **King Prawn's** with tomato & black bean salsa, coriander, chilli & smoked aioli
- **Lamb Couscous Salad** with slow-cooked slices of lamb fillet with couscous salad & pickled cucumber
- **Crispy Skinned Pork Belly** with asian coleslaw & honey spice
- **Seafood Nicoise** with seared king prawns squid, scallops served atop a pesto potato & asparagus salad
- **Prawn & Asparagus** king prawns, fresh asparagus, cucumber & snow pea sprouts with Dijonnaise dressing
- **Szechuan Chicken** rice noodles & cucumber with sesame & peanut dressing
- **Asian-Style Beef Salad** strips of rump steak with vermicelli salad & ginger dressing
- **Ginger Palm Sugar Rubbed Duck** slices served on Thai noodle salad with spicy mango nectar

MAINS

- **Portuguese Scotch Fillet** with blue cheese, red onion jam & green beans
- **Ginger & Orange Barbecued Glaze Sirloin Steak** with béarnaise sauce
- **Mint & Mustard Roast Lamb Rack** with Lyonnais potato, broccolini & rosemary balsamic jus
- **Pork Rib Eye** stuffed with spinach, pine nuts & apricots with port wine jus
- **Wild Steamed Barramundi** with leek fondant, bok choy & citrus dressing
- **Baked Atlantic Salmon Fillet** with white bean salad & avocado salsa
- **Sundried Tomato Crusted Chicken Breast** with wild mushroom, sweet potato, baby spinach & creamy garlic pine nut sauce
- **Duo of Lamb**, de-boned shank & two-point rack topped with a macadamia herb crust, served with jus on sweet potato crush
- **Moroccan Chicken Breast** rolled in Moroccan spices, with roasted pumpkin couscous & red wine jus
- **Pork Striploin** with roasted fennel & apple cider jus

DESSERT

- **Raspberry & Rosewater Turkish Mousse** with pistachio praline
- **Cinnamon Couscous** with passionfruit, mandarin, couscous & vanilla cream
- **Mixed Berries** with sponge fingers & pecan crunch
- **Tiramisu** with chocolate sauce, Chantilly cream & fresh strawberries
- **Black Forest Cake** with dark pitted cherries & cream.
- **Orange and Clove Semolina Cake** spiced mascarpone
- **Strawberry Champagne** fresh strawberries, champagne jelly & shortbread crumbed
- **White Chocolate Mousse** custard & raspberries
- **Pavlova and Strawberries** soft Pavlova with fresh fruit, passionfruit puree & cream
- **Lemon Curd** with blueberry & meringue trifle

BUFFET MENU

2 HOT MAINS - \$45.00 3 HOT MAINS - \$50.00 (PER PERSON)

ALL SERVED WITH STEAMED SCENTED RICE AND 3 SELECTED SIDES (MIN 40 PAX)

HOT MAINS

- Chicken mushroom & bacon hotpot
- Honey mustard BBQ chicken pieces with crispy sweet potato
- Thai green curry chicken flavoured with lemon grass & coriander
- Peanut Penang beef curry
- Roasted porterhouse of beef cooked with mustard in a cracked pepper & red wine jus
- Boned, rolled & roasted pork with caramelized leek & apple sauce
- Salt & pepper squid with roulade sauce & lemon
- Beef Stroganoff with sour cream
- Steamed Barramundi with ginger, spring onions & soy sauce
- Veal tortellini tossed with smoked bacon & fresh herbs, served in a creamy cheese sauce with toasted cashews
- Reef fish fillets oven baked with macadamia nut & coconut lemon crust.
- Lamb Rogan Josh with crispy pappadam & minted raita
- Sweet & Sour Pork with pineapple & capsicum
- Honey soy vegetable noodles (v)
- Char grilled zucchini, eggplant, Swiss mushroom & red capsicum frittata (v)

SIDES

- Green cabbage, onion, carrot & sultanas tossed with a creamy mayonnaise (v)
- Tossed garden salad with tomato, cucumber, Spanish onion & egg. (v/g)
- Marinated button mushrooms, artichoke & fresh oregano salad. (v/g)
- Baby beetroot & green bean salad with caraway seeds & ginger. (v/g)
- Baby potato & egg salad topped with chives & fried shallots. (v)
- Orange, Spanish onion & spinach salad. (v/g)
- Penne pasta with smoked chicken, mushroom, tarragon, sun dried tomato & crème fraiche
- Fresh fruit platter - selection of in season fruits (g)

DESSERT

- Black forest gateaux (v)
- Choc Fudge Truffle cake (v)
- Flourless Orange & Almond cake (v) (g)
- Apple Monterey pie (v)
- Caramel Cheesecake (v)
- Tiramisu (v)
- Lemon Meringue pie (v)
- Pear & almond tart (v)
- Fresh fruit platter - selection of in season fruits (g)
- Selection of Australian cheeses garnished with tropical fruit & crackers (v)

CANAPES



2 HOUR CONTINUOUS SERVICE \$30.00PP
CHOOSE 6 HOT & 4 COLD CANAPES

3 HOUR CONTINUOUS SERVICE \$40.00PP
CHOOSE 6 HOT & 4 COLD CANAPES

COLD

Assorted mini wraps
Smoked salmon, brie & dill on croute
Peking duck on savoury crepe with spring onion & hoisin
Smoked chicken & asparagus with honey mustard dressing
Prawn and avocado with smoked aioli on toast
Bruschetta with Danish feta, spinach & sundried tomato (v)
Roasted mustard beef with pickled mustard & capsicum
Assorted sushi rolls (v)
Greek skewers with olives, cherry tomato & mozzarella (v)

HOT

Mini steamed pork buns
Fish and chips in a mini boat with lime twist
Chicken skewers with chef's homemade sauce
Salt and Pepper squid with mint & lemon yoghurt
Crumbed Brie with blackberry jam (v)
Assorted vegetarian mini quiches (v)
Tempura prawn cutlets with remoulade sauce
Teriyaki beef skewers with peanut sauce
Assorted gourmet pies

PLATTERS

Vegetarian Platter

(\$180.00 platter 12 people)

Pumpkin risotto balls, spinach & ricotta puffs,
vegetable bruschetta, sundried tomato &
cheese turnovers

Savoury Platter

(\$90.00 platter 12 people)

Antipasto platter of kabana and pepperoni, cheese
& corn chips, pretzels & nuts, vegetable crudities & dips

Bakery Platter

(\$190.00 platter 12 people)

Mini pies, mini sausage rolls, assorted quiches,
crostini and galette

Seafood Platter

(\$190.00 platter 12 people)

Tempura prawn cutlets, salt & pepper squid,
seafood mornay vol-au-vents, crumbed fish goujons

Sandwich Platter

(\$120.00 platter 12 people)

Assorted triangle sandwiches & assorted wraps

Gourmet Sandwich Platter

(\$140.00 platter 12 people)

Assorted baguette, turkish & focaccia rolls

Sushi Platter

(\$160.00 platter 12 people)

Assorted sushi platter with pickled ginger &
wasabi mayonnaise

Yum Cha Platter

(\$140.00 platter 12 people)

Whiting fillets, prawn cutlets, calamari sates,
spring rolls, samosas and wontons

BBQ Chicken Platter

(\$180.00 platter 12 people)

Marinated chicken sates, chicken drum sticks
marinated with honey and soy

Cheese Platter

(\$144.00 platter 12 people)

Freshly sliced rainbow of fruit with assorted
Australian cheeses, dried fruit, nuts and crackers

DAY CONFERENCE MENU

MORNING & AFTERNOON TEAS

- A selection of assorted biscuits, cakes & slices @ \$10.00 per person
- Fresh fruit platters @ \$8.00 per person

LUNCHES

- Assorted sandwiches @ \$12.00pp
- Your choice of focaccias, paninis & bagels filled with assorted fillings @ \$15.00pp

ADDITIONAL BEVERAGES

- Continuous coffee, tea & iced water @ \$5.00pp
- Orange juice or soft drink can be added for an additional \$3.50pp



ALTERNATIVELY TED'S BAR IS OPEN
WEDNESDAY TO SATURDAY OFFERING
HOT AND COLD BUFFET LUNCHES FROM @ \$10PP.

TED'S BAR HAS A NEW MENU AND MADE
TO ORDER SNACK MENU.

BEVERAGE PACKAGES

STANDARD PACKAGE

2 hours	\$40.00 per person
3 hours	\$50.00 per person

Standard beer

Carlton Draught, Carlton Dry, Pure Blonde

Mid strength beer

Carlton Mid, Great Northern

Light beer

Cascade Light

Cider

Strongbow, Bulmer's Original cider

Wine

House white, red & sparkling
(please request to see full wine list)



PREMIUM PACKAGE

2 hours	\$55.00 per person
3 hours	\$65.00 per person

Premium beer

Crown Lager, Peroni Nastro Azzuro

Standard beer

Carlton Draught, Carlton Dry, Pure Blonde

Mid strength beer

Peroni Leggera, Carlton Mid, Great Northern

Light beer

Cascade Light

Cider

Strongbow, Bulmer's Original cider

Wine

House white, red & sparkling
(please request to see full wine list)



OTHER BEVERAGE OPTIONS

- All packages are available for extension, with a maximum of 5 hours (for entire package) with added charge of \$10 per person, per hour.
- Spirits are also available with all packages for an added cost of \$10 per person, per hour - maximum of 5 hours.
- Beverages can also be changed to a tab on a consumption basis.
- Cash bar for functions are also available

ALL PACKAGES INCLUDE A VARIETY OF SCHWEPPES SOFT DRINKS, TEA AND COFFEE.

Beverage Packages are subject to change & available products & pricing may alter without notice.



WINE LIST

SPARKLING WINE & CHAMPAGNE

YELLOWGLEN YELLOW BRUT CUVÉE (STH. AUS.)	GLASS - \$6	BOTTLE - \$30
YELLOWGLEN PINK SOFT ROSÉ (STH. AUS.)	GLASS - \$6	BOTTLE - \$30
WOLF BLASS BILYARA SPARKLING BRUT NV (S.E. AUS.)	GLASS - \$6	BOTTLE - \$30
YELLOWGLEN VINTAGE PERLE (STH. AUS.)		BOTTLE - \$59
MOËT & CHANDON BRUT IMPERIAL NV CHAMPAGNE (FRANCE)		BOTTLE - \$99
VEUVE CLICQUOT YELLOW LABEL BRUT NV CHAMPAGNE (FRANCE)		BOTTLE - \$119

WHITE WINE

VALLEY OF THE GIANTS SEM SAUV BLANC (WA)	GLASS - \$6	BOTTLE - \$30
LITTLE BERRY SAUV BLANC (SA – ADELAIDE HILLS)	GLASS - \$8	BOTTLE - \$40
ROSEMOUNT MOSCATO (SA – NURIOOTPA)	GLASS - \$6	BOTTLE - \$30
CAPE SHANK PINOT GRIGIO (VIC – MORNINGTON PENINSULAR)		BOTTLE - \$45
SQUEALING PIG ROSE – COMING SOON TO DARWIN		
LEO BURING RIESLING (SA – CLARE VALLEY)		BOTTLE - \$45

RED WINE

VALLEY OF THE GIANTS CAB MERLOT (WA)	GLASS - \$6	BOTTLE - \$30
LITTLE BERRY SHIRAZ (SA – MCLAREN VALE)	GLASS - \$8	BOTTLE - \$40
5TH LEG WHIPPERSNAPPER SHIRAZ (WA)	GLASS - \$9	BOTTLE - \$45
GENTLEMAN'S COLLECTION SHIRAZ		BOTTLE - \$52
FICKLE MISTRESS PINOT NOIR (NZ – CENTRAL OTAGO)		BOTTLE - \$52

PREMIUM RED WINE

PENFOLDS BIN 8 SHIRAZ CABERNET SAUVIGNON (STH. AUS.)		BOTTLE - \$72
PENFOLDS BIN 128 COONAWARRA SHIRAZ (STH. AUS.)		BOTTLE - \$75
PENFOLDS BIN 389 CABERNET SHIRAZ (STH. AUS.)		BOTTLE - \$120
PENFOLDS BIN 407 CABERNET SAUVIGNON (STH. AUS.)		BOTTLE - \$130

FREQUENTLY ASKED QUESTIONS

Q. When do you require final numbers?

For catering and staffing purposes we require your confirmed numbers 14 days prior to the function. In the event that they increase within 14 days of your function please inform the sales manager who will liaise with the head chef.

Q. Do you have a dress code?

Yes. All guests attending functions in the Ted Bailey Grandstand including the Wood Lounge are required to adhere to our dress standards. Collared shirts, tailored shorts, no thongs or runners. Please refer to the terms and conditions of booking in your proposal.

Q. Can we bring a DJ or band?

Yes. This will need to be approved by The Darwin Turf Club. They will be required to supply their own AV equipment. We can also source entertainment for you at a small cost. Drop off, set up and pick up of equipment can take place between 9.30am and 5pm and prior to 11am on Race Days.

Q. Can I bring a slide show of photo's?

Yes. Not all of our TV's are compliant. Please bring in your USB and or laptop 5 days prior to the function and we will do a trial run

Q. What time will last drinks be called?

We are required to call last drinks at 11.30pm and your function will close at 12 midnight.

Q. Can I run a bar tab?

Yes, just tell us how much you would like to put down over the bar and specify the drinks that are allowed to go onto the tab.

Q. Can I bring my own cake?

Yes. Please have it delivered the day before or the morning of your event. We will set up a cake table.

Q. Can we decorate the room?

Yes. Decoration will need to be approved by your sales manager.

Q. Can I bring my own food and beverages?

No.

Q. Do you have parking?

Yes. Free parking.



CONTACT

Sales Manager

Meegan Stewart

Phone 08) 8923 4222

Postal Address

GPO BOX 589

Darwin NT 0801

Email mstewart@darwinturfclub.org.au

Web www.darwinturf.org.au

Menu items are subject to change based on seasonality of produce.
Prices are subject to annual CPI % increases.