



FUNCTION PACK



DARWIN RACING

darwinturfclub.org.au



INTRODUCTION

With a range of exquisitely appointed function areas both inside and out, the Darwin Turf Club team will work with you to create an exceptional event that you and your guests will love.

We pride ourselves in offering top class service, fresh menus, and genuine hospitality delivered by our dedicated team.

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



SCHWEPPES PAVILION

AREA M² 1250 BANQUET 700 PAX
COCKTAIL 850 PAX THEATRE 700 PAX

The Schweppes Pavilion is a state-of-the-art facility and the largest venue of its kind in the Top End. The purpose built, 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, featuring the most advanced level of audio visual and lighting technology. The ample floor space within the Schweppes Pavilion lends itself perfectly to exhibitions, trade-shows, conferences, concerts, gala balls and weddings.





THE WOOD LOUNGE

AREA M² 90 BANQUET 80 PAX
COCKTAIL 100 PAX

Situated right on the finish line with floor to ceiling glass frontage overlooking panoramic views of the race course, 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.

COMBINE YOUR EVENT WITH A RACE DAY

With 39 race meets a year, you can combine your event with an action packed day out at the races. Choose from one of our 8 days of Carnival during the beautiful dry season months, or make your mark on the day by sponsoring a race meet or individual race at any time of year.

THE COMMITTEE ROOM

AREA M² 76 BANQUET 40 PAX
COCKTAIL 60 PAX THEATRE 50 PAX

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.

EXECUTIVE MARQUEE

AREA M² 400 BANQUET 200 PAX
COCKTAIL 300 PAX

Licensed for 300 PAX upper deck
Licensed for 500 lower deck
Lower deck area can extend out onto lawns

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.





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 ensure efficient service with ease. The Grandstand can also be divided into two spaces, Ventilago and Brinney.

VENTILAGO & BRINNEY

VENTILAGO

AREA M² 207 **BANQUET 130 PAX**
COCKTAIL 140 PAX

BRINNEY

AREA M² 207 **BANQUET 130 PAX**
COCKTAIL 140 PAX

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

SID PARKER VERANDAH & MEMBERS' CLUB HOUSE

AREA M² 174 **BANQUET 60 PAX**
COCKTAIL 130 PAX **THEATRE 60 PAX**

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, offers a private bar, adjoining verandah, amenities and betting facilities.

BETTING RING

AREA M² 517 **BANQUET 300 PAX**
COCKTAIL 500 PAX **THEATRE 400 PAX**

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.

TED'S BAR

AREA M² 389 **BANQUET 120 PAX**
COCKTAIL 250 PAX **THEATRE 120 PAX**

The Ted D'Ambrosio Bar is perfect for small to medium sized functions with a full length bar, dance floor, betting facilities, ground floor access, fully air-conditioned and great views over the race course and lawns.

Not available for exclusive hire on race days.

SET MENU

A choice of TWO dishes from each course to be served alternately

ENTRÉE

Smoked salmon, horseradish crème fraîche, roasted dill potatoes, cucumber ribbons, radish salad

Shaved beef tenderloin, spiced pear, goat's cheese, toasted pine nuts, balsamic reduction

King prawn, with tomato and black bean salsa coriander, chilli and smoked aioli

Nicoise prawn, seared king prawns served on top of a refreshing potato, basil, onion, and asparagus salad

Spiced Moroccan lamb salad, slow-cooked sliced lamb rump with tomato and chickpea salad, and a mint and yoghurt dressing

Almond grilled quail, with caramelised onion, smoked tomato and truffle mayonnaise

Smoked breast of chicken, pickled strawberries, toasted brioche, roasted pear with beetroot

Cherry duck breast, thin slices of roast duck, morello cherries, pistachio, mint and couscous salad

Squid and pomelo, with green papaya and tamarind

Roasted vegetable tart, confit Roma tomato, rocket with balsamic glaze

MAIN

Braised beef cheek and beef tenderloin, parsnip and chick pea mash, salt roasted vine ripened cherry tomato, black garlic jus

Pan-seared beef sirloin, served with lyonnaise potato, roasted vine ripe cherry tomato, crispy rocket, and a red wine jus

Garlic and mustard roast porterhouse, with creamy potato stacks and golden crumbed cauliflower

Rack of lamb, roasted eggplant, grilled spanish onion, desiree potato, basil puree and rosemary garlic jus

Pork rib eye, moist infused pork ribeye with roasted sweet potato, wilted spinach, confit apple, and madeira jus

Steamed barramundi fillet, black miso, bok choy, beluga lentils with lime ponzu dressing

Baked cajun atlantic salmon fillet, with asparagus salad and avocado salsa

Smoked paprika chicken breast, with trio mushroom risotto croquette, vegetable ragu, and chive yoghurt

Pork striploin, with rocket lettuce, oyster mushroom, asparagus salad and Hassel back potato drizzled with honey mustard jus

Stuffed chicken breast, filled with sun dried tomato, basil and bocconcini cheese served with roasted pepper coulis and bok choy

DESSERT

Pumpkin cheese cake, with bourbon sour cream topping

Chocolate and coffee tart, chocolate ganache, almond praline, brandy snap chard

Tiramisu, with chocolate sauce, chantilly cream and fresh strawberries

Banana bread trifle, with vanilla custard and mixed berry dessert sauce

Strawberry Champagne, fresh strawberries, champagne jelly, and shortbread crumbed

Galaktoboureko, served with ice cream and grilled figs

Cinnamon couscous, passionfruit, mandarin, couscous and vanilla cream

Orange and clove semolina cake, with spiced marscapone

Flourless chocolate cake, with berry caulie, cream and strawberry

Chocolate panna cotta, with poached pear compote



CANAPES

Two or three hours

COLD – PICK FOUR

Smoked chicken, with crispy pancetta and asparagus on croute

Vegetable gyoza dumplings (v)

Goat cheese tart, with char-grilled capsicum jam (v)

Smoked salmon, brie and dill on croute

Peking duck, on savoury crepe spring onion and hoisin

Local king prawns, on chorizo with lime and mango salsa

Bruschetta Danish feta, spinach and sundried tomato (v)

Thai beef and papaya salad, on melba toast

Assorted sushi rolls (v)

Greek skewers, olives cherry tomato and mozzarella (v)

HOT – PICK SIX

Pulled beef and pickled cabbage, in lotus leaf bun

Tartlet of local barramundi, with hot potato and parsley crust

Chicken skewers, with chef's homemade sauce

Salt and pepper squid, with mint and lemon yogurt

Mushrooms stuffed, with sundried tomato and basil (v)

Sweet potato, rocket and fetta quiche (v)

Tempura flathead and chips, with remoulade sauce

Assorted gourmet pies

Lamb and fetta balls

Beef massaman and rice



PLATTERS

Vegetarian platter

\$180 | feeds 12

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

Savoury platter

\$100 | feeds 12

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

Bakery platter

\$190 | feeds 12

Mini pies, mini sausage rolls, assorted quiches

Seafood platter

\$200 | feeds 12

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

Sandwich platter

\$120 | feeds 12

Assorted sandwiches and wraps

Gourmet sandwich platter

\$140 | feeds 12

Assorted baguette, Turkish and focaccia rolls

Sushi platter

\$160 | feeds 12

Assorted sushi platter with pickled ginger and wasabi mayonnaise

Yum cha platter

\$140 | feeds 12

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

BBQ chicken platter

\$180 | feeds 12

Marinated chicken sates, chicken drumsticks marinated with honey and soy

Cheese platter

\$150 | feeds 12

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

BUFFET

**Bookings of 40+
choice of two or three mains**

**Served with steamed rice, 3 sides
and 2 desserts of your choice**

MAINS

Chicken and vegetable casserole

Tandoori chicken, with chive yoghurt
crispy sweet potato

Yellow penang chicken curry,
with pumpkin and coriander

Stir-fry beef, and broccoli in oyster sauce

Roasted porterhouse of beef, with mustard,
cracked pepper and red wine jus

Boned, rolled and roasted pork, with
caramelised leek and apple sauce

Salt and pepper squid, with roulade
sauce and lemon

Beef stroganoff, with sour cream

Steamed barramundi, with ginger, spring
onions and soy sauce

Veal tortellini, with creamy cheese sauce,
smoked bacon, toasted cashews and fresh herbs

Reef fish fillets oven baked, with macadamia
nut and coconut lemon crust

Lamb rogan josh, with crispy pappadam
and minted raita

Sweet and sour pork, with pineapple and capsicum

Honey soy vegetable noodles (v)

Char grilled vegetable frittata, with zucchini,
eggplant, Swiss mushroom and red capsicum (v)

SIDES

Green cabbage, onion, carrot and sultanas,
tossed with a creamy mayonnaise (v)

Tossed garden salad, with tomato,
cucumber, Spanish onion and egg (v/g)

Marinated button mushrooms, with
artichoke and fresh oregano salad (v/g)

Baby beetroot and green bean salad,
with caraway seeds and ginger (v/g)

Baby potato and egg salad, topped
with chives and fried shallots (v)

Orange, spanish onion and spinach salad (v/g)

Penne pasta, with smoked chicken, mushroom,
tarragon, sun dried tomato and crème fraiche

Fresh fruit platter, selection of seasonal fruits (g)

DESSERT

Black forest gateaux

Baked monterey apple pie

Flourless orange and almond cake (g)

Pavlova, with cream and tropical fruit (g)

Chocolate mudcake

Caramel cheesecake

Tiramisu

Lemon meringue pie

Fresh fruit platter, selection of in season fruits (g)

Selection of Australian cheeses,
tropical fruit and crackers

g= gluten free
v= vegetarian







FAQS

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. Collard 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 or prior to 11am on race days.

Q. Can I bring a slide show of photos?

Yes, not all of our TVs are compliant. Please bring in your USB and or lap top 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, all decorations will need to be approved prior to your event.

Q. Can I bring my own food and beverages?

No.

Q. Do you have parking?

Yes, we have free PARKING ON SITE.

DARWIN TURF CLUB

COURSE MAP



- 1 Gate
- Food
- UBET
- ATM
- First Aid
- Toilet
- Bar

- Police
- Merchandise
- Fashions on the field

- Ventilago Lounge (Ted Bailey Grandstand)
- Brinney Lounge (Ted Bailey Grandstand)
- Wood Lounge (Ted Bailey Grandstand)
- Members' Clubhouse (Sid Parker Stand)
- Sid Parker Verandah (Sid Parker Stand)
- Committee Room (Sid Parker Stand)



CONTACT

Function Sales and Ticketing Executive

Evelyn Lewis

Phone (08) 8923 4222

Email elewis@darwinturfclub.org.au

Web www.darwinturfclub.org.au



DARWIN RACING

