



**KEMBLA GRANGE
RACECOURSE**
The Illawarra Turf Club Ltd

EVENT PACKAGES & Menus

Kembla Grange Racecourse is a picturesque thoroughbred race track and events centre located amongst farmland at the base of the Illawarra Escarpment.

Seven function rooms and a large outdoor area including the popular Lawn Marquee ensure there is space suitable for any event. Kembla Grange Racecourse is easily accessible via public transport and has ample parking on site.

Contact our dedicated team to discuss transforming your next event into something unforgettable.

WE LOOK FORWARD TO HEARING FROM YOU



(02) 4261 7211



catering@illawarraturf.com.au



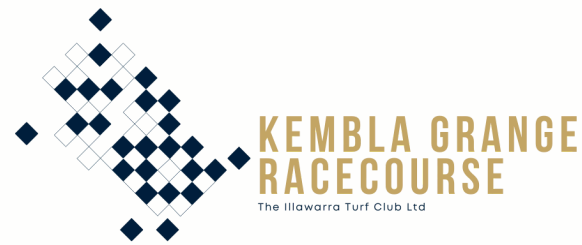
kemblagrangeracing.com.au



PLATED FUNCTION

\$70pp

Individually plated, served
as an alternate drop



ENTREE (CHOOSE 2)

Roasted chicken Kiev, ratatouille, paprika & thyme jus (gf, df)

Smoked brisket, colcannon, corn ribs, bbq sauce (gf, df)

Orange glazed duck breast, puy lentils, roast baby carrots

Prawn ravioli, potato puree, watercress pesto

Cauliflower & pecorino gratin, fried artichoke & parsley (gf)

Soy sauce braised eggplant, miso caramel, charred broccolini, chickpeas, sesame dressing (gf, df)

MAIN (CHOOSE 2)

Red wine chicken Maryland, parsnip puree, carrot textures, bacon & herb crumb

Beef wellington, mushroom duxelles, English spinach, charred broccolini

Roast pork belly, caramelised apple, radish, baby cos, honey shallot dressing (gf, df)

Grilled lamb loin, garlic peas, mint oil, zucchini ribbons, pea shoots (gf)

Barramundi, celeriac fennel slaw, brown butter tomato sauce (gf)

DESSERT (CHOOSE 2)

Chocolate & pecan layered cake, espresso mousse, orange gel (gf)

Dark chocolate mousse, chocolate creme, raspberries, raspberry tuille

Strawberry tart, yoghurt cream, pistachio

Yuzu & coconut cheesecake, black sesame crumb, ginger oil

Pavlova, mango yoghurt cream, kiwi, passionfruit

Almond frangipane, cherries, praline ice cream

BUFFET FUNCTION

\$62pp

Served on a shared buffet



PROTEINS (CHOOSE 2)

Smoked brisket, BBQ glaze
Roast sweet & sour spiced jerk chicken Maryland
Oven roasted barramundi
Crispy pork belly
Homemade lasagne (beef or vegetarian)
BBQ prawns & squid, chilli & garlic
Sticky lamb meatballs, chimichurri yoghurt
Hot smoked salmon, chive creme fraiche, dill oil

SIDES (CHOOSE 2)

Rosemary roasted chat potatoes (gf, df)
Corn ribs, smoked paprika butter
Roast cauliflower & pumpkin, chickpeas, coconut curry (gf, df)
Grilled zucchini & eggplant, garlic marinated fetta, parsley (gf)
Broccoli, green beans, almonds, shallot butter (gf)
Paella w/ chorizo, capsicum, green peas, lemon & rocket (df)

SALADS (CHOOSE 2)

Caesar salad - bacon, egg, croutons, parmesan, baby cos
Pasta salad - capsicum, onion, celery, zucchini, tomato, herbs (df)
Mixed leaf, radish, cucumber, fennel, shallot dressing (gf, df)
Heirloom tomato, burrata, basil pesto, radish (gf)
Tabbouleh w/ roasted carrots, buckwheat & pomegranate (df)

INDIVIDUAL DESSERT (CHOOSE 2)

ALTERNATE SERVE

Dark chocolate mousse, chocolate creme, raspberries, raspberry tuille
Pavlova, mango yoghurt cream, kiwi, passionfruit
Lemon tart, toasted meringue
Strawberry cheesecake, pistachio & chamomile

OR

DESSERT CANAPES (CHOOSE 2)

Select from canape menu

BANQUET FUNCTION

\$65pp

Generous sharing
platters at tables



MAINS (CHOOSE 2)

Whole roast chicken, lemon & black garlic butter
BBQ scotch fillet, pepper sauce
Sticky pork shoulder, soy sesame
Roast rack of lamb, chimichurri
Baked snapper side, sea greens, ginger oil
Smoked brisket, BBQ glaze
Roast sweet & sour spiced jerk chicken Maryland
Oven roasted barramundi
Crispy pork belly

SIDES (CHOOSE 3)

Cauliflower & pecorino gratin, fried artichoke & parsley (gf)
Olive oil mash potato, chives
Rosemary roasted chat potatoes (gf, df)
Corn ribs, smoked paprika butter
Roast cauliflower & pumpkin, chickpeas, coconut curry (gf, df)
Grilled zucchini & eggplant, garlic marinated fetta, parsley (gf)
Broccoli, green beans, almonds, shallot butter (gf)
Heirloom tomato, burrata, basil pesto, radish (gf)
Tabbouleh w/ roasted carrots, buckwheat & pomegranate (df)

INDIVIDUAL DESSERT (CHOOSE 2) ALTERNATE SERVE

Dark chocolate mousse, chocolate creme, raspberries, raspberry tuille
Pavlova, mango yoghurt cream, kiwi, passionfruit
Lemon tart, toasted meringue
Strawberry cheesecake, pistachio & chamomile

OR

DESSERT CANAPES (CHOOSE 2)

Select from canape menu



CANAPE FUNCTION

\$62pp

Cocktail style finger food



CANAPES (CHOOSE 4)

- Tart of pea & mint, cucumber salad
- Hot smoked salmon tart, creme fraiche & chives
- Mushroom & artichoke arancini w/ paprika mayo (gf)
- Charred squid skewer, dashi glaze w/ nori crumb (gf, df)
- Grilled salmon skewer, dashi glaze w/ nori crumb (gf, df)
- Onion bhaji, minted cucumber & yoghurt (gf)
- Rare roast beef, pickle, dill mayo on cheddar toast
- Smoked lamb croissant, pickled onion & fetta
- Goats cheese & truffle gougere
- Chickpea taco w/ miso eggplant, tomato & olive (gf, df)
- Taco w/ jerk chicken, tomato & cucumber (gf, df)

SUBSTANTIAL CANAPES/ BOATS (CHOOSE 2)

- Fried chicken slider, bacon aioli, baby cos
- Quiche of leek, marinated fetta & pea
- Salt & pepper pork ribs, sesame, chilli & shallots (gf, df)
- Flathead & chips, lemon
- Mushroom & garlic scroll, pecorino
- Smoked brisket roll, sauerkraut, sweet mustard mayonnaise
- Paella w/ chorizo, capsicum, green peas, lemon & rocket (df)
- Smoked brisket, BBQ glaze, corn ribs, smoked paprika butter, jalapeno crema

DESSERT CANAPES (CHOOSE 2)

- Chocolate & salted caramel tart
- Strawberry & vanilla cheesecake
- Lemon eclair, toasted meringue
- Orange & almond poppyseed cake, praline cream
- Assorted macarons (gf)

BEVERAGE PACKAGE

BEVERAGE PACKAGE - 5 HOURS \$70 PER PERSON

Beer & Cider

Great Corona
Peroni
Great Northern Original
Great Northern Super Crisp
Carlton Draught
VB
Carlton Dry
Somersby Apple Cider
Great Northern Zero
Cascade Light

Wine

D&G Chardonnay Pinot Noir
D&G Prosecco
Y Series Sauvignon Blanc
Y Series Rose
Y Series Riesling
Y Series Chardonnay
Y Series Pinot Grigio
Y Series Merlot
Y Series Shiraz

Along with a selection of non-alcoholic beverages

Please note: If a beverage package is selected, it must apply to the entire function. Partial participation is not permitted – the package must be selected for all guests.





TERMS & CONDITIONS

Venue hire

All functions held at Kembla Grange Racecourse require a minimum spend, which varies depending on the selected space and its size.

All catering packages are based on a 5-hour event duration. Should your function exceed this timeframe, please contact us to discuss extended hire costs.

Please note: Any access required by external suppliers (e.g. decorators, entertainers, or equipment hire) must occur within the allocated 5-hour period, unless otherwise arranged in advance.

For detailed pricing and availability, please get in touch with our events team.

Function Finish time

In accordance with Kembla Grange Racecourse's licensing conditions, all functions must conclude by 11:30pm, with all guests required to vacate the premises by midnight.

Please ensure your event schedule, including pack-down and any supplier access, aligns with these time restrictions.

Bookings

Tentative reservations will be held for a period of seven (7) days from the time of booking. To secure your reservation, a \$1,000 non refundable deposit is required within this seven (7) day period, unless alternative arrangements have been approved by management.

If the deposit is not received within this timeframe, the tentative booking will be released without further notice and the space will become available to other clients.

Confirmation of details

Catering packages must be selected no later than 1 month prior to your event.

Final guest numbers must be confirmed, and full payment is required 14 days prior to the event date.

Please note that any changes after this point may not be accommodated.

Security

Kembla Grange's chosen Security is mandatory for all weddings, engagement parties, and birthday parties for guests aged 18–25. This service will be arranged at the client's expense.

Kembla Grange Racecourse reserves the right to require and engage additional security personnel, also at the client's cost, if deemed necessary to ensure the safety and smooth running of the event.

TERMS & CONDITIONS

Damages & additional charges

A credit card number is required at the time of booking. This card will only be charged in the event that additional costs are incurred, including but not limited to:

- Extended venue use beyond the agreed time
- Excessive cleaning
- Damages to the venue or property
- Additional security requirements
- Bar tab exceeding limit

The client will be notified prior to any charges being applied.

Refusal of alcohol service & guest removal

Management reserves the right to cease alcohol service to any guest at any time, in line with the venue's Responsible Service of Alcohol (RSA) obligations and licensing requirements.

Any guest who displays inappropriate, aggressive, or intoxicated behaviour may be refused service and/or asked to leave the premises at the discretion of management or security personnel.

These measures are in place to ensure the safety and enjoyment of all guests.

External service providers

External suppliers and service providers are welcome at Kembla Grange Race Course, however, prior approval must be obtained from Management at Kembla Grange Racecourse.

All external companies must provide a current Certificate of Public Liability Insurance with coverage of no less than \$20 million.

Access for external providers must also fall within the allocated hire period unless otherwise arranged with management.

BYO policy

No outside food or drink is permitted to be brought into the venue for any function. The only exception is a celebration cake, which may be brought in with prior approval.

Room set up

If major room configuration changes are required for your function, additional charges may apply.

All room setup requirements and changes must be discussed and confirmed at the time of booking.

TERMS & CONDITIONS

Client Responsibility

As the hirer and organiser of the function, you are required to attend the event and remain present with your guests for its duration.

The client is expected to conduct the event in a lawful, respectful, and responsible manner, and is fully responsible for the behaviour of all guests and invitees.

The client will be held financially accountable for any damage to the function space, venue property, or harm to staff resulting from the event.

In accordance with Australian Legislation and Responsible Service of Alcohol (RSA) policies, Kembla Grange Racecourse management reserves the right to:

- Refuse alcohol service to any guest deemed intoxicated
- Take necessary action to assist intoxicated guests from the premises
- Terminate a function if behaviour or circumstances warrant such action

These measures are in place to maintain a safe and enjoyable environment for all.

Cancellations & Refunds

Your \$1,000 booking deposit is non-refundable.

For bookings that include catering or room setup costs, the following cancellation fees apply based on the notice period prior to the event date:

- More than 30 days' notice: No additional cancellation fee (deposit forfeited)
- Within 30 days: 25% cancellation fee
- Within 14 days: 50% cancellation fee
- Within 72 hours: 100% cancellation fee (no refund)

We encourage early confirmation to avoid cancellation charges.

Entertainment

Audio-visual technology is available for hire from Kembla Grange Racecourse. Please contact us to discuss your specific requirements. Any entertainment involving external equipment, props, or performances must be approved by management prior to the event date.

Failure to notify management in advance may result in the entertainment being prohibited from the venue on the day of the function.