




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 (SELECT 2)

- Salt & Pepper Calamari - Asian Slaw, Aioli, Fried Shallots, Lemon (DF, GF)
- Pan Seared Gnocchi - Beurre Noisette, Peas, Goats Cheese, Walnuts, Baby Herbs (V)
- Thai Beef Salad - Marinated Beef, Cucumber, Tomato, Red Onion, Mesclun, Mint, Coriander (DF, GF)
- Pork Dumplings - Ginger, Soy Sauce, Chinkiang Vinegar, Chilli, Shallots (DF)
- Cannelloni - Ricotta, Spinach, Red Pepper Puree, Basil Pesto, Fresh Rocket, Parmesan (V)
- Tempura Prawns - Asian Slaw, Sweet Chilli Plum, Sesame Seeds (DF)

MAIN (SELECT 2)

- Crispy Pork Belly - Apple Puree, Port Jus, Broccolini, Crispy Chat Potato (DF, GF)
- Pan Seared Chicken Supreme - Pea Puree, Basil Pesto, Broccolini, Potato Fondant (DF, GF)
- Australian Barramundi - Romesco Sauce, Almonds, Broccolini, Paprika Chat Potato (DF)
- Atlantic Salmon - Beetroot Puree, Mixed Herb Slaw, Lemon, Broccolini (DF, GF)
- Grain Fed Beef Striploin 250g - Burnt Onion Puree, Jus, Broccolini, Mash Potato (GF)
- Herb Crusted Lamb Rump - Pea Puree, Pepper Jus, Broccolini, Pommes Anna (GF)
- Sri Lankan Coconut Curry - Pumpkin, Cauliflower, Potato, Chickpeas, Spinach, Raisins, Jasmine Rice (V, Vegan, DF, GF)

DESSERT (SELECT 2)

- Biscoff Crème Brulee- Biscoff Biscuit, Roast White Chocolate, Strawberry, Chantilly Cream (V)
- Chocolate & Salted Caramel Tart - Chocolate Soil, Hazelnuts, Strawberry, Vanilla Bean Ice Cream (V)
- Greek Yoghurt Panna Cotta - Roast Peach, Almonds, Honey, Chantilly Cream (GF)
- Sticky Date - Butterscotch, Vanilla Ice Cream (V)
- Lemon Tart - Burnt Italian Meringue, Strawberry, Chantilly Cream
- Banoffee Pavlova - Banana, Caramel, Praline, Chocolate, Chantilly Cream (V, GF)
- Tiramisu - Chocolate Soil, Strawberry (V)
- Trio Sorbet - Raspberry, Mango, Lemon, Dehydrated Orange, Praline (V, Vegan, DF, GF)



PROTEINS (SELECT 2)

- Marinated Steamed Australian Barramundi, Salsa Verde (DF, GF)
- House Made Lasagne (Vegetarian or Beef)
- Lemon & Thyme Roast Chicken (DF, GF)
- Fennel & Rosemary Roast Pork, Apple Sauce (DF, GF)
- Pepper & Herb Crusted Beef, Gravy (DF, GF)
- Roast Lamb, Mint Sauce (DF, GF)
- Tempura Flathead & Panko Calamari, Aioli, Lemon
- Chicken Schnitzel, Gravy
- Wild Mushroom Risotto, Truffle Oil, Rocket, Parmesan (V, GF)

SIDES (SELECT 2)

- Rosemary & Paprika Crispy Chat Potatoes (V, Vegan, DF, GF)
- Steamed Greens - Almonds, Feta Cheese, Balsamic Glaze (V, GF)
- Roast Mixed Vegetables (V, Vegan, DF, GF)
- Fried Rice (DF, GF)
- Sri Lankan Coconut Curry - Cauliflower, Chickpeas, Red Peppers, Tomato, Potato (V, Vegan, DF, GF)
- Beef Stroganoff - Penne Pasta



Buffet Function

\$62pp

Served on a shared buffet

SALADS (SELECT 2)

Caesar Salad - Bacon, Croutons, Free Range Egg, Shaved Parmesan

Classic Potato Salad - Mayonnaise, Bacon, Seeded Mustard, Shallots, Egg (DF, GF)

Asian Cabbage Slaw - Julienne Vegetables, Fresh Herbs, Crunchy Noodles, Sweet Soy Dressing (V, DF)

Roquette & Shaved Parmesan Salad - Balsamic Glaze (V, GF)

Greek Salad - Feta Cheese, Olives, Oregano (V, GF)

Beetroot & Pumpkin Salad - Roquette, Orange, Balsamic, Quinoa, Feta Cheese (V, GF)

Moroccan Salad - Couscous, Carrot, Cherry Tomato, Fresh Mint, Roquette, Spiced Yoghurt, Fried Chickpeas (V)

Classic Garden Salad - Mesclun, Tomato, Cucumber, Onion, Capsicum, Carrot, House Dressing (V, DF, GF)

Pasta Fredda - Sundried Tomato, Olives, Bocconcini, Basil, Oregano, Olive Oil (V)

DESSERT (SELECT 2)

Biscoff Crème Brulee - Biscoff Biscuit, Roast White Chocolate, Strawberry, Chantilly Cream (V)

Chocolate & Salted Caramel Tart - Chocolate Soil, Hazelnuts, Strawberry, Vanilla Bean Ice Cream (V)

Greek Yoghurt Panna Cotta - Roast Peach, Almonds, Honey, Chantilly Cream (GF)

Sticky Date - Butterscotch, Vanilla Ice Cream (V)

Lemon Tart - Burnt Italian Meringue, Strawberry, Chantilly Cream

Banoffee Pavlova - Banana, Caramel, Praline, Chocolate, Chantilly Cream (V, GF)

Tiramisu - Chocolate Soil, Strawberry (V)

Trio Sorbet - Raspberry, Mango, Lemon, Dehydrated Orange, Praline (V, Vegan, DF, GF)

Buffet Function

Served on a shared buffet





MAINS (SELECT 2)

Marinated Steamed Australian Barramundi, Salsa Verde (DF, GF)

Pan Seared Atlantic Salmon, Green Chilli Adobo Sauce (DF, GF)

Lemon & Thyme Roast Chicken (DF, GF)

Crispy Pork Belly, Apple Sauce (DF, GF)

Pepper & Herb Crusted Scotch Fillet, Jus (DF, GF)

Herb Crusted Lamb Rump, Mint Sauce (DF, GF)

SIDES (SELECT 3)

Rosemary & Paprika Crispy Chat Potatoes (V, Vegan, DF, GF)

Steamed Greens - Almonds, Feta Cheese, Balsamic Glaze (V, GF)

Quinoa Tabbouleh - Parsley, Mint, Cherry Tomato, Cucumber (DF, GF)

Heirloom Tomato Salad - Boccocini, Basil Pesto, Pickled Red Onion (GF)

Roquette & Shaved Parmesan Salad - Balsamic Glaze (V, GF)

Beetroot & Pumpkin Salad - Roquette, Orange, Balsamic, Quinoa, Feta Cheese (V, GF)

Moroccan Salad - Couscous, Carrot, Cherry Tomato, Fresh Mint, Roquette, Spiced Yoghurt, Fried Chickpeas (V)

INDIVIDUAL DESSERT (SELECT 2)

Alternate Serve

Biscoff Crème Brulee- Biscoff Biscuit, Roast White Chocolate, Strawberry, Chantilly Cream (V)

Chocolate & Salted Caramel Tart - Chocolate Soil, Hazelnuts, Strawberry, Vanilla Bean Ice Cream (V)

Greek Yoghurt Panna Cotta - Roast Peach, Almonds, Honey, Chantilly Cream (GF)

Sticky Date - Butterscotch, Vanilla Ice Cream (V)

Lemon Tart - Burnt Italian Meringue, Strawberry, Chantilly Cream

Banoffee Pavlova - Banana, Caramel, Praline, Chocolate, Chantilly Cream (V, GF)

Tiramisu - Chocolate Soil, Strawberry (V)

Trio Sorbet - Raspberry, Mango, Lemon, Dehydrated Orange, Praline (V, Vegan, DF, GF)



Banquet Function

\$65pp

Generous sharing
platters at tables

Canape Function

\$65pp

Cocktail style finger food



LIGHT CANAPES (SELECT 4)

- Arancini, Aioli (V)
- Tempura Prawns, Maple Syrup, Sesame Seeds (DF)
- Fried Pork Dumpling, Sweet Soy (DF)
- Salt & Pepper Squid, Aioli (DF, GF)
- Cauliflower Popcorn, Vegan Chipotle Mayonnaise (V, Vegan, DF)
- Chicken & Corn Empanada (Spicy)
- Satay Chicken Skewers, Peanuts (DF, GF)
- Vegetarian Spring Roll, Nahm Jim (V, Vegan, DF)
- Peking Duck Spring Roll, Nahm Jim (DF)
- Thai Beef Betel Leaf, Pickled Onions, Fried Shallots (DF, GF)
- Tuna Tartare Rice Paper Puff, Fried Shallots (DF, GF)
- Oysters - Finger Lime Mignonette (DF, GF)
- Lamb Kofta, Spiced Yoghurt
- Mini Quiche, Tomato Relish (V)
- Bruschetta, Balsamic Glaze, Crostini (V)

FORK CANAPES (SELECT 2)

- Sticky Pork Belly - Asian Slaw, Fried Shallots (DF, GF)
- Fish & Chips - Tempura Fish, Chips, Tartare Sauce (DF)
- Tempura Prawns - Herb Slaw, Maple Syrup, Sesame Seeds (DF)
- Middle Eastern Pulled Lamb - Cous Cous Salad, Spiced Yoghurt, Dukkha
- Mini Bangers & Mash - Onion Gravy (GF)
- Pollo Boscaiola Penne - Chicken, Mushroom, Bacon, White Wine Cream Sauce, Parmesan



SLIDERS (SELECT 1)

American Cheeseburger - Ketchup, American Mustard, American Cheese
Southern Fried Chicken - Iceberg, Aioli
Pulled Pork - Slaw, Aioli
Haloumi - Cos, Tomato Relish (V)

DESSERT (SELECT 2)

Chocolate & Salted Caramel Tart (V)
Oreo Cheesecake (V)
Strawberry & Vanilla Cheesecake (V)
Loaded Nutella Churros (V)
Assorted Macarons (V)
Lemon Meringue Tart
Chocolate Mousse (V, GF)
Vanilla Panna Cotta, Pineapple & Passionfruit Salsa (GF)
Mixed Berries & Passionfruit Pavlova (V, GF)



Canape Function

Cocktail style finger food

Beverage package



BEVERAGE PACKAGE - 5 HOURS \$75 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 (excluding under 18 year olds)



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.