

Australian Turf Club®

# CANTERBURY PARK

AUSTRALIAN TURF CLUB  
MEETINGS & EVENTS





*Canterbury Park is a truly unique venue, offering a bespoke, intimate atmosphere and picturesque gardens with beautiful light-filled spaces.*

Our teams are experts in hosting incredible events from those with large numbers of guests to small intimate gatherings. We combine originality and creative flair with impeccable service to bring your vision to life and create experiences like nowhere else.

To speak with an event and function specialist please contact  
**E | [meetingandevents@australianurfclub.com.au](mailto:meetingandevents@australianurfclub.com.au)**  
**P | 1300 729 668**

# STEP OUT OF THE EVERYDAY



As a relaxed and authentic community escape, Canterbury Park has all the ingredients to create an event to remember.

The home of Friday Night racing, the racecourse offers a welcoming environment to host your next trade show, outdoor event, dinner or conference.

The venue is located on the banks of the Cooks River in the heart of the suburb of Canterbury. A passion for creating unforgettable experiences lies behind everything the Canterbury Park team do. We will go the extra mile to exceed your expectations.

# EXQUISITE FLOURISHES

Our unique touches help create those special moments that make events unforgettable and unlike anywhere else in Sydney. These could include team building exercises, private venue tours, cooking classes or photography with one of our beautiful Clerk of the Course horses.



# AWARD WINNING HOSPITALITY

Led by our Executive Chef Gerry Maher our culinary team are unwavering in their commitment to flawless service and superb food, guaranteeing your guests a special experience.

The mastery and innovation of our chefs is paired with the quality of the locally-grown seasonal ingredients readily available. Our menus can be tailored to your occasion, from à la carte fine dining to memorable canapés.



**2019**

**Best Caterer of The Year Award**  
NSW Restaurant & Catering Awards

**National Silver Award for  
Best Convention & Events**  
Savour Australia Restaurant & Catering  
Hostplus Awards for Excellence

**Best Function/Convention Centre Caterer**  
NSW Restaurant & Catering Awards

**Best Events Caterer**  
NSW Restaurant & Catering Awards

# SAMPLE MENUS

## CONFERENCE STAND UP WORKING LUNCH

Organic sourdough breads and slice loaves served with a chef's selection of two dips and salted butter

### HOT SELECTIONS

Roasted chicken pieces with mushroom, grilled lemon, speck and thyme jus (gf)

Confit Berkshire pork belly, crackling, oven crisp orchard apples with cider sauce (gf)

### VEGETERIAN DISHES

Orzo and pearl barley risotto with parmesan, asparagus, honey parsnip and sourdough parmesan crumb

### ACCOMPANIMENTS

Chef's selection of three salads inclusive of green leaf garden salad with lemon vinaigrette

Fresh seasonal sliced fruit and berries

Chilled orange juice and still water

## PLATED LUNCH & DINNER

### ENTRÉE

Cumin spiced duck breast with miso eggplant puree, compressed pear, candied peanuts and baby shiso leaf with a lime miso glaze (df)

Pumpkin ravioli, wild mushroom, spinach, wilted tomato and toasted pinenuts and lemon sage butter sauce (v)

### MAIN

Baby chicken, parmesan and shallot risotto, harissa green beans, lemon chicken reduction (gf, nf)

Grass fed beef fillet, smoked sweet potato, porcini mushroom duxelle, crisp kale leaves, beef red wine reduction (gf, nf)

Roasted tamari tofu, warm salad of aubergine, zucchini and asparagus, petite leaves, tomato emulsion, roasted almonds (v, vg, df, gf)

### DESSERT

Dark chocolate pave, peanut butter ice cream, hazelnut granola crumble, macerated fresh strawberries

S'mores cheesecake with toasted marshmallows, milk chocolate ganache and whipped peanut butter and chocolate cream

## CANAPÉS

### COLD CANAPÉS

Vietnamese vegetable and mint rice paper rolls, lime dipping sauce (v, vg, gf, df)

Caramelised BBQ scallop, wilted ginger spinach, passionfruit hollandaise (gf)

Shredded Peking duck on crisp lettuce with caramelised peanut, shallots and mandarin, citrus miso (gf)

Spicy minced lamb and herb samosa, cucumber riata

### HOT CANAPÉS

Roasted cauliflower and coconut soup with curry oil dressing (v, vg, df, gf)

Maple chilli glazed pork belly with compressed apple, toasted cashew crumb (df, gf)

Chicken, potato and thyme croquette, smoked bell pepper sauce (df)

Balinese beef on bamboo skewers with coconut chimichurri (df, gf)

### SUBSTANTIAL BOWL CANAPÉS

Coconut crusted green prawns with papaya salad, fresh lime and nam jim (df, gf)

Crispy fried chicken with kimchee salad, pickled radish and chili sambal (df)

### DESSERT CANAPÉS

Caramelized banana tarts with sugar candied walnuts

Green apple, cinnamon and coconut crumble shots



# CANTERBURY PARK FEATURES

A range of expansive event spaces set over three floors

Floor-to-ceiling windows with trackside views

Immaculately kept lawns, ideal for outdoor or marquee events

Carpeted floors and air conditioned throughout

Public address sound system

Food & beverage outlets

Standard and three phase power

High density free WiFi throughout

Ground level vehicle access

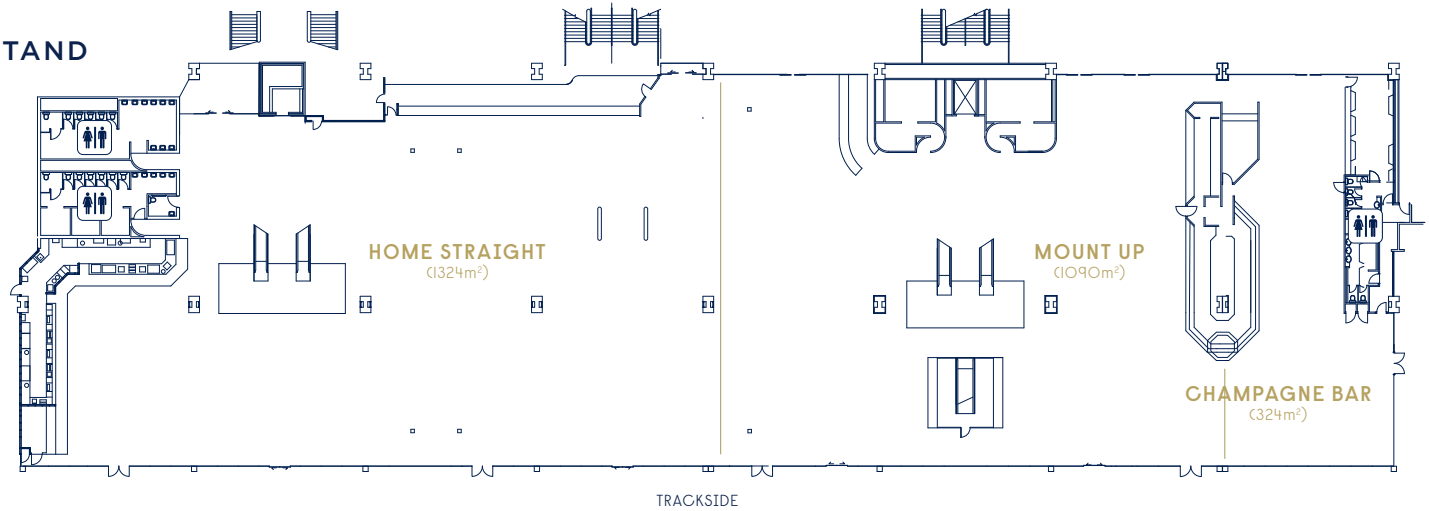
Free car parking

Easily accessed from the CBD and airport

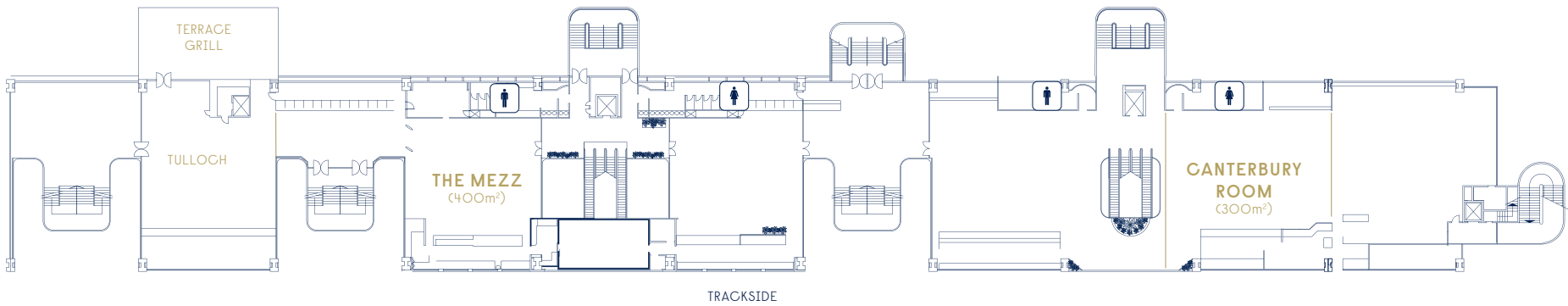
## VENUE CAPACITY

| Venue    | Size (m²) | Height (m) | Theatre | Classroom | Cocktail | Banquet |
|----------|-----------|------------|---------|-----------|----------|---------|
| Straight | 1324      | 3          | 200     | 120       | 800      |         |
| Mount Up | 1090      | 3          | 200     | 120       | 800      |         |
| Sky High | 730       | 3          | 500     | 240       | 700      | 500     |
| Galaxies | 396       | 3          | 250     | 120       | 350      | 250     |
| Guineas  |           | 2.4 - 3    |         |           | 200      | 220     |

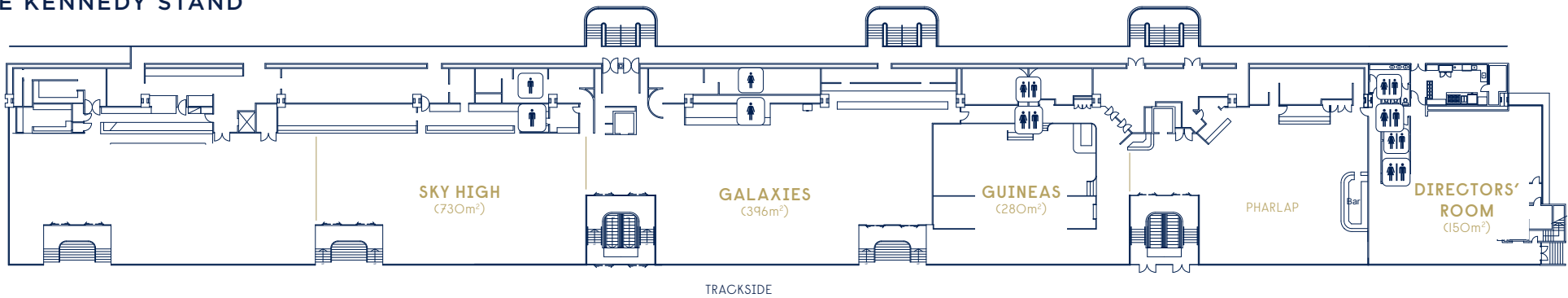
### GROUND CLYDE KENNEDY STAND



### LEVEL 1 CLYDE KENNEDY STAND



### LEVEL 2 CLYDE KENNEDY STAND





Australian Turf Club welcome the opportunity to show you around Canterbury Park and discuss your function and event options further.

Please contact our dedicated sales team:

**E | [meetingsandevents@australianturfclub.com.au](mailto:meetingsandevents@australianturfclub.com.au)**

**P | 1300 729 668**

Australian Turf Club®

Canterbury Park Racecourse, King Street, Canterbury NSW 2193  
P 1300 729 668 | F 02 9662 6292 | W [australianturfclub.com.au](http://australianturfclub.com.au)