

Australian Turf Club®

WARWICK FARM

AUSTRALIAN TURF CLUB
MEETINGS & EVENTS





Warwick Farm is a truly unique venue, offering a tailored and intimate atmosphere. Picturesque gardens and light-filled spaces are just the beginning.

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
P | 1300 729 668

FOR PIONEERS & PROFESSIONALS



An inspirational
environment for your
business.

Warwick Farm is nestled within a tree lined landscape along the banks of the Georges River and at the heart of a community which prides itself on turning equine potential into elite performance on the world-stage. Our neighbour William Inglis & Son Ltd (pictured left), is Australia's leading thoroughbred auctioneer and provides a top-class hotel.

Discover a venue with abundant charm that has a variety of flexible spaces ideal for trade exhibitions, product launches, local festivals, corporate family days, private parties or casual events.

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 George Mullen 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)

Sweet and sour pork, steamed greens, compressed pineapple with jasmine rice

VEGETARIAN DISHES

Tagine of chickpea, citrus and seasonal garden vegetables with saffron and tomato (vg, gf)

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

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

Spiced lamb fillet on whipped ricotta, burnt onion puree, preserved lemon, radish and baby greens (nf)

MAIN

Pan seared 'humpty doo' Barramundi, Paris mash, citrus carrot tapenade, garden asparagus, saffron leek cream sauce (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

Chocolate and salted caramel tart with pretzels, caramelised pecans, bananas and chantilly cream

Strawberry and coconut magnum with orange, grapefruit and mandarin salad, elderflower cream and white chocolate soil

CANAPÉS

COLD CANAPÉS

Whipped goats cheese and confit tomato with preserved lemon and oat cookie (v)

Cured NZ King salmon tartlet, basil mousse and baby cress

Peking duck pancake with hoisin and fresh cucumber (df)

Reuben crispbread with smoked beef, English mustard emulsion, pickles and rye croute

HOT CANAPÉS

Vegetable gyoza dumplings with black vinegar dressing (v)

Mustard and orange chicken drumettes with toasted sesame (df, gf)

Crisp prawn, mushroom and coriander wonton, spiced plum dipping sauce (df)

Sicilian styled beef meatballs with roasted pepper and tomato sugo (df, gf)

HOT DELUXE CANAPÉS

Grilled lamb cutlet, chermoula and herbed yoghurt

Artichoke, provolone cheese tart with red onion jam (v)

SUBSTANTIAL BOWL CANAPÉS

Alaskan crab macaroni and cheese with garden herbs and citrus

Korean style slow cooked beef with steamed rice, ginger and shallot, hot sour cucumber salad (df, gf)

DESSERT CANAPÉS

Milk chocolate tarts with violet rock candy

Green apple, cinnamon and coconut crumble shots



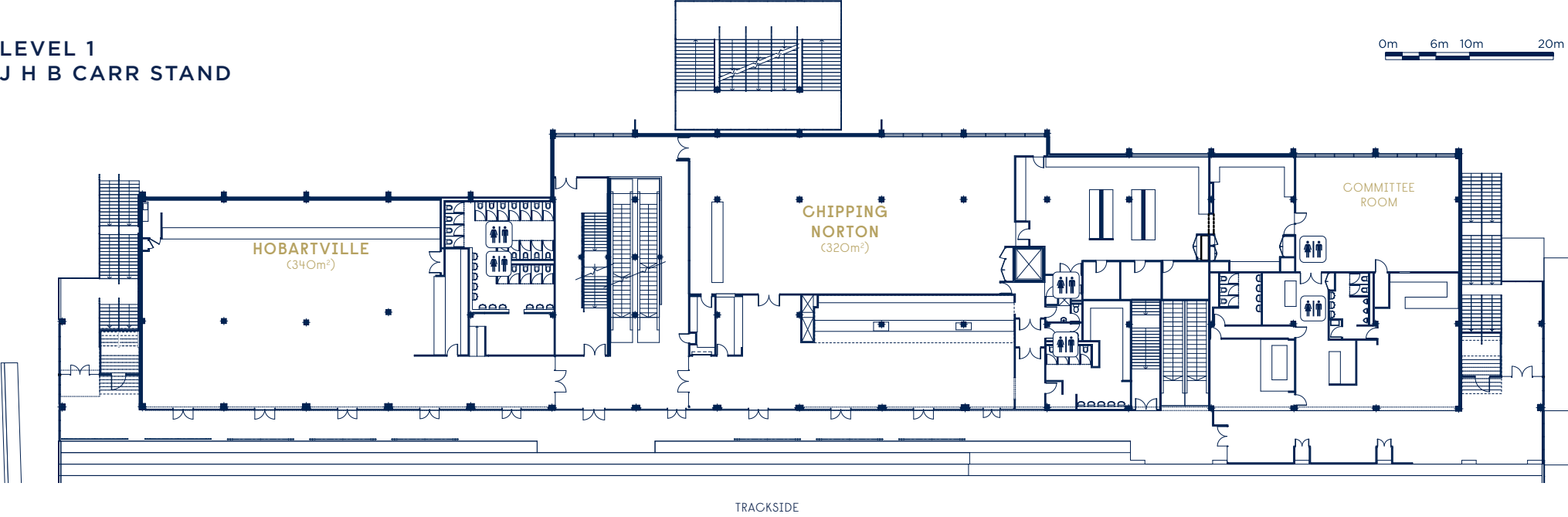
WARWICK FARM FEATURES

- Over 200 acres of expansive green event space
- Carpeted floors and air conditioned throughout
- Food and beverage outlets
- Standard and three phase power
- High density free WiFi throughout
- Free car parking

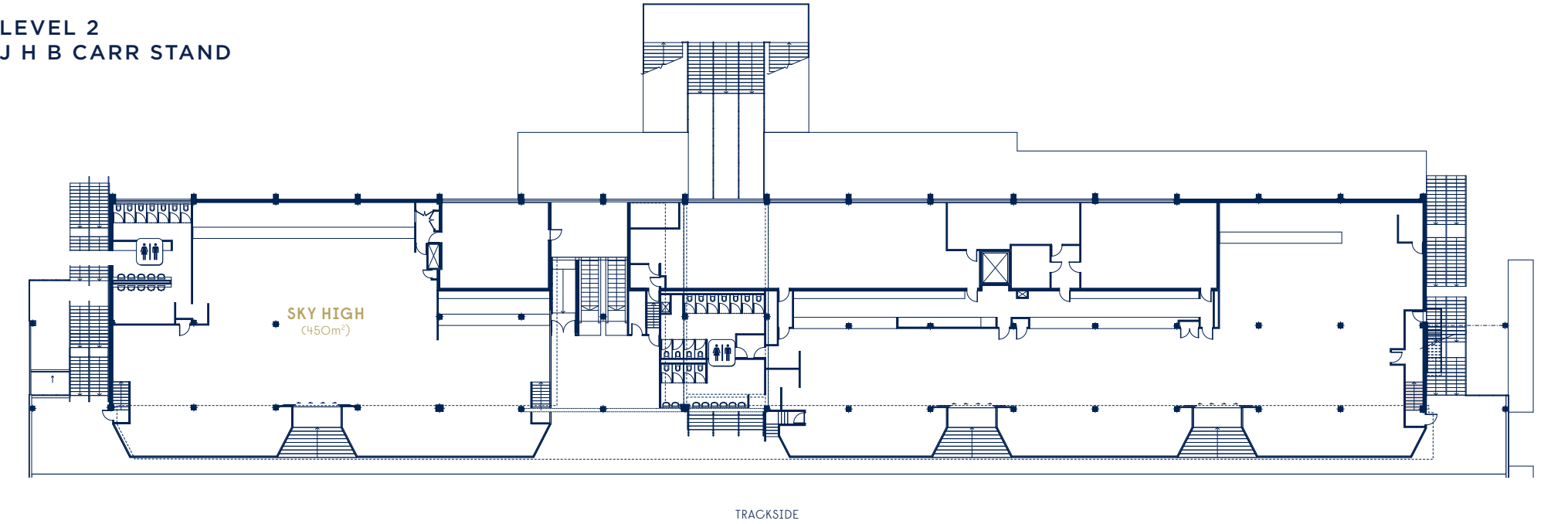
VENUE CAPACITY

Venue	Size (m ²)	Height (m)	Theatre	Cocktail	Banquet
Chipping Norton	320	2.4 - 3	200	350	150
Hobartville	340	2.4 - 3	200	350	150
Sky High	450	2.4 - 3	200	400	150

LEVEL 1
J H B CARR STAND



LEVEL 2
J H B CARR STAND





INGLIS

PIMM'S

PIMM'S



BURGERS, ROLLS & FRIES



#NORMA

PAELLA

The Bearded

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

Please contact our dedicated sales team:

E | meetingsandevents@australianturfclub.com.au

P | 1300 729 668

Australian Turf Club[®]

Warwick Farm Racecourse, Governor Macquarie Drive, Warwick Farm NSW 2170
P 1300 729 668 | F 02 9662 6292 | W australianturfclub.com.au