



BRISBANE
RACING CLUB

CORPORATE PACKAGES 2026



WELCOME TO BRISBANE RACING CLUB

Brisbane's Premium Function Venue

Brisbane Racing Club presents a diverse range of flexible indoor and outdoor function spaces across both Eagle Farm and Doomben Racecourses, ideal for all types of events — from corporate meetings, exhibitions, and trade shows to gala dinners, weddings, birthday celebrations, and engagement parties.

With first class catering for 20 – 25,000 guests.

Offering a unique blend of heritage charm, immaculately maintained grounds, modern amenities, and stylish contemporary furnishings, our venues provide a level of flexibility and atmosphere unmatched in Brisbane.

Brisbane Racing Club is renowned for exceptional hospitality and delivering *the best in culinary trends, cuisine and service.*

Conveniently located just minutes from Brisbane Airport and the CBD, both venues are easily accessible via public transport and feature complimentary onsite parking.



OUR SPACES

EAGLE FARM RACECOURSE



Moreton Dining Room
120 Seated | 120 Cocktail



The Society
90 Seated | 130 Cocktail



The Society Rooftop
80 Cocktail



Legends Bar
170 Seated | 350 Cocktail



Buffering Bar & Deck
40 Seated | 200 Cocktail



St Leger Pavilion
600 Seated | 1000 Cocktail



Coming Soon
St Leger Courtyard
350 Cocktail



Champions Enclosure Marquee
75 Cocktail



Winning Owners Marquee
70 Cocktail



Stradbroke Plaza



OUR SPACES

DOOMBEN RACECOURSE



Champions Bar

150 Seated | 230 Cocktail



Champions Courtyard

200 Seated | 250 Cocktail



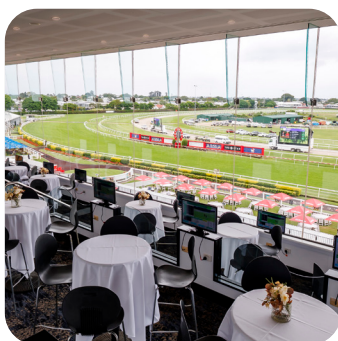
East Terraces & Hometurn Room

220 Seated | 300 Cocktail



Vo Rogue

200 Seated | 215 Cocktail



West Terraces

30 Seated | 120 Cocktail



Satchel Room

280 Seated | 315 Cocktail



Public Lawn

2,000 Cocktail



The Pavilion

270 Seated | 300 Cocktail



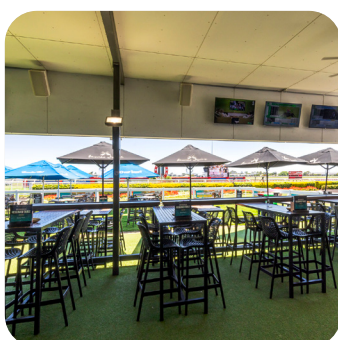
The Grove Marquee

280 Seated | 350 Cocktail



10,000 Room

80 Seated | 180 Cocktail



Falvelon Bar

355 Seated | 200 Cocktail



Winning Enclosure Marquee

90 Cocktail

VENUE CAPACITY

EAGLE FARM RACECOURSE

SPACE	SQM	COCKTAIL	CABARET 8 PAX CAPACITY	BANQUET 10 PAX CAPACITY	THEATRE CAPACITY
MORETON DINING ROOM	250	120	72	120	156
THE SOCIETY	197	130	72	90	88
THE SOCIETY ROOFTOP	102	80			
LEGENDS BAR	528	350	136	170	300
BUFFERING BAR & DECK	315	200		40	
ST LEGER PAVILION	1000	1000	480	600	800
ST LEGER COURTYARD	700	350			
CHAMPIONS ENCLOSURE MARQUEE		75	n/a		30
WINNING OWNERS MARQUEE		70	n/a		30

DOOMBEN RACECOURSE

SPACE	SQM	COCKTAIL	CABARET 8 PAX CAPACITY	BANQUET 10 PAX CAPACITY	THEATRE CAPACITY
CHAMPIONS BAR	308	230	120	150	200
CHAMPIONS COURTYARD	275	250	160	200	n/a
EAST TERRACES & HOMETURN ROOM	344	300	144	220	290
VO ROGUE	288	215	160	200	326
WEST TERRACES	140	120	24	30	72
SACHEL ROOM	432	213	189	280	500
THE PAVILION	363	315	216	270	n/a
THE GROVE MARQUEE	538	350	192	280	600
10,000 ROOM	322	180	64	80	100
FALVELON BAR	376	355	160	200	n/a
WINNING ENCLOSURE MARQUEE	112	90			



BREAKFAST PACKAGES

Sit Down Plated Breakfast \$43pp

Tea and coffee on arrival then
(centre of table)

basket of crusty french breakfast rolls,
stone ground, and mixed seed (gfo)
w butter, conserves chilled sliced
queensland fruit platter (gf df v)

pot set, vanilla bean greek yoghurt
capped toasted bush honey granola
crunch (gf)

please select one

fetta, ricotta, leaf spinach, sauteed onion
frittata w grilled belly bacon, smashed
potato, veal and parsley chipolata,
blistered tomato (gf) homemade w
tomato relish (gf)

chives, crème fraiche scrambled eggs,
spinach, grilled nine grain sourdough w
belly bacon, veal and parsley chipolata,
baked parmesan roma tomato (gf)

mediterranean style baked eggs, tomato
sugo peasant cut onion, capsicum,
chorizo, flat leaf parsley (gf) stone baked
olive baguette

sliced smoked salmon, olive oil smashed
new potatoes, leaf spinach, white
shallot rosti, blistered tomato, dill butter
emulsion (gf)

potato, crumbled ricotta, pumpkin
flower, spinach, caramelized onion
frittata, sea salted roasted field
mushroom, blistered tomato,
broadleaf, sugo (gf)

freshly brewed coffee, a selection
of teas with chilled iced water
& juice on arrival

Continental Menu \$35pp

Tea and coffee serviced on arrival

Served buffet style to station

buttery almond croissant (v)

cinnamon spiced carrot, walnut cupcake
w tangy cream cheese frosting (v)

pot set, vanilla bean greek yoghurt
capped toasted bush honey granola
crunch (gf)

cracked darling downs eggs, semi dried
tomato, parmesan, fetta, ricotta, rucola
frittata (gf v)

extra flaky savoury portuguese egg
custard tarts, bacon, sharp cheddar,
eschalot

sourdough wrap, champagne leg ham,
egg, cheddar, leaf spinach, smoky
tomato ketchup

chilled sliced queensland fruit platter
(gf df v)

freshly brewed coffee, a selection
of teas with chilled iced water

served with sustainably sourced
pressed banana leaf flat wares, napkins,
compostable, biodegradable cups

Breakfast Buffet \$45pp

Tea and coffee serviced on arrival

from the buffet table

grilled wood smoked belly bacon, soft
scrambled eggs (barn laid), white bratwurst
sausage, baked sea salted roma tomatoes

smashed potatoes, wilted spinach, green
onion n' thyme/white beans, mediterranean
vegetables, crumbled fetta (gf v)

served to (centre of table)

basket of crusty french breakfast rolls,
stone ground, and mixed seed (gfo) w
butter, conserves buttery almond croissant

chilled sliced queensland fruit platter
(gf df v)

pot set, vanilla bean greek yoghurt capped
toasted bush honey granola crunch (gf)

DAY DELEGATE PACKAGE

Brisbane Racing Club offers flexible solutions for business meetings, presentations, workshops and seminars, with morning tea, lunch and afternoon tea options available, along with a range of complimentary inclusions.

Full Day Delegate \$85pp

Includes morning tea, Bakery lunch and afternoon tea (up to 8 hours)

3/4 Day Delegate \$75pp

Includes morning tea and lunch (up to 6 hours)

Half Day Delegate \$70pp

Includes lunch plus morning tea or afternoon tea (up to 4 hours)

Package inclusions

- Plasma screens
- Lectern with microphone
- Flip chart or whiteboard with markers
- Iced water and mints
- Morning tea, lunch and afternoon tea
- Selection of teas and freshly brewed coffee
- Venue hire (based on minimum spends)
- Notepads and pens
- Registration desk
- All tables clothed in white linen
- Racecourse views
- Natural light and access to breakout space
- Free Wi-Fi
- Complimentary on-site car parking for all guests



Day Delegate Sample Menu

Full Day Delegate \$85.00pp | Morning tea, **bakery lunch** & afternoon tea (up to 8hours)

Full Day Delegate \$98.00pp | Morning tea, **hotplate BBQ lunch** & afternoon tea (up to 8hours)

Full Day Delegate \$102.00pp | Morning tea, **premium buffet lunch** & afternoon tea (up to 8hours)

3/4 Day Delegate \$75.00pp | **Bakery lunch** Please choose morning tea or afternoon tea (up to 6 hours)

Half Day Delegate \$70.00pp | **Bakery lunch** Please choose morning tea or afternoon tea (up to 4 hours)

30 Minute Post Conference Networking Function \$39.50pp | Includes bronze beverage package and your choice of 2 canapes

Morning Tea and Afternoon Tea

Includes a selection of teas and freshly brewed coffee

Your choice of two morning tea item from the list below:

classic buttermilk scones, vanilla cream & strawberry compote conserve (v)

apple cinnamon and nutella mini muffins, dusted w fine icing sugar (v) (gfo)

chocolate, date & raspberry cake, ganache (gf v)

chef's cupcake, whipped cream cheese frosting, bourbon vanilla (v)

fresh house baked cookies (v)

patisserie styles cakes, tortes & slices (v gf)

mini raspberry and chocolate lamingtons (v)

buttery almond croissant (v)

assorted french style macarons (v gf)

custard filled donut holes rolled in crystal cinnamon sugar (v)

bittersweet, flourless chocolate, walnut brownie slice (gf v)

petite buttery danish pastries (v)

pot set, vanilla bean greek yoghurt capped toasted bush honey granola crunch (gf)

sliced queensland fresh fruit platter (v gf df)

flaky ham n' cheddar croissant, tomato marmalade

baby pot belly grass fed beef pies w our ketchup

homemade pure beef sausage rolls w our ketchup

baked quiche puff, hardwood smoked bacon, cheddar n' shallot

baked quiche puff, semi dried tomato, basil leaf n' fetta (v)

classic, sweet portuguese egg custard tartlet

Classic Bakery Lunch

Included with DDP

freshly brewed coffee, a selection of teas with chilled iced water

fresh cut point sandwiches made on fresh sprouted nine grain, wholemeal and white bakers' loaves (gfo)

your choice of five (5) fillings

shaved leg ham, tasty cheddar and sliced tomato, pepper

roast beef, rucola, parmesan, tomato jam

pastrami beef, sweet mustard pickle, green oak

fine sliced danish salami, red onion, rocket, tomato, onion relish

smashed egg, apple cider mayonnaise, chiffonade iceberg

poached chicken breast, cress n' cucumber, wasabi mayonnaise

smoked salmon, spiced philly cream cheese, cucumber n' cress

turkey breast, lettuce, tomato, cranberry butter, swiss cheese

garden leaf salad, sprouts, spanish onion, straw carrot (v)

roasted sweet potato, vegetable antipasto, confit garlic mayo (v)

chilled sliced queensland fruit platter (gf df v)

Hotplate BBQ Lunch

Add to Full or Half Day delegate + \$13.00 per person (replaces bakery lunch) minimum 35 guests

assorted crusty rolls w butter (gfo)

your choice of two (2)

crusty rolls w butter portions, housemade smoky tomato ketchup, master chutney, english mustard (gf df v)

tender salt & pepper chicken breast w coriander, sticky chilli, asian soft herbs (gf, df)

yearling rib fillet steak (MB2+) & an english style pork sausage w sweet n' sour onions (gf df)

etty bay barramundi fillet, olive oil, lemon to squeeze (gf df a)

tepan tassie salmon, wok roasted wombok cabbage, carrot, onion, shallot, light soy, refried onion (gf df a)

hand carved souvlaki marinated, flat leg of lamb, natural greek yoghurt, cucumber w pan roasted mediterranean vegetables (gfo)

tandoor chicken (glass house region), aromatic indian red spice blend, coriander, red onion, cucumber salsa (gf df) minted natural yoghurt

your choice of three sides (3)

three cabbage, onion, carrot, edamame, green shallot, creamy roasted sesame dressing (gf v)

piccolo heirloom tomatoes, cucumber, crimson onion, large white beans, nicoise olives, flat parsley, lemon, garlic vinaigrette (gf df v)

plump isreali cous cous pearls, mediterranean vegetables, leaf spinach, classic vinaigrette (df v)

chunky cut ice-berg hearts, shaved onion w classic champagne vinaigrette (gf df v) and cut baby chat potatoes, dill, mint, parsley, whole grain seeded mustard dressing (df gf v)

chilled fresh seasonal queensland fruits (gf)

Premium Deli Lunch Upgrade

Add to Full or Half Day delegate + \$7.00 per person

upgrade your sandwiches to crusty baguettes, sourdough & salad lunch

split, crusty french baguette, stacked champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves,

soft sourdough tortilla, wood fired sweet potato fillets, marinated sicilian antipasto vegetables, shaved parmesan, peppery rocket, creamy garlic aioli

classic caesar wrap, poached chicken breast meat, hard wood smoked belly bacon, baby gem leaves,

sprouted nine grain ribbon sandwich, chilled 'tassie' smoked salmon, spiced philly cream cheese, finely diced red onion, cucumber ribbons, baby capers

&

three cabbage, onion, carrot, edamame, green shallot, creamy roasted sesame dressing, smashed wasabi peas (v)

piccolo heirloom tomatoes, cucumber, crimson onion, large white beans, nicoise olives, flat parsley, lemon, garlic vinaigrette (gf df v)

Premium Buffet Lunch

Add to Full or Half Day delegate + \$17.00 per person

(replaces bakery lunch) minimum 35 guests

assorted crusty rolls w butter (gfo)

flash fried, five spice dusted daintree barramundi (nq) fillet, fresh asian market stall salad, squeezed lime, pink ginger, palm sugar, viet chilli, pea shoots (gf df)

three cabbage, onion, carrot, edamame, green shallot, creamy goma dressing, toasted quinoa, pepita, sunflower seed furikake (gf v)

ripe avocado, turtle beans, corn, spring onion, picked coriander, green herb dressing (gf v)

soft potato dumplings in a sugo of rustic cut capsicum, smashed garlic eyes, cherry tomatoes, semi dried tomatoes, hinterland basil, raw ev olive oil, shaved parmesan (gf v)

piccolo heirloom tomatoes, white beans, flat leaf parsley, cucumber, spanish onion, split olives (gf df v)

tandoor chicken (glass house region), aromatic indian red spice blend, coriander, red onion, cucumber salsa (gf df) minted natural yoghurt

minted chat potatoes, green shallot, apple cider mayonnaise (gf df v)

chunky cut ice-berg hearts, shaved onion w classic champagne vinaigrette (gf df v)

chilled fresh seasonal queensland fruits (gf)

DAY DELEGATE UPGRADES

Hotplate BBQ Lunch (min 35 guests) Your choice of two hot BBQ items & three sides	\$13.00pp
Premium Buffett Lunch (min 35 guests) Upgrade your sandwiches to hot buffet lunch with four hot dishes, three salads, sliced seasonal Queensland fruit	\$17.00pp
Premium Deli Lunch Upgrade Upgrade your sandwiches to crusty baguettes, sourdough & salad lunch	\$7.00pp
Crowd Pleasers - <i>your choice of two (2)</i> Assorted items (Grassfed beef pies, sausage rolls, quiche, homemade cupcakes)	\$9.90pp
Farmhouse Cheese Platter Premium farmhouse table cheeses w sundried fruits, condiments & crackers (gfo)	\$9.90pp
Farmhouse Cheese Platter Premium farmhouse table cheeses w sundried fruits, condiments & crackers (gfo)	\$9.90pp
Morning Tea Package Only (Event up to 4 hours) Includes 2 morning tea items with continuous tea & coffee	\$31.00pp
Afternoon Tea Package Only (Event up to 4 hours) Includes 3 afternoon tea items with continuous tea & coffee	\$27.50pp

POST CONFERENCE NETWORKING

30 Minute Post Conference Package Includes 30-minute 30min beverage package and chefs' selection of 2 Canapés	\$39.50pp
1-Hour Post Conference Package Includes 1-hour Bronze Beverage Package and chefs' selection of 3 Canapés	\$50.00pp
2-Hour Post Conference Package Includes 2-hour Bronze Beverage Package and chefs' selection of 5 Canapés, 1 substantial item	\$90.00pp

df - dairy free dfo - dairy free option gf - gluten free gfo - gluten free option v - vegetarian vg - vegan vgo - vegan option



LUNCH & DINNER PACKAGE

Pre-Dinner Canapés \$12pp

Chef's selection of 2 Canapés to be served to guests for 30mins

Alternate Drop Plated Two Course \$89.50pp

Select entrée and main or main and dessert

+ 3 hour Bronze Beverage Package: **\$139.50pp**

Alternate Drop Plated Three Course \$107.50pp

Select entrée, main & dessert

+ 4 hour Bronze Beverage Package: **\$167.50pp**

+ 5 hour Bronze Beverage Package: **\$177.50pp**

Family Share Style \$149pp (served to centre of table)

Includes charcuterie, premium seafood, seasonal protein dishes, sides and desserts

Package Inclusions

Lectern with microphone
Plasma screen or projector screen
Free Wi-Fi
Bread roll for each guest
Venue hire (based on minimum spends)
Registration desk & easel for seating plan
All tables clothed in white linen with centre piece and white pillar candles
Complimentary table menus
White linen napkins
Exclusive access to your own outdoor pre-drinks area with racecourse views
(includes mushroom heaters in winter)
Cocktail dry bars on the terrace
Floor plan and run sheet guidance from our team of Event Planners
Complimentary on-site car parking for all guests



LUNCH & DINNER SAMPLE MENU

freshly baked rolls w butter medallions

Entrée

(please select two)

shredded cantonese duckling breast, sesame, rice stick, cucumber, red onion, chilli, picked mint, coriander, pea tendrils (gf df)

cold smoked royal atlantic salmon, wasabi scented mascarpone, watercress, baby capers, japanese mignonette (gf df a)

rare lamb backstrap, israeli cous cous pearl salad, smoked babaganoush, pickled vegetables, burnt honey n' orange dressing (gfo)

mt tamborine burratina, (au) prosciutto, heirloom tomatoes, basil n' olive pistou, cobweb crostini, mixed seeds (gf)

herb chicken breast, whipped garlic toum charred asparagus, roasted capsicum, petite herb salad, burnt fig glaze (gf)

barbequed garlic, ev oil marinated prawn tails, white onion, red n' yellow bell pepper risotto (gf df i)

mooloolaba king prawn salad, crushed avocado, iceberg, ponzu, ginger and soy dressing, toasted furikake seeds (gf df a)

sea scallop n' prawn tortelloni, veil pasta, smashed cherry tomato n' basil salsa, raw ev olive oil (i)

gnocchetti tre pomodori e basilico, (three tomatoes & basil) potato dumplings, salsa of fresh cherry, roma and semi dried tomatoes, smashed garlic eyes, raw ev olive oil, nq basil (gf df v)

sweet potato fillets, ripe avocado, roasted corn, roma tomato, crimson onion, middle eastern muhammara, roasted shallot (gf df v)

flash fried, ricotta filled pumpkin flower fritelli, confit tomato basil compote, pecorino (gf v)

Dessert

(please select two)

baked souffle cheesecake, stewed pineapple, passionfruit cream, mixed berries, macadamia nut crunch (gf)

72% dark chocolate ganache, roasted hazelnut cremeux, chocolate cake, chocolate mirror, berries (gf)

rum n' raisin chocolate marquise, 'bundy' soaked plump raisins w a smooth chocolate parisian cream, milk chocolate shavings (gf)

white chocolate raspberry dome, fine chocolate shell, layered w almond jaconde, raspberry gel, raspberry mousseline, raspberry ganache, raspberry coulis, vanilla cream, french macaron

rose infused vanilla bavarois, dark chocolate gelee, hand spun dragons' beard (gf) fig n' walnut biscotti (gfo)

warm almond, passionfruit n' pineapple cake served w a coconut, vanilla bean crème, cornflour petals, raspberries (gf df v)

butter shortbread, sharp citrus crème, mandarin curd, fresh raspberries, vanilla crème fraiche

Main Course

(please select two)

pan seared, salt and black peppered chicken breast nestled on soft polenta, mascarpone, sicilian caponatina, roasted spring onion, salsa verde, snipped herbs (gf)

skin on, chicken breast, root vegetable crush, confit garlic eyes, edamame, twice roast chicken jus gras, swiss chard (gf df)

french style confit duckling, goose fat potatoes, sugar loaf colcannon, green beans, red currant pork bone broth reduction (gf)

bbq'd salmon, sticky jasmine, asian market stall vegetables, kaffir lime, lemongrass, thai red spiced coconut velouté (gf df a)

roasted, 'etty bay' barramundi fillet, confit tomato, pea and dill frond risotto, gazpacho beurre blanc, pea tendrils (gf a)

skin on murray cod fillet, sea salted smashed potato, charred mediterranean vegetables, torched asparagus, shaved fennel, blood orange, honey dressing (gf df a)

grilled gold band (fnq), warm greek potatoes, baby capers, heirloom tomatoes, cucumber, butter beans, dill, shallot, house pickled red onions, lemon dressing, petit herbs (gf df a)

flat iron grilled MB3+ centre cut tenderloin, assorted wood mushroom ragu, truffled au gratin, roasted carrots, buttered english spinach (gf)

200g, grain fed yearling centre cut fillet, creamed sweet potato, butter poached banana shallot, shaved sprouts, dark roast onion and thyme jus lie (gf)

plump short bone lamb cutlets, buttery pommes puree, baby peas, pencil asparagus, roasted carrot, star anise and beetroot jus (gf)

pork 'cotoletta', thick cut cutlet dipped in egg, pangrattato, parmesan and parsley, skillet ratatouille, tomato n' basil coulis, sea salt blossom, lemon (gf)

organic vanilla bean, kaffir lime, coconut panna cotta, bowen mango mirror (gf) twice baked almond tiles (gfo)

classic crème brulee, silky, smooth rich egg custard, torched sugar w muddled fresh berries (gf)

individual, sticky cinnamon spiced medjool date n' walnut pudding, scorched butter caramel, farmhouse cream

warm, raw cacao chocolate fondant, molten centre, clotted cream, blueberry compote

bread n' butter pudding, almond croissant, poached apricots, almond croissant, apricot conserve, sugar dusted soft baked, lemon balm (gfo)

or centre of table

family tiramisu, rich double espresso marsala syrup drunken sponge fingers layered w whipped mascarpone cream, dusted w 22%-24% cacao powder with bowl of mixed berries (gfo)

FAMILY SHARE STYLE

assorted stone baked crusty rolls & butter (gfo)

Starters & Entrée

(served to the centre of table)

local charcuteria, dry aged, smoked, salted & long cured meats, 'mary valley' vintage cheddar, mozzarella pearls, house blend giardiniera, fat olives

s & p scallop n' prawn tortellono, fine veil pasta, baby tomato n' basil acqua pazza, raw ev olive oil (df)

Seafood & Mains

(served to the centre of table)

mooloolaba, wild ocean run prawns (a), classic rose tomato cognac dipping sauce (gf) and natural 'franklin harbour' oysters (a), fresh lemon n' limes (gf)

hand shaped nigiri fresh yellow fin tuna, nigiri slices of tasmanian salmon (a), japanese dressing (gf df)

plump tandoor lamb cutlet, aromatic garam masala spice blend (gf df) dry grilled w a simple cucumber, natural greek yoghurt raita (gf)

broadleaf, fresh tomato, cucumber, red onion salad, crumbled sheep's fetta (gf)

bbq'd large, butterflied prawn tails (i) rolled in lemongrass, ginger (gf df) and a daintree nq barramundi fillet (a) w smashed garlic, rosemary, pepper butter (gf)

chunky avocado, turtle beans, corn, spring onion, picked coriander, green herb dressing (gf df v)

grilled yearling tenderloin medallion, dark roasted onion, madeira n' five mushroom ragout (gf)

twice roasted lemon, rosemary, sage n' thyme chats, grass fed butter (gf, v) and

warm mediterranean vegetables, chickpeas, ev olive oil, sticky black vinegar (gf df v)

Dessert

(served to the centre of table)

indulgent desserts, cakes, tortes, slices, pastry crème filled baby cannoli, white chocolate, rose water, raspberry mousse filled tartlets, silky panna cotta, bittersweet cocoa dusted tiramisu, choux, classic french macaron, potted crème brulee

farmhouse cheeses, triple crème brie, 'mary valley' vintage cheddar, english blue, crisps breads, lavosh, medjool dates, semi dried fruit (gfo) and fresh chilled queensland fruits & strawberries (gf)

df - dairy free dfo - dairy free option gf - gluten free gfo - gluten free option v - vegetarian vg - vegan vgo - vegan option



COCKTAIL PACKAGE

1 hour Cocktail Package \$50pp

Includes selection of 4 canapés, 1 substantial item & 1-hour bronze beverage package

2 hour Cocktail Package \$90pp

Includes selection of 5 canapés, 1 substantial item & 2-hour bronze beverage package

3 hour Cocktail Package \$117pp

Includes selection of 6 canapés, 2 substantial item & 3-hour bronze beverage package

4 hour Cocktail Package \$139pp

Includes selection of 8 canapés, 2 substantial item & 4-hour bronze beverage package

Tailored Cocktail Package with Beverage Package (3hour) \$127pp

Includes selection of 4 canapés, 2 x substitutes & 1 x station (select 1 x station Carvery, farmhouse cheese, charcutaria or Patisserie) + 3hour Bronze beverage package

Cocktail Packages (Food only)

1 hour Canapé Package \$24pp

Includes selection of 4 canapés

2 hour Canapé Package \$45.90pp

Includes selection of 5 canapés, 1 x substantial item

3 hour Canapé Package \$67.80pp

Includes selection of 6 canapés, 2 x substantial items

4 hour Canapé Package \$79.80pp

Includes selection of 8 canapés, 2 x substantial items

Tailored Cocktail Package \$75pp

Includes selection of 4 canapés, 2 x substitutes & 1 x station (select 1 x station Carvery, farmhouse cheese, charcutaria or Patisserie)

Package Inclusions

Room set with furniture to suit event requirements

Lectern with microphone

Plasma screen or projector screen

Free Wi-Fi

Venue hire (based on minimum spends)

Registration desk & easel for seating plan

All tables clothed in white linen with centre piece and white pillar candles

Exclusive access to your own outdoor pre-drinks area with racecourse views (includes mushroom heaters in winter)

Cocktail dry bars on the terrace

Floor plan and run sheet guidance from our team of Event Planners

Complimentary on-site car parking for all guests





COCKTAIL SAMPLE MENU

Canapés \$6 per item

Paddock

elegant nine grain, champagne poached chicken breast, apple cider mayo, cucumber chiffonade iceberg ribbon sandwich (gfo)

fine duckling, smoked pork belly, pink lady pate, cornichon, olive oil, sourdough crostini (gfo)

black sesame waffle basket, shredded sous vide duckling, hoisin, red onion, cucumber, shallot salsa (df)

extra flaky, carbonara tartlet, hardwood smoked belly bacon, green onion, grana, egg custard royale HOT

crispy fried chicken, marinated garlic, soy, ginger, w gochujang spiced mayonnaise HOT

peppered free range lamb loin, green onion n' potato rosti, tarragon butter emulsion, salt flake, cress (gf) HOT

our 'signature' grass-fed baby beef pies, flaky pastry w housemade smoky tomato ketchup HOT

pure beef, white onion, flaky pastry cocktail rolls w housemade smoky ketchup HOT

crispy five spice duckling, mopped w sweet, salty plum varnish, coriander, red onion, chiffonade shallot sesame seeds (gf df) HOT

Seafood

soft blinis, cold smoked salmon, lemon myrtle crème fraîche w gin & cucumber pearls (i)

black sesame waffle basket, picked blue swimmer, wasabi crème fraîche, cucumber, radish sticks (gfo a)

popped natural, franklin harbour (sa) oyster shooter, japanese mignonette, yuzu, wasabi, light soy (gf df a)

hand shaped nigiri, yellow fin saku tuna slices mirin seasoned rice, wasabi, ponzu (gf df a)

tiger prawn, garlic, ginger, lemongrass wonton flute, sour sweet thai chilli sauce (i) HOT

local barramundi (nq) market stall inspired spring rolls, rice stick noodles w a coriander, palm sugar vinaigrette (df a) HOT

bbq'd 'glg' tiger prawn tails, fresh garlic, lemongrass & ginger w thai sour sweet dipping sauce (gf df i) HOT

salt n' black pepper crusted calamari, caper dill pickle aioli, lemon (i) HOT

Market Garden

hand rolled sicilian arancini, risotto, taleggio, mozzarella curd w a confit garlic, italian black truffle mayo (gf v) HOT

ricotta, goats chevre, semi dried tomato filled zucchini flower, blue cheese buttermilk (v) HOT

popcorn cauliflower, panko crusted (v) w creamy parmesan dipping sauce (v) HOT

gorgonzola, pumpkin, caramelised onion, white shallot savoury portuguese egg custard tart (v) HOT

wombok, carrot, sword bean, shitake mushroom, white pepper spring rolls w chilli, lime, coriander dipping sauce (df v) HOT

petit roasted ratatouille, whipped hommous, fine pastry shell, sea salt blossom (gf df v) COLD

Dessert Canapés

grand marnier, 72% dark chocolate marquise, dark chocolate shavings (gf)

assorted french style macaron (gf)

sharp lemon curd tartlet, fresh berries (gf)

tiny tiramisu, espresso-soaked sponge fingers, whipped mascarpone crème, raw cacao

silky organic vanilla bean panna cotta w a bowen mango gelee (gf)

snow dusted, italian pastry custard filled mignon cannoli

2026 Substantial Canapés \$15.90 per item

crispy fried karaage chicken, shaved asian slaw, bean shoots, creamy goma dressing, shallot (gf df)

spiced mexican beef n' beans, simmered onion, tomato, capsicum, fresh pico, soft cheese, chiffonade iceberg (gf)

pulled, smoky bbq plum pork, three cabbage, butter milk slaw, pickled red onion (gf df)

beer battered cod fillets, sea salted frites, caper aioli, lemon (df i)

orechiette, truffled alfredo, hardwood smoked belly bacon, shallot, pepper, toasted pangrattato

soft potato gnocchi, simmered w tomatoes, lean cuts beef, lamb, pork ragu, hinterland basil, parmesan (gf)

braised carnaroli, white onion, twice cooked butternut pumpkin risotto, leaf spinach, parmesan (v gf)

a salad of israeli cous cous, charred grilled mediterranean vegetables, cranberries, apricots, toasted seeds (v vg)

mexican frijoles, red, black, refried beans, simmered onion, tomato, capsicum, fresh pico, chiffonade iceberg (gf df v vg)

Walk up stations

local charcuteria / \$19.90 per guest

artisan salted, long cured, smoked & dried meats including pure pork sopressa, prosciutto, finocchiona, rolled pancetta (gfo)

house blend giardiniera, fat olives, mozzarella pearls, broken cheddar, house made dips,

stone baked fusette, lavosh, crackers, falwasser wafers (gfo)

chilled sushi / \$24.90 per guest (9 pieces)

hand shaped nigiri fresh yellow fin tuna, nigiri slices of tasmanian atlantic salmon, thick cut nori wrapped mirin seasoned rice w beef teriyaki, chicken teriyaki, avocado, salmon n' avocado, cold smoked salmon n' cream cheese, deli tuna & cucumber stick, inside out california rolls (gf) japanese condiments, soy, mayonnaise, pickled ginger

carvery/ \$18.50 per guest (min 80)

bourbon n' brown sugar baked leg ham, baked 'vintage beef co' MB2+ rib eye, pasture fed, flinders island (gf df)

served warm, stone baked 36-hour sourdough rolls, premium mustards, relishes & candied onions. (gfo)

farmhouse cheese n' queensland fresh fruit / \$18.90 per guest

premium australian cheeses including victorian triple crème brie, shadows of blue,

mary valley aged cheddar, fresh chilled queensland fruit, table grapes, dried fruit, sticky conserve, lavosh, falwasser & assorted crackers (gf)

l' patisserie / \$18.90 per guest

tiny hand decorated desserts including cakes, gateaux, torte, slices, mousse, snow dusted cannoli, french macaron, filled coupes, fresh chilled queensland fruit, cream & fruit coulis (gfo)

chilled seafood / \$29.90 per guest

tassie, little swan port oysters w cucumber, pickled ginger & soy varnish, red onion & balsamic syrup, raspberry vinaigrette,

beechwood cold smoked, wood roasted, natural chilled w traditional japanese accompaniments (gfo)

fresh ocean run mooloolaba prawns

w fresh lemon, lime & australian sea salt (gfo)

crusty roll w butter

HIGH TEA PACKAGE

Premium High Tea Package \$60pp

A glass of sparkling wine on arrival, freshly brewed tea & coffee for function duration, specially curated high tea menu made in-house with assorted pastries, ribbon sandwiches and petits desserts

Package Inclusions

Glass of Tatachilla Sparkling served on arrival
Presented on Towers with staged food drops to centre of table
smooth vanilla italian pastry cream filled mignon cannoli, dusted w snow (gfo)
carrot, smashed walnut, mixed spice cupcakes, whisked cream cheese, french macaron
hazelnut jaconde biscuit, layered with espresso coffee cream, double chocolate mirror crowned w raspberries

petite buttermilk pikelets, chantilly cream, berry compote pots

extra flaky, belly bacon, sharp cheddar, shallot, savoury portuguese egg custard tartlet (gfo)

fine pastry shell, lemon dill mascarpone, lightly cured atlantic salmon, cucumber pearls, cucumber, radish sticks (gf)

classic champagne poached chicken breast, apple cider mayonnaise, cucumber, confetti cress, nine grain ribbon sandwich (gfo df)

df - dairy free dfo - dairy free option gf - gluten free gfo - gluten free option v - vegetarian vg - vegan vgo - vegan option



BEVERAGE PACKAGES

BRONZE BEVERAGE PACKAGE

2 hour package \$45pp
3 hour package \$50pp
4 hour package \$60pp
5 hour package \$70pp

Wine

Tatachilla Sparkling Brut (SA)
Tatachilla Sauvignon Blanc (SA)
Tatachilla Shiraz Cabernet (SA)

Beer

James Boags Premium Light
XXXX Gold
Byron Bay Premium Lager
James Squire Ginger Beer

Non-Alcoholic

Mount Franklin Still Water
Assorted Soft Drink
Orange Juice

SILVER BEVERAGE PACKAGE

2 hour package \$60pp
3 hour package \$65pp
4 hour package \$80pp
5 hour package \$90pp

Sparkling Wine

Grant Burge Pinot Noir Chardonnay (SA)

White Wine

Petaluma White Label Sauvignon Blanc (SA)
Grant Burge Benchmark Chardonnay (SA)

Red Wine

Grant Burge Benchmark Shiraz (SA)
Tatachilla White Admiral Rose (SA)

Beer & Cider

(Please select three)

James Boag's Premium Light (included)
XXXX Gold
Hahn Super Dry
Byron Bay Premium Lager
Stone & Wood Pacific Ale
5 Seeds Apple Cider
James Squire Ginger Beer

Non-Alcoholic

Mount Franklin still water
Assorted soft drink
Orange juice

GOLD BEVERAGE PACKAGE

2 hour package \$75pp
3 hour package \$80pp
4 hour package \$95pp
5 hour package \$110pp

Sparkling Wine

Chandon Non Vintage Brut
(Yarra Valley, VIC)
Chandon Non Vintage Rosé
(Yarra Valley, VIC)

White Wine

(choose two)

Petaluma White Label Chardonnay
(Adelaide Hills, SA)
Petaluma White Label Pinot Gris
(Adelaide Hills, SA)
Mudhouse Woolshed Sauvignon Blanc
(Marlborough, NZ)
Grant Burge Thorn Riesling
(Eden Valley, SA)

Red Wine

(choose two)

St Hallett Faith Shiraz
(Barossa Valley, SA)
Petaluma White Label Cabernet Sauvignon
(Coonawarra, SA)
St Hallett Rosé (Barossa, SA)
Petaluma White Label Pinot Noir
(Central Otago, NZ)

Beer & Cider

(please select four)

James Boag's Premium Light (included)
XXXX Gold
Hahn Super Dry
Byron Bay Premium Lager
James Boag's Premium Lager
Stone & Wood Pacific Ale
5 Seeds Apple Cider
James Squire Ginger Beer

Non-Alcoholic

Mount Franklin still water
Mount Franklin sparkling water
Assorted soft drink
Orange juice

PLATINUM BEVERAGE PACKAGE

2 hour package \$140pp
3 hour package \$150pp
4 hour package \$180pp
5 hour package \$200pp

Sparkling Wine / Champagne

(included)

Moet & Chandon Non Vintage
(Champagne, FR)
Chandon Non Vintage Rosé
(Yarra Valley, VIC)

White Wine

(choose two)

Orlando St Hugo
Signature Chardonnay
(Eden Valley, SA)
Grant Burge Thorn Riesling
(Eden Valley, SA)
Brookland Valley Discovery Sauvignon
Blanc Semillon (Margaret River, WA)
Cloudy Bay Sauvignon Blanc
(Marlborough, NZ)
Bay of Fires Pinot Gris
(Tasmania)

Red Wine

(choose two)

Bay of Fires Pinot Noir (TAS)
Grant Burge Filsell Shiraz (Barossa, SA)
Leasingham Classic Clare Cabernet
Sauvignon (Clare Valley, SA)
Minuty M Rosé (Provence, FR)

CASH BAR LIST

SPARKLING AND CHAMPAGNE

(select two)

	Glass	Bottle
Moët & Chandon Non Vintage (Champagne, FR)	26	110
Grant Burge Pinot Noir Chardonnay (SA)	13	56
Grant Burge Prosecco NV (SA)	12.5	52
Chandon Non Vintage Brut (Yarra Valley, VIC)	13.8	63
Chandon Non Vintage Rose (Yarra Valley, VIC)	13.8	63

WHITE WINE (select two)

Petaluma White Label Chardonnay (Adelaide Hills, SA)	12.5	52
Petaluma White Label Pinot Gris (Adelaide Hills, SA)	12.5	52
Mudhouse Woolshed Sauvignon Blanc (Marlborough, NZ)	12.5	52
Grant Burge Thorn Riesling (Eden Valley, SA)	13	55
Brookland Valley Discovery Sauvignon Blanc Semillon (Margaret River, WA)	13	60

RED WINE (select two)

	Glass	Bottle
St Hallett Faith Shiraz (Barossa, SA)	12.5	52
St Hallett Rosé (Barossa, SA)	12.5	52
Minuty M Rosé (Provence, France)	16	70
Petaluma White Label Cabernet Sauvignon (Coonawarra, SA)	13	55
Petaluma Pinot Noir (Central Otago, NZ)	13	58

BEER & CIDER

(select three – inc. a mid or light option)

James Boag's Premium Light	7.2
XXXX Gold	7.7
Byron Bay Premium Lager	10.5
James Boag's Premium Lager	11
Stone & Wood Pacific Ale	12
James Squire Ginger Beer	12.5
5 Seeds Apple Cider	11
Hahn Super Dry	10





BRISBANE
RACING CLUB

WHAT'S NEXT



VENUE VIEWING

The best way to experience our venue is to come in for a tour. To book a site visit, please contact our Sales Executives 07 3268 2171 or email events@brc.com.au



TENTATIVE HOLD

We can place a tentative hold on your preferred event date for seven days.



SECURING THE DATE

In order to secure your venue please request a contract. One of the team will then issue this along with a \$1,000 or 25% whichever is greater retainer invoice due within 7 days.



START PLANNING

Once we have received your signed contract and retainer, a venue event planner will be allocated to your event.

Contact

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