

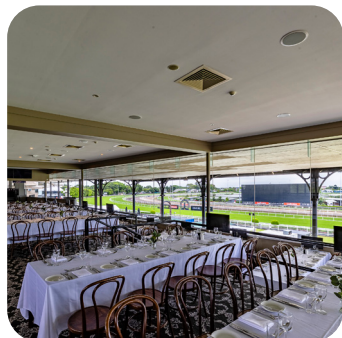


BRISBANE
RACING CLUB

SCHOOL EVENT PACKAGE 2026



OUR SPACES



Moreton Dining Room

120 Seated | 120 Cocktail



The Society Room & Rooftop

210 Cocktail



Legends Bar

170 Seated | 350 Cocktail



Buffering Terrace

200 Cocktail



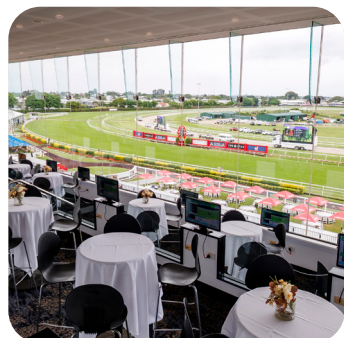
St Leger Pavilion

600 Seated | 1000 Cocktail



Hometurn Room

220 Seated | 300 Cocktail



West Terraces

30 Seated | 120 Cocktail



Vo Rogue

200 Seated | 215 Cocktail



Champions Bar & Courtyard

480 Cocktail



Satchel Room

280 Seated | 315 Cocktail



The Grove Marquee

280 Seated | 350 Cocktail



Winning Enclosure Marquee

90 Cocktail

VENUE CAPACITY

ROOMS	BANQUET	COCKTAIL
MORETON DINING ROOM	120	120
THE SOCIETY ROOM & ROOFTOP		210
LEGENDS BAR	170	350
BUFFERING TERRACE		200
ST LEGER PAVILION	600	1000
HOMETURN	220	300
WEST TERRACES	30	120
VO ROGUE	200	215
CHAMPIONS BAR & COURTYARD		480
SACHEL ROOM	280	315
THE GROVE MARQUEE	280	350
WINNING ENCLOSURE MARQUEE		90



SCHOOL FORMAL & SEMI FORMAL PACKAGES

School Package: Three hour Cocktail Package (non-alcoholic) - \$85.50pp

Includes mocktail on arrival, five savoury canapé items, two street food bowls, two sweet canapés and 3 hour non-alcoholic beverage package

School Package: Four hour Cocktail Package (non-alcoholic) - \$90.50pp

Includes mocktail on arrival, five savoury canapé items, two street food bowls, two sweet canapés and 4 hour non-alcoholic beverage package

School Package: Plated Two Course Dinner Package and Four hour (non-alcoholic) beverage package - \$103pp

Includes mocktail on arrival, plated two course (entrée & main or main & dessert) served alternate drop and 4 hour non-alcoholic beverage package

School Package: Plated Three Course Dinner Package and five hour (non-alcoholic) beverage package - \$119.50pp

Includes mocktail on arrival, plated three course (entrée & main) served alternate drop + dessert station and 5 hour non-alcoholic beverage package

Package Inclusions

Venue hire for event duration
Mocktail on arrival for all guests
Faux centre piece and tea lights.
Exclusive access to your own outdoor pre-function area with racecourse views (includes mushroom heaters in winter)
Cocktail tables for pre-function with cylinder vase and white pillar candles
Red carpet for arrival of guests
Easel for seating plan
Table numbers for each table
All tables clothed in white/black linen
Lectern and microphone
Space for Dance floor
Floor plans and run sheet guidance from our team of Event Planners
Complimentary on-site car parking



SCHOOL FORMAL SIT DOWN MENU

Entrée

(please select two)

vietnamese pulled poached chicken breast salad, soft leaf (gf df)

pasta pillows filled with smooth ricotta, tomato, basil leaf, ev olive oil, shaved parmesan (v)

zucchini thread and mushroom risotto, parmesan stock, picked leaf parsley (v)

fine crepe, baby leaf spinach, butternut pumpkin, ricotta filled, smashed cherry tomato salsa (v)

handmade arancini balls, creamy aioli, petite rocket salad, balsamic vinegar (v)

Main

(please select two)

pan seared s&p breast of chicken, rolled in ev olive oil fresh herbs, atop creamy paris mash (gf)

sous vide pork loin medallions, skin on' baby potato crush, grain mustard apple cider sauce (gf)

free range lamb rump, atop a creamy paris mash, dark roast onion jus (gf)

overnight braised cape grim beef cheek, creamed paris mash, natural sticky jus gras (gf)

180g natural centre cut, grain fed eye fillet beef, atop rosemary smashed potatoes, blonde onions (gf)

bbq'd nq daintree barramundi fillet, pencil asparagus spears, fresh pico di gallo, green herb dressing (gf df)

seared skin on royal atlantic salmon fillet (centre cut), greek potatoes, fresh salsa, lemon to squeeze (gf df a)

served with a side of fresh market vegetables, broccolini, roasted baby carrots (gf df)

Dessert

(please select two)

sweet shortcrust shell, zesty lemon curd, toasted soft meringue, fresh raspberries, vanilla crème fraiche

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

layered dark chocolate marquise, organic vanilla bavarois, raspberry gelee (gf)

baked new york style cheesecake, passionfruit cream, muddled fresh berries (gf)

torn pavlova meringue, chantilly cream, fruit curd, berries, lemon balm (gf)

*This menu is subject to change through out the year. Updated menus will be provided during the planning process

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



SCHOOL SEMI FORMAL MENU

2026 canapé selections

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)
 ol' school smashed prawn toast, white pepper, egg whites, light soy, black n' white sesame seeds (i) (HOT)
 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
 quick fried japanese tempura dipped cod fillet, sea salt flakes, dill pickle n' caper mayo (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
 traditional, spiced indian samosas, diced potato, pea, onion, short crust (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

Something sweet

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)
 classic, extra flaky portuguese egg custard tarts
 snow dusted, italian pastry custard filled mignon cannoli
 snow dusted crème chantilly choux puffs (gf)

Street food bowls (elegant tray service)

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 ice-berg (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)
 orrechiette (pasta) 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)
 brown lentil, eggplant, tomato, onion, potato coconut curry with basmati pilaff (gf df v vg)
 mexican frijoles, red, black, refried beans, simmered onion, tomato, capsicum, fresh pico, chiffonade ice-berg (gf df v vg)

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JUNIOR SCHOOL PACKAGE

Junior School Package:

Plated Lunch / Dinner Menu - \$50pp

Includes Main & Dessert from junior school menu,
2 x jugs of soft drink served to table

Junior School Package: Cocktail Package - \$51pp

Includes soft drink for event duration & 6 canapés items

**Please note package is designed for Under 13*

Package inclusions

Venue hire for event duration

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

Cocktail tables for pre-function area

Red carpet for arrival of guests

Easel for seating plan

Table numbers for each table

All tables clothed in white linen

Lectern and microphone

Space for dancefloor

Floor plans and run sheet guidance from

Complimentary on-site car parking



JUNIOR SCHOOL SIT DOWN MENU

(Year Six/ Parent Guardian)

Alternate drop (P/G)

salt n' pepper breast chicken, root vegetable confit garlic au gratin, broccolini, dark chicken jus (gf df nf)

or overnight braised beef cheek, creamed potato, broccolini, roasted carrot, natural sticky jus gras (gf)

or daintree (nq) skin on barramundi fillet, paris mash, tepan asparagus, blistered tomato, lemon butter (gf)

Child

beef lasagna, slow braised bolognaise, soft pasta sheets, slow braised bolognaise, creamy bechamel, garlic bread, garden salad
or breaded chicken breast schnitzel, chips, garden salad, garlic bread

or classic double cheese n' ¼ pound beef burger, our special sauce, chips

or lightly battered new zealand cod fillets, chips, garlic bread, garden salad (i)

Dessert

'ol school' vanilla cornetto

baked new york style cheesecake, fresh berries, chantilly cream (gf)

warm belgian chocolate brownie, vanilla bean ice cream, strawberry (gf nf)

organic vanilla bean panna cotta, raspberry gelee (gf)

white chocolate bavarois, milk chocolate mirror, sliced strawberries (gf)

soft feather light meringue pavlova, small cut fresh fruit salsa, whipped cream (gf)

JUNIOR SCHOOL COCKTAIL MENU

Walk up canapé stations, \$19.50pp

grande nachos simmered lean ground beef, simmered in tomato, selected spices, diced onion, capsicum, black beans, stone ground corn chips, baked rice pilaff, soft cheese, sour cream, fresh pico (gf dfo nf)

simmered tomato, turtle black beans, refried beans, diced onion, capsicum, selected spices stone ground corn chips, baked rice pilaff, soft cheese, sour cream, fresh pico (gf dfo nf)

twice cooked pasta bake, penne tossed w slow cooked extra lean beef, italian plum tomatoes, basil, parmesan, soft mozzarella (nf)

flash fried japanese style karaage chicken, sweet, salty, sticky bbq plum chicken w market stall vegetable fried rice (gf df v nf)

'street' food bowls \$16.90pp

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

tender butter chicken, fragrant indian red spices, basmati (gf nf)

spiced mexican beef n' beans, simmered onion, tomato, capsicum, fresh pico, soft cheese, chiffonade ice-berg (gf nf)

hoi sin shredded breast chicken, asian market stall salad, mint, coriander, pickled cucumber, and radish straws (gf df)

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

beer battered cod fillets, sea salted frites, caper aioli, lemon (df)
orrechiette pasta alfredo, hardwood smoked belly bacon, shallot, pepper, toasted pangrattato

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

brown lentil, eggplant, tomato, onion, potato coconut curry with basmati pilaff (gf df nf v)

Mix n' match canapé selection \$6.00pp

Paddock

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

miniature corn dogs, wood smoked franks w homemade ketchup

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

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

Seafood

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

hand shaped nigiri, atlantic salmon slices mirin seasoned rice, wasabi, ponzu (gf df a)

roasted seaweed wrapped sushi rolls, cold smoked salmon, philly cream cheese, chives (gf)

smashed prawn toast, white pepper, egg whites, light soy, black n' white sesame seeds (i) (HOT)

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

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

quick fried japanese tempura dipped cod fillet, sea salt flakes, dill pickle n' caper mayo (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

traditional, spiced indian samosas, diced potato, pea, onion, short crust (v) HOT

roasted cauliflower coriander, spring onion fritters w green herbed dipping sauce v (HOT)

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

chinese cabbage, carrot, sword bean, shitake mushroom, 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 canapé

dark chocolate ganache tart, petite macaron (gf)

assorted french style macaron (gf v)

snow dusted profiteroles, vanilla custard (gf)

milk chocolate marquise, milk chocolate shavings (gf)

assorted layered patisserie cakes (gf)

warm donut holes vanilla custard, spiced cinnamon sugar (v)

chocolate n' raspberry lamingtons, fine coconut (v)

miniature lemon curd tarts, toasted silky meringue (v)

warm portuguese egg custard tarts, powdered sugar (v)

**This menu is subject to change through out the year.*

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BREAKFAST MENU

Hot Plated Breakfast

\$43pp

Includes tea & coffee on arrival, freshly baked breakfast rolls, seasonal fruit platter, yoghurt pot & your selection of one hot plated breakfast and Juice to start

Continental Breakfast

\$35pp

Includes tea & coffee on arrival, a wide variety of seasonal breakfast items served to buffet

Continental Breakfast

\$35pp

Includes tea & coffee on arrival, freshly baked breakfast rolls, seasonal fruit platter, yoghurt pot, almond croissant & three hot buffet items



PLATED BREAKFAST MENU

Tea & 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)

Hot Plated Breakfast (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

Tea & 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

Tea & 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)

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

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)

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

sales@brc.com.au | 07 3861 2809 | brc.com.au



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