BRISBANE
RACING CLUB

PRIVATE SUITES

STANDARD SATURDAY'S | DOOMBEN RACECOURSE





PACKAGE INCLUSIONS

- General admission tickets and access to the Private Suite level
- Exclusive use of your Private Suite (11.30am to 5.00pm)
- Deluxe Private Suite Menu
- Space set cocktail style with high tables and stools
- Private bar facilities and close proximity to tote facilities
- Air conditioning
- Uninterrupted views of the racetrack
- Signage at entry to suite
- Plasmas for local and interstate races



PRICING

Saturday Raceday		Doomben Racecourse

Food & beverage package

$170.00 PER PERSON

Please note the above pricing does not include Beverages. Beverages can be added at an additional cost via a Beverage Package, Bar Tab or Cash Bar (EFTPOS Transaction)

CONTACT US

Sales & Events Team | 07 3268 2171 | sales@brc.com.au

Terms and Conditions:
Please note menus and beverages are subject to change. Please use current selections as a guide only. Please note if a Gold, Platinum, cocktail or spirit beverage upgrade is added to a booking it is required for a menu upgrade to be added to the booking. For additional information please read Terms & Conditions here.

Accessibility:
Patrons with limited mobility are encouraged to call our Sales Team with any queries.

DOOMBEN

PRIVATE SUITE INFO & CAPACITIES

Discover unparalleled luxury and excitement in our Private Suites on Level 3 of the Public Grandstand.

With panoramic racecourse views, air-conditioned comfort, and attentive wait staff, we offer a 5-star experience for up to 45 guests.

Executive Chef John Felesina presents a fresh seasonal menu of exquisite canapes, elevating your racing experience to extraordinary heights.

Join us for an unforgettable journey where thrilling races meet top-tier hospitality. Indulge in opulence and savor every moment in our exclusive Private Suites.

Private Suite Capacities:

Private Suite 1: 30 to 45 guests

Private Suite 2: 8 to 10 guests

Private Suite 3: 20 to 26 guests

Private Suite 4: 20 to 27 guests

Private Suite 5: 8 to 10 guests

Private Suite 6: 15 to 20 guests

Private Suite 7: 15 to 20 guests

Private Suite 8: 20 to 28 guests



DELUXE PRIVATE SUITE MENU

INCLUDED – SAMPLE MENU

on arrival

- small batch, artisan salumeria, finocchiona, calabrese, prosciutto, capocollo, smoked pork belly, duckling pate
- whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed ruby olives, middle eastern hommous, master chutney
- assorted stone baked rolls (gfo) w butter
- thick cut nori wrapped 'tassie' salmon, mirin seasoned rice, wasabi, soy, yuzu dipping (gf df)
- extra flaky, carbonara tartlet, hardwood smoked belly bacon, green onion, grana, egg custard royale

substantial

- flat iron grilled 'souvlaki' marinated, short bone lamb cutlets (victorian), ev olive oil, garlic, lemon, greek herbs, natural greek yoghurt tzatziki (gf dfo)
- piccolo heirloom tomatoes, flat leaf parsley, cucumber, spanish onion, split olives, bocconcini pearls (gf v)
- bbq'd, portuguese style prawn tails, smashed garlic, lemon, chilli w a peri peri oil (gf df)
- ripe avocado, turtle beans, corn, spring onion, picked coriander, green herb dressing (gf v)
- chunky cut ice-berg hearts, shaved red onion w classic champagne vinaigrette (gf df v)

afternoon soakers

- our 'signature' mini grass-fed beef pies, flaky pastry w housemade smoky tomato ketchup
- crispy fried harumaki shitake mushroom, straw vegetable spring rolls w chilli, lime, coriander dipping sauce (df v)

late afternoon

- silky panna cotta w a bowen mango gelee (gf)
- premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
This Menu is applicable from Saturday 5th September 2026 Saturday 6th March 2027. Prices and menus inclusions may be subject to change.




BRISBANE
RACING CLUB
Food Menu
Upgrades



SUPERIOR PRIVATE SUITE MENU

ADD $15.00 PER PERSON

on arrival

- small batch, artisan salumeria, finocchiona, calabrese, prosciutto, capocollo, smoked pork belly, duckling pate
- whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed ruby olives, middle eastern hommous, master chutney
- assorted stone baked rolls (gfo) w butter
- freshly popped, natural 'franklin harbour' pacific oysters w a fragrant japanese mignonette (gf df)
- extra flaky, carbonara tartlet, hardwood smoked belly bacon, green onion, grana, egg custard royale

substantial

- flat iron grilled 'souvlaki' marinated, short bone lamb cutlets (victorian), ev olive oil, garlic, lemon, greek herbs, natural greek yoghurt tzatziki (gf dfo)
- piccolo heirloom tomatoes, flat leaf parsley, cucumber, spanish onion, split olives, bocconcini pearls (gf v)
- bbq'd portuguese style prawn tails, smashed garlic, lemon, chilli w a peri peri oil (gf df)
- ripe avocado, turtle beans, corn, spring onion, picked coriander, green herb dressing (gf v)
- chunky cut ice-berg hearts, shaved red onion w classic champagne vinaigrette (gf df v)

afternoon soakers

- our 'signature' mini grass-fed beef pies, flaky pastry w housemade smoky tomato ketchup
- crispy fried harumaki shitake mushroom, straw vegetable spring rolls w chilli, lime, coriander dipping sauce (df v)

late afternoon

- raw cacao red velvet cupcake, silky butter cream cheese icing, crowned w a french macaron
- silky panna cotta w a bowen mango gelee (gf)
- premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

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PREMIUM PRIVATE SUITE MENU

ADD $59.00 PER PERSON

on arrival

- small batch, artisan salumeria, finocchiona, calabrese, prosciutto, capocollo, smoked pork belly, duckling pate
- whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed ruby olives, middle eastern hommous, master chutney
- assorted stone baked rolls (gfo) w butter
- thick cut nori wrapped 'tassie' salmon, mirin seasoned rice, wasabi, soy, yuzu dipping (gf df)
- extra flaky, carbonara tartlet, hardwood smoked belly bacon, green onion, grana, egg custard royale

chilled seafood

- ocean run, wild caught peeled mooloolaba prawns, classic marie rose dipping sauce (gf df)
- freshly popped, natural 'franklin harbour' pacific oysters w a fragrant japanese mignonette (gf df)
- hand split fresh (nq) extra-large moreton bay bugs on ice (gf df)

substantial

- flat iron grilled 'souvlaki' marinated, short bone lamb cutlets (victorian), ev olive oil, garlic, lemon, greek herbs, natural greek yoghurt tzatziki (gf dfo)
- piccolo heirloom tomatoes, flat leaf parsley, cucumber, spanish onion, split olives, bocconcini pearls (gf v)
- bbq'd portuguese style prawn tails, smashed garlic, lemon, chilli w a peri peri oil (gf df)
- ripe avocado, turtle beans, corn, spring onion, picked coriander, green herb dressing (gf v)
- chunky cut ice-berg hearts, shaved red onion w classic champagne vinaigrette (gf df v)

afternoon soakers

- our 'signature' mini grass-fed beef pies, flaky pastry w housemade smoky tomato ketchup
- crispy fried harumaki shitake mushroom, straw vegetable spring rolls w chilli, lime, coriander dipping sauce (df v)

late afternoon

- raw cacao red velvet cupcake, silky butter cream cheese icing, crowned w a french macaron
- silky panna cotta w a bowen mango gelee (gf)
- premium (au) farmhouse cheeses, barossa triple crème brie, mary valley aged cheddar, creamy blue, crisp breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

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MENU UPGRADES

superior bites - $27.50 per person, *(select two from the following)*

- poached breast chicken, japanese mayo, cucumber ribbon, fine iceberg, glazed milk bun (gfo)
- cucumber wrapped sous vide char siu duckling breast, red onion, hoi sin, shallot (gf df)
- picked blue swimmer crab, cress, citrus n' cucumber sprouted grain ribbon sandwich
- mooloolaba prawn cocktail roll, whipped butter chiffonade baby gem, crusty baby baguette
- banh mi, crusty baby baguette, pulled pork, viet salad, sriracha mayo, coriander
- japanese karaage chicken, seven spice togarashi, mixed blossom honey & yuzu mayonnaise
- hand wrapped tiger prawn, garlic, ginger, lemongrass wonton flutes, sour sweet thai chilli sauce
- scallop, prawn, stem ginger dumpling w palm sugar, coriander, sticky sweet viet chilli sauce
- crispy fried harumaki shitake mushroom, straw vegetable spring rolls w chilli, lime, coriander dipping sauce (df v)
- shredded pork, hoi sin, vegetable cigar spring rolls w roasted sesame, lime, coriander nam jim
- 'lindt' milk chocolate, roasted hazelnut gianduja mousse
- snow dusted; tiramisu italian custard filled mignon cannoli
- silky panna cotta w a bowen mango gelee (gf)
- feather almond jaconde, layered sharp lemon curd, citrus mirror, white chocolate (gf v)

platinum bites - $44.50 per person, *(select two from the following)*

- wild caught, ocean run mooloolaba king prawn tails w cognac scented marie rose w lemon (gf)
- freshly popped, natural 'franklin harbour' oysters served w lemon wedges (gf df)
- flat grilled, portuguese style prawn tails, smash garlic, lemon, chilli w a fresh herb n' citrus emulsion (gf df)
- flat iron grilled 'souvlaki' marinated, short bone lamb cutlets (victorian), ev olive oil, garlic, lemon, greek herbs, natural greek yoghurt tzatziki (gf dfo)
- split bbq'd moreton bay bugs, rosemary, salt n' pepper garlic butter (gf)
- sticky, sweet, salty plum baby back pork ribs, black n' white sesame (gf)
- classic oysters kilpatrick, lea & perrins, smoky bacon loaded large pacific oysters (gf df)

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Beverage Packages

STANDARD SPACES

SILVER BEVERAGE PACKAGE

sparkling wine

Yarra Burn Premium Cuvee
Victoria

white wine

Petaluma White Label Sauvignon Blanc
Adelaide Hills, SA
Grant Burge Benchmark Chardonnay
South Australia

red wine

Grant Burge Benchmark Shiraz
South Australia
Tatachilla White Admiral Rose
South Australia

beer (included)

James Boag's Premium Light
XXXX Gold
Hahn Super Dry
Stone & Wood Pacific Ale
XXXX Ginger Beer

non-alcoholic

Mount Franklin still water
Assorted soft drink
Orange juice

5 hours	$90.00 per person
6 hours	$105.00 per person

Prices and selections may be subject to change.





GOLD BEVERAGE PACKAGE

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
Jacobs Creek Le Petit Rose
South Australia
Petaluma White Label Pinot Noir
Central Otago, NZ

beer (included)

James Boag's Premium Light

beer and cider (select four)

XXXX Gold
Hahn Super Dry
Stone & Wood Easy Pale Ale
Kirin Ichiban
Stone & Wood Pacific Ale
5 Seeds Apple Cider
XXXX Ginger Beer

non-alcoholic

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

5 hours	$129.50 per person*
6 hours	$149.50 per person*

**includes menu upgrade*

Prices and selections may be subject to change.

PLATINUM BEVERAGE PACKAGE

sparkling wine / champagne

Moet & Chandon Non Vintage
Champagne, France

Chandon 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
Tasmania

Grant Burge Filsell Shiraz
Barossa, SA

Leasingham Classic Clare Cabernet Sauvignon
Clare Valley, SA

Minuty M Rosé
Provence, France

beer (included)

James Boag's Premium Light
XXXX Gold
Hahn Super Dry
Stone & Wood Easy Pale Ale
Kirin Ichiban
Stone & Wood Pacific Ale
5 Seeds Apple Cider
XXXX Ginger Beer

spirits

Bundaberg Small Batch
Johnnie Walker Gold Label Scotch
Basil Hayden Small Batch Bourbon
Cîroc Vodka
Tanqueray No. 10 Gin
Canadian Club

non-alcoholic

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

5 hours	$219.50 per person*
6 hours	$244.50 per person*

**includes menu upgrade*

Prices and selections may be subject to change.

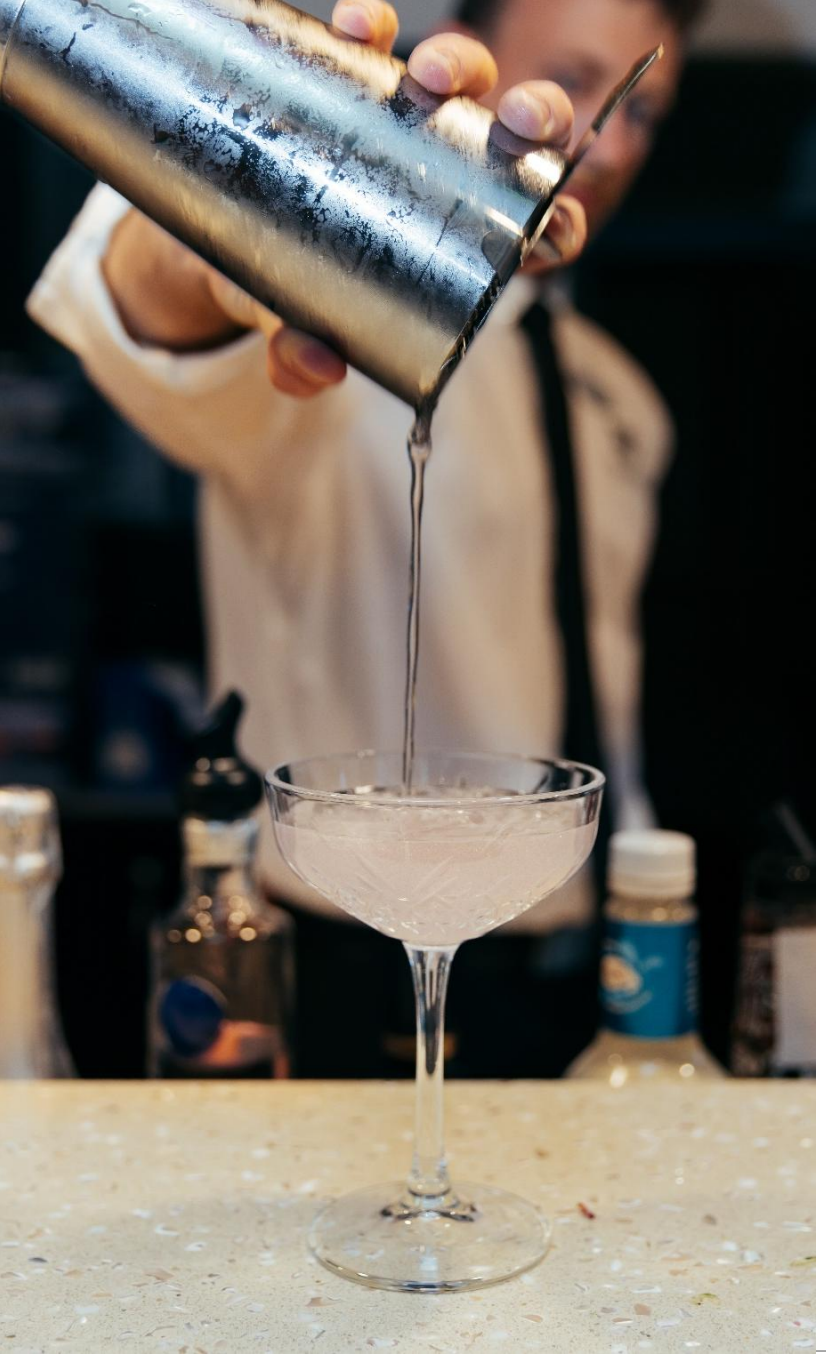
CHAMPAGNE UPGRADE

Veuve Clicquot Non Vintage Brut
Add $20.00 per person*
(available on Platinum Beverage Package only)





Beverage Upgrades



BEVERAGE PACKAGE UPGRADES

Basic Spirit Upgrade
5 Hours | $69.50 per person*
Only available on 5-hour silver and gold packages

Bundaberg Rum
Johnnie Walker Red Whisky
Jim Beam
Cîroc Vodka
Tanqueray Gin
Canadian Club

Premium Spirit Upgrade
5 Hours | $79.50 per person*
Only available on 5-hour silver and gold packages

Bundaberg Small Batch
Johnnie Walker Black Label
Basil Hayden Small Batch Bourbon
Cîroc Vodka
Tanqueray No. 10 Gin
Casamigos Blanco Tequlia
Canadian Club

Cocktail Upgrade (select three)
5 Hours | $79.50 per person*
$59.50 per person to add to Platinum package*

Espresso Martini
Piña Colada
Margarita
Roku Gin Elderflower Spritz
Midori Illusion
Cosmopolitan

Non-alcoholic Package
5 Hours | $29.00 per person

Coca-Cola
Coca-Cola no sugar
Sprite
Mount Franklin still water
Mount Franklin sparkling water
Orange juice
Pineapple juice
Ginger ale
Soda water
Tonic water

*Includes menu upgrades .
Prices and selections may be subject to change.

RESPONSIBLE SERVICE OF ALCOHOL

Management support staff who carry out their legal obligations pertaining to the responsible service of alcohol. RSA trained staff will ensure clients, guests and visitors enjoy an environment that is safe and welcoming.

Beverage Packages: If a beverage package is selected, all guest are required to be included on the selected beverage package

Menu Upgrades: Please note that with any beverage package it is mandatory for the food menu to be upgraded also.

The liquor act 1992 states a licensee must:
Behave responsibly in the service, supply and promotion of liquor
Not engage in any practice or promotion that may encourage rapid or excessive consumption of liquor
Engage in practices and promotions that encourage the responsible consumption of liquor
Provide and maintain a safe environment in and around the licensed premise

Responsible Service of Alcohol (RSA): Team members involved in the sale or service of liquor patron service and monitoring, including safety and security, are trained in responsible service of alcohol by a registered training organisation accredited by liquor licensing.

Minors: Minors are welcome on the premises provided they are accompanied by a responsible adult and do not consume alcohol.

Unduly intoxicated and disorderly patrons: All team members are trained in identifying signs of undue intoxication and unduly intoxicated patrons will not be served.



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RACING CLUB







CONTACT US

Sales & Events Team | 07 3268 2171 | sales@brc.com.au