BRISBANE
RACING CLUB

WINNING POST GROUP PACKAGE

STANDARD SATURDAY | EAGLE FARM & DOOMBEN RACECOURSE





PRICING

Winning Post Group Package **$52.00 PER PERSON*** *Minimum Table Cost ($520.00)*		

Terms and Conditions:
'General Admission Ticketing cannot access The Winning Post Group Package Area. This area is exclusive to Winning Post Group Package bookings.

Food & Beverage: Complimentary cheese platters and any additional platters ordered will be delivered to the ticketholder's designated table. Therefore, please note, should you not be at your table/move locations throughout the day, your platters may not be delivered. Any pre-ordered platters or purchased food cannot be taken home and must be consumed on course. External food and beverages are strictly prohibited. Guests are able to purchase food and beverages from the retail outlets on course outside of the package inclusion

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



PACKAGE INCLUSIONS

- Racecourse admission and access to the fenced-off Public Lawn Group Package area
- Reserved seating with café-style tables and umbrellas on the public lawn, just steps from the track fence
- Fantastic views of the home straight and winning post
- 1 x complimentary Cheese Platter per table
- Option to pre-order additional platters for a delicious trackside lunch
- Access to exclusive public lawn bars and betting facilities
- Race programmes available for purchase on the day

WINNING POST GROUP PACKAGE

RESERVED TABLES OF 10

Gather your group and enjoy a relaxed raceday experience from the comfort of a reserved table on the Public Lawn.

The Winning Post Group Package offers incredible views of the home straight and winning post.

It's the perfect way to enjoy your day at the track with friends, family or colleagues. Each table of ten includes a cheese platter to share and reserving a table unlocks a delicious range of additional platters for you to pre- order.

Groups can set up a Bar Tab on the day too. Bar tabs can be arranged on race day at any bar on course. You'll be able to set this up directly with the bar of your choice on the day.

Table Allocations: Tables are reserved in groups of ten and will be allocated as per customer selections on the Seating Map.





Shared Platters Menu

Each platter caters for 10 guests

premium charcuterie platter | $350.00
a selection of dry aged, salted, long cured artisan salumeria, finocchiona, calabrese, prosciutto, capocollo, whipped fetta, house blend giardiniera, spanish caperberries, green peppers, fefferoni, baby cucumbers, semi dried roma tomatoes, mixed fat olives, middle eastern dip, master chutney served w stone baked breads, grissini & lavosh.

punter's hot savoury platter | $450.00
- hand rolled arancini, nonna's choice (gf v)
- pale ale battered new zealand cod fillets (i)
- salt n' pepper calamari fritti (i)
- vegetable filled spring rolls
- homemade grass-fed cocktail beef pies
- flaky beef sausage rolls
- californian style skin on potato wedges
- w tomato, sweet chilli, tartare sauce and lemon wedges (gf df)

chilled deli bakery platter | $310.00
- crusty french baguette, stacked w champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves
- sourdough tortilla, sweet potato fillets, marinated antipasto vegetables, shaved parmesan, rocket, confit garlic aioli
- classic caesar wrap, poached chicken breast meat, hard wood smoked belly bacon, baby gem leaves
- nine grain ribbon sandwich, smoked salmon, spiced philly cream cheese, finely diced red onion, capers, cucumber ribbons, baby capers
- local strawberries

picnic platter | $310.00
- crusty french baguette, stacked w champagne leg ham, hungarian salami, pastrami, swiss cheese, creamy pepper mayo, sliced dill pickled cucumbers, leaves
- sourdough tortilla, sweet potato fillets, marinated antipasto vegetables, shaved parmesan, rocket, confit garlic aioli
- local small batch antipasto meats, dry aged, salted & long cured salumeria, broken vintage cheddar, house blend marinated vegetables, natural falwasser (gf)

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change. Menu may vary slightly pending seasonal produce availability

Shared Platters Menu

Each platter caters for 10 guests

afternoon soakers platter | $310.00
crispy fried mushroom n', straw vegetable spring rolls w fragrant thai nam jim (v df)
our handmade 'signature' mini grass-fed beef pies, flaky pastry
our handmade 'signature' pure beef cocktail rolls, flaky pastry w housemade smoky tomato ketchup

chilled seafood platter | $450.00
applewood cold smoked atlantic salmon (gf df i) 600g
whole fresh cooked large australian prawns (gf df a) 3kg
freshly shucked pacific oysters (gf df a) x 3 each
lemon wedges, cocktail dipping sauce, fresh crusty rolls, butter

premium sushi platter | $300.00
assorted sushi rolls, nori, saku tuna & 'tassie' salmon nigiri together w fresh vietnamese rice paper rolls, condiments (gf)

dessert platter | $260.00
a selection of small bite size, homemade tasters, french macaron, pastries from our pastry kitchen, 4p/c, fresh strawberries (gfo)

cheese platter | $310.00
premium australian farmhouse cheeses, barossa triple crème brie, mary valley vintage cheddar, creamy blue, crisps breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade



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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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CONTACT US

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