Sydney's Picnic Race Day at



9 November 2013

FOOD AND BEVERAGE PLAN
CORPORATE/VIP HOSPITALITY &
PUBLIC/RETAIL SERVICES
Version 2.0



Private Lounge 1: - Naming Rights Sponsor Private Lounge 2:- Platinum Race Sponsor

Client: Lounge 1: 2GB

Forecast Numbers: 80 pax

Client: Lounge 2: TBC

Forecast Numbers: 50 pax

Location: Two (2) x stand-alone marquees (refer Map reference

TBC)

Room Layout: Lounge Style (e.g. lounge and other chairs, casual tables,

leaners/mushroom tables).

Central common lounge area (including bar and coffee

station)

Food Service: Cocktail Menu

Menu Description: Premium Casual Dining Menu, inclusive of a range of hot

and cold cocktail items, complemented by a substantial

cocktail menu item.

Proposed Menu

Cheese & Chive bilinis w goats curd & crisp proscuitto Leek & gruyere tart (V)

Smoked chicken on potato cake w chive cream

Cape malay chicken curry w steamed rice

Asian pesto grilled chicken Potato & rosemary pizzetta (V)

Gourmet Beef Pie

Beverage Service: Full Strength Beer, Wine, Sparkling Wine and Soft Drinks

included.

Cash/Token Bar for

(i) Spirits (ready to drink)

(ii) Beverage upgrades (including Champagne)

(iii) Snacks (TBC)



Recommended Program:

10:30am Lounge Open

Cash/Token Bar & Coffee Station Open

12:30pm Corporate Hospitality Package commences

Cocktail Menu Commences (three menu items)

2:00pm Substantial Menu Item served (buffet style)

3:00pm Cocktail Menu (three menu items) 4:30/5:00pm

Beverage Package Concludes

Cocktail Menu Concludes

5:00/5:30pm Last Race/Last drinks/Bar close

Catering Services Fee: \$TBC per head (plus GST) - includes menu and 5hr

beverage package.



Birdcage Marquee: VIP and Sponsors Areas

Location: The Grand Marquee

Room Layout: Two dining areas - with a common central lounge bar

area

Dining areas: Tables of 10 pax per table - banquet style Lounge Area - lounge furniture and mushroom tables,

central bar and coffee station.

Food Service: Combination Cocktail Service and Table Service

Menu Description: Gourmet Grazing Menu

Proposed Menu

Main Course

Chicken breast w roast kipflers, sweet onions, sage & balsamic glaze
Wild mushroom ragout w potato fondant (V)
Sourdough bread rolls & butter

Sweet Treat

Strawberry tasting plate

(Black pepper & balsamic strawberry, Strawberry mousse & Strawberry tart)

Savoury Finish

Gourmet mini beef pies w tomato sauce

Beverage Service: Full Strength Beer, Wine, Sparkling Wine and Soft Drinks

included.

Cash/Token Bar for

(iv) Spirits (ready to drink)

(v) Beverage upgrades (including Champagne)

(vi) Snacks (TBC)



Recommended Program:

10:30am Lounge Open

Cash/Token Bar & Coffee Station Open

12:30pm Corporate Hospitality Package commences

Guests invited to dining tables, table service drinks

commence

1:15pm Main Course Served

2:00pm Sweet Treat Served 3:30pm Savoury Item served

4:30/5:00pm Beverage Package Concludes

Cocktail Menu Concludes

5:00/5:30pm Last Race/Last drinks/Bar close

Catering Services Fee: \$TBC per head (plus GST) - includes menu and 5hr

beverage package.



Horseshoe Lounge: Catered Option (Available pre-ordered)

Client: Purchases by groups of 10 people.

Room Layout: Lounge or Table (TBC)
Food Service: Hamper Delivery

Menu: Snack and Lunch Hamper

Proposed Menu

Crisps (e.g. Red Rock Deli Gourmet Chips)
Chicken legs w rosemary & garlic
Garden Salad with dressing
Cheese and Crackers/Lavosh

Quince Paste Chocolates Gourmet mini beef pies Wooden Cutlery pack

Beverage Service: Cash/Tokens Bar

(Potential for wireless ordering using mobile phone

application)

Recommended Program:

10:30am Lounge Open (1/2 hour before first race)

Crisps on arrival

Cash/Token Bar Open (full range of beverage products

and snack items available)

11:00am - 12 noon Hamper Delivered (depending on final numbers)

3:00 – 3:30pm Gourmet mini beef pies delivered

Catering Services Fee: \$35 per head (plus GST)

\$350 per lounge (plus GST)



Good Old Picnic Hamper & Umbrella:

Client: Groups of 4 people

Room Layout: Picnic, Umbrella Area

Food Service: Food & Beverage Hamper - pick up

Menu: Hamper

Proposed Menu

Crisps (e.g. Red Rock Deli Gourmet Chips)
Chicken legs w rosemary & garlic
Garden Salad with dressing
Cheese and Crackers/Lavosh
Quince Paste
Chocolates

Wooden Cutlery pack
Bottle of Sparkling Wine (or optional still wine alternative)
Plastic Champagne/Wine glasses

Beverage Service: 1 x bottle Sparkling Wine included in Hamper

Access to Cash/Tokens Bar(s)

Recommended Program: Hamper Pick up from designated outlet from 11:30am

Catering Services Fee: \$35 Per head (plus GST)

\$140 per group of 4 (plus GST)

NB: Price does not include "chiller bag" - TBC



Retail/Public Food and Beverage Areas

Public Bar & Food Area 1

Location: Adjacent to the Grandstand (refer plan)

Bar Services:

XXXX Retreat (TBC) - complemented by additional bar facilities as required, reliant on final event numbers.

Beverage Range:

- Mid Strength Beer
- Mid Strength RTD Spirits
- Light/Low Alcohol Beer
- Table Wine and Sparkling Wine
- Soft Drinks

Food Service:

1 x General Food Truck/Van (e.g. Tram)

Indicative menu items:

- Hot Chips
- Burgers (Beef & Chicken)
- Freshly Made Wraps, Rolls & Sandwiches.
- Soft Drinks
- Coffee

Pubic Bar & Food Area 2

Location: Refer Plan

Bar Services:

1 x Double Sided Bar (approximately 40m bar frontage - up to 28/30 POS) Beverage Range:

- Mid Strength Beer
- Mid Strength RTD Spirits
- Light/Low Alcohol Beer
- Table Wine and Sparkling Wine
- Soft Drinks

Food Services: (Menu range to be confirmed - final number of outlets to be confirmed subject to final event numbers)

Outlet 1 - Big Barbeque and Grill

Outlet 2 - Italian

Outlet 3 - East Asian

Outlet 4 - Wood Fired Pizza

Outlet 5 - Burgers and Sliders

Outlet 6 - Brazilian BBQ

Outlet 7 - Salad and Sandwich



Outlet 8 - Kebab or Gozleme

Outlet 9 - Mexican

Outlet 10 - Gelato and Coffee

Outlet 11 - Chip on a Stick

Outlet 12 - Soft Serve/Snow Cones/Fairy Floss etc (Kids Area)

