



events & catering

The Illawarra Turf Club

kemblagrangeracecourse.com.au

Trackside

Kembla Grange Racecourse is a picturesque thoroughbred race track and events venue located amongst farmland at the base of the Illawarra escarpment.

Seven function rooms and large outdoor areas including the popular lawn marquee ensure there us a space suitable for any event.

Ample parking is available on site and public transport is available adjacent to the venue.

We welcome you to come and view our venue and discuss with us how we can deliver you a professional function or event custom designed to suit your requirements.

At your venue

If you would like to host an event at a venue of your choice let the Illawarra Turf Club take care of the details for you.

We have extensive experience in event management, catering and staffing.

Discuss with us how our team can ensure your next event is a creative, professional and seamless occasion in a location that suits you.

Contact us

The Illawarra Turf Club
Kembla Grange Racecourse
Princes Highway Kembla Grange NSW 2526
(02) 4261 7211
racing@illawarraturf.com.au
kemblagrangeracecourse.com.au

Canape menu

\$65 per person

Selection of 6 hot/cold range canapes

Selection of 3 substantial canapes

Selection of 3 dessert canapes

Complimentary tea & coffee

Cold canapes

Smoked Tasmanian salmon blinis, dill, cream cheese

Goats cheese & braised onion tart w/ tarragon

Curried pumpkin tartlet w/ feta, salt & pepper pepitas

Bloody mary oyster shot w/ tomato gazpacho & vodka

Roasted pumpkin tart w/ labneh, mint & pomegranate salsa

Crostini w/ goats cheese, quince paste & rocket

Scallop ceviche w/ coconut milk, lime, green nahm jim & coriander

Hot canapes

Grilled scallops w/ chilli coconut jam

Southern fried chicken bites w/ chilli miso mayo

Grilled massaman lamb cutlet w/ fragrant pickle

Jerk Chicken Sliders with Sweet Corn & Capsicum Salsa

Grilled Chicken Skewers with a Coriander Coconut Lime Sambal

Pork tostada- fried corn tortilla w/ pulled pork, crackling, pineapple & coriander

Coconut prawn w/ coriander & pineapple sambal

Crispy chicken pop w/ siracha aioli

Caramelised pumpkin, pecorino & sage arancini w/ confit garlic aioli

Spiced crab cakes w/ coriander & cumin yoghurt

Substantial canapes

Beef brisket banh mi, pickled vegetables, chilli mayo

Chicken tikka masala, basmati rice, pappadum, mint riata

Italian style meatballs, ricotta, orrienchette, shaved parmesan

Moroccan lamb tagine, tomato cous cous, flaked almonds & yoghurt

Peri-peri chicken, guacamole, chipotle sauce, Mexican salad & corn chips

Salmon brioche slider w/ rocket, orange, Fennel & zingy tartare

Gourmet Slow roast lamb Pies with minted Pea Puree and gravy

Chilli con carne empanadas w/ feta & pico de gallo
Beer battered Fish tacos w/ chipotle slaw & crema
Roasted Vegetables with Harissa, Minted Yoghurt served atop Pistachio and Fig
Cous Cous
Coconut and Kaffir Lime Poached Chicken over Rice Noodle Salad with Peanuts &
Fried Shallots

Dessert canapes

Handmade chocolate truffles
House made eton mess
Smores in a jar w/ marshmallow, chocolate praline & crumble
Tiramisu tartlets
Chocolate mocha tarts
Passionfruit crème brulee
Mini pavlova w/ mascarpone, strawberries & passionfruit
French caramelised apple tarts
Chocolate peppermint tart
Torched lemon meringue tart w/ edible gold

All menus are subject to change

Al-a-carte menu options

\$60 per person

Freshly baked rolls w/ salted butter

Select two entrees to be served in a 50/50 drop

Select two mains to be served in a 50/50 drop

Select two desserts to be served in a 50/50 drop

Complimentary tea & coffee

Add 1 hour of luxury canapes from the canape menu for an extra \$15 per person

Entrée's

Spring salad w/ slow cooked lamb shoulder, pomegranate, baby peas, herbs, pepitas & goats cheese

Citrus infused smoked salmon, charred cucumber, dill crème fraiche, breadcrumbs & salmon roe

Twice cooked red pork belly w/ pickle, cider & sprouts

Pumpkin & goats cheese cannelloni w/ hazelnut confit cherry tomatoes

Beetroot cured salmon, fennel, ruby grapefruit, micro herb & lime mayonnaise

Lemon & garlic infused chicken breast strips, avocado cream and deconstructed Caesar

Sea salt & cracked pepper squid w/ lime aioli & Asian slaw

Garlic prawns w/ ponzu glaze & cucumber mint relish

Wagyu beef tataki- rare roast beef, ponzu & sesame dressing, tempura enoki & chilli

Main's

Steamed market fish w/ garlic mash, pickled fennel & hollandaise

Baked Salmon w/ pea & leek veloute, snow peas, horseradish crème fraiche & skin crisps

Pork prime rib oven roasted w/ garlic pepper crust, paris mash & cider jus

Individual beef wellington- scotch fillet wrapped in golden puff pastry w/ mixed mushrooms, wilted spinach & red wine jus

Bacon wrapped fillet mignon w/ creamy mash, broccolini & Dianne sauce

Three point lamb racks w/ pea puree, baby spinach, seeds & minted jus

Pressed pulled lamb shoulder w/ Beetroot relish, pearl cous cous, goats cheese, pomegranate & fresh herbs

Skin on roast chicken breast w/ braised French lentils, crisp prosciutto & tarragon brandy sauce

Char-grilled chicken breast w/ brie, thyme & Dijon farcie w/ cranberry current jus

Slow cooked crispy pork belly w/ red cabbage chutney, apple ketchup & crackling wafer

Desserts

Dirty chai tiramisu w/ mascarpone & shaved chocolate

Vanilla bean panna cotta w/ mango & passionfruit, mint & toasted coconut

Cherry ripe- rich dark chocolate mousse w/ cherry & coconut compote & shaved chocolate

Poached apple & pear crumble w/ caramel sauce & maple, coconut, pecan crumble

Triple chocolate brownie w/ raspberry coulis & vanilla bean ice cream

Sticky date & fig pudding w/ salted caramel sauce & Chantilly cream

Baileys crème brulee w/ praline & chocolate hazelnut biscotti

Red velvet cheesecake- red velvet cake, cheesecake, strawberry compote, burnt butter crumble & strawberry leather

Pina colada bomb w/ pineapple & toasted coconut

Lemon meringue w/ tart lemon, crisp meringue & edible gold

Mille feuille- layers of crisp pastry w/ sweet cream, chocolate fudge, Turkish delight & berries

Buffet package one

\$45 per person

Freshly baked rolls w/ salted butter

Select two roast dishes

Select two hot dishes

Select two salads

Served with sea salt & rosemary chat potatoes & seasonal vegetables

Select two desserts

Served with chantilly cream and strawberries

Complimentary tea & coffee

Roasts

Fennel rubbed crackled roast pork w/ apple sauce & jus

Maple mustard glazed leg ham

Whole roast lemon & thyme chicken w/ light gravy

Butt of beef slow roasted w/ dijon mustard crust served w/ rich red wine jus

Slow braised brisket w/ smokey BBQ sauce

Slow roasted lamb shoulder w/ rosemary, thyme & red wine

Baked eggplant w/ herbed ricotta & tomato passata

Hot dishes

Butter chicken w/ green beans and rice

Beef lasagne- layers of pasta, passata cooked beef mince & béchamel

Beef stroganoff w/ mushrooms & pasta

Sweet and sour pork w/ pineapple & rice

Thai chicken or vegetable curry w/ rice (mild or spicy)

Vegetable chilli con carne- mixed vegetables & beans in a rich tomato sauce w/ corn chips & sour cream

Vegetarian lasagne- layers of pasta, passata, seasonal vegetables & béchamel

Salads

Traditional Greek salad- mixed leaves, feta, kalamata olives, balsamic vinaigrette

Caesar salad w/ crisp bacon, shaved parmesan & garlic croutons

Creamy pasta salad w/ capsicum medley, spring onion & seeded mustard

Potato salad w/ crisp bacon, seeded mustard & sour cream

Asian slaw- cabbage, julienne vegetables, crispy noodles & sweet sesame soy dressing

Classic garden salad w/ French vinaigrette

Desserts- served w/ sweet cream & strawberries

Pavlova w/ seasonal fruit, berries & cream

Chocolate raspberry fudge cake

Blueberry cheesecake

Red velvet cake

Sticky date cake w/ butterscotch sauce

Passionfruit Japanaise

White chocolate & raspberry cheesecake

Buffet package two

\$53 per person

Freshly baked rolls w/ salted butter

Select Two main dishes

Select Two hot dishes

Select three cold dishes

Served with sea salt & rosemary chat potatoes & seasonal vegetables

Select two desserts

Served with chantilly cream and strawberries

Complimentary tea & coffee

Main dishes

Cajun marinated chicken w/ harissa & capsicum sauce

Roasted pork w/ cucumber & chilli vinaigrette

Twice cooked beef brisket, pumpkin puree & salsa verde

Fennel rubbed crackled roast pork w/ apple sauce & jus

Whole roast lemon & thyme chicken w/ light gravy

Herb rolled scotch fillet w/ chimichurri & red wine jus

Slow braised brisket w/ smokey BBQ sauce

Slow roasted lamb shoulder w/ rosemary, thyme & red wine

Baked eggplant w/ herbed ricotta & tomato passata

Hot dishes

Roast carrots w/ ricotta, harissa and toasted hazelnuts

Gratin potatoes w/ cheese, garlic & thyme

Crispy chat potatoes w/ rosemary salt & garlic aioli

Roasted seasonal root vegetables w/ garlic, maple & rosemary

Classic ratatouille w/ tomato passata, oregano, marjoram & basil

House made macaroni gratin, three cheese, truffle & parmesan sourdough crumb

Roast Moroccan cauliflower w/ brown butter & raisin vinaigrette

Cold dishes

Green beans, roast beetroot, crumbled feta & toasted hazelnuts

Thai rice noodle salad, bean sprouts, lime & crispy shallots

Traditional Greek salad w/ oregano

Roasted sweet potato, caramelised onion, rocket, pine nuts & lemon dressing

Chicken Caesar salad, shaved parmesan, garlic croutons, Caesar dressing
Spiced cous cous w/ roasted cauliflower, Golden Raisins, Roasted Pepitas and
Minted Yoghurt
Smoked leg ham platter
Mexican style Coleslaw with Charred Corn and Capsicum in a Buttermilk Dressing
Orecchiette Pasta Salad with Zucchini, Peas, Parsley, Ricotta, and Roast Tomato w/
Verjuice

Desserts- served w/ sweet cream & strawberries

Black forest pavlova- chocolate mousse, cherries & crumb
Chocolate raspberry fudge cake w/ raspberry coulie
New York baked cheesecake w/ candied orange & butterscotch
Three layer chocolate mousse cake w/ homemade honeycomb
Chocolate peppermint tart w/ chocolate crumb
Red velvet cake w/ cream cheese frosting & burnt butter crumble

Shared table banquet

\$60 per person

Grazing boards on arrival
Freshly baked rolls w/ salted butter
Select two main
Select three accompany dishes
Select two desserts- on platters on each table
Complimentary tea & coffee

Grazing board

A mixture of house made savoury pastries, dips, sliced cured meats, cheese, crackers & breads served on each table

Main

6 hour braised lamb shoulder w/ orange, cinnamon & herbs served w/ braising jus
Sticky soy pork belly w/ Vietnamese red cabbage slaw
Mustard & herb crusted scotch fillet cooked to medium w/ red wine jus
Whole roast chicken w/ herb butter & lemon
Slow roasted lamb shoulder w/ pears & cumin
Twice cooked fennel & rosemary pork belly
Roasted pork loin w/ baby apples
Maple & soy roasted salmon fillet
Whole roasted pumpkin, parmesan risotto & baby spinach

Accompany dishes

Roasted root vegetables w/ roast garlic & thyme
Saffron roasted chat potatoes w/ rosemary & Spanish onion
Maple glazed roast carrots w/ ricotta, harissa & toasted hazelnuts
Pear, rocket & feta salad w/ balsamic drizzle
Classic Greek salad w/ feta & oregano
Spiced sweet potato, lentil & honey roasted walnut salad
Crispy chat potatoes w/ aioli & rosemary salt
Green beans w/ chilli garlic butter & slithered almonds
Baked eggplant w/ toasted pine nuts, mint & yoghurt

Ratatouille w/ Mediterranean vegetables, house made tomato passata, oregano, marjoram & basil

Pan fried Brussel sprouts w/ smoked bacon, garlic & shallots

Baked beetroot salad w/ feta, walnuts & rocket

Mexican style coleslaw w/ charred corn & capsicum in a buttermilk dressing

Dessert

Handmade chocolate truffles

House made eton mess

Smores in a jar w/ marshmallow, chocolate praline & crumble

Tiramisu tartlets

Chocolate mocha tarts

Passionfruit crème brulee

Mini pavlova w/ mascarpone, strawberries & passionfruit

French caramelised apple tarts

Light lunch/ dinner

\$45 per person

Freshly baked rolls w/ salted butter

Choose either one entrée & one main or one main & one dessert

Entrée's

Spring salad w/ slow cooked lamb shoulder, pomegranate, baby peas, herbs, pepitas & goats cheese

Twice cooked red pork belly w/ pickle, cider & sprouts

Pumpkin & ricotta cannelloni w/ confit cherry tomato

Creamy Garlic prawns w/ fresh chilli & sourdough

Salt & pepper calamari w/ cucumber & lychee salad w/ chilli lime dressing

Mushroom & feta arancini w/ parmesan pesto & rocket

Main's

Crispy battered fish, beer battered chips, pickled fennel salad & tartare

Skin on roast chicken breast w/ braised French lentils, crisp prosciutto & Tarragon brandy sauce

Baked salmon w/ pea & leek veloute, snow peas, horseradish crème fraiche

Slow roast scotch fillet w/ red wine jus, caramelized onion, smashed potatoes & vegetables

Twice cooked pork belly w/ pancetta, peas, baby onions, caramelized carrots & marjoram jus

Warm salad of roast pumpkin, spinach, quinoa, goats cheese, roast beetroot & salted candied nuts

Dessert's

Honey vanilla slice w/ home made honeycomb

Banana parfait w/ caramel popcorn & chocolate ice cream

Sticky date pudding w/ salted caramel butterscotch & vanilla bean ice cream

Eton mess pots w/ passionfruit, berries & home made marshmallow

Tripe chocolate brownie w/ raspberry coulis & vanilla bean ice cream

Individual tiramisu w/ mascarpone & shaved chocolate

Celebration cake

Our talented chefs at Kembla Grange Racecourse are also able to make you a personalised celebration cake. Please ask us for a quote.

All of our cakes are made fresh by our talented pastry chef. We offer a selection of flavours and styles, all iced with buttercream.

Cake flavours available

Vanilla bean

Butter cake

Rich chocolate cake

Red velvet

Lemon

Orange poppy seed

Ginger bread

Buttercream flavours

Salted caramel

Raspberry

Madagascan vanilla bean

Citrus cream cheese

Rich chocolate

Beverage packages

Beverages can be purchased in a number of ways.

We offer two beverage packages to choose from. Both beverage packages can select their desired length of time.

Alternatively a bar account can be set up or guests can purchase their own

Standard beverage package - 5 hours \$55

Wines-

house white, red & bubbly

Beer-

Carlton draught

VB

Carlton premium dry

Cascade premium light

Great northern

Carlton black

Pure blonde

Non alcoholic beverages

Premium Beverage Package - 5 hours \$65

Strawberry champagne cocktail

Wines-

house white, red & bubbly

Beer-

corona

Stella artois

Crown lager

Stella legare

Cider-

bulmers

Pure blond apple

Non alcoholic beverages

Additional information

Venue Hire

Venue hire is free for 80 or more guests for a 5 hour period on any of the above packages. Please contact us regarding venue hire costs for smaller functions or for functions longer than 5 hours.

Hours

Due to our licence type all functions must cease by 11.30pm as all guests must be off the premises by midnight.

Deposits & Final Payment

A \$500 non-refundable deposit must be paid at the time of booking to secure your desired date. Catering packages must be selected 1 month prior and final numbers confirmed and payment made 14 days prior.

Menu changes

The items detailed in the menus above are subject to change due to availability.



Conferences & Meetings

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Trackside

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Package

From \$45pp

Inclusions

- Private & exclusive event space
- Either morning or afternoon tea– one menu selection served w/ fresh seasonal fruit
- Light style buffet w/ artisan bread rolls, two warm dishes, two gourmet salads & chef selection soup of the day
- White table linen
- Cold water station
- Hand held cordless microphone and use of our in-house PA system suitable for speeches & announcements. (available in limited rooms)
- Lectern
- Professional wait staff and a dedicated event supervisor
- Tea & coffee station w/ cookies

Additional extras

- Morning/ afternoon tea
- Possible venue hire depending on numbers
- Drink package (soft drink or alcoholic)

Menu Selections

Morning/ Afternoon tea

- Banana bread
- White chocolate cranberry biscuits
- Coconut & lime bread
- Fresh scones w/ jam & cream
- Muesli slice
- Lamington slice

Buffet menu

Salads

- Fajita salad w/ creamy lime dressing
- Patatas bravas salad
- Beetroot, feta & grain salad
- Pesto pasta salad w/ fresh green beans
- Pumpkin & feta salad w/ spinach leaves & semi dried tomatoes
- Vegetarian brown rice salad w/ lemon, herbs & pine nuts

Warm dishes

- Traditional tortellini boscaiola w/ mushroom & bacon
- Honey soy chicken
- Pasta primavera
- Slow cooked beef ragu pasta
- White wine Dijon chicken
- Baked cheesy meatballs in napolatana

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wake & memorial packages

The Illawarra Turf Club

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Venue

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Seven function rooms and large outdoor areas including the popular lawn marquee ensure there is a space suitable for your wake or memorial event.

We welcome you to come and view our venue and discuss with us how we can deliver you a professional function to suit your requirements.

Complimentary room hire, tea & coffee

All mid week wake bookings receive complimentary 3 hour room hire with access to a lectern, microphone & TV system for presentations, complimentary Tea & coffee and a dedicated event manager.

Bar services

There are a variety of options available for bar services. You can choose to open an account, guests can pay for their beverages or you can purchase a 3 hour unlimited beer, wine and soft drink package at a cost of \$30 per person.

Contact us

Chloe Hackett
Events & Catering Manager
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Canapes

\$17 per person

Gourmet sandwiches with assorted vegetarian and meat fillings

Assorted petit savoury tartlets

Mini gourmet pies

Mini savoury quiches w/ homemade relish

Freshly baked scones w/ jam & cream

Seasonal fruit

Tea & coffee

\$20 per person

Gourmet sandwiches with assorted vegetarian and meat fillings

Assorted Petit savoury tartlets

Mini gourmet pies

Mini savoury quiches w/ homemade relish

Freshly baked scones w/ jam & cream

Seasonal fruit

Sweets platter w/ assorted cakes, slices, tarts & biscuits

Dedicated event coordinator

Grazing boards & platters

Grazing boards

Assorted relish, pastes & dips, assorted breads & crackers, cold cured meats including salami, ham etc, marinated/ pickled vegetables, cheeses, seasonal fruit, olives, dried fruit & nuts, chocolates/ sweets

Round wooden board- serves approx. 5-6 people : \$100

Half metre wooden plank- serves approx. 10-12 people : \$200

Metre wooden plank- serves approx. 22-25 people : \$400

Cheese lovers board

A selection of 4-5 cheeses, both hard & soft along w/ a selection of gourmet crackers, crispbread, red grapes, quince paste, green apple, dried fruit & nuts (GF options available)

Round wooden board- serves approx. 5-6 people : \$75

Half metre wooden plank- serves approx. 11-13 people : \$155

Metre wooden plank- serves approx. 22-25 people : \$300

Antipasto boards

A selection of cured meats, marinated feta, Char grilled vegetables, gourmet crackers & quince paste

Round wooden board- serves approx. 5-6 people : \$75

Half metre wooden plank- serves approx. 10-12 people : \$155

Metre wooden plank- serves approx. 22-25 people : \$300

Fresh seafood board

Freshly shucked oysters w/ assorted vinaigrettes, large tiger prawns, smoked salmon, thousand island dressing, fresh rolls & lemon

Round wooden board- serves approx. 5-6 people : \$120

Half metre wooden plank- serves approx. 10-12 people : \$230

Metre wooden plank- serves approx. 22-25 people : \$450

Sandwiches & baguettes

A selection of gourmet filled sandwiches & freshly baked baguettes (GF & vegetarian options available)

Mixed sandwich board – 8 whole sandwiches : \$50

Mixed Baguette board – 8 hand size baguettes : \$60

Mixed Sandwich & baguette plank - 8 whole sandwiches & 8 hand size baguettes :
\$100

Platters

Served w/ accompanying sauce

Beef Party pies - 30 pieces : \$60

Sausage rolls - 30 pieces : \$60

Cocktail spring rolls - 130 pieces : \$60

Cocktail fish pieces - 40 pieces : \$60

Seasoned wedges - 2 bags : \$60