

TWEED RIVER JOCKEY CLUB

EVENTS

HOSPITALITY GUIDE



MAKING I DO SCENIC

WWW.TWEEDRIVERJOCKEYCLUB.COM.AU

0408 627 573

185 RACECOURSE ROAD. TYGALGAH. NSW



VENUE AREAS



THE GALLOPER'S RESTAURANT

The pinnacle viewing point on the track overlooking the picturesque Wollumbin and Tweed Valley. Air-conditioned room with big screen projector, multiple televisions and private bar. Versatile room for cocktail, banquet or hybrid style.





120

14

THE BRIAN CHARMAN DECK

A beautiful outdoor wooden deck built around two sizeable gum trees. Located only 150m from the winning post, it can be expanded to include the surrounding lawn. Houses a private outdoor bar and televisions.





THE TRACKSIDE BAR & LAWN

Catering for 100 to 3000 people, the Trackside Bar encompasses the entire lawn area to fit any size crowd. Opportunity to decorate and set up the entire lawn your own way. Can include the betting ring and some undercover area near the Bar.





500

1000

THE MEMBERS

Small, indoor boutique room excellently positioned at the winning post of the Tygalgah circuit. Houses its own private bar facilities. An excellent venue for a small dinner or business, sporting or non-for-profit organisation meetings.





20

40

THE BETTING RING

A large undercover asphalted arena, perfect for large events that might need protection from the elements. Being an open canvas, it allows you to design the space you want for your perfect day.





200

500

BREAKFAST MENU



CONTINENTAL

- Freshly toasted breads and butter w/ condiments
- Selection of cereals and milks
- Fresh fruit platters
- Assorted pastries, muffins and filled croissants
- · Flavoured yoghurts
- · Waffles, pancakes & maple syrup

SAVOURY

- Farm fresh scrambled eggs and/or filled omelettes
- · Crispy fresh bacon
- Roasted and herbed tomatoes
- Sauteed mushrooms w/ garlic + herb butter
- · Crisp hash browns
- Pan-fried sausages or chipolatas

BEVERAGES

- · Fresh juices
- Tea and coffee station

SERVING

Via buffet or plated.

PRICE

From \$20.00 per person







CANAPES MENU



PRICE

Select 6 \$30 pp

Select 9 \$40 pp

Select 12 **\$50 pp**



COLD

- Assorted sushi & sashimi w/ condiments
- Pork rillette on rye croute, pickled walnut
- Truss tomato with garden flavours on sourdough brushetta
- Vietnamese chicken & rice paper rolls
- Roasted vegetable mini frittata's
- House cured Atlantic salmon
- Smoked mac 'n' cheese, wild barra
- Spicy beef, mint & cucumber salad spoon
- Chilled ocean king prawns, avocado cream

HOT

- Chicken skewers with peanut & coconut sauce
- Gourmet Guinness beef party pies
- Salt & pepper calamari with lemon tartare
- · Honey glaze pork ribs, slow cooked
- Chicken karaage with kewpie mayo
- Potato string and vegetable balls
- Beef fillet skewers & hoisin glaze
- Fried flathead fillets, chips & aioli
- Lamb kofta with yoghurt labna
- Assorted filled sliders
- Chorizo & kransky hot dogs

PARTICULAR ITEM REQUESTS ARE CATERED FOR

DIETERY REQUIREMENTS CATERED FOR INDIVIDUALLY

SIT-DOWN MENU



PRICE

Basic Two-Course Meal From \$25 PP

Breads & Main

Alternative Two-Course Meal From

Option of Entree & Main or Main & Dessert

Alternative Three-Course Meal

Entree, Main & Dessert

ADDITIONS

Seafood

From Market Value

Fingerfood

From **\$10** pp

Cake (Cut + Serve)

From \$3 pp

ENTREE

- Chilled ocean king prawns, avocado mash, tobiko and jalapeno jam
- Salt and lemon calamari, herb & grain salad with truffle dressing and bottarga
- Chicken karaage, pickled vegetables, crisp eschallots and tuna mayonnaise

DESSERT

- Coconut, nought & mango parfait with candied hazelnuts and lime sorbet
- Caramel terrine with sticky sauce and double blueberry cream
- Sticky date and banana pudding, butterscotch sauce & macadamia ice cream

MAIN

\$40 pp

\$45 pp

From

- Tender braised beef cheek, confit potato, charcoal arancini, brocolini with skordalia & red wine glaze
- Chilli-salt crust atlantic salmon fillet, wasabi mash, gai-lan, soya beans with hot/sour broth and apple kimchi
- Crisp skin chicken thigh fillet, potato & onion tarte tatin, honey pumpkin, persian beans, lonza and cold-pressed carrot beurre blanc
- Free-range pork sirloin with medjool date & pearl onions, sweet potato gratin, roast parsnip, spiced apple & cinnamon jus
- Slow pecan smoked lamb shank, ras el hanout, ancient grains, buttered beans & flame raisin yoghurt

BEVERAGE MENU



BEVERAGE PACKAGES

2 Hours	Basic \$39 pp	Premium \$69 pp
3 Hours	\$49 pp	\$79 pp
4 Hours	\$59 pp	\$89 pp
5 Hours	\$69 pp	\$99 pp

BAR TAB

Bar Tab Available

Minimum \$1500

PAY AS YOU GO

Pay as you go Available

BEER

- XXXX Gold
- Tooheys New
- Green Coast Crisp
- Stone & Wood Pacific Ale
- Hahn Premium Light
- James Squires Ginger Beer

RTD'S (SPIRITS)

- Bundaberg Rum & Coke
- Jim Beam & Coke
- Jim Beam & Coke No Sugar
- Canadian Club & Dry
- Vickers Pink Gin & Soda
- White Claw Seltzer (Assorted Flavours)
- Byron Bay Sparkling Cocktails

SPARKLING

- Chain of Fire Brut Cuvee
- Josef Chromy NV Tasmanian Cuvee
- Piper-Heidseick Brut NV Champagne

WINE

- Gieson (New Zealand)
 - Chardonnay,
 - Pinot Gris
 - Sauvignon Blanc
 - Merlot
- Chain of Fire (Australia)
 - Moscato
 - Chardonnay
 - Pinot Grigio
 - Sauvignon Blanc Semilion
 - Shiraz Cabernet

CIDER

• 5 Seeds Apple Cider

NON-ALCOHOLIC

- Mount Franklin Water
- XXXX Zero
- Lemon Lime Bitters
- Soda Water
- Coke, Coke No Sugar, Sprite & Sprite +



TWEED RIVER JOCKEY CLUB

2024

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