

functions

AT MANNING VALLEY RACE CLUB





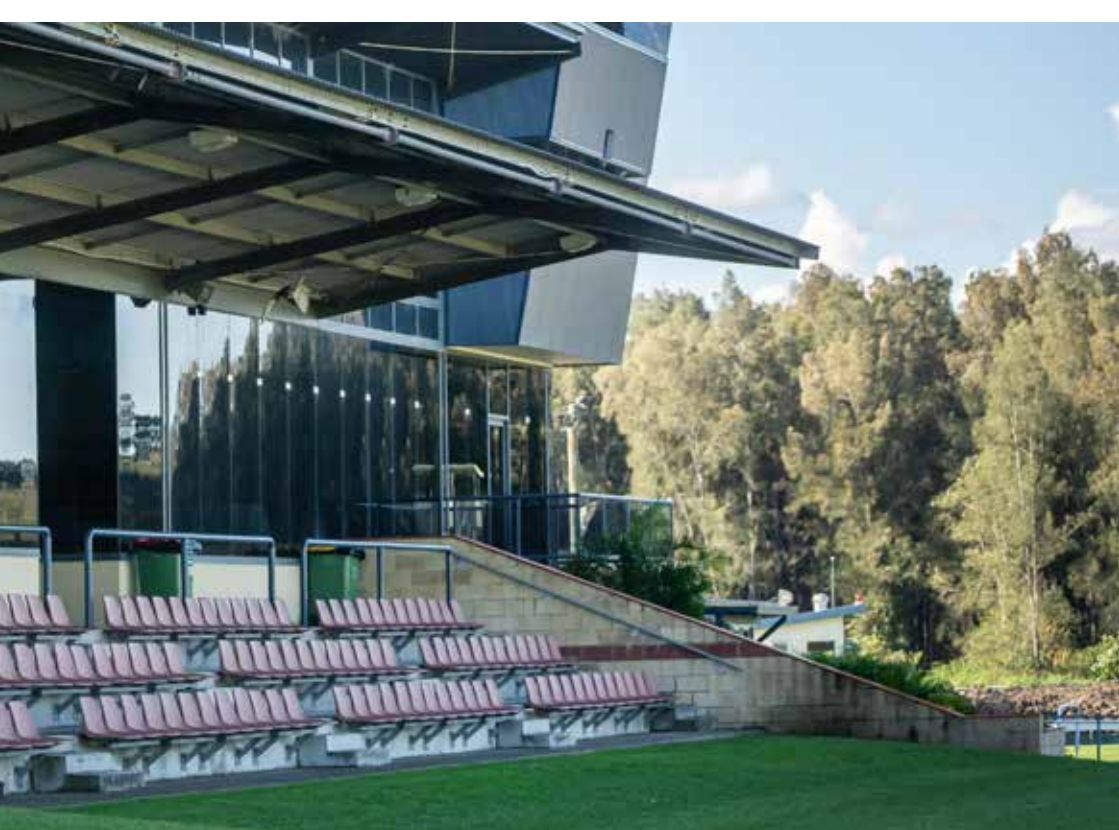
welcome

The Manning Valley Race Club is one of Taree's Premier venues. Uniquely combining the award winning catering department of Club Taree with the flexibility, atmosphere and comfort of the Winning Post Function Centre.

The partnership between Manning Valley Race Club and Club Taree aims to provide a streamlined experience for all functions, whether it be a wedding, a social, corporate or charity event.

All aspects of your function booking and food service will be managed by the Team at Club Taree. The Manning Valley Race Club provide the venue and beverage service.

You will benefit from the most experienced functions team within the Manning Valley, who will ensure that your function aligns with your budget, and exceeds your expectations.



THE WINNING POST

ROOM HIRE: \$600

The Winning Post is one of the Manning Valleys go to function venues.

Its location offers a unique and private experience with all the atmosphere of a Race Club. Overlooking the Taree Race Track your guests will enjoy the opportunity to enjoy one of the Manning Valley's most unique outlooks.

INCLUSIONS

- exclusive use for each client
- a dedicated in room bar
- a smoking break out, should it be required.
- roving microphone and lecturn
- professional support and guidance
- staffing for your event
- venue liason with contractors
- white linen, including table cloths, skirtings and napkins

ADDITIONAL:

Chair covers are available to be hired for your event. Please speak with our Functions Coordinator about options and hire costs.







high tea

price provided on application

SAVOURY

- sundried tomato, pancetta and aged parmesan quiche
- egg and white truffle finger sandwich
- poached chicken, roasted capsicum relish and wild rocket finger sandwich
- smoked salmon, cream cheese and chive blini

SWEET

- passionfruit melting moment
- pecan and mandarin curd pie
- Irish whiskey and chocolate mousse profiterole
- red velvet cupcake
- lemonade scone with whipped butter

canapes

PREMIUM choice of 6 \$38pp | choice of 8 \$48pp

- potato spun prawn with clarified garlic butter and chives
- duck spring roll with hoisin sauce
- smoked salmon, dill pickle mayonnaise, wild rocket and salmon caviar crostini **GFO**
- spiced chicken tenderloin skewers, chimichurri, orange zest **GF**
- roasted pumpkin, goats cheese and balsamic french onion puff tart **GFO**
- sweet potato, chive and crab croquette **GFO**
- snapper, miso aioli, pickled red cabbage, chilli and coleslaw soft shell taco **GFO**
- pulled bourbon BBQ pork slider
- fresh prawn **GF**
- natural oysters **GF**
- dukkah lamb rump, watermelon radish, caramelized onion and wild rocket Turkish finger sandwich

COCKTAIL choice of 6 \$22pp

- tomato, onion and basil bruschetta **GFO**
- vegetarian spring rolls **V**
- cocktail sausage rolls
- mixed choice cocktail pies
- salt and pepper squid **GF**
- cocktail quiches **VO**
- fish goujons
- chicken goujons
- seasoned wedges **V**

platters

- seasonal fruit platter \$60
- selection of cheese, fruits and biscuits \$72
- antipasto platter \$80



classic menu

choose 2 items as alternate drop

entree and main \$45pp | main and dessert \$42pp | three course \$55pp

WEDDING PACKAGES

entree, main and canapes \$58pp | main, dessert and canapes \$55pp
three courses and canapes \$68pp

ENTREE

SMOKED SALMON GF

with lime and paprika aioli, fresh micro herb salad made with mixed herbs and edible flowers

MEDITERRANEAN VEGETABLE TARTLET v

roasted vegetables, camembert cheese tartlet, raspberry vinaigrette, wild rocket

CAESAR SALAD GFO

cos lettuce, smoked bacon, aged parmesan, garlic crouton, poached egg

SPINACH AND BACON SOUP GFO

with toasted focaccia and parmesan crisps

PUMPKIN GNOCCHI v

with baby spinach, caramelised onion cream sauce.

SWEET AND SALTY FRIED SQUID SALAD GF

sugar, paprika, salt, pepper fried squid, watercress, watermelon radish, orange segment salad, sticky balsamic

MAINS

CRISPY SKIN CHICKEN SUPREME GF

sweet chilli and plum glaze, duck fat potatoes, asparagus, black sesame seed garnish

DUKKAH SPICED LAMB RUMP

3 slices of slow roasted lamb rump, cauliflower steak, cauliflower puree, buttered green beans, red wine jus

MACADAMIA CRUSTED SWORDFISH GF

with avocado salsa, on the vine blistered cherry tomatoes, smashed chats, grilled asparagus

CONFIT SALMON FILLET GF

with crispy salmon skin, Asian greens, soy ginger reduction fried capers

CHICKEN ROULADE

rolled with smoked ham cheese and roasted capsicum, potato and chive croquette, broccolini, beurre blanc sauce

CAULIFLOWER AND SWEET ONION TARTELETTE V

caramelised onion jam, cauliflower, black olives, baby spinach, baked in tart shell with parmesan top, served with sweet potato puree and rocket, Spanish onion, blistered cherry tomato salad, olive oil dressing

ROASTED SCOTCH FILLET GF

with potatoes, roast seasoned brussel sprouts, compound butter

SLOW ROASTED PORK LEG GF

with roast pumpkin, potato and sweet potato, steamed seasonal vegetables, apple sauce, crackle crumb, stock gravy

SMOKED BEEF BRISKET GF

with creamy potato mash, buttered broccolini, sweet potato puree, hickory stock gravy

DESSERT

BANOFFEE PIE

caramelised banana, caramel, chantilly cream, shaved chocolate

PINA COLADA SORBET GF

pineapple, coconut, rum, served with berries and charred pineapple

STICKY DATE PUDDING

warm salted butterscotch and brandy sauce, vanilla bean ice cream

MATCHA AND PISTACHIO BAKLAVA

green matcha and pistachio Greek style baklava, rose water syrup

RASPBERRY AND WHITE CHOCOLATE TORTE

with fresh berries, white chocolate shards, double cream



premium menu

choose 2 items as alternate drop
entree and main \$53pp | main and dessert \$50pp | three course \$67pp

WEDDING PACKAGES

entree, main and canapes \$66pp | main, dessert and canapes \$63pp
three courses and canapes \$80pp

ENTREE

ROCKMELON AND PROSCIUTTO BRUSCHETTA GF

rockmelon, prosciutto, crème
fraiche, mint leaves, honey garnish
on toasted sourdough

SPINACH AND RICOTTA RAVIOLI V

triple cheese sauce, caramelised
onion jam

PORK AND SCALLOPS GF

crispy pork belly, seared scallops,
pea and mint puree, candy bacon

VEAL AND MUSHROOM ROULADE GF

mushroom, garlic, sweet potato
puree, baby coriander, reduced dark
ale jus

GARLIC PRAWN RISOTTO GF

garlic prawn, tomato risotto,
prosciutto and blistered vine cherry
tomatoes

MAINS

3 POINT LAMB RACK

herb crusted 3-point lamb rack, potato and sweet potato gratin, mint and pea puree, rosemary and thyme jus

TUNA STEAK GF

char grilled black sesame and white sesame crusted tuna steak, sweet potato rosti, grilled asparagus, preserved lemon and Spanish onion and caper brown butter sauce

WRAPPED CHICKEN BREAST GF

prosciutto wrapped chicken supreme breast, chicken and brandy parfait, wilted baby spinach, orange citrus gel, glazed carrots, seeded mustard and honey reduction

EYE FILLET

char grilled eye fillet, garlic and parmesan Parisian potatoes, buttered broccolini and mushroom bordelaise

PORK LOIN GF

prosciutto wrapped garlic and pesto filled pork loin, duck fat kipfler potatoes, buttered green beans, spiked apple compote

LAMB BELLY

roasted fragrant lamb belly, vitelotte potatoes, buttered bok choy, cauliflower puree, chimichurri sauce

BEETROOT AND GOATS CHEESE SALAD V

roast beets and pumpkin, orange segments, pomegranate, pistachios, radicchio lettuce, goats cheese, passionfruit vinaigrette

DESSERT

PEANUT BUTTER SEMI FREDDO

with chocolate soil, candied peanuts, candied orange slice

ESPRESSO BRULEE

with almond biscotti, pistachio praline, fresh berries

DARK CHOCOLATE MOUSSE TART

chocolate shortbread case, freeze dried raspberry, mascarpone cream, candied pecan

MANGO AND PASSIONFRUIT

PANNA COTTA GFO

with raspberry compote, pink powder, pink lace tuile

STRAWBERRY AND KIWIFRUIT PARFAIT GF

with sugar nest, fresh kiwi garnish

MARGARITA TART

tequila, lime, activated charcoal ice cream, salted lime sugar



buffets

ROAST BUFFET \$44pp

BREADS:

- assorted bread basket

MAINS:

- slow roasted apple and fennel pork leg with apple chutney **GF**
- hickory smoked beef brisket **GF**
- rosemary and balsamic reduction lamb leg **GF**

SIDES:

- roast potato, pumpkin and sweet potato **GF V**
- steamed seasonal vegetables **GF V**
- honey roasted parsnip and carrot **GF V**
- roast brussel sprouts, bacon, shaved French onion and honey mustard **GF**

DESSERTS: CHOOSE 2

- apple berry crumble with dried raspberry crumb **GFO**
- sticky date pudding with salted butterscotch
- chocolate brownie cheesecake
- berry and port trifle with white chocolate mousse
- key lime coconut tart with whipped mascarpone cream



PREMIUM BUFFET \$55pp

BREADS:

- assorted bread basket

MAINS:

- salt, pepper and smoked paprika coated fried squid **GF**
- beer battered flathead with charred corn salsa, shredded beetroot and coriander soft shell taco
- pumpkin, goats cheese and thyme arancini **GF V**
- slow roasted apple and fennel pork leg with apple chutney **GF**
- red wine, rosemary and pickled red cabbage lamb shank **GF**
- basil pesto and toasted almond chicken breast **GF**

SIDES:

- crab, lime and coriander coleslaw **GF**
- tomato, buffalo mozzarella, basil, cracked black pepper and olive oil **GF**
- roast beetroot, sweet potato, feta, candied walnut, balsamic French onion, coriander seed and spinach salad **GF V**

- radicchio, pickled sultana, shaved cucumber, blistered and chilled vine tomato, balled rockmelon **GF V**
- steamed seasonal vegetables with honey mustard dressing **GF V**
- roast potato, pumpkin and sweet potato **GF V**

DESSERTS: CHOOSE 2

- seasonal fruit pavlova with whipped strawberry cream **GF**
- coffee and Baileys mousse tart
- honey and pistachio cheesecake
- raspberry, white chocolate gravel, marscarpone cream mille feuille
- hazelnut and triple chocolate brownie



where to from here?

We would love to host your function. The first thing you will need to do is check availability. We are a popular venue, and dates as a result can often be booked years in advance.

To avoid disappointment confirm your date as soon as possible. On occasion we may be able to hold a date for a short period of time to allow you to fit all the pieces together.

It is a good idea at the time of booking to have a consultation with our Functions Coordinator so that we can explain everything for you, host a site inspection and answer any questions that you may have. We could also show you some photos or give you ideas from functions similar to yours.

terms & conditions

- To confirm your date you will be required to complete a venue booking agreement (which will be issued by our Functions Coordinator on confirmation of a booking) and make payment of the deposit.
- A booking is only regarded as confirmed on the return of a signed booking agreement, and payment of the deposit amount.
- A deposit invoice can be issued if required. This deposit amount will act as credit on your account, and will be taken off the balance amount.
- Any special negotiations must be acknowledged by a Club Taree representative on the Booking Agreement.
- All quotes are exclusive of any future taxes and charges which may be introduced.
- Menus are subject to availability and change.
- Full prepayment is required seven days prior to the event unless credit card arrangements have been authorised by a Club Taree representative.
- Credit applications can be made to Club Taree for post event invoicing for non-government agencies (corporate events only). Government agencies will be invoiced post event.
- A 10% surcharge will apply to all goods and services on Sundays.
- A 15% surcharge will apply to all goods and services on Public Holidays.
- Any loss or damage to Manning Valley Race Club or Club Taree

facilities or equipment caused by the organiser, their guests or their contractors before, during or after the event will be the financial responsibility of the organiser.

- It is the clients responsibility to contact Club Taree with final details, numbers, menus and requirements by the due dates outlined in the booking agreement.
- No food or beverage can be brought into Manning Valley Race Club.
- Beverage service provided by Manning Valley Race Club
- Manning Valley Race Club enforces the requirements of the Responsible Service of Alcohol.
- Manning Valley Race Club enforces the guidelines set out in their House policy.
- Security requirements will be at the clients request.

contact us

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