



EVENTS AT CAULFIELD

University Packages 2010

ENTRÉE

Selection of **one** item

MAIN

Selection of **two** items alternating

DESSERT

Selection of **one** item

THE FINALÉ

Freshly brewed coffee and tea
served with chocolates



Valid until 31st December 2010
Menus subject to change



STANDARD PACKAGE **\$57.00 PER PERSON**

THREE COURSES AND FINALE

- ≈ All beverages on consumption or a cash bar basis (or unavailable)
- ≈ Cash Bar – No table service or additional service charge of \$6.00 per person applies should you require table service

SUPERIOR PACKAGE **\$63.00 PER PERSON**

THREE COURSES AND FINALE INCLUDING SOFT DRINK

- ≈ Soft drink replenished at the table
- ≈ All alcoholic beverages on consumption or a cash bar basis (or unavailable)
- No table service of alcohol or additional service charge of \$6.00 per person applies should you require table service

DELUXE PACKAGE **\$92.00 PER PERSON**

THREE COURSES AND FINALE INCLUDING FULL BEVERAGE PACKAGE

- ≈ Spirits on consumption or a cash bar basis (or unavailable)
- ≈ Beverage service to tables included

FULL BEVERAGE PACKAGE

Served for 5 hour duration

Angas Brut Sparkling
Five Furlong Sauvignon Blanc
Five Furlong Cabernet Shiraz
Carlton Draught 800ml
Fosters Light Ice 800ml
Soft Drink, Mineral Water and Orange Juice

DECORATIONS PROVIDED COMPLIMENTARY

Paper Napkins may be folded into the white linen napkins. One or two colours may be selected - please discuss available colours with your Event Coordinator.

COMPLIMENTARY CAR PARKING

Caulfield and Sandown Racecourses provide complimentary onsite car parking for all events



ENTRÉE – PLEASE SELECT **ONE** ITEM TO BE SERVED:

Seared lamb tenderloin with crushed potato and chive salad, grilled artichoke, vine ripened tomato and hazelnut dressing

Salt and peppered calamari served on wild rocket citrus salad with micro herbs and a remoulade sauce

Sweet potato and leek frittata with spinach lavoche, semi roasted tomato, asparagus, mesculin and shaved parmesan

Antipasto plate served to each table (2 platters per table)

A selection of marinated and grilled vegetables, sliced cured meats, feta, olives, vegetable fritatta and grissini sticks

MAIN – PLEASE SELECT **TWO** ITEMS TO BE SERVED ALTERNATELY:

Mediterranean chicken fillet with feta, sundried tomato and olives served with a lemon thyme and pea risotto, pimento jus and micro salad

Char grilled sirloin of beef served on gratin potatoes with an onion marmalade and mushroom sauce

Marinated lamb rump served on herb mash with tomato chutney, natural jus and gaufrettes

≈ Bowls of mixed seasonal vegetables served to the table



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DESSERT – PLEASE SELECT **ONE** ITEM TO BE SERVED:

Lemon meringue pie served with glazed berries and Chantilly cream

Flourless chocolate cake smothered in chocolate sauce served with strawberries and whipped cream

Chef's dessert platter served to each table

Mini jam roll, Turkish delight with baklava and petit fruit tart.

THE FINALE

Freshly brewed coffee and tea served with chocolates

