

Race Day Package







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TWO COURSE

OPTION 1:

PER PERSON / 107

Entrance into the racecourse

Two-course luncheon (set entrée & set main)

Cash bar (minimum spend applies)

OPTION 2:

PER PERSON / 162

Entrance into the racecourse

Two-course luncheon + afternoon tea (set entrée & set main)

Five-hour premium beverage package

THREE COURSE

OPTION 1:

PER PERSON / 112

Entrance into the racecourse

Three-course luncheon (set entrée, set main & dessert)

Cash bar (minimum spend applies)

OPTION 2:

PER PERSON / 172

/ 10 pp

Entrance into the racecourse

Three-course luncheon (set entrée, set main & dessert)

Five-hour premium beverage package

UPGRADES AND ADD ONS:

ALTERNATE DROP (MAIN) / 6 pp CHOICE MENU (MAIN)

ALTERNATE DROP /5 pp CHOICEMENU (ENTREE OR DESSERT) /7 pp

(ENTRÉE OR DESSERT)

All menus include a selection of freshly ground coffee and tea to finish

Minimum of 40 guests required to book these packages.

Feature Race Days incur an additional charge. Separate pricing applies for Melbourne Cup Day & Adelaide Cup Day. Please speak to our sales team.





ENTRÉE

44-degree salmon, cranberry almond crunch, avocado cream

Yuzu kosho prawns, yoghurt, cucumber, furikake rice, dill & shiso oil

Togarashi Tuna, nashi pear, avocado mousse, black rice puff, miso caramel

Dong Po pork belly, soy-pickled egg, ginger-glazed daikon, garlic choy sum

Crumbed Goat Rendang, fermented chilli, coconut yoghurt

Duck Breast, beetroot, parfait, pistachio, vincotto jelly

Lamb shoulder Barbacoa style, pumpkin seed salsa, cilantro garlic sauce

Potato Gnocchi, mushrooms, truffled cream cheese, basil

Pumpkin & Fetta Rotolo, toasted pine nuts, fried sage

MAIN

Pan-roasted barramundi, curry leaf marinade, lentil dhal, greens, garlic, coconut oil

Vadouvan spiced barramundi, cauliflower puree, semolina gnocchi, zucchini noodles, poppy seeds

Pan roasted salmon, black polenta, cherry tomato, grilled leek gremolata

Pan roasted chicken breast, yellow curry sweet potato gratin, green mango salad, coconut lime sauce

Harissa chicken roulade, couscous, charred carrot, grilled zucchini, mint yoghurt, toasted almond dukkah

Pan roasted duck breast, duck & smoked provolone arancini, beetroot pomegranate salad, date labneh

Beef fillet, sour cream and chive mash, parsnip chips, warm silver beet & roasted shallot salad

Beef fillet, crispy chilli potatoes, charred broccolini, sesame dressing, roasted peanuts, coriander

Roasted lamb rump, stracciatella polenta, cuminroasted red peppers, green beans, za'atar salsa Verde

DESSERTS

Lemon poppyseed cake, mandarin sorbet

White chocolate blondie, raspberry

Sticky date pudding, rum butterscotch sauce, vanilla bean ice-cream

Dark chocolate, pistachio, Turkish delight tart

Panacotta, black forest, chocolate crumble

Amaretto sour cheesecake, lemon curd

Selection of SA cheese, grapes, quince, lavosh

Sample menus subject to change. Menus can be tailored to dietaries.







Whether you're hosting 30 or 1,000 guests, we have the space to suit your needs and the cocktail packages to impress.

OPTION 1:

PER PERSON / 107

Entrance into the racecourse

Roving cocktail menu

Morphettville and interstate racing displayed on TVs

Cash bar (minimum spend applies)

OPTION 2:

PER PERSON / 162

Entrance into the racecourse

Roving cocktail menu

Morphettville and interstate racing displayed on TVs

Five-hour premium beverage package

COLD CANAPÉS

Stracciatella, and fig chutney profiterole

Cured salmon, cucumber, dicon nori roll

Chilli prawns, mango, cassava

Beef tataki, onion ponzu, garlic chips

Rare roasted beef fillet, blue chesse, pear

HOT CANAPÉS

Lamb kofta bites, harissa, yoghurt, pomegranate

Pork apple sage sausage roll, bloody mary tomato sauce

Village baker beef pie, Morphettville mustard

Tempura prawn, avocado ranch dressing

Truffled mac & cheese bites, tomato relish

Piri piri salted squid, ranch dressing

Minimum of 30 guests required to book these packages.

Feature Race Days incur an additional charge. Separate pricing applies for Melbourne Cup Day & Adelaide Cup Day.



PER PERSON

/ 197

Entrance into the racecourse

Private suite with dedicated attendant

Five-hour deluxe beverage package

Grazing cocktail menu

Minimum 10 guests, up to 24 max.

Suites available for groups of 10 with select suites fitting up to 24.

For exact capacities, please contact our sales team.

Feature Race Days incur an additional charge. Separate pricing applies for Melbourne Cup Day & Adelaide Cup Day.

ON ARRIVAL

Sourdough, Rio Vista olive oil, dukkah

Barossa small goods, pickles, SA olives, beetroot relish

SECOND COURSE

The Village Baker beef and potato pie
Pork fennel sausage roll
Vegan pumpkin spinach chickpea roll
Assorted condiments

FIRST COURSE

Middle Eastern lamb shoulder, Fleurieu honey

Mini Angus cheese sliders, house pickles, burger sauce

Piri piri salted chips, garlic mayo

DESSERT

Assorted profiteroles

Selection of cheeses, blue, brie, cheddar, lavosh, grapes





PER PERSON / 142

Entrance into the racecourse

Cocktail menu

Morphettville and interstate racing displayed on TVs

Four-hour classic beverage package

Minimum of 30 guests required to book this package, not available on Feature Race Days.

Sample menus subject to change. Menus can be tailored to dietaries.

ON ARRIVAL

Sourdough, Rio Vista olive oil, dukkah

Barossa small goods, pickles, SA olives, beetroot relish

SECOND COURSE

Mini Angus cheese sliders, house pickles, burger sauce

Pork fennel sausage roll

Piri piri salted chips, garlic mayo

FIRST COURSE

Chipoltle lamb skwers, avocado, pickled red onion, soft tortillas

Tempura prawns, ranch dressing

Vegetable samosas, mint yoghurt

TO FINISH

Selection of cheeses, blue, brie, cheddar, lavosh, grapes





Beverage Packages

CLASSIC PACKAGE

4 HOUR **/46 pp** 5 HOUR **/50 pp**

INCLUSIONS

soft drinks, juice

Reschke 'R-Series' Sparkling
H By Haselgrove Sauvignon Blanc
Grant Burge 'Benchmark' Pinot Gris
Sfera Rose
Reschke 'Bull Trader' Shiraz
Grant Burge 'Benchmark' Merlot
Heineken O.O
Hahn Super Dry 3.5%
Hahn Super Dry
5 Seeds Crisp
Selection of Coca Cola.

PREMIUM PACKAGE

4 HOUR /55 pp 5 HOUR /59 pp

INCLUSIONS

Richard Hamilton 'Long Stem'
Sparkling
Claymore 'Walk This Way'
Riesling
Cape Barren 'Native Goose'
Sauvignon Blanc
Days Of Rose
St Hallett 'Black Clay' Shiraz
Schild Estate GSM
Heineken 0.0
Stone & Wood 3.5%
Hahn Super Dry

Stone & Wood Pacific Ale

Selection of Coca Cola,

soft drinks, juice

James Squire Orchard Crush

DELUXE PACKAGE

4 HOUR **/63 pp** 5 HOUR **/71 pp**

INCLUSIONS

K1 Sparkling NV
Petaluma 'White Label'
Sauvignon Blanc
Pike & Joyce 'Beurre Bosc' Pinot
Gris
St Hallett Rose
Cape Barren 'Old Vine' Shiraz
Ulithorne 'Meracus' Grenache
Heineken 0.0
Hahn Super Dry 3.5%
Hahn Super Dry
Stone & Wood Pacific Ale
Heineken
Kirin Ichiban
James Squire Orchard Crush

Selection of Coca Cola, soft drinks, juice

RTD PACKAGE

4 HOUR **/40 pp** 5 HOUR **/43 pp**

INCLUSIONS

Canadian Club & Dry
Jim Beam & Cola
Gordons Pink Gin Soda
White Claw Hard Seltzer
Kirin Hyoketsu 4% Lemon

^{*}Please note, beverage packages are subject to change.





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