



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Wedding Package



Welcome

Your wedding is the most meaningful life event you will ever plan. It's also the event where precious memories are made.

At Clifford Park Racecourse, we can provide the ideal wedding venue for both your ceremony and reception. Whether you dream of hosting a grand formal evening event or a small intimate gathering, Clifford Park's wedding packages can be tailored to meet your every need.

So, book the date and let your imagination take over at Clifford Park, Toowoomba's most unique wedding venue.

For more information please contact Clifford Park on (07) 4634 6066 or functions@cliffordpark.com.au





Clive Berghofer Grande Atrium

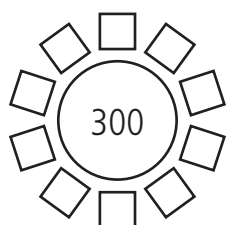
Our newest and brightest jewel in the crown, the Clive Berghofer Grande Atrium is the largest function space at Clifford Park, situated right next to the home straight.

Carpeted and air-conditioned throughout, the Atrium boasts a private bar, state-of-the-art built-in audio and visual equipment, Tote facilities and access to our stunning outdoor Audi Centre Terraces. This unique and versatile venue is the perfect place for those looking to impress at your once-in-a-lifetime grand event.

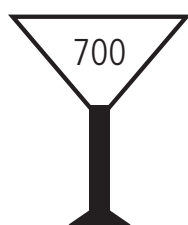
Minimum 120 people

Room hire is priced per person and includes:

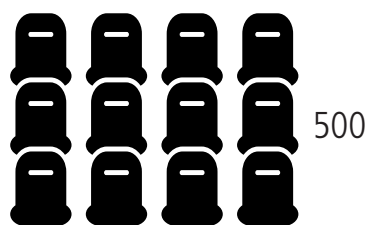
- White Linen Tablecloths
- Tea/coffee station
- All day room access



Banquet



Cocktail



Theatre

Note: Seating capacities depend on staging requirements and menu choices.

Recommended menus: Set Menu, Canapés.

Deposit: \$600.



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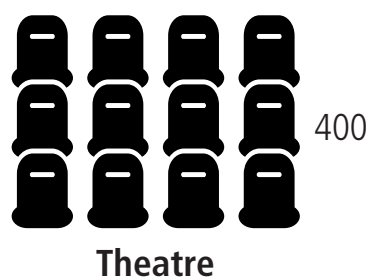
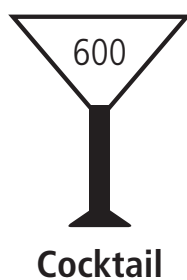
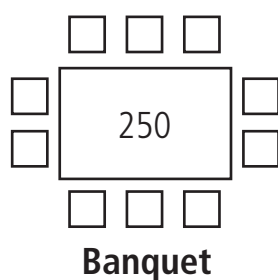
Neil Mansell Entertainment Auditorium

The Neil Mansell Entertainment Auditorium is one of Clifford Park's larger function spaces, centrally located between the saddling enclosure and the UBET Betting ring. The space has Tote facilities, built-in audio/visual, is air-conditioned and boasts a private bar and stage. The perfect place to begin making memories of your special day.

Minimum 100 people

Room hire is priced per person and includes:

- White Linen Tablecloths
- Tea/coffee station
- All day room access



Note: Seating capacities depend on staging requirements and menu choices.

Recommended menus: Set Menu, Canapés.

Deposit: \$500.



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Dalrello Deck

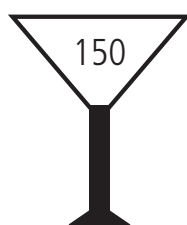
Named after one of Clifford Park's renowned gallopers, Dalrello, this function space boasts impressive views of the saddling enclosure and home straight.

Experience the uninterrupted view of all the racing action as the jockeys mount their horses, compete for the winner's purse and return to scale post-race. Perfect for the more 'intimate' wedding, this function space is the perfect spot for drinks and canapés overlooking the stunning course and watch the sun set over Clifford Park.

Minimum 50 people

Room hire is priced per person and includes:

- White Linen Tablecloths
- Tea/coffee station
- All day room access



Cocktail

Layout and Numbers for Dalrello:

Please be aware that the Dalrello Deck is only suitable for 'Cocktail & Canapé' style weddings.

Deposit: \$400.



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Menu Choices



**Menus are subject to change due
to availability of fresh produce.**

Canapé Selections

\$5 each or choose 5 for \$20 per person

HOT

- Grilled Kransky in a spiced tomato sauce, wrapped in wonton pastry & served on a spick (3 per serve)
- Grilled double cream Brie & baby beetroot tartlet w/- aged balsamic dressing (3 per serve)
- Roasted Girgar butter mushrooms w/- smoked bacon & parmesan (2 per serve)
- Grilled Gypsy ham & Camembert cheese on Lavosh w/- cranberry sauce (1.5 per serve)
- Mini sesame-crumbed chicken skewer w/- sweet chilli mayonnaise (2 per serve)
- Crumbed crab claws w/- Thai lime dipping sauce (2 per serve)
- Semi-dried tomato & bacon Arancini w/- house Aioli (2 per serve)

COLD

- Smoked salmon on rye w/- dill mayonnaise (1 per serve)
- Caprese skewer – cherry tomato & Bocconcini w/- basil (3 per serve)
- Creamy chevre on garlic crostini w/- avocado, pistachio nut & drizzled in fresh honey (1.5 per serve)
- Tasmanian Pacific oysters w/- lemon spritz (1 per serve)
- Fresh fig & raspberry tartlet w/- crème fraiche (1 per serve)
- Smoked chicken & aioli boat w/- tomato concasse & parsley (2 per serve)

PETIT FOURS

- Selection of assorted profiteroles (1.5 per serve)
- Shots of mango, Kahlua cream & chocolate wafer straws (2 per serve)
- Petit custard eclair (2 per serve)
- Strawberry & cream tartlet (2 per serve)
- Petit fruit skewers (3 per serve)

Available in all function spaces.

Accompanied Charcuterie Table

\$12 per person

Charcuterie (/r ku t ri/ or /r ku t ri/; northern French: [a kyt i] or southern French: [a kyt i], from chair "meat" and cuit "cooked") is the branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines, pâtés, and confit.

MEATS INCLUDE

- Gypsy ham
- Smoked free range chicken
- Beef kulen
- Pork coppa
- Mild Czubay
- Italian salami
- Smoked leberwurst
- Cheese kransky
- Sopresso
- Strassbourg

ACCOMPANIMENTS INCLUDE

- Stuffed green olives
- Kalamata olives
- Semi-dried tomatoes
- Marinated mushrooms
- Artichokes
- Hommus
- Beetroot dip
- Avocado dip
- King Island blue cheese
- Camembert cheese
- Brie cheese
- Mersey Valley aged cheddar
- Strawberries
- Grapes
- Water crackers
- Lavosh cracker
- Gluten free crackers
- Grissini sticks



Alternate Drop Menu

2 courses \$55

3 courses \$65

Entrées

- Fresh crab in a creamy bechamel lasagne w/- English spinach & finished with a shellfish bisque & sweet potato gaufrettes
- Grazing plate of continental cured meats, Australian cheeses, seasonal fruit, house dips, assorted crackers & breads
- Grilled chicken risotto w/- roasted pine nuts, house dried tomato, baby spinach & shaved Reggiano cheese
- Mandarin lamb cutlet w/- parmesan polenta chips, rocket & pear salad with a roasted bell pepper sauce
- Roasted quail & betel leaf, red onion, peanut, ginger, lime & roasted coconut salad. Finished w/- a smoked paprika dressing
- Braised pork spare ribs, sweet potato chips & a smokey BBQ rum sauce

Mains

- Seared chicken breast woven with bacon & pocketed w/- lavender Brie on a creamy truffle polenta sourdough crostini & finished with a roasted apricot yoghurt
- Dried tomato-crust lamb rack (3 pin) w/- ricotta & rosemary on a roasted garlic-artichoke potato mash finished with a rosemary jus
- Pistachio Dukkha-crust lamb rump w/- roasted sweet potato – quinoa salad & rosemary jus
- Char sui pork cutlet w/- beurre bosc pear basket of camembert & gypsy ham, a spec mash & creamed rose champagne jus
- Sesame-crust, crisp-skinned Atlantic Salmon w/- scallion, Scampi & Girgar butter mash, broccolini & Thai lime dressing

Steak Choices for Mains

- T-Bone 250gm
- Rump 300gm
- All steaks served w/- vegetable filo stack, pommes dauphine & port jus
- Rib Fillet 250gm (add \$10pp)
- Eye Fillet 250gm (add \$12pp)

Desserts

- Classic house-baked apple pie w/- cinnamon cream & vanilla bean ice-cream
- Baked mango cheesecake w/- vanilla bean anglaise & strawberry ice-cream
- Classic semi-freddo on a shortbread biscuit w/- honeycomb rocks & caramel sauce
- Sinfully rich chocolate tart w/- hazelnut praline & peanut butter ice-cream
- Individual pavlova w/- fresh fruits, Chantilly cream, peach & mango coulis & raspberry sorbet



BBQ Menu

Workman's BBQ (starting from \$35 per person)

- Beef or pork sausage (1)
- Honey garlic chicken skewer (1)
- Beef burger patty (1)
- Fried onions
- Sliced tomato, lettuce, beetroot and cheese
- Fresh bread rolls and butter
- Coleslaw

Gourmet BBQ (starting from \$49 per person)

- Beef or pork sausage (1)
- 150G rib fillet (1)
- Burger patty (1)
- Beef or chicken skewer (1)
- Caramelised onion
- Sliced tomato, lettuce, beetroot and cheese
- Coleslaw
- Potato salad
- Pasta salad
- Burger bun (1)

BBQ Additions

- Garlic prawns (1) **\$2 per person**
- Lamb cutlet (1) **\$6 per person**
- Rasher of bacon (1) **\$3 per person**
- Corn cob (1) **\$2 per person**

BBQ served buffet style.

Available in all function spaces.



Terms and Conditions

TENTATIVE BOOKINGS

A tentative booking will be held for a period of seven (7) days only. If another enquiry is made for the tentative booking date within the seven (7) days, we will endeavour to call you and offer you first choice.

CONFIRMATION/DEPOSIT

A deposit of \$600 is required for the Clive Berghofer Grande Atrium. A deposit of \$500 is required for the Neil Mansell Entertainment Auditorium. A deposit of \$400 is required for the Dalrello Deck. Deposits are required to secure your booking. Cheques to be made payable to "Toowoomba Turf Club Inc". This amount will be credited to a master account in your name and will be refunded on your final bill. Please note that the deposit is not the total room hire fee. TTC operates on a "cost-per-person-price" depending on the number of people attending and the menu of choice. On receipt of the deposit, your event will be confirmed. All catering details must be confirmed seven (7) days prior to the function.

CANCELLATION / DATE TRANSFER OF FUNCTION

In the event of a function cancelling or moving dates, the following terms are applicable;

1. All cancellations and transfers must be made in writing (letter / email)
2. Where notification is provided in writing one month prior to the date of the function, a full refund of the booking deposit will be made. Cancellations made less than this time will forfeit all rights to any refund. The same applies to the transfer of your function from one date to another.
3. For cancellation or transfer within 30 days of the proposed event date the cancellation fee will be 50% of the estimated value of your total bill.
5. For cancellation or transfer within seven (7) days of the proposed event date the cancellation fee will be 100% of the estimated full value of your event.

A GUARANTEED FINAL NUMBER

A guaranteed final number of guests attending the function is required five (5) working days prior to the commencement of the function. This is the minimum number of guests for which you will be charged whether or not they attend the function.

VENUE ACCESS/SET UP TIMES

Access to the venue to set up for your function must be advised and pre-arranged through the Clifford Park Racecourse, as the venue is not accessible without prior notice. Depending on availability, you may be able to set up / decorate on the Thursday and Friday prior to your function, between the hours of 8.30am and 3.00pm only. Access to the venue is available from 10.00am on the day of your event. Collection of all goods including gifts, flowers, decorations and hire goods following the event must be done by the following business day. Please note Clifford Park Racecourse is closed on a Sunday.

FOOD & BEVERAGE POLICY

Food MAY NOT be purchased from any external source or provided by you and brought onto the premises. If any outside food is brought on premises, management reserves the right to charge in accordance to the menu prices. Any food not consumed remains the property of Clifford Park.

A celebratory cake is an exception. BYO cakes avoid a cakeage fee if the cake is cut and served by you. Clifford Park can cut and serve your cake for a cakeage fee of \$2.50 per person. Beverages MAY NOT be purchased from any external source and brought onto the premises. Beverages are charged on consumption basis with a cash bar and/or bar tab facilities available. Clifford Park Racecourse is committed to and abides by the responsible service of alcohol. Any minor who is seen to be in possession or provided with alcohol will be requested to leave the Course immediately with their parent or guardian, as well as the person who has provided the alcohol. If a minor is found with any kind of alcoholic beverage, your function will STOP immediately. Our bar will serve last drinks half an hour prior to the end of your function.

LOSS, DAMAGE & RISK

Loss or damage to the property, carpet, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function, will be the financial responsibility of the organiser, and an appropriate charge will apply. We do not permit anything to be attached to our walls or ceiling without written consent.

ENTERTAINMENT/SPEAKERS

Management reserves the right to control the quality, style and volume of entertainment booked. Volume must not exceed 80 decibels and will be monitored. DJs, Bands & Jukeboxes are welcome, however, we ask that you seek written permission should you wish to book a band as the noise level may impact on other bookings within the venue and, therefore, permission must be sought.

EXHIBITIONS/DISPLAYS

To maintain the high standard and condition of our rooms for future exhibitors and displays, no items are to be attached, pinned or glued to the wall or ceiling surfaces in any pre-function or function rooms without our prior approval. If damage to our property occurs resulting directly from displays or deliveries, a repair or replacement fee will be charged. General linen usage is included in your room hire fee, however if extra tables are required for display then a \$5.00 fee per cloth will apply.

INSURANCE

Management will take all responsible care to protect the property of its guests but accepts no responsibility for the loss, damage or theft of merchandise or other property in the premises, prior to, during or after the function. We recommend organisers take out their own liability insurance. Our document regarding evacuation procedures in case of emergency is available on request.

MENU VARIATION/PRICE VARIATIONS

Whilst every possible effort is taken to maintain menus and prices, these are subject to change at Management's discretion up to one (1) month prior to function. A 15% surcharge will apply to food and beverages on any function conducted on a gazetted Public Holiday.

Booking Form



Contact Name:

Bride: Groom:

Postal Address: Postcode:

Telephone: Mobile:

Email:

Date of Function:

Time of Function: (am/pm) to (am/pm)

RECEPTION SPACES	DEPOSIT	PRELIMINARY #
<input type="checkbox"/> Clive Berghofer Grande Atrium	\$600	
<input type="checkbox"/> Neil Mansell Entertainment Auditorium	\$500	
<input type="checkbox"/> Dalrello Deck	\$400	

Tickets will only be sent out after full payment has been received.

Bookings subject to availability and will be confirmed by Clifford Park.

Payment method: ☐ Cash ☐ Cheque ☐ Bankcard ☐ Visa ☐ Mastercard

Card Details: Name on Credit Card

Card Number:

Expiry Date: / Signature:

Please fax this form back to Clifford Park on (07) 4633 1256

Email to functions@cliffordpark.com.au

Mail to PO Box 6037 Toowoomba West QLD 4350

For Further Information or to make a booking please contact:

Clifford Park Administration

Phone: (07) 4634 6066 **Email:** functions@cliffordpark.com.au

Web: www.cliffordpark.com.au

☐ I have read and understand Clifford Park's Terms and Conditions.

Signed:



Follow us on social media

