



CHRISTMAS AT FANNIE BAY

Darwin Racing

2011

Welcome to the Fannie Bay Racecourse Function Centre.

We offer the perfect Christmas Party venue with a range of exquisitely appointed rooms, along with guaranteed privacy, ease of parking, the finest cuisine and professional, friendly staff. We will endeavour to make this Christmas one to remember.

Choose a venue from a range of rooms to cater for any size group. All of our function rooms offer air-conditioned comfort and stunning views of our grounds.

If you have any special requirements please let us know and we will tailor a package especially for you. Please take time to browse over our extensive food and beverage packages, and then contact our Sales Team to arrange a personalised tour of the facilities and grounds.

The Fannie Bay Racecourse Function Centre is one of Darwin's most popular Christmas Party venues, so put your mind at ease this Christmas and let us professionally co-ordinate your special end of year event.

Darwin Turf Club
Fannie Bay Racecourse
P: 8923 4222
F: 8923 4233

CHRISTMAS MENU PACKAGES

**\$25.00 per person (Minimum of 30 guests)
8 items off the finger food menu - 2 hour continuously**

**\$45.00 per person (Minimum of 40 guests)
Includes the supply of Christmas decorations and bon-bon's
3 items from the finger food menu on arrival
2 items from the hot buffet menu
3 items from the cold buffet menu
2 dessert choices
Tea and coffee with after dinner mints**

**\$55.00 per person (Minimum of 40 guests)
Includes the supply of Christmas decorations and bon-bon's
4 items from the finger food menu on arrival
3 items from the hot buffet menu
4 items from cold buffet menu
3 dessert choices
Tea and coffee with after dinner mints**

**Additional option of \$15.00 per person
1 choice from the seafood buffet menu**

Finger food options

COLD

- Apple & aubergine salsa with pistachio preline & balsamic drizzle
- Thai coconut pancakes with mango and lime cream filling
- Mushroom & goat cheese ragout
- Smoked salmon roulade with dill and cream cheese on crispy baguette
- Turkey, Brie and roasted pepper stackers
- Almond bread with Camembert cheese and fresh strawberries
- Assorted sushi rolls
- Fresh fruit brochette with Christmas cherries

HOT

- Dates stuffed with Christmas almonds & wrapped in bacon
- Sicilian pizza pinwheel
- Cantonese chicken matchsticks
- Salt and Pepper squid with mint and lemon yoghurt
- Tandori lamb puffs
- Mini quiches (feta, spinach, mushroom and cherry tomato)
- Tempura barramundi goujons
- Mini bacon and egg pies
- Italian home style meatballs

Hot Buffet options

All meals are served with a selection of roasted seasonal vegetables & fresh bread rolls

- Honey glazed ham on the bone with caramelized pineapple and port wine glaze
- Roasted turkey roulade with traditional stuffing
- Roasted porterhouse of beef cooked with mustard and cracked black pepper and served with Yorkshire pudding and red wine jus
- Boned, rolled and roasted pork loin stuffed with prunes and caramelized leek and served with apple sauce
- Crispy skinned lemon scented spatchcock pieces served with baby spinach leaves with a hint of lemon & nutmeg
- Vegetable frittata with layers of grilled egg plant, red peppers, zucchini, Swiss mushroom and spinach
- Lemon & macadamia nut crusted barramundi fillet with lemon butter
- Oregano and cumin glazed lamb leg boned, rolled and served with mint jelly

Cold Buffet options

- Tossed garden salad with tomato, cucumber, spanish onion and egg
- Marinated button mushrooms, artichoke and fresh oregano salad
- Baby beetroot and green bean salad with caraway seeds and ginger
- Baby potato and egg salad topped with chives and fried shallots
- Orange, spanish onion and spinach salad
- Fresh fruit platter of honeydew, watermelon, pineapple, rockmelon, grapes, passionfruit, strawberries and cherries
- Platter of mixed char-grilled vegetables caramelized in the oven with balsamic vinegar
- Penne pasta with smoked chicken, mushroom, tarragon, sun dried tomato and crème fraiche

Seafood Buffet options

- Oyster Louisiana with sour cream, caviar and smoked salmon
- Cooked king prawn tower with lemon and seafood sauce
- Whole cooked scampi with lemon and mango salsa
- Platter of NZ mussels with a Thai vinaigrette

Dessert Buffet Menu

- Mince pies with whipped custard cream
- Christmas puddings served with brandy sauce
- Sherry trifle
- Raspberry cheesecake
- Pecan pie
- Chocolate malt cake
- Flourless orange & almond cake
- Apple Crumble
- Selection of Australian cheeses garnished with tropical fruit & crackers
- Fresh fruit platter of honeydew, watermelon, pineapple, rockmelon, grapes, passionfruit, strawberries and cherries



Beverage Packages

Standard Package

Carlton Draught, VB, Melbourne, Carlton Mid, Pure Blonde Naked, Cascade Light, Wolf Blass Bilyara Shiraz, Wolf Blass Bilyara White Wine: Sauvignon Blanc, Wolf Blass Bilyara Chardonnay, Yellowglen Pink & Yellow

2 hours	\$35.00 per person
3 hours	\$40.00 per person
4 hours	\$45.00 per person
5 hours	\$50.00 per person

Deluxe Package

Crown Lager, Carlton Dry, Carlton Draught, Pure Blonde, VB, Melbourne, Carlton Mid, Pure Blonde Naked, Cascade Light, Wolf Blass Red Label Merlot, Wolf Blass Red Label Sauvignon Blanc, Wolf Blass Yellow Label Chardonnay, Yellowglen Pearle

2 hours	\$40.00 per person
3 hours	\$45.00 per person
4 hours	\$50.00 per person
5 hours	\$55.00 per person

Premium Package

Corona, Carlton Dry & Fusion & Natural, Crown Lager, Carlton Dry, Carlton Draught, Pure Blonde, VB, Melbourne, Carlton Mid, Pure Blonde Naked, Cascade Light, Secret Stone Sauvignon Blanc, Pepperjack Shiraz, Yellowglen Pearle

2 hours	\$45.00 per person
3 hours	\$50.00 per person
4 hours	\$55.00 per person
5 hours	\$60.00 per person

- All packages include a variety of Schweppes soft drinks
- Spirits are not included in beverage packages, they are available for cash sales or can be sold on consumption with a TAB
- The above packages are subject to availability and may change in product and price.



Beverages

Beers

Full Strength:	Carlton Draught	\$6.00
	Pure Blonde	\$6.00
	VB	\$6.00
	Melbourne Bitter	\$6.00
	Carlton Natural	\$6.00
	Carlton Dry Fusion Lime	\$6.00
	Carlton Dry	\$6.00
	Corona Extra	\$7.00
	Crown Lager	\$6.50
	Mid Strength:	Carlton Mid
	Pure Blonde Naked	\$5.00
	Crown Gold	\$5.00
Light:	Cascade Premium Light	\$4.50
	Fosters Light Ice	\$4.50

Other Beverages

Strongbow Cider	\$6.00
Smirnoff Ice Red	\$8.00
Black Douglas Scotch & Cola	\$8.00
Black Douglas Scotch & Dry	\$8.00
Cougar Bourbon & Cola	\$8.00
Cougar Bourbon & Dry	\$8.00
Full Spirit & Mix (Most basic spirits available)	\$6.50
Orange Juice	\$3.00
Soft Drinks	\$2.50

White Wine

2009 Wolf Blass Yellow Label Chardonnay	\$32	
2009 Wolf Blass Bilyara Chardonnay	\$25	\$6 glass
2009 Secret Stone Sauvignon Blanc	\$39	\$9 glass
Wolf Blass Bilyara Sauvignon Blanc	\$25	\$6 glass
2009 Wolf Blass Red Labe SSB	\$30	\$7 glass
2008 Secret Stone Pinot Gris	\$39	

Red Wine

2009 Wolf Blass Bilyara Shiraz	\$25	\$6 glass
2008 Ingoldby Cabernet Sauvignon	\$34	
2009 Wolf Blass Red Label Cabernet Merlot	\$30	
2009 Wolf Blass Yellow Label Pinot Noir	\$32	
2008 Pepperjack Shiraz	\$39	
2008 Wynns Coonawarra Estate 'The Galbles' Cabernet Shiraz	\$36	

Sparkling Wine

Yellowglen Yellow / Pink Piccolo	\$8	
Wolf Blass Bilyara Sparkling Brut NV	\$25	\$6 glass
Pink by Yellowglen 750ml	\$28	\$7 glass
Yellow by Yellowglen 750ml	\$28	\$7 glass
Yellowglen Perle Vintage	\$39	
Les Petites PNC (French)	\$50	
Seppelt Salinger Sparking 2006	\$60	

*The beverage list
is subject to
availability and
may change in
product and price*



Venue Information & Venue Hire

Ted D'Ambrosio Lounge - \$500.00

Seating for 160 guests
Full length bar
Dance Floor

Ventilago – \$500.00

Seating for 110 guests
Fabulous views over the grounds of the racecourse

Brinney Lounge - \$500.00

Seating for 110 guests
Fabulous views over the grounds of the racecourse

Wood Lounge - \$300.00

Seating for 40 guests
Fabulous views over the grounds of the racecourse

Members Club House - \$400.00

Seating for 80 guests inside
Seating for 80 guest Al Fresco on the Verandah

Committee Room - \$300.00

Seating for 50 guests
Cocktail style for 80 guests

Schweppes Pavilion – POA

1250m²
Seating for 800 guests
Cocktail 1200 guests
60 booths for Trade Expo

- Please surcharge of \$150.00 applies on Public Holiday and Sunday's