

Riccarton Park Racecourse

# Hospitality Suite Menus

May 2019 - Oct 2019



## Information, Package Options & Beverages

Enjoy your own hospitality suite, offering the best views on course with everything you need to entertain your social club, friends, clients & colleagues.

### YOUR SUITE PACKAGE INCLUDES:

- Access to the members' stand facilities
- Private suite with air-conditioning
- Outdoor seated balcony
- Catering (4 options)
- Hosting staff and security
- Bar steward
- Televisions displaying dividends in each suite
- Tote facilities in close proximity
- Race books (in suites)
- Wifi access
- Complimentary tea and coffee making facilities

### SUITE HIRE

Your suite is included in the package price  
*(excludes NZ Cup Meeting or Grand National Festival)*  
*Suite hire applies for these premier meetings*

### BEVERAGES

Beverages are charged on a consumption basis - *(beverage charges are additional)*  
Only Koral suite has cash bar facilities

(also available -Suite all inclusive food & beverage package, please ask)

### SUITE CAPACITIES

Suite No. 1,2,3,7,8,9,10	20-35 pax
Suite No. 4,5,6	15-25 pax
Koral Suite	30-50 pax





## Phar Lap Menu

\$40 per person

### ON ARRIVAL

Corn chips & pita breads with dips - gf except pita  
gluten free corn chips and toasted pita triangles served with two dips

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### LUNCH

Basket of freshly baked ciabatta buns & croissants

Selection of cold meats, cheese & smoked salmon with condiments - gf  
all the ingredients needed to make yourself a sandwich or two

Lettuce greens and sliced tomatoes - gf, ve

Sushi selection with soy dip, pickled ginger & wasabi - incl. gf, df, v  
chicken teriyaki, salmon & avocado and vegetable filled, all gluten & dairy free

Salad of mixed grains and beetroot, topped with roast veggies - ve  
grains of farro, freekeh and buckwheat mixed with lemon juice, olive oil,  
red onion, beetroot, rocket and pickled cabbage

Sliced fresh fruit with maple, saffron and vanilla - gf, df, ve  
seasonal sliced fruit with a splash of maple, saffron and vanilla syrup  
topped with toasted coconut

Tea and coffee available

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### SERVED LATER

Assorted filled deli sandwiches - incl. v, df  
ham and egg, roast beef, chicken and asparagus, spinach and egg  
gluten free available on request at time of booking

Assorted hot savouries

cheese and onion, mince, cottage savouries and sausage rolls



Food safety compliance:  
In the interest of food safety, the majority of food will be  
cleared from the suite within 2-2.5 hrs after being served.  
Prices are GST inclusive.

*ride with the action*



## Kiwi Menu

\$45 per person

### ON ARRIVAL

Corn chips & pita breads with dips - gf except pita  
gluten free corn chips and toasted pita triangles served with two dips

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### LUNCH

Slow cooked leg of lamb with plum sriracha glaze - gf, df  
slow cooked for four hours, the ultimate melt in the mouth meat,  
for making wraps with tortillas, lettuce, tomatoes, cucumbers, cheese and  
minted yoghurt sauce. For a gluten free meal omit tortilla and fill a lettuce leaf

Crumbed fish pieces with tartare sauce - df  
New Zealand hoki fillets in a Japanese style panko crumb

Salad of mixed grains and beetroot, topped with roast veggies - ve  
grains of farro, freekeh and buckwheat mixed with lemon juice, olive oil,  
red onion, beetroot, rocket and pickled cabbage

Salad of edamame bean with black rice and lemon dressing - gf, df, ve  
A fresh looking salad full of goodness

Chocolate brownie

Tea and coffee available

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### SERVED LATER

Assorted filled deli sandwiches - incl. v, df  
ham and egg, roast beef, chicken and asparagus, spinach and egg  
gluten free available on request at time of booking

Assorted hot savouries  
cheese and onion, mince, cottage savouries and sausage rolls



Food safety compliance:  
In the interest of food safety, the majority of food will be  
cleared from the suite within 2-2.5 hrs after being served.  
Prices are GST inclusive.

*ride with the action*



## Bonecrusher Menu

\$46 per person

### ON ARRIVAL

Corn chips & pita breads with dips - gf except pita  
gluten free corn chips and toasted pita triangles served with two dips

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### LUNCH

Basket of freshly baked ciabatta buns

Honey and orange baked ham on the bone - gf, df  
served with pineapple sauce and wholegrain mustard

Sliced cheese, lettuce greens and sliced tomatoes

Crumbed fish pieces with tartare sauce - df  
New Zealand hoki fillets in a Japanese style panko crumb

Salad of mixed grains and beetroot, topped with roast veggies - ve  
grains of farro, freekeh and buckwheat mixed with lemon juice, olive oil,  
red onion, beetroot, rocket and pickled cabbage

Assorted cheeses with pickle and crackers - gf  
includes gluten free crackers

Tea and coffee available

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### SERVED LATER

Assorted filled deli sandwiches - incl. v, df  
ham and egg, roast beef, chicken and asparagus, spinach and egg  
gluten free available on request at time of booking

Assorted hot savouries  
cheese and onion, mince, cottage savouries and sausage rolls



Food safety compliance:  
In the interest of food safety, the majority of food will be  
cleared from the suite within 2-2.5 hrs after being served.  
Prices are GST inclusive.

*ride with the action*



## Sunline Menu

\$46 per person

### ON ARRIVAL

Corn chips & pita breads with dips - gf except pita  
gluten free corn chips and toasted pita triangles served with two dips

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### LUNCH

Chorizo, kale and potato stew - gf, df  
hearty fork stew, mash the potatoes with your fork and soak up the broth

Sliced marinated beef sirloin steak - gf, df  
seared, sliced and served warm over a platter of fresh veggies and steamed brown rice

Chicken meatballs with chilli, coriander, lime and rice noodles - gf, df  
mildly spiced meatballs served over rice noodles with coconut broth and green veggies

Salad of mixed grains and beetroot, topped with roast veggies - ve  
grains of farro, freekeh and buckwheat mixed with lemon juice, olive oil,  
red onion, beetroot, rocket and pickled cabbage

Salad of edamame bean with black rice and lemon dressing - gf, ve  
A fresh looking salad full of goodness

Sliced fresh fruit with maple, saffron and vanilla - gf, df, ve  
seasonal sliced fruit with a splash of maple, saffron and vanilla syrup  
topped with toasted coconut

Tea and coffee available

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### SERVED LATER

Assorted filled deli sandwiches - incl. v, df  
ham and egg, roast beef, chicken and asparagus, spinach and egg  
gluten free available on request at time of booking

Assorted hot savouries  
cheese and onion, mince, cottage savouries and sausage rolls



Food safety compliance:  
In the interest of food safety, the majority of food will be  
cleared from the suite within 2-2.5 hrs after being served.  
Prices are GST inclusive.

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## SUITE MENU SUPPLEMENTARY ITEMS

only available as add ons to menu

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### \$4.50pp

Chocolate brownie cake slice  
a moist rich brownie made with 3 different chocolates

Date scones with whipped cream & jam  
freshly baked on the day, gluten free available on request (4 days notice required)

Sliced fresh fruit with saffron & vanilla - gf, df, ve  
seasonal fresh fruit with a splash of maple, saffron & vanilla syrup,  
topped with toasted coconut

### \$5.50pp

Assorted cheeses with pickle & crackers - incl. gf crackers  
Evansdale farmhouse brie, Whitestone aged Totara cheddar,  
Whitestone creamy Moeraki blue, Karukaas mature Leyden

Crumbed fish pieces with tartare sauce - df  
New Zealand hoki fillets in a Japanese style panko crumb

Selection of petit fours  
a variety of bite sized delectables such as banoffee tarts - gf, chocolate mousse cups,  
lemon meringue pies and friand - gf among other possible items

Selection of sushi - incl. gf, df, & v  
served with soy dip, pickled ginger & wasabi - incl. gf, df, & v  
chicken teriyaki, salmon & avocado, and vegetable filled

### Other items

\$12.50 pp  
Selected hot dish of the day - gf  
the chefs selection of chicken hotdish served with steamed rice

\$6.50pp  
Vegetarian hot pasta dish  
the chefs selection of the days pasta dish

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Food safety compliance:  
In the interest of food safety, the majority of food will be cleared from the  
suite within 2-2.5 hrs after being served. Prices are GST inclusive.



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# Hospitality Suite

## Beverages

### STANDARD RANGE

charged on consumption

#### SPARKLING WINE

Lindauer Brut \$34

#### WHITE WINE

Invivo Sauvignon Blanc \$39

Trinity Hill Chardonnay \$37

#### RED WINE

Wee Angus Cabernet Merlot \$38

#### BEERS & CIDER

Speight's \$5.5

Steinlager Pure \$8.5

Steinlager Mid (2.5%) \$5

Isaacs Cider \$7

#### SPIRITS

Bacardi, Vodka, Bourbon, Rum,  
Gin, Brandy, Whisky (per 15ml nip) \$2.5

#### NON-ALCOHOLIC BEVERAGES

Orange juice (per litre) \$11

Soft drinks (330ml) \$3.50

**Cash Bar option  
available  
for Social Clubs  
please enquire**

### OPTIONAL RANGE

charged on consumption

#### SPARKLING WINE

Lindauer Special Reserve \$43

Daniel Le Brun Method Traditionelle \$59

#### WHITE & ROSÉ WINE

Wither Hills Sauvignon Blanc \$42

The Ned Marlborough Pinot Gris \$42

Martinborough Vineyard Medium Riesling \$42

The King Series Bastard Chardonnay \$49.5

The Ned Rosé \$42

#### RED WINE

Huntaway Reserve Merlot \$49.5

Cabernet Sauvignon \$52

Mt Difficulty Roaring Meg Pinot Noir \$52

Graham Nortons Shiraz \$43

#### BEERS & CIDER

Stella Artois \$8.5

Corona Extra \$8.5



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# Hospitality Suite

## T&C's | Guidelines

### HOURS OF OPERATION

Hospitality suites are open 30 minutes before the first race and close 30 minutes after the last race unless otherwise stated.

### SUITE CAPACITY LIMITS

Due to Health, Safety & Fire regulations suite capacities may not be exceeded.

### CATERING

Package options are priced per person and are GST inclusive. Ratios are based on lunch sized portions. Additional food may be added to existing menus for an extra cost from the Supplementary items list.

### FOOD & BEVERAGES

Beverages are charged on consumption unless a cash bar is available (only Koral suite has cash bar facilities) Riccarton Park beverage staff will replenish beverages as required. No food or beverage may be brought onto the premises by the client. No food or beverage is to be removed from the premises due to Food Hygiene and Health & Safety regulations. These menu options are not available for NZ Cup Meeting.

### SUITE STEWARD

A steward is compulsory in all suites due to liquor licensing regulations. Riccarton Park will arrange a steward in your suite to serve drinks and keep the suite tidy.

### MINIMUM NUMBERS FOR CATERING

A minimum of 15 persons is required for any of the available suite menu options 1-4. A 20 person minimum is required for a Cash Bar. Final numbers for catering purposes are required (4) four days prior to the race day booking. No changes may be made to the numbers after this time.

### SALE OF LIQUOR ACT

Under the Sale of Liquor Act, we are not allowed to serve minors or intoxicated persons nor; allow intoxicated persons on the premises. Clients have an obligation to ensure their attendees/guests do not become intoxicated or disturb the neighbourhood. It is your responsibility to ensure that all attendees behave in an orderly manner during the Race day Function and do not breach our obligations.

### TICKETING

The exact number of tickets will be e-mailed to the suite holder when final numbers are confirmed. No entry to the suite level will be allowed without a ticket.

### PREMIER RACE MEETING SUITE HIRE CHARGES

Depending on the status of the race meeting set suite hire charges may apply. You will be informed of a suite hire charge before confirming a booking, should one apply.

### DRESS CODE

Riccarton Park corporate suites requires a high standard of smart/casual dress. Jandals, shorts or singlet tops are not an acceptable standard of dress. Riccarton Park reserves the right to refuse entry if the dress code is not met.

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Contact for bookings and enquiries  
Kym Berney - 03 336 0055 | 027 844 5411  
kym@riccartonpark.co.nz

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