ROMENADE



These stylish, elevated marquee villas feature an exclusive private lawn and bar area, creating the perfect setting for a premium race day experience. Guests will enjoy a three-course gourmet BBQ and an impressive beverage package. With magnificent views of world-class racing, this deluxe package is ideal for companies or organisations looking to host and impress their guests in style

AL BASTI EQUIWORLD DUBAI NZ 2000 GUINEAS ® **SATURDAY 8 NOVEMBER 2025** \$11k per villa (Maximum 50 guests)

THE TAB MILE **WEDNESDAY 12 NOVEMBER 2025** \$17k per villa (Maximum 50 guests)

NEW ZEALAND CUP® & BARNESWOOD FARM NZ 1000 GUINEAS ® **SATURDAY 15 NOVEMBER 2025** \$23k per villa (Maximum 50 guests)



- Exclusive marguee for 50 with private lawn
- · Canapés on arrival
- · Gourmet BBQ lunch
- Sweet grazing table to finish
- Private bar with a selection of premium beers, wines & non-alcoholic beverages
- Live entertainment throughout the day
- Private TAB facilities & Race books
- Members' area access

(Must have 50 guests)

Sample menu

ARRIVAL - Chef's choice canapes

MAIN COURSES

- -Rosemary & thyme seared beef fillet, preserved lemon & black garlic aioli gf, df
- -Red skin potato salad with horseradish mayo & green onion gf, df, v
- -Grilled asparagus, saffron mayo & toasted-kibbled hazelnuts gf, df, v
- -Bitter leaves, grain mustard oil, snipped chives gf, ve
- 2/-Boneless Tandoori-rolled chicken thighs, minted coconut-yoghurt drizzle gf, df
- -Three rice salad, curried raisins, flaked almonds, coconut chips gf, ve
- -Kachumba salad gf, ve
- -Sesame-chilli salted poppadum crisps
- 3/-Flaked Mt Cook salmon fillet, dill crème fraiche, charred lemon gf
- -Salad of roasted kumara, black sesame, confit garlic & citrus mayo gf, df, v
- -Olive oil dressed roquette leaves, blistered cherry tomatoes & parmesan gf, v
- -Freshly baked, sliced ciabatta bread

-Sweet grazing table







BOOKING INFORMATION







