

ARCHER RACECOURSE

Corporate Functions & Events

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Get your team out of the Boardroom!

At Archer Racecourse, we want to help you get the most out of your next off-site meeting or conference. With multiple event spaces, you can easily combine speaker presentation sessions with team building activities on the one site.

Our dedicated onsite Events Manager will help you design a conference your team won't forget. Our carefully selected preferred partners will be only too happy to take your group to an activity of choice. Just a stone's throw from the finest wineries Shoalhaven has to offer and the undeniable, breathtakingly beautiful Jervis Bay. Let us plan your next #unspoilt team conference.

Conference activities available:

- ❖ Fishing Charters
- ❖ Dolphin / Whale Watching
- ❖ Wine Tours
- ❖ Yoga at the Farm
- ❖ Sunset Cruises
- ❖ Stand up Paddle Boarding
- ❖ Animal encounters
- ❖ Horse Riding
- ❖ Boat Cruises
- ❖ Private studio classes - furniture painting, watercolours, macrame

Contact us today to discuss your options.



Venue Spaces

THE WINNING POST DINING ROOM

Recently renovated, The Winning Post Dining Room is a climate controlled indoor space with fantastic views over the racecourse and horse parade enclosure. With its own balcony and private viewing platform, The Winning Post Dining Room is located on the first floor and allows your team a separate outdoor area for breakout groups or to enjoy lunch.

Seating is for approximately 100 people theatre style (inside) and 80 cabaret.



Full day 8am-4pm \$440

Evening function from 5pm onwards \$440

Early start (starting time before 8am) \$500

Full day and evening function \$660

THE MARQUEE



The Marquee is located on ground floor and comes complete with a stable floor and removable walls. This area can be designed to any configuration and will fit approximately 100 theatre style and 80 cabaret.

Full day 8am-4pm \$440

Evening function from 5pm onwards \$440

Early start (starting time before 8am) \$500

Full day and evening function \$660

MICHAEL 'MICK' LOCKE MEMORIAL DECK

The Deck is the ultimate outdoor meeting space. A raised platform with shade cover and a leafy outlook, this space is ideal for those wanting to make the most of outdoor meetings. Seating is for approximately 80 theatre style and 50 cabaret.

Full day 8am-4pm \$330

Evening function from 5pm onwards \$330

Early start (starting time before 8am) \$390

Full day and evening function \$495



Corporate inclusions:

- ❖ Data projector and screen
- ❖ PA System
- ❖ Microphone
- ❖ Lapel microphone
- ❖ TV Monitors linked to presentations
- ❖ Lectern
- ❖ White board
- ❖ Unlimited Nespresso tea and coffee station

Optional extras

- ❖ Linen
- ❖ Room decorations
- ❖ Bar facilities
- ❖ Team activities

FOOD & BEVERAGES

Our exclusive on-site caterer for The Dining Room is Rendezvous. They have many years experience catering events, particularly weddings. Outside caterers can be used for the Marquee, The Deck and the Track & Field areas however a surcharge of \$2.50 per person will be payable. A \$5.00 per person charge will apply if you are using SCTC cutlery and/or crockery.

We offer multiple conference hospitality menus to choose from and can also create contemporary buffets, fresh share platters, grazing tables, individual gourmet lunchboxes or a substantial canapé menu to suit your meeting or conference.

We are a licensed venue with full bar facilities and professional staff. Archer Racecourse advises that no beverages can be bought on-site (including water and soft drinks) and we are committed to the responsible service of alcohol.

Following is a copy of our conference hospitality menus.

If you have something specific in mind outside what is listed, please get in touch with our events department to discuss and design a menu suited to your needs and budget.



Catering Packages

All conference catering packages come with unlimited tea and coffee. Please note that minimum numbers are in placed on all packages.

Conference Package 1 - \$25 per person

Morning Tea OR Afternoon Tea- selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Lunch

- ❖ Assortment of freshly made wraps, sandwiches and baguettes with various meats and salad and mixed fruit platter.

Conference Package 2 - \$30 per person

Morning Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Lunch

- ❖ Assortment of freshly made wraps, sandwiches and baguettes with various meats and salad and mixed fruit platter.

Afternoon Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Conference Package 3 - \$35 per person

Morning Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Lunch

- ❖ Selection of Open Gourmet Rolls - 2 per person
(including fresh prawn/lettuce/house made cocktail sauce, chicken/avocado/mayo, turkey/cranberry/brie, smoked salmon/cream cheese/Spanish onion, chargrilled vegetables/onion jam, leg ham/semi dried tomato/avocado/dijonaise)
*all on a bed of mixed lettuce

Afternoon Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh season fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Conference Package 4 - \$38 per person

Ploughman's Package.

Morning Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Lunch - Traditional Ploughman's Lunch

- ❖ Selection of cold sliced meats: Leg ham, salami, steamed chicken breast
- ❖ Cheeses: brie, sliced tasty/cheddar, blue vein
- ❖ Selection of condiments: mustard, pickles, tomato chutney, mustard pickles
- ❖ Olives
- ❖ Mediterranean Vegetables: zucchini, sweet potato, eggplant, chargrilled marinated capsicum
- ❖ Bread: selection of crusty bread rolls (white/multi grain/wholemeal)

Afternoon Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Conference Package 5 - \$44 per person

BBQ Lunch & Salad Bar package

Morning Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macaroons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Lunch - BBQ with salads

- ❖ Grain Fed Steak
- ❖ Greek Style Chicken Breast
- ❖ Lamb Kofta Skewers with yoghurt dressing
- ❖ Salads - selection of 3 (Caesar, green leaf, chunky country style potato, Mediterranean mixed vegetable, rocket, Greek, Asian wombok)

Afternoon Tea - selection of two

- ❖ House baked scones & jam
- ❖ Banana bread & butter portions
- ❖ Fresh seasonal fruit platters
- ❖ Fresh seasonal fruit
- ❖ Fresh baked mini Danish
- ❖ Mixed selection of muffins
- ❖ Gourmet melting moments & macarons
- ❖ Mixed slices
- ❖ Friands (gluten free)

Conference Package 6 - \$30 per person

Gourmet Buffet Breakfast

Hot Selection

- ❖ Bacon, cooked tomatoes, baby spinach, sautéed local south coast mushrooms, hash brown, beef chipolata sausage.
- ❖ Eggs - choose 2 - scrambled, benedict, fried

Cold Buffet Selection

- ❖ Fresh fruit
- ❖ Selection of breads, toast and spreads
- ❖ Greek yoghurt
- ❖ Cereal: corn flakes, sultana bran, toasted muesli.



SHOALHAVEN
CITY TURF CLUB