

FUNCTIONS &
Events



Hawkesbury Race Club

WEDDINGS | EVENTS | CELEBRATIONS | CONFERENCES

1 RACECOURSE RD, CLARENDON NSW 2756

WELCOME TO

Hawkesbury Race Club

Established in 1829, Hawkesbury Race Club provides an idyllic rural backdrop, ideal for hosting distinctive private events.

Our venue features a range of versatile event spaces, an onsite 4-star motel and a unique blend of modern amenities with a captivating ambiance that honours the club's heritage.

Offering a blend of indoor and outdoor event spaces, indulge in superb hospitality and create unforgettable memories at our venue.



AMPLE FREE
ONSITE PARKING



FULLY
ACCESSIBLE



ONSITE 4 STAR
ACCOMODATION



QUALITY IN HOUSE
CATERING



Ted McCabe

FUNCTION CENTRE

Our signature venue, the Ted McCabe Function Centre is a versatile event space with sweeping views of the racecourse and the distant Blue Mountains.

Offering sophisticated ambiance, this room can be tailored for a diverse array of events. From weddings and corporate functions to gala dinners and special occasions, this venue guarantees a stylish and flexible backdrop to create unforgettable memories.



60 - 400+
GUESTS



VERSATILE
EXPANDABLE ROOMS



COVERED VERANDA



OUTSIDE
LAWN AREA



PRIVATE AMENITIES



SCREENS, PROJECTORS
& MICROPHONES



STAGES, LECTERN
AND DANCEFLOOR



FLEXIBLE
CONFIGURATION

CAPACITY

Banquet | 350

Theatre | 400

Banquet with dancefloor | 300

Cabaret | 200

Cocktail | 500





THE Terrace Bar

The luxurious Terrace Bar offers a captivating fusion of rustic, elegant and industrial styles and is proudly the crown jewel of our on-course offerings at Hawkesbury Race Club.

Unmatched in its ambiance and allure, The Terrace Bar sets the stage for unforgettable gatherings, from corporate soirées to exquisite events.



CAPACITY

Cocktail | 70

Conference | 10





THE

Betting Ring & Grounds

The expansive grounds of Hawkesbury Race Club offer an unparalleled canvas for your grand vision.

With vast and picturesque spaces at your disposal, our venue is the perfect host for trade shows, exhibitions, conferences and other large-scale events.

 400 - 8,000+ GUESTS

 FULLY ACCESSIBLE

 AMPLE FREE ONSITE PARKING

 QUALITY IN HOUSE CATERING

 FLEXIBLE SPACES



4-STAR ACCOMMODATION

HRC Motel

The 4-star Hawkesbury Race Club Motel is conveniently nestled within the grounds of the club, walking distance to all event spaces and the racecourse.

The 30 beautifully appointed rooms offer a spacious and inviting design, providing a comfortable oasis for all guests.

Enjoy views of the racecourse, stables and the world-renowned Blue Mountains along with an outdoor pool, free undercover parking and a breakfast restaurant.



STANDARD
QUEEN



DELUXE
COOKING KING



TWIN KING
& SINGLE



DIRECT ACCESS KING &
SINGLE



APARTMENT



EXECUTIVE
SPA SUITE





Hawkesbury Race Club Motel

RESTAURANT

KEEP LEFT

MENU

CANAPES

COLD SELECTION

SELECTION OF ASSORTED SUSHI (GF)

Pickled ginger, wasabi and soy sauce

MINI BRUSCHETTA (V)

Fresh tomato basil salsa, parmesan and balsamic

VIETNAMESE RICE PAPER ROLL (GF)

Nuoc cham sauce

SEARED SEA SCALLOP (GF)

Wakame and crisp pancetta

FRESH PEELED OCEAN KING PRAWNS (GF)

Spicy cocktail sauce and guacamole

FRESH OYSTERS

Mirin and soy sauce

SMOKED SALMON & CAVIAR TARTLET

GRILLED TERIYAKI SALMON NIGIRI

PEKING DUCK PANCAKE

Cucumber, spring onion and hoisin sauce

SMOKED CHICKEN TARTLET

Papaya salad and mayo

CORN FRITTERS (V)

Avocado and tomato salsa

GOATS CHEESE & CARAMELISED ONION TART (V)

With cherry tomato

SMOKED SALMON

On blini & pickled cucumber with remoulade

PROSCIUTTO CHERRY BOCCONCINI BASIL SKEWER (GF)

SPICY CHILLI PRAWN SKEWER

HOT SELECTION

TEMPURA PRAWN

Thai style dipping sauce

LAMB KOFTA (GF)

Tahini yoghurt, dukkah and sumac

TANDOORI CHICKEN SKEWERS (GF)

Cucumber raita

MINI BEEF PIES

Tomato sauce

COCKTAIL SAUSAGE ROLL

Dipping sauce

MUSHROOM & PARMESAN ARANCINI (GF)

COCKTAIL QUICHE ASSORTMENT

SALT AND PEPPER SQUID

Lime aioli

SOUTHERN FRIED CHICKEN TENDERLOINS

Chipotle mayonnaise

VEGETABLE SPRING ROLLS (V)

Sweet and sour sauce

CRISP WHITING FILLETS

Caper aioli

DUCK SPRING ROLLS

Plum sauce

CRUMBED BOCCONCINI

Tomato chilli jam

CHEESE & SPINACH TRIANGLES

MENU

CANAPES

SUBSTANTIAL SELECTION

CHICKEN SATAY SKEWER

Spicy peanut sauce and jasmine rice

COCKTAIL TANDOORI LAMB CUTLETS

Crispy chat potatoes and mint raita

TEMPURA FLATHEAD FILLETS

with seasoned chips and tartare sauce

THAI BEEF SALAD

Asian herbs

MINI ANGUS BEEF SLIDER

Caramelised onion, tasty cheese and tomato relish

BUTTER CHICKEN

Basmati rice, natural yoghurt and papadums

DESSERT SELECTION

FRESH FRUIT SKEWERS

Natural yoghurt and berry coulis

SUNDAE CUP

Mocha, chocolate, hazelnut, mango or strawberry

PETIT DESSERTS IN CUPS

FRENCH PASTRY ASSORTMENT

ASSORTED TARTLETS

Package 1 \$55pp Selection of 3 hot & 3 cold canapes

Package 2 \$66pp Selection of 4 hot & 4 cold canapes

Package 3 \$77pp Selection of 3 hot & 3 cold canapes plus 2 substantials or desserts

MENU

PLATED

COLD ENTRÉE

MISO GLAZED OCEAN TROUT*

Beetroot, pickled cucumber and red onion salad, horseradish crème fraiche and baby capers

SEAFOOD ASSIETTE*

Tiger prawns, Sydney rock oysters and Tasmanian smoked salmon with capers, marie rose sauce and mesclun

SMOKED CHICKEN BREAST*

Pear, candied walnuts, rocket and parmesan salad

VIETNAMESE DUCK SALAD*

Rice vermicelli, fresh coriander, basil, mint, vegetables, bean sprouts and Asian dressing

HEIRLOOM TOMATO BRUSCHETTA

Spanish onion, basil, parmesan, and balsamic glaze (V)

SEARED BEEF SALAD

Salad leaves, mint, coriander, cucumber & cherry tomato salad, chilli & lime dressing

TASMANIAN SMOKED SALMON CARPACCIO

Lemon juice, capers, wild rocket, Spanish onion, grissini, and parmesan

HOT ENTRÉE

TEMPURA KING PRAWNS

Avocado timbale, tomato and coriander salsa and roasted garlic aioli

SZECHUAN SALT 'N' PEPPER CALAMARI

Green papaya salad and lime aioli

ROASTED VEGETABLE & GRILLED HALOUMI STACK*

Eggplant, capsicum and zucchini on potato rosti with tomato coulis (V)

ROASTED PORK BELLY*

Tamarind, chilli jam and noodle salad

MOROCCAN LAMB LOIN*

Red pepper, chickpea, roasted pumpkin, rocket, coriander, pumpkin seeds, lemon vinaigrette and tahini yoghurt

RICOTTA, SPINACH & MASCARPONE TORTELLONI

Mushroom, sage and white wine cream sauce topped with toasted pinenuts (V)

MAIN

PAN SEARED CHICKEN BREAST

Pocketed with bocconcini cheese, wrapped in prosciutto, buttered green asparagus and napoletana sauce

SLOW ROASTED PORK BELLY

Braised red cabbage, apple compote, candied walnuts, mashed potato and broccolini, with a cider jus

GRILLED BEEF FILLET*

Grain fed, seasonal vegetables, creamed potatoes and your choice of béarnaise, creamy mushroom sauce, green pepper sauce, red wine jus or cafe de Paris butter

LAMB RUMP MARINATED*

In olive oil, garlic, lemon juice and herbs, soft parmesan polenta, rustic ratatouille and salsa verde

GRILLED SCOTCH RIB EYE*

Medley of roast root vegetables and garlic with red wine jus

CHAR GRILLED SIRLOIN

Gratin potato, roast field mushroom, caramelised onion, asparagus and béarnaise sauce

GRILLED DUCK BREAST*

Kumara and ginger mash, green beans, beetroot relish

CHARRED BARRAMUNDI FILLET*

Remoulade, seared cherry tomatoes, pea and parmesan risotto

PAN SEARED BLUE-EYE COD*

Rosemary, potato puree and eschallots finished with romesco sauce

OVEN ROASTED ATLANTIC SALMON

Green pea mash, lemon dill beurre blanc and tomato salsa

HERB CRUSTED ROAST RUMP OF LAMB

Roast vegetables and rosemary jus

MENU

PLATED

DESSERT

WARM SOFT CENTERED CHOCOLATE PUDDING

Vanilla bean ice cream and pistachio

CHOCOLATE PASSIONFRUIT TOWER*

White chocolate mousse quenelle

WARM RHUBARB AND APPLE CRUMBLE

Vanilla anglaise

CHOCOLATE RASPBERRY COCONUT PEBBLE*

On a chocolate oat base (Vegan)

STICKY DATE PUDDING

Served with butterscotch sauce, popcorn and vanilla ice cream

PETIT PAVLOVA

Tropical fruit salsa, chantilly cream and passionfruit

CRÈME CARAMEL

Fresh fruit

BAKED BERRY CHEESECAKE

Vanilla cream and berry coulis

CREME BRULEE*

Caramelised vanilla bean custard, biscotti and rhubarb

BILPIN APPLE TARTIN*

Cinnamon ice cream

PASSIONFRUIT PANNA COTTA*

Fresh fruit

TIRAMISU*

Crème anglaise and raspberry syrup

CHEFS CHEESEBOARD*

A selection of Australian Cheese, Dried Fruit and lavosh served to the table

Classic Selection Plated Menu

\$77pp 2 Course

\$88pp 3 Course

Premium Selection Plated Menu*

\$88pp 2 Course

\$99pp 3 Course

MENU

BUFFET

ANTIPASTO

Marinated olives, bell peppers, artichoke, sundried tomatoes, salami, mortadella, and prosciutto

CHEFS SELECTION OF SALADS

Condiments and dressings

CARVING STATION

Please select one

SLOW ROASTED PORK WITH CIDER GRAVY

GARLIC AND ROSEMARY STUDED LAMB WITH ROSEMARY JUS

VEAL BLADE WITH MUSTARD

PINEAPPLE AND HONEY GLAZED HAM

ROASTED TURKEY BREAST WITH CRANBERRY & TRADITIONAL GRAVY

HOT SELECTION

Please select two

SLOW BRAISED BEEF CHEEKS IN RED WINE SAUCE

EASTERN SPICED CHICKEN RAGOUT WITH TOMATO SALSA AND CORIANDER YOGURT

SLOW BRAISED NAVARIN OF LAMB

BEEF STROGANOFF

FISH OF THE DAY WITH CAPERS AND LEMON PARSLEY BUTTER

GRILLED TASMANIAN SALMON FILLET WITH DILL BEURRE BLANC

CHICKEN CACCIATORE

SLOW ROASTED CHICKEN PIECES

SLOW ROASTED PORK BELLY, ONION JAM, AND PARSNIP CRISPS

SPINACH & MASCARPONE TORTELLINI, MUSHROOM, SAGE, AND WHITE CREAM SAUCE

DESSERT SELECTION

CHEFS SELECTIONS OF DESSERTS AND TARTS WITH COULIS AND CREAM

AUSTRALIAN FARMHOUSE CHEESE PLATTER WITH CRACKER ASSORTMENT

FRESH SLICED SEASONAL FRUITS

FRESHLY BREWED COFFEE AND TEA SELECTION

The main buffet will be served with fresh seasonal oven roasted or steamed vegetables and roasted chat potatoes.

SEAFOOD SELECTION

Please select two

FRESHLY SHUCKED NATURAL OYSTERS

ASSORTED SUSHI WITH PICKLED GINGER, WASABI, AND SOY SAUCE

OCEAN FRESH CHILLED PRAWNS

TASMANIAN SMOKED SALMON WITH LEMON, CAPERS, AND SPANISH ONION

FISH OF THE DAY WITH CAPERS AND LEMON PARSLEY BUTTER

GRILLED TASMANIAN SALMON FILLET WITH DILL BEURRE BLANC

Buffet Selection \$88pp

Seafood Selection Addition \$99pp

BEVERAGE

PACKAGES

An extensive beer & wine selection to impress your guests. If you're looking for something more, a bespoke package can be curated just for your event.

ESSENTIALS PACKAGE

Cover the essentials for your event with this package to include soft drinks and sparkling water.

\$15 per person

BEVERAGE PACKAGE

Elevate your event with an extensive beer and wine portfolio for your guests to enjoy.

4 Hours - From \$48 per person

5 Hours - From \$60 per person





Hawkesbury Race Club

Functions & Events Enquiry

Contact our helpful and professional team to help you plan for your next event

[CONTACT US](#)

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