SEYMOUR RACING CLUB INC.

WEDDINGS AT SEYMOUR RACING CLUB

Congratulations on your engagement, we look forward to making your special day a dream come true.

MAKE IT A GARDEN WEDDING

The Seymour Racing Club Conference and Function centre, offers a picturesque venue in a beautiful garden setting, complete with first class facilities to ensure your wedding day is truly memorable. Both reception rooms feature sweeping views of the race track, allowing you to enjoy the gorgeous surroundings. One of two beautiful reception rooms, the Bar Landy Restaurant caters for larger parties, seating up to 130 guests. In comparison, the Winning Post Restaurant caters for smaller parties of up to 80 guests. This unique centre has so much to offer, allowing you to hire a caterer of your personal choice or hire our own modern and inspiring chef.

The grand entrance arbor and the Bar Landy Reception Room with red trim

Seymour Race Course is an easy 70 minute drive north from Melbourne, via the Hume Highway. Take the first Seymour exit and follow the signs through Seymour to the Race Course situated 500 metres down Kobyboyn Road on the left hand side. Seymour Township has a range of accommodation choices; these include the Coach and Bushmans Motel and the Wattle Motel. The Trawool Shed Café is just ten minutes from the race course and has two wonderful self catering bed and breakfast cottages, visit them at http://www.trawoolshed.com.au/cottages.html. The Trawool Resort also has various accommodations packages, visit them at http://www.trawoolresort.com.au

General Information

We are able to seat a maximum of 130 guests for comfortable service in our Bar Landy Restaurant overlooking the race course. The restaurant has its own dance floor and has a hire cost of $440. For larger parties we have the ability to order on your behalf the necessary equipment to dine and entertain on the lawn. For smaller parties the Winning Post Restaurant would be ideal, comfortably seating 40 to 60 guests. This room does not have a dance floor and has a hire cost of $330. The bride and groom may like their guests to have pre dinner drinks in our downstairs room; they could also serve canapés from this room. The Seymour Racing Club is licensed until midnight and will close at 1am.

Speak to Jess and let her help you tailor a package unique to you and your partner. She can help you with any of the following areas:

Room set up and decoration.

Tablecloths (which can be hired from the race club at $10 each).

Photography packages can be organized with local specialists Nouveau Photography.

Chair covers, bridal table drops and centrepieces can be hired from Town and Country Event Hire.

Makeup can be created by Makeup for All Occasions.

A Band, DJ or Juke box can be organised and the Bar Landy Reception Room has iPod and microphone facilities.

Marriage celebrants can also be sourced.

A range of Beverage and Menu options has been created for a wide range of budgets; peruse the following pages for a taste of what our chef can offer you.

Sculptured garden in front of the Bar Landy Reception Room and a view along the mound.

Beverage Packages

The following Beverage Packages are available

- *5 hours - $27.50 per head*
- *6 hours - $32.50 per head*

Mitchelton Imprint Sparkling

Mitchelton Imprint Shiraz

Mitchelton Imprint Chardonnay

Mitchelton Imprint Sauvignon Blanc

Cascade Light

VB Gold

Carlton Draught

Assorted Soft Drinks and Juices

Sunny Seymour and the Bar Landy Reception Room dressed in style

Menu One – Three course, table service, $55 per head

Entrées to be served alternately, choice of two

- *Roasted cumin and pumpkin soup*
- *Green pea soup with truffle oil*
- *Roasted pork belly with celeriac puree, vincotta, caramelised apple & parsnip*
- *Beef tartare with crispy pancetta, enoki mushrooms and petite herbs*
- *Shaved prosciutto, tomato and mozzarella stack, toffee walnuts*
- *Ox tail gowgees in a mushroom broth served with coriander oil and scallions*
- *Mediterranean vegetable puff pastry drizzled with a balsamic reduction and goats cheese*
- *Terrine of salmon with capers and kipfler potatoes*
- *Garlic grilled mushroom, haloumi cheese with rocquette, pine nut and tomato salad*
- *Atlantic salmon poached in champagne and vanilla, soba noodles, dill and capers*
- *Confit of duck, charred pumpkin, fennel and orange salad with raspberry dressing*
- *Kipfler potato and caramelised onion tart, watercress, asparagus and pear salad*

Main course to be served alternately, choice of two

- *Beef fillet served with paris mash, asparagus and fig chutney drizzled with sage jus*
- *Beef fillet served with carrot puree, confit garlic, mushroom and onion jam, drizzled with sauce poivrade*
- *Rib eye with warm kipfler potatoes and cornichon salad, café de paris*
- *Veal cutlet served with polenta cake, roasted parsnip and capsicum coulis*
- *Lamb rump remoulade with white bean puree, baby carrots and rosemary jus*
- *Market fish served with ginger scented rice, baby bok choy, chilli caramel and sesame seeds*
- *Atlantic salmon with pickled cherry tomatoes, fricassee of mushrooms, salmon pearls and verjuice buerre blanc*
- *Market fish served with skordalia mash, broccolini, capsicum oil and burnt lime*
- *Chicken breast with potato fondant, sugar snap peas and sauce vierge*
- *Duck breast served with potato rosti, mushrooms, spinach, vanilla and garlic jus*

Desserts to be served alternately, choice of two

- *Chocolate tart served with orange anglaise and praline*
- *Vanilla pannacotta served with balsamic infused strawberries and baby basil*
- *Tiramisu with poached fig and red wine syrup*
- *Crème brulee served with pistachio nuts and fruit compote*
- *Lemon tart served with passion fruit syrup, lime sherbet and meringue*
- *Mille-feuille served with cinnamon cream, braised apple and raspberry soup*

Menu items are seasonal and may not be available all year round

Radiant in Red, the Bar Landy Reception Room and a bride with her bridesmaids in the horse stalls area

Menu Two – Two course, table service, $30 per head

Entrées available upon request

Main course to be served alternately, choice of two:

- *Scotch fillet with beef jus*
- *Loin of pork with seeded honey glaze*
- *Lamb rump marinated in lemon and herb*
- *Cajun chicken breast with yoghurt sauce*
- *Braised lamb shank*
- *Pan fried barramundi fillet*
- *12 hour braised rosemary lamb*
- *Chicken breast with creamy mustard sauce*

All mains are served with baked potato and two types of seasonal vegetables. Bread rolls with butter portions are pre set on tables.

Desserts to be served alternately, choice of two:

- *French Chocolate Tart*
- *Crème Brulee*
- *Cheesecake*
- *Lemon Tart*
- *Chocolate Pannacotta*
- *Chocolate mousse*
- *Apple crumble*
- *Pavlova and strawberries*
- *Golden syrup dumplings*
- *Lemon Meringue Pie*
- *Sticky Date Pudding*
- *Chocolate Mud Cake*
- *Profiteroles*
- *Crème Caramel*

Tea and Coffee

Menu Three- Carvery $26.00 per head

Or with canapé service for one hour (chefs selection) $37.00 per head

Or ½hr canapé service, $32.50 per head

Minimum 50 people

Main course includes:

- *Spit roast beef and pork*
- *Gravy and condiments*
- *Potatoes*
- *Seasonal vegetable combination*
- *Five (5) fresh salads*
- *French sticks*

Desserts include: (choice of five (5))

- *Fruit Salad*
- *Pavlova*
- *Chocolate Mousse*
- *Trifle*
- *Apple Crumble*
- *Crème Caramel*
- *Cheesecake*
- *Golden Syrup Dumplings*
- *Profiteroles*
- *Sticky Date Pudding*
- *Chocolate Tart*
- *Lemon Tart*
- *Lemon Meringue Pie*
- *White Chocolate Pannacotta*
- *Chocolate Mud Cake*

Tea and Coffee

A recent bridal party posing on the steps of the stewards tower.
A bride and groom in front of the finishing post and then again in the horse stall area.
Below the Bar Landy Reception room swathed in silk.

Menu Four – Finger Food, $27.50 per head

Approximately 3 hours service

- *Dukkah crusted chicken skewers with harissa mayo*
- *Porcini mushroom and lemon risotto balls*
- *Zucchini and goats cheese quiche*
- *Battered barramundi pieces with lemon*
- *Sushi selection with soy, wasabi and pickled ginger*
- *Mini tomato and bocconcini pizzas with fresh basil*
- *Coconut battered prawns with lime aioli*
- *Baked ricotta and spinach filo parcels*
- *Mini steak rolls with onion jam*
- *Lamb kofta with apple riata*
- *Brushcetta*
- *Red curry beef with basmati rice*
- *Sausage rolls*
- *Fresh fruit platters*
- *Profiteroles filled with custard*
- *Mini lemon meringue pies*
- *Mini chocolate tarts*

The native garden behind the Bar Landy Restaurant is the ideal place for photos and small private ceremonies

TERMS & CONDITIONS

1. *Bookings are considered tentative until receipt of the required deposit. Tentative bookings may be re-allocated without notice or liability and shall lapse after 7 days of original verbal reservation.*
2. *A minimum deposit of $250 is required at the time of the booking. A letter of confirmation will be forwarded by the Seymour Racing Club Function Centre upon receipt of the deposit and completed Function Booking Form.*
3. *Anticipated final numbers are required ten days prior to the function date. Final numbers are required five clear working days prior to your event. This number represents the minimum number of guests for which you will be charged for beverages and catering.*
4. *As Licensee, the Committee of the Seymour Racing Club reserves the right to exclude or eject any and all objectionable persons from the Function Centre's premises without liability.*
5. *Organisers are financially responsible for any damage sustained to the Seymour Racing Club Function Centre or its premises by the organiser, organiser's guests, invitees or other persons attending the function whether in the room reserved or any part of the Seymour Racing Club grounds.*
6. *The Committee of the Seymour Racing Club does not accept any responsibility for damage or loss of merchandise left at the Function Centre prior to or after the function. Organisers should arrange their own insurance and/or security.*
7. *No beverages of any kind will be permitted to be brought in for consumption at the function by the organiser or the organiser's guests.*
8. *In case of cancellation, the Seymour Racing Club Function Centre will refund the deposit less the Booking Fee of $250, up to 90 days prior to the function. Should the cancellation be within 90 days of the event the Seymour Racing Club will retain the deposit received as compensation for lost business.*
9. *The Organiser of any function is free to use any caterer they wish to engage. The Caterer engaged is responsible for the cleaning of all Kitchen facilities and the disposal of all rubbish in the bins provided. If the cleaning of the Kitchen is not carried out within forty-eight (48) hours of the function, the Seymour Racing Club Function Centre will arrange for the service to be completed at the expense of the organiser.*
10. *Full payment is required 7 Days prior to the Function with any additional charges in respect of the function paid within 7 Days after the Function.*
11. *All prices are subject to change without notice.*
12. *All prices quoted include GST.*
13. *If tablecloths are hired from the Seymour Racing Club a deposit of $50 is required. This deposit will be refunded in full if table cloths are not damaged.*

SEYMOUR RACING CLUB INC.

Seymour Racing Club
55 Kobyboyn Road
(P.O. Box 85)
Seymour Vic 3660
www.seymourracing.com.au
Ph: 03 57 991 681

Fax: 03 57 991 684