



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Catering Packages 2023



CLIFFORD PARK RACECOURSE, PO BOX 6037, TOOWOOMBA WEST QLD 4350



07 4634 6066



07 4633 1256



www.cliffordpark.com.au



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Cocktail Selection Menus

The Clifford Park cocktail selections menu is available in all function rooms across the venue.

Please consider guests dietary requirements when finalising your selections.

All confirmed catering details are required a minimum 8 days prior to your confirmed event date.



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Cocktail Selections

Nibbles

\$25pp

- » Please select 8 of the below options with consideration to guest dietaries
- » Beef empanadas (DF)
- » Mini party pies (DF)
- » Petite sausage rolls (DF)
- » Mini quiche Lorraine
- » Chicken spring rolls (DF)
- » Pork wontons (DF)
- » Cheesy Kransky Puffs
- » Tempura Fish Bites (DF)
- » Salt & Pepper Squid (DF)
- » Calamari rings
- » No cheese jalapeno bites (V, Vegan)
- » Vegetarian dim sim (V)
- » Pumpkin arancini (GF, V, Vegan)
- » Sweet potato croquet (GF, V, Vegan)
- » Mozzarella sticks (V)
- » 4 cheese arancini (V)
- » Vegetarian spring rolls (GF, V, Vegan)
- » Garlic battered prawns
- » Spinach & ricotta puffs (V)
- » Panko Crumbed Cauliflower (V, Vegan)
- » Crumbed Zucchini Wedges (GF, V, Vegan)
- » Crumbed Chilli Beef Bites (DF)

Canapes

\$25pp

- » Please select 5 of the below options with consideration to guest dietaries
- » Fresh-shucked coffin bay oysters (GF, DF, C)
- » Oyster Kilpatrick (GF, DF)
- » Grilled prawn on a toasted baguette w/ dill sour cream (C, GF*)
- » Mexican pulled beef tortilla (GF, DF)
- » Prawn lollipop w/ smokey chipotle mayo (GF, DF, C)
- » Smokey bacon & cheese arancini
- » Poached chicken & silver beet roulade w/ ginger-pumpkin mousse (GF, DF)
- » Fish & Chips w/ tartare sauce (DF)
- » Crumbed scallops w/ tartare sauce (DF)
- » Smoked salmon in puff pastry parcel
- » Japanese tempura prawns w/ aioli (DF)
- » Fig & scallop skewer (GF, DF)
- » Crispy pork belly in kewpie (roasted sesame sauce) (DF)
- » Thai prawn spring roll w/ sweet chilli sauce
- » Harissa spiced chicken skewer w/ yoghurt dip (GF)
- » Pepper beef eye fillet skewer w/ truffle mayo (GF, DF)
- » Bulgogi pork belly bite bao buns (DF)
- » Salt & pepper tofu w/ pickled ginger (DF, V, Vegan)
- » Caprese skewer – local heirloom cherry tomatoes & baby bocconcini w/ basil & balsamic glaze (GF, V, C)
- » Spinach, pine nuts & Persian feta stuffed roasted mushrooms (GF, V)
- » BBQ jack fruit on crispy tortilla (GF, DF, V, Vegan)

While the team at Clifford Park does it's best to accommodate all dietaries, we cannot guarantee full Coeliac service, as items containing gluten are prepared in the same kitchen. If you have Coeliac guests, please discuss your options during the time of booking.

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (Vegan) Vegan (C) Served Cold (GF*) Gluten Free Alternative Available



Pizza Slabs

Approx. 15 pieces per pizza slab

Gluten free bases are available – \$5 surcharge.

Classic selection

\$50 Per pizza

- » Roast pumpkin, chorizo, shallots, spinach & chilli
- » BBQ meat lovers, red onion & roast capsicum
- » Tandoori chicken, spinach, cherry tomatoes & red onion
- » Roast vegetables (V)

Gourmet selection

\$60 Per pizza

- » Chicken & pesto w/ spinach, cherry tomatoes & baby bocconcini
- » Roasted cherry tomato, olives, spinach, fetta, red onion & garlic (V)
- » Moroccan - spiced lamb w/ Persian fetta
- » Prawn w/ roast capsicum, red onions, rocket & peri-peri sauce

Desserts \$5pp – Per Item

Please select from of the below options with consideration to guest dietaries

- » Petite fresh fruit skewers drizzled w/ maraschino (V, GF, Vegan, C)
- » Mini mixed berry cheesecake in a glass (V, C)
- » Mini Tiramisu in a glass (V, C)
- » Seasonal mini fruit tart (sweet butter tart w/ cream patisserie & fresh fruit) (V, C)
- » Mini sticky date pudding w/ butterscotch sauce in a glass (V)

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Accompanied Charcuterie Table

\$24 per person

Charcuterie (/ʃɑːˈkʊtəri/ or /ʃɑːˈkʊtəri/; northern french: [ʃaʁkyt'ɛi] or southern french: [ʃaʁkytə'ɛi], from chair "meat" and cuit "cooked") is the branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines, pâtés, and confit.

Meats Include

- » Prosciutto
- » Smoked free range chicken
- » Beef kulen
- » Pork coppa
- » Mild czabay
- » Italian salami
- » Cheese Kransky
- » Smoked chorizo
- » Hungarian salami
- » Pork & fennel salami

Accompaniments Include

- » Semi-dried tomatoes
- » Hummus
- » Beetroot dip
- » Avocado dip
- » King island smoked cheddar
- » King island camembert cheese
- » King island aged cheddar
- » Strawberries
- » Grapes
- » Water crackers
- » Gluten free crackers
- » Grissini sticks
- » Cornichons
- » Caperberries
- » Assorted olives
- » Oven-fresh bread rolls with butter

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Items subject to seasonal availability.

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Seated Menus

The Clifford Park alternative drop seated menu is currently only available in the Clive Berghofer Grande Atrium, the Winning Post & the JJ Atkins Terrace.

Please consider guests dietary requirements when finalising your selections.

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Silver Dining Package

2 Courses \$65pp 3 Courses \$75pp

Please select 2 from each course

Entrees

- » Spinach & ricotta raviolis w/ a smoky tomato chutney & shaved parmesan (V)
- » Roasted beetroot & white balsamic Spanish onion filo tart w/ Persian fetta, drizzled w/ local honey & walnuts (V)
- » Salmon En Croute w/ garden greens and basil pesto
- » Sticky Asian twice-cooked pork belly w/ a Spanish onion & pear chutney, drizzled w/ a mirin plum sauce (DF)
- » Rosemary & garlic marinated lamb fillet on a roasted pumpkin, fetta & rocket salad, drizzled w/ harissa dressing (GF)

Mains

- » Slow-roasted lamb rump, w/ garlic & rosemary rub, served with rosemary jus (GF, DF)
- » 200g beef eye fillet steak, char grilled w/ green peppercorn sauce (GF)
- » Beef scotch fillet, slow roasted, marinated with mustard & juniper berries w/ a caramelised onion jus (GF, DF)
- » Grilled supreme chicken breast w/ a creamy mushroom sauce (GF)
- » Roasted Tasmanian Atlantic salmon w/ lime-infused butter sauce (GF)
- » (Each main served with vegetables & your choice of creamy potato mash, roasted chat potatoes or potato gratin)

Desserts

- » Raspberry cheesecake in a glass (V, C)
- » Classic pavlova w/ fresh fruit & passionfruit coulis (V, GF, C)
- » Warm chocolate pudding w/ warm chocolate sauce and vanilla ice cream (V)
- » Warm pear & walnut cake w/ whipped cream & warm rhubarb compote (V, GF)
- » Sticky date pudding w/ butterscotch sauce & vanilla ice cream (V)

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Gold Dining Package

2 Courses \$75pp

3 Courses \$85pp

Please select 2 from each course

Entrees

- » Creamy prawn pasta w/ spinach, chorizo, garlic & shaved parmesan
- » Roasted beetroot & white balsamic Spanish onion filo tart w/ Persian fetta (V)
- » Half a dozen oysters w/ chilli & bacon dressing (DF, GF & C)
- » Rosemary & garlic marinated lamb fillet on roasted pumpkin, fetta & rocket salad, drizzled w/ harissa dressing (GF)
- » Roasted vegetable stack w/ beetroot hummus & crumbled, smoky fetta (V, Vegan*)

Mains

- » Pancetta wrapped poulard breast w/ wild mushroom risotto, green asparagus & sherry vinegar jus
- » Grilled skin-on Atlantic salmon fillet w/ chive potatoes, seasonal steamed greens & drizzled w/ lemon butter & micro herbs (GF)
- » 250g eye fillet glazed w/ rich red wine jus, accompanied by potato gratin, pancetta sheathed green bean parcel & blistered cherry tomatoes (GF)
- » Roasted ½ rack lamb ribs w/ creamy mashed potato & Mediterranean vegetables (GF)

Desserts

- » Classic Tiramisu in a glass (V, C)
- » Eton Mess (V, GF & C)
- » Fresh strawberry with cracked pepper tart w/ crème patisserie & vanilla ice cream (V, C)
- » Crème caramel w/ Chantilly cream (GF, V, C)

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