



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Catering Packages 2024



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



07 4634 6066



07 4633 1256



www.cliffordpark.com.au



functions@cliffordpark.com.au





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HOME OF THE TOOWOOMBA TURF CLUB

Seated Menus

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

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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Standard Package

2 Courses \$70pp 3 Courses \$80pp

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

- » 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)
- » Key lime pie w/ dollop Cream

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



Premium Package

2 Courses \$80pp 3 Courses \$90pp

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/ cream & vanilla ice cream (V, C)
- » Crème caramel w/ Chantilly cream (GF, V, C)

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Seated Menus

Buffet

\$45pp

Please select 2 (served w/ gravy)

- » Lamb roast
- » Pork roast
- » Beef roast
- » Roasted chicken pieces

20 guests or less please select 1 of the below

21+ guests please select 2 of the below

- » Roasted potatoes
- » Mashed potatoes
- » Potato bake
- » Steamed rice

Please select 2 of the below

- » Mixed vegetables (carrots, cauliflower, broccoli, peas, beans, pumpkin)
- » Roasted root vegetables (sweet potatoes, carrots, parsnips, beets, pumpkin)
- » Fresh mixed garden greens w/vinaigrette
- » Creamy potato salad

All buffets include breadbasket and butter

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