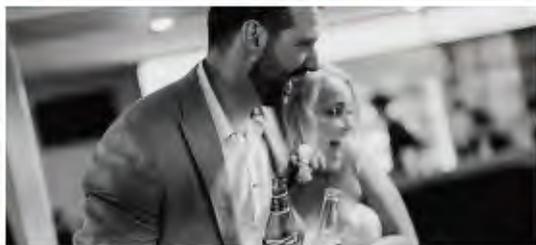
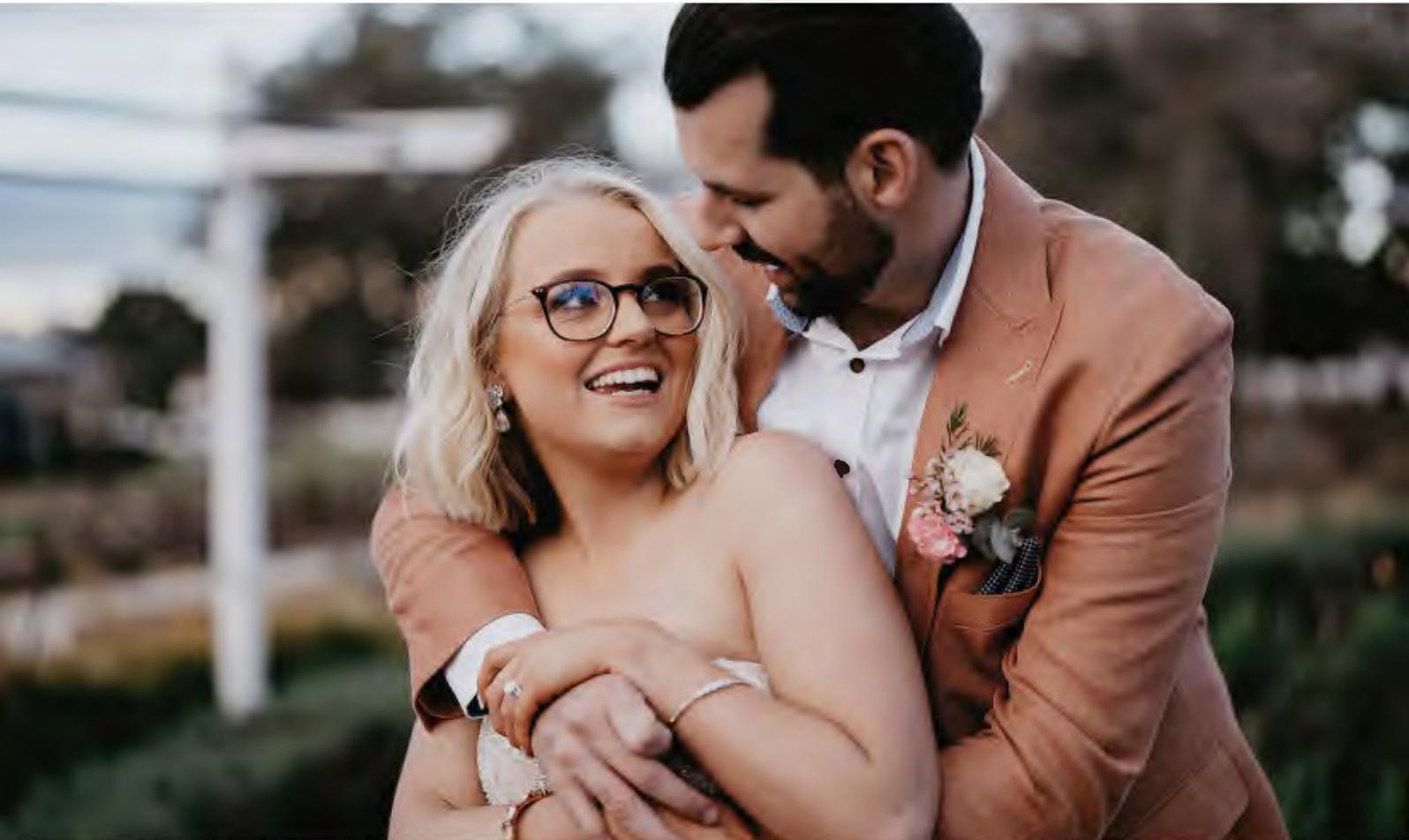




CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Wedding Packages 2026



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



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Catering packages

Social \$75 per person

- » Cocktail package - 5 hours of canapes
- » Selection of 15 canape items - savory & sweet
- » Supplied wedding cake cut & served on platters

Intimate \$80 per person

- » Premium chef selection share/ family style main
- » Supplied wedding cake plated & served w/ fresh cream as dessert

Classic \$85 per person

- » 2 hours of arrival canapes or charcuterie table
- » Premium alt-drop plated main
- » Supplied wedding cake plated & served w/ fresh cream as dessert

Traditional \$95 per person

- » Premium alt-drop plated entree
- » Premium alt-drop plated main
- » Supplied wedding cake plated & served w/ fresh cream as dessert

Modern \$105 per person

- » 2 hours of arrival canapes & charcuterie table
- » Premium alt-drop plated main meal
- » Supplied wedding cake plated & served w/ fresh cream as dessert

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

Cocktail Selections

- » Beef empanadas (DF)
- » Chicken spring rolls (DF)
- » Pork wontons (DF)
- » Chicken Karrage bites (DF)
- » Panko crumbed whiting strips (DF)
- » Mini quiche lorraine
- » Chorizo empanada
- » Calamari rings
- » Vegetarian Dimsim (V)
- » Pumpkin arancini (V, Vegan)
- » Sweet potato croquet (V, Vegan)
- » Mozzarella sticks (V)
- » 4 cheese arancini (V)
- » Vegetarian spring rolls (GF, V, Vegan)
- » Garlic battered prawns
- » Spinach & ricotta puffs (V)
- » Fresh-shucked Coffin Bay oysters (GF,DF,C)
- » Oyster Kilpatrick (GF,DF)
- » Grilled prawn on a toasted baguette w/ dill sour cream (C, GF*)
- » Seafood cocktail glass w/ Spanish onion & fennel (GF, DF, C)
- » Prawn lollipop w/ smokey chipotle mayo (GF, DF, C)
- » Smoked salmon w/ beetroot relish & avocado on crisp tortilla (GF, DF, C)
- » Poached chicken & silverbeet roulade w/ ginger-pumpkin mousse (GF, DF)
- » Japanese tempura prawns w/ aioli (DF)
- » Fig & scallop skewer (GF, DF)
- » Crispy pork belly in kewpie (roasted sesame sauce) (DF)
- » Peking duck spring roll w/ spiced plum 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 (GF, DF)
- » Steak & bearnaise crostini (GF*)
- » Caprese skewer – local heirloom cherry tomatoes & baby bocconcini w/ basil & balsamic glaze (GF, V, C)
- » Spinach, pinenuts & Persian feta stuffed roasted mushrooms (GF, V)
- » Whipped blue cheese & pear crostini (V, C, GF*)
- » Petite fresh fruit skewers drizzled w/ maraschino (V, GF, Vegan, C)
- » Mini pavlova w/ Chantilly cream & fresh fruit (V, GF, C)
- » Triple chocolate fudge square w/ roasted hazelnut cream (V)
- » 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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Entrees

- » Spinach & ricotta raviolis w/ a smoky tomato chutney & shaved parmesan (V)
- » Roasted beetroot & white balsamic Spanish onion filo tart w/ Persian fetta (V)
- » 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 roasted pumpkin, fetta & rocket salad, drizzled w/ harissa dressing (GF)
- » Crispy, crumbed soft-shell crab saddled on an Asian-infused green papaya salad (DF)
- » Salmon En Croute w/ garden greens and basil pesto
- » Creamy prawn pasta w/ spinach, chorizo, garlic & shaved parmesan

Mains

- » Pancetta wrapped chicken breast w/ wild mushroom risotto, topped w/ crispy pancetta
- » Grilled skin-on salmon fillet w/ chive potatoes, seasonal steamed greens & drizzled w/ lemon butter & micro herbs (GF)
- » Confit duck Maryland w/ creamy truffle-scented polenta, sauteed oyster mushrooms & glazed asparagus w/ orange zest jus (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 olive potato & Mediterranean vegetables (GF)

Beverage Packages

Tray Service \$15 per person

- » Sparkling wine & beer on arrival – served on trays by entrance

Ticketed Drink \$12 per person

- » Basic beer, basic wine, sparkling wine, soft drink redeemable at the bar

Bar Tab

- » Set for the value & beverages of your choosing

Signature Cocktails \$10 glass

- » 2 signature cocktails / mocktails available during your event (CP selection)

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