



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Christmas

AT CLIFFORD PARK

Stay COVIDsafe



Follow us on social media





Welcome

Welcome and thank you for considering Clifford Park Racecourse as the venue for your Christmas function.

With an unparalleled location and the best live entertainment around town, Clifford Park Racecourse is Toowoomba's most unique and exciting events venue. Located 5 minutes from the Toowoomba CBD, Clifford Park Racecourse gives you not just the most exclusive location, but the most exciting backdrop for your Christmas event or function.

For a truly memorable Christmas experience, whether a large celebration or an exclusive dinner, we can offer you a wide range of venues and warm personal services tailored to meet all your festive needs.

Clifford Park operates on a 'cost-per-person' price, depending on the venue chosen, number of guests attending and the menu of choice.

Remember, it is never too soon to start planning your Christmas function. Let us help you celebrate in style at Clifford Park this festive season.



Christmas Race Night Dinners

Clifford Park has the ability to cater for functions on non-race days from 20 to 1000 guests. Please enquire if you wish to hold your event on a non-race day.

HOW TO BOOK

For bookings and further information on Christmas at Clifford Park, contact us on 07 4634 6066, email functions@cliffordpark.com.au, or visit www.cliffordpark.com.au

COMPLIMENTARY PARKING

The Clifford Park Racecourse carpark is accessible from Hursley Road. The carpark closes at midnight on Saturday night and opens from 7.00am – 12noon Sunday for collection of vehicles.

HOW TO GET TO CLIFFORD PARK

By Car: Hursley Road is located off Tor Street which runs off James Street. For further directions phone the TTC Administration on 4634 6066.

By Taxi: Taxi services available in Toowoomba are as follows: Garden City Cabs 131008; Yellow Cabs 131924

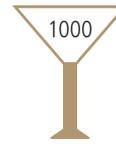
From Brisbane: The following coach services are available to and from Brisbane and Toowoomba: Greyhound; Toowoomba Transit Coaches



Clive Berghofer Grande Atrium



Our brightest jewel in the crown, the Clive Berghofer Grande Atrium is the largest function space at Clifford Park, situated right next to the home straight. Carpeted and air-conditioned throughout, the Atrium boasts a private bar, state-of-the-art, built-in audio and visual equipment, Tote facilities and access to our stunning outdoor Audi Centre Toowoomba Terraces. The function space can be used for just about any type of event, including weddings, school formals, trade shows, fashion parades, gala dinners or race days. This masterpiece space is the perfect venue for those looking to impress at their next grand event.



Cocktail



Banquet

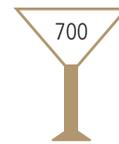
Minimum 150 people

- 6hr Room Hire (4pm - 10pm)
- White linen tablecloths
- Tea/Coffee Station
- Price on application

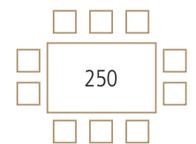
Neil Mansell Entertainment Auditorium



The Neil Mansell Entertainment Auditorium is one of our larger function spaces, centrally located between the Saddling Enclosure and the Neil Mansell UBET Betting ring. This unique and versatile venue is the perfect location for school formals, concerts, corporate functions and weddings. The space has built-in audio/visual, is air-conditioned and boasts a private bar and stage.



Cocktail



Banquet

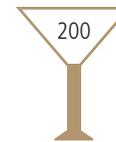
Minimum 100 people

- 6hr Room Hire (4pm - 10pm)
- White linen tablecloths
- Tea/Coffee Station
- Price on application

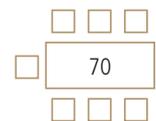
Winning Post



As the name suggests, this unique function space overlooks the race track and winning post. Located at ground level and equipped with a private bar, the Winning Post opens trackside, offering beautiful views of Clifford Park. This space incorporates a relaxed alfresco feel designed to bring the outdoors in, which can also be enclosed with clear bistro blinds.



Cocktail



Banquet

Minimum 50 people

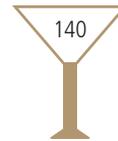
- 6hr Room Hire
- White linen tablecloths
- Tea/Coffee Station
- Price on application

Note: Seating capacities depend on staging requirements and menu choices.

Dalrello Deck



Named after one of Clifford Park's renowned gallopers, Dalrello, this function space boasts impressive views of the saddling enclosure and home straight. Experience the uninterrupted view of all the racing action as the jockeys mount their horses, compete for the winner's purse and return to scale post-race. Perfect for a more 'intimate' wedding, birthday parties, corporate functions and cocktail parties.



Cocktail

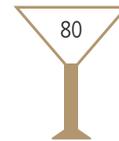
Minimum 50 people

- 6hr Room Hire
- White linen tablecloths
- Tea/Coffee Station
- Price on application

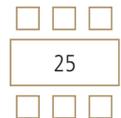
Bernborough Room



The mighty Bernborough came to prominence racing at Toowoomba's Clifford Park and is recognised by a fittingly named function space. An exceptional venue, the Bernborough Room is perfectly positioned on the ground floor opposite to the winning post. The Bernborough Room also features a private bar and an open balcony-style terrace with magnificent sweeping views overlooking Clifford Park.



Cocktail



Banquet

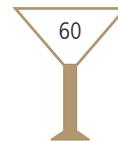
Minimum 30 people

- 6hr Room Hire
- White linen tablecloths
- Tea/Coffee Station
- Price on application

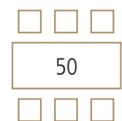
J.J. Atkins Terrace



Named in honour of local racing legend Jim Atkins, the J.J. Atkins Terrace is a beautifully appointed function space to host any intimate affair. With floor-to-ceiling glass to take in the uninterrupted stunning views of Clifford Park, this function space is located on the second floor, includes a private bar and directly overlooks the winning post and course proper.



Cocktail



Banquet

Minimum 30 people

- 6hr Room Hire
- White linen tablecloths
- Tea/Coffee Station
- Price on application

Note: Seating capacities depend on staging requirements and menu choices.

TERMS & CONDITIONS

TENTATIVE BOOKINGS

A tentative booking will be held for a period of seven (7) days only. If another enquiry is made for the tentative booking date within the seven (7) days, we will endeavour to call you and offer you first choice.

CONFIRMATION/DEPOSIT

A deposit of \$600 is required for the Clive Berghofer Grande Atrium. A deposit of \$500 is required for the Neil Mansell Entertainment Auditorium. A deposit of \$400 is required for the Dalrello Deck. A deposit of \$300 is required for the Bernborough Room, JJ Atkins Terrace and Winning Post. Deposits are required to secure your booking. Cheques to be made payable to "Toowoomba Turf Club Inc". This amount will be credited to a master account in your name and will be refunded on your final bill. Please note that the deposit is not the total room hire fee. TTC operates on a "cost-per-person-price" depending on the number of people attending and the menu of choice. On receipt of the deposit, your event will be confirmed. All catering details must be confirmed seven (7) days prior to the function.

CANCELLATION / DATE TRANSFER OF FUNCTION

In the event of a function cancelling or moving dates, the following terms are applicable;

1. All cancellations and transfers must be made in writing (letter / email)
2. Where notification is provided in writing one month prior to the date of the function, a full refund of the booking deposit will be made. Cancellations made less than this time will forfeit all rights to any refund. The same applies to the transfer of your function from one date to another.
3. For cancellation within 30 days of the proposed event date the cancellation fee will be 50% of the estimated value of your total bill.
5. For cancellation or transfer within 14 days of the proposed event date the cancellation fee will be 100% of the estimated full value of your event.

A GUARANTEED FINAL NUMBER

A guaranteed final number of guests attending the function is required five (5) working days prior to the commencement of the function. This is the minimum number of guests for which you will be charged whether or not they attend the function.

VENUE ACCESS/SET UP TIMES

Access to the venue to set up for your function must be advised and pre-arranged through the Clifford Park Racecourse, as the venue is not accessible without prior notice. Depending on availability, you may be able to set up / decorate on the Thursday and Friday prior to your function, between the hours of 8.30am and 3.00pm only. Access to the venue is available from 10.00am on the day of your event. Collection of all goods including gifts, flowers, decorations and hire goods following the event must be done by the following business day. Please note Clifford Park Racecourse is closed on a Sunday.

FOOD & BEVERAGE POLICY

Food MAY NOT be purchased from any external source or provided by you and brought onto the premises. If any outside food is brought on premises, management reserves the right to charge in accordance to the menu prices. Any food not consumed remains the property of Clifford Park. A celebratory cake is an exception. BYO cakes avoid a cakeage fee if the cake is cut and served by you. Clifford Park can cut and serve your cake for a cakeage fee of \$2.50 per person. Beverages MAY NOT be purchased from any external source and brought onto the premises. Beverages are charged on consumption basis with a cash bar and/or bar tab facilities available. Clifford Park Racecourse is committed to and abides by the responsible service of alcohol. Any minor who is seen to be in possession or provided with alcohol will be requested to leave the Course immediately with their parent or guardian, as well as the person who has provided the alcohol. If a minor is found with any kind of alcoholic beverage, your function will STOP immediately. Our bar will serve last drinks half an hour prior to the end of your function.

LOSS, DAMAGE & RISK

Loss or damage to the property, carpet, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function, will be the financial responsibility of the organiser, and an appropriate charge will apply. We do not permit anything to be attached to our walls or ceiling without written consent.

ENTERTAINMENT/SPEAKERS

Management reserves the right to control the quality, style and volume of entertainment booked. Volume must not exceed 80 decibels and will be monitored. DJs, Bands & Jukeboxes are welcome, however, we ask that you seek written permission should you wish to book a band as the noise level may impact on other bookings within the venue and, therefore, permission must be sought.

EXHIBITIONS/DISPLAYS

To maintain the high standard and condition of our rooms for future exhibitors and displays, no items are to be attached, pinned or glued to the wall or ceiling surfaces in any pre-function or function rooms without our prior approval. If damage to our property occurs resulting directly from displays or deliveries, a repair or replacement fee will be charged. General linen usage is included in your room hire fee, however if extra tables are required for display then a \$5.00 fee per cloth will apply.

INSURANCE

Management will take all responsible care to protect the property of its guests but accepts no responsibility for the loss, damage or theft of merchandise or other property in the premises, prior to, during or after the function. We recommend organisers take out their own liability insurance. Our document regarding evacuation procedures in case of emergency is available on request.

MENU VARIATION/PRICE VARIATIONS

Whilst every possible effort is taken to maintain menus and prices, these are subject to change at Management's discretion up to one (1) month prior to function. A 15% surcharge will apply to food and beverages on any function conducted on a gazetted Public Holiday.



CLIFFORD PARK
HOME OF THE TOOWOOMBA TURF CLUB

Christmas

MENU CHOICES



Follow us on social media



Canapé Menu

5 for \$25 per person

COLD CANAPES

- Fresh-shucked local Pacific Plate oysters with a Gin and Tonic dressing
- Devilled Eggs with caviar
- Poached chicken and silverbeet roulade with ginger-pumpkin mousse
- Peach & Prawn cocktail skewers

HOT/WARM CANAPES

- Beef slider with wasabi mayonnaise
- Crispy pork belly in kewpie (roasted sesame sauce), topped with sriracha chilli sauce
- Grilled jalapeno cheese kransky wrapped in puff pastry with a spicy, smoky tomato sauce
- Peking duck spring roll with a spiced plum sauce
- Chilli panko-crumbed softshell crab with lime aioli
- Mini curried Harvey Bay scallop pie
- Cajun-spiced chicken skewer with sour cream
- Prawn and scallop arancini with spicy mayonnaise
- Japanese Tempura Prawns
- Prawn skewer with tom yum spice
- Oyster Kilpatrick
- Grilled pancetta with asparagus
- Lamb fillet ala Greek (wrapped in puff pastry)

VEGETARIAN CANAPES

- Caprese skewer – local heirloom cherry tomatoes and baby bocconcini with basil, drizzled with balsamic glaze
- Roasted baby beetroot and chevre filo tartlet drizzled with local honey
- Roasted mushrooms stuffed with spinach, pine nuts and Persian fetta
- Roasted turmeric potatoes with beetroot hummus and grilled cauliflower

DESSERT CANAPES (PETIT FOURS)

- Fresh petit fruit skewers drizzled with maraschino
- Little Tia Maria-flavoured balls, crumbled in coconut
- Petit orange and almond cakes with freeze-dried orange and crushed pistachio
- Triple chocolate fudge square with roasted hazelnut cream
- Mini pavlova with Chantilly cream and fresh fruits
- Petit white chocolate mousse tarts with Belgian chocolate shards

Available in all function spaces.



Gold Package

2 courses \$65

3 courses \$75

Entrées

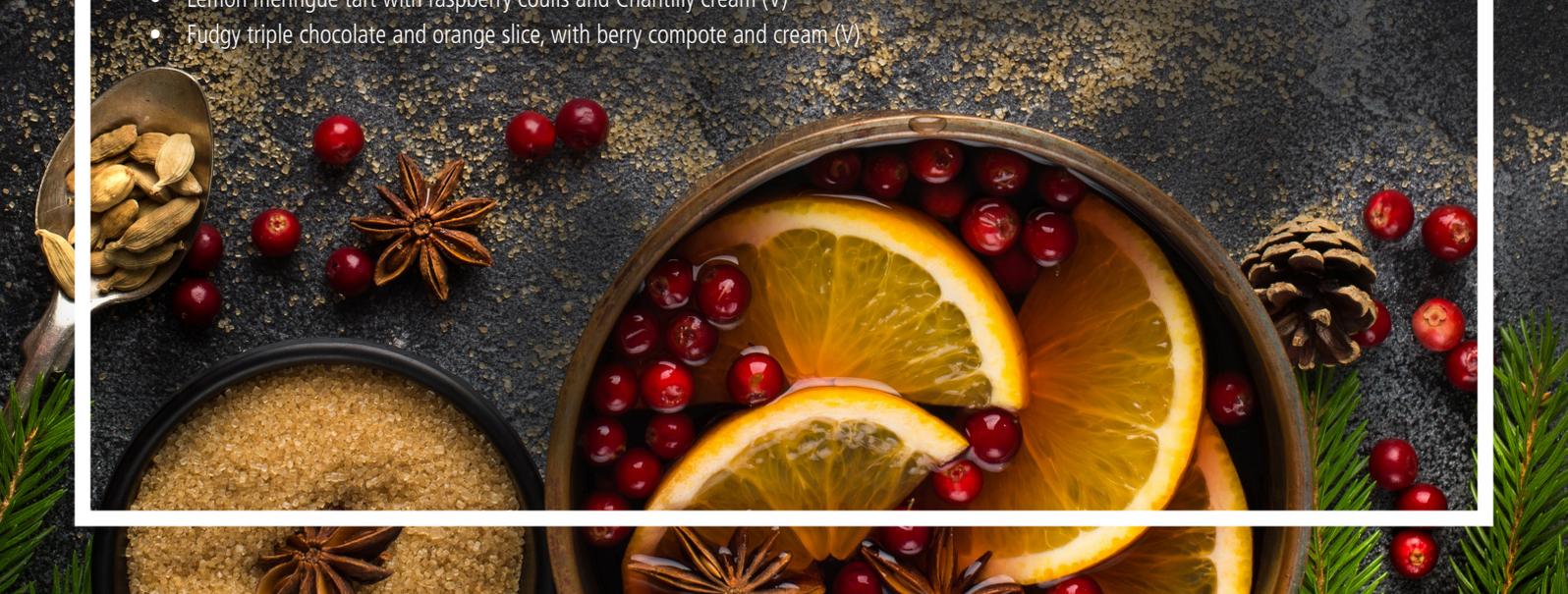
- Ginger-spiced pumpkin soup, drizzled with pumpkin seed oil and toasted pepitas (GF) (DF) (V)
- Spinach and ricotta raviolis with a smoky tomato chutney with shaved parmesan and crisp basil (V)
- Roasted beetroot and white balsamic Spanish onions filo tart with Persian fetta and caramelised walnut watercress salad (V)
- Hervey Bay scallops in a saffron cream mille-feuille on pea mousse
- Sticky Asian twice-cooked pork belly with a Spanish onion and pear chutney, drizzled with a mirin-plum sauce (DF)
- Rosemary and garlic-marinated lamb fillet on roasted pumpkin, fetta and rocket salad, drizzled with a Harissa dressing (GF)
- Roasted tomato and fennel risotto with dressed wild rocket, shaved parmesan and toasted pine nuts (GF) (V)
- Seafood platter, freshly shucked Pacific Plate oyster, with egg yolk mousse garnished Tasmanian Atlantic salmon darne and tiger prawn cutlet on a pea guacamole with corn salsa (GF)
- Pulled confit duck on an Asian slaw with toasted chilli cashews and fried shallots (DF)

Mains

- Lemongrass-infused maize poularde breast on guacamole, with a roasted sweetcorn and potato fritter topped with a tequila-perfumed tomato salsa (GF) (DF)
- Juicy grilled Moroccan seasoned pork fillet bedded on a Harissa cream and freshly-herbed pearl couscous
- Grilled skin-on snapper fillet on a purple sweet potato mousse with seasonal steamed greens, drizzled with saffron cream and micro herbs (GF)
- Harissa-spiced roasted lamb rump with a fresh herbal bean tabouleh on a creamy carrot mousse, drizzled with garlic yoghurt and rocket (GF)
- Confit duck Maryland with truffle-scented mashed potato, sautéed oyster mushrooms and glazed asparagus with an orange zest jus (GF)
- 220g eye fillet glazed with a rich tomato red wine jus, bedded on a parsnip mousse accompanied with pancetta-sheathed green bean parcel & a purple carrot spread (GF)

Desserts

- Vanilla panna cotta served in a glass, topped with fresh fruits and crushed pistachios (V)
- Warm sticky date pudding with butterscotch sauce and vanilla ice cream (V)
- Pavlova with fresh Chantilly cream with fresh fruits, passionfruit coulis and a raspberry sorbet (V) (GF)
- Espresso crème brulee with a chocolate-orange and almond biscotti (V)
- Lemon meringue tart with raspberry coulis and Chantilly cream (V)
- Fudgy triple chocolate and orange slice, with berry compote and cream (V)



Silver Package

2 courses \$55

3 courses \$65

Entrées

- Ginger-spiced pumpkin soup, drizzled with pumpkin seed oil and toasted pepitas (GF) (DF) (V)
- Spinach and ricotta raviolis with a smoky tomato chutney with shaved parmesan and crisp basil (V)
- Roasted beetroot and white balsamic Spanish onions filo tart with Persian fetta and caramelised walnut watercress salad (V)
- Hervey Bay scallops in a saffron cream mille-feuille on pea mousse
- Sticky Asian twice-cooked pork belly with a Spanish onion and pear chutney, drizzled with a mirin-plum sauce (DF)
- Rosemary and garlic-marinated lamb fillet on roasted pumpkin, fetta and rocket salad, drizzled with a Harissa dressing (GF)
- Roasted tomato and fennel risotto with dressed wild rocket, shaved parmesan and toasted pine nuts (GF) (V)
- Seafood platter, freshly shucked Pacific Plate oyster, with egg yolk mousse garnished Tasmanian Atlantic salmon darne and tiger prawn cutlet on a pea guacamole with corn salsa (GF)
- Pulled confit duck on an Asian slaw with toasted chilli cashews and fried shallots (DF)

Desserts

- Vanilla panna cotta served in a glass, topped with fresh fruits and crushed pistachios (V)
- Warm sticky date pudding with butterscotch sauce and vanilla ice cream (V)
- Pavlova with fresh Chantilly cream with fresh fruits, passionfruit coulis and a raspberry sorbet (V) (GF)
- Espresso crème brulee with a chocolate-orange and almond biscotti (V)
- Lemon meringue tart with raspberry coulis and Chantilly cream (V)
- Fudgy triple chocolate and orange slice, with berry compote and cream (V)

Mains

- Slow roasted lamb rump, rubbed with garlic and rosemary with a rosemary jus (GF) (DF)
- 200g beef eye fillet steak, char-grilled with a tarragon butter sauce (GF)
- Beef scotch fillet slow roasted, marinated with mustard and juniper berries, with a caramelised onion jus (GF) (DF)
- Grilled supreme chicken breast with a creamy sage sauce (GF)
- Braised beef cheek in a mushroom, pancetta and red wine reduction (GF) (DF)
- Charred pork cutlet with a creamy green peppercorn sauce (GF)
- Roasted Tasmanian Atlantic salmon with a lime infused butter sauce (GF)

All mains are served with seasonal steamed or roasted vegetables

Your choice of:

- Creamy potato mash
- Smoky roasted chat potatoes
- Potato galette

Christmas Alternate Drop

2 courses \$65

3 courses \$75

Entrées

- Pork fillet galantine with pancetta and pistachios on a Waldorf salad with an apple and fig chutney (GF)
- Creamy seafood bisque with a grilled Moreton Bay bug, Spanish mackerel and fresh baby spinach (GF)
- Seared, warm duck breast on a watercress, apple and walnut salad (GF) (DF)
- Caramelised scallops with roasted beetroot, toasted walnuts, crunchy sliver of apple and charred baby cos (GF) (DF)

Mains

A selection of...

- Turkey breast roulade with a farce of water chestnuts and cranberries in a creamy sage sauce
- Rosemary and garlic marinated leg of lamb steak with a rosemary jus (GF) (DF)
- A slice of pork loin stuffed with prunes and dried apricots, glazed with a honey and mustard jus (GF) (DF)
- Traditional oven-baked Christmas ham with gravy (GF) (DF)
- A confit duck Maryland al 'orange with a baked apple (GF) (DF)

Served with...

- Potato gratin or duck fat-roasted chat potatoes (GF)
- Maple roasted pumpkin or roasted carrots and beetroot (GF) (DF) (V)
- Traditional braised red cabbage with Stanthorpe apples (GF) (DF) (V)

Dessert

- Classic warm house-baked apple strudel with Tia Maria anglaise and vanilla ice-cream (V)
- Warm plum pudding with rum anglaise and Chantilly cream (V)
- Classic pavlova with whipped cream, passionfruit coulis and fresh fruits (GF) (V)
- Pear Tarte Tatin with walnut ice-cream (V)



Booking Form



Company Name:
Contact Name:
Postal Address: Postcode:
Telephone: Mobile:
Email:
Date of Function:
Time of Function: (am/pm) to (am/pm)

FUNCTION SPACES	NON-REFUNDABLE DEPOSIT	PROPOSED GUEST #	PROPOSED MENU
<input type="checkbox"/> Clive Berghofer Grande Atrium	\$600		
<input type="checkbox"/> Neil Mansell Entertainment Auditorium	\$500		
<input type="checkbox"/> Dalrello Deck	\$400		
<input type="checkbox"/> Bernborough Room	\$300		
<input type="checkbox"/> JJ Atkins Terrace	\$300		
<input type="checkbox"/> Winning Post	\$300		

Bookings are subject to availability and will be confirmed by Clifford Park.

Payment method: Cash Cheque Bankcard Visa Mastercard Direct Deposit

Card Details: Name on Credit Card

Card Number:

Expiry Date: / Signature:

Please return this form back to Clifford Park

via Email: functions@cliffordpark.com.au

via Mail: PO Box 6037, Toowoomba West, QLD, 4350

via Fax: (07) 4633 1256

For further information or to make a booking, please contact:

Clifford Park Administration

Phone: (07) 4634 6066 **Email:** functions@cliffordpark.com.au

Web: www.cliffordpark.com.au

I have read and understand Clifford Park's Terms and Conditions.

Signed:



Follow us on social media

