

BREAKS

Beverage Items

Freshly brewed coffee and specialty tea selection	\$4 ⁵⁰ per person
Chilled premium orange juice	\$5 per person
Continuous tea and coffee	\$8 per person (<i>four hours</i>)
Barista coffee and specialty tea selection (<i>min. 100 guests</i>)	\$5 per person/per hour

Menu Items



\$5⁵⁰ per selection

- Citrus friand, cream cheese, candied orange *gf*
- House baked chocolate dipped shortbread
- Lemon and ginger, cranberry and white chocolate, coffee and walnut slices
- Sweet berry muffin with butter
- Plain scone, berry spread, whipped cream
- Tomato, cheese and bacon scrolls
- Assorted savouries *gf option*
- Croissant, warm Champagne ham, wholegrain mustard and brie
- Club sandwiches with assorted fillings *gf option, df option*
- Fresh seasonal fruit platter *gf, df, vegan*

BREAKFAST

Buffet

White and grain toast, butter and spreads *gf option*
Granola - house toasted oats, seeds, nuts, dried fruits, honey *v, df*
Fresh seasonal fruit platter *gf, df*
Crispy bacon *gf*
Scrambled eggs *gf, v*
Hot cakes, mixed berry compote *v*
Pork sausage
Chunky Agria potatoes, rosemary salt *gf, v, df*
Herb and garlic mushrooms *gf, v*
Freshly brewed coffee and specialty tea selection



Minimum 30 guests



\$37 per person

Plated

French pastries and toast for the table
Granola - house toasted oats, seeds, nuts, dried fruits, honey *v, df*
Scrambled eggs *gf, v*
Seasoned spinach on kumara rosti *gf, v*
Pigs in blankets
Swiss brown mushrooms *gf, v*
Grilled tomato *gf, v, df*
Freshly brewed coffee and specialty tea selection



Minimum 30 guests



\$33 per person

Walk and Fork

Fresh seasonal fruit platter *gf, df, vegan*
Mixed berry smoothie *gf*
French pastries - sweet and savoury
Bacon and egg filled English muffins *gf option*
Breakfast wraps *gf option*
Chilled premium orange juice
Freshly brewed coffee and specialty tea selection



Minimum 30 guests



\$30 per person



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Addington Raceway & Events Centre Menu - September 2024
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BUFFET

STANDARD MENU

To Start

Petite brioche roll

Salad Selection

Leafy garden salad, assorted dressings *gf, v, df, vegan*

Roast vegetable, pesto, toasted almond *gf, vegan*

Waldorf - apple, celery, walnut, grape, mayo *gf, v*

Hot Dishes

Glazed Champagne ham slices, red wine jus *gf, df*

Lemon and oregano chicken, roasted tomato, olives, feta *gf*

Lamb, red wine and rosemary casserole *gf, df*

Cajun cauliflower, sriracha maple glaze, pickled ribbon vegetables

Seasonal steamed vegetables *gf, v*

Chunky Agria potatoes, rosemary salt *gf, v, df*

Desserts

Assorted cheesecake and gateau

Selected tarts

Petite pavlova, whipped cream, fruit *gf*

Freshly brewed coffee and specialty tea



Minimum 30 guests



\$45 per person



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BUFFET

 Continued

Our premium buffet is designed to let you mix and match like for like items, as well as add extra items to increase your selection.

ADDITIONAL ITEMS

Platters

Bread and dips platter - specialty cob loaf, olive tapenade, hummus, sun-dried tomato pesto, crudite selection <i>v, gf option</i>	\$6 per person
Antipasto platter - selected meats, marinated feta, pickled vegetables, hummus, relish, mini toasts <i>gf option</i>	\$6 per person
Seafood platter - marinated green lip mussels, garlic prawn cutlets, baked salmon, smoked fish salad, Marie Rose dressing <i>gf</i>	\$8 per person



\$6 per selection per person

Salads

Thai beef salad
Gourmet potato, pickles, bacon, ranch dressing <i>gf</i>
Pearl cous cous, spiced chickpea, Mediterranean vegetables <i>vegan</i>
Roast beetroot, balsamic onion, fresh herbs <i>gf, v</i>



\$8 per selection per person

Carvery

Mustard crusted roast beef <i>gf, df</i>
Rosemary and garlic rubbed lamb <i>gf, df</i>
Slow roasted pork shoulder <i>gf, df</i>



\$9 per selection per person

Mains

Lamb ragout, mushroom, red wine, herbs <i>gf, df</i>
Beef carne asada, chorizo, herbed potatoes <i>gf, df</i>
Chicken provençal, white wine, olives, fresh herbs
Sherry and garlic pork ribs, polenta, fresh herbs <i>gf</i>
Market fish tagine, ras el hanout, toasted almonds
Kung Pao tofu, stir fried greens, sesame seeds <i>gf, vegan</i>



\$8 per selection per person

Desserts

Baked lemon cheesecake <i>gf</i>
Bourbon mocha mudcake
Apple and berry crumble, pouring cream

BUFFET

TRACKSIDE DINING SAMPLE MENU

To Start

Pull-apart bread, vegetable crudities, dips *gf option*

Salad Selection

Ribbon zucchini, mint, roasted peppers *gf, vegan*

Local leaves, fresh herb, mixed seeds, sprouts *gf, vegan*

Charred broccoli, spiced nuts, blue cheese dressing *gf, v*

Seafood Platter

Miso baked salmon, marinated green lip mussels, steamed prawn cutlets, smoked fish salad *gf*

Ham Platter

Orange glazed Champagne ham slices, mustard selection, thyme and shallot relish *gf, df*

Mains

Slow cooked lamb casserole, gremolata *gf*

Green curry clam cakes *gf*

Baked chicken pieces, white wine, olives, prunes *gf*

Refried bean enchiladas, corn salsa, sour cream *v*

Steamed greens, shallot vinaigrette *gf, vegan*

Roasted garlic, herb potatoes *gf, v*

Desserts

Assorted cheesecakes *gf*

Petite pavlova, whipped cream, fruit *gf*

Fresh seasonal fruit platter *gf, df, vegan*

Portuguese custard tarts

Selected gateau

Cheese platter *gf cracker option*

Freshly brewed coffee and specialty tea selection



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FINGER FOOD

Cold

Smoked salmon blinis, beetroot gel, dill crème fraîche, confit orange

Soy cured rice ball, sesame ginger sauce *gf, v, df*

Whipped goat feta tart, sticky fig, pear, walnut praline *v*

Zaatar lamb, zesty hummus, cucumber base *gf, df*

Leek, semi-dried tomato frittata *gf, v*

Prawn croûte, ainse crème, lemon, chive

Truffle filo, shallot, brie, prosciutto

Hot

Seared haloumi cheese, kalamata olive tapenade, roasted sweet peppers *gf, v*

Smoked beef brioche slider, McClure's pickles, jalapeno cheese sauce

Boccocini, semi-dried tomato pizza, pesto oil *v*

Thai style fish cakes, nahm jim

Chickpea and vegetable croquettes, lemon thyme aioli *v*

Popcorn chicken, citrus salt, sriracha mayo

Falafel bites with spiced tomato, spinach and onion jam *gf, df, vegan*

Supper Station

Hot Champagne ham, bread rolls, coleslaw, condiments <i>gf bread option</i>	\$18 per person
Gourmet savouries, club sandwiches <i>gf, v options</i>	\$16 per person
Freshly brewed coffee and specialty tea selection	\$4 ⁵⁰ per person



Minimum 20 guests



\$18 per person
Selection of four items



\$4²⁵ per additional item



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WORKING LUNCH

Includes:

One sandwich choice from the selection below

Two main choices from the selection below

Leafy garden salad, assorted dressings *gf, v*

Selection of sweet cakes and slices *gf options*

Seasonal fruit bowl *gf, v*

Freshly brewed coffee and specialty tea selection

Sandwich Selections - Choose One

Thick cut rye, roast beef, tasty cheddar, crisp leaves, dijonnaise

Ciabatta, falafel, tzatziki, chopped lettuce, tomato *v*

Brioche roll, smoked chicken, mango salsa, mesclun leaves

Baguette, Champagne ham, whipped feta spread, baby spinach, red onion jam

Sourdough, pulled smoked pork, shredded cabbage, McClure's pickles, caraway spread

Traditional assorted club sandwiches

gf bread available on request

Main Selection - Choose Two

Roasted pork belly strips, orange and sesame greens, steamed rice *gf, df*

Herb grilled chicken, charred vegetables, tomato crème *gf*

Kung Pao tofu, rice noodles, fresh herbs *gf, vegan*

Red braised beef ragout, rosemary Agria potatoes *gf*

Palek Paneer, steamed rice, garlic naan bread *v*

Low and slow cooked lamb shoulder, roasted root vegetables, crumbled feta *gf*

Battered fish, chunky Agria potatoes, lemon cheeks, capers, onion sauce



Minimum 30 guests



\$34 per person



\$4.25 per additional item



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LIGHT WORKING LUNCH

Includes:

One sandwich choice from the selection below
Gourmet savouries, quiche and sausage rolls
Selection of sweet cakes and slices *gf options*
Seasonal fruit bowl *gf, v*
Freshly brewed coffee and specialty tea selection
gf, df, vegan options available

Sandwich Selections - Choose One

Thick cut rye, roast beef, tasty cheddar, crisp leaves, dijonnaise
Ciabatta, falafel, tzatziki, chopped lettuce, tomato *v*
Brioche roll, smoked chicken, mango salsa, mesclun leaves
Traditional assorted club sandwiches
gf bread available on request



Minimum 10 guests



\$21 per person



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PLATTERS

Antipasto

Selection cured and smoked sliced meats, McClure's pickles, hummus, chutney, marinated feta, mini breads, crackers *gf option*

Smoked by Spectators

Crusted beef pieces, Culley's buffalo chicken thigh skewers, pulled pork taco's, Mexican jalapeno cheese sausage, swift pork ribs, flour tortilla, pickles, ancho spiced nuts

Via Frya

Golden fish pieces, vegetable spring rolls, samosa, dumplings, crumbed camembert, salt 'n pepper squid, battered chickpea and vegetable croquettes, dipping sauce

Vegetarian

Olive tapenade, roasted sweet peppers on kumara rosti, falafel bites with spiced tomato, spinach and onion jam, baked pita chips, pumpkin hummus with crumbled feta and toasted seeds, plant base chicken tenders, chilli and lime syrup, chickpea and vegetable croquettes, lemon thyme aioli

Sweet Temptations

Platter of ever-changing petite fours and pastry treats *gf, df, vegan options*

Local Cheese Selection

Selected local cheeses, seasonal fresh and dried fruits, fruit paste, crackers *gf option*



\$110 per platter



Platters are designed for up to ten guests as nibbles or up to five guests as a more substantial fare



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SET MENUS

Both options include

Fresh house baked bread rolls or pull apart loaves and specialty butters for the table

Freshly brewed coffee and specialty tea selection

Two Course Options

One entrée and one main OR one main and one dessert	\$60 per person
Alternative drop - select an additional option for a course of your choice	\$68 per person

Three Course Options

One entrée, one main and one dessert	\$68 per person
Alternative drop - select an additional option for a course of your choice	\$76 per person

Entrées

Cold smoked salmon, walnut, rye, lemon oil, baby rocket *df*
Smoked beef fillet, beetroot, caraway crème fraîche, micros *gf*
Confit thyme and garlic lamb shoulder rillettes, red currant and mint glaze *gf*
Buffalo mozzarella cheese, fresh basil, shaved parmesan, truss tomato, avocado oil *gf, v*

Mains

Smoked pork sirloin, kumara rosti, blackberry, cacao jus, wilted greens *gf*
Market fresh fish, charred leek, cockles, fennel, orange *gf*
Grass-fed eye fillet, pumpkin risotto cake, roasted truss tomatoes, truffled greens *gf*
Canterbury lamb rump, pistachio crust, grilled polenta, medjool date, pepper crème *gf*
Sage roasted chicken Maryland, confit shallot, parsnip, green beans, lemon velouté *gf*
Smoked tofu, thyme and mushroom gratin, sauteed greens, sherry gel, micro's *vegan*

Desserts

Blackberry Dome, elderflower gel, poached pear, rosemary tuille
Cardamom caramel cheesecake, ginger syrup, pistachio crème fraîche *gf*
Chocolate stout torte, whiskey crème, pretzel crumb, macerated strawberry



Minimum 50 guests



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RACE NIGHT EASY PICKINGS

Option One - Each Way

Potato chips with salsa on tables *gf*

From Spectators Kitchen *gf option*

Golden fries

Assorted pizza slices

Garlic baguette, flat breads

Option Two - Quinella

Salted mixed nuts on tables *gf*

CREATE YOUR OWN BURGER STATION

Warm buns *gf option*

Pickles *gf, v, df*

Beef patties *df*

Cheese *gf, v*

Grilled chicken pieces *gf, df*

Sliced beetroot *gf, v, df*

Lettuce *gf, v, df*

Caramelized onion *gf, v, df*

Tomatoes *gf, v, df*

Tomato relish *v, df*

Option Three - Trifecta

Pretzels on tables

LOW AND SLOW SMOKE

Soft tortilla *gf, vegan option*

Coleslaw *gf, v, df*

Refried beans *gf, v, df*

McClure's pickles *gf, v, df*

Smoked beef slices *gf, df*

Chipotle mayo *gf, v*

Pulled pork *gf, df*



Minimum 20 guests



\$32 per person



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CHRISTMAS BUFFET SET MENU

Served as sharing platters for the table

Bread roll platter, rosemary and honey butter *gf option*

Caesar salad platter - Cos lettuce, croutons, prosciutto, caesar dressing

Main

Roast chicken, sage butter, pickled shallots *gf*

Glazed ham slices, mustard, chutney, and pickles

Rum glazed vegetable steaks, nam pla, cashews *gf, vegan*

Spring greens, herb oil, concasse & Perla potatoes, mint, butter *gf*

Steamed seasonal greens *gf, vegan*

Roasted garlic, herb potatoes *gf, v*

Desserts

Cheesecake selection

Mini pavlova, fruit and cream

Spiced coconut cake, lime syrup

Christmas mince tarts

Fresh fruit platter

Selected gateau

Cheese platter *gf cracker option*

Freshly brewed coffee and specialty tea selection



\$55 per person

Additional

Seafood selection - orange and pomegranate salmon, Clevedon coast oysters, prawn selection with cucumber, lime and jalapeno dressing *gf* \$12

Sliced lamb shoulder, charred peppers and mint *gf* \$10

Grilled market fish, teriyaki vinaigrette, sesame wakame *gf* \$10



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CHRISTMAS BUFFET MENU

Breads

Bread rolls, rosemary and honey butter *gf option*

Salad Selection

Assorted tomatoes, cucumber, basil and preserved lemon *gf, vegan*

Green bean, olive, egg and potato *gf, v*

Cos lettuce, croutons, prosciutto, Caesar dressing

Seafood Selection

Orange and pomegranate salmon, Clevedon Coast oysters, prawn selection with cucumber, lime and jalapeno dressing *gf*

Ham Platter

Glazed ham slices, mustard, chutney and pickles

Mains

Roast chicken, sage butter, pickled shallots *gf*

Sliced lamb shoulder, charred peppers and mint *gf*

Grilled market fish, teriyaki vinaigrette, sesame wakame *gf*

Rum glazed vegetable steaks, nam pla, cashews *gf, vegan*

Spring greens, herb oil, concasse *gf, vegan*

New season minted potatoes *gf*

Desserts

Cheesecake selection

Mini pavlova, fruit and cream *gf*

Spiced coconut cake, lime syrup

Christmas mince tarts

Local cheese selection *gf*

Fresh strawberry platter *gf*



\$61 per person



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