

Tauranga Racecourse

EVENT  CENTRE



An event venue with a **difference.**

Elevate your next event at the **Tauranga Racecourse Event Centre** — where stunning surroundings, flexible spaces, and exceptional catering set the stage for an unforgettable experience.



About Our Event Centre

This licensed venue has fantastic facilities available for hire, with a range of rooms to suit groups from 10 to 350 with easy access and plenty of parking.

The multiple spaces are ideal for conferences, expos, seminars, gala dinners, awards nights, training days, and board meetings. This versatile location also offers plenty of outdoor space for events.

The venue is fully licenced and on-site catering is provided through top-class caterers Food 101.

[Watch video](#)

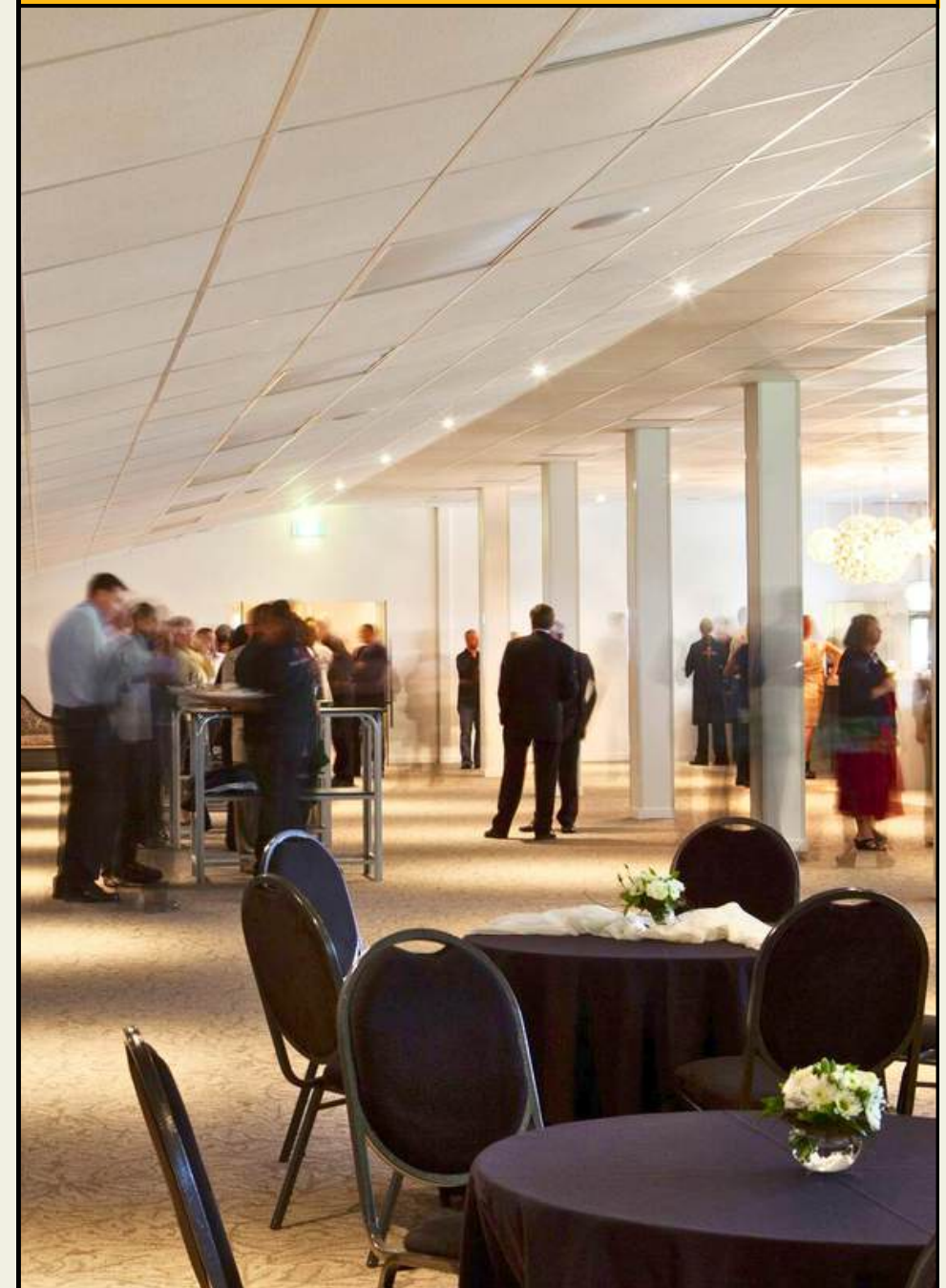
Our Spaces

Our event centre offers a range of versatile spaces available for hire. Whether you're hosting a small gathering or a large celebration, we have options that can be tailored to suit your event. With a dedicated team to assist with setup and coordination, we provide an ideal setting for corporate events, weddings, conferences, and more. Whatever your vision, our spaces can be transformed to suit your occasion.

The Café 60-300



Sir Tristram Lounge 50-300 pax



Our Spaces (cont).

Doncaster Lounge 80-150 pax



Fairway Lounge 50-250 pax



Owens Lounge 20-80 pax

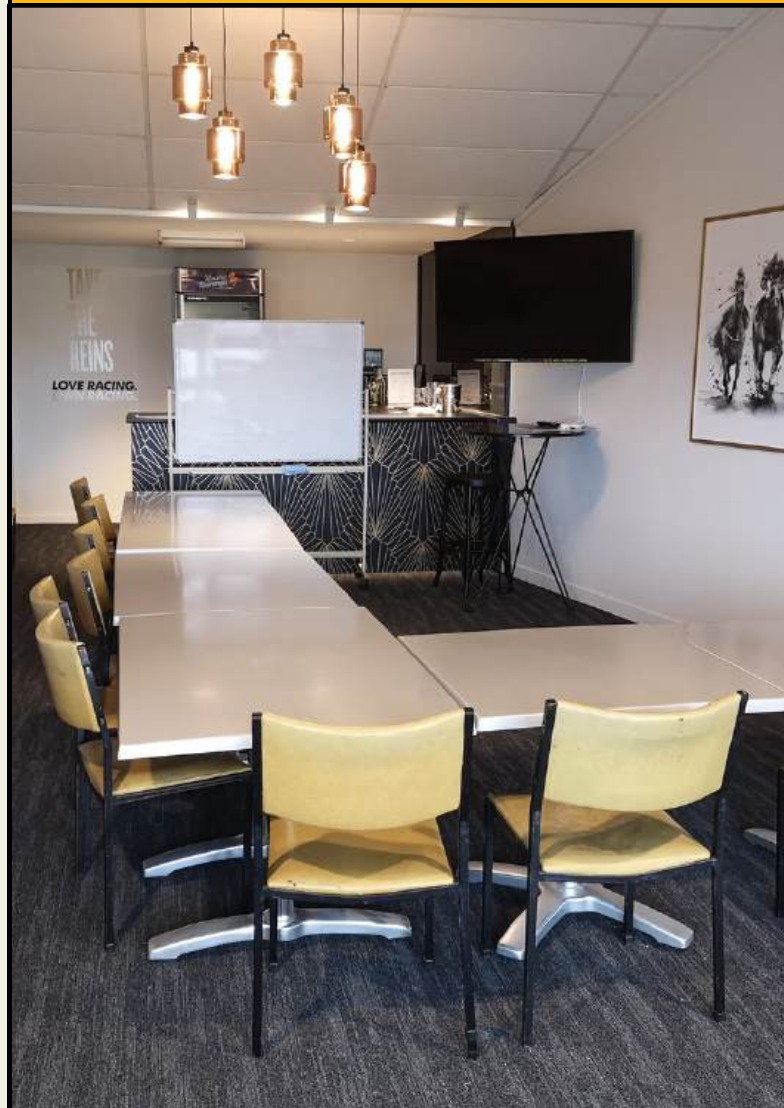


Our Spaces (cont).

Tokyo Lounge 50-110 pax



Winner's Circle 10-20 pax



Outdoor Spaces Unlimited



Room Rates

All of our spaces can be rented as a half or full day (standard 8 hour) booking. Additional costs will apply to food, beverage, AV, security and staff — see next page.



Area	Venue Hire Fee (Full Day)	Fixed Service Charge
Sir Tristram Lounge	\$1000	\$200
Doncaster Lounge	\$1000	\$200
Tokyo Lounge	\$650	\$200
Fairway Lounge	\$700	\$200
The Café	\$500	\$200
Owens Lounge	\$250	\$50
Winner’s Circle	\$150	\$50
McKinley Park	\$160	–

Prices exclude GST. Half-day rate less 40%.

Additional Investment

Item	Investment
Data Projector	\$100
Microphone & stand	\$60
Whiteboard & markers	\$10
Lectern	\$25
Screen	\$50
Flip chart & pad	On request
Security (mandatory for evening events)	\$40/hr
Bar staff	\$40/hr



Sample Menus*

- Morning & Afternoon Tea
- Buffet Menu, Option 1
- Buffet Menu, Option 2
- Lunch Platters
- Nibbles
- Canapes
- Walk & Talk



*Please note, some options may change due to seasonality so we can offer the best ingredients available to us

Morning & Afternoon Tea

- Savoury Buttermilk Scones V
- Antipasto Skewers
- Mini Croissants filled with Bourbon Glazed Ham, Swiss Cheese & Peach Mustard
- Classic Homemade '2 Bite' Sausage Rolls
- Assorted Bite Size Savouries
- Vegetable Frittata GF
- Spinach & Feta Triangles V
- Chorizo and Baby Potato Skewers GF
- Assorted Tea Sandwiches
- Assorted Vegetable Quiche V
- Bacon & Egg Squares
- Homemade Ginger Blueberry Muffins
- Banana Pecan Muffins
- Homemade Brownies GF

- Snicker's Slab V
- Homemade Ginger Crunch
- Homemade Lemon Shortbread
- Homemade Chocolate Chip & Walnut Cookies
- Assorted Mini Danishes



Pricing

All items | \$6.50 each
Special dietary requests | Additional \$2.00 per item
Coffee/Tea Station | \$4.50 pp
Coffee/Tea All Day | \$10.00 pp
All pricing includes GST





Buffet Menu / Option 1

An assortment of large rolls, baps & wraps.

Options include:

- Meat Lovers on Kaiser Roll – An assortment of sliced meats w/smoked cheddar, lettuce, tomato, sliced pickles & caramelised onion relish
- Steak and Cheddar w/grilled red onions, lettuce, Dijon mayo on a bap
- Grilled Steak w/caramelised onions & rocket in a baguette
- Corned Beef w/pickle in a Swiss Kaiser roll
- Roasted Lamb w/cheddar cheese, lettuce, tomato, rosemary aioli on a Kaiser roll
- Croissant w/ Bourbon Glazed Ham, Swiss cheese, lettuce, tomato, cranberry mayonnaise
- Pastrami w/pickles, cheese & lettuce, 'Secret Sauce' in a rustic roll

- Smoked Chicken BLT on a roll with rosemary aioli
- Chicken Salad w/apples & walnuts & lettuce on ciabatta
- Chicken Caesar Wrap
- Grilled Vegetable w/ hummus on a roll
- Ciabatta w/ grilled vegetables & basil aioli
- Market Tomatoes and Fresh Mozzarella w/basil pesto and rocket **V**



Pricing

1x bap/roll, assorted sweets, platter of fresh fruit | \$21.50pp
 2x bap/roll, assorted sweets, platter of fresh fruit | \$25.50pp
 3x bap/roll, assorted sweets, platter of fresh fruit | \$29.50pp
 Special dietary options | Add \$2.00

All pricing includes GST

Buffet Menu Option 2

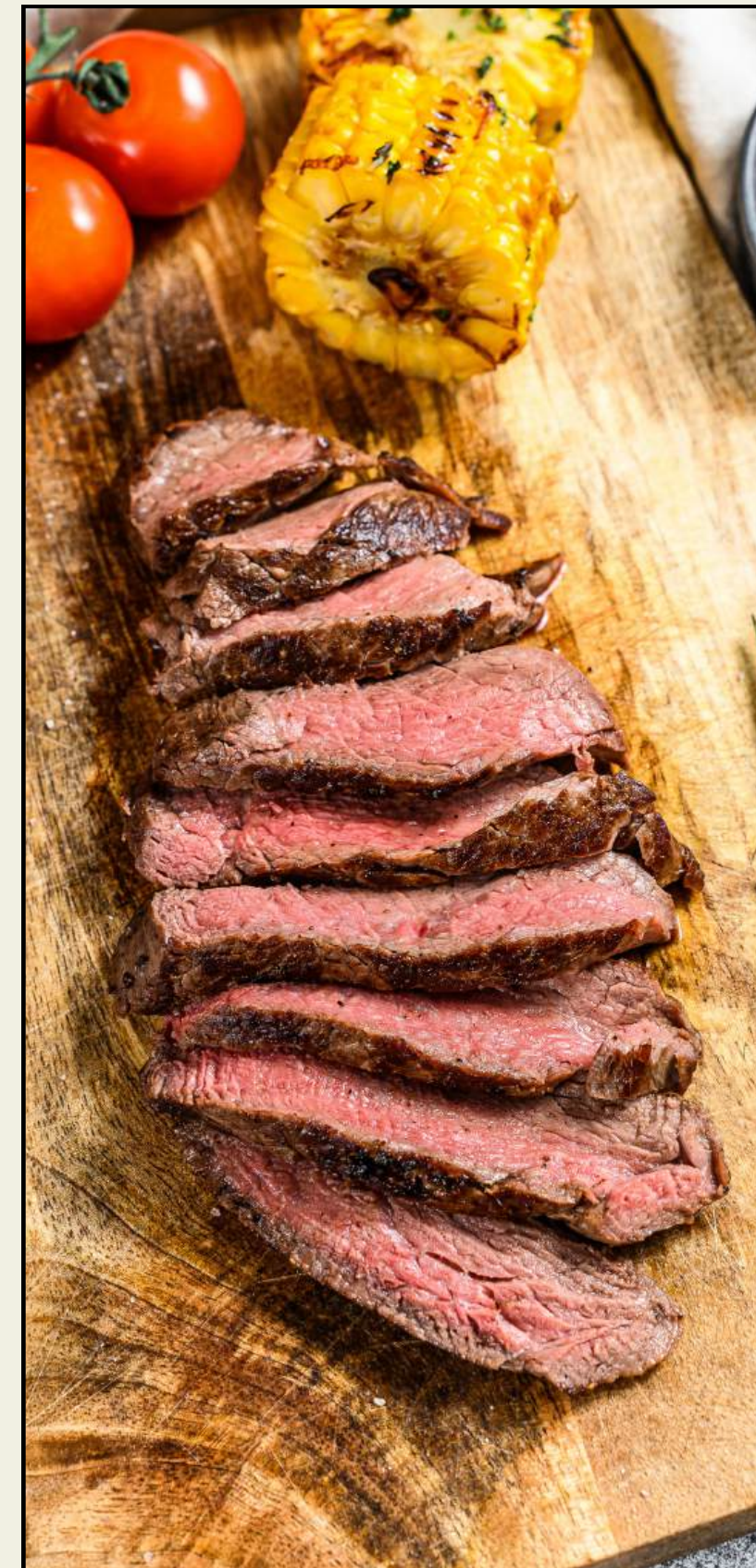
Mains:

- Bourbon glazed ham served w/cranberry mayonnaise & mustards GF
- Porchetta tuscan style w/ fresh herbs & garlic served w/a homemade roasted garlic aioli GF
- Pan browned pork loin w/ caramelised apples GF
- Chargrilled sirloin rubbed w/cracked black pepper and crushed sea salt served with a creamy horseradish sauce GF
- Grilled scotch rubbed with rosemary and thyme served on a bed of caramelised onions GF
- Slow braised brisket of beef w/a whiskey mustard sauce

- Roasted mushroom & leek lasagne w/a creamy bechamel V
- Pan browned chicken thighs w/ maple butter & rosemary GF
- Pan-seared chicken breast stuffed with mushrooms, caramelised leeks and feta cheese drizzled w/a fresh thyme reduction GF
- Cajun rubbed roasted whole side of salmon w/a homemade Creole tartar sauce GF

All served with:

- Rustic rolls
- A selection of finger sweets GF/V options



Buffet Menu / Option 2 (cont.)

Sides:

- Root vegetable gratin [GF V](#)
- Orange salad w/ roasted pumpkin, kumara and baby carrots drizzled w/ fig balsamic & pinenuts [GF V V+](#)
- Vegetable ratatouille w/ fresh herbs [GF V V+](#)
- Baby roasted potato salad w/ sun-dried tomatoes & cracked olives [GF V](#)
- Creamy 3-cheese macaroni & cheese [V](#)
- Roasted vegetable salad w/ feta & fresh herbs [V V+](#)
- String beans tossed w/ a lemony walnut pesto [V](#)
- Platter of vegetables drizzled w/ a fresh herb-infused olive oil [GF V V+](#)
- Fresh roasted baby red beetroot served on a bed of organic greens with candied walnuts, crumbled goat cheese drizzled with a balsamic vinaigrette [GF](#)
- Classic Caesar salad w/ homemade parmesan croutons [V](#)
- Country salad w/ blue cheese, sweet roasted baby garlic & crispy pancetta [GF V options](#)
- Baby greens w/ dried cranberries & candied walnuts [GF V](#)



Pricing

x2 mains, x2 sides with rolls & sweets | \$45.00pp

All pricing includes GST





Lunch Platters

Very Best Bourbon Glazed Ham | \$25 pp

- Assorted fillings: lettuce, sliced tomato, cheese, onion, cranberry mayo, mustard with fresh baps

Charcuterie Platters | \$25pp

- An assortment of rustic cheeses w/ smoked meats and sausages
- w/ crackers, flatbreads, sliced breads and baguettes, mustards, bowls of olives, pickles

Whole Roasted Side of Salmon | \$25pp

- w/ rustic breads & crackers, tarragon mustard, sliced red onion, cucumbers, tomato, slivered radishes, capers

Sweet Treats | \$15pp

- Finger sweets and fresh fruit skewers

Cheese and Prawn Platter | \$25pp

- Crunchy mozzarella sticks, cheddar & gravy poppers, prawn croquettes
- All served w/ homemade Tartar sauce & BBQ sauce

Meatlovers | \$25pp

- Assorted smoked and grilled sausages, cured meats, sliced breads, mustards, bowls of olives, assorted dips & relishes

AntiPasto Skewers | \$25pp

- Grilled sirloin w/ onion
- Salami or smoked sausage, pickles, cheese, cherry tomatoes, fresh Bocconcini, basil



Pricing

As listed, special dietary requests add \$2.00pp

All pricing includes GST

Nibbles

- Assorted vegetarian swirls w/ tomato, mozzarella, olive oil, pesto
- Antipasto Skewers both meat & vegetarian
- Spinach & feta triangles
- Classic homemade sausage rolls
- Assorted vegetable quiche
- 2-bite sliders w/ cheese & secret sauce
- Corncakes topped w/ a spicy avocado salsa
- Homemade chicken empanadas
- Bite size parmesan shortbreads topped with a roasted cherry tomato and feta compote
- Arancini balls w/ basil & fresh mozzarella

- Crispy prawn twisters w/ chilli dipping sauce
- Indonesian spiced chicken satays w/ a peanut dipping sauce
- Mushroom & goat cheese quesadillas
- Tempura fish bites w/ a homemade Tartar sauce



Pricing

All items | \$6.50 per item

All pricing includes GST





Canapés

- Steak au Poivre on crostini topped w/ mustard chive creme
- Homemade empanadas (chicken, beef or duck)
- Crispy risotto cakes topped w/ gorgonzola & toasted walnuts
- Chargrilled lamb skewers rubbed w/ fresh mint
- Asian duck salad served in crispy wonton cups
- Miniature blini topped w/ smoked salmon and lemony caper aioli
- Fresh poached shrimp served w/ a spicy cilantro dipping sauce
- Twice-baked baby new potatoes with cheddar & bacon
- Crostini caprese with heirloom tomatoes, fresh basil and mozzarella
- Lemon & ginger grilled shrimp
- Crispy pork belly on crostini topped w/ pickled red onions
- Arancini balls w/ fresh mozzarella
- Indonesian spiced chicken satay with a spicy peanut dipping sauce
- Corncakes topped w/ avocado salsa
- Bite-size parmesan shortbreads topped with a roasted cherry tomato and feta compote
- Mushroom and goat cheese quesadillas
- Mini BLT w/ homemade English muffins and rosemary aioli



Pricing

All items | \$6.00 per item

All pricing includes GST

Walk & Fork Served on small plates, dishes or bowls to be easily eaten w/a fork to be passed around

- Chimichurri grilled filet of beef served w/ a roasted potato salad tossed w/ a creamy Dijon dressing GF
- Skewered lamb tenderloin rubbed w/ fresh mint & summer savoury drizzled w/ a lemony mint gremolata w/ Farmer's Market pickled vegetables GF
- Malaysian chicken w/ macadamia nuts & coconut served w/ traditional sticky rice steamed in banana leaves GF
- Fragrant spiced duck breast drizzled w/ a ginger and scallion dressing served on a bed of baby micro-greens GF
- Thai beef salad with slivered vegetable slaw & ginger vinaigrette GF
- 2-bite beef slider w/ pickles and secret sauce w/ shoestring fries GF on request
- Pulled pork braised w/ mexican spices served w/ black bean, corn & rice salad GF
- Indonesian spiced chicken satays w/ homemade peanut sauce
- Baby greens GF
- Crispy buttermilk fried fingers, BBQ sauce w/ a zesty red and green cabbage slaw
- Bowtie pasta tossed with roasted vegetables, fresh herbs and shaved parmesan GF on request, V+
- Bowtie pasta tossed w/ a melange of mushrooms & fresh parmesan GF on request, V+
- Crispy fish w/ chips & homemade Tartar sauce



Pricing

All items | \$18.00 per item
All pricing includes GST

Snack Platters

Option 1 | \$25 pp

- An assortment of rustic cheeses & charcuterie incl. smoked meats & sausages w/ crackers, flatbreads, sliced breads & baguettes, mustards, bowls of olives, pickles

Option 2 | \$25pp

- Crispy prawn twisters, crunchy mozzarella sticks, cheddar & gravy poppers, petit meatballs. All served w/ homemade tartar sauce & BBQ sauce

Option 3 | \$25pp

- Assorted smoked & grilled sausages, cured meats, sliced breads, mustards, bowls of olives w/ assorted dips & relishes

Option 4 | \$15pp

- An assortment of finger sandwiches & sliders – both meat & vegetarian

Option 5 | \$15 pp

- Assorted dips incl. hummus, romesco, broad bean & mint w/ crispy toasts & flatbreads

Option 6 | \$25pp

- Antipasto skewers incl. grilled sirloin w/ onion; salami or smoked sausage, pickles, cheese; cherry tomatoes, fresh Bocconcini, basil

Option 7 | \$15pp

- Homemade sausage rolls, savouries & vegetable quiches

Option 8 | \$15pp

- Crispy arancini balls w/ mozzarella, homemade chicken empanadas & assorted savoury pastry swirls ([V item](#))

Option 9 | \$15pp

- Fresh fruit skewers



Pricing

As listed. Special dietary requests add \$2.00pp

All pricing includes GST

Terms & Conditions

Thank you for considering the Tauranga Racecourse Event Centre for your event. We look forward to working with you to ensure that your event is a success. To confirm your booking, please read and accept the following terms and conditions. Please do not hesitate to contact us with any queries.

The Parties agree to the following conditions.

1. BOOKING DETAILS

- 1.1** A non-refundable deposit is required to confirm the booking (unless otherwise advised). Bookings will not be considered confirmed until the deposit, and Tauranga Racecourse Event Centre receives signed Terms and Conditions.
- 1.2** The timings relating to the booking will be included in the booking confirmation sheet. Tauranga Racecourse Event Centre reserves the right to apply a charge for each additional hour exceeding the agreed finish time
- 1.3** If Tauranga Racecourse Event Centre has reason to believe that an event will affect the smooth running of its operations, its security or reputation, it reserves the right to cancel the event without liability at any time either before the commencement of the event or during it. Tauranga Racecourse Event Centre reserves the right to exclude or remove any objectionable persons from the event or premises without liability at any time during the event. Tauranga Racecourse Event Centre reserves the right to decide on whether a person has behaved in an objectionable and/or inappropriate manner.

2. CANCELLATION

- 2.1** Confirmed bookings which are cancelled or transferred will be subject to the following:
- 2.2.1** Cancellation within seven days of the date – full catering and event costs charged
- 2.2.2** Cancellation within three weeks of the date – 50% of catering and event costs charged

3. VENUE USE

- 3.1** If a designated room cannot be made available, Tauranga Racecourse Event Centre reserves the right to substitute comparable facilities and where possible will give the Client prior notification of the substitution.
- 3.2** The Tauranga Racecourse is a smoke-free building. Smoking is not permitted. False alarm fire calls will be charged out at \$1,600.00 (excl.GST) to cover costs charged to us by the Fire Service. Additional charges relating to the false alarm fire call may apply.
- 3.3** Audio equipment is available for hire. If you wish to hire sound equipment, let us know before the function so that the necessary arrangements can be made. Damage to audio-visual equipment will be charged to the Client.
- 3.4** No fireworks, open flames or candles allowed at any time

4. FOOD AND BEVERAGE

- 4.1** Estimated numbers, menu selections and beverage requirements must be confirmed with Tauranga Racecourse Event Centre not less than five working days before the event, with final numbers confirmed no later than four working days before the event.
- 4.2** All food and beverage prices are subject to change. Food and beverage prices have been estimated based upon the expected group size. Should the numbers increase or decrease significantly menu prices may be adjusted to reflect this. Charges will be based on the number of people attending the function or the guaranteed number, whichever is greater.
- 4.3** Tauranga Racecourse Event Centre holds a liquor license to serve liquor and reserves the right to discontinue the supply of alcohol at any time, pursuant of the Sale and Supply of Alcohol ACT 2012.

Terms & Conditions (cont.)

5. HEALTH & SAFETY

5.1 A Health and Safety plan is to be submitted prior to the event. Please use the template provided.

5.2 A list of identified risks and hazards is provided. Please ensure that these are readily available at your event.

6. INSURANCE/DAMAGE

6.1 Tauranga Racecourse Event Centre may require a Bond. This will be refunded in full after the event if the venue is left in a reasonable standard and no damage or breakage has occurred to any property or equipment.

6.2 The Client is financially responsible for any damage, breakage or pilferage sustained to the premises or equipment by the Client, the Client's guests, invitees, outside contractors or other persons attending the function, whether in the room hired or any area or part of the Racecourse, before, during, or after the event.

6.3 Damage to the premises that requires repair or cleaning over and above reasonable expectations will be charged to the Client. This includes, for example, steam cleaning the carpet if particularly stained, or repair to damaged walls.

6.4 No glitter, confetti or other decorative items smaller than a 10-cent piece are permitted in the Racecourse for events as this incurs additional cleaning costs.

6.5 Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building unless given prior approval.

6.6 The Client will be responsible for the removal of the property after the conclusion of the event and any goods left on the premises after the event without prior arrangement will be deemed abandoned.

6.7 The Client should conduct their event in an orderly manner, in full compliance with all applicable laws at minimum disruption to other guests of the Racecourse.

7. INSURANCE/DAMAGE (general)

7.1 Tauranga Racecourse Event Centre will take all necessary care of the Client's property but will bear no responsibility for damage to, or loss of property or merchandise left on the premises before, during, or after the event.

7.2 The Client must arrange their own personal liability insurance, as required.

8. FINAL PAYMENT

8.1 An invoice will be sent for final payment which is due within 7 days of the function taking place.

8.2 We endeavour to honour price estimates given. However unpredictable factors (such as increasing costs from our suppliers) can mean that estimated prices may be subject to change.

8.3 It is understood that where the Client's guests or invitees have incurred additional charges such as photocopying, postage and additional equipment requests that these charges will be added to the final invoice for payment.

*Tauranga
Racecourse*
EVENT CENTRE



Get in touch

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