

*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](#)

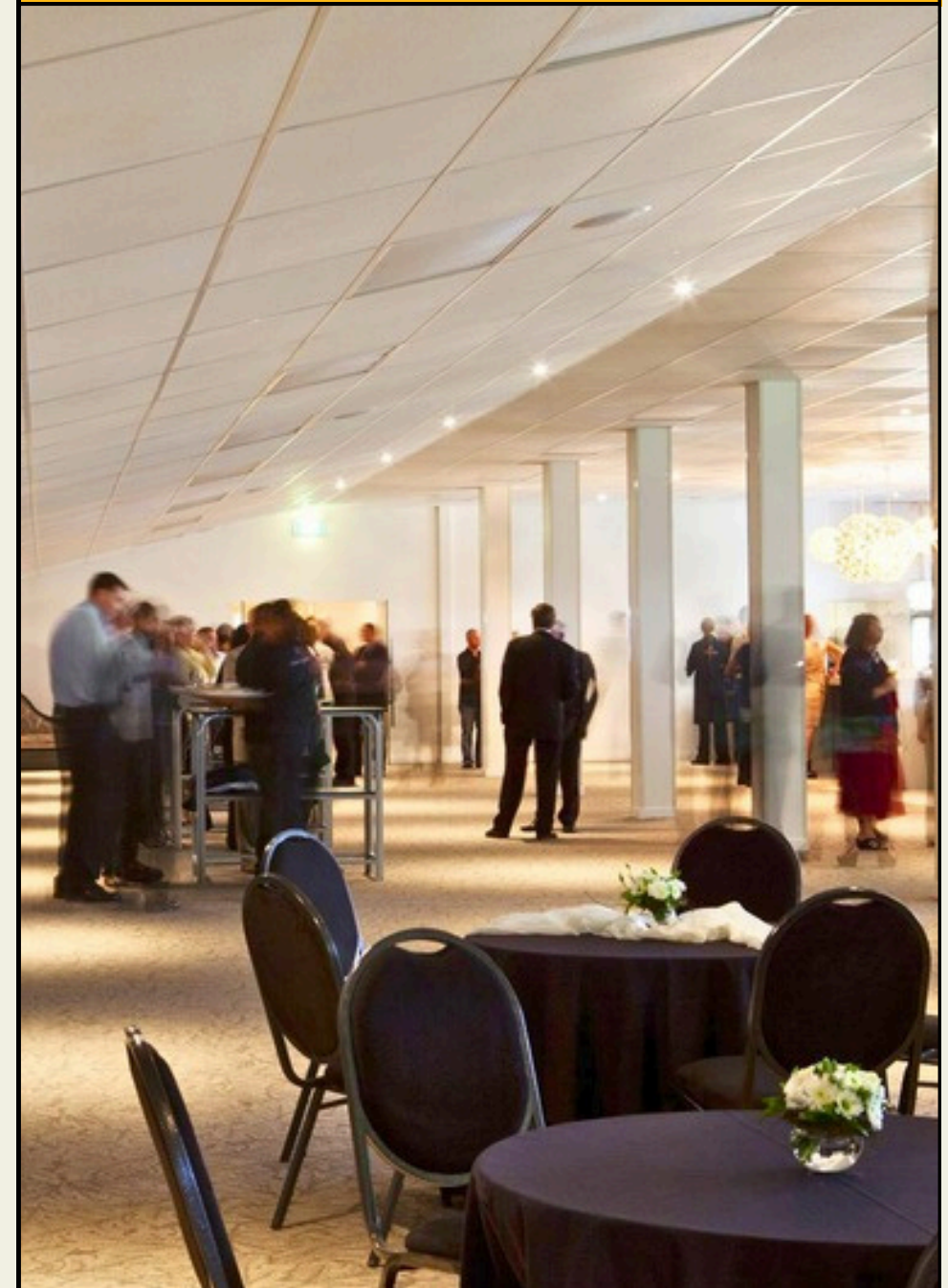
Our Spaces

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).

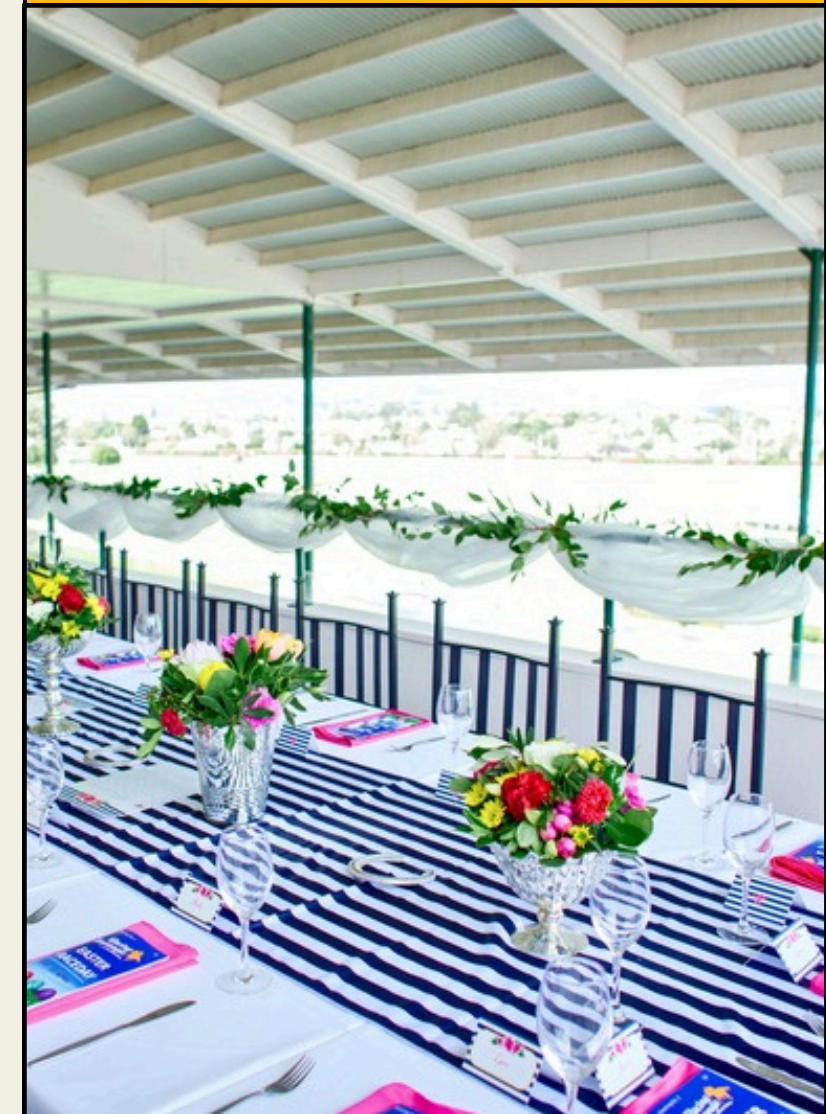
Doncaster Lounge 80-150 pax



Fairway Lounge 50-250 pax



Owens Lounge 20-80 pax

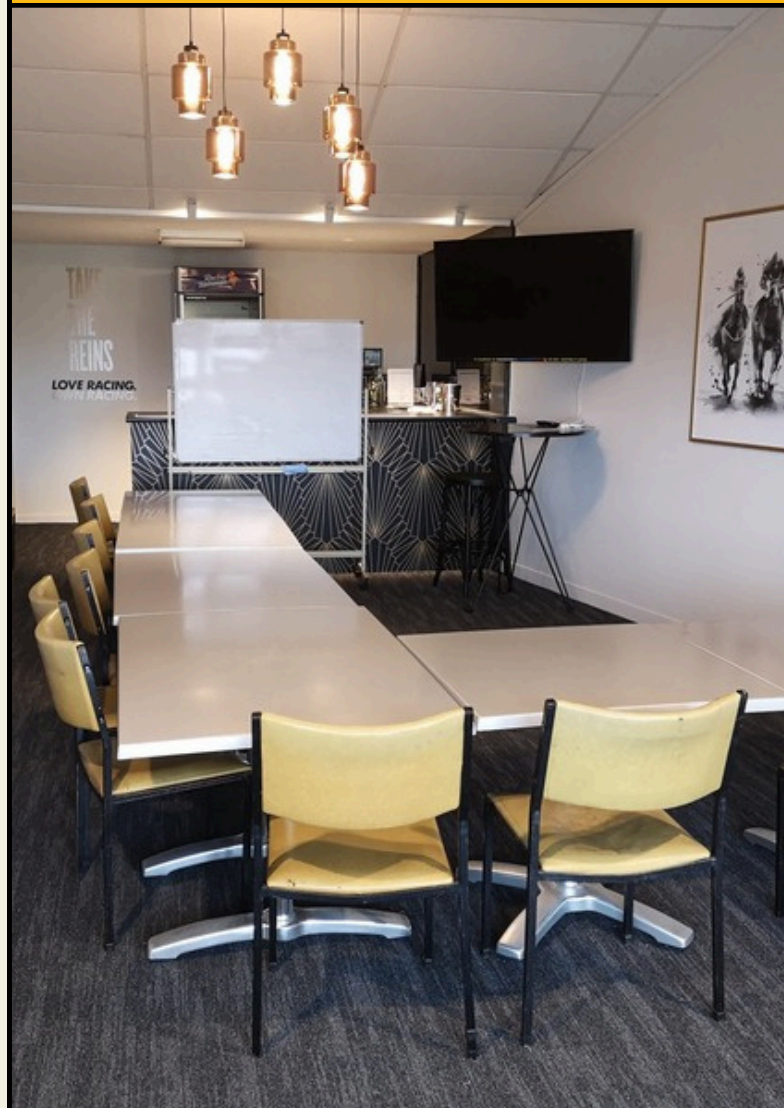


Our Spaces (cont).

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
- Breakfast Buffet Menu
- Breakfast Canapes
- Working Lunch Buffet Menu
- Dinner Buffet Menu
- Platters
- Nibbles
- Canapes
- Funeral Reception Menu
- Beverages



*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 – both meat or vegetarian GF V
- Mini Croissants filled with Glazed Ham, Swiss Cheese & Peach Mustard
- Classic Homemade ‘2 Bite’ Sausage Rolls GF on request
- Assorted Bite Size Savouries GF on request
- Roasted Vegetable Frittata GF V
- Spinach & Feta Triangles V
- Assorted Vegetable Quiche V
- Puff Pastry Swirls V
- Assortment of Tea Sandwiches – Chef’s Choice GF on request
- Ginger Blueberry Muffins
- Banana Pecan Muffins

- Homemade Brownies GF on request
- Snicker’s Slab V+ GF DF
- Classic Ginger Crunch
- Assorted Homemade Cookies
- Assorted Mini Danishes



Pricing

All items | \$6.50 each
Special dietary requests | Additional \$2.00 per item
Coffee/Tea Station | \$5.00 pp
Coffee/Tea All Day | \$10.00 pp
All pricing includes GST





Breakfast Buffet Menu

- Scrambled Eggs tossed w/ parmesan and chives **V GF**
- Breakfast Egg Bakes w/ sausage and cheese **GF**
- Crispy Bacon
- Breakfast Pattie
- Skillet Browned Potatoes w/ spring onions **V GF DF**
- Crispy Hash Browns **V**
- Mini Kumara Rosti **V GF DF**
- French Toast dusted w/ cinnamon sugar and maple syrup **V GF on request**
- Croissants

- Homemade Banana Muffins
- Homemade Blueberry Muffins
- Assorted Danishes
- Muesli Cups w/ yoghurt and berries **V GF**



Pricing

x4 items | \$22.00pp

x5 items | \$28.00pp

Coffee and tea included in pricing

Special dietary options | Add \$2.00pp

Fresh fruit platter | Add \$3.00pp

All pricing includes GST



Breakfast Canapés

- French Toast Fingers dusted w/ cinnamon sugar, served w/ maple syrup dipping sauce [V GF on request](#)
- Breakfast Brioche Sliders w/ sausage pattie, cheese, secret sauce [GF on request](#)
- Mini Bagel w/ scallion cream cheese & smoked salmon
- Bacon Wrapped Egg Cup w/ tomato chutney & chopped parsley [GF](#)
- Homemade Petit English Muffins filled w/ scrambled eggs & crispy bacon
- Grain Toast Squares topped w/ smashed avocado & feta [V GF on request](#)
- Warm Petit Croissant filled w/ glazed ham & cheese, peach mustard [V on request](#)

- Roasted Vegetable Frittata Squares [V GF](#)
- Kumara Rosti w/ herbed sour cream & chopped bacon [V on request](#)
- Corncakes topped w/ smoked salmon, dill crème fraiche
- Skewers w/ breakfast chorizo & roasted baby new potatoes
- Berry & Granola Parfait [V](#)



Pricing

All items | \$6.50 per item

Chef's Choice x4 items | \$22.00pp

Coffee/Tea | \$5.00pp

All pricing includes GST

Note: can be tray served or set out



Working Lunch Buffet Menu

An assortment of large rolls, baps & wraps.

Options include:

- Meat Lovers w/ an assortment of sliced meats w/smoked cheddar, lettuce, tomato, sliced pickles & caramelised onion relish
- Corned Beef w/ pickle, swiss cheese & lettuce
- Roasted Lamb w/cheddar cheese, lettuce, tomato & rosemary aioli
- Tuscan Roasted Porchetta w/ cheese, caramelised onions, lettuce & herb aioli
- Croissant w/ bourbon glazed ham, swiss cheese, lettuce, tomato & Dijon mayo
- Smoked Chicken BLT w/ rosemary aioli
- Chicken Salad w/ apples & walnuts, lettuce & tomato

- Grilled Chicken Caesar Wrap
- Grilled Vegetable Wrap w/ hummus [V](#)

Included:

- Assorted sweets [GF on request](#)
- Fresh fruit



Pricing

Chef's Choice: \$23.50pp, incl 2x bap/roll, assorted sweets, platter of fresh fruit

Select Your Own: \$24.50pp, incl 1x bap/roll, assorted sweets, platter of fresh fruit

Select Your Own: \$27.50pp, incl 2x bap/roll, assorted sweets, platter of fresh fruit

Special dietary options | Add \$2.00

All pricing includes GST

Dinner Buffet Menu

Mains:

- Grilled Sirloin rubbed w/ fresh herbs topped w/ Paris butter **GF**
- Chargrilled Sirloin Argentinean style w/ a chimichurri marinade topped w/ fresh basil & cherry tomato compote **GF DF**
- Grilled Sirloin w/ caramelised onions & horseradish creme **GF**
- Chargrilled Leg of Lamb w/ baby garlic & rosemary served w/ fresh mint sauce & herbed aioli **GF DF**
- Oven Roasted Porchetta Tuscan Style rubbed w/ fresh herbs, fennel & garlic served w/ glazed apple compote **GF DF** *(compote may change with the seasons)*
- Double Lemony Herb Organic Chicken Thighs **GF DF**

- Pan Seared Organic Chicken Breast stuffed w/ mushrooms, caramelised leeks & feta cheese drizzled w/ fresh thyme reduction **GF**
- BBQ Chicken Thighs brushed w/ homemade sweet & tangy BBQ sauce **GF DF**
- Pan Seared Organic Chicken Breast stuffed w/ sundried tomatoes, ricotta & spinach **GF**
- Cajun Rubbed Whole Side of Salmon w/ homemade remoulade sauce **GF**
- Ginger Soy Glazed Whole Side of Salmon w/ citrus vinaigrette **GF DF**

All served with:

- Rustic rolls (included in price)



Dinner Buffet Menu (cont.)

Sides:

- Creamy Potato Gratin [GF V](#)
- A Trio of Colourful New Potatoes roasted and tossed w/ green herbs & Tuscan olive oil [GF DF V](#)
- Warm Roasted Orange Salad: Roasted pumpkin, kumara and baby carrots drizzled w/ fig balsamic, feta & pine nuts [GF V DF on request](#) (vegetables may change w/ the seasons)
- Minted Baby New Potatoes [GF V DF](#)
- Roasted Potatoes tossed w/ creamy Dijon dressing w/ sundried tomatoes & lives [GF V](#)
- Market Vegetable Melange tossed w/ herb butter [GF V](#)
- String Beans tossed w/ lemony walnut pesto [GF V](#)
- Platters of Grilled Market Vegetables w/ balsamic vinegar & olive oil [GF V DF](#)
- Roasted Beet Salad w/ citrus, goat cheese, candied walnuts & sherry vinaigrette dressing [GF V DF on request](#)
- Classic Caesar Salad w/ homemade parmesan croutons, avocados & tomatoes [V DF/GF on request](#)
- Tricolour Salad w/ pomegranate & citrus lemony Dijon dressing [GF V DF](#)
- A Salad of Baby Rocket topped w/ shaved parmesan



Dinner Buffet Menu (cont.)

Dessert:

- Petit Fours (to be placed at each table)
- An Assortment of Finger Sweets

OR (Alternate drop, choice of 2)

- Very Rich Chocolate Souffle Cake w/ a coulis of sweet berries & whipped cream
- Individual San Sebastian Cheesecake w/ Chantilly whipped cream
- Ginger Creme Brulee
- Citrus Tart
- An Assortment of Dessert Logs:
 - Tiramisu, Lemon, St. Honore, Berry



Pricing

x2 mains, x3 sides, dessert | \$60.00pp
x3 mains, x3 sides, dessert | \$70.00pp

All pricing includes GST





Platters

Very Best Bourbon Glazed Ham | \$25 pp

- Assorted fillings: lettuce, sliced tomato, cheese, onion, cranberry mayo, Dijon mustard with fresh baps (x2pp)

Charcuterie Platters | \$25pp

- An assortment of rustic cheeses w/ cured meats and sausages and w/ crackers, flatbreads, sliced breads, mustards, olives, and cornichons

Kiwi Classic | \$25pp

- Petit sausage rolls w/ tomato sauce, assorted bite sized savouries, assorted bite sized quiche and classic Kiwi onion dip with chips

Cheese and Prawn Platter | \$25pp

- Crispy prawn twisters with sweet chilli dipping sauce, crispy fish bites with tartar sauce, buttermilk chicken fingers with BBQ sauce

Antipasto Skewers | \$25pp

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

Sweet Treats | \$18pp

- Assorted finger sweets and fresh fruit skewers



Pricing

As listed, special dietary requests add \$2.00pp

All pricing includes GST

Nibbles

- Assorted vegetarian swirls V
- Antipasto skewers both meat & vegetarian
- Spinach & feta triangles V
- Classic petit homemade sausage rolls w/ tomato sauce GF on request
- Assorted bite sized vegetable quiche V
- 2-bite sliders w/ cheese & secret sauce in a brioche bun V/GF on request
- Homemade chicken empanadas
- Crispy arancini balls w/ basil & fresh mozzarella V

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



Pricing

All items | \$6.50 per item
All pricing includes GST





Canapés

- Mini corncakes topped w/ fresh avocado salsa [V](#)
- Parmesan shortbreads w/ creamy feta and slow roasted cherry tomato compote [V](#)
- Peppered steak on crostini w/ mustard creme fraiche [GF on request](#)
- Homemade empanadas (chicken, duck, beef or vegetarian)
- Crispy risotto cakes topped w/ Gorgonzola & toasted walnuts [V](#)
- Miniature blini topped w/ smoked salmon & lemony caper aioli
- Fresh poached shrimp served w/ spicy cilantro cocktail sauce [GF DF](#)
- Bite size arancini balls w/ fresh mozzarella & basil [V](#)
- Chargrilled lamb skewers rubbed w/ fresh mint & rosemary [GF DF](#)
- Twice baked baby new potatoes w/ cheddar & truffle oil [V GF](#)
- Crispy coconut shrimp served w/ chili lime mayo [GF](#)
- Crostini caprese w/ Heirloom tomatoes, fresh basil & mozzarella [GF/DF on request](#)
- Crispy Korean chicken slaw w/ sesame dressing in savoury pastry shells [GF on request](#)
- Petit pulled pork tacos w/ shredded slaw
- Indonesian spiced chicken satay w/ peanut dipping sauce
- Crispy pork belly topped w/ pickled onions, chipotle aioli [GF on request](#)
- Mushroom & goat cheese quesadillas [V](#)
- Shrimp & mango salad served in crispy wonton cups [DF](#)
- Southwestern spiced grilled beef skewers [GF DF](#)
- 5-spice duck salad served in crispy wonton cups [DF](#)



Pricing

All items | \$5.50 per item

All pricing includes GST

Funeral Reception Menu

- An Assortment of Tea Sandwiches
V/GF/DF on request
- Assorted Bite Size Savouries GF on request
- Assorted Bite Size Quiches
- Petit Sausage Rolls GF on request
- Petit Homemade Savoury Buttermilk Scones
- Mini Croissant filled w/ Glazed Ham & Cheese and Dijon Mayo
- Assorted Vegetable Swirls V
- Homemade Muffins
 - Sweet or Savoury GF on request
- Sweets
 - Brownies, Ginger Crunch, Homemade Cookies GF on request



Pricing

x4 choices, with coffee & tea | \$20.00pp
x5 choices, with coffee & tea | \$24.00pp

All pricing includes GST



Beverage Options

Beer – \$8.00

We offer a large variety of the favourites including:

- Corona
- Heineken
- Summit (Low carb)
- Speights Mid-Ale
- Waikato Draft
- Lion Red
- Speights Gold

0% Beer – \$8.00

RTD's – \$8.00

We can offer:

- Gin-based
- Pink gin-based
- Vodka
- Bourbon
- Rum
- Whiskey
- Alcoholic Ginger Beer

Your preferred choice not listed? We are often happy to order in your chosen beverage, simply speak to your event manager for options.

Cider – \$8.00

Wine

Glass – \$8.00 Bottle – \$32.00
Lindauer Mini – \$8.00

Varietals

- Chardonnay
- Sauvignon Blanc
- Pinot Gris
- Rose
- Pinot Noir
- Merlot
- Cabernet Sauvignon
- Sparkling

Non-Alcoholics

Soft Drinks (Coke, Coke No Sugar, Sprite, Fanta, L&P) – \$4.00
Orange Juice – \$4.00
Water – \$2.00



Pricing

As listed.

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.

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Get in touch

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