



End of Year Celebrations

The Entertainment Grounds



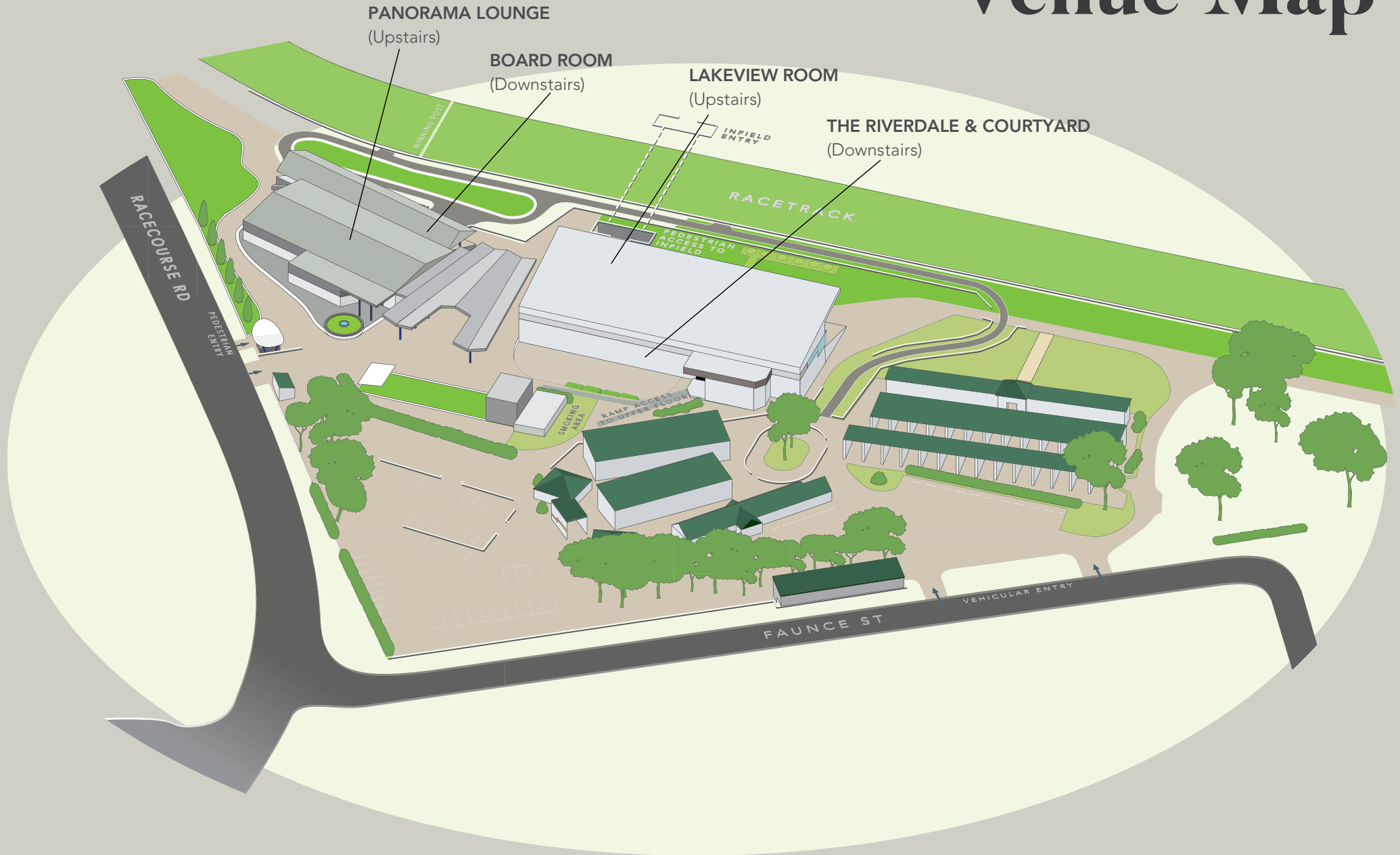
The Central Coast's Premier Event Space

Located in the heart of Gosford, The Entertainment Grounds, is a multi-purpose horse racing and function facility that caters for a range of events, including corporate functions, weddings, social events, gala dinners, sporting presentations, school formals and more.

Boasting modern, light-filled indoor and outdoor spaces overlooking manicured gardens and a lush mountain backdrop, mouthwatering hospitality, ample free parking, in-house AV and the option for venue exclusivity, The Entertainment Grounds is the ideal venue for your next function

Our professional and dedicated functions team can tailor a package to bring your event ideas to life.

Venue Map



Venue Options

Panorama Lounge



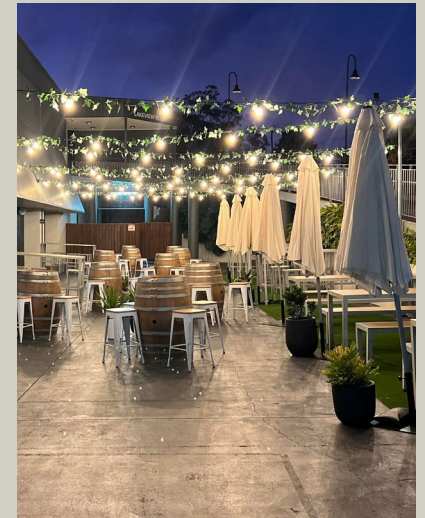
The Panorama Lounge caters for up to 200 guests banquet style or 300 cocktail style. Modern facilities include climate control airconditioning, sophisticated bar area, gorgeous parquetry flooring with floor to ceiling glass offering generous amounts of natural light.

The Lakeview Room



The Lakeview Room caters for up to 350 guests banquet style or 400 cocktail style. This room offers beautiful panoramic views, making the most of the racecourse and lush mountain backdrop. The sheer length of the room leaves plenty of space for formal seating, dance floor area and band set-up.

Riverdale Bar & Courtyard



The Riverdale caters for up to 250 guests banquet style or 500 cocktail style, in a spacious indoor and alfresco area. This space has been popular for engagement parties or for guests to enjoy pre-dinner drinks and canapés.



Classic

\$89^{pp}

- Room hire*
- Two-course banquet (alternate serve)
- Cash bar
- Dance floor
- Lectern and microphone
- Projector and screen
- Christmas theming
Linen table cloths, chair covers, chair band, table runner & centrepiece
- DJ
- Greenery photo wall

Premium

\$159^{pp}

- Room hire*
- Three-course shared feasting
- 4hr standard beverage package
- Dance floor
- Lectern and microphone
- Projector and screen
- Christmas theming
Linen table cloths, chair covers, chair band, table runner & centrepiece
- DJ
- Greenery photo wall

**Room hire charged if minimum spend is not reached*

Optional Extras

- | | |
|---------------------------------|------------|
| • Cocktail on arrival | \$20pp |
| • 4hr standard beverage package | \$60pp |
| • 4hr premium beverage package | \$76pp |
| • Charcuterie Grazing Station | \$20pp |
| • Pre-dinner canapés | \$10pp |
| • Vendor meals | \$25pp |
| • 360 Video Photobooth (2hrs) | \$900 |
| • Balloon welcome arch | \$350 |
| • Additional styling | On request |
| • Photographer / Videographer | On request |
| • Additional entertainment | On request |

Prices inclusive of GST



Alternate Banquet



Select two options from either Entrée & Main OR Main & Dessert, to be served alternatively;

Entrée

- Tian of salmon & prawn with citrus aioli, fennel seed wafer & avocado salsa
- Seared lamb fillet with roasted Spanish onion, capsicum, fetta & snow pea tendrils
- Smoked salmon terrine with whipped butter, pickled cucumber, beetroot & rye crumb
- Medley of beetroot, heirloom tomato, goats fetta, basil sourdough & mizuna
- Smoked chicken breast with roasted cauliflower, puree & corn salsa

Main

- Seared beef fillet & braised cheek with butter mash, mushroom & onion ragout served with green beans and jus
- Lamb cutlet & seared rump, potato rosti, pumpkin puree, wilted greens, tomato pesto
- Grilled barramundi, prawn, tomato and herb risotto with fennel & apple salad
- Seared fillet of ocean trout with horseradish kipfler potato, beetroot, roasted tomatoes & broccolini
- Chicken breast, chorizo stuffed leg with potato, barley, pumpkin & lemon oil

Dessert

- Banana creme brulee with shortbread biscuit and salted caramel sauce
- Saffron poached pear & raspberry frangipane tart with syrup and vanilla bean ice cream
- Lemon meringue - Lemon curd, broken meringue, berries, sorbet & caramelised sugar
- Dark chocolate mousse with berry oat granola, cookie, raspberry & chocolate wafer

We can cater to all dietary requirements

Select two options per category

On Arrival

- Four cheese arancini with truffle aioli, parmesan & rocket
- House smoked salmon with capers, lime aioli, fennel & rocket salad served with sourdough
- Chicken, prosciutto & thyme ballotine, with lavosh & cranberry
- Pressed lamb terrine with tomato relish, pesto & crostini
- Tomato & basil bruschetta with goats cheese & balsamic (V)
- Antipasto - Salami, prosciutto, pesto, roast capsicum, feta, olives, feta & herb croutons

Shared Main

- Lemon & garlic chargrilled chicken breast with tomato & basil salsa
- Seared striploin medallions, with bacon & mushroomjus
- Slow cooked pork belly with apple and sage
- Grilled salmon fillet, carrot puree & salsa verde
- Moroccan spiced lamb rump with smoked yoghurt & dukkah
- Baked field mushrooms with caramelised onion, ricotta & lemon pangrattato (V)
- Barramundi fillet with spiced lentils, sweet potato & cherry tomatoes

Sides

- Garlie & rosemary chat potatoes
- Truffle butter mash potato
- Potato gnocchi, pumpkin, sage and lemon butter
- Steamed greens, lemon oil and dukkah
- Roasted root vegetables, honey and thyme
- Creamy garlic, herb and bacon potatoes with parmesan
- Roasted butternut pumpkin, feta and herb pesto

Dessert

- Cheese plate with brie, cheddar, quince, grapes & crackers
- Mini chocolate brownies, macarons & mini tarts

Shared Feasting



We can cater to all dietary requirements



**For more information or to tour of
our facilities, please contact us**

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