

2016 MELBOURNE CUP CARNIVAL

Winning Post Enclosure Marquees

The Winning Post Enclosure is located in the centre of Flemington Racecourse and offers fine dining, state of the art marquees, bookmakers and private totes, amid tranquil garden surrounds. As well as seating and balconies alongside the inside of the track, it has great views of the whole of Flemington Racecourse.

Premium Seats provides you with a package that includes:

- State of the art Marquee facilities with carpeted floors
- Exclusive Marquee Enclosure and racecourse admission passes for each guest
- Gourmet food menu that provides continuous culinary delights
- Premium beverage package - sparkling, wine, beer, spirits (**beverage list below**)
- Closed circuit televisions
- Music played throughout the day
- Air conditioning
- Race book for each guest
- Individually decorated marquee with fresh flowers
- Friendly wait staff

Elevated Marquee

- Elevated facility opens onto private balcony overlooking the Flemington Straight
- Lounges, couches, bar high stools & tables in the facility
- Cocktail Style Grazing or Sit Down Buffet Menu (**menu below**)
- Book any number of packages you require

Garden View Marquee

- Marquee verandah with outdoor tables and chairs
- Access to Grandstand seating on the inside of the Flemington Straight
- Cocktail Style Grazing or Sit Down Buffet Menu (**menu below**)
- Book any number of packages you require



All-inclusive packages are available for each day at the following prices (including GST):

Melbourne Cup Carnival Race Day	Garden View Marquees		Elevated Marquees	
	Sit-Down Style	Cocktail Style	Sit-Down Style	Cocktail Style
AAMI Victoria Derby Day Saturday, 29 October 2016	\$750 per person	\$750 per person	\$1,150 per person	\$1,100 per person
Emirates Melbourne Cup Day Tuesday, 1 November 2016	\$1,050 per person	\$1,100 per person	\$1,400 per person	\$1,350 per person
Crown Oaks Day Thursday, 3 November 2016	\$700 per person	\$750 per person	\$950 per person	\$900 per person
Emirates Stakes Day Saturday, 5 November 2016	\$500 per adult \$350 per child	\$500 per person \$350 per child	\$650 per person \$425 per child	\$550 per person \$375 per child

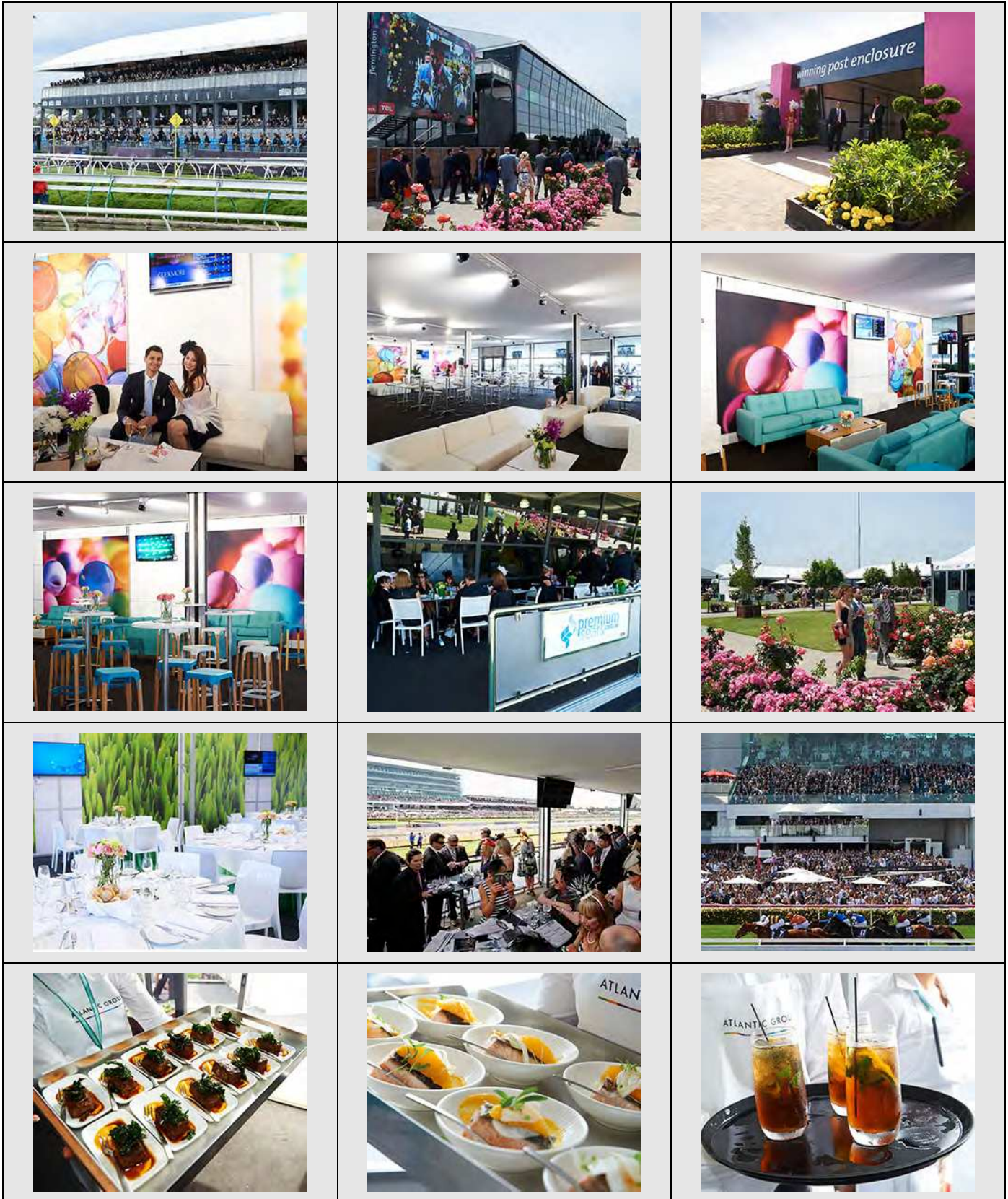
To book packages please return the booking form below.



official hospitality
on-seller

Premium Seats is an Authorised Hospitality On-seller of the Victoria Racing Club.

Winning Post Enclosure - Elevated & Garden View Marquees



Winning Post Enclosure Cocktail Grazing Menu*

(each race day will have the same format but different items)

On Arrival

Breakfast Eton mess, vanilla scented yogurt, fresh raspberries and toasted cornflake crumb, drizzled lime syrup (v)
Toasted cheese sandwich with mustard & Worcestershire sauce

Throughout the Day

Premium chicken sandwich
Caesar pizza, prosciutto, garlic & parmesan mayonnaise, baby lettuce
Lamb, fig & almond filo cigars, cinnamon honey glaze
Individual goats cheese tortellini, burnt butter, parmesan, sorrel (v)

Bowl items

Fresh baby corn & prawn salad, cucumber jalapeños, red onion, crème fraîche (gf)
Grilled lamb cutlet, blackened carrot puree, pistachio nuts, goats curd, beetroot relish (gf)
Asparagus, shallot & parmesan tart, almond oil, chick pea sprouts (v)

Sweets

Lemon curd tart, fresh raspberries, baby mint
Cherry & coconut ice-cream, white chocolate sauce (gf)
Fennel seed scone, triple brie, rhubarb relish

Comfort Food

Soft shell crab tacos, guacamole, fennel & corn salsa
Wagyu mini burger, tasty cheese, lettuce, tomato relish
Lamb shank & rosemary pie, mint jelly
Vegetarian bolognese rice croquette, basil mayonnaise (v)
Popcorn chicken bites, French fries, toasted sesame aioli

Beverage Selection - *Unlimited Consumption*

Kirin
Corona
James Boag's Premium Light

Seppelt Salinger Vintage
Ables Tempest Sauvignon Blanc
St Huberts Chardonnay
Coldstream Hills Varietal Pinot Noir
Wynns the Banker Cabernet

A selection of spirits and mixers including:

Scotch Whisky – Ballentine's
Bourbon – Jim Beam
Rum – Havana Club
Gin – Beefeater
Vodka – Absolut

Splits, soft drinks, juices & waters

* Menus based on the 2015 menus. 2016 menus to be confirmed.

Winning Post Enclosure Sit Down Buffet Menu*

(each race day will have the same format but different items)

On Arrival

Egg & bacon pide
Premium chicken sandwich
Roast beef mini Yorkshire pudding, tarragon mustard, watercress

Buffet Selection

Hot smoked salmon, Kewpie mayonnaise, mint, lemon salsa, pea salad (gf)
Citrus cured beef, celeriac remoulade, fried parsley (gf)
Chilli rubbed prawns, pearl couscous, watercress, roasted almonds
Honey roasted chicken, pumpkin, broad bean & chickpea salad (gf)
Roasted pork belly, roasted ricotta, peas, mint (gf)
Nicoise salad, potato, beans, egg, heirloom tomato's, black olives (v) (gf)
White bean, artichoke & goats cheese salad (v) (gf)
Young spinach leaves, parmesan salad (v) (gf)
Assorted crusty bread rolls

Sweets

Berry misu, whipped mascarpone, fresh berries, pistachio & chocolate soil
Liquorice cream éclair, vanilla marshmallow
Blood orange sorbet, crisp shards of meringue (gf)
Assorted Victorian cheese, roasted peach jam, crisp wafers, smoked almonds

Later in the Day

Lamb & feta burger, smoked hummus, pickled baby cucumber
Spanish Wagyu sausage roll, tomato cardamom relish
Kimchi empanada, coriander, Kewpie mayonnaise (v)
Sea sprayed fish & chip croquette in cones, homemade tartare sauce

Beverage Selection - *Unlimited Consumption*

Kirin
Corona
James Boag's Premium Light

Seppelt Salinger Vintage
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