



# CORPORATE EVENTS AT THE WILLIAM INGLIS HOTEL

2021 EDITION



# YOUR ICONIC EVENT DESTINATION

Celebrating racing history and the thoroughbred industry, The William Inglis Hotel is a boutique equine themed, MGallery by Sofitel 5 Star Hotel.

The William Inglis Hotel is Sydney's iconic destination with rural soul, celebrating a passion for equine culture and a heartfelt hospitality for generations in the making.

## Facilities:

144 Accommodation rooms  
The Newmarket Room Restaurant  
Heroic Café & 1867 Bar and Lounge  
Chiltern Pool Deck Bar  
Room Service  
Fitness Centre  
Spa & Wellness Centre  
Chiltern Rooftop Pool  
Retail Shop  
800 Complimentary Parking Spaces

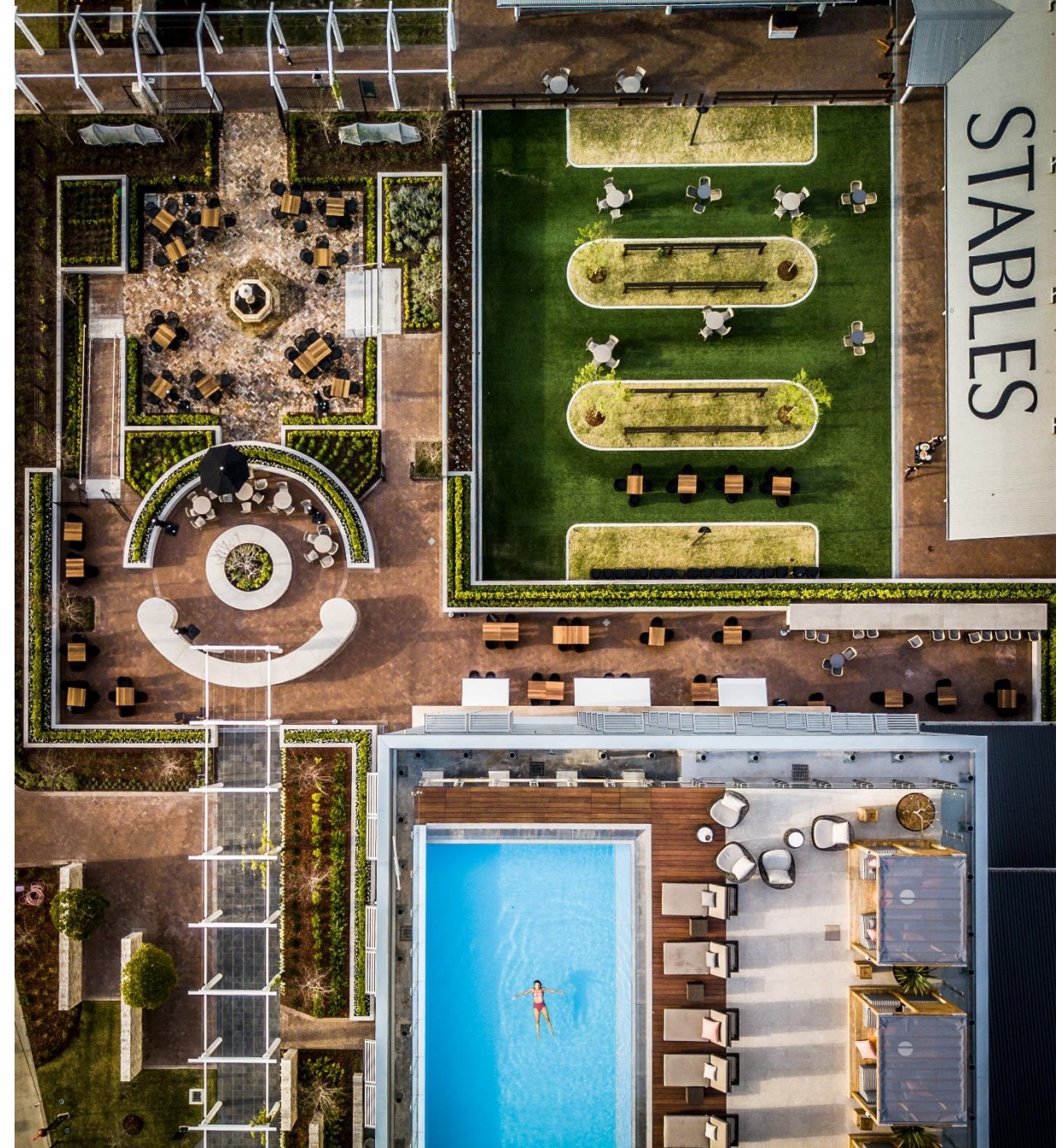
## Booking details:

Email: [hb042-ev1@accor.com](mailto:hb042-ev1@accor.com)  
PH: (02) 9058 0365

155 Governor Macquarie Drive  
Warwick Farm

[www.williaminglis.com.au](http://www.williaminglis.com.au)

  @thewilliaminglis



- THE WILLIAM INGLIS HOTEL, MGALLERY BY SOFTEL -



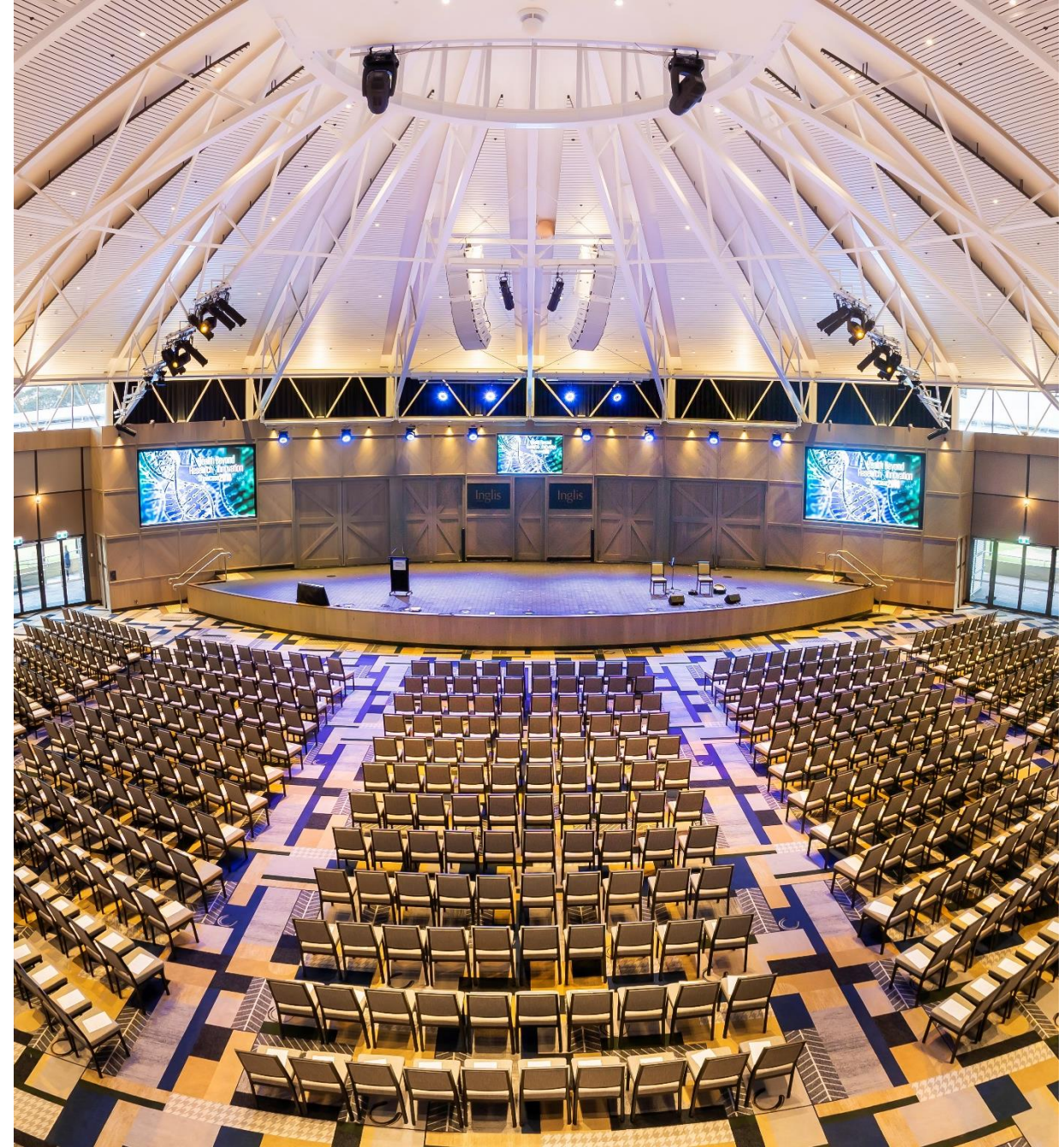
# EVENT SPACES

The William Inglis at Riverside Stables is the ideal place for your next event. Featuring both indoor and outdoor event spaces our event spaces boast quality and simplicity.

Each event space is pillarless and exhibits natural light, state of the art AV systems and flexible and practical set up options.

FUNCTION ROOM	AREA (M2)	MAX CAPACITY *
THE SALES ARENA	1,440 SQ M	650 GUESTS
THE BIG BARN	720 SQM	240 GUESTS
THE GARDEN PAVILION	166 SQM	80 GUESTS
THE GRAND ARMEE	101 SQM	50 GUESTS
PRIVATE PAVILIONS	125 SQM	40 GUESTS
GALLERY SUITES	12 SQM (Single suites)	6 GUESTS
	24SQM (Double Suites)	12 GUESTS
	44 SQM (Gallery Suite 9)	15 GUESTS
EXHIBITION STABLES	3M X 3M EXHIBITION BOOTHS	162 INDIVIDUAL STALLS

\*The above numbers are based on round banquet tables with no dance floor. These capacities fit within the NSW Government 2sqm rule.



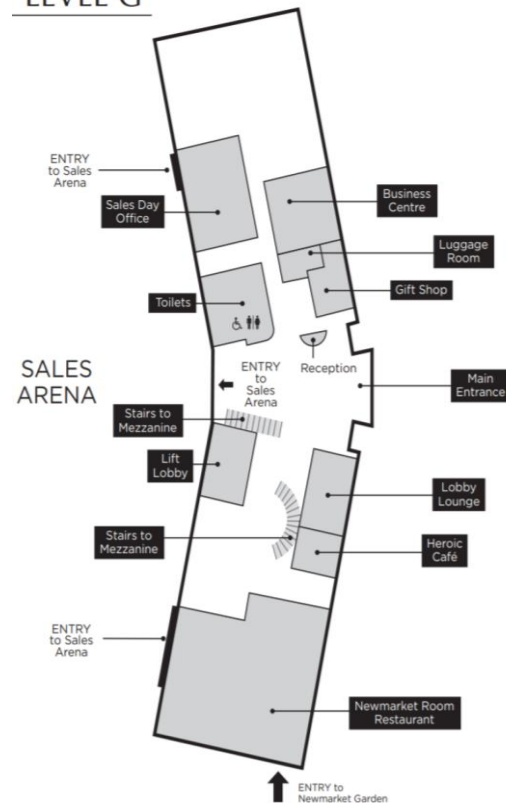
- THE WILLIAM INGLIS HOTEL, MGALLERY BY SOFITEL -

# PRECINCT MAP

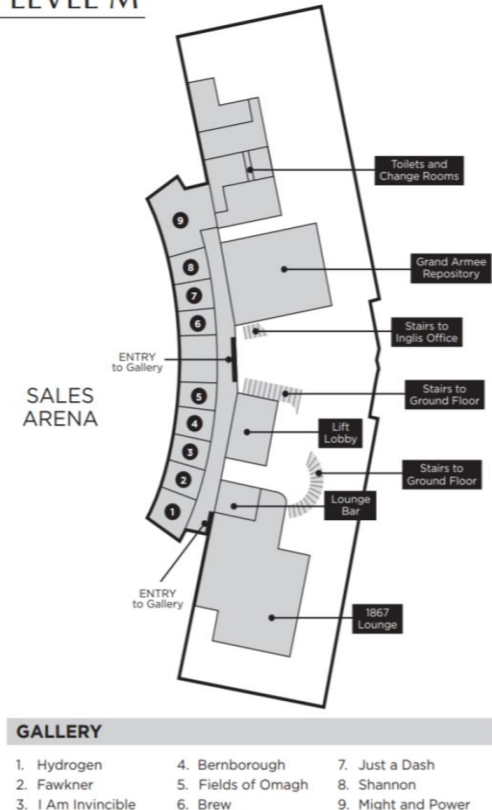
The Riverside Stables offer a versatile range of areas to best meet the needs of your event. You will be able to utilise the best of modern, purpose-built designs in a sophisticated and elegant surrounding.

Along with our function spaces the precinct offers a range of unique areas that can be utilised for activities for your team with near by function rooms available for product showcases, large vehicle displays, entertainment or separate break out spaces.

## LEVEL G

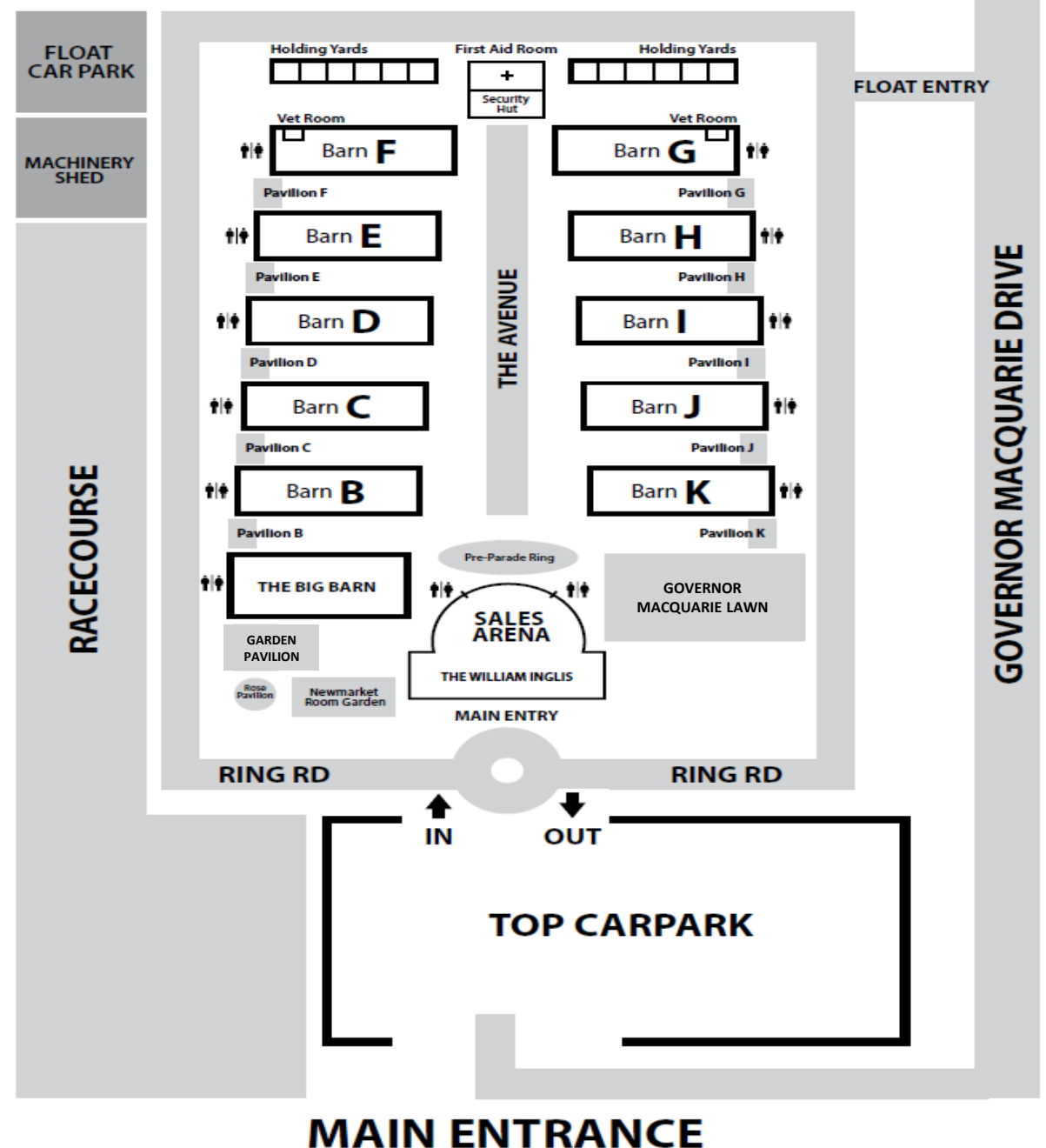


## LEVEL M



### GALLERY

- |                    |                    |                    |
|--------------------|--------------------|--------------------|
| 1. Hydrogen        | 4. Bernborough     | 7. Just a Dash     |
| 2. Fawknor         | 5. Fields of Omagh | 8. Shannon         |
| 3. I Am Invincible | 6. Brew            | 9. Might and Power |





# HALF DAY DELEGATE PACKAGE

**\$70.00pp**

Arrival tea and coffee with a bowl of fresh whole fruit

Selection of two refreshment break items (Morning tea OR Afternoon Tea)

Working lunch

Notepads, pens, table water and table mints

White board or flipchart

LED Plasma screen with HDMI Connectivity

*\*\*Screen sizes vary between event spaces. Additional AV options available upon request*

# FULL DAY DELEGATE PACKAGE

**\$78.00pp**

Arrival tea and coffee with a bowl of fresh whole fruit

Selection of two morning tea items

Working lunch

Selection of two afternoon tea items

Notepads, pens, table water and table mints

White board or flipchart

LED Plasma screen with HDMI Connectivity



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# CONFERENCE & EVENTS DAILY MENUS

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# MONDAY

## **MORNING TEA**

Served with pot brewed coffee and a selection of herbal teas

Mini bacon and egg tart  
Mini chocolate muffin  
Whole Fruit

## **LUNCH**

Served with a selection of soft drinks

### *SANDWICHES*

Ham and cheese sandwich on white bread  
Tuna, chive mayonnaise, rocket leaves, rye bread

### *SALADS*

Panzanella salad, tomatoes, cucumber, capsicum with fried flat bread  
Green papaya salad, red chilli, cherry tomato, shrimp and lime dressing  
Roasted vegetable salad

### *MAINS*

Beef fillets, corn on the cob, roasted potatoes, rosemary jus  
Butter chicken with pilaf rice and raita

### *DESSERTS*

Chefs selection of desserts

## **AFTERNOON TEA**

Served with pot brewed coffee and a selection of herbal teas

Mini beef pies  
Chocolate brownie  
Whole Fruits





# TUESDAY

## MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Beef sausage rolls  
Plain scones with jam and cream  
Whole Fruit

## LUNCH

Served with a selection of soft drinks

### SANDWICHES

Tandoori chicken and coleslaw wrap with yoghurt sauce  
Salad sandwich with cheese, carrot, cucumber and mustard mayo

### SALADS

Thai beef salad with lime and palm sugar  
Traditional Greek salad with feta cheese and fresh herbs  
Potato salad with tri colour capsicum, lemon and fresh herbs

### MAINS

Roasted lamb leg, garlic mash potato, charred tomatoes  
Nasi goreng fried rice with shrimps, egg and prawn crackers

### DESSERTS

Chefs selection of desserts

## AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mini cheese and herb quiche  
Cinnamon bun  
Whole fruit





# WEDNESDAY

## MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Mini ham and cheese croissant  
Mini apple and cinnamon muffins  
Whole Fruit

## LUNCH

Served with a selection of soft drinks

### SANDWICHES

Poached chicken, walnut mayo, tomato and mixed leaves  
Grilled vegetable wrap with goats cheese and spinach

### SALADS

Braised lamb leg, organic buckwheat, turmeric cauliflower and yoghurt dressing  
Cajun chicken and guacamole salad served with fresh lime and chilli  
Spiced rice salad with dry fruits and nuts

### MAINS

Beef goulash with seasonal vegetables and sour cream  
Grilled Atlantic salmon, roasted potatoes and shaved fennel

### DESSERTS

Chefs selection of desserts

## AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mini chicken pies  
Baked slice of the day  
Whole fruit





# THURSDAY

## MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Mini vegetable quiche  
Fruit scones with jam and cream  
Whole fruit

## LUNCH

Served with a selection of soft drinks

### SANDWICHES

Falafel, yoghurt, pickled red cabbage, tahini served in a tortilla wrap  
Roasted beef, vintage cheddar, smoked tomato relish sandwich

### SALADS

Confit salmon, baby rocket, orange segments, fennel and capers  
Beef, pumpkin and kale salad with roasted pepitas  
Lentils with roasted sweet potato in balsamic dressing

### MAINS

Penne pasta with creamy pumpkin sauce and parmesan cheese  
Chicken tikka masala with saffron rice and coriander

### DESSERTS

Chefs selection of desserts

## AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Feta cheese and spinach filo pastry  
Bread and butter pudding with sultanas





# FRIDAY

## **MORNING TEA**

Served with pot brewed coffee and a selection of herbal teas

Yoghurt cups with toasted muesli  
Mini blueberry muffins  
Whole Fruit

## **LUNCH**

Served with a selection of soft drinks

### *SANDWICHES*

Peppered pastrami, Swiss cheese and lettuce  
Chicken wrap with Asian coleslaw and spicy mayo

### *SALADS*

Seafood salad with pasta and creamy basil mayonnaise  
Teriyaki chicken, brown rice with honey soy dressing  
Spice roasted cauliflower salad with tahini and almonds

### *MAINS*

Vegetable lasagne with béchamel sauce  
Middle Eastern meatballs served in a rich tomato sauce

### *DESSERTS*

Chefs selection of desserts

## **AFTERNOON TEA**

Served with pot brewed coffee and a selection of herbal teas

Mini cheese and tomato croissant  
Selection of mini Danishes  
Whole fruits







The  
William  
Inglis



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