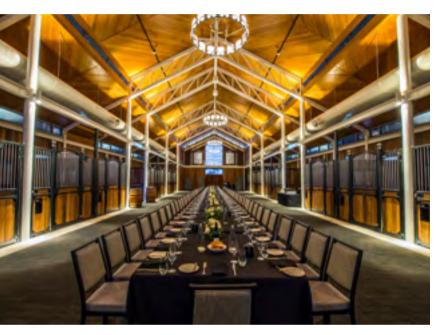
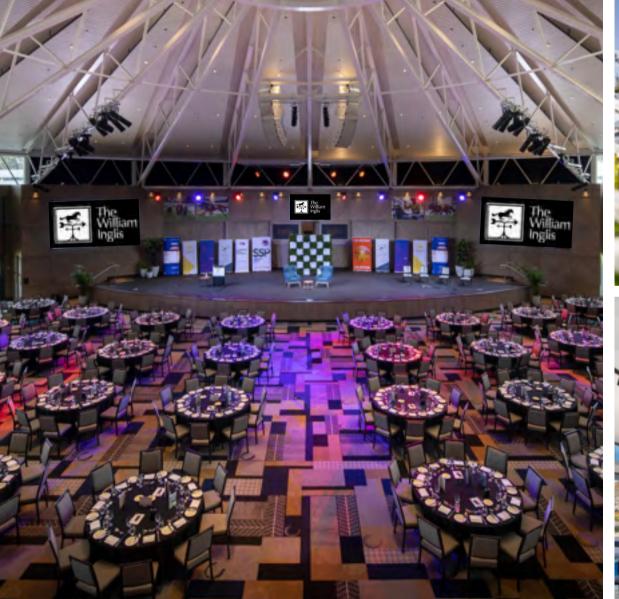




2022/2023 EDITION











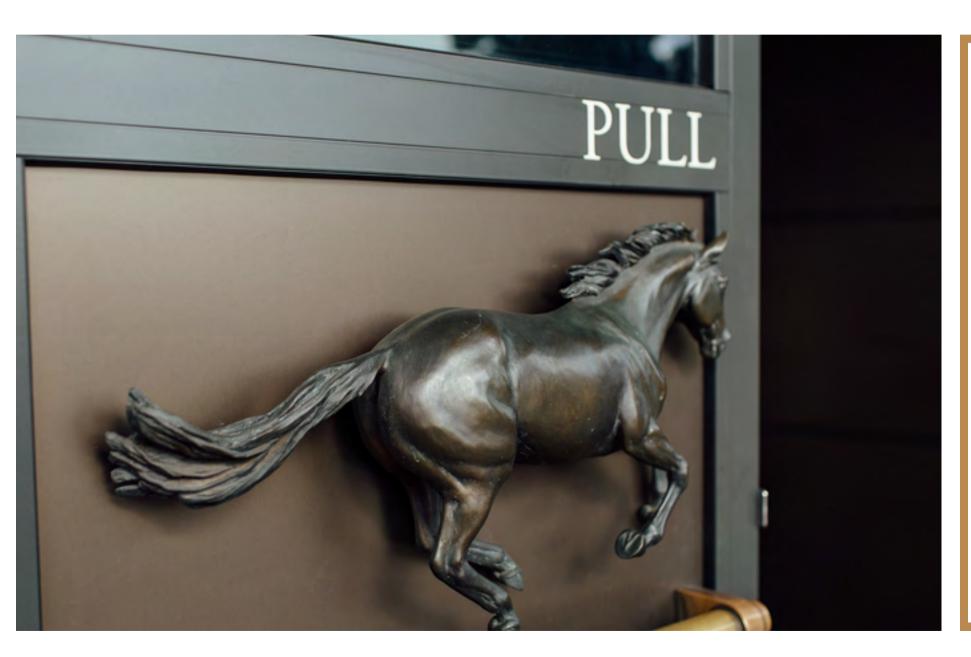


The William Inglis Hotel





Host your event in a space like no either! The William Inglis is South Western Sydney's iconic destination with Rural soul. Showcasing a passion for equine culture and a heartfelt hospitality for generations in the making.



The William Inglis Hotel and Riverside Stables feature a range of indoor and outdoor venues that boast natural light, pillarless function rooms and modern AV systems.

Our flexible set up options create the ideal canvas for your next event.

Facilities include:

144 accommodation rooms
22 versatile function venues
800 complimentary parking spaces
Wellness centre, gym and Chiltern rooftop pool
The Newmarket Restaurant, Heroic café and The 1867 Lounge





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



<u>Function Room</u>	<u>Area (M2)</u>	<u>Max Capacity</u>
The Sales Arena	1,440sqm	650 guests
The Big Barn	720sqm	250 guests
The Garden Pavilion	166sqm	80 guests
The Grand Armee	101sqm	50 guests
Private Pavilions	125sqm	40 guests
Gallery Suites	12-44sqm (varying size)	15 guests

The above capacities are based on round banquet tables seating 10 guests each and no dancefloor.





Day Delegate Packages



Full Day Delegate package at \$85.00pp

Access to the event room from 8am, 8 hour venue hire 9am-5pm.

Arrival tea & coffee

Bowl of fresh whole fruit

Chefs selection of 2 x morning tea items

Chefs selection of a working buffet lunch

Chefs selection of 2 x afternoon tea items

Notepads, pens, table water and mints

LED Plasma screen with HDMI

White board or flipchart

Half Day Delegate package \$80.00pp

Inclusions as per the above package, less morning or afternoon tea.

5 hour venue hire 9am-2pm or 12pm - 5pm





Day Delegate Menus

Monday

Morning Tea

Danishes (V)
Bacon & mozzarella donut

Whole fruit

Lunch

Curried egg sandwich (V)

Chicken & avocado wrap

Chicken Caesar salad, shaved grana padano, egg,

crostini and creamy herb dressing

Butter chicken, pulao rice with coriander yoghurt (GF)

Braised beef short rib, pumpkin puree, Jus (GF,DF)

Black forest dessert (V)

Afternoon Tea

Curry puff (VE)

Mini cupcakes (V)

Tuesday

Croissants(V)

Morning Tea

Yoghurt & granola cup (V)

Whole Fruit

Lunch

Bacon, lettuce, tomato and avocado roll

Cheese, cos, pimentom onion & tomato wrap (V)

Baby gem lettuce, fennel, baby radishes, peas, avocado,

buckwheat and lime salad (GF, VE)

Roasted lamb shoulder, pumpkin puree, lebneh (GF)

Chicken soy, shaoxing, rice wine vinegar, celery, green shallots and steamed rice (GF)

Limoncello tiramisu (V)

Afternoon Tea

Wild leek and spinach pie (GF, VE)

Raw snikka slice (V)

Wednesday

Morning Tea

Pumpkin & feta quiche (V)

Assorted muffins (V)

Whole Fruit

Lunch

Egg & watercress wrap (V)

Roast beef, chutney and lettuce on Turkish bread

Potato salad, radiccio, pickled vegetables, herbs and grain

mustard vinaigrette (GF, VE)

Oven roasted barramundi, roasted broccoli, honey soy sauce,

chilli & coriander salad (GF)

Yellow chicken curry, cumin stramed rice (GF)

Baked cheesecake (V)

Afternoon Tea

Mac & cheese croquets (V)

Lamington (V)

The William Inglis Hotel





Day Delegate Menus

Thursday

Morning Tea

Spinach & feta roll (V)

Portugese tart (V)

Whole Fruit

Lunch

Chargrilled vegetable wrap with capsicum pesto (V)

Smoked salmon, creme fraiche and cucumber sandwich

Raw zucchini, rocket, spinach, red onion, toasted almonds,

lemon, mint and black quinoa (GF, DF, VE)

Beef brisket, roasted baby potatoes, pickled red cabbage and beef jus (GF, DF)

Lemon & herb marinated chicken skewers (GF, DF)

Rocky Road (V)

Afternoon Tea

Gourmet vegetable mini pizza (V)

Assorted donuts(V)

Friday

Morning Tea

Chicken & mushroom filo

Pear & almond tart (V)

Whole Fruit

Lunch

Sweet chilli chicken sandwich

Falafel, beetroot hummus and pickle wrap (V)

Roasted beets, rocket, toasted hemp seeds, avocado,

grapefruit, puffed rice, raddish and citrus dressing (GF,VE)

Duck breast, roasted pumpkin puree and jus (GF)

Lemon myrtle infused chicken, aniseed myrtle rice pilaf

and wattle seed yoghurt (GF)

Pistachio & apricot cake (V)

Afternoon Tea

Nachos, salsa and cheese (V)

Churros with chocolate sauce(V)

Dietary Requirements

<u>Key</u>

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VE - Vegan

NF - Nut Free

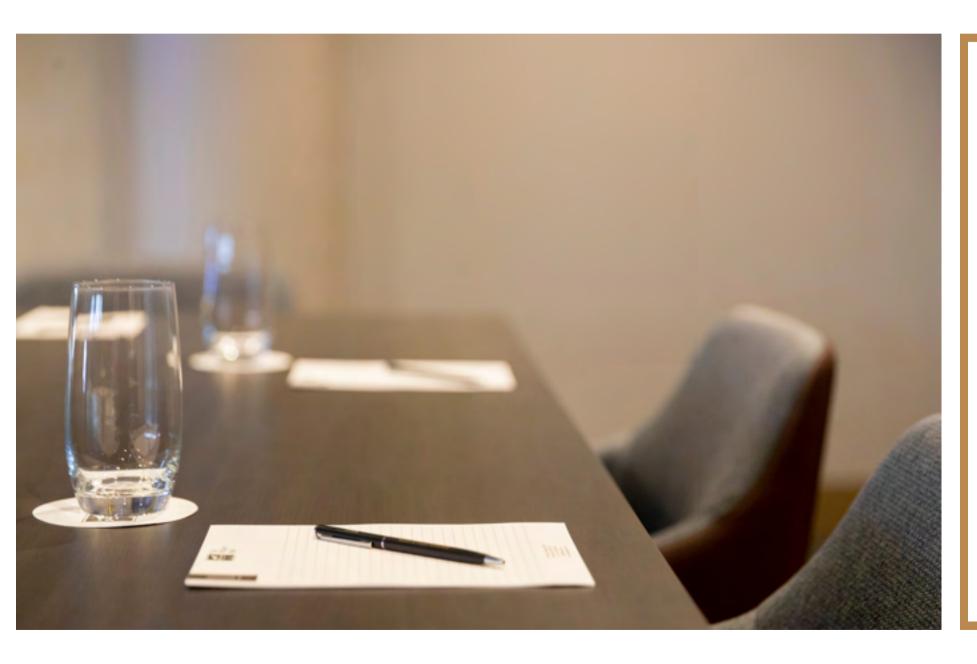
Please advise our team of any dietary requirements during your coordination appointments.

The William Inglis Hotel





Execom Package



Execom Package \$90.00pp

8 hour venue hire

Barista coffee served on arrival

Chefs selection of 2 x morning tea items

Main course + shared sides served in The Newmarket Room

Chefs selection of 2 x afternoon tea items

Notepads, pens, table water and mints

LED Plasma screen with HDMI

White board or flipchart

Valid for bookings of up to 15 guests





Execom Menu

Execom Menu

<u>Morning Tea</u>

Chefs selection of 2 x morning tea items

<u>Lunch - please select 1 main per person</u>

Roasted chicken terrine, bacon jam, shitake mushroom pure, baby corn, truffle jus (GF)

Fresh leek and herb pappardelle pasta, braised oxtail ragu, gremolata

Market Fish served with maxim potato, karkalla, saffron fennel, jalapeno sauce (GF, DF)

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns & salsa verde (DF)

Chefs selection of 2 x sharing sides served with mains

Afternoon Tea

Chefs selection of 2 x afternoon tea items

Dietary Requirements

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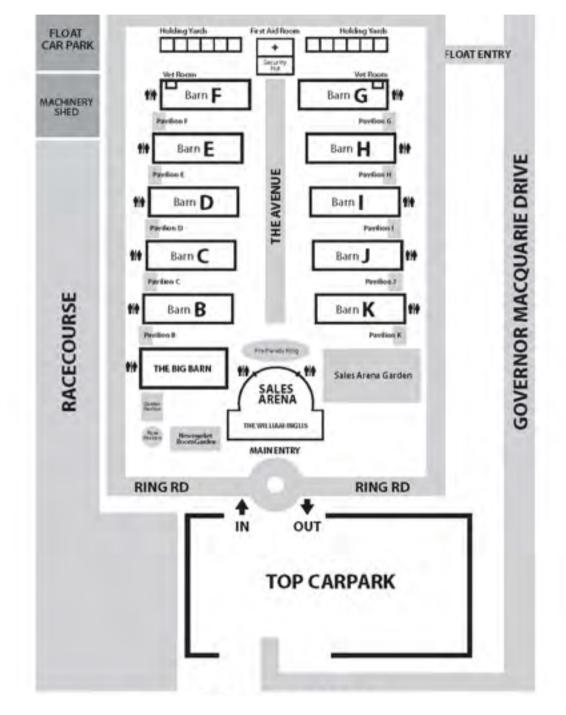




Precinct Maps & Event Spaces







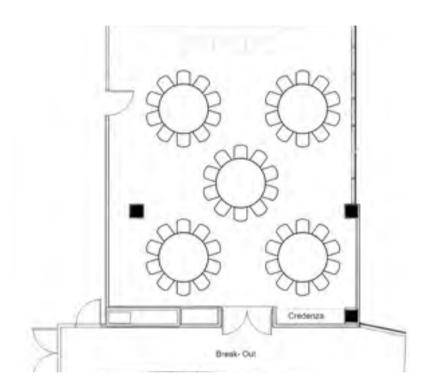
The William Inglis Hotel

155 Governor Macquarie Drive Warwick Farm 2170, NSW Australia HB042@accor.com | 02 8324 3460 | www.willaminglis.com.au



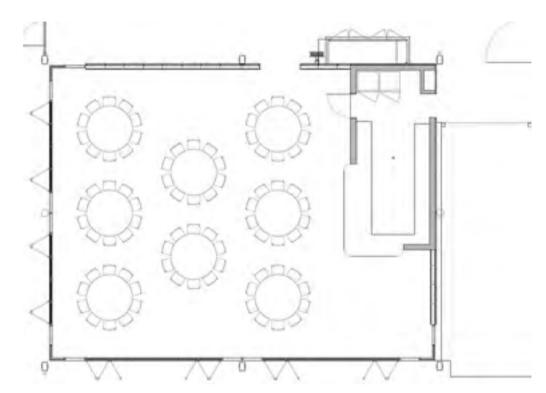


Precinct Maps & Event Spaces



The Grand Armee



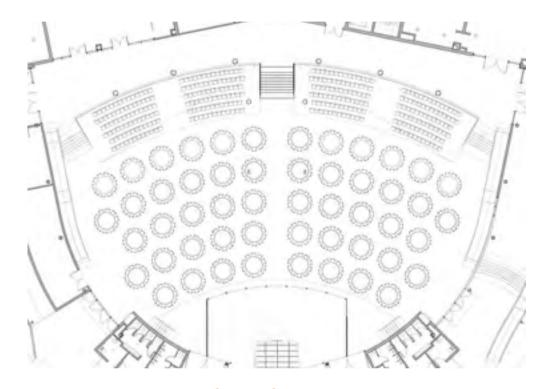


The Garden Pavilion



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155 Governor Macquarie Drive Warwick Farm 2170, NSW Australia HB042@accor.com | 02 8324 3460 | www.willaminglis.com.au



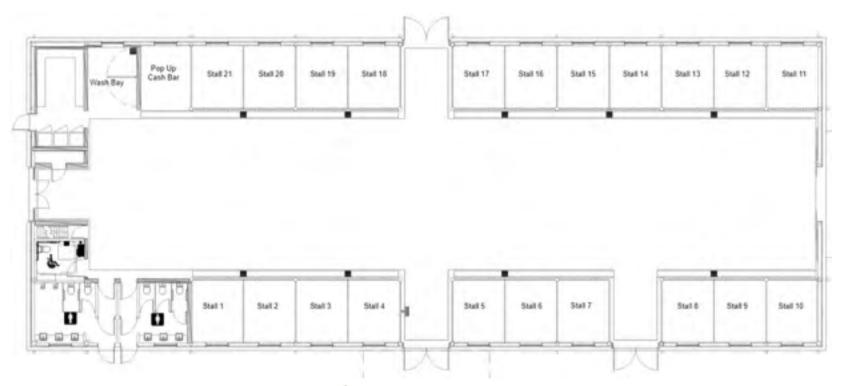
The Sales Arena

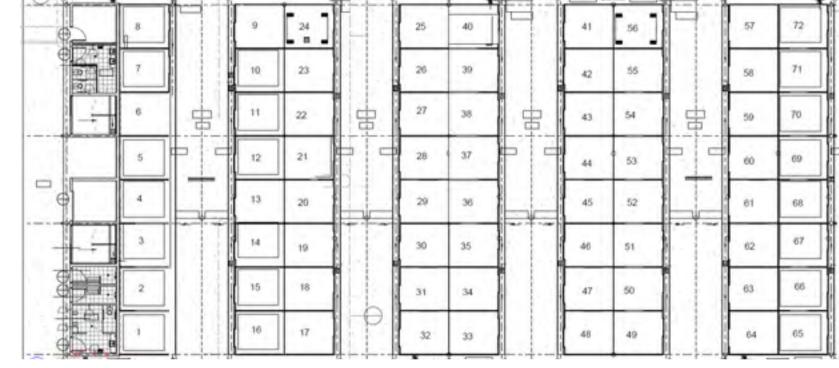






Precinct Maps & Event Spaces





The Big Barn

The Stables









The William Inglis Hotel





Evacuation Plans



Evacuation Procedure

In the event of an emergency, the hotel fire alarm will sound. All guests within the hotel are instructed to listen intently to instructions over the PA system. Once the level of emergency has been determined, guests will be ushered to the appropriate safety areas by the hotel marshals. There are two evacuation points within the grounds of The William Inglis – Riverside Precinct and one safety zone within Daikin Park.

In the event of an emergency patrons will be escorted by hotel staff to the main evacuation point located to the left of the hotel premises behind the carpark (If safety zone is deemed secure). Appointed wardens will conduct headcounts and assess the severity of the emergency at hand. Patrons must wait here until the venue has been deemed safe to re-enter.