

THE WILLIAM INGLIS HOTEL

EVENTS KIT



OUR PLACE - YOUR STORY

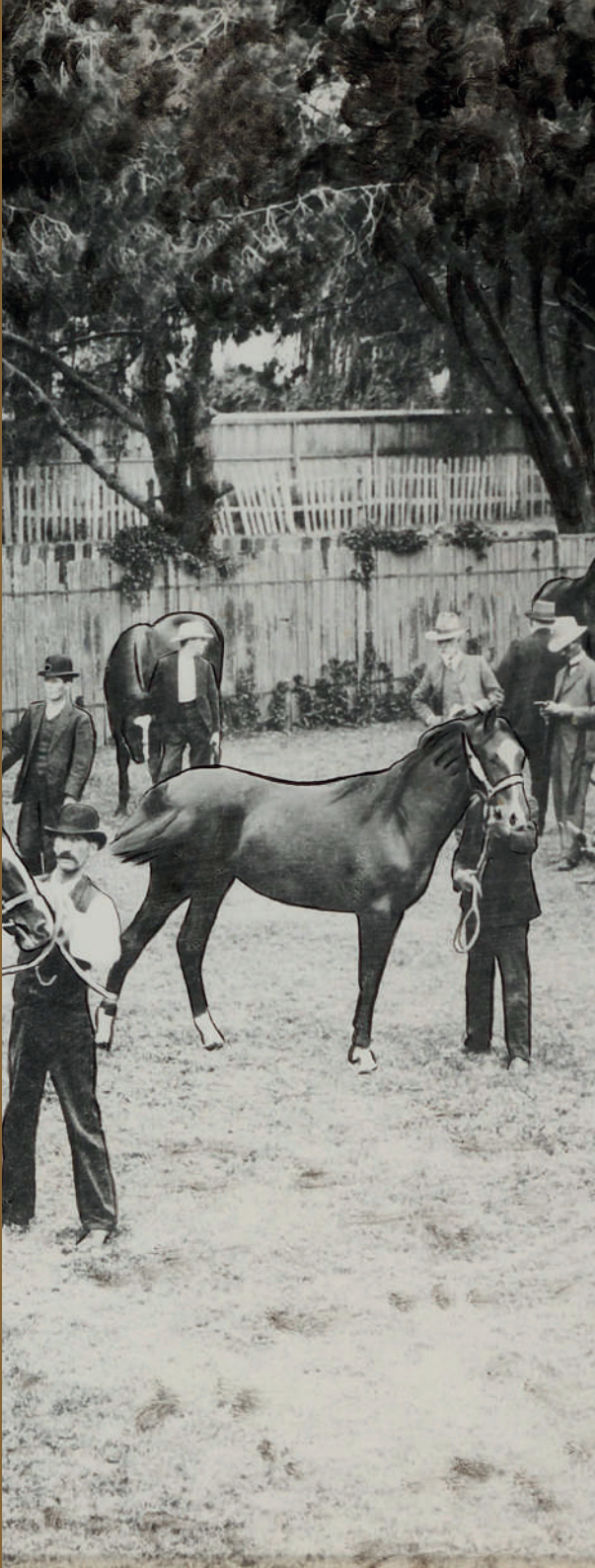


Celebrating racing history and the thoroughbred industry, The William Inglis is a 5 star boutique equine themed property. The William Inglis is part of the MGallery Hotel Collection, a series of luxury hotels that feature memorable designs and unique stories to tell.

Located in the South West of Sydney and nestled in the scenic Riverside Stables Precinct. The property is situated only 30 minutes from Sydney Airport and 45 minutes from the Sydney CBD.

The property features:

- 144 Accommodation Rooms
- The Newmarket Room Restaurant,
- Heroic Café & 1867 Bar Lounge,
- Chiltern Pool Deck Bar (Summer Exclusive)
- Room Service
- Fitness Centre
- Spa and Wellness Centre
- Rooftop Pool
- Retail Shop
- 800 Complimentary Parking Spaces



OUR HERITAGE

FOUNDED IN 1867

William Inglis and Son Pty Ltd is Australia's largest and oldest bloodstock auctioneer. The business was founded by William Inglis in 1867, and is still owned by the Inglis family. William Inglis and Son was acknowledged as a prominent auction firm, not just in bloodstock, most notable for its "world famous Sydney Yearling Sales", held at its Newmarket facility at Randwick. In 2015 William Inglis and Son Pty Ltd sold its main premises at Randwick. Inglis moved their operations to a larger site at Warwick Farm in 2018 and opened The William Inglis Hotel & Riverside Stables Precinct.

The William Inglis Hotel reflects this very history throughout the hotel incorporating historical horse names reflected at the entry of all accommodation rooms, The Chiltern roof top pool, The Newmarket Restaurant and bar. 1867 Lounge Bar significantly reflects the year of when William Inglis was founded. It has been architecturally designed to tell the Inglis story.



THE NEWMARKET ROOM RESTAURANT

OUR PHILOSOPHY

Welcome to The Newmarket Room Restaurant & Bar. Featuring a paddock to plate food philosophy providing simplistic, comforting and authentic flavours. Our Executive Chef and his skilled team deliver a menu that reflects a modern Australian twist. A menu to be shared with family and friends.

NOTE FROM OUR EXECUTIVE CHEF

Specialising in recipe development for fine dining. The Newmarket Room strives on collaborative creation, innovative dishes and Australian native ingredients coming together with flavours that bounce off the plate.



PACKAGES

Build your story. Suitable for business meetings, workshops, presentations and seminars. We have your essentials covered.

Day Delegate Package

Full Day Delegate Package \$89 Per Person
Morning Tea, Lunch, Afternoon Tea

Half Day Delegate Package \$84 Per Person
Lunch with selection of either Morning Tea or Afternoon Tea

Premium Delegate Package

Full Day Delegate Package \$120 Per Person
Morning Tea, Lunch, Afternoon Tea all premium selections

Half Day Delegate Package \$100 Per Person
Morning Tea or Afternoon Tea and Lunch all premium selections

Meeting Only - Working Style

Light Lunch \$70 Per Person
Gourmet Wraps and Sandwiches

Coffee Cart \$1,000 Per Day
Coffee orders will be charged per order at \$5 per coffee.

THE BOOST Upgrade \$6 Per Person

Fresh juice shots made for morning tea.
Vitamin C Punch or Green Machine

EXECOM PACKAGE \$98 Per Person

Morning Tea and Afternoon Tea

Lunch served in Newmarket Room Restaurant
**Limited for numbers under 20 pax*



**DAY DELEGATE
MENU**



DAY DELEGATE MENUS

MONDAY

Morning Tea

Butternut Pumpkin and Feta Quiche

Assorted French Pastry

Chef Selection of fresh fruit

Lunch

Grilled Vegetarian Wrap (V)

Chicken & Avocado Sandwich

Chicken Caesar Salad
shaved Grana Padano, Eggs, Crostini and Creamy Herb Dressing.

Eggplant Curry (V)

Braised Beef Short Rib (GF,DF)
served with Pumpkin Puree, Jus

Dessert

Black Forest Cake (V)

Afternoon Tea

Curry Puffs (VE)

Mini Fruit Berliner

TUESDAY

Morning Tea

Assorted French Pastry

Yoghurt & Granola Cup (V)

Chef Selection of Fresh Fruit

Lunch

Bacon Rolls
served with Lettuce, Tomato & Avocado

Chicken Wrap
served with Cos Lettuce, Pimento Onion & Tomatoes

Buckwheat and Lime Salad (GF,VE)
served with Baby Gem Lettuce, Fennel, Baby Radishes, Peas and Avocado

Roasted Lamb Shoulder
served with Pumpkin Puree, Labneh (GF)

Potato & Cauliflower with Rice

Dessert

Limoncello Tiramisu

Afternoon Tea

Moroccan Mix Pie (GF,VE)

Portuguese Tart

WEDNESDAY

Morning Tea

Buttermilk Scones with Cream and Jam

Butter Chicken Pie

Chef Selection of Fresh Fruit

Lunch

Corned Beef Sandwich
with Sauerkraut and Cheese

Potato Salad (GF, VE)
served with Radicchio, Pickled Vegetables, Herbs and Grain Mustard Vinaigrette

Yellow Chicken Curry
served with Beans with Steamed Rice

Dessert

Baked Cheese Cake (V)

Afternoon Tea

Macaroni and Cheese Croquets (V)

Chocolate Brownie (V)

Dietary requests are available and can be catered for upon request

GF = Gluten Free DF = Dairy Free NF = Nut Free V = Vegetarian VE = Vegan

DAY DELEGATE MENUS

THURSDAY

Morning Tea

Muesli Cups
Served with Granola and Greek Yoghurt

Mini Bacon and Egg Rolls
Served with Tomato Chutney

Chef Selection of Fresh Fruit

Lunch

Gourmet Vegetables Wrap (V)
with Chargrilled Vegetables and Capsicum Pesto

Smoked Salmon Sandwich
with Creme Fraiche and Cucumber.

Quinoa and Herb Salad (GF,DF,VE)
with Zucchini, Rocket, Spinach, Red Onion, Toasted Almonds. Lemon, Mint and Black Quinoa.

Beef Brisket (GF, DF)
with Roasted Baby Potatoes, Pickled Red Cabbage and Beef Jus.

Coconut Chickpea Curry,
served with Bush Tomatoes, Coriander Chutney and Rice

Dessert

Rocky Road

Afternoon Tea

Gourmet Mini Cocktail Pies (V)

Assorted Fresh Donuts (V)

FRIDAY

Morning Tea

Chicken & Mushroom Filo Pastry

Mini Arancini Balls (V)
with Mayo and Chutney

Chef Selection of Fresh Fruit

Lunch

Sweet Chili Chicken Sandwich.

Falafel Wrap (V)
served with Beetroot Hummus and Pickles

Roasted Beetroot Salad
with Rocket, Toasted Hemp Seeds and Avocado.

Citrus Salad (GF VE)
with Grapefruit, Radish and Citrus Dressing

Lentils
Spinach, Sweet Potato, Lentil and Curry Leaves

Chicken and Rice Pilaf (GF)

Lemon Myrtle Infused Chicken and Wattle Seed Yoghurt

Dessert

Matcha Tiramisu

Afternoon Tea

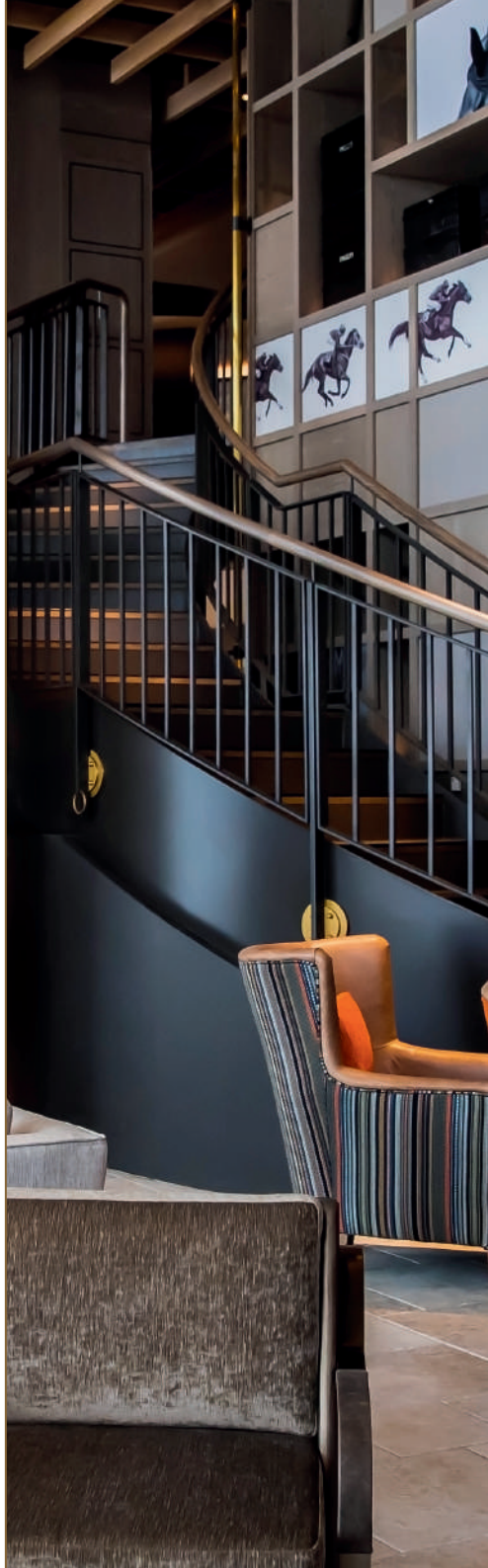
Vegetarian Croquette
with Kale, Quinoa and Pumpkin

Churros with Chocolate Sauce
Sweet Mexican Fritters rolled in Cinnamon Sugar

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**DAY DELEGATE
PREMIUM MENU**



DAY DELEGATE PREMIUM MENUS

MONDAY

Morning Tea

Sausage Rolls
served with Chef Signature Sauce

Assorted Lamington

Lunch

Grilled Vegetarian Wrap

Chicken Sandwich

The Newmarket Room Signature Salad
*served with Rocket, Pear and Parmesan
Salad and Balsamic Dressing*

BBQ Chicken
*Marinated with Herbs and served with
Jasmine Rice*

Roasted Barramundi
*served with Charred Broccolini, Honey
Soy Sauce & Coriander Salad*

Dessert

Black Forest Cake (V)

Afternoon Tea

Berry Eton Mess
served with Blueberry & Raspberry

Arancini
*Semidried Tomato, Pistachio &
Saffron*

Fruit Platter

TUESDAY

Morning Tea

Muesli Cups
*Served with Granola and Greek
Yoghurt*

Mini Bacon and Egg Rolls
Served with Tomato Chutney

Lunch

BLAT Wrap

Chicken Sandwich
*served with Cos Lettuce, Pimento, Tomato
and Cheese Sandwich*

Greek Salad
*Served with Tomato, Capsicum, Lettuce,
Olives and Feta*

Roasted Lamb Shoulder
Served with Pumpkin Puree, Labneh

Taiwanese Sesame Chicken
*Sticky and Savoury Stir fry served with
Celery, Green Shallot & Rice.*

Dessert

Limoncello Tiramisu

Afternoon Tea

Moroccan Mix Pie (GF,VE)

Pork Croquettes
*Filled with Pulled Pork and
Caramelised Onion*

Fruit Platter

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DAY DELEGATE PREMIUM MENUS

WEDNESDAY

Morning Tea

Assorted Donuts

Avocado Crostini
served with House Made Dukkah

Lunch

Egg Wrap
with Watercress and Mayo

Corned Beef Sandwich
served with Sauerkraut and Cheese

Charred Baby Corn, Spinach and
Chorizo Salad
with Lemon Herb Dressing

Pork Asado
*Sweet and Sticky Stir Fry served with
Capsicum and Rice.*

Minute Steak
*served with Herb Roasted Potato,
Cherry Tomato & Demi Glaze.*

Dessert

Baked Cheesecake (V)

Afternoon Tea

Blueberry Muffins

Chili Corn Carne Taquito Slice

Fruit Platter

THURSDAY

Morning Tea

Bacon and Mozzarella Bites

Ricotta and Spinach Filo Pastry

Lunch

Pulled Pork Buns
*served with Pickled Cucumber & Carrot,
Coriander and Chili*

Chicken Wrap
with Corn, Celery and Mayonnaise

Fattoush Salad
*with Cucumber, Tomato, Capsicum,
Chickpea, Radish, Toasted Pita Crisps,
Lemon Dressing*

Beef Stir Fry
*with Capsicum and Broccolini with
Jasmine Rice*

Lemon & Herb Marinated Chicken Kebab

Dessert

Rocky Road

Afternoon Tea

Mini Beef Pie
*served with House Made Tomato
Chutney*

Spiced Lamb Pie

Fruit Platter

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DAY DELEGATE PREMIUM MENUS

FRIDAY

Morning Tea

Chicken Mushroom Filo Pastry

Profiteroles

Lunch

Sweet Chili Chicken Sandwich

Falafel Wrap
with Beetroot Hummus and Pickles

Roasted Beetroot Salad
*with Rocket, Quinoa, Spinach,
Avocado, Hemp Seeds with Lemon
Dressing.*

Butter Chicken
served with Pulao and Pappadam

Oven Baked Salmon
*served with Leek Puree, Saltbush
Potatoes, Shaved Fennel and
Indigenous Sea Succulents.*

Dessert

Matcha Tiramisu

Afternoon Tea

BBQ Vegetable Puffs

Portuguese Tart

Fruit Platter

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MEETING ONLY LIGHT LUNCH MENU

Morning Tea

Fruit & Granola with Greek Yoghurt Cups.

Light Lunch- Select 2 Items Below

Mini Smashed Avocado and Feta Crostini's

Chicken and Mayonnaise Sandwiches

Smoked Ham off the Bone, Tomato and Cheese Wraps

Corned Beef Baguette
served with Relish and Baby Spinach

Chicken and Rocket Rolls
served with Sweet Chili Sauce

EXECOM^{*}

Morning Tea

Lunch

Main Course and Shared Sides served in The Newmarket Room Restaurant featuring seasonal dishes from the Al La Carte Menu

Afternoon Tea

*Valid for bookings of up to 20 Guests**

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PLATED MENU

Two Course Set Menu
Three Course Set Menu

\$95 per person
\$110 per person

Menu Selections Below - Please select two dishes per course for alternate serving

Entrée

Maple Glazed Chicken, Tamari Soy, Tempura Zucchini Flower, Black Garlic & Sweet Lime (DF)

Beef Cheek served with Creamy Polenta, Walnut, Greens & Demi Glace

Gin & Beetroot Cured Salmon, Crème Fraiche, Beetroot Gel,
Pepita Granola, Davidson Plum Dust (GF, NF)

King Prawns, Nduja Crumb, Carrot Puree, Zucchini Ribbon (GF, NF)

Smoked Duck Breast served with Onion Marmalade, Potato Fondant,
Dutch Carrot, Plum Sauce and Demi Glace (GF, NF)

Pumpkin Ravioli, White Sauce, Confit Heirloom Tomatoes, Parmesan (V, NF)

Potato Gnocchi, Creamy Basil Pesto Sauce, Mushroom & Parmesan (V)

Main

Herb Crusted Lamb Rump, Root Vegetables, Charred Cipollini, Potato Gratin & Glaze (NF)

Chicken Supreme, Pickle Mustard, Dutch Carrots, Seasonal Greens & Demi Glace (GF, DF, NF)

Beef Tenderloin served with Potato Pave, Dutch Carrots, Pea Mousse,
Mushroom, Pearl Onion, and Demi Glace (GF, NF, SF)

Barramundi, Braised Fennel, Heirloom Tomato, Pumpkin Puree, Kale (GF, DF, NF)

Dijon Maple Baked Salmon, Spiced Carrot and Broccolini, Pommes Anna, Saffron Beurre Blanc (GF, NF)

Crispy Pork Belly, Sweet Potato Mousse, Charred Broccolini, Five Spice Sauce (GF, DF, NF)

Short Ribs, Maple Glazed Carrot, Grilled Scallions, Capsicum Coulis, Broccolini & Jus (GF, DF)

Balsamic Roasted Eggplant, Chickpea and Sesame Puree, Pumpkin Seed Pesto,
Fried Basil and Seasonal Greens (V, GF, DF)

Chickpea and Kale Fritters, Artichoke, Rocket and Herbed Salsa (VE, GF, NF)

Risotto Verde, Goat Cheese served with Green Pea, Asparagus, Snap Peas and Hazelnut Pesto (V, GF)

Dessert

Vanilla Panna Cotta, Rosemary Glaze and Caramelised Figs (V)

Chocolate Cake, Macadamia & Kakadu Plum Chantilly Cream (V)

Slow Baked Cheesecake, Mulled Berry Compote, Chantilly Cream & Berries (v)

Lemon Tart, Berry Gel, Chantilly Cream, Berries (V)

Dietary requirements and customised menus are available and can be catered for upon request.

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CANAPE MENU

2 Hour Canape Menu \$90 per person
2 Cold, 2 Hot and 2 Substantial

1 Hour Canape Menu \$45 per person
2 Cold, 1 Hot and 1 Substantial

Menu Selections Below

Cold

Smoked Duck, Pickled Dutch Carrot, Plum Relish, Pepita Granola (GF, DF, NF)
Heirloom Tomatoes, Caramelised Onion, Goat Cheese, Olive Crumb Tart (V, GF)
Pickled beetroot, Smoked Carrot Puree, Tofu, Polenta, Quinoa and Chia VE, GF)
Masala Puri, Mung Bean & Chickpea Salad (V)
Smashed Green Peas, Mint Ricotta Brioche (V)

Hot

Tandoori Lamb Seekh Kebab, Minted Yoghurt (GF, NF)
Tomato & Bocconcini Arancini, Lime Mayonnaise (V, GF)
Pulled Beef Slider, Honey Mustard, Cornichons (NF)
Peri Peri Chicken Skewer, Sriracha Mayonnaise (GF, DF)
Falafel, Hummus, Persian Feta & Pomegranate Seeds (V)
Aloo Bonda, Date & Tamarind Chutney (VE, GF)

Substantial

Antipasto Cups (NF, SF)
Prawn Gow with Wakame Salad (DF, NF)
Beef Slider with Peppercorn Mustard (NF)
Chicken & Corn Bao Bun with Soy and Chilli Thread (NF)
Slow Cooked Beef with Sweet Potato Fondue & Jus (GF,DF,NF)
Karaage Chicken, Wasabi Mayonnaise, Pickled Ginger & Slaw (NF)
Beer Battered Barramundi, Crinkle Cut Chips & Tartare Sauce (NF)
Singapore Noodles with Asian Vegetables (VE, GF)
Risotto Verde with Fried Shallots (VE, GF, NF)
Salmon Yellow Curry with Rice (GF, DF, NF)
BBQ Chicken Slider (NF)

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BBQ BUFFET

\$100 Per Person

Sample Menu Below - Seasonal Menus will be presented from our Events team at the time of your booking

Starter

Oven Baked Bread Rolls and Butter Medallions

Salads

Charred Broccoli, Malfoy's Honey Roasted Carrots, Puy Lentils, Red Capsicum,
Parsley and Tahini Dressing (GF, DF, V)

Chicken Caesar Salad - Eggs, Crostini, Gem Lettuce and
House Made Herb Dressing (NF, SF)

Mains

Chicken Chimichurri served with Jasmine Rice (GF, DF, NF)

Beef Fillet served with Pumpkin Puree, Roasted Seasonal Vegetable and Demi Glace (GF, DF, NF)

Ras-El-Hanout Chickpea Tagine, Tuscan Spinach, Capsicum,
Preserved Lemon with Moroccan Style Cous Cous (VE, NF)

Dessert

Red Velvet Cake (V)

Mango Coconut Mousse Cake (V)

Dietary requirements and customised menus are available and can be catered for upon request.

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TRADITIONAL BUFFET

\$120 Per Person

Sample Menu Below - Seasonal Menus will be presented from our Events team at the time of your booking

Starter

Oven Baked Bread Rolls and Butter Medallions
Antipasto: Cured Meats, Assorted Selection of Dips and Crackers

Salads

Roasted Beetroot, Pearled Farro, Grilled Halloumi Cheese, Pickled Red Onion,
Pomegranate Arils, Rocket Leaves and Citrus Dressing (V)

Charred Broccoli, Malfoy's Honey Roasted Carrots, Puy Lentils, Red Capsicum,
Parsley and Tahini Dressing (GF, DF, V)

Mains

Sweet Basil and Chilli Chicken, Fragrant Herbs, Lime and
Chilli Glaze served with Steamed Jasmine Ride (GF, DF)

Beef Fillet served with Pumpkin Puree, Roasted Seasonal Vegetable and Demi Glace (GF, DF, NF)

Soy Braised Pork served with Asian Greens, Mushroom, Chilli and Coriander Sauce (GF, DF)

Eggplant Penang Curry with Jasmine Rice (V)

Dessert

Chocolate Raspberry Crunch (V)
Red Velvet Cake (V)

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FOOD STATIONS

SEAFOOD

\$45 Per Person

Natural Oysters

Served on Ice with Salmon Keta Caviar, Yuzu Pearls

Australian Prawns

Sashimi served with Soy Sauce and Pickled Ginger

Duration 1.5 Hour Service

Not Replenished

FROMAGERIE

\$20 Per Person

Indulge in our selection of Australian and Gourmet Cheeses paired with Cured Meats, served with Crackers and Toasted Sourdough

Duration 1.5 Hour Service

Not Replenished

LET'S ROLL - SUSHI

\$35 Per Person

Sashimi served with Soy Sauce and Pickled Ginger

Assorted Sushi Rolls - Chef's Selection

Duration 1.5 Hour Service

Not Replenished

A TASTE OF MEXICO

\$25 Per Person

Fresh tasty ingredients to build your perfect Taco!

Soft and Hard Shell Tacos

An array of Mexican inspired sides, dishes and condiments

Duration 1.5 Hour Service

Not Replenished

BUILD A BURGER STATION

\$25 Per Person

Create your own burger with either Beef or Chicken.

Accompanied by a variety of Buns and Condiments.

Duration 1.5 Hour Service

Not Replenished

ANTIPASTO STATION OR PLATTER

\$25 Per Person

Chef Selection of Cured Meats, Italian Mixed Olives, Dried Fruits and Nuts, Chef Selection of 2 Cheeses. Served with Bread Sticks, Bread and Crackers.

Duration 1.5 Hour Service

Not Replenished

MEZZE STATION OR PLATTER

\$20 Per Person

A Middle Eastern inspired array of Breads, Dips, Olives, Grilled Vegetables. With your choice of Dolmades or Falafel.

Duration 1.5 Hour Service

Not Replenished

GELATO STATION

\$25 Per Person

Live Station - 1 HR Unlimited Ice Cream

Select up to 3 Flavours Below

Strawberry, Chocolate, Vanilla, Mint Choc Chip, Salted Caramel and Pistachio.

Duration 1.5 Hour Service

Not Replenished



THE BIG BARN

720 sqm

Nestled alongside the Riverside Stable Gardens, The Big Barn is the perfect venue for larger groups. A rustic design with modern facilities. Modeled from the original Newmarket Barn designed over 150 years ago, The Big Barn has a warm feel with rural ambience that you and your guests will become immersed in. With additional access to surrounding gardens, this venue allows complete versatility for your event. The Big Barn is fully air-conditioned with access to the latest AV equipment, including television screens, speakers and Wi-fi access. It also has its own toilets and is wheelchair accessible.



250
Banquet



200
Cabaret



300
Cocktail



300
Theatre

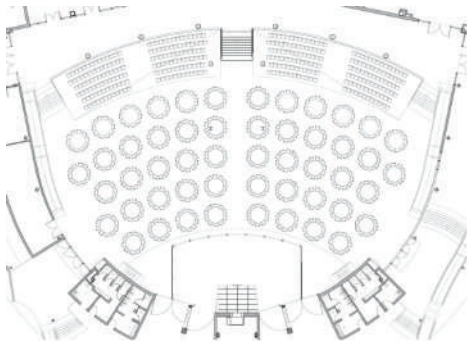


150
Boardroom



THE SALES ARENA 1440 sqm

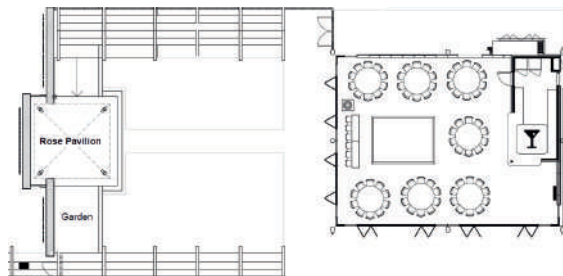
The Sales Arena offers the ideal space for any corporate, conference or gala style event. The Sales Arena is a versatile space catering up to 1000 people with a variety of seating options including theatre, classroom and banquet style set up. Featuring the latest in audio visual equipment, technology and access to inbuilt screens along with high-speed internet. The Sales Arena has a built in stage and podium which is optimal for presentations. Ideal for AGMs, Seminars, Conferences or Gala events.



THE GARDEN PAVILION

166 sqm

Situated among the striking gardens of Riverside Stables, The Garden Pavilion is an elegant function room featuring glass floor to ceiling bi-folding doors. These doors open out on to the surrounding gardens providing you with the option to have access to the outdoors as well as the indoor option, perfect for private function such as birthdays, Christenings, Holy Communions and many more. Access to Wi-Fi, in built screens and Audio-Visual equipment. This room can be used as a private conference space with plenty of natural light and surrounded by our beautiful hotel gardens.



80
Banquet



64
Cabaret



120
Cocktail



110
Theatre



40
Classroom



30
Boardroom



PRIVATE PAVILIONS

125 sqm

Situated among the striking gardens of Riverside Stables, The Private Pavilion feature glass sliding doors opening out to the parade ring providing you with the option to have access to both outdoor and indoor options. Fully air-conditioned with access to Wi-Fi, inbuilt screens and the latest in Audio-visual equipment. Can be used as a private event space or perfect for breakout spaces



50

Banquet



40

Cabaret



70

Cocktail



70

Theatre



30

Classroom



30

Boardroom



1867 LOUNGE

70 Cocktail

Located on the Mezzanine level of the hotel, the 1867 Lounge is a sophisticated, intimate space that is ideal for smaller gatherings and events. The Lounge has a private bar and access to plasma television screens, speakers and WIFI.

The lounge is decorated with custom-made furniture, a fire place and a large bookcase that is filled with relics of the racing industry in Australia. The space is perfect for night time event or to be used as a meeting space prior to or post an event.



70

Cocktail



THE GRAND ARMEE

125 sqm

Located on the Mezzanine Floor of The William Inglis Hotel, the Grand Armee Meeting room is an ideal space for a smaller meeting or conference. It is equipped with the latest AV technology, Wi-Fi and is air-conditioned. The meeting room can seat 40 in cabaret style or 80 in theatre style. There is also access to The Gallery which features 9 private suites that can be used as break away areas overlooking the Arena venue.



50
Banquet



40
Cabaret



70
Cocktail



60
Theatre



36
Classroom



20
Boardroom



GALLERY SUITES

12 - 44 sqm (Varying Size)

Located on the Mezzanine level overlooking The Sales Arena, experience your meeting in one or more of our 9 Gallery Suites. Ideal for smaller more intimate meetings or as extra break away space for larger events. These rooms vary in size, seating between 6 to 25 delegates. Each room features a 55 inch TV screen, the latest in AV equipment, air conditioning and Wi-Fi access.



Boardroom Only (Varying Size)
6 pax - 14 pax



TESTIMONIALS

"I really would like to thank your Conference and Events Coordinator...a tremendous support and help with organising our event...accessible, super responsive, accommodating, suggested great solutions to questions and challenges I had..."

Everyone was very very happy! All in all, thank you so much for having us and a fantastic event! I always have great memories when working with William Inglis or when staying with you for personal reasons...Thank you once again!..."

Aida Care Healthcare Equipment

"Just wanted to say a BIG thank you to you and your team out at William Inglis for last week, it was amazing, and everyone loved the venue and how easy things were. The accommodation, conference space, dinner, food and beverage, location and the staff were incredible, so a big shout out to you. "

Rabobank

"I wanted to send you a quick note to say a big thank you to you and the team. Our conference was a great success. Everyone was so wonderful. The banquet staff were amazing, the food was great and the accommodation was excellent."

Inchcape

" I wanted to say a big thank you for yesterday! Venue was amazing, staff were friendly and helpful and the food was delicious. I had excellent feedback, so thank you! "

Professionals Real Estate

"We really loved the venue so we'll be looking for opportunities to hold many other events there in the future.

Thank you to you and all the other staff, everyone was so helpful!"

Toyota

"Thank you so much for all your assistance leading up to and on the day of the Year 12 Formal. We have had a lot of positive feedback regarding the venue, food and overall outcome of the night."

Georges River Grammar High School





GALLERY
HOTEL
COLLECTION



The
William
Inglis

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Warwick Farm NSW 2170
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