

Meaningful. MEMORABLE. *Moments.*

2024

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 Rooftop Pool

Room Service

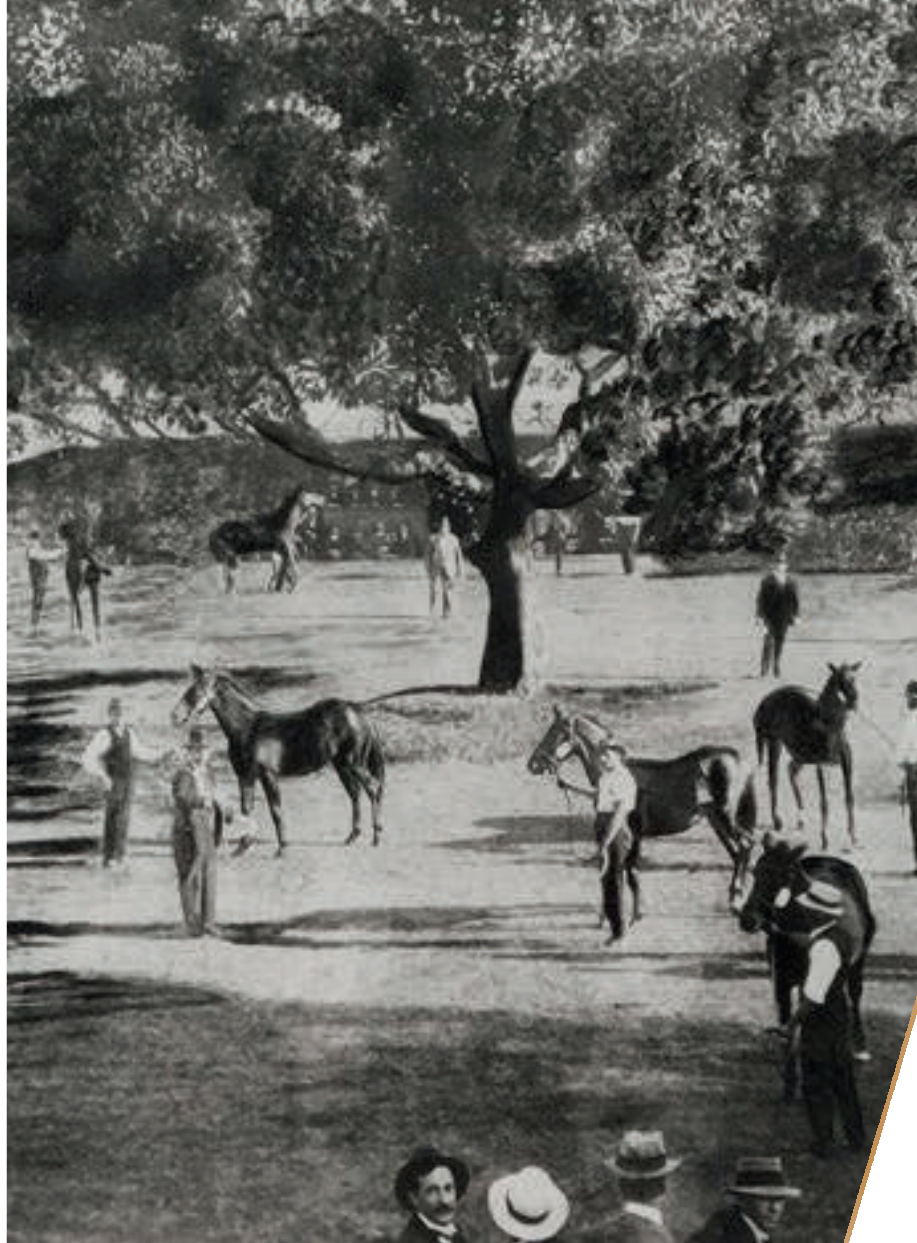
Fitness Centre

Spa and Wellness Centre

Retail Shop

800 Complimentary Parking Spaces





OUR *heritage*

FOUNDED IN 1867

William Inglis and Son 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, most notably for its "world famous Sydney Yearling Sales", held at its Newmarket facility at Randwick. In 2015 William Inglis and Son sold its premises at Randwick, moving their operations to a larger site at Warwick Farm. In 2018 The William Inglis Hotel & Riverside Stables Precinct opened.

The William Inglis Hotel reflects this rich history throughout the hotel incorporating historical horse names showcased at the entry of all accommodation rooms along with The Chiltern Rooftop Pool and The Newmarket Room Restaurant paying homage. The 1867 Lounge Bar significantly reflects the year of when William Inglis was founded. It has been architecturally designed to represent the Inglis story.



CANAPE *package*

1 Hour Menu - 4 Canapes

2 Cold and 2 Hot

2 Hour Menu - 6 Canapes

3 Cold, 3 Hot and 1 Substantial (6 Canapes)

3 Hour Menu - 8 Canapes Menu

3 Cold, 3 Hot, 1 Substantial and 1 Dessert

4 Hour - 10 Canapes Menu

3 Cold, 3 Hot, 2 Substantial and 2 Dessert

Menu Selections Below

COLD CANAPES

Moroccan spiced cauliflower and kale chips (GF, DF, SF, V)

Rice paper rolls with ponzo dressing (GF, DF, SF, NF, V)

Prosciutto and melon sticks (GF, DF, SF, NF)

Assorted sushi, wasabi and soy sauce (GF, NF)

Beetroot, baked ricotta and basil pesto tart (NF, SF, V)

Smoked chicken and sweet corn tortilla (DF, SF, NF)

HOT CANAPES

Singapore noodles with spiced yogurt dip (NF, SF, V)

Jamaican chicken drumettes with lime sour cream dip (NF, SF)

Chorizo and saffron potato sticks (DF, SF, NF)

Prawn tempura with tom yum aioli (NF)

Beef and mushroom pies with BBQ relish (NF, SF)

Mixed arancini balls with garlic aioli (NF, SF, V)

Mushroom and goats cheese tarts (V, SF)

SUBSTANTIAL

Spinach and cheese quesadilla (NF, SF, V)

Cajun chicken soft taco with avocado and corn salsa (NF, SF)

Smokey lamb ribs with cucumber and mint (GF, DF, SF)

Tempura fish goujons with fries and lemon aioli (NF)

Pulled pork sliders with mustard and pickles (NF, DF, SF)

DESSERT

Macaron chef selection (V)

Cake chef selection (V)

Lemon tart (V)

HIGH *tea*

Host an elegant High Tea at The William Inglis for your special event.

SAVOURY

Pulled beef, cornichons and cheese slider (SF)
Chicken cocktail pie
Spinach and onion fritters (GF, DF, NF, SF)

FINGER SANDWICHES

Chicken, celery and mayonnaise
Salmon and cream cheese
Curried egg and lettuce

DESSERTS

Friands (GF, DF)
Portuguese custard tart (V, NF)
Chocolate brownie

CHILDRENS MENU

Ham and cheese finger sandwich
Sausage roll
Chocolate brownie

Includes bottomless tea and coffee



FOOD *stations*

FROMAGE PLATTER

Indulge in our selection of Australian and gourmet cheeses paired with cured meats, served with crackers and toasted sourdough

ANTIPASTO STATION OR PLATTER

Chef selection of cured meats, Italian mixed olives, dried fruits and nuts, chef selection of 2 cheeses. served with bread sticks, bread and crackers.

MEZZE STATION OR PLATTER

A middle eastern inspired array of breads, dips, olives, grilled vegetables. With your choice of dolmades or falafel.

SEAFOOD

Natural oysters

Served on ice with salmon keta caviar, yuzu pearls, Australian prawns

Sashimi served with soy sauce and pickled ginger

LET'S ROLL - SUSHI

Sashimi served with soy sauce and pickled ginger

Assorted sushi rolls - chef's selection

A TASTE OF MEXICO

Fresh tasty ingredients to build your perfect taco!

- Soft and hard shell tacos
- An array of Mexican inspired sides, dishes and condiments

BUILD A BURGER STATION

Create your own burger with either beef or chicken.

Accompanied by a variety of buns and condiments.





LIVE FOOD *stations*

OYSTER SHUCKING STATION

Sydney rock oysters

- Natural
- Mignonette
- Lemon wedges and seaweed

PIZZA AND PASTA WHEEL STATION

Selection of 3 Pastas and 2 Pizzas

Pasta Selections Below

Penne napoletana
Penne bosciola
Penne arrabiata
Linguine creamy marinara
Creamy vegetarian

Pizza Selections Below

Pepperoni
Margherita
Vegetarian
Ham and pineapple
Supreme

PAELLA STATION

Seafood - prawns, mussels, calamari, pipis

CARVERY STATION

Slow cooked beef served with seasonal roasted vegetables, dinner rolls, beef jus, seeded and dijon mustard

GELATO STATION

Live Station - 1 HR Unlimited Ice Cream

Select up to 3 Flavours Below

strawberry, chocolate, vanilla, mint choc chip, salted caramel and pistachio.

PLATED *menu*

Menu Selections Below - Please select per course for alternate serving

ENTRÉE

Potato and watercress soup, garden peas and egg drop (GF, NF, SF, V)

Individual burrata mozzarella with baby tomatoes and basil salad (GF, NF, SF, V)

Poached chicken, spiced cauliflower, kale and quinoa with pomegranate dressing (GF, NF, SF, DF)

Prawn and avocado, cucumber pickle and herb infused oil (GF, NF)

Citrus and gin cured salmon, fennel and parsley salad (GF, NF)

Roasted pumpkin, ricotta and wilted spinach tart with salad greens (SF, V)

Scallops, sweet corn puree, chorizo, coriander and lime (GF, NF, DF)

MAIN

Roasted five spiced chicken, miso broth and bok choy (GF, NF, SF, DF)

Hot smoked salmon, soba noodle and zucchini ribbons with wasabi peas (NF, DF)

Baked barramundi fillet with caponata, green beans, rocket oil and flaked almonds (GF, DF)

Lamb loin, mustard mash potato, sautéed kale, roasted roma tomato and jus (GF, NF, SF)

Beef fillet, sweet potato puree, broccolini, mushroom ketchup and jus (GF, NF, SF, DF)

Chicken, asparagus spears, saffron mash potato and jus (GF, NF, SF)

Wild mushroom risotto with parmesan and baby basil (GF, NF, SF, DF)

Baked polenta, red pepper puree + broad bean salsa (GF, NF, SF, DF, V)

DESSERT

Port panna cotta with caramelised toasted pecans (V, GF)

Chocolate fondant with vanilla bean ice-cream honeycomb crunch (V, NF, SF)

Lemon tart with raspberry sorbet (V, SF, NF)

Layered blueberry cheesecake with berry compote (V, SF, NF)

White and dark chocolate mousse with mixed berries and biscuit tuile (V, SF, NF)

Individual pavlova with passionfruit and kiwi (V, SF, NF)

Cheese selection served with walnut bread, peppered honey and dried fruits (V)

SHARING *menu*

Menu Selections Below - Please select 2 dishes per course

ENTREE

Seared scallop aguachile with chilli, cilantro and lime vinaigrette (GF, DF, NF)

Beetroot cured salmon with labneh, orange, fennel and pomegranate (GF, NF)

Dukkah quail with moroccan style couscous and toasted almonds (DF, SF)

MAIN

Miso glazed eggplant with zucchini ribbons and soba noodle salad (V, NF, SF)

Tuscan herb barramundi with roasted tomatoes (GF, NF, SF)

Moroccan spiced lamb shoulder with onions and freekeh (NF, SF)

Marinated greek beef flank steak with chargrilled asparagus and tzatziki (GF, NF, SF)

Caramalised chicken with chinese broccoli and szechuan salt (GF, DF, SF, NF)

SIDES

Garlic and parmesan fries with truffle aioli (V, GF, DF, SF, NF)

Roasted fennel with delicata squash, apples parsnip (V, GF, DF, SF, NF)

Truffle fromage dauphinois gratin (V, GF, SF, NF)

Cos salad with buttermilk dressing and jalapeno crumb (V, GF, SF, NF)

Grilled haloumi, peach, prosciutto and mint salad (GF, SF, NF)

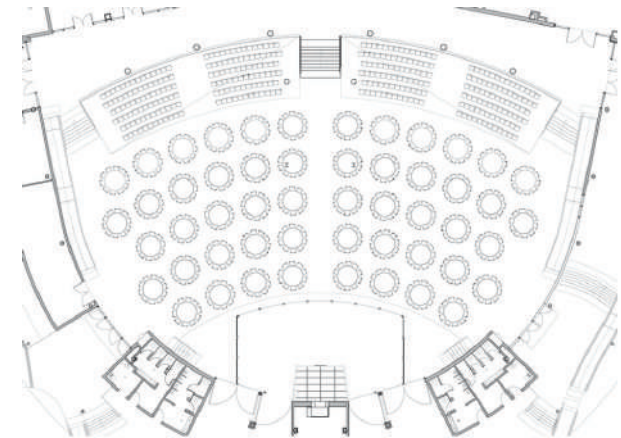




THE SALES *arena*

1440 sqm

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



650
Banquet



520
Cabaret



1000
Cocktail

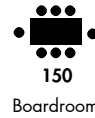
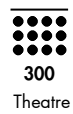
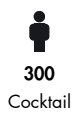
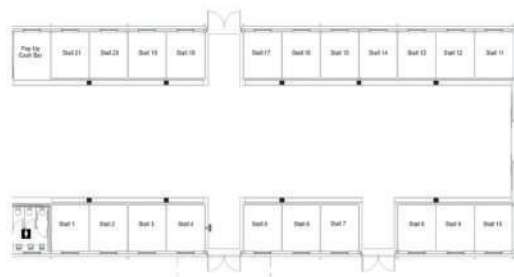


1000
Theatre

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. It also has its own bathrooms and is wheelchair accessible.

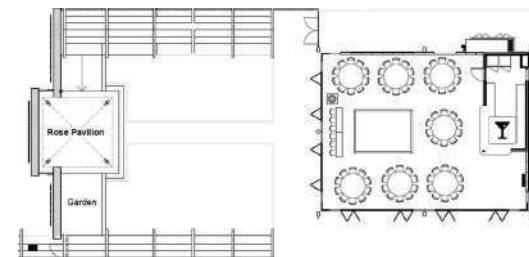




THE GARDEN *pavilion*

166 sqm

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 both outdoor and indoor options. Overlooking Warwick Farm Racecourse, it is perfect for private functions, social events, and celebrations. Access to Wi-Fi, in built screens and Audio-Visual equipment. This room can be used as a private conference space or breakout room with plenty of natural light and garden views.





1867 BAR & *lounge*

213 sqm

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.

Note: The 1867 Lounge is not available for exclusive hire on Friday and Saturday when it is open to general public.



70

Cocktail

PRIVATE *pavilions*

125 sqm

The Private Pavilion features glass sliding doors opening out to the parade ring and Riverside Stables providing you with access to both indoor and outdoor options. The Private Pavilion is fully air-conditioned with access to Wi-Fi, in built screens and the latest in Audio-visual equipment. Suitable for a private event or perfect for breakout spaces



Banquet



Cabaret



Cocktail



Theatre



Classroom



Boardroom



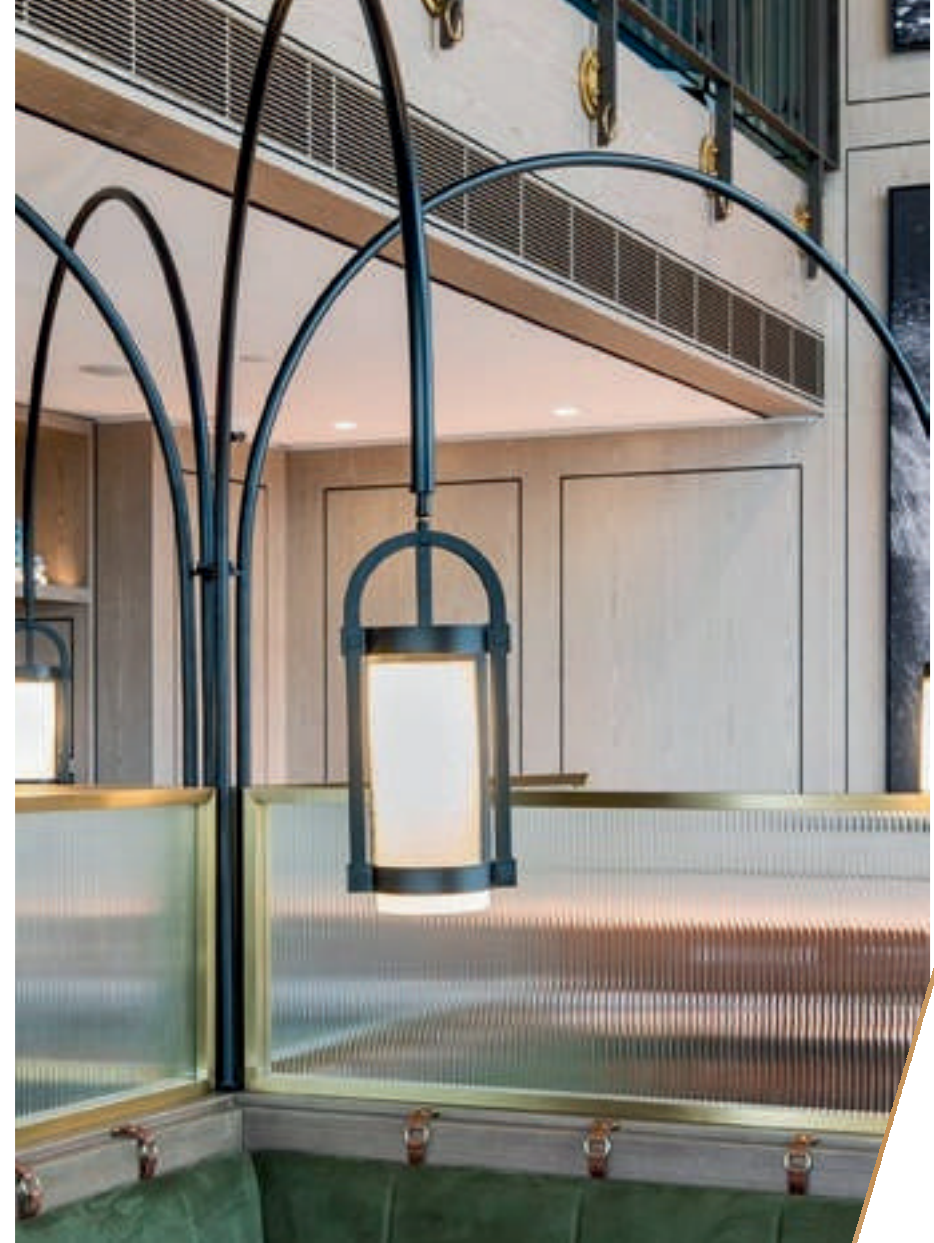


OUR *philosophy*

The Newmarket Room Restaurant & Bar features 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 colleagues, family and friends.

NOTE FROM OUR *executive head chef*

The Newmarket Room strives on collaborative creation, innovative dishes and Australian native ingredients coming together with flavours that bounce off the plate.



OUR PLACE, YOUR *story*

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