



Meaningful. MEMORABLE. *Moments.*

OUR *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

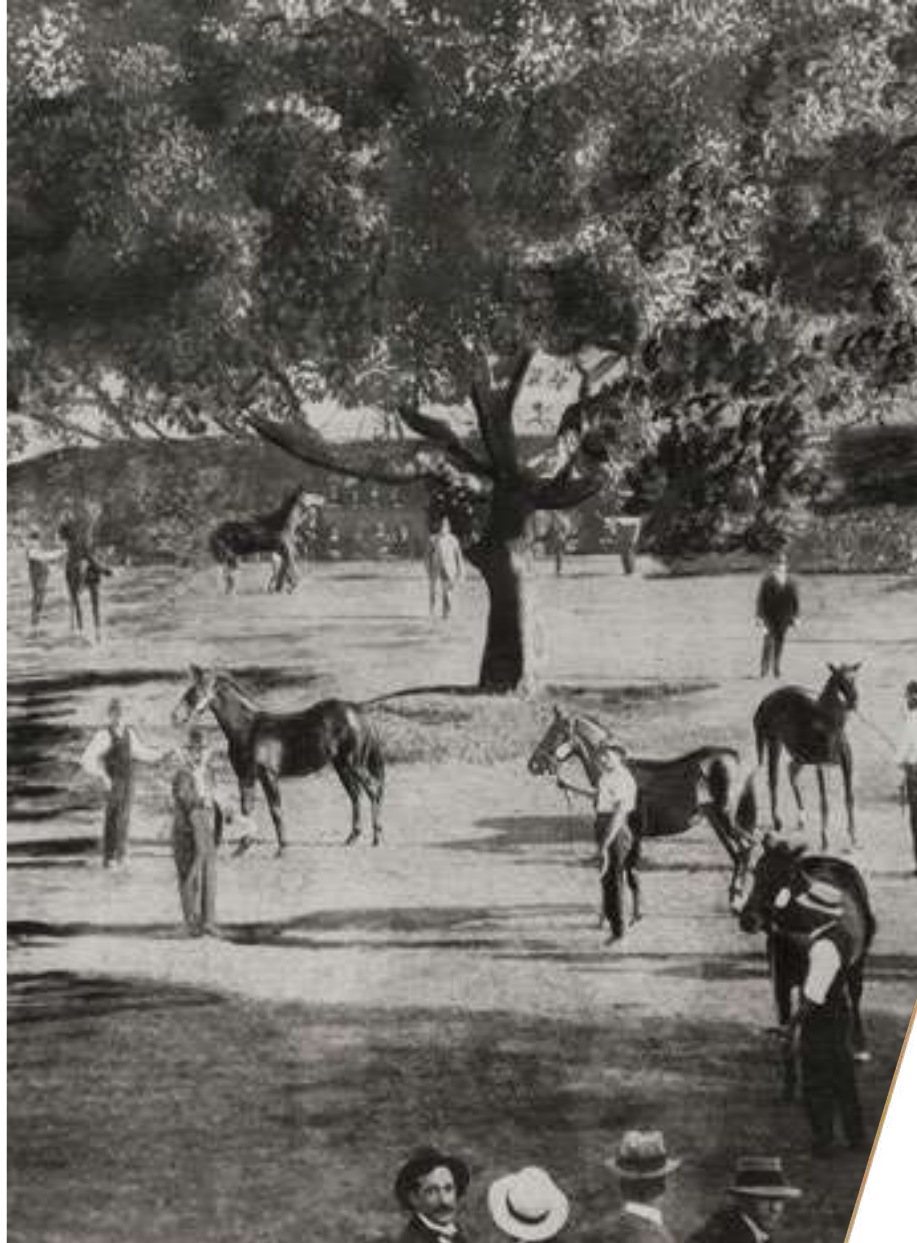
Fitness Centre

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.

PACKAGES

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

Day Delegate Package

All packages include private venue hire, table water, mints, notepads and pens

Full Day Delegate Package **\$94 Per Person**

Morning Tea, Working Lunch, Afternoon Tea

Half Day Delegate Package **\$87 Per Person**

Working Lunch, selection of Morning Tea or Afternoon Tea

EXECOM PACKAGE **\$103 Per Person**

Morning Tea and Afternoon Tea

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

Optional Add-Ons

Light Lunch **\$75 Per Person**

Gourmet Wraps and Sandwiches

Coffee Cart **\$1000 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



THE
GARDEN
PAVILION

DAY DELEGATE *menus*

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 (V)

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

Vegetarian Lasagna

Falafel Wrap

Dessert

Baked Cheese Cake (V)

Afternoon Tea

Macaroni and Cheese Croquets (V)

Chocolate Brownie (V)

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

Sweet Chili Chicken Sandwich

Falafel Wrap (V)
served with Beetroot Hummus and Pickles

Roasted Beetroot Salad
with Rocket, Toasted Hemp Seeds and Avocado

Lentils
Spinach, Sweet Potato, Lentil and Curry Leaves (VE)

Lemon Myrtle Infused Chicken and Wattle Seed Yoghurt

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

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

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

Dessert

Matcha Tiramisu

Afternoon Tea

Vegetarian Croquette
with Kale, Quinoa and Pumpkin

Churros with Chocolate Sauce
Sweet Mexican Fritters rolled in Cinnamon Sugar

BEVERAGE *selections*

House Beverage Package

\$52.00pp

Wine

Deakin Moscato, Victoria
First Creek Botanica Cuvee, Hunter Valley
First Creek Botanica Shiraz, Hunter Valley
First Creek Botanica Semillon Sauvignon Blanc, Hunter Valley

Beer

Heineken, 150 Lashes Premium Pale Ale, James Squire Broken Shackles Lager

Non Alcoholic beverages

Soft Drink, Fruit Juice, Herbal tea and Pot brewed coffee

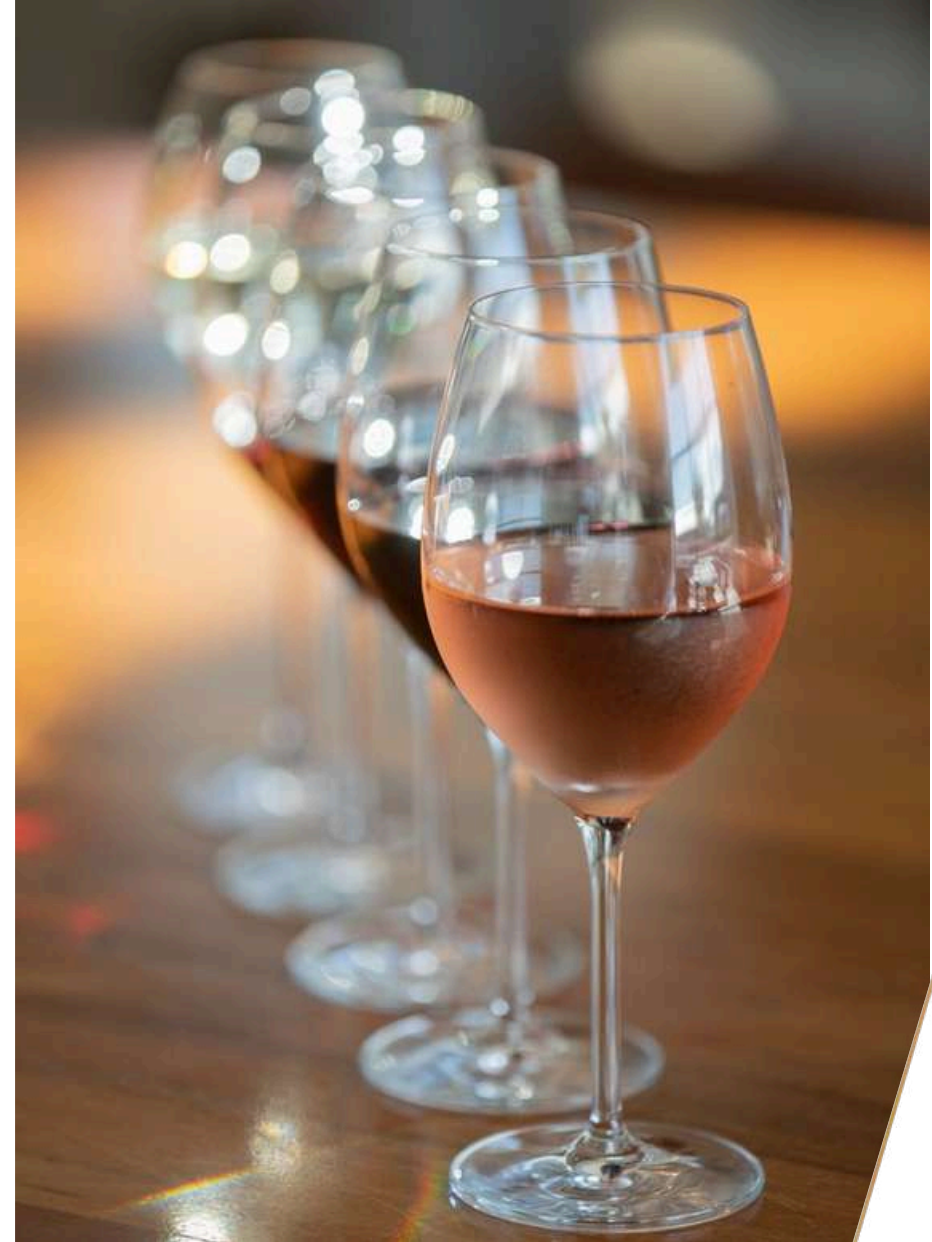
Additional Options

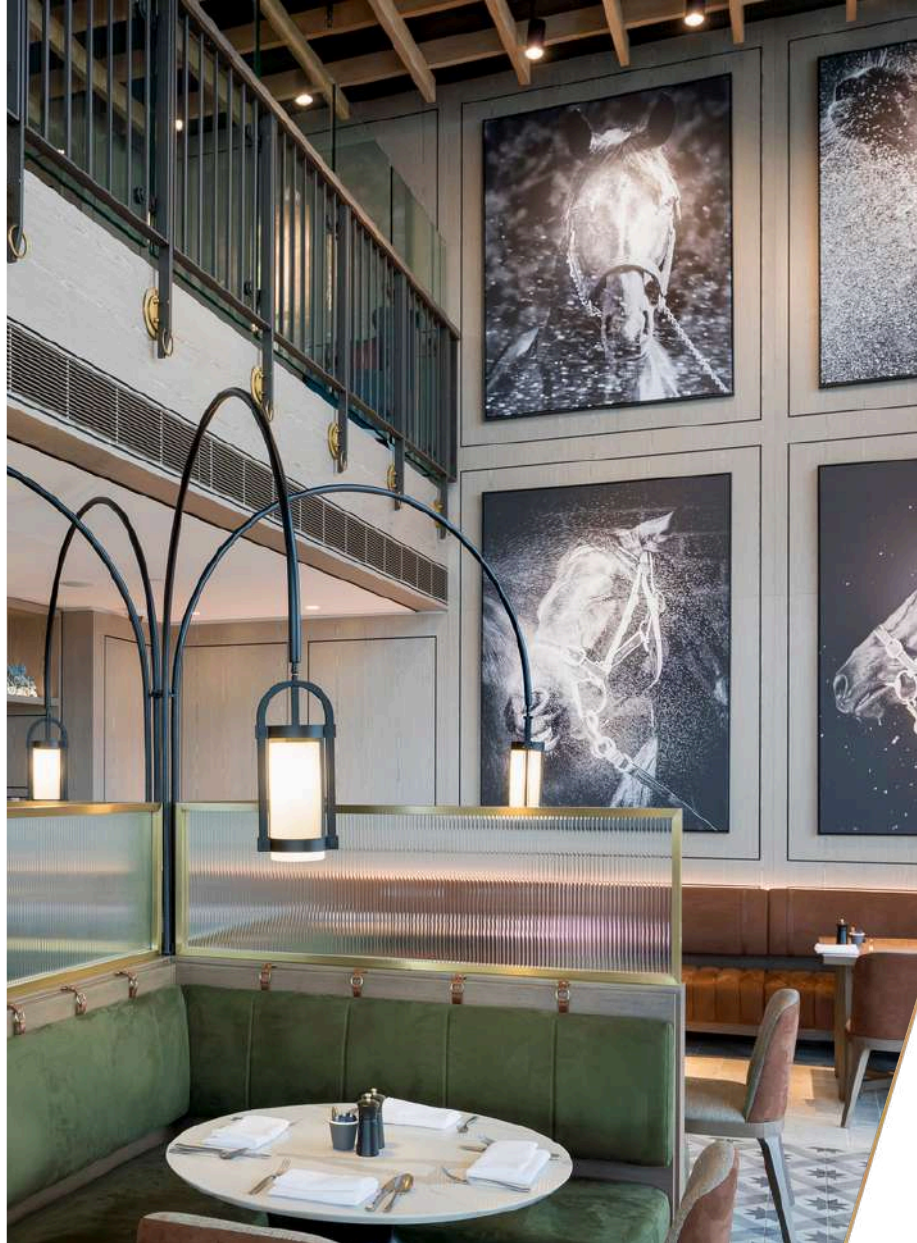
\$5.00pp

Beer

Little Creatures - Pale Ale, Pacific Ale, Hazy IPA
James Squire - Orchard Crush Apple Cider, Ginger Beer

Additional mocktails, cocktails, open bars or bar tab options are available upon request.





LIGHT LUNCH *menu*

Morning Tea

Fruit & Granola with Greek Yoghurt Cups

Light Lunch - Select 2 Items Below

Mini Smashed Avocado and Feta Crostini's (V, NF, SF)

Chicken and Mayonnaise Sandwiches (NF, SF)

Smoked Ham off the Bone, Tomato and Cheese Wraps (NF, SF)

Corned Beef Baguette (NF, SF)
served with Relish and Baby Spinach

Chicken and Rocket Rolls (DF, NF, SF)
served with Sweet Chili Sauce

Citrus Salad (V, GF, DF, NF)
with Grapefruit, Radish and Citrus Dressing

EXECOM *menu* *

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**

PLATED *menu*

Two Course Set Menu \$95 per person
Three Course Set Menu \$110 per person

Menu Selections Below - Please select 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 & Mushroom Sauce, Roasted Cherry Tomato, Parmesan (V)

Main

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

Chicken Supreme, 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, Caramelised Apple, Five Spice Sauce (GF, DF, NF)

Beef 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)



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)

Main

Tandoori Lamb Seekh Kebab, Mint 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 Sliders (NF)

CLASSIC *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, 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)

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

Dessert

Red Velvet Cake (V)

Mango Coconut Mousse Cake (V)



PREMIUM *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 Rice (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)



FOOD *stations*

FROMAGERIE

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

\$20 Per Person

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.

\$25 Per Person

MEZZE STATION OR PLATTER

A Middle Eastern inspired array of breads, dips, olives, grilled vegetables. With your choice of Dolmades or Falafel.

\$20 Per Person

SEAFOOD

Natural Oysters
Served on Ice with Salmon Keta Caviar, Yuzu Pearls
Australian Prawns
Sashimi served with Soy Sauce and Pickled Ginger

\$45 Per Person

LET'S ROLL - SUSHI

Sashimi served with Soy Sauce and Pickled Ginger
Assorted Sushi Rolls - Chef's Selection

\$35 Per Person

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

\$25 Per Person

BUILD A BURGER STATION

Create your own burger with either Beef or Chicken. Accompanied by a variety of Buns and Condiments.

\$25 Per Person

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.

\$25 Per Person

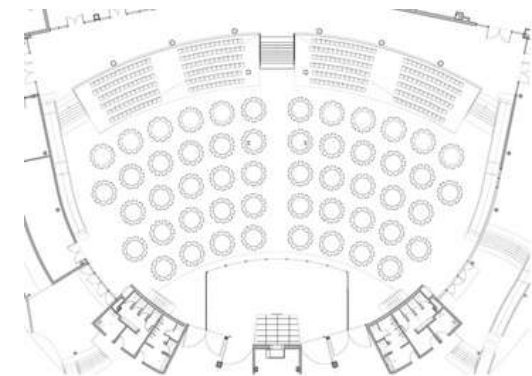




THE SALES *arena*

1440 sqm

The Sales Arena offers the ideal space for any showcase, 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 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

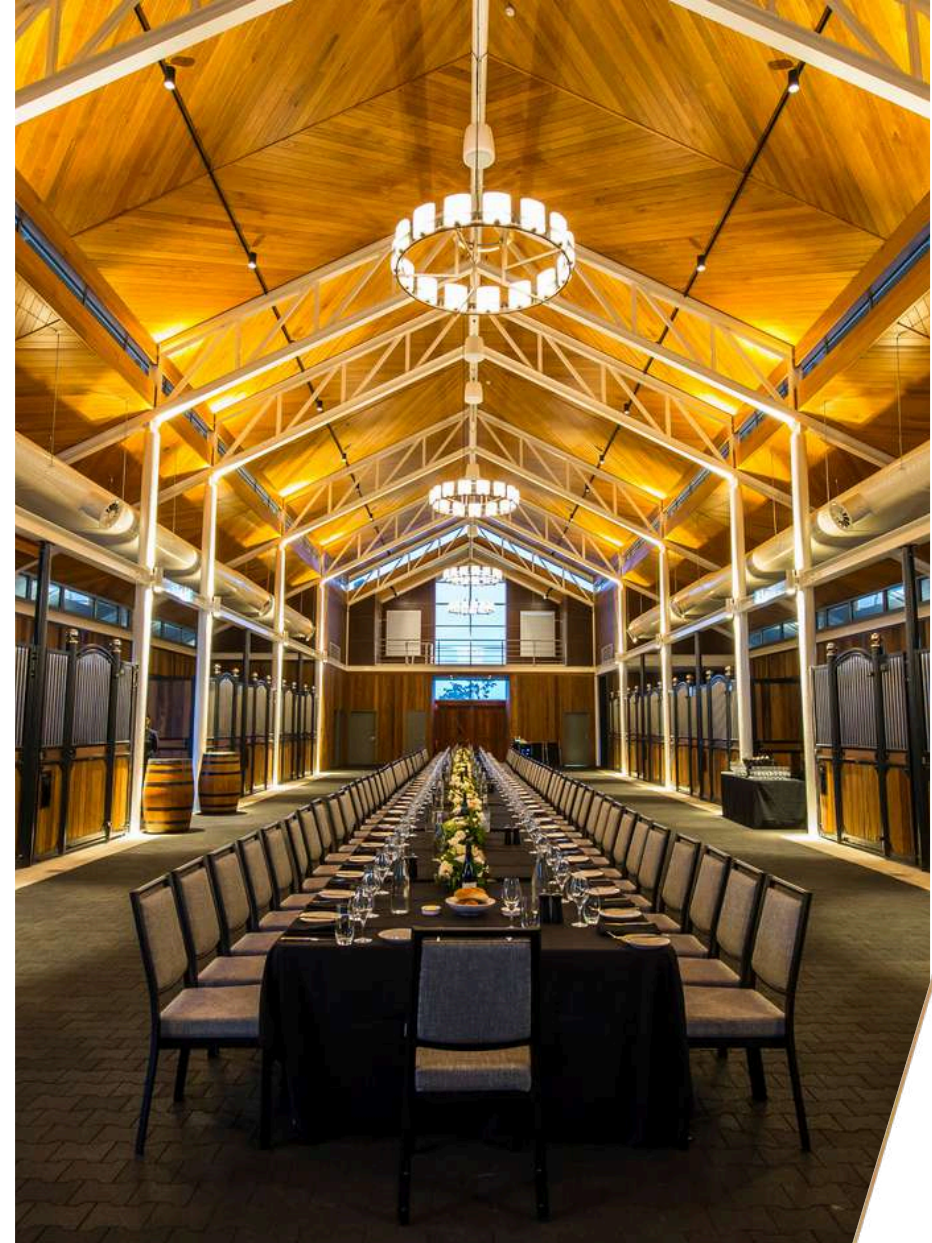
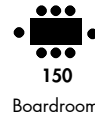
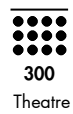
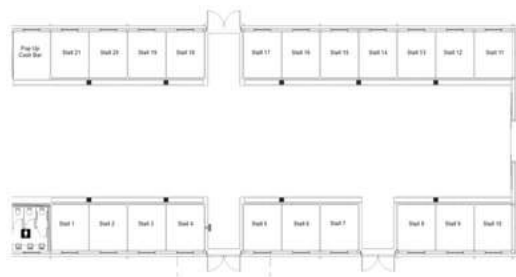


1000
Theatre

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.

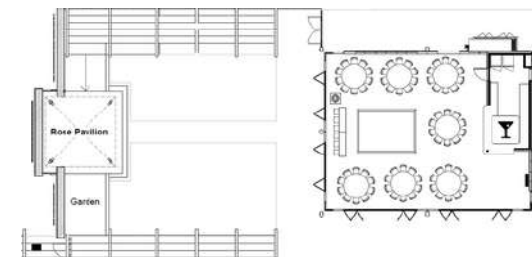




THE GARDEN *pavilion*

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 board meetings. 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.



80
Banquet



64
Cabaret



120
Cocktail



110
Theatre



40
Classroom



30
Boardroom

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



50
Banquet



40
Cabaret



70
Cocktail



70
Theatre



30
Classroom



30
Boardroom





THE GRAND *armee*

125 sqm

Located on the Mezzanine Floor of The William Inglis Hotel, The Grand Armee Meeting room is the perfect space for board meetings, dinners, or conferencing. It is equipped with the latest AV technology, Wi-Fi and is air-conditioned. The meeting room can seat 40 guests in cabaret 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.



50
Banquet



40
Cabaret



70
Cocktail



60
Theatre



36
Classroom



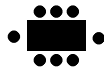
20
Boardroom

GALLERY *suites*

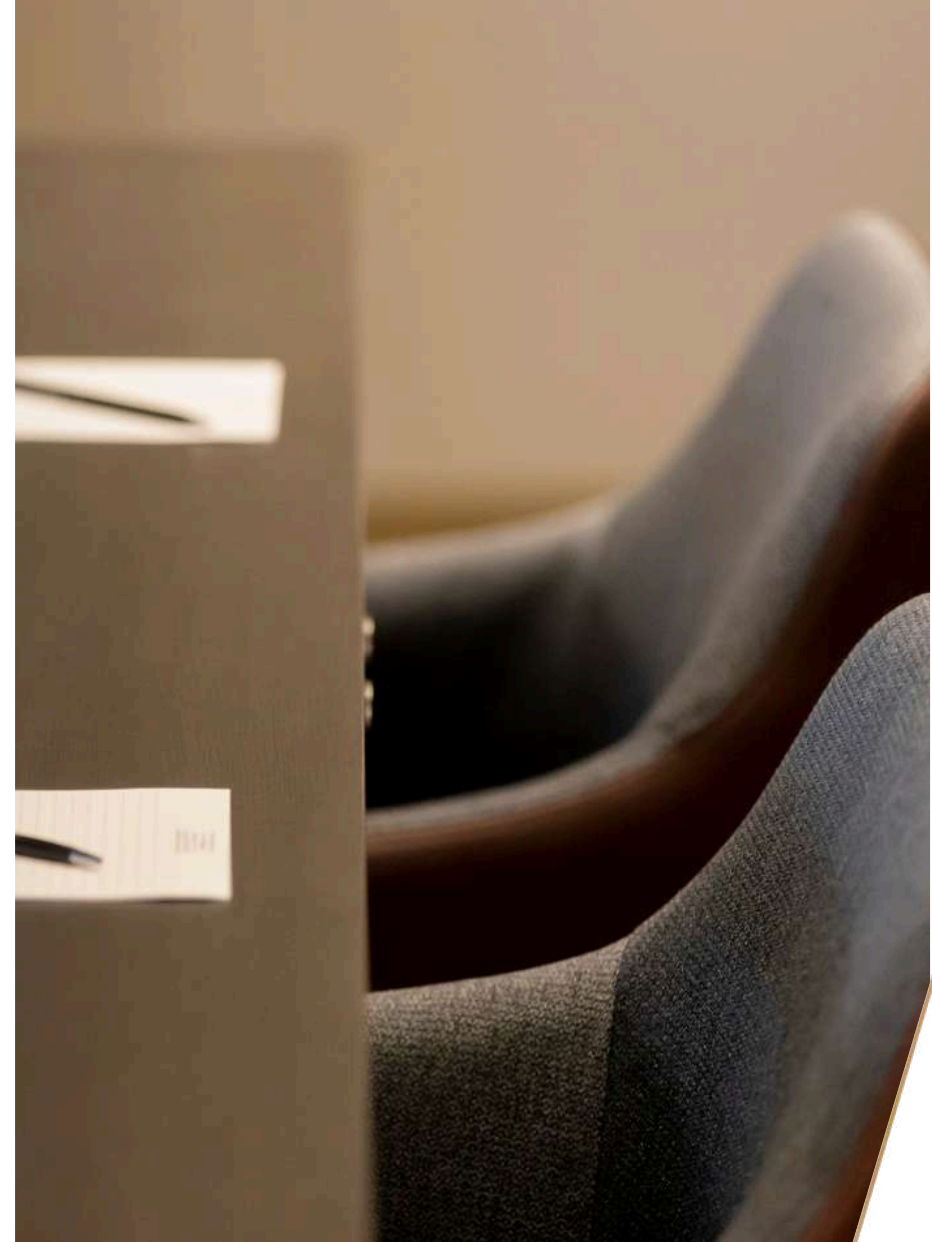
12-44 sqm

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.

Note: Suite availability is subject to Arena use.



Boardroom Only (Varying Size)
6 pax - 14 pax





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



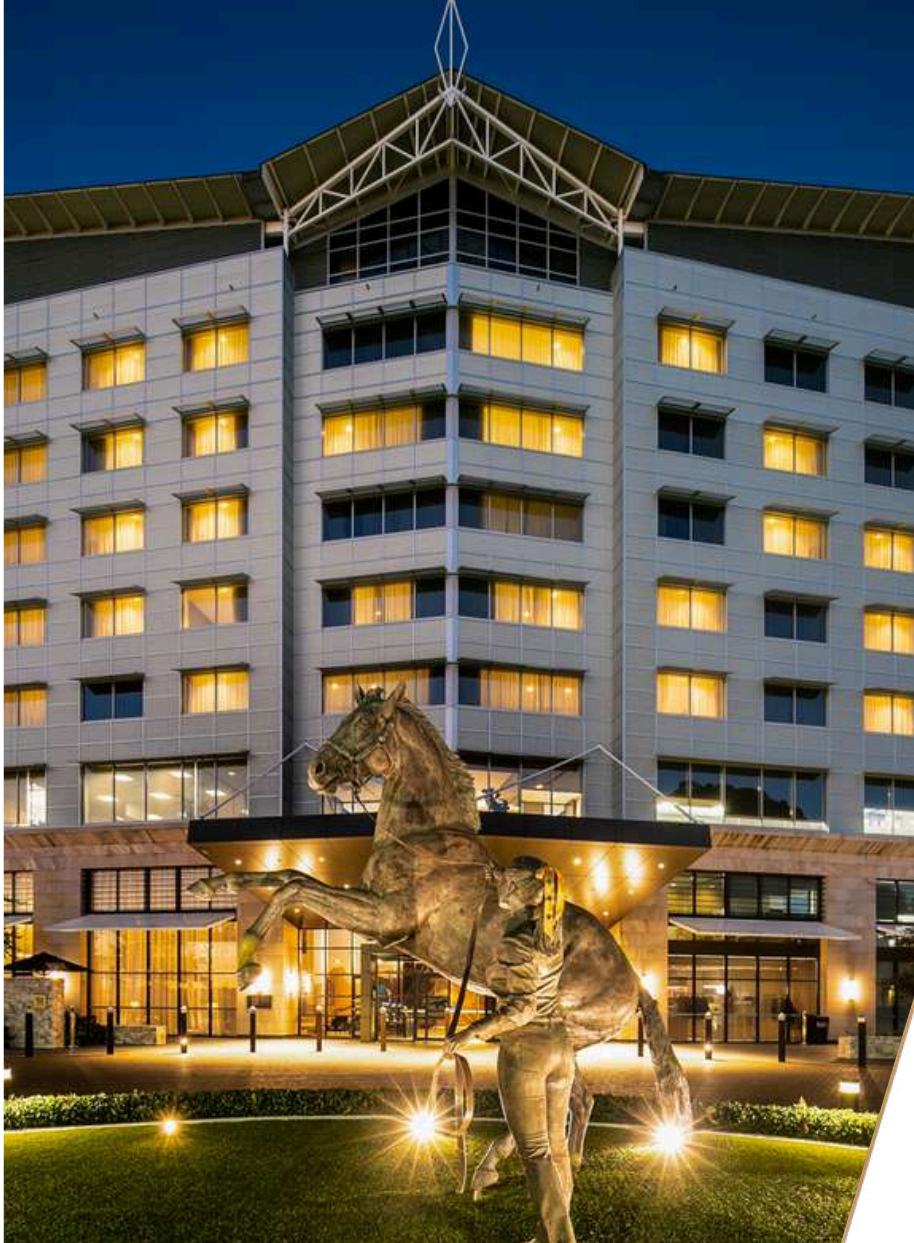
OUR *philosophy*

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.





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

OUR PLACE, YOUR *story*

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