



Meaningful. MEMORABLE. *Moments.*

2025



The William Inglis

MGALLERY SOUTH WEST SYDNEY



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

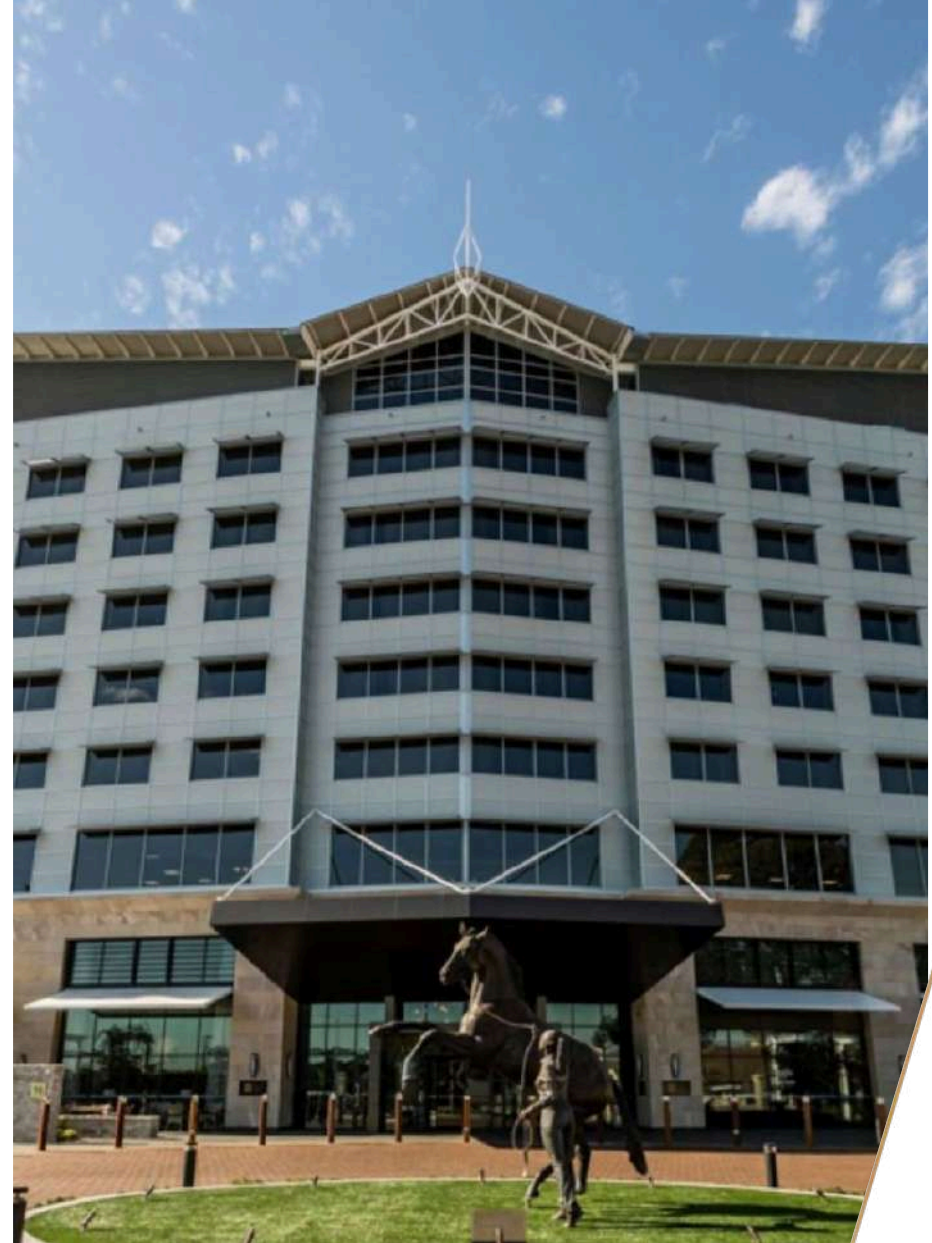
Room Service

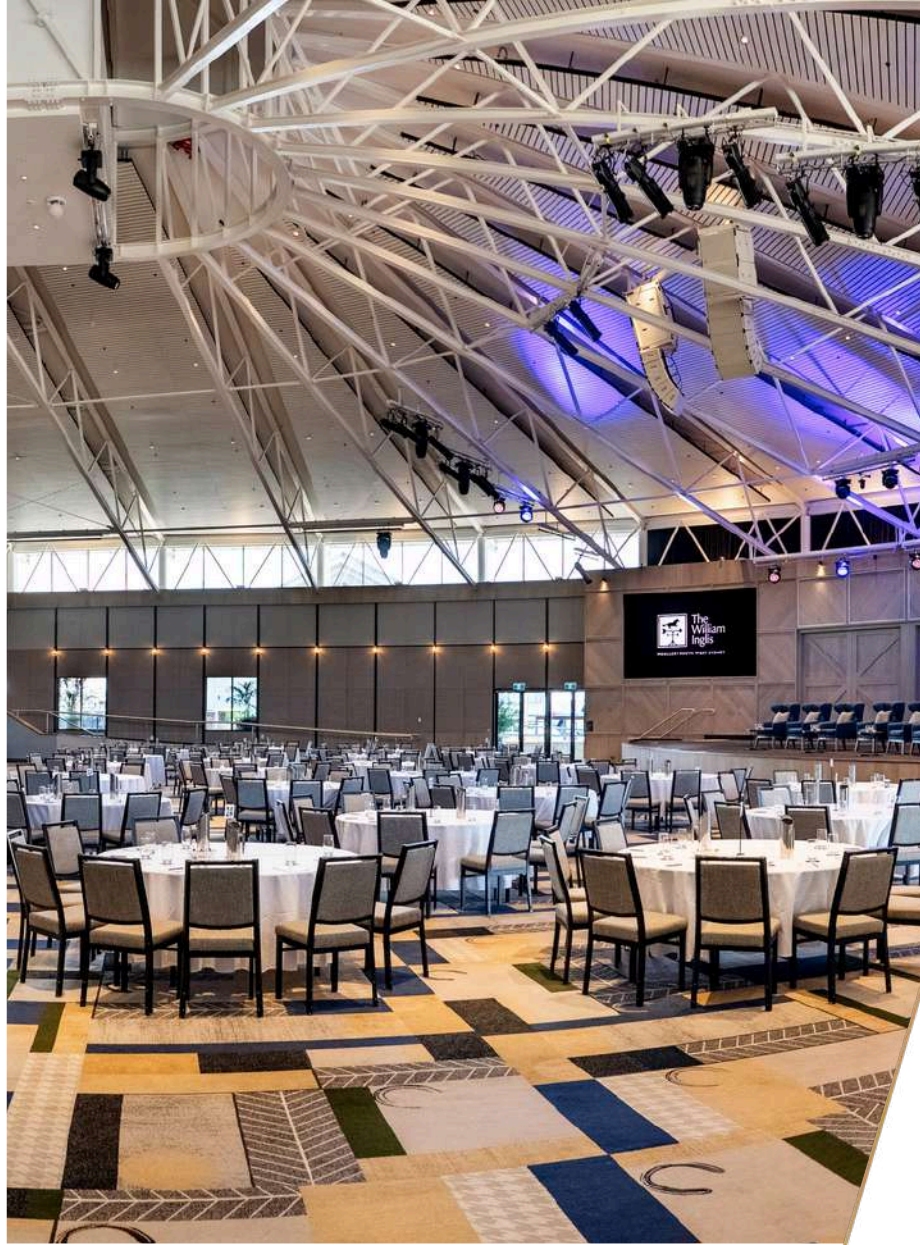
Fitness Centre

Spa and Wellness Centre

Retail Shop

800 Complimentary Parking Spaces

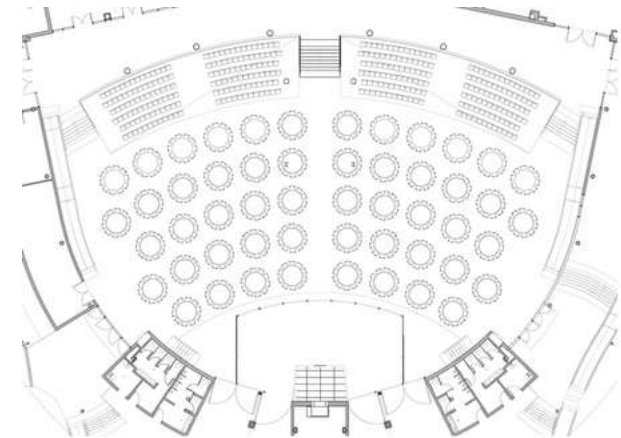




THE SALES *arena*

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.





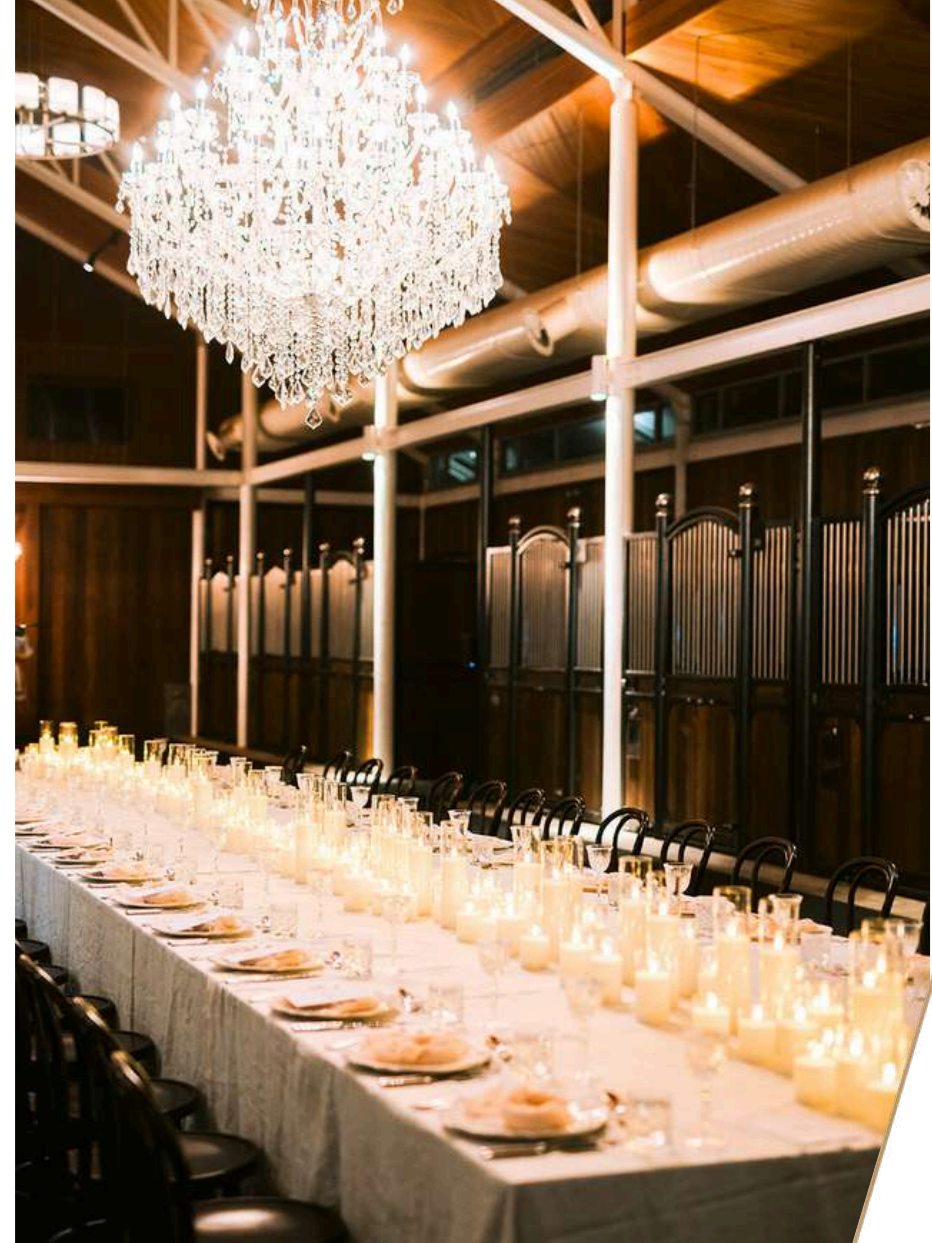
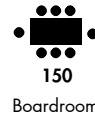
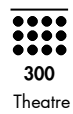
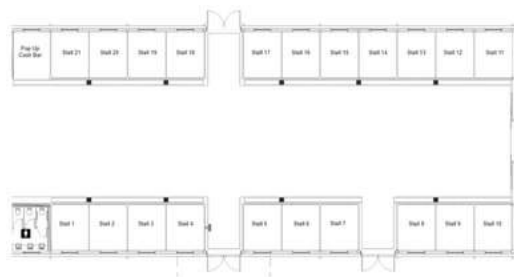
THE SALES arena



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.





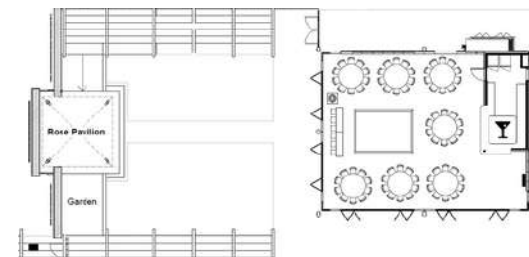
THE BIG *barn*



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.





Mian

Mian's Wedding

THANK YOU FOR BEING MY
Godparents

THE GARDEN pavilion

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





Exclusive Hire not available - Friday and Saturday

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

HIGH *tea*

Add elegance to your special event at The William Inglis with our High Tea experience.

\$70 per adult

\$40 per child

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

SAVOURY

Cocktail Pies (NF, SF)

Pasties (NF, SF)

Bacon and Mushroom Quiche (NF, SF)

TEA SANDWICHES

Ham and Brie with Caramelised Onion Sandwich (NF, SF)

Herbed Egg Mayo Sandwich (V, DF, NF, SF)

Cucumber and Crème Fraiche Sandwich (V, NF, SF)

DESSERTS

Friands (V, GF, SF)

Scones with Cream and Jam (V, NF, SF)

Apple and Pecan Danish (V, SF)

Macaron (V, SF)

CHILDRENS MENU

Rainbow Sandwiches (V, NF, SF)

Cheesy Mini Croissant (V, NF, SF)

Caramelised Banana Fruit Loaf Sandwich (V, NF, SF)

Includes bottomless tea and coffee





CANAPE *menu*

1 Hour Menu - 4 Canapes \$35 per person
2 Cold and 2 Hot

2 Hour Menu - 7 Canapes \$65 per person
3 Cold, 3 Hot and 1 Substantial (7 Canapes)

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

Cold

Cured Salmon, Avocado, Daikon, & Ponzu (GF, DF, NF)

Lamb Backstrap, Chimichurri and Pomegranate, Fetta (NF)

Hot

Pan Seared Duck, Cherry Reduction, Macadamia & Polenta Disc (GF, DF, SF)

Ocean Trout, Avocado, Picked Radish on Rosti (GF, NF)

Substantial

Poached Salmon, Seaweed Salad, Yellow Curry Sauce and Green Oil (GF, DF, NF)

Coconut Chicken, Quinoa, Kale, Chickpeas, Garlic Yoghurt (GF)

PLATED *menu*

Two Course Set Menu \$85 per person

Three Course Set Menu \$95 per person

Menu Selections Available Upon Request

CLASSIC *buffet*

A selection of timeless dishes crafted with fresh and seasonal ingredients.

\$100 Per Person

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

Salads

Roasted Butternut Pumpkin and Kale Salad, Shaved Zucchini, Roasted Grapes, Grana Padano, Toasted Pine Nuts. Sherry Vinaigrette (V, GF)

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

Mains

Grilled Salmon Pieces with Baby Spinach, Sweet Potato and White Wine Cream Sauce (GF, NF)

Marinated Honey Soy Chicken Thigh Fillets with Fresh Herbs and Crisp Rice Noodles (GF)

Saffron Vegetable Paella with White Beans and Mild Red Chilli (VE, GF, NF, SF)

Jasmine rice (VE, GF, NF, SF)

Dessert

Tiramisu Cake (V, NF)

Black Forrest (V, NF)



PREMIUM *buffet*

An elevated dining experience featuring a gourmet selection of dishes, premium ingredients and presentation. Ideal for adding a sophisticated touch to your event.

\$120 Per Person

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

Salads

Chicken Caesar Salad with Cos Leaves, Crisp Bacon, Sourdough Croute and Parmesan Cheese, Anchovy Parmesan Mayonnaise (NF)

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

Mains

Oven Roasted Salmon, Indigenous Pepper Berry Sweet Potatoes, Green Beans, Fennel Orange Salad, And Finger Lime Butter Sauce (GF)

Japanese Style Braised Beef with Daikon, Ginger, Green Shallots, Brown Rice, Edamame, Sesame and Furikake Seasoning (GF, DF)

Braised Eggplant, Salça Tomatoes, Confit Onions and Garlic, Parsley and Dill, Cracked Mountain Pepper with Steamed Rice (GF, VE)

Dessert

Passionfruit Pavlova Roulade (V, NF, SF)

Chocolate Crumble, Buttercream Cake (V, NF, SF)



FOOD *stations*

FROMAGE PLATTER

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





LIVE FOOD *stations*

OYSTER SHUCKING STATION

\$25 Per Person

Sydney rock oysters

- Natural
- Mignonette
- Lemon wedges and seaweed

PIZZA AND PASTA WHEEL STATION

\$80 Per Person

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

\$19 Per Person

Seafood - prawns, mussels, calamari, pipis

CARVERY STATION

\$32 Per Person

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

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.

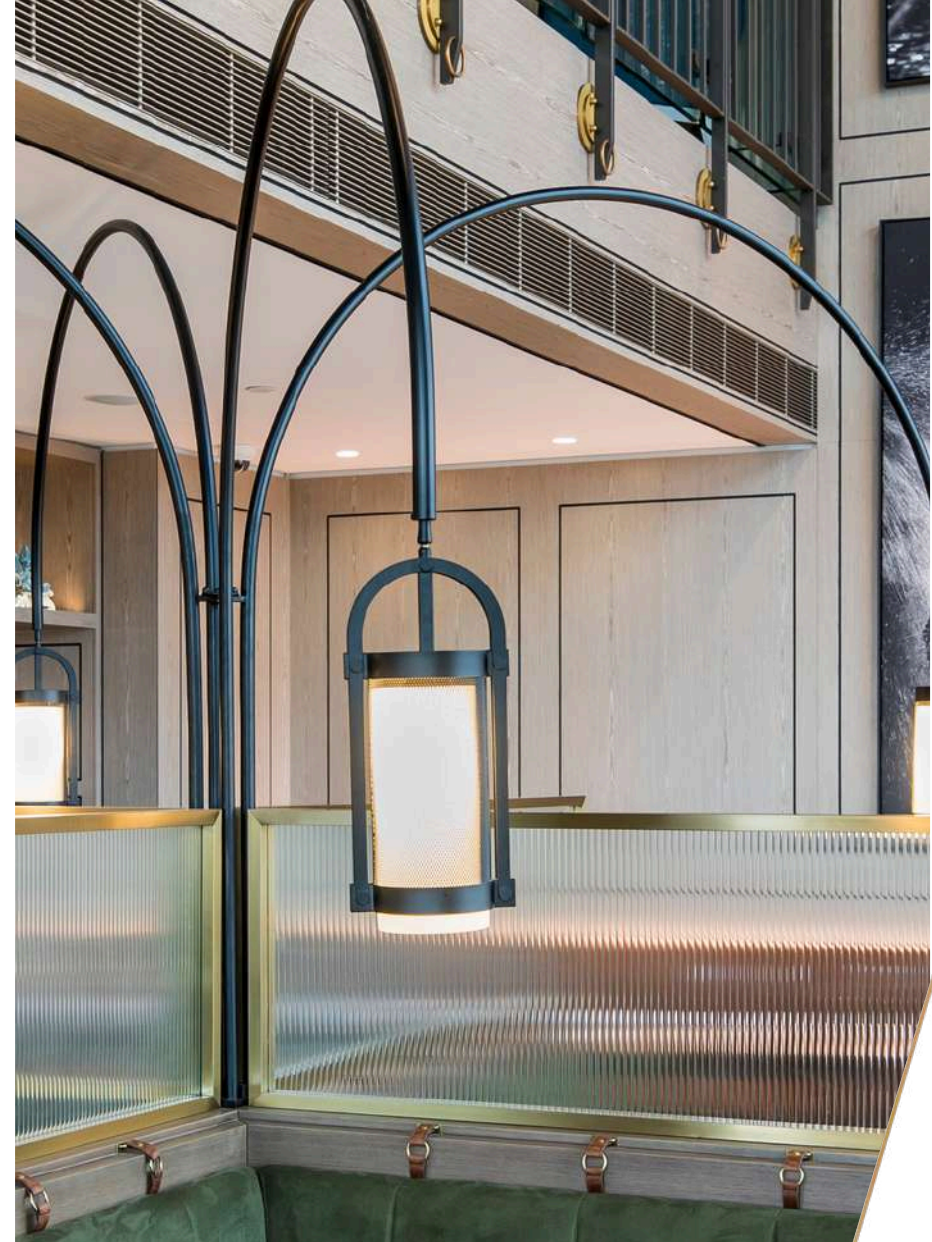


OUR *philosophy*

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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