

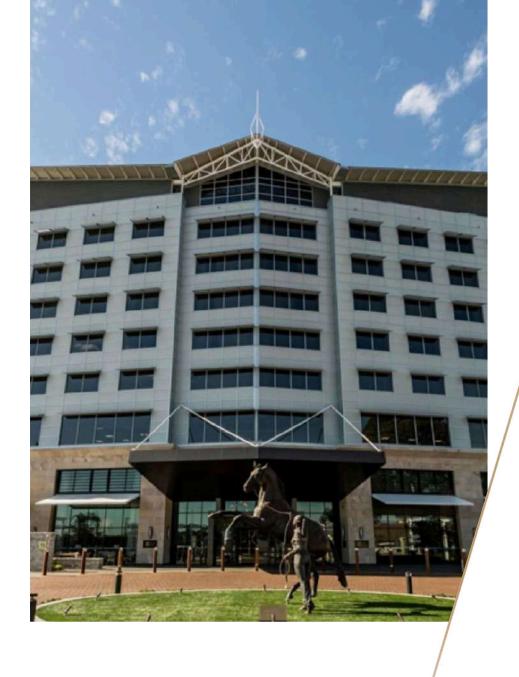
# OUR story

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.

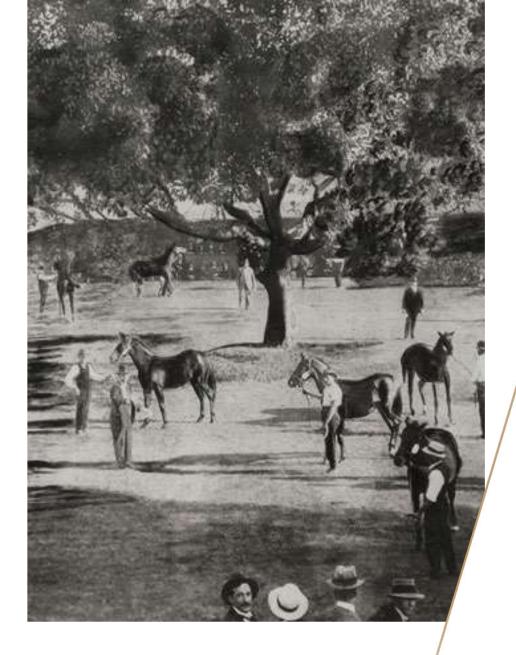
#### The property features:

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







# 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

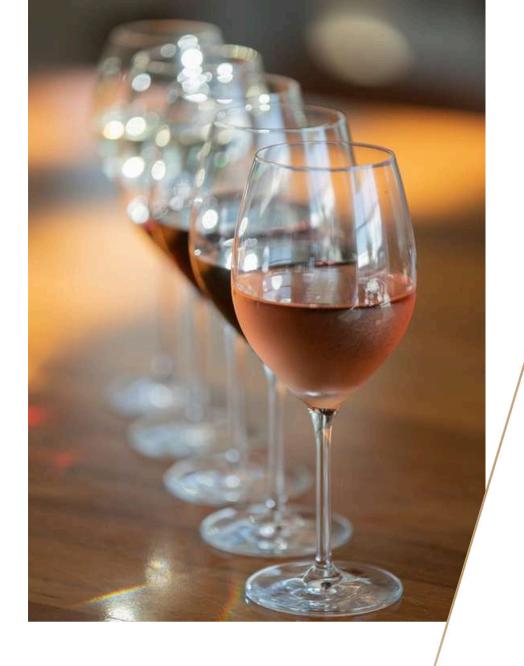
### Additional Options

\$5.00pp

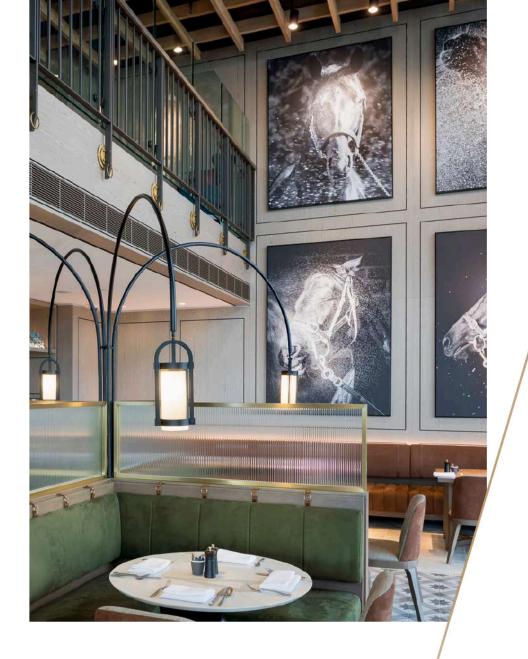
#### Beer

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\*





## Breakfast menu

Gourmet Breakfast

\$40.00pp

Choice of Gourmet Plated Breakfast Options
Includes Fruit Juice, Herbal Tea, Pot Brewed Coffee

Menu Selections Available Upon Request

Buffet Breakfast

\$45.00pp

Buffet style breakfast including selection of yoghurts, cereals, and eggs.

Includes Fruit Juice, Herbal Tea, Pot Brewed Coffee

Full Buffet Menu Available Upon Request







### 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 from 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 sophisictaed 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

\$20 Per Person

Indulge in our selection of Australian and gourmet cheeses served with crackers and toasted sourdough

\$25 Per Person

ANTIPASTO STATION OR PLATTER

**MEZZE 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.

\$20 Per Person

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

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

LET'S ROLL - SUSHI \$35 Per Person

Sashimi served with soy sauce and pickled ginger Assorted sushi rolls - chef's selection

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

**BUILD A BURGER STATION** 

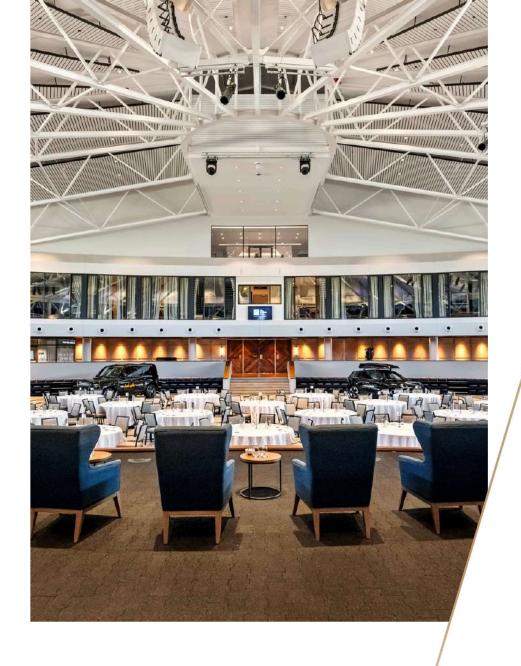
Create your own burger with either beef or chicken. Accompanied by a variety of buns and condiments.

\$25 Per Person





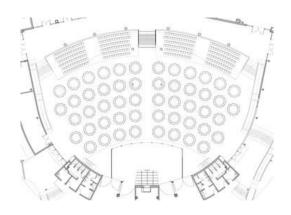




### THE SALES arena

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.











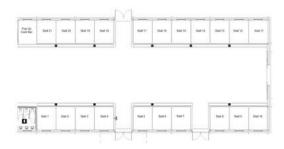




# THE BIG barn

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.









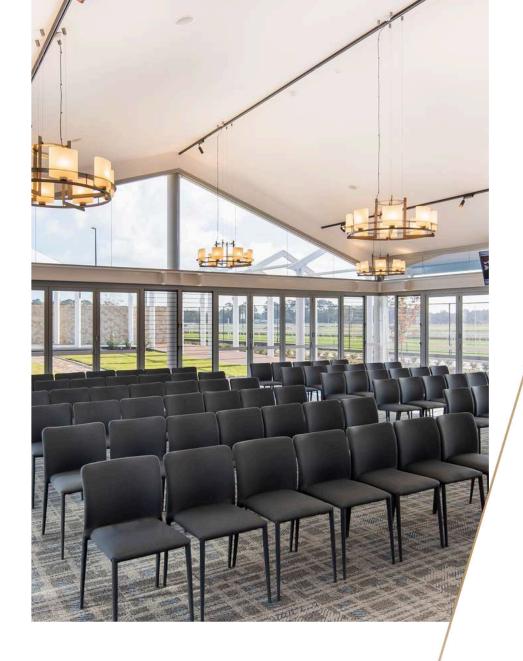








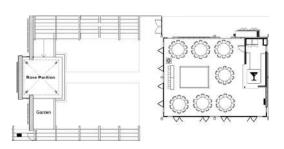




# THE GARDEN pavilion

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.



















# 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 airconditioned 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















Classroom 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.













# 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.

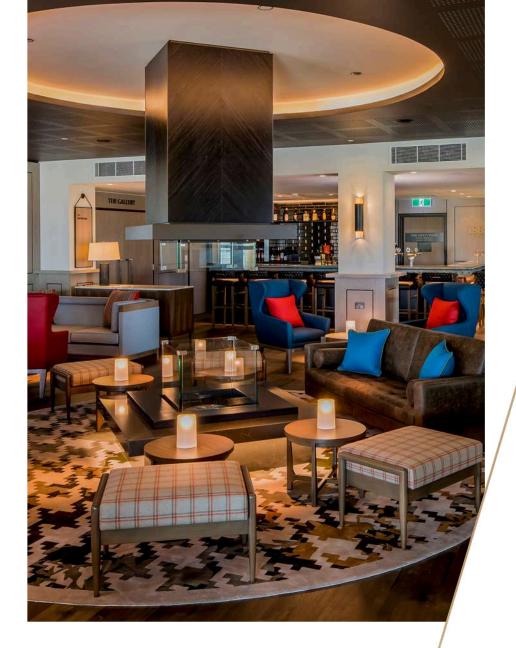


Boardroom Only (Varying Size) **6 pax - 14 pax** 









# 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.



Cocktail







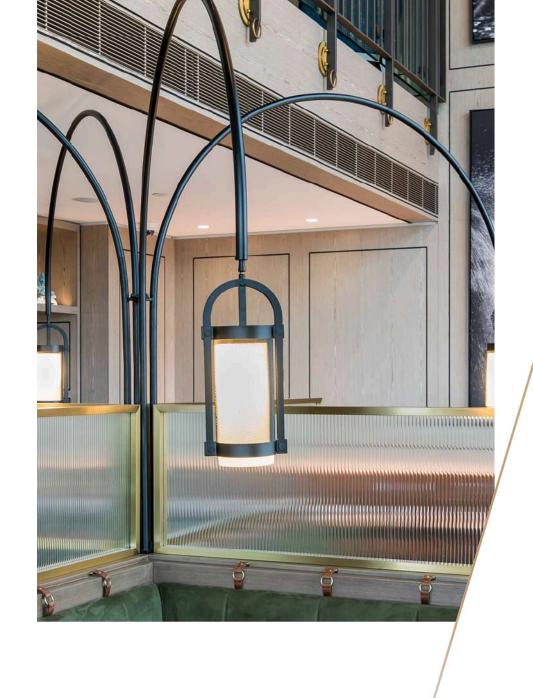
### OUR philosophy

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

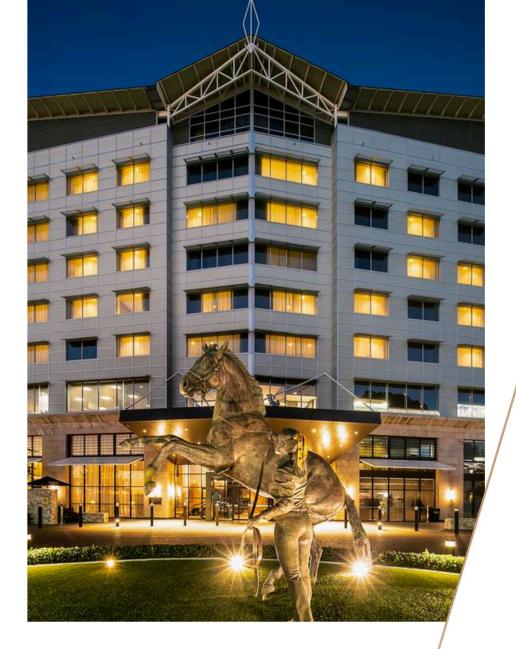
The Newmarket Room strives on collaborative creation, innovative dishes and Australian native ingredients coming together with flavours that bounce off the plate.











# The William Inglis MGALLERY SOUTH WEST SYDNEY

### **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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