



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

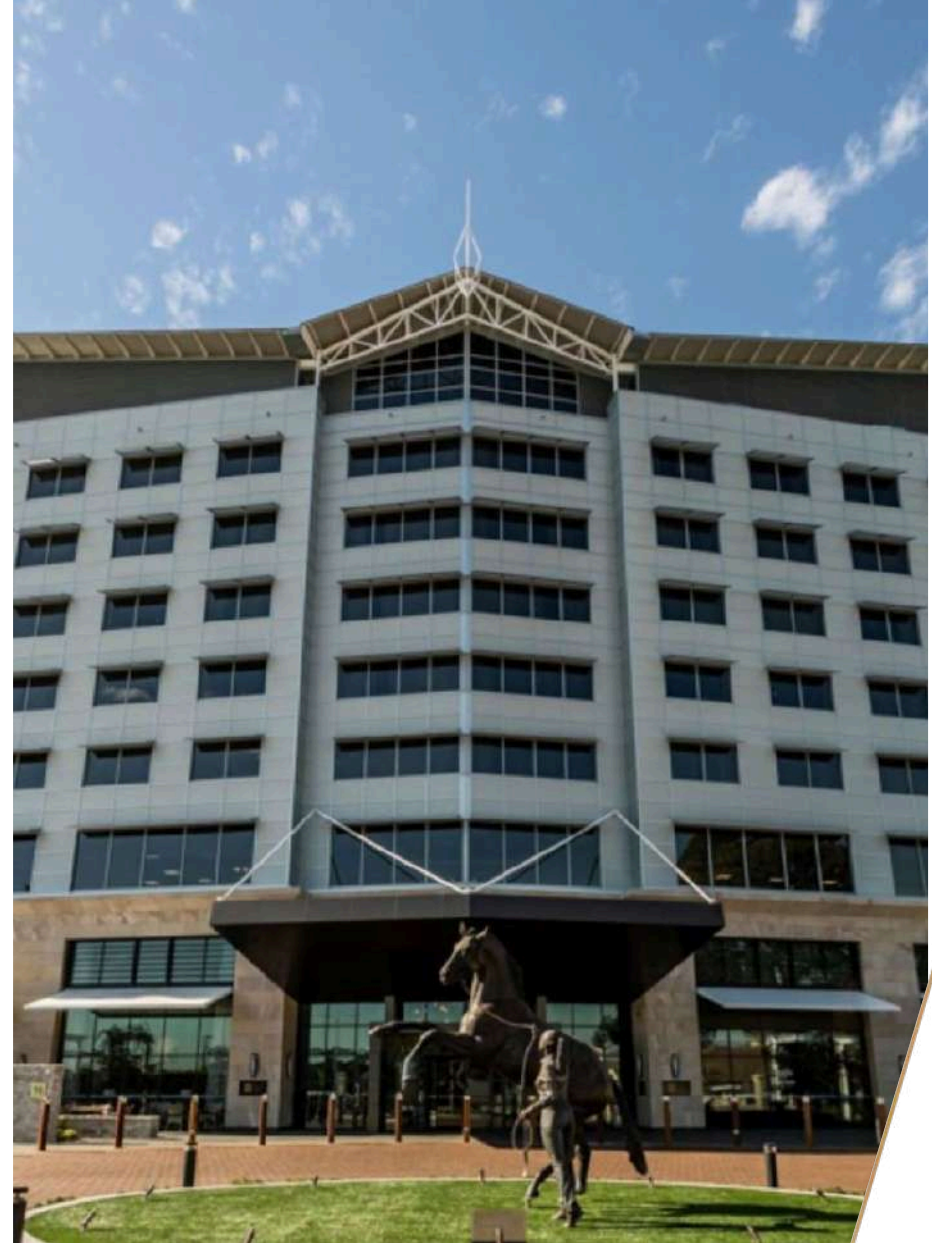
Room Service

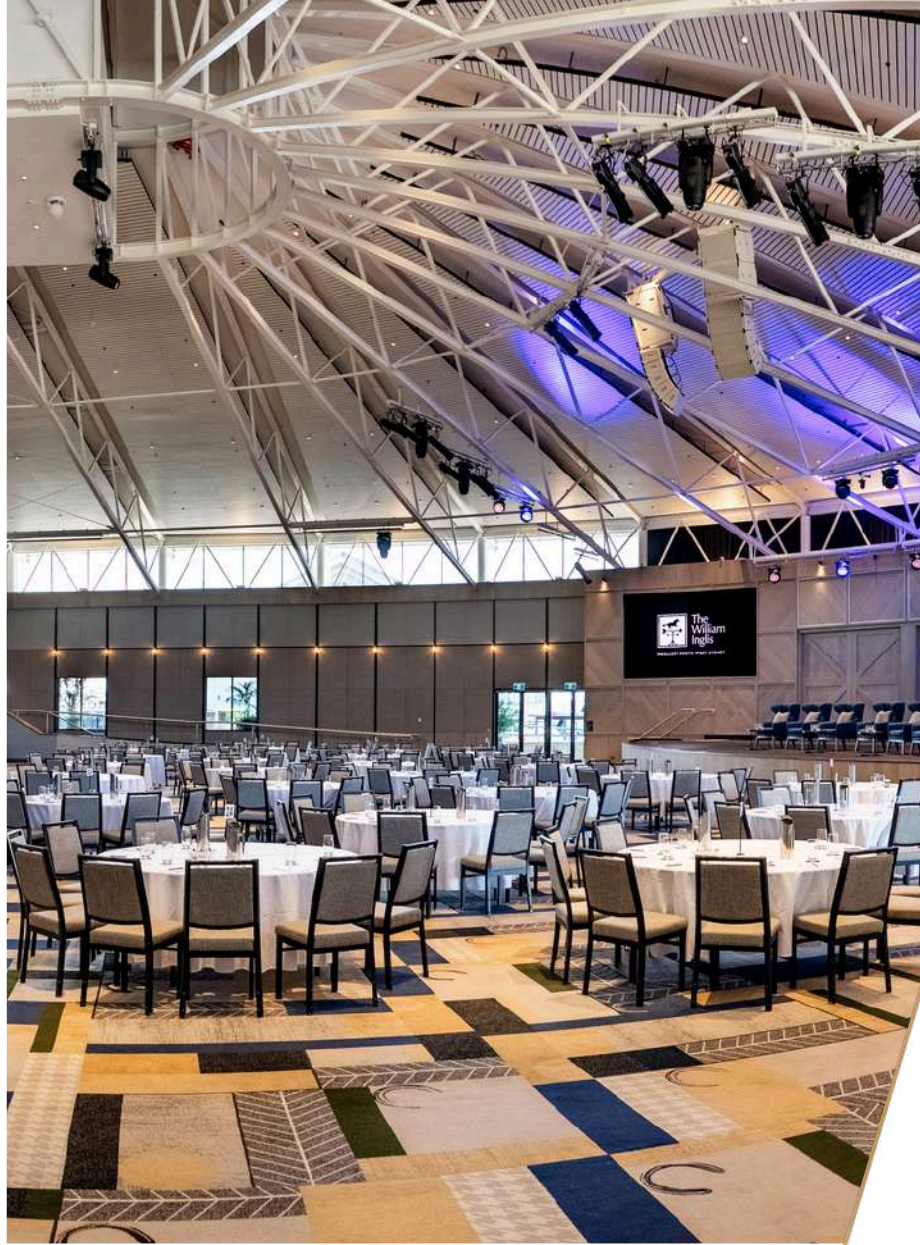
Fitness Centre

Spa and Wellness Centre

Retail Shop

800 Complimentary Parking Spaces

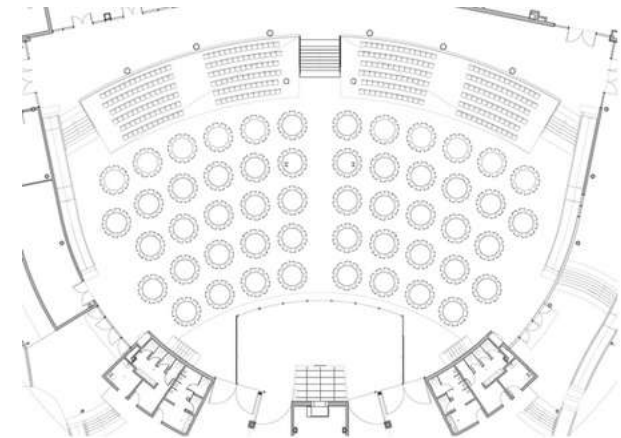




# THE SALES *arena*

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.





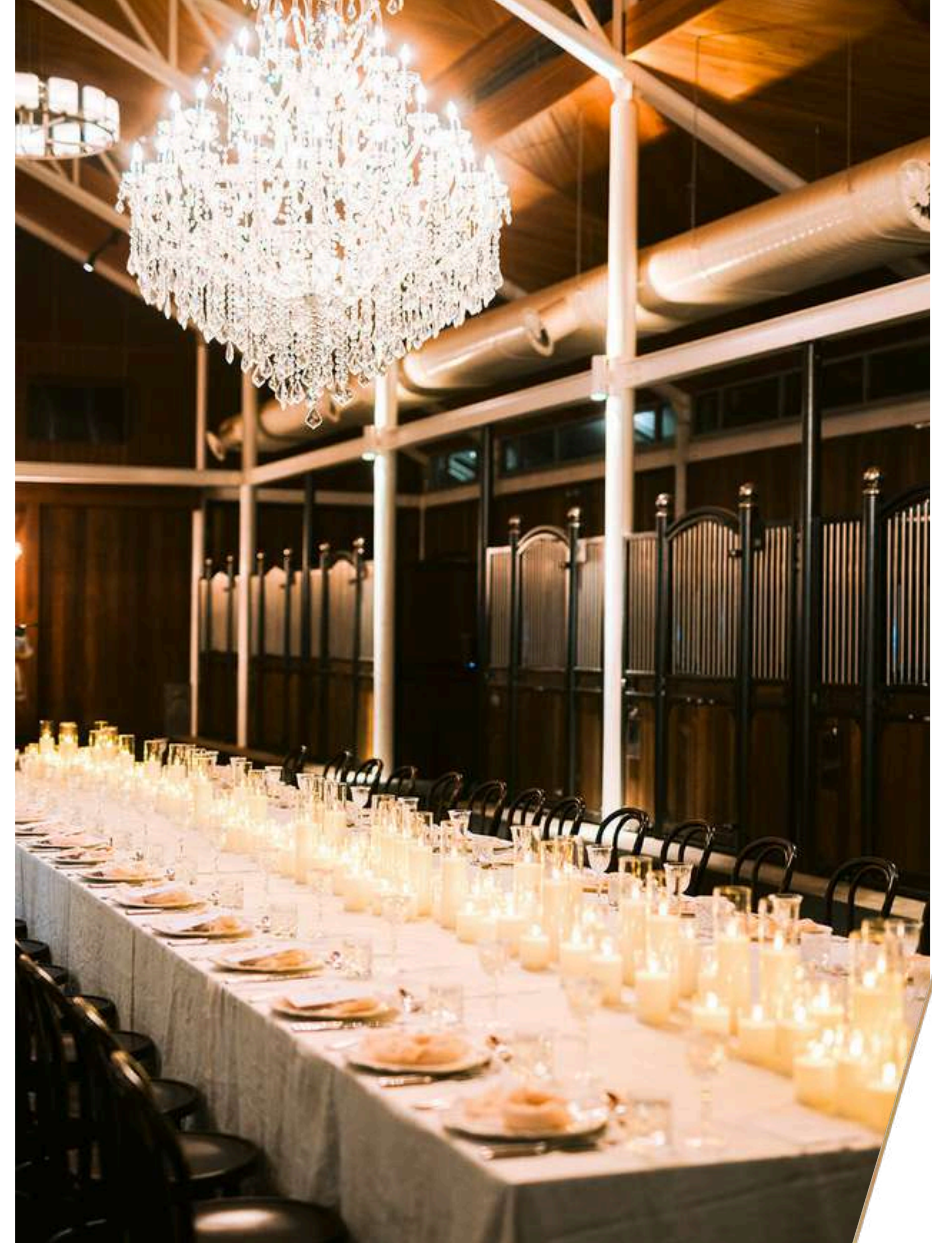
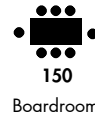
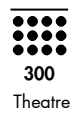
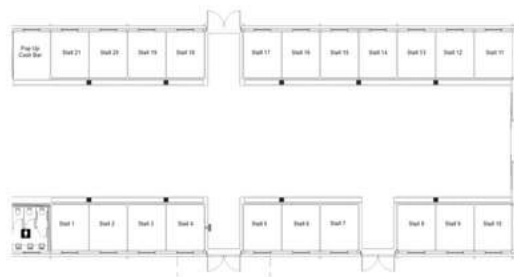
THE SALES arena



# 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.





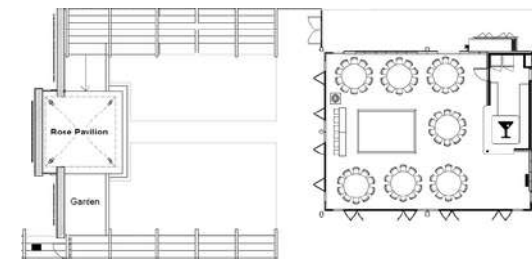
THE BIG *barn*



# 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.



80  
Banquet



64  
Cabaret



120  
Cocktail



110  
Theatre



40  
Classroom



30  
Boardroom



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 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.



# 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

## Non-Alcoholic Beverage Package

\$25.00pp

Soft Drink, Fruit Juice, Herbal Tea and Pot Brewed Coffee

## Additional Options

\$5.00pp

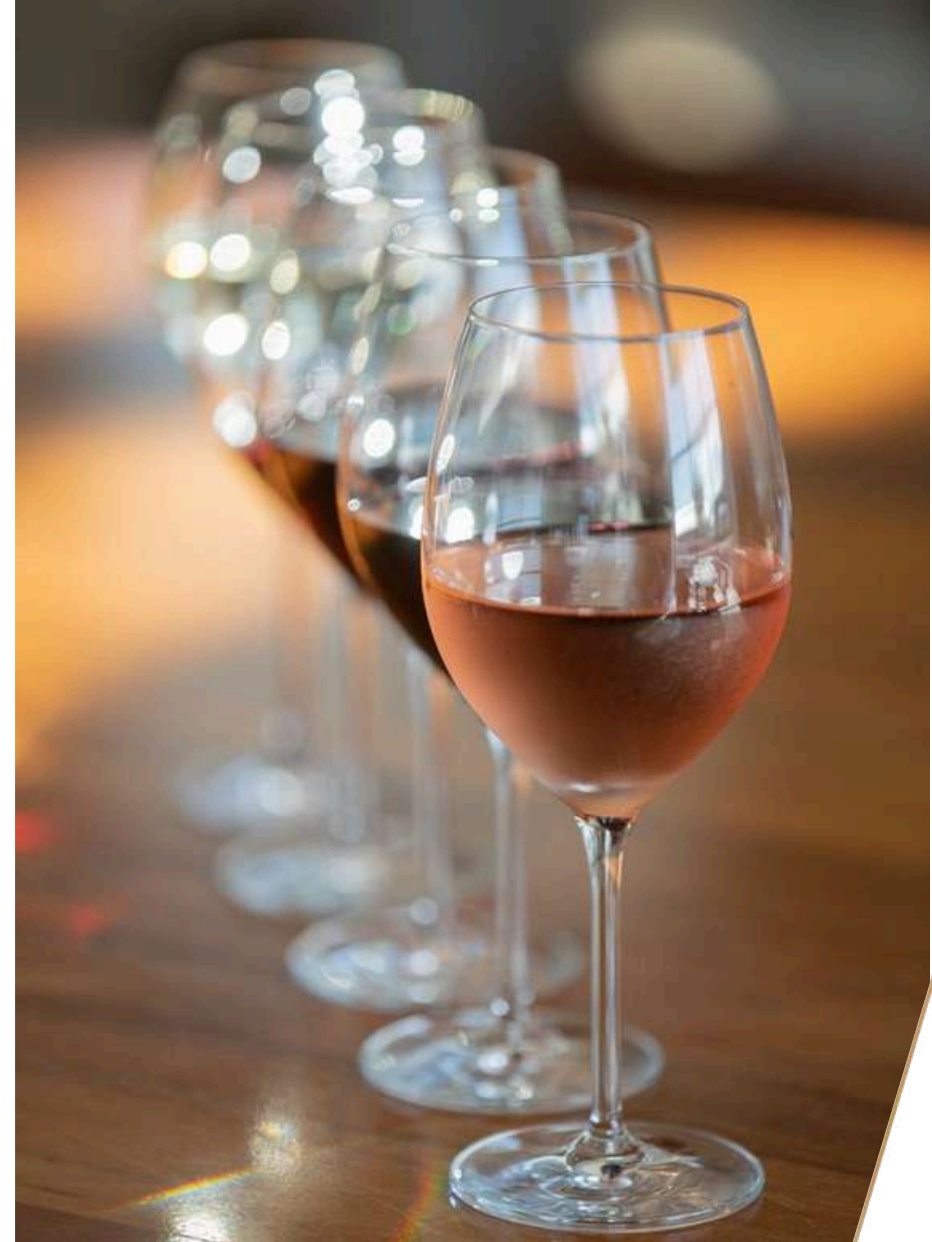
Add one of the following upgrades to your package

### **Beer**

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

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

Terms and conditions apply.



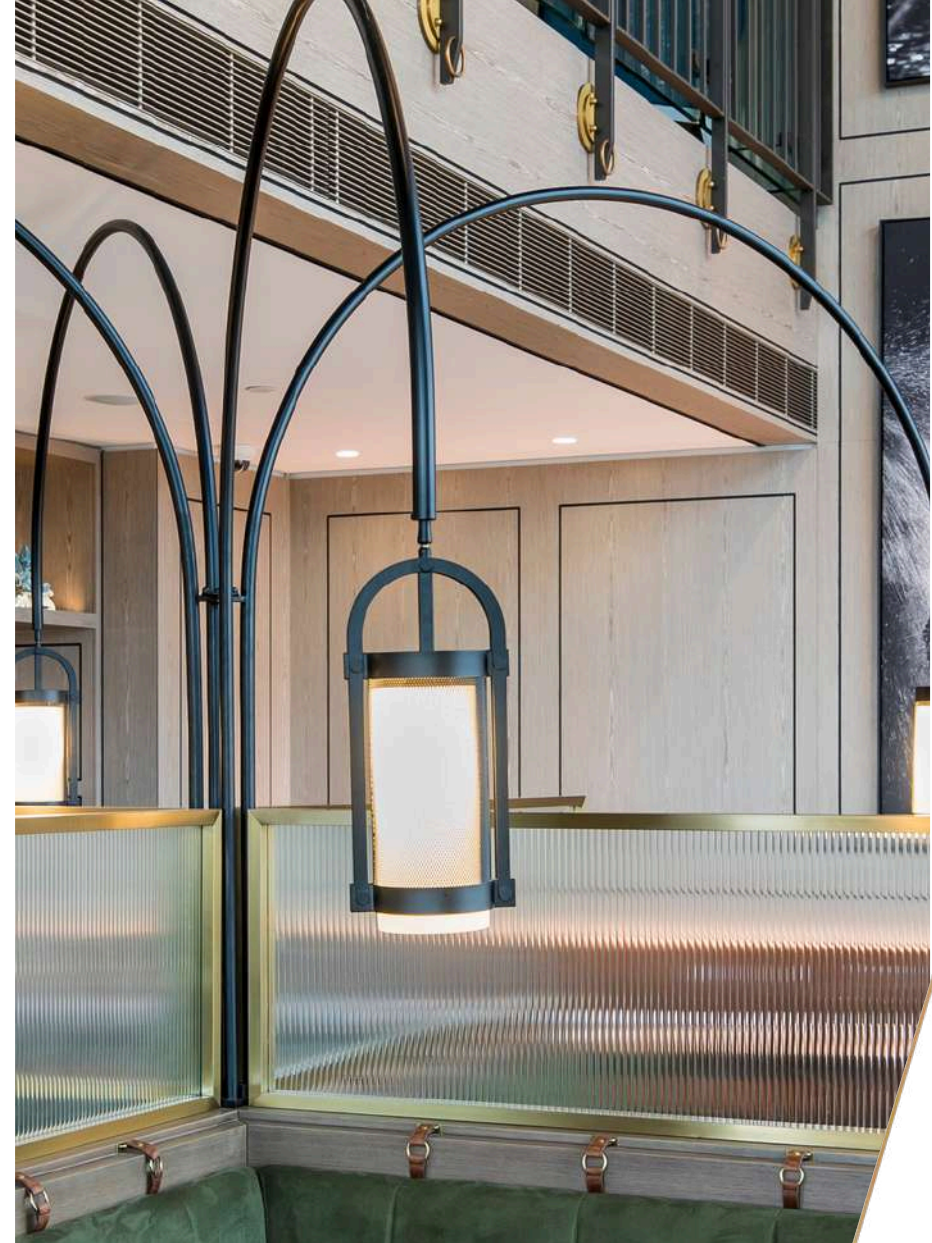


### OUR *philosophy*

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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