



Whatever the occasion, we will make it special for you

Stylish and spacious Paceway Pavilion function centre overlooking the picturesque surrounds of the racecourse.



A wide-angle photograph of a harness racing track at sunset. The sky is filled with vibrant orange and yellow clouds. In the background, there are trees and utility poles. The track itself is a mix of green grass and grey gravel. Several banners are visible along the track, including one that says 'ACCESS' and another that says 'Partnering our community'. A large, white, cursive 'Welcome' text is superimposed over the lower half of the image.

Welcome

The Pinjarra Paceway is located in the rustic townsite of Pinjarra in the Peel Region of WA, 2.5kms from the centre of town and only 20 minutes from Mandurah.

Established in 2011, the Paceway Pavilion function centre is a unique and versatile venue, with magnificent views overlooking the harness track and picturesque infield lake.

A modern and stylish facility, the Paceway Pavilion is the perfect reception venue for your special day. This stunning venue offers privacy, exclusivity and a charming country setting.

The Paceway Pavilion features beautifully neutral décor that is subtle and versatile to suit your style and needs. Paceway Pavilion offers a wide range of function packages to suit most corporate events, private functions and celebrations.

The Pavilion features two versatile function rooms for you to celebrate your special occasion from 30 to 400 guests:

The smaller lounge is the Preux Chevalier Lounge overlooking the track, this fabulous room provides an awesome vibe for a private party and caters from 20 – 188 people.

Our larger of the two lounges, The Shardons Aflyin Lounge can cater for up to 218 people and feature floor to ceiling windows, audio & visual equipment and a main entrance foyer and bar.

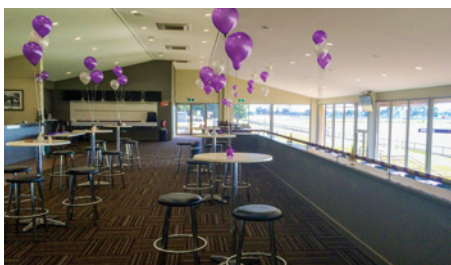
The venue has a fully licenced bar with beverages at club prices. There is an alfresco area for outdoor and large scale events. Plus Paceway Pavilion provides flexible catering options including cocktail menu's, sit down dinner & buffet options or finger food packages, as well as ample free parking and of course our outstanding Paceway Pavilion service.

Contact us to discuss your function requirements on 9531 1941.



Available for Functions on all non race days Tuesday to Sunday; breakfast, lunch or dinner

- Suitable for groups of 30-400 people
- Versatile and spacious for any event setup
- Fully licenced bar with beverages at club prices
- Alfresco area for outdoor or large scale events
- Custom designed menu and settings to suit your function needs





Venue Hire

Our Paceway Pavilion function rooms have high ceilings plus floor to ceiling windows that capture the magnificent views of the racetrack and picturesque surrounds.

Function Room Hire Fees

TUESDAY – FRIDAY	Capacity (Seated)	Capacity (Seated/Standing)	Venue Hire
Shardon's Aflyin Lounge	120	200	\$450
Preux Chevalier Lounge	80	180	\$400

SATURDAY OR SUNDAY	Capacity (Seated)	Capacity (Seated/Standing)	Venue Hire
Shardon's Aflyin Lounge	120	200	\$500
Preux Chevalier Lounge	80	180	\$450

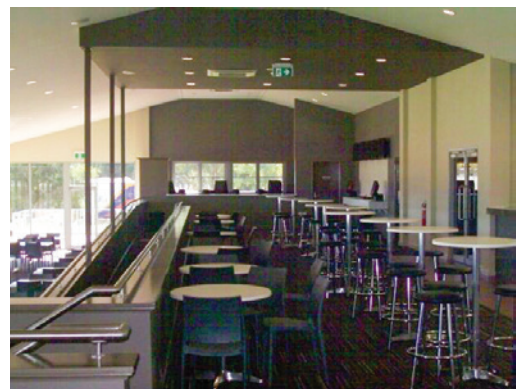
Discounts on venue hire for club members

Function Room Hire Includes

- Food and beverage staff
- Set up and dismantle of function room furniture
- Venue cleaning
- Printed menus & beverage lists if required
- Table place card placement (place cards to be supplied by client)
- In-house audio system with Blu-ray player and cordless microphone
- Lecturn

Additional items available for hire - prices (including set up) on application:

- Catering
- White linen table cloths and napkins
- Coloured table runners & coloured napkins
- Table centre pieces
- Chair covers & bows
- Complimentary tea & coffee
- Dance floor





When it comes to planning your function, one of the most important elements of any great celebration is the food!

Making sure bellies are full and guests are comfortable should definitely be high on your priority list.

When it comes to choosing your menu, it's not as straightforward as simply picking your favourite meals and calling it a day. You also need to think about how the food is actually going to be served.

THE PLATED MEAL – WHAT IS IT?

When it comes to menu service styles, the most traditional option for a sit-down wedding reception is always going to be the plated meal. Along with being the most traditional, it's also the most straightforward when it comes to logistics.

A plated meal usually consists of three courses, being an entree, main and dessert. Generally, you'll choose between two to three different options for each course. We offer an alternate drop for this style, meaning a choice of two different meals consecutively.





THE FAMILY STYLE MENU

As trends have evolved over the last few years, family style (or feasting) menus have definitely increased in popularity.

A family style menu refers to shared platters of food that are placed down the middle of the table, along with serving utensils for each dish. It basically replicates a family dinner at home but on a much larger scale! Guests will pass around the platters of food between each other and help themselves to whatever takes their fancy.

THE BUFFET

A buffet is similar to a family style menu in that it involves guests helping themselves to a variety of food, but from a separate location. A long buffet table filled with food is set up in walking distance from your guest tables.

Guests will head over to the buffet location and fill up their plates to take back to the table, going back and forth as often as they like. You might just have a buffet for the main course, or it could also include your entree and dessert options too.

COCKTAIL STYLE

If you're planning a cocktail or stand up reception, it goes without saying that your service options are going to be a little different to a sit-down affair.

Guests won't be seated at communal tables so the food either needs to come to them or be easily accessible. Food service is usually in the form of wait staff roaming around with canapes, or a designated food station like a mezze or grazing table.





PACEWAY FUNCTIONS MENU - GRAZING PLATES

Available Monday - Friday (8am - 4pm). After hours pricing + \$5 per person

Package 1* (all prices inc GST)

40 - 74 people	\$23 pp
75-99 people	\$19 pp
100 - 199 people	\$17 pp
200 - 299 people	\$15 pp
300 people plus.....	\$13 pp
< 40 people	n/a

*Surcharge for public holidays

Hot Beverage Urn Station:

Tea, coffee, sugar,
cows' milk and soy milk.

Finger Food:

- Party Pies 1 p/p
- Sausage Rolls 1 p/p
- Sandwiches 2x¼ triangles p/p

Desserts: (2pce pp)

Selection of mini cakes,
slices & gateaux

Package 2* (all prices inc GST)

40 - 74 people	\$25 pp
75-99 people	\$22 pp
100 - 199 people	\$21 pp
200 - 299 people	\$20 pp
300 people plus.....	\$16 pp
< 40 people	n/a

*Surcharge for public holidays

Hot Beverage Urn Station:

Tea, coffee, sugar,
cows' milk and soy milk.

Finger Food:

- Party Pies: 1 p/p
- Sausage Rolls 1 p/p
- Sandwiches 2x¼ triangles p/p
- Deep fried platters (2pc pp)
arancini balls, spring rolls, dim
sims and wantons with dipping
sauce
- Fruit Platters

Desserts: (2pce pp)

Selection of mini cakes,
slices & gateaux

Package 3* (all prices inc GST)

40 - 74 people	\$31 pp
75-99 people	\$28 pp
100 - 199 people	\$26 pp
200 - 299 people	\$25 pp
300 people plus.....	\$22 pp
< 40 people	n/a

w*Surcharge for public holidays

Hot Beverage Urn Station:

Tea, coffee, sugar,
cows' milk and soy milk.

Finger Food:

- Party Pies: 1 p/p
- Sausage Rolls 1 p/p
- Sandwiches 2x¼ triangles p/p
- Deep fried platters: arancini
balls, spring rolls, dim sims and
wantons (2pc pp) dipping sauce
- Fruit Platters
- Homemade Mini Chicken alfredo
frittatas 1pp (gf)
- Homemade Mini Mediterranean
vegetable frittatas 1pp (gf)(v)
- Homemade scones w jam &
cream ½ pp

Desserts: (2pce pp)

Selection of mini cakes,
slices & gateaux

SERVED PLATTERS: Additional cost for staff to walk platters of food is \$200 for 2.5hrs





BUFFET MENU

Bronze Package*
(all prices inc GST)

50 – 75.....	\$50 pp
76-125.....	\$48 pp
126-200.....	\$41 pp
200 plus	\$38 pp
*Surcharge for public holidays	

All food, except meat served at a buffet table

Hot Beverage Urn Station:

Tea, coffee, sugar,
cows' milk and soy milk.

Entree Soup:

Roasted pumpkin & garlic soup (gf)
Potato & Leek Soup (gf)

Mains:

- Dinner roll (gf option available)
- Roast Beef (gf)
- Gravy (gf)

Sides:

Choice of 4 options below:

- Roasted pumpkin (gf)
- Roasted potatoes (gf)
- Cauliflower/broccoli cheese (gf)
- Mixed peas, corn and carrots (gf)
- Mediterranean broccoli salad
- Roasted beetroot, feta & candied walnuts on greens (gf)
- Creamy Tuscan pasta salad
- Classic salad

Desserts:

- Mixed mini gateaux/slice platters
- Fresh fruit

ALTERNATE DROP

Silver Package*
(all prices inc GST)

50 – 75.....	\$56 pp
76-125.....	\$52 pp
126-200.....	\$48 pp
*Surcharge for public holidays	

All food served to table

Hot Beverage Urn Station:

Tea, coffee, sugar,
cows' milk and soy milk.

Entree Soup: (Alternate drop)

Choice of 2 soups below:

- Chicken & vegetable (gf)
- Sweet corn chowder (gf)(vgn)
- Roasted garlic pumpkin (gf)(vgn)
- Potato & leek (gf)(vgn)

Served with dinner roll (gf option available)

ENTREE UPGRADE +\$10 pp:
Choose from 2 below:
• Prawn cocktail
• Salt & pepper squid
• Arancini balls with sundried tomato cashew cream

Mains: (Alternate drop)

- Roast Beef- sliced (gf)
- Roast quarter of chicken

Both served with sides of
gravy, roasted pumpkin, roasted
potatoes, cauliflower/broccoli
cheese, mixed peas, corn &
carrots

Desserts: (Alternate Drop)

- Portuguese custard tart with cream and lemon coulis
- Choc brownie with cream and berry coulis (gf)

Gold Package*
(all prices inc GST)

50 – 75.....	\$74 pp
76-125.....	\$68 pp
126-200.....	\$62 pp
*Surcharge for public holidays	

All food served to table

Hot Beverage Urn Station:

Tea, coffee, sugar,
cows' milk and soy milk.

Entree Soup: (Alternate drop)

Choice of 2 soups below:

- Cauliflower & blue cheese (gf)(v)
- Chicken & vegetable (gf)
- Hungarian mushroom (gf)(v)
- Sweet corn chowder (gf)(vgn)
- Roasted garlic pumpkin (gf)(vgn)
- Potato and leek (gf)(vgn)

Served with dinner roll (gf option available)

Mains: (Alternate drop)

- Chicken Ballotine with creamy sundried tomato dew on a bed of garlic white bean mash
- Spiced swag (pastry) of lamb

*Gluten free & vegan option available if numbers pre-organised

Both served with sides of roasted
maple pumpkin, herbed roasted
potatoes & green beans

Desserts: (Alternate drop)

- Petite Pavlova topped with fresh cream and passion-fruit syrup sided with fresh fruit
- Smashed choc brownie topped with macaroon shards, candied walnuts and caramel sided with fresh cream (gf)

ELITE GRAZING TABLE

THEMED EVENT*

(all prices inc GST)

50 – 75.....	\$85 pp
76-125.....	\$80 pp
126-200.....	\$75 pp
200 plus	\$70 pp

*Surcharge for public holidays

Theme choices:

Rustic whimsy beach

Rustic whimsy birds

Rustic whimsy rabbits

Rustic whimsy equine

Glam chandelier & crystal

Hot Beverage Urn Station:

Tea, coffee, sugar,

cows' milk and soy milk.

Mains:

- 5 cheese types
- 3 homemade dips
- Crackers, plain & seeded
- Bread rounds and sticks
- Salami
- Antipasto:
olives, sundried tomatoes, artichoke etc (gf)(vgn)
- Sliced leg ham
- Arancini balls with cashew,sundried tomato
cream (vgn)
- Mini chicken alfredo frittata (gf)
- Mini vegetable frittata (gf)(vgn)
- Gourmet classic salad (gf)(vgn)
- Cold roast beef

Choice of 3 salads from below:

- Creamy potato & bacon salad (gf)
- Mediterranean broccoli salad (gf)(vgn)
- Egg, avocado & sundried tomato on greens (gf)(v)
- Roasted beetroot, feta & candied walnuts on
greens (gf)(v)

Choice of 4 desserts from below:

- Petite cheesecakes
- Portuguese tarts
- Petite choc brownie (gf)
- Petite carrot cake
- Petite old fashion lemon cake
- Petite pavlova with mango/fruit syrup (gf)

3 COURSE WITH DRINKS

ALTERNATIVE OPTIONS AVAILABLE*

(all prices inc GST)

50 – 75.....	\$65 pp
70 plus.....	\$60 pp

*Surcharge for public holidays

- Glass of bubbly for each guest on arrival
- Bottles of red and white wine placed on table
(1 glass pp of each wine)
- Pitchers of water for each table

Hot Beverage Urn Station:

Tea, coffee, sugar,

cows' milk and soy milk.

Entree:

Soup (self serve, bain marie style)

2 options available:

- Potato & leek soup (gf)
 - Roasted pumpkin and garlic (gf)
- (both served with mini bread rolls & butter)

ENTREE UPGRADE +\$10 pp:

Choose from 2 below as an alternate drop:

- Prawn cocktail
- Salt & pepper squid
- Arancini balls with sundried tomato cashew
cream

Mains: (self serve, bain marie style)

- Classic salad (gf)
- Tuscan pasta salad
- Bacon alfredo frittata (gf)
- Mediterranean vegetable fritter (gf)(v)
- Butter chicken & coconut cream rice (gf option
available)

Desserts:

2 options available:

- Portuguese custard tart drizzled with lemon coulis
and cream
- Chocolate brownie dusted with icing sugar and
cream

*Gluten free & vegan option available if numbers
pre-organised

**THIS CAN BE PRESENTED AS A 2 COURSE
OPTION BY REMOVING THE ENTREE
OPTION AND SAVING \$5 PER HEAD**

ADDITIONS/UPGRADES

only available once a package is purchased*

Barista service for 3 hrs

\$150 plus \$4 per drink ordered

- Flat white
- Latte
- Cappuccino
- Long mac
- Chai latte, Mochas
- Hot chocolate

+ \$1 per drink for special milk

- Soy
- Oat
- Lactose free
- Almond milk

(drinks may be charged to guest)

Biscuits to be placed with urn station for before service begins:

\$1 per person

Upgraded to homemade versions

Sausage rolls: \$1.50 per person

Slices/cakes: \$2 per person

*Surcharge for public holidays



BEVERAGE OPTIONS

BEER

TAP BEER	MIDDY	SCHOONER	PINT	JUG
Swan Draught	\$7.00	\$9.50	\$12.50	\$20.50
Hahn 3.5 (Mid)	\$6.50	\$9.00	\$11.00	\$19.50
Stone & Wood	\$7.00	\$9.50	\$12.50	\$20.50
Single Fin	\$7.00	\$9.50	\$12.50	\$20.50

BOTTLED BEER		PREMIUM BEER	
Boags Light	\$8.50	Corona	\$9.00
Carlton Dry	\$9.00	Matsos Ginger Beer	\$10.50
Carlton Mid	\$8.50	Rekorderlig	\$9.50
Carlton Zero , Heineken Zero	\$7.00		
Great Northern Super Crisp Lager	\$8.50	BOTTLED CIDER	
Emu Export	\$9.00	Strongbow Original, Dry or Clear	\$8.50
		Koppaberg Strawberry & Lime	\$9.50

WINE

WHITE	GLASS	BOTTLE
Assorted, Dry or Sweet (150ml)	\$9.00	\$32.00
Drakesbrook Fine White Wine		\$22.50
Drakesbrook Cleanskins Sav Blanc	\$7.50	
RED	GLASS	BOTTLE
Assorted Red		\$32.00
Piccolo 187ml		\$10.50
Drakesbrook Fine Red Wine		\$31.50
Drakesbrook Cleanskins Merlot	\$7.50	\$23.50
SPARKLING		BOTTLE
Drakesbrook Sparkling		\$23.00
Dry or Sweet Piccolo 187ml		\$10.50

SPIRITS / RTD'S

Full Nip (30ml) includes mix	\$11.50
Vodka Cruisers	\$10.00
Johnny Walker & Dry / Cola	\$11.50
Jim Beam & Cola	\$11.50
Bundaberg Rum	\$10.50
Canadian Club & Dry	\$11.50
Jack Daniels & Cola	\$11.50
UDL's	\$12.00

SOFTDRINK

CANS		SPECIALTY	MIDDY	SCHOONER	PINT	JUG
Coke	\$4.00	Lemon, Lime				
Coke Zero	\$4.00	& Bitters	\$6.00	\$7.50	\$8.50	\$15.50
Diet Coke	\$4.00					
Lemonade	\$4.00					
Lift (Lemon Squash)	\$4.00					
BOTTLES		TREATS	SMALL	MEDIUM	LARGE	
Bundaberg Ginger Beer	\$5.00	Chips assorted	\$4.00	\$4.50	\$6.00	
Dry Ginger Ale	\$5.00	Chocolates		\$4.00		
Soda Water / Tonic Water	\$5.00	Lollies	\$2.00		\$6.50	
Orange / Apple Juice	\$5.00					
Lemon Lime and Bitters	\$5.00					
Powerade	\$5.50					
Water 600ml	\$4.50					



FREQUENTLY ASKED QUESTIONS

Q. *How does pricing work?*

A. Pricing is set out at a per head basis. The minimum number of guests for buffet style food is 50. There will be enough food for 50 people regardless of the amount booked under 50. Left over food can be taken away.

Q. *What is the maximum number of guests?*

A. The maximum number of guests we can cater for is 200 for alternative drops silver & gold. All other packages we can cater for more.

Q. *Do you cater for special dietary requirements?*

A. Yes we do, however we need final numbers 1 week prior to event to ensure produce can be selected.

Q. *What time frame is needed to have confirmed guest numbers and dietary needs specified?*

A. 1 week at the very least but preferably 2 weeks prior.

Q. *Can we make suggestions to work with our budget?*

A. Most of the menus are set as is to provide optimum value for money, however we are open to suggestions.

Q. *What don't you supply?*

A. The club does not have linen table cloths or napkins. These can be hired from Party Plus or a similar outlet. Decorations are not provided, but can be erected for a fee.

Q. *Do you have a dance floor?*

A. We have a carpeted area which is often used as a dance floor, however if you wish to have a wooden dance floor, they can be hired from PSI Audio.

Q. *I want to show a slide, do you have a projector and screen?*

A. The club has a mobile projector screen, however the projector machine will need to be supplied by the user.

Q. *Can I have a bar tab?*

A. Yes, bar tab's are quite common and we can set you up with wrist bands for your guests. The amount will be agreed upon and paid at the conclusion of the evening unless otherwise organised with the Manager on Duty.

Q. *Can I have a bottles of alcohol on my guests tables?*

A. Yes, this can be arranged to be pre-paid from our large selection of stock.



TERMS & CONDITIONS

1. Confirmation of Booking & Deposit

To secure your chosen date a minimum deposit of 20% of the combined food, venue and alcohol package is required upon acceptance, accompanied by a signed copy of the Venue Hire Terms & Conditions.

2. Food & Beverage Prices

Certain fresh food items and beverages used at Pinjarra Paceway are subject to seasonal change and availability. The Pinjarra Paceway reserves the right to make reasonable substitutions due to non-availability. Please note that all food and beverage pricing is subject to change at the discretion of the Club. For plated meals children under 12 years will be charged at 50% of the regular price. No charge for children under 5 years.

3. Public Holidays

A 20% surcharge applies to all costs involved with your function if held on a Public Holiday.

4. Final Numbers and Payments

Food selection to be confirmed at booking time. Final guest numbers are to be confirmed and paid for within full seven (7) business days prior to the function. Any reduction in numbers during the seven days prior to your function date will not amend the final charges.

Beverages on consumption (tab) are to be settled on invoice the following business day. Payment can be made by direct bank deposit, cash or cheque to the Pinjarra Harness Racing Club. A credit card imprint will be required at the commencement of the function as security.

5. Responsible Service of Alcohol

The Pinjarra Paceway holds a Tavern Restricted Liquor Licence. The client is not permitted to bring to or remove any alcoholic beverages to/from the premises. Under the Liquor Licensing Laws of Western Australia, the Pinjarra Paceway has a duty of care to all guests; staff members will not serve alcoholic beverages to guests under the age of 18 years, nor to guests in a state of intoxication. It is the Club's policy to serve guests in a responsible, friendly and professional manner at all times.

Service of beverages will not extend past 11.30pm. Venue Closure is at 12.00 midnight.

6. Decorations

The Paceway Pavilion can be decorated to your personalised colour scheme or theme. Please note that nothing is to be nailed, screwed, stapled or adhered (with blu-tac or tape) to any wall, door or surface of the building.

Pinjarra Paceway has a 'no naked flame' policy – the Club must approve the use of any type of candles. Confetti and rice are not permitted anywhere within the Paceway Pavilion building or grounds. Helium balloons are to be weighted down to a secure object.

7. Liability

Pinjarra Paceway does not accept responsibility for damage or loss to any of the client or their guest's property left prior to, during or after the function. The event organiser is financially liable for any damage or loss that may be caused to property of Pinjarra Paceway by the client, guests or sub-contractors of the function. Any glassware removed from the property will be charged to the client.

Pinjarra Paceway does not accept responsibility for damage or injury to any guest of the function, caused by equipment supplied by the client or their contractors. The event organiser is financially liable for any loss or damage caused to a person, by equipment brought into the facility by them.

8. Conduct of Guests

The client and all guests of the event are to conduct the function in an orderly manner, in full compliance with applicable laws, regulations and rules of the Pinjarra Paceway. The client is to ensure that no nuisance or disturbance is caused to the venue.

Pinjarra Harness Racing Club Management and staff are entitled to remove from the premises any person who is deemed to behave in an inappropriate, unruly, offensive or objectionable manner.

9. Cancellation

Cancellation is permitted by written notice to the Pinjarra Harness Racing Club. The following terms apply to cancelled bookings:

- The deposit will be refunded in full if three months cancellation notice is given.
- 1 month to 3 months notice = 25% deposit retained
- 14 days to 1 month = 50% deposit retained
- Within 14 days = Entire deposit retained

10. Photography Rights

Pinjarra Paceway reserves the right to take photos of the venue and attendees throughout the function. These photos are the property of Pinjarra Paceway and may be used for future promotional or advertising purposes.

11. Smoking

The Paceway Pavilion is a non-smoking venue. Guests are permitted to smoke outdoors and please use the ash trays provided.



PINJARRA HARNESS RACING CLUB

Contact



For further information regarding sponsorship opportunities contact

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PINJARRA HARNESS
RACING CLUB