

# 2010 MELBOURNE CUP CARNIVAL

## Winning Post Enclosure Marquees - Flemington Racecourse

For 2010 there is a new elevated marquee facility overlooking the track, alongside the main straight and with great views of the racecourse.

The Winning Post Enclosure is located in the centre of the racecourse and offers fine dining, state of the art marquees, bookmakers and private totes, amid tranquil garden surrounds. As well as seating and balconies alongside the inside of the track it has great views of the whole of Flemington Racecourse. The Winning Post Enclosure provides a perfect environment to enjoy a day at the races with your guests.

Premium Seats can provide you with a package that includes:

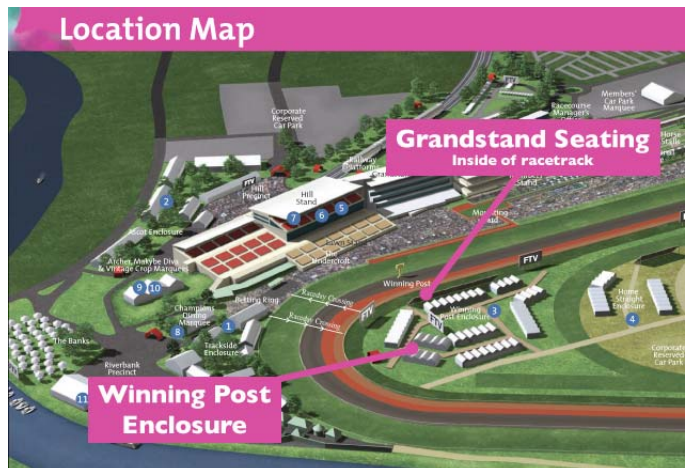
- State of the art Marquee facilities with carpeted floors
- Private balcony with outdoor furniture - for elevated facility
- Fenced garden area with outdoor tables and chairs - for on-ground facility
- Exclusive Marquee Enclosure and racecourse admission passes for each guest
- Access to balcony (Elevated) or Grandstand seating (On-Ground)
- Individually decorated marquee with fresh flowers
- Private closed circuit televisions
- Air conditioning
- Race book for each guest
- Cocktail setup (Elevated) or tables of 10 (On-Ground)
- Guest information kits including maps and directions
- Gourmet food menu that provides continuous culinary delights (detail below)
- Quality beverage package incl. wine, beer, spirits (detail below)
- Friendly waiting staff who will cater for your every need

All-inclusive packages are available for each day at the following prices (including GST):

	Elevated Facility	On-Ground Facility
<b>AAMI Victoria Derby Day</b> Saturday, 30 October 2010	<b>SOLD OUT</b>	<b>\$750</b> per person
<b>Emirates Melbourne Cup Day</b> Tuesday, 2 November 2010	<b>SOLD OUT</b>	<b>SOLD OUT</b>
<b>Crown Oaks Day</b> Thursday, 4 November 2010	<b>\$900</b> per person	<b>\$750</b> per person
<b>Emirates Stakes Day</b> Saturday, 6 November 2010	<b>\$450</b> per person	<b>\$395</b> per person



To book please return the booking form below.  
Premium Seats is a VRC Authorised Hospitality Onseller.



## The Winning Post Enclosure Grazing Menu

Catering By Life's A Party Catering

### On Arrival 10.00am-12.00pm

Mini farmhouse egg and streaky bacon tart  
Stock poached chicken sandwiches on sour dough with egg mayonnaise, spring onion, celery and chives  
Sweet corn fritters with smoked salmon, lime and dill aioli  
Baby raspberry and white chocolate muffins

### Lunch 12.30pm -2.30pm

Steamed prawn dumplings with Chinese rice wine dipping sauce  
Vietnamese rice paper rolls with Asian vegetables and hoisin  
Arancini with green Spanish olives and mozzarella  
Thai fish cakes with cucumber, coriander and fresh lime  
Peking duck and spring onion pancakes with hoisin  
Mini beef burger with gruyere, caramelised onion and seeded mustard  
Smoked salmon, fresh dill and mascarpone tartlet  
Selection of sushi with Japanese soy, pickled ginger and wasabi  
Tandoori chicken skewers with cucumber raita and mango chutney  
Salt and pepper calamari with fresh chilli tartare

### Bowl items

Hokkien noodles with pork, oyster mushrooms and ketjup manis  
Pumpkin and spinach gnocchi, oven roasted tomato and roasted garlic with shaved parmesan

### Afternoon Tea 3.00pm-4.00pm

Vanilla and chocolate magnums  
Portuguese custard tarts  
Handmade jockey cap praline filled chocolates  
Mini lemon meringue pies

### Comfort Food 4.30pm

Mini beef bourguignon pies with chunky tomato relish  
Fat chips with vinegar and big red sauce  
Mini margherita pizzas with torn basil and fresh parmesan  
Handmade shitake mushrooms and water chestnut sui-mai

### Beverage Selection - *Unlimited Consumption*

Heineken Beer  
Boags Classic Blonde  
Boags Premium  
Boags Premium Light  
Yellowglen Yellow  
Rosemount Show Reserve Chardonnay  
Matua Valley Sauvignon Blanc (Hawke's Bay NZ)  
Wynn's 'The Gables' Coonawarra Cabernet Shiraz  
Seppelts Victorian Shiraz

A selection of spirits and mixers including:

Scotch  
Vodka  
White Rum  
Dark Rum  
Bourbon  
Gin

Soft drinks, juices & waters

(These menus have not been finalised for 2010 & may change slightly. Style and format will be the same.)

## The Winning Post Enclosure Sit Down Menu

Catering By Life's A Party Catering

### Brunch on Arrival

Mini farmhouse egg and streaky bacon tarts  
Stock poached chicken sandwiches on sour dough with egg mayonnaise and chives  
Sweet corn fritters with smoked salmon, lime and dill aioli  
Baby raspberry and white chocolate muffins

### Buffet Selection

Coles Bay and Sydney Rock oysters with fresh lemon, mirin and chilli dipping sauce  
Tasmanian smoked salmon with Spanish onions, caperberries and coriander salsa verde  
Whole baked leg of cross-cut ham studded with cloves and glazed with cumquat preserve  
Individual goat's cheese and kalamata olive frittata with roasted red capsicum  
Tandoori chicken with roti strips, basmati rice served with cucumber raita and mango chutney  
Veal and mushroom ravioli with tomato passata and tom basil  
Classic Caesar salad with baby cos lettuce, crispy pancetta, ciabatta croutons, parmesan shavings and house made Caesar dressing  
Rocket, roasted beetroot, fetta and balsamic vinaigrette  
Bread rolls served to the table

### Sweet Indulgence

Feature dessert of the day: Derby Day: Baked cheesecake folded with raspberries  
Cup Day: Belgium double chocolate tartlet  
Oaks Day: Pear, lemon and lime tartlet  
Stakes Day: Frangipane tart with almond cream

All desserts served with double cream

Handmade chocolates in the shape of jockey caps with a praline filling passed around as finger food on all days  
Cheese board of Victorian brie and cheddar served with Spanish guava paste, red grapes, dried apples and water thin crackers  
Plunger Coffee  
Selection of Teas

### Afternoon Tea

Mini beef bourguignon pies with chunky tomato relish  
Fat chips with vinegar and big red sauce  
Mini margherita pizzas with torn basil and fresh parmesan  
Handmade shitake mushrooms and water chestnut sui-mai

### Beverage Selection - *Unlimited Consumption*

Heineken Beer  
Boags Classic Blonde  
Boags Premium  
Boags Premium Light  
Yellowglen Yellow  
Rosemount Show Reserve Chardonnay  
Matua Valley Sauvignon Blanc (Hawke's Bay NZ)  
Wynn's 'The Gables' Coonawarra Cabernet Shiraz  
Seppelts Victorian Shiraz  
A selection of spirits and mixers including:  
Scotch  
Vodka  
White Rum  
Dark Rum  
Bourbon  
Gin  
Soft drinks, juices & waters

## 2010 Melbourne Cup Carnival Marquee Booking Form

30<sup>th</sup> October - 6<sup>th</sup> November 2010

Attention: Matt Fraser

Fax: (03) 9510 6855

Please complete the following details and return to Premium Seats:

Name: \_\_\_\_\_ Position: \_\_\_\_\_

Company: \_\_\_\_\_ Address: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_

Post Code: \_\_\_\_\_ Phone: \_\_\_\_\_ Mobile: \_\_\_\_\_

Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Please reserve the following **Winning Post Enclosure Marquee Packages**:

Race Day	No.	Elevated	No.	On-Ground	Totals
AAMI Victoria Derby Day – 30 Oct 10		SOLD OUT		packages @ \$750 pp	.00
Emirates Melbourne Cup Day – 2 Nov 10		SOLD OUT		SOLD OUT	.00
Crown Oaks Day – 4 Nov 10		packages @ \$900 pp		packages @ \$750 pp	.00
Emirates Stakes Day – 6 Nov 10		packages @ \$450 pp		packages @ \$395 pp	.00
<b>Total Amount (incl. GST):</b>					<b>.00</b>

I hereby confirm this booking and agree to be bound by the terms and conditions:

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please tick one of the payment options below:

1.  Credit Card Amount \$ \_\_\_\_\_ \* 4% surcharge \$ \_\_\_\_\_ Total \$ \_\_\_\_\_

\* **Please note:** Credit card payments incur a 4% surcharge.

Visa

MasterCard

Amex

Please tick your card type.  
Diners not accepted.

Credit Card ID (CVN)  
3 or 4 digit ID number:

Credit Card Number:





Expiry

 / 

Cardholder's Name: \_\_\_\_\_ Cardholder's Signature: \_\_\_\_\_

2.  Electronic Transfer **Premium Seats - ANZ Bank** BSB No. **013141** Account Number **900905948**  
Please quote your company name in bank transfer reference.

### TERMS AND CONDITIONS

- Premium Seats requires full payment with signed booking form from client as confirmation of package booking.
- Signed Booking Form and payment is considered confirmation of our trading terms.
- Once this booking form is received, the booking is confirmed and cannot be cancelled.
- Once the packages are purchased they are non-refundable and non-exchangeable.
- Booking confirmation is subject to availability.
- Credit card payments incur a 4% transaction fee.
- The 2010 Melbourne Cup Carnival is scheduled to run from 30<sup>th</sup> October 2010 to 6<sup>th</sup> November 2010 at Flemington Racecourse.
- Tickets will be issued once full payment is received and tickets become available from the VRC.
- Premium Seats cannot accept any responsibility for any cancellation of, rescheduling of or changes to the event or for the acts, omissions or errors of those over whom we have no direct or exclusive control.
- Premium Seats does not accept any liability or responsibility for any injury, loss or damage of whatsoever nature (including any consequential loss or damage) or additional expense incurred or sustained by the client arising out of or as a consequence, whether direct or indirect, of any of the corporate entertainment services in connection with this package provided by Premium Seats.
- The Client is fully responsible for its own conduct and the conduct of those attending the event as guests of the client and will be liable for any damage or loss caused by such conduct, and indemnifies and holds harmless Premium Seats against any and all liability for loss or damage of whatsoever nature (including any consequential loss or damage) incurred or sustained by Premium Seats as a result of any act or omission of the client and its guests.

**TAX INVOICE** - This document will be a tax invoice for GST when payment is made