Weddings at Ascot
ABOUT ASCOT

Bordered by the picturesque Swan River, Ascot Racecourse is one of Australia’s oldest and most elegant function venues.

Featuring a two-tiered grandstand, lush manicured lawns, outdoor shaded and seating areas, and a unique blend of modern and heritage design, Ascot is a truly unique and iconic venue.

For the perfect place to celebrate your wedding and create memories to last a lifetime, we invite you to join us at Ascot.
**Weddings at Ascot**

**CEREMONY**

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**ASCOT CEREMONY**

$995

- 30 White Folding Chairs
- Aisle Carpet
- Signing Table and Chairs

Note: Ceremony costing is based on holding a reception at Ascot. Ceremony only $1750.00

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**WINTER CEREMONY**

$500

- 30 White Folding Chairs
- Aisle Carpet
- Signing Table and Chairs

Note: Ceremony costing is based on holding a ceremony between June-August
COCKTAIL
$135.00 per person
Cocktail Package including choice of
3 Cold, 4 Hot, 1 Slider, 2 Small Plates
and 2 Dessert Canapes
5.5 Hour Beverage Package
Speciality Cocktail Furniture
Lectern and Microphone
6 Hour Venue Hire

SPRING SITDOWN
$160.00 per person
Chef’s Selection of Canapes
Breads to start
3 Course Alternate Drop Menu
5.5 Hour Beverage Package
Specialty Chairs
Lectern and Microphone
Personalised Menus
Skirted Bridal, Cake and Gift Tables
6 Hour Venue Hire

WINTER SITDOWN
$130.00 per person
Chef’s Selection of Canapes
Breads to start
Soup Entrée
2 Course Menu with Alternate Drop Main
5.5 Hour Beverage Package
Specialty Chairs
Lectern and Microphone
Personalised Menus
Skirted Bridal, Cake and Gift Tables
6 Hour Venue Hire
**ENTRÉE**
Hot smoked salmon, beetroot, watermelon, mint, pistachio
Chicken liver parfait, port jelly, cornichon, sourdough baguette
Gin cured salmon, tonic gel, avocado mousse, soda bread
Chorizo & chicken roulade, sweet corn fritter, romesco
Preserved lemon baked ricotta, maple & butternut puree, asparagus

**MAIN COURSE**
Twice cooked pork belly, potato & fennel puree, red cabbage, sage jus
Free range chicken supreme, fig & pine nut ballotine, sweet potato galette, broccolini, verjuice
Salt water barramundi, carrot & ginger puree, bok choy, lime & coconut sauce
Red wine braised beef cheek, potato puree, broccolini
Portabello tortellini, parmesan, wild mushroom consommé
Amelia Park lamb rump, smoked aubergine, caramelised shallot, pea & mint pesto

**DESSERT**
Chocolate marquise, macerated strawberry, pistachio sable
Summer pudding, seasonal berries, crème fraîche
Pavlova, passionfruit curd, double cream, berry compote
Coconut pannacotta, cherry coulis, chocolate popping candy
Banoffee pie, hazlenut praline
**ENTRÉE SOUP**
- Chorizo, fennel & white bean
- Free range chicken & sweet corn
- Roasted peppers, tomato & smoky paprika
- Cauliflower, potato & parmesan

**MAIN COURSE**
- Twice cooked pork belly, potato & fennel puree, red cabbage, sage jus
- Free range chicken supreme, fig & pine nut ballotine, sweet potato gallette, broccolini, verjuice
- Salt water barramundi, carrot & ginger puree, bok choy, lime & coconut sauce
- Red wine braised beef cheek, potato puree, broccolini
- Pressed lamb shoulder, preserved lemon pearl barley, celeriac, rosemary jus

**DESSERT**
- Chocolate marquise, macerated strawberry, pistachio sable
- Summer pudding, seasonal berries, crème fraîche
- Pavlova, passionfruit curd, double cream, berry compote
- Coconut pannacotta, cherry coulis, chocolate popping candy
- Banoffee pie, hazelnut praline
COCKTAIL STYLE MENU

COLD CANAPÉ
Leek & aged cheddar tarts
Jamon, compressed melon
Bloody Mary prawn cocktail
Grana Padano custard, pancetta
Chicken liver parfait, toasted brioche
Kingfish ceviche
Rare roast beef, potato roesti, truffle aioli
Crab & avocado tostada
Salmon rillettes, chive blini, crème fraiche

HOT CANAPÉ
Goats cheese beignet, fig chutney
Andalusian chicken skewers, citrus glaze
Pulled pork empanada, sweet corn
Roast butternut pumpkin arancini, whipped feta
Tomato, mozzarella & basil arancini
Lamb belly fritters, mint jelly
Pork & fennel sausage rolls, tomato chutney
Panko prawns, wasabi aioli
Lamb kofta, hummus, chimichurri
Chorizo & potato tortilla
Prosciutto wrapped asparagus, lemon hollandaise

SLIDERS
Lamb, feta, tomato chutney
Classic cheeseburger
Grilled haloumi, mushroom & thyme
Pulled pork, slaw, chipotle aioli
COCKTAIL STYLE MENU

SMALL PLATES
Salt water barramundi, carrot & ginger puree, prawn laksa
Twice cooked pork belly, fennel mash, orange, rocket & pistachio pesto
Slow cooked beef cheek, pomme puree shiraz sauce
Field & porcini mushroom risotto, parmesan crisp

DESSERT CANAPES
Vanilla bean crème brûlée
Coconut pannacotta, macerated cherries
Apple crumble, crème patissiere
Salted caramel & dark chocolate tart
Profiteroles & macarons
Meringue nest, passionfruit curd, crème fraîche

UPGRADE
Shared Platters
(2 platters per table of 10)

1. Antipasto $12 per person
Smoked and cured meats, Mount Zero olives, arancini, polenta crisps, house pickles, marinated cherry bocconcini and grilled vegetables, toasted rosemary focaccia, extra virgin olive oil and aged balsamic.

2. Cheese $15 per person
Selection of international & Australian soft, hard & blue cheeses, crispbreads, muscatels, dried fruits and quince
SIGNATURE SET MENU

SIGNATURE ENTREES
Carpaccio of Amelia Park beef, watercress, capers, parmesan crisps
Duck breast, cucumber, bean shoot, coriander, plum
Grilled scallops, cauliflower puree, crispy pancetta, tomato vincotto
Goats cheese panna cotta, tomato fondue, parmesan & quinoa crisps
Crab & apple remoulade, potato roesti, piquillo pepper coulis
Individual antipasto

SIGNATURE MAIN COURSE
Eye fillet medallion, potato roesti, wild mushroom, red wine jus
Goldband snapper, white bean hummus, quinoa tabouleh, cherry tomato beurre blanc
Confit duck, celeriac puree, kale, cherry & port jus
Esperance prawns, shiitake mushroom & red endive risotto
Lamb rack dish - tbc

UPGRADE
Signature Entrees
Substitute 1 signature entrée item $5 per person
Substitute 2 signature entrée items $8 per person

Signature Main Courses
Substitute 1 signature main course item $8 per person
Substitute 2 signature main course items $12 per person
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BEVERAGE PACKAGES

WINES
Wolf Blass Bilyara Brut Sparkling NV
Hartogs Plate Western Australian Sauvignon Blanc Semillon
Hartogs Plate Western Australian Cabernet Merlot

BEERS
Hahn Superdry
Iron Jack Red Full Strength Lager
Hahn Superdry 3.5
Iron Jack Crisp Australian Lager
House Cider
Assorted Soft drinks and Juice

UPGRADES
Premium Beverage Package
$20.00 per person

Deluxe Beverage Package
$30.00 per person
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(08) 9277 0777
weddings@perthracing.com.au