



M
GALLERY
BY
SOFITEL

SPECIAL EVENTS AT THE WILLIAM INGLIS

RIVERSIDE STABLES, SYDNEY | 2022 EDITION



—ABOUT US

The William Inglis hotel is your iconic event destination that boasts rural soul.

Celebrating racing history and the thoroughbred industry, The William Inglis Hotel is a 5 star Mgallery by Sofitel hotel.

Each Mgallery property tells a unique story, inviting guests to immerse themselves in tales of adventure, romance, history, culture and nature.

Featuring a range of unique event spaces there are numerous opportunities for your special event.

Booking Details

Email: hb042-EV1@accor.com or
Call: (02) 9048 0365

155 Governor Macquarie Drive
Warwick Farm 2170

www.williaminglis.com.au

 The William Inglis Hotel

 @thewilliaminglis





— *CUSTOMISE YOUR EVENT*

Tailor make a package that meets all of your event needs.

Whether it's a small celebration or a milestone event, our team can create the perfect combination for your function.

Choose from any of the 23 private event spaces within Riverside Precinct for the venue that is just right.

Select your preferred menus, beverage packages and any add on extras!

Not sure on what to opt for? We also have set packages available.

Create your memorable moment with The William Inglis Hotel today.

— BEVERAGES

Bronze Package

2018	Botanica SSB	Hunter Valley
2018	Botanica Shiraz	Hunter Valley
NV	Botanica Cuvee	Hunter Valley
	Premium light house beer	
	Premium house beer	

Silver Package – Selection of 4 wines

2017	Regions Sauvignon Blanc	Hunter Valley
2017	Regions chardonnay	Orange
2016	Regions Pinot Gris	Orange
2018	Regions Rose	Hunter Valley
2017	Regions Shiraz	Hunter Valley
2016	Regions Cabernet Sauvignon	Hilltops
NV	Cuvee	Hunter Valley
	Premium light house beer	
	Premium house beer	
	Heineken	

Gold Package - Selection of 4 wines

2017	Regions Sauvignon Blanc	Hunter Valley
2017	Regions chardonnay	Orange
2016	Regions Pinot Gris	Orange
2018	Regions Rose	Hunter Valley
2017	Silkman Estate Semillon	Hunter Valley
2017	Regions Shiraz	Hunter Valley
2016	Regions Cabernet Sauvignon	Hilltops
NV	Storm Bay Cuvee	Tasmania
	Premium light house beer	
	Premium house beer	
	Heineken	



Beverage Upgrades

15 Min Bubbles, Bellini
& Beers on arrival \$12pp

30 Min Bubbles, beers, Juice
and soft drinks
on arrival \$18 pp

Beverages on consumption
or Bar Tabs can be prepaid
at a minimum of \$10pp, non
refundable. \$10pp



— COCKTAIL MENU

1 Hour canapés

\$40.00 per person including

Still and sparkling water

1 hour bronze beverage package

Selection of 2 cold and 2 hot canapés

2 Hour canapés

\$65.00 per person including

Still and sparkling water

2 hours bronze beverage package

Selection of 2 cold and 3 hot canapés

— PLATED MENU

2 Course

\$65.00 per person including

Still and sparkling table water

Fresh bread and cultured butter

2 course plated menu served on an alternate basis

3 Course

\$85.00 per person including

Still and sparkling table water

Fresh bread and cultured butter

3 course plated menu served on an alternate basis

Children's Menu

\$35.00 per child including

2 course plated menu

Vendor Meals

\$45.00 per staff including

Still and sparkling water on staff table

Fresh bread and cultured butter 1 course plated menu

***Beverage package not included in the above*





— *BUFFET* *MENU*

BBQ Buffet

\$65.00 per person including

Still and sparkling table water

Fresh bread and cultured butter

Selection of grilled meats and vegetables on the BBQ

Side salads and condiments

Chefs selection of 2 x dessert items

Traditional Buffet

\$100.00 per person including

Still and sparkling table water

Fresh bread and cultured butter

Antipasto platters served on arrival

Selection of 2 x sides and 3 x mains served on buffet

Selection of 2 x desserts served on buffet



— *ENHANCEMENTS*

On arrival

- 30 min chefs selection of canapés \$15pp
- 30 min canapés + bronze beverage package \$30pp

Add on platters

- Fresh prawn + oyster platter \$30pp
- Australian cheese platter \$12pp
- Antipasto platter \$15pp
- Cheese + antipasto platter \$25pp
- Mezze platter \$12pp

Extra sides

- Salads \$8pp
- Rosted vegetables \$10pp
- Seasonal Greens \$10pp
- Hand cut hot Chips \$12pp

Sweet Treats

- Chefs selection of petit fours \$10pp
- Seasonal fresh fruit platter \$10pp

— SET PACKAGES

Plated Package

\$125.00 per person including

Arrival drinks

Fresh bread and cultured butter

3 course plated menu

4.5 hour bronze beverage package

Venue hire based on minimum guest numbers
per room

Buffet Package

\$145.00 per person including

Arrival drinks

Fresh bread and cultured butter

Traditional buffet menu

4.5 hour bronze beverage package

Venue hire based on minimum guest numbers
per room.



Includes exclusive room hire, direct bump in access, hotel tables, chairs, white or black linen, microphone, sound system and complimentary Wi-Fi



Booking Details

Email: hb042-EV1@accor.com or
Call: (02) 9048 0365

155 Governor Macquarie Drive
Warwick Farm 2170

www.williaminglis.com.au



The William Inglis Hotel



@thewilliaminglis



The William Inglis