



CORPORATE EVENTS AT THE WILLIAM INGLIS

2022

YOUR ICONIC EVENT DESTINATION

Celebrating racing history and the thoroughbred industry, The William Inglis Hotel is a boutique equine themed, MGallery by Sofitel 5 Star Hotel.

The William Inglis Hotel is Sydney's iconic destination with rural soul, celebrating a passion for equine culture and a heartfelt hospitality for generations in the making.

Facilities:

144 Accommodation rooms
The Newmarket Room Restaurant Heroic Café & 1867
Bar and Lounge Chiltern Pool Deck Bar
Room Service Fitness Centre
Spa & Wellness Centre Chiltern Rooftop
Pool Retail Shop
800 Complimentary Parking Spaces

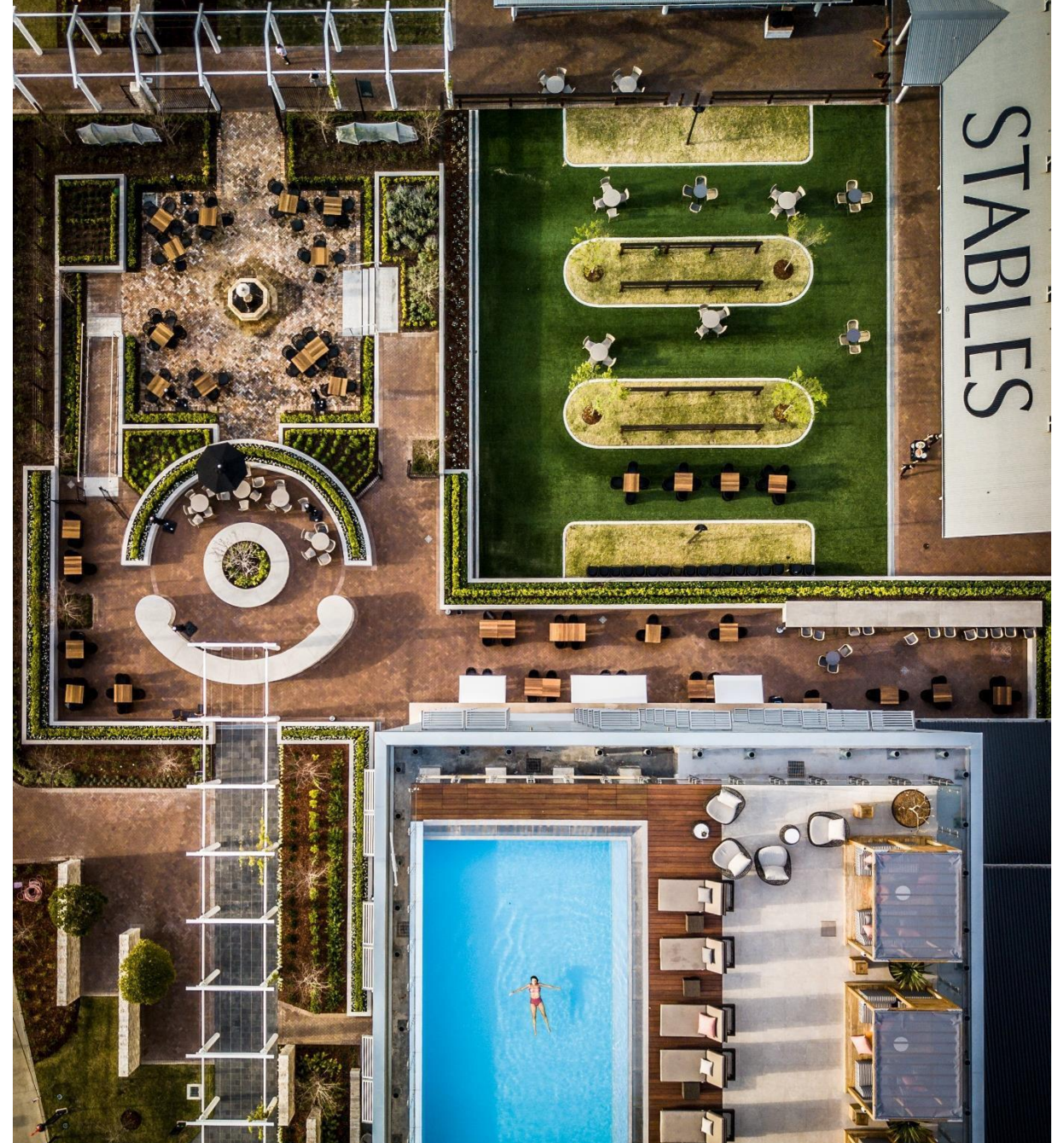
Booking details:

Email: hb042-ev1@accor.com PH: (02) 9058 0365

155 Governor Macquarie Drive Warwick Farm

www.williaminglis.com.au

  @thewilliaminglis



- THE WILLIAM INGLIS HOTEL, MGALLERY BY SOFITEL -

EVENT SPACES

The William Inglis at Riverside Stables is the ideal place for your next event. Featuring both indoor and outdoor event spaces our event spaces boast quality and simplicity.

Each event space is pillarless and exhibits natural light, state of the art AV systems and flexible and practical set up options.

FUNCTION ROOM	AREA (M2)	MAX CAPACITY *
THE SALES ARENA	1,440 SQ M	650 GUESTS
THE BIG BARN	720 SQM	240 GUESTS
THE GARDEN PAVILION	166 SQM	80 GUESTS
THE GRAND ARMEE	101 SQM	50 GUESTS
PRIVATE PAVILIONS	125 SQM	40 GUESTS
GALLERY SUITES	12 SQM (Single suites)	6 GUESTS
	24SQM (Double Suites)	12 GUESTS
	44 SQM (Gallery Suite 9)	15 GUESTS
EXHIBITION STABLES	3M X 3M EXHIBITION BOOTHS	162 INDIVIDUAL STALLS

*The above capacities are based on round banquet tables with no dance floor. Please consider any additional NSW Government rulings on sqm when making your booking.



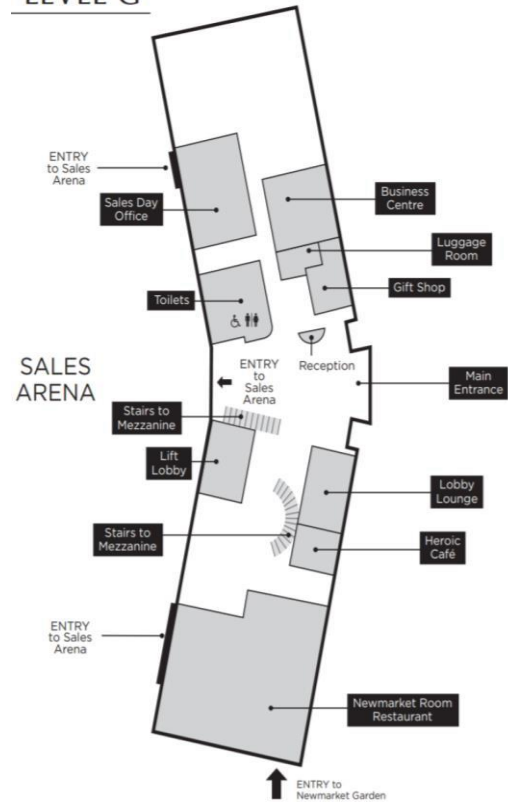
The Sales Arena

PRECINCT MAPS

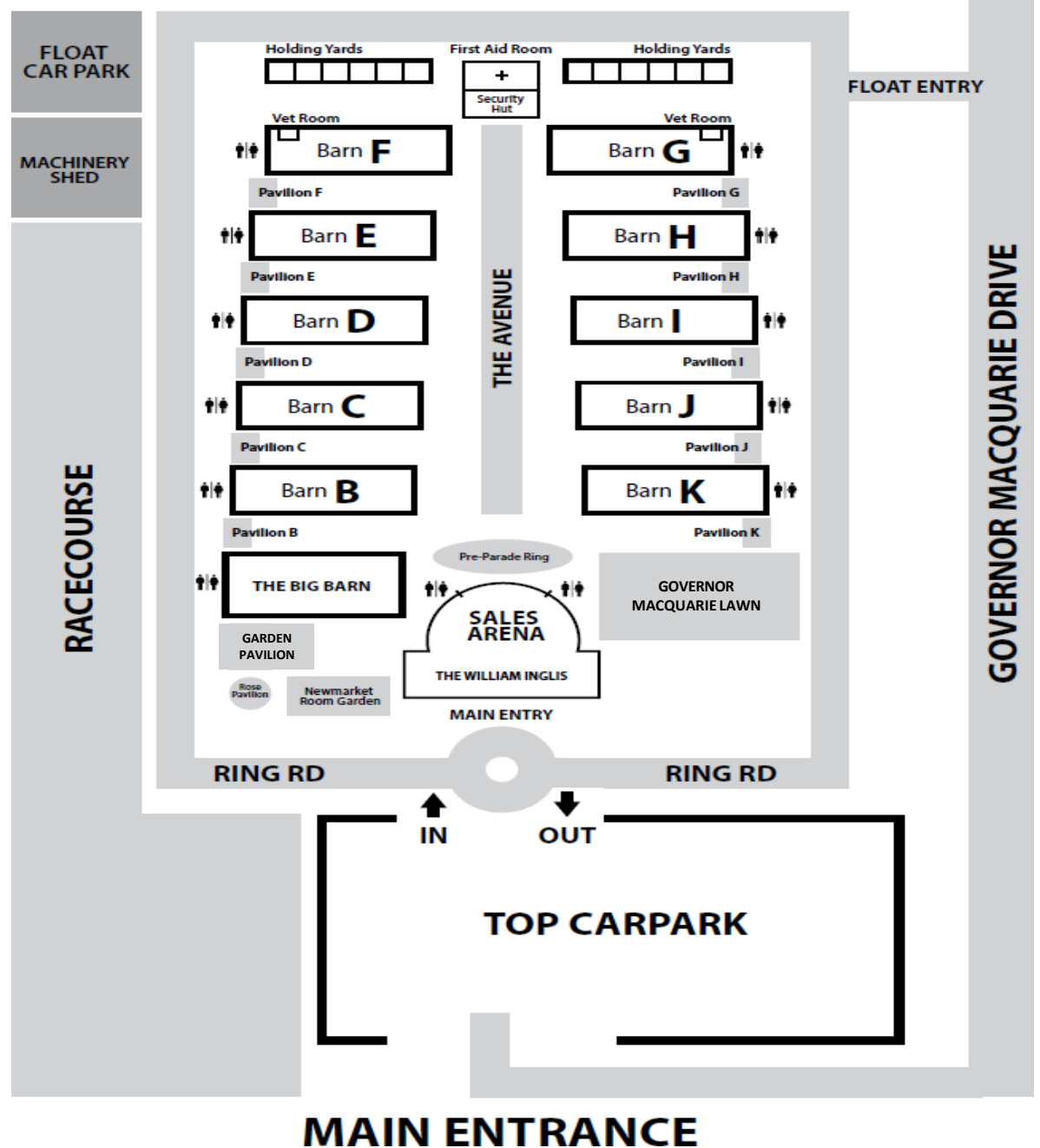
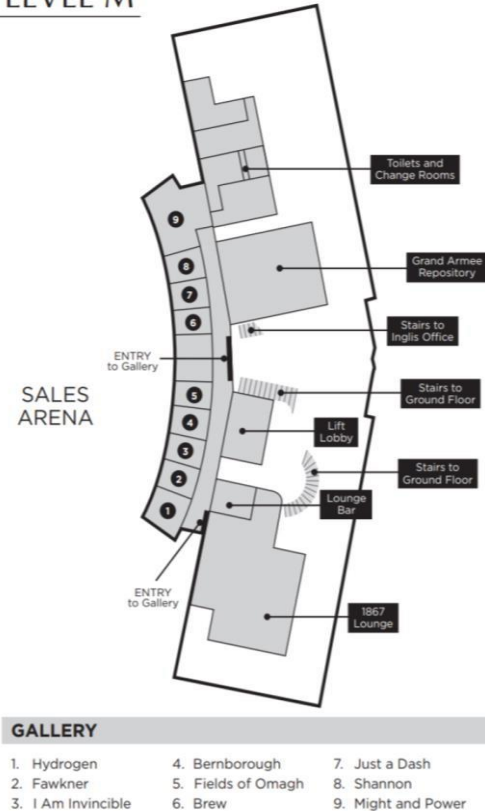
The Riverside Stables offer a versatile range of areas to best meet the needs of your event. You will be able to utilise the best of modern, purpose-built designs in a sophisticated and elegant surrounding.

Along with our function spaces the precinct offers a range of unique areas that can be utilised for activities for your team with near by function rooms available for product showcases, large vehicle displays, entertainment or separate break out spaces.

LEVEL G



LEVEL M



HALF DAY DELEGATE PACKAGE

\$70.00pp

Arrival tea and coffee with a bowl of fresh whole fruit

Selection of two refreshment break items (Morning tea OR Afternoon Tea)

Working lunch

Notepads, pens, table water and table mints

White board or flipchart

LED Plasma screen with HDMI Connectivity

***Screen sizes vary between event spaces. Additional AV options available upon request*

FULL DAY DELEGATE PACKAGE

\$79.00pp

Arrival tea and coffee with a bowl of fresh whole fruit

Selection of two morning tea items

Working lunch

Selection of two afternoon tea items

Notepads, pens, table water and table mints

White board or flipchart

LED Plasma screen with HDMI Connectivity



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MONDAY

MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Bacon and egg sliders
Mini chocolate croissant
Whole Fruit

LUNCH

Served with a selection of soft drinks

SANDWICHES

Ham and cheese sandwich on white bread
Smoked salmon, cream cheese, dill mayo on dark rye

SALADS

Panzanella salad, tomatoes, cucumber, capsicum with fried flat bread (V, DF)
Spiced cauliflower and chicken salad with tahini and almond (DF, GF)
Roasted vegetable salad (V, DG, GF)

MAINS

Beef fillets, corn on the cob, roasted potatoes, rosemary jus (GF, DF)
Butter chicken with pilaf rice and raita (GF)

DESSERTS

Chefs selection of desserts

AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mini wild mushroom quiche
Mini Portuguese custard tart
Whole Fruit

TUESDAY

MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Mini supreme pizza pocket
Plain scones with jam and cream
Whole Fruit

LUNCH

Served with a selection of soft drinks

SANDWICHES

Tandoori chicken and coleslaw wrap with yoghurt sauce
Cheese, tomato and cucumber sandwich on wholemeal

SALADS

Thai beef salad with lime and palm sugar (DF)
Traditional Greek salad with feta cheese and fresh herbs (V,DF)
Sweet potato salad with red capsicum, pine nuts and shallots (V, GF, DF)

MAINS

Roasted lamb leg, garlic mash potato, charred tomatoes (GF)
Nasi goreng fried rice with shrimps, egg and prawn crackers (DF)

DESSERTS

Chefs selection of desserts

AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mini cheese and herb quiche
Cinnamon bun
Whole fruit

WEDNESDAY

MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Mini ham and cheese croissant
Mini banana muffins
Whole Fruit

LUNCH

Served with a selection of soft drinks

SANDWICHES

Poached chicken, walnut mayo, tomato and mixed leaves sandwich (DF)
Roasted pumpkin, spinach, feta and dukkah wrap

SALADS

Creamy potato salad, fresh herbs and bacon
Spiced rice salad with dry fruits and nuts (V,DF, GF)
Gluten free penne pasta salad, poached chicken, corn and peas (GF, DF)

MAINS

Beef goulash with seasonal vegetables and sour cream (GF) Grilled
Atlantic salmon, roasted potatoes and shaved fennel (GF, DF)

DESSERTS

Chefs selection of desserts

AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mexican chicken empanadas
Sliced fruit platter



THURSDAY

MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Mini vegetable quiche (V)
Flourless mixed friands (GF)
Whole fruit

LUNCH

Served with a selection of soft drinks

SANDWICHES

Falafel, yoghurt, pickled red cabbage, tahini served in a tortilla wrap (V)
Roasted beef, vintage cheddar, smoked tomato relish sandwich

SALADS

Confit salmon, baby rocket, orange segments, fennel and capers (GF, DF)
Beef, pumpkin and kale salad with roasted pepitas (GF, DF)
Coconut, coriander, quinoa and kale salad (V, DF)

MAINS

Red Thai chicken curry with coconut rice
Hokkien noodle with Asian vegetables (V, DF)

DESSERTS

Chefs selection of desserts

AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mini beef wellington
Mini cupcakes
Whole fruit

FRIDAY

MORNING TEA

Served with pot brewed coffee and a selection of herbal teas

Yoghurt cups with toasted muesli
Mini apple and cinnamon muffins
Whole Fruit

LUNCH

Served with a selection of soft drinks

SANDWICHES

Peppered pastrami, Swiss cheese and lettuce
Chicken wrap with Asian coleslaw and spicy mayo

SALADS

Seafood salad, noodles, pickled ginger, teriyaki dressing
Garden salad, tomato, cucumber, capsicum and balsamic (V, GF, DF)
Moroccan cous cous salad, roasted vegetables and lemon dressing (V, GF, DF)

MAINS

Baked pasta with vegetables, mozzarella cheese and fresh herbs (V)
Harissa spices lamb skewers (GF, DF)

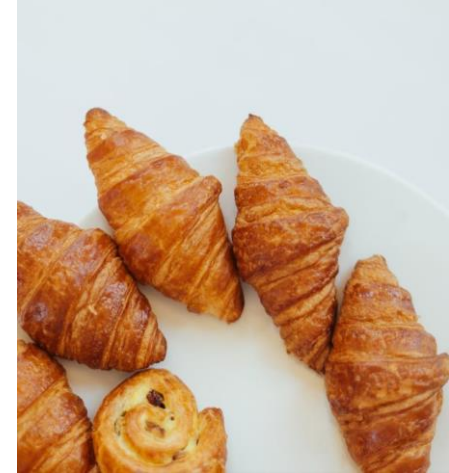
DESSERTS

Chefs selection of desserts

AFTERNOON TEA

Served with pot brewed coffee and a selection of herbal teas

Mini cheese and tomato croissant
Selection of mini Danishes
Whole fruit





The
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