

MELBOURNE CUP SPECTACULAR @ WGC

TUESDAY, 4 NOVEMBER 2025
THE RACE THAT STOPS THE NATION DESERVES
A SETTING THAT STEALS THE SHOW



The Place to Be

BOOKINGS LIMITED
WWW.WOLLONGONGOLFCLUB.COM.AU



Wollongong
Golf Club



\$85 PP

**THE DECK & VUE ROOM
12PM - 3:30PM**

**MELBOURNE CUP
BUFFET LUNCHEON**

ON ARRIVAL

ANTIPASTO BOARDS

charcuterie cured sliced meats including leg ham, salamis, prosciutto – house made pickles – assorted cheeses – fresh seasonal berries – crackers – lavosh

SEAFOOD ON ICE

prawns – oysters – lemon – cocktail sauce

HOT & COLD BUFFET

SEARED SALMON & GARLIC CHILLI PRAWNS

saffron tomato broth – lemon

ROASTED PORK BELLY

chilli Noodles – bok choy – Asian glaze

SPAGHETTI

olive oil – black cracked pepper – basil leaves – parmesan

TANDOORI CHICKEN PIECES

turmeric basil rice – minted raita

BRAISED BEEF CHEEKS

mushroom – peas – red wine – rice

SALADS & SIDES

HEIRLOOM TOMATO SALAD

mozzarella – olives – baby spinach – pickled onion – balsamic glaze

ROAST PUMPKIN SALAD

fetta – olives – chickpeas – baby spinach – fresh herbs – mixed grains

THAI PRAWN SALAD

prawns – tomato – cucumber – coriander – Asian dressing

GREEN SALAD

cos lettuce – radish – pickled cucumber – flat parsley – raisins – lemon dressing

ASSORTED BREADS & ROLLS

DESSERT

CHEF'S SELECTION DESSERT BOARDS



\$150 PP

**THE DECK & VUE ROOM
12PM - 3:30PM**

**PREMIUM OCEAN VIEW
DINING EXPERIENCE**

ON ARRIVAL

**DELUXE ANTIPASTO BOARDS
EMERI PINK MOSCATO**

TO SHARE

**SOFT SHELL CRAB TACOS
1897 GIN CURED SALMON
SEAFOOD ON ICE**
prawns – oysters – lemon – cocktail sauce

HOT & COLD BUFFET

**SEARED SALMON & GARLIC
CHILLI PRAWNS**
saffron tomato broth – lemon

ROASTED PORK BELLY
chilli Noodles – bok choy – Asian glaze

SPAGHETTI
olive oil – black cracked pepper – basil leaves –
parmesan

TANDOORI CHICKEN PIECES
turmeric basil rice – minted raita

BRAISED BEEF CHEEKS
mushroom – peas – red wine – rice

SALADS & SIDES

HEIRLOOM TOMATO SALAD
mozzarella – olives – baby spinach – pickled
onion – balsamic glaze

ROAST PUMPKIN SALAD
fetta – olives – chickpeas – baby spinach –
fresh herbs – mixed grains

THAI PRAWN SALAD
prawns – tomato – cucumber – coriander –
Asian dressing

GREEN SALAD
cos lettuce – radish – pickled cucumber – flat
parsley – raisins – lemon dressing

ASSORTED BREADS & ROLLS

DESSERT

**PREMIUM CHEF'S SELECTION OF
ASSORTED CAKES & SLICES**

INCLUSIONS

**PREMIUM DRINKS PACKAGE
WITH VIP HOST**



Melbourne Cup 3 hour

BEVERAGE PACKAGES

19th

Classic



\$35 PP

SOFT DRINK & JUICE

TAP BEER

HAHN SUPER DRY
TOOHEYS NEW
XXX GOLD
DUG OUT LAGER

WINE

EMERI PINK MOSCATO
YELLOWTAIL BUBBLES
WILLOWGLEN SAUVIGNON BLANC
WILLOWGLEN SHIRAZ CABERNET

Deluxe



\$60 PP

PREMIUM BEVERAGE PACKAGE +

HOUSE SPIRITS

& MIXERS

SOFT DRINK & JUICE

Premium

\$50 PP

SOFT DRINK & JUICE

TAP BEER

HAHN SUPER DRY
TOOHEYS NEW
XXX GOLD
TOOHEYS OLD
DUG OUT LAGER
STONE & WOOD



WINE

JANSZ PREMIUM CUVÉE NV
EMERI PINK MOSCATO
PUPPET MASTER CHARDONNAY
PETAL + STEM SAUVIGNON BLANC
YALUMBA SHIRAZ
ROCKBARE MERLOT

PAY AS YOU GO OPTION AVAILABLE
MENU SUBJECT WITHOUT NOTICE TO
CHANGE DUE TO STOCK AVAILABILITY OR
MENU CHANGE
DRINK RESPONSIBLY

