



## **BBQ** collection

at Perth Racecourse



## Welcome

## to Heritage Portfolio at Perth Racecourse

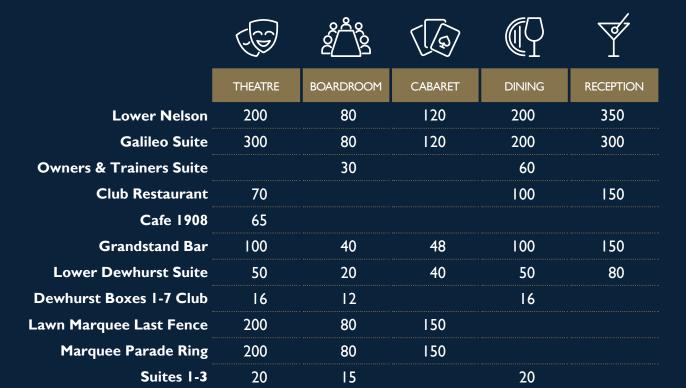
Located within the beautiful grounds of Scone Palace on the outskirts of Perth, Perth Racecourse is an exceptional visitor attraction as well as an exceptional venue for conferences, corporate events, private events and weddings offering a wide range of locations that can cater for delegates and guests ranging from 30 to 300 people.



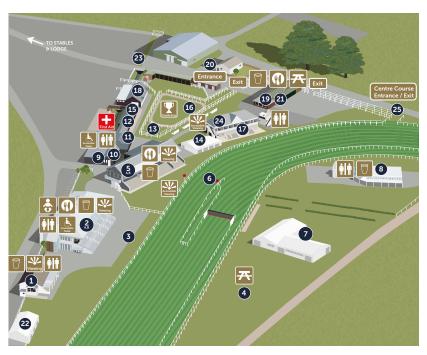
Jonathon Andrews Senior Event Designer

Heritage Portfolio are proud to be Perth Racecourse's catering partner of choice and we will work closely with you to ensure your event is tailored to your exact requirements, and perfectly planned and operated by our on-site team.

### **Locations & Capabilities**



### **Facilities**



#### **PERTH RACECOURSE**

- **FACILITIES MAP** 1. LAST DITCH BAR
- 2. NELSON STAND a. GALILEO RESTAURANT b. WELL HUNG & TENDER, BETTING HALL & BAR
- 3. BETTING RING
- 4.\* CENTRE COURSE & PICNIC AREA
- 5. CLUB STAND a. LONG BAR, PRESES & MANSFIELD BOXES b. THE TAY BISTRO AND CAFÉ 1613
- 6. WINNING POST
- SITE OF CENTRE COURSE MARQUEE
- 8.\* WINNING POST BAR 9. LADIES & GENTS TOILETS
- 10. FIRST AID ROOM

- 11. WEIGHING ROOM 12. RACECOURSE OFFICE
- 13. WINNERS ENCLOSURE
- 14. CLUB LAWN MARQUEE
- 15. PARADE RING SUITES
- 16. PARADE RING
- 17. THE DEWHURST STAND 18. OWNERS & TRAINERS RESTAURANT & BAR
- 19. PADDOCK & CHIPS
- 20. MAIN ENTRANCE & TURNSTILES 21. THE BARN
- 22. LAST FENCE MARQUEE
- 23. BUS & TAXIS
- 24. ONE FOR ARTHUR GIN & FIZZ BAR
- 25. CENTRE COURSE ENTRANCE / EXIT





# Your BBQ Collection

#### **Price**

**50 - 99 Guests** £56.00 +VAT per person

**100 - 199 Guests** £52.00 +VAT per person

**200 - 299 Guests** £51.00 +VAT per person

Over 300 Guests £50.00 +VAT per person

#### **Venue Hire**

BBQ experiences are available within The Barn at Perth Racecourse with a full bar facility, wooden barrels, outdoor seating and access to the grounds

£2,250 plus vat







#### The Grill

#### Please Choose 3 From The Grill

Steak and smoked bacon burger, tallegio, pickled gem lettuce, tomato ketchup, seeded bun

Crisp buttermilk chicken thigh, baby spinach, blue cheese, tarragon mustard, seeded brioche bun

Pork and apricot patty, minted red cabbage slaw, onion brioche bun

Traditional hot dog, beer melted onion, American mustard and cheese curd, chive dust

Bratwurst, beer melted onions and real mustard

Chicken, piquillo pepper and Nduja kebab

Minted lamb slider red chicory, cucumber yogurt dressing and brioche bun

Cajun spiced beetroot and chickpea patty, fennel and carrot slaw, seeded brioche bun

Baked eggplant, halloumi and chickpea cream

Sesame roasted tofu tomatillo salsa

BBQ bean and smoked applewood Quesadilla

Mediterranean vegetable kebab onion seed flat bread and beetroot humous

Add another Grill item for £9.25 +VAT pp

#### Salad Bar

#### Please choose 2 items from Salad Bar

BBQ corn with garlic herb butter

Baby leaf salad with mixed vinaigrette

Beetroot, orange, black quinoa and chilli

Salad of tenderstem broccoli smoked almond and chilli with endive

Pearl barley, feta, roast aubergine, roast butternut squash and spinach salad

Sweet potato, red cabbage and pomegranate salad with lemon emulsion

Add another Salad item for £3.25 +VAT pp

#### **Dessert Station**

Please choose 2 items from Dessert Station

#### I per person from a choice of 2

Mixed berry pavlova, berry gin coulis

White chocolate, blackcurrant and liquorice tart, limoncello custard

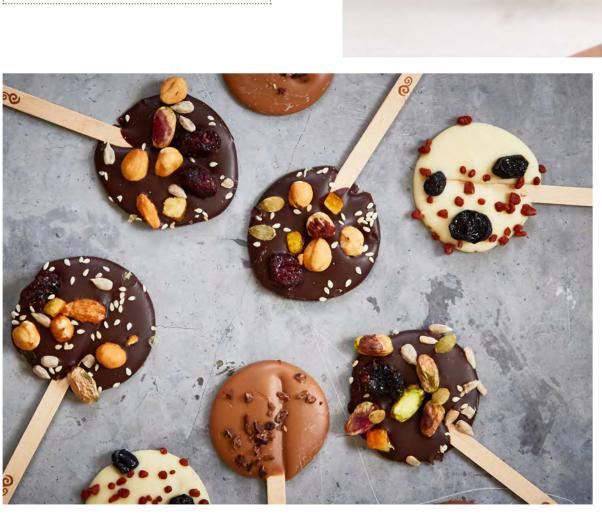
Blueberry and lavender roulade, marzipan ice cream

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Dark chocolate and praline profiteroles, warm chocolate sauce

Coffee and salted caramel mille-feuille

£7.00+VAT per person







Baked rock cod Thai flavours with chilli glaze

BBQ rib of beef potato and chive salad, rocket and pecorino

£18.50 +VAT

£14.50



### What happens next?

Thank you for the opportunity to quote for your event. Once you have had the chance to review this proposal, we would welcome the opportunity to speak with you to discuss your event plans in more detail. Should you have any questions at all, please do contact us.