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**PRICES INCLUSIVE OF SHOW ENTRY, FOOD AND BEVERAGE AND DEDICATED SUITE ATTENDANT  
ACCESS FROM 12PM  
FOOD AND BEVERAGE SERVED FROM 5PM. BEVERAGE PACKAGE 4 HOURS**

15-person suite (weekdays) *\$4,500*

15-person suite (Sundays and public holidays) *\$4,950*

20-person suite (weekdays) *\$5,500*

20-person suite (Sundays and public holidays) *\$6,000*

## GRAND CHAMPION PACKAGE

### 5.00PM

#### SYDNEY ROYAL CHARCUTERIE AND CHEESE BOARD

King Island Dairy Stokes Point Smoked Cheddar, Meredith Dairy Chevre, Sunshine Meats Double Smoked Chilli Chicken Breast, Bertocchi Flat Soppresa Mild Salami, Gibson Grove Manzanilla Olives, Julianne's Kitchen Chicken and Green Peppercorn Pate, onion relish, Newman's Horseradish with Brasserie Bread, Rio Vista Olives Gigi Extra Virgin olive oil and Kurrajong Kitchen Lavosh

### 5.30PM

Crisp pork and cabbage spring rolls with sake plum sauce **GF**

Pan-fried coconut king prawn with green chili, lime, and coriander **GF**

Smoked beetroot, mandarin oil, Meredith Dairy goats cheese, flamed mirin, avocado and yuzu **V**

### 6.00PM

Spiced lamb skewer with apple, cumin and coriander raita with turmeric oil **GF**

Salt and pepper squid with crunchy chips, lime and black pepper aioli

Andrews Meats Tajima wagyu Beef slider with Bega cheddar, Truffle Mayonnaise and zuni pickles

*\*Please refer to terms and conditions*

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## 7.00PM

Pure Gelato cannoli

Dipacci Sydney Road Blend Coffee

Tea Tonic herbal, black and green teas

Hot chocolate

## 8.00PM

Annie's beef brisket mini pies, beef sausage rolls, and spinach + feta cheese pasties with tomato sauce

## 4-HOUR BEVERAGE PACKAGE

- Sparkling wine
  - Bimbadgen Hunter Cuvee NSW
- White Wine
  - Tyrrell's Moore's Creek Semillon Sauvignon Blanc NSW
- Red Wine
  - Wildflower Cabernet Sauvignon WA
- Beer and Cider
  - Great Northern Original
  - 4 Pines New World Pale Ale
  - Pure Blonde Crisp Apple Cider



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