



MELBOURNE GREYHOUNDS RACE NIGHT PACKAGES

2026

DINE, CHEER & PARTY AT THE MEADOWS

FOUR SPACES. TWO CATERING CHOICES. TWO RACE NIGHTS.

Melbourne Greyhounds
Race Night Spaces and Catering Packages are designed to complement and enhance your Race Night experience at Australia's premier greyhound track The Meadows.

They deliver every person on the guest list delicious dishes and beverages in stylish surrounds, and ensure every event matches up to the world-class racing out on the track.

Creating a winning event at the Melbourne Greyhounds is like picking a trifecta – just make three key selections for your race night event, and we'll turn it into a winning evening of fabulous fun and entertainment.

HERE'S WHAT YOU NEED TO CONSIDER

DATE

WHEN WOULD YOU LIKE TO JOIN US?

HOW MANY GUESTS DO YOU HAVE IN MIND?

We race every Wednesday and Saturday Night, with racing commencing approximately 6:30pm.

Telling us your numbers (and if you're celebrating a special occasion) ensures we can fit you in the right space and host you accordingly.

SPACES

WHERE WOULD YOU LIKE YOUR EVENT HOSTED AT THE TRACK?

Our venue offers four Race Night entertainment spaces to choose from.

THE DECK

**TEMLEE MAIN DINING
TEMLEE EAST DINING
TEMLEE WEST DINING**

Each of these spaces offer a unique Race Night experience and offer great views of the racing action.

CATERING

WHAT STYLE OF FOOD SERVICE WOULD YOU PREFER?

A stand-up Cocktail event, with Roving Canapés and Grazing Boards

or

A seated dining arrangement with your choice of Two-courses or Three-courses

Menu options and pricing available inside.

Once you've considered and made your selections it's time to get in touch with our hospitality team by calling **(03) 9355 5222** or sending an e-mail to **meadows@grv.org.au**

STAND-UP COCKTAIL PACKAGES

\$40

PER GUEST

Roving Canapés

Selection of six Roving Canapés

\$50

PER GUEST

Antipasto Platter
or Dessert Board
+
Roving Canapés

\$60

PER GUEST

Antipasto Platter
+
Roving Canapés
+
Dessert Board

A cocktail style event at The Melbourne Greyhounds is hard to beat. Held in a private dedicated space, where guests are free to roam, graze and sip, whilst taking in all the excitement of world-class metropolitan greyhound racing. Enjoy the finest in Roving Canapés, Antipasto Platters and Desserts in your desired space. You can also add any of our 4-hour beverage packages.

ANTIPASTO PLATTER

Shared Platter placed on the table (1 platter shared between 4 guests)

- House Made Salsa and Guacamole with Freshly Cooked Corn Chips
- Citrus and Garlic Infused Rainbow Olives
- Shaved Prosciutto
- Tiger Prawns Marinated in Smoky Paprika, Olive Oil and Lemon
- Potato, Pea and Mint Croquettes

ROVING CANAPÉS

Choose 6

- **Taco Seasoned Chip Cone** (GF*) with Guacamole, Sour Cream and Salsa
- **Mini Cheese Burger Slider** with a Beef Pattie, Cheese, Mustard, Tomato Sauce and Pickles
- **Bao Bun** served with either **Peking Duck or Pork Belly**, finished with Cucumber, Coriander and a Sticky Asian Sauce
- **Hand Made Sausage Roll** served with Tomato Relish
- **Salt and Pepper Squid** served with Lime Aioli
- **Petite Pies** served with Tomato Relish
Choose your flavour: Angus Beef / Beef and Red Wine / Butter Chicken / Chicken and Mushroom / Lamb and Rosemary / Cauliflower and Leek
- **Pumpkin & Fetta Arancini** (v) with Herb Aioli
- **Mac & Cheese Arancini** (v) with Herb Aioli
- **Mushroom & Leek Arancini** (v) with Truffle Mayo
- **Bruschetta** (v) with Fresh Tomato, Spanish Onion, Olive Oil, Shaved Parmesan and Balsamic Glaze
- **Caprese Skewer** (v, GF) with Baby Bocconcini, Cherry Tomato and Basil, finished with an Olive Oil and Pesto Drizzle
- **Pastizzi** (v) with Spinach and Ricotta
- **Smoked Salmon and Avocado Pintxos**
- **Lamb and Fetta Mini Hot Dog**
- **Assorted Sushi Rolls**

Add additional canapés for \$5 per canapé per guest

DESSERTS

Choose one (1 board shared between 4 Guests)

- **Sweet Share Board** – Chocolate and Strawberry Cake, Sticky Date and Fig Bites, Assorted Profiteroles, and Watermelon and Passionfruit Shot
- **Cheese Share Board** – Local and Imported Cheeses, Quince Paste, Assorted Nuts, Seasonal Fruits and Crackers

SUBSTANTIAL CANAPÉS

Got a large appetite? Add any of these canapé dishes to your menu for \$8 per canapé per guest

- **Katsu Crispy Chicken** with Sticky Rice and Tonkatsu Sauce
- **Tempura Prawns** (GF*) with Slaw, Bamboo Shoots, Bean Sprouts and Pickled Ginger
- **Massaman Pork Bites Curry** (GF*)
Crunchy Potato and Pork Bites tossed in a Massaman Curry, finished with Salted Peanuts and Crispy Shallots
- **Crispy Pork Belly Salad** (GF*) with an Asian Inspired Salad, finished with a Hoisin, Soy and Chilli Glaze
- **Thai Beef Salad** (GF*) with Thinly Sliced Beef, Pickled Daikon, Salt and Sugar Cured Cucumber, Capsicum, Red Onion, Fresh Chilli, Coriander and Mint
- **Smoked Chicken Caesar Salad** (GF*) with Garlic Croutons, Crispy Prosciutto, Shaved Parmesan and a Seeded Mustard Mayo
- **Crispy Flathead Bites** with Sea Salted Fat Cut Chips, Tartare and Lemon

ADD A BEVERAGE PACKAGE PER GUEST

\$80

Basic Spirits, Beer, Wine, Cider & Non-alcoholic Beverages

\$55

Beer, Wine, Cider & Non-alcoholic Beverages

\$10

Non-alcoholic Beverages + Coffee & Tea

4-hours of beverages, served from a designated bar area. Bar tab or pay as you go options available too.

SEATED DINING PACKAGES

\$50

PER GUEST

Two-course Dinner

Entree & Main or Main & Dessert

\$60

PER GUEST

Three-course Dinner

Entree, Main & Dessert

A beautifully prepared and served dinner is hard to go past. The Melbourne Greyhounds can deliver the perfect night of food and entertainment, right down to the last bite (and race)! Choose from two or three courses, with or without a beverage package, to create a night every guest will fondly remember and will be looking to repeat again.

ENTREE

Shared Platter placed on the table (1 between 4 guests)

- House Made Salsa and Guacamole matched with Freshly Cooked Corn Chips
- Shaved Prosciutto • Citrus and Garlic Infused Rainbow Olives • Potato, Pea and Mint Croquettes
- Tiger Prawns Marinated in Smoky Paprika, Olive Oil and Lemon

MAINS

Alternate placement of two of the following choices

Crispy Pork Belly (GF)
Served with Duck Fat Roasted Potatoes and Seasonal Greens, finished with a Red Wine Jus

Barramundi Fillet (GF)
Served with an Asian Inspired Slaw, and finished with a Coriander, Ginger and Lime Dressing

Oven Roasted Chicken Breast (GF)
Stuffed with Semi-dried Tomato and Italian Herbs, served with Crispy Kipfler Potatoes, Wilted Spinach, finished with Creamy Pesto Sauce and Crispy Leeks

Lamb Rack (GF)
Served with Sweet Potato and Buttered Broccolini, finished with a Roasted Garlic Red Wine Jus and Crispy Shallots
Add \$5 per guest

Eye Fillet (GF)
Served medium-rare with a Peppered Potato Puck and Buttered Snow Peas, finished with a Creamy Peppercorn Sauce
Add \$5 per guest

DESSERTS

Choose one (1 board shared between 4 guests)

Sweet Share Board
Chocolate and Strawberry Cake, Sticky Date and Fig Bites, Assorted Profiteroles and Watermelon and Passionfruit Shot

Cheese Share Board
Local and Imported Cheeses, Quince Paste, Assorted Nuts, Seasonal Fruits and Crackers

ADD A BEVERAGE PACKAGE PER GUEST

\$80 Basic Spirits, Beer, Wine Cider & Non-alcoholic Beverages

\$55 Beer, Wine, Cider & Non-alcoholic Beverages

\$10 Non-alcoholic Beverages + Coffee & Tea

4-hours of beverages, served from a designated bar area. Bar tabs or pay as you go option available.

BONUS BOOKING INCLUSIONS

In addition to a great night out every celebration booking offers you a **Race Name** on the night, **Racebook, Melbourne Greyhounds Stubby Holder** for each guest, **Entertainment Space** and includes **track entry** and onsite **parking**.

FOUR FABULOUS ENTERTAINMENT SPACES

Ask yourself the question – where would you like to take in this unique night of entertainment and be waited on? If you enjoy the comfort of being indoors, any of our three **Temlee Dining** spaces will suit. If you're seeking a mix of chic indoor and outdoor entertaining, then head for **The Deck**. The Deck offers the full trackside experience, complemented with the comfort of a private undercover area and bar.

THE DECK

It's the space everyone wants to be in when they arrive at The Meadows for the first time!

Comprising of an elegant indoor space, with a private bar, multiple audio-visual screens and bi-fold doors that open out onto a wide timber boarded deck area.

It's perfect for our Stand-up Cocktail Packages. Located in front of the 525m start boxes, it offers an electric atmosphere and fantastic vantage point as the chasers zip by.



TEMLEE MAIN, EAST & WEST

Our magnificent level one Temlee Dining Room offers three fabulous entertaining spaces - Main, East & West. All are extremely versatile and perfectly suited to our Seated Dining Packages, with East and West also suited to cocktail style events.

All three spaces have floor to ceiling windows and sweeping views of the track and the Melbourne city skyline. They are the perfect vantage point to take in the nights racing, whilst being entertained and hosted in stylish surrounds.





The Meadows is also available for event and conference hire, outside the scheduled racing calendar. Please contact us if you'd like more information and assistance with packages and planning.

MELBOURNE GREYHOUNDS

- THE MEADOWS -

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melbournegreyhounds.org.au

Race Night Packages may be subject to minimum bookings numbers. This will be advised when making an enquiry. Availability of these packages may also be date restricted.
(GF) Gluten Free. (V) Vegetarian. (GF)* denotes the meal may be cooked in a fryer that has cooked food which contains gluten.