

LARAPINTAEQUESTRIAN.COM.AU



2022 AUSTRALIAN OPEN TEAM REGISTRATIONS OPEN SOON

Early enquiries are welcome to EMAIL info@larapintaequestrian.com.au PHONE Nick Kyte 0401 932 054

EVENT OVERVIEW

The Australian Open Finals return to Larapinta Polo and Equestrian Centre on Sunday 11 September 2022.

APF members are invited to view and book hospitality prior to the event going on sale to the public.

TEAMS PLAYING IN THE 2022 AUSTRALIAN OPEN FINALS

- Once your team registration has been processed, you will receive a unique code to book General Admission tickets for players and staff free of charge
- All polo players (in playing uniform) taking part in the finals on Sunday 11 September are
 welcome and encouraged to access the Chandon Garden Party Marquee on the day (food and
 beverages available for purchase)

DRAFT PROGRAM TIMES

TIME	PROGRAM FEATURES		
9.00 am	Gates Open to public (polo underway)		
10.30 am	Car Boot Picnic bookings arrive and in position		
11.30 am	Marquee Hospitality Commences		
12.00 pm	Children's Dash		
2.15 pm	The Main Dash (for men and women)		
2.30 pm	Stomping of the divots (best dressed guests judged on field, during this much loved feature)		
2.45 pm	 The Official Welcome to The Australian Open Final National Anthem Presentation of finalists Australian Open Final commences 		
4.00 pm	Entertainment at conclusion of the Australian Open Final		
4.30 pm	OFFICIAL PRESENTATIONS		
	Corporate Marquee hospitality concludes		
	Chandon Garden Party Marquee opens to all guests		
5.00 – 7.00 pm	On site after party with live entertainment		
7.00 pm	Event Concludes		



LOCATION OF HOSPITALITY

This venue overview shows the location of the various hospitality offerings. This is not to scale and will be adjusted to suit final bookings.

All bookings will be allocated from the centre of the field (rewarding early bookings with the most sought after positions).

Elevated position

Elevated position overlooking field Includes VIP Marquee

FOOD TRUCKS

POLO FIELD 1

CAR BOOT PICNIC Flat side of field

Stretching over 20 hectares of beautifully rehabilitated landscape, Larapinta Equestrian is a world class equine oasis, attracting the best polo players from across Australia and New Zealand.

MARQUEE PACKAGES

When it comes to securing your marquee, our experienced team are here to assist you.

A private marquee at the polo provides a unique platform to showcase your brand and entertain clients.

We welcome a phone call to discuss which package best suits your needs.



LARGE MARQUEE - FROM \$300 pp

Minimum Numbers for large marquees: 60 Guests
From \$300 per person, your private large marquee includes:

- o A fully staffed **cocktail lunch menu** with feature grazing table
- A private bar, premium glassware and full service of your standard beverage package (five hours of service)
- Admission to the event for all guests
- Private marquee with courtyard and furniture (70% seating for guest numbers)
- o Audio (speakers) feed of the game, with commentary and entertainment
- o Individual marquee entrance sign featuring your name or brand
- Event Programs (one per table)

SMALL PICNIC MARQUEE - \$250 pp

A set package for up to 30 guests, multiple picnic marquees can also be joined together to create a larger, casual event experience.

Each marquee is \$7,500 (\$250 per person). These marquees are not permanently staffed, however your catering will be delivered to you throughout the day and includes:

- o Gourmet Picnic delivered to your marquee
- Chilled beverages delivered to your marquee
- o Admission to the event for all guests
- o Private marquee with courtyard and picnic furniture
- o Audio (speakers) feed of the game and commentary
- o Individual marquee entrance sign featuring your name or brand
- o Event Programs (one per table)

Menu and booking form included on following pages



GROUP BOOKINGS

CAR BOOT PICNICS - \$100 per space

** TO SECURE YOUR APF & QPA PRESALE CAR BOOT PICNIC ** To secure your presale Car Boot Picnic please email info@larapintaequestrian.com.au

Pull up in your your reserved Car Boot Picnic Space along the edge of the field (flat side only). Bring your own lunch, visit the food trucks or order a delicious picnic to collect on the day.

- Spaces are 4m wide (field frontage) 6m deep, allowing space for seating or a small pop up marquee in front and your vehicle behind
- o GA tickets are required for all guests (can be purchased at any time online)
- One vehicle is permitted per space additional parking is available at the event in the public car park.

Maximum of 10 guests per car boot space (please book multiple car boot spaces for larger groups and note if multiple bookings are to be adjoining)

Car boots allocated at time of booking (number 1-50).

Once booked you will receive a confirmation email with your car boot space and the ability to add catering and furniture.

SENTIO VIP MARQUEE - \$395 pp

The SENTIO Marquee has been designed for small corporate groups to enjoy a beautifully appointed marquee at the polo. Boasting a premium food and beverage package with flowing French Champagne, spirits and freshly shucked oysters.

INDIVIDUAL TICKETS

\$395pp + booking fee (\$417.81) via online Eventbrite booking platform

GROUP BOOKINGS

Six or more guests can make a group booking and receive a reserved table and business logo on marquee welcome sign by email joanne@vip4u.com.au (tickets of six or more will be invoiced).

To discuss which marquee or package best suits your needs Contact Joanne Fricker M: 0429 882 238 E: joanne@vip4u.com.au



LARGE MARQUEE MENU SELECTION (FOOD)

OPTION A COCKTAIL (\$72 per person)

ON ARRIVAL

- Chef's selection of 3 premium cheeses, Cured meats, Marinated vegetables,
 WD famous house roasted nuts, Seasonal fruits & dried figs,
- Served with:- assorted breads, crackers, quince paste, lavosh, muscatels

CANAPÉS

- Prawn tostada, avocado puree, melon salsa (gf/df)
- Balinese charcoal chicken satay skewer, peanut sauce (gf/df)
- Lamb shoulder arancini, tomato sugo, mint glaze (gf)

SUBSTANTIAL ITEMS

- Cancun fish taco, corn salsa & pineapple caramel (df)
- Korean spiced pork belly, baby gem cup, apple kimchi, sambal (gf/df)
- Substantial Afternoon Soaker 15hr slow cooked house smoked brisket over iron bark, soft roll, chipotle slaw, house pickles

SWEET BITES

- Caramelised chocolate tart, hemp seed brittle (gf)
- Pavlova bite, passionfruit & mandarin (df/gf)

OPTION B GRAZING (\$76 per person)

ON ARRIVAL

- Chef's selection of 3 premium cheeses, Cured meats, Marinated vegetables, WD famous house roasted nuts, Seasonal fruits & dried figs,
- Served with:- assorted breads, crackers, quince paste, lavosh, muscatels

COLD BUFFETT

- Applewood smoked chicken, chimichurri salsa, fennel, radicchio, citrus vinaigrette (gf/df)
- · Chat potato salad, crispy pancetta, dijon mustard mayo, fresh parsley (gf)
- Salad Green leaf, heirloom tomato, fine herbs, pickled cucumber, white balsamic
- dressing (vg/gf/df)
- Delicate beetroot cured Tasmanian salmon
- Lamb kofta & tabouli (gf/df) with BBQ carrot & frikka salad with citrus vinaigrette
- Bread Rolls & Butters

SWEETS BITES

- Caramelised chocolate tart, hemp seed brittle (gf)
- Pavlova bite, passionfruit & mandarin (df/gf)



SMALL PICNIC MARQUEE MENU (FOOD)

SMALL PICNIC MARQUEE

This picnic menu is included in your small picnic marquee package.

The picnic and cutlery will be delivered to your marquee and collected after a three-hour period (for food safety):

- Cheese Board, with 3 premium cheeses, roasted nuts, selection with quince, dried and fresh fruits & Charcoal wafers
- Petite rolls with premium fillings (2pp)
- Sushi & Rice Paper Rolls
- Mini Teriyaki Chicken Poke Bowl -brown rice, sesame vegetable salad, sprouts, edamame (gf)
- Sweet Item Caramelised chocolate tart, hemp seed brittle (gf)



UPGRADE YOUR PICNIC

If you would like to upgrade your picnic to a premium menu, this menu is available for an additional \$600 (taking the Small Picnic Marquee package to \$8,100).

Arrival Cheese Board, with 3 premium cheeses, roasted nuts, selection with quince, dried and fresh fruits & Charcoal wafers

Cold Buffett

- Applewood smoked chicken, chimichurri salsa, fennel, radicchio, citrus vinaigrette (gf/df)
- Chat potato salad, crispy pancetta, dijon mustard mayo, fresh parsley (gf)
- Salad Green leaf, heirloom tomato, fine herbs, pickled cucumber, white balsamic
- dressing (vg/gf/df)
- Lamb kofta & tabouli (gf/df) with BBQ carrot & frikka salad with citrus vinaigrette
- Bread Rolls & Butters

Sweet

• Caramelised chocolate tart, hemp seed brittle (gf)



ADD TO YOUR MENU

These optional extras can be added to compliment your menu selection.

Signature Beef Tomahawk GF/DF

Grilled onsite, Tray served with condiments – Horse radish, Mustards, Chimmi Churi & Garlic Butter

\$7.00 per person (min 60 guests)

Freshly Peeled Mooloolaba Prawns

Served with saffron aioli and lemon \$40/kg (min 5kg)

Oyster Bar

Freshly shucked oysters on ice (2pp) served with: lemon, lime, caper tomato salsa, pink ginger, shallot raspberry vinegar

\$16.00 per person (min 60 guests)

MARQUEE MENU SELECTION (BEVERAGES)

OPTION A STANDARD (\$73 per person)

Includes a selection of

- 1 sparkling
- 1 white wine
- 1 red wine
- Two beers
- 1 cider
- Selection of soft drinks and water

ALL PACKAGES INCLUDE

- Five hours service 11.30 am to 4.30 pm
- Staff to serve guests
- Premium glassware, barware and ice

The full beverage list will be provided to all corporate bookings.



OPTION B PREMIUM (\$98.50 per person)

Includes a selection of

- 1 sparkling or prosecco.
- 2 white wine
- 2 red wine
- 2 beers
- 1 cider
- Selection of soft drinks

ADD French Champagne (Veuve Cliquot) to your package for \$30 per person



AUSTRALIAN OPEN 2022 MARQUEE BOOKING FORM

COMPANY/ORGANISATION DETAILS Legal Name / Entity to be invoiced Company ABN/ ACN		
BILLING ADDRESS		
COMPANY EMAIL ADDRESS		
COMPANY PHONE NUMBER		
EVENT HOST CONTACT Name Mobile		
MARQUEE BOOKING DETAILS Marquee size/s Menu Selection Optional Extras		
DIETARY REQUIREMENTS		
NUMBER OF GUESTS		NOTES FOR EVENT ORGANISERS
This can be updated until event closes		NOTES FOR EVENT ORGANISERS
TOTAL COST	\$	
To secure your booking please return this page to Australian Open Polo Joanne Fricker via email joanne@vip4u.com.au		



TAKE CENTRE STAGE FEATURE YOUR BUSINESS AT THE EVENT

The Australian Open is the preeminent polo tournament in Australia, renowned for being a unique and exceptionally engaging business event.

There are strictly limited category exclusive opportunities to partner with the 2022 Australian Open.

To discuss how a partnership can be deigned to meet your unique business objectives, please contact Joanne (details below right).

2021 EVENT PARTNERSHIP STRUCTURE

NAMING RIGHTS (under offer)

Proudly hosted by Larapinta Polo & Equestrian

GOLD SPONSORS

The Courier Mail Children's Fund
OFFICIAL CHARITY PARTNER

Category Exclusive - includes naming rights to a final on the main field

SILVER SPONSORS

Naming rights to an event feature

EVENT PARTNERS

THE FINE PRINT

We look forward to welcoming you to the 2022 Australian Open.

We will always work with our clients to deliver an exceptional day out for you and your guests.

As event details are finalised, they will be published on the event page, on the <u>Larapinta</u> Polo and Equestrian website page.

Please review these terms and conditions and contact us with any questions.

- · All prices listed are GST inclusive and are subject to change if required, without notice
- The event will practice and enforce responsible service of alcohol (this event does not permit alcohol to be brought onto the grounds)
- Should you cancel after Monday 22 August, all food costs will be charged accordingly.
 Cancellations from Monday 5 September will incur full event costs (except in the unlikely event where the event itself is cancelled)
- Event Management will follow all Health and Safety regulations as recommended by the Queensland Government which incudes COVID Safe Practices

The 2022 Australian Open is owned and operated by Larapinta Polo and Equestrian Club Inc.

Once your booking has been approved, you will receive an invoice from Larapinta Polo and Equestrian Club Inc. for 10% of your estimated cost to secure your booking. Final numbers and menu selections are required by Monday 22 August, at which time you will be invoiced for the balance of your event and your tickets will be issued

EVENT CONTACT

Joanne Fricker (Event Director)

MOBILE 0429 882 238

EMAIL joanne@vip4u.com.au