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7 APRIL - 10 APRIL
2022

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FORMULA 1®
HEINEKEN® AUSTRALIAN
GRAND PRIX

BRABHAM
HOSPITALITY
CATERING BUFFET

ATLANTIC GROUP®



BURNING RUBBER. CHILLED CHAMPAGNE. FOOD TO FUEL FESTIVITIES.

Atlantic Group® is excited for the return of the Formula 1® Heineken® Australian Grand Prix.

We have been igniting tastebuds at this phenomenal event since 2014 and it has been a thrilling ride for myself and my team. This year we are ready to create something truly unique - a culinary experience not to be missed!

Work with our team to craft your perfect day. Each menu has been thoughtfully designed with the finest local Victorian produce from suppliers located far and wide. Our team will be on hand to make your experience exceptional – no request is too big or small.

Enjoy the [A] Team hospitality and I look forward to seeing you around the track.



Hatem Saleh
CEO
Atlantic Group®

MENUS

OVERVIEW

Our philosophy is all about innovation, individuality and fierce flavour.

We promise to deliver the most memorable and tantalising menus to ensure your race day experience goes the distance.

In conjunction with our menus, we have an expansive range of food station upgrades available. Guests will be treated to a sensory overload as talented chefs bring your food experience to life.

All service times will be pending final race schedule released by the Australian Grand Prix Corporation.

Atlantic Group® is proudly serving Baker Bleu bread.

DIETARY REQUIREMENTS

We understand each guest has different requirements and every endeavour is made to accommodate special meal requests. Whether the request is for organic, low GI, kosher, halal, pescatarian, vegan, vegetarian, gluten or fructose friendly – we will always create something delicious.

Please be advised Atlantic Group® cannot completely guarantee allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

Dietary Friendly Codes: DF Dairy Free | GF Gluten Free | NF Nut Free | V Vegetarian



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BUFFET MENU

START YOUR ENGINE

canapé | served roaming

Atlantic Group® white wine poached chicken ribbon sandwich

Egg and mixed herb mayonnaise ribbon sandwich NF

Double smoked Yarra Valley bacon and creamed egg, melted Emmental cheese roll NF

THE MAIN RACE

buffet | served from the station

COLD

Garlic and onion marinated pulled lamb shoulder, green bean and freekeh salad GF

Berber spiced couscous, pumpkin, capsicum, sultana salad DF, V

HOT

Pork belly, roasted parsnips, sour cherries GF, NF

Roast chicken supreme, bread and sage stuffing, wilted spinach, dill crema, kale NF

Vine tomato and Spanish onion tart, crumbled feta, balsamic syrup NF, V

TO ACCOMPANY

Kumara potatoes, roasted pine nuts and grilled capsicum salad DF, GF

Served with hand crafted artisan bread rolls and St David's Dairy butter

THE SWEET BACKMARKER

sweet canapé | served from the station or roaming

Dulce de leche bomboloni V, NF

Red velvet lamington, lemon cheesecake frosting V, NF

VICTORIAN CHEESE SPREAD

cheese & accompaniments | platters served to station

A selection of plattered artisan Victorian cheese served with crusty sourdough, assorted lavosh, water crackers, orange blossom brandy stewed fruit and quince paste.

THE CHEQUERED FLAG

soak | served roaming

Beef and burgundy pie, Guinness ketchup, merlot salt NF

Salt and pepper calamari, shoestring fries, lime aioli NF

MENU DISCLAIMER: Please note, our menus have been carefully considered and created to support pandemic affected regions and suppliers where possible. As a result, menu items are subject to change based on availability and supply chain limitations.

BUFFET MENU

START YOUR ENGINE

canapé | served roaming

Atlantic Group® white wine poached chicken ribbon sandwich

Egg and mixed herb mayonnaise ribbon sandwich NF

Sumac spiced pumpkin filo cigar, cumin, yoghurt V

THE MAIN RACE

buffet | served from the station

COLD

Thai beef and rice noodles, crisp vegetables, sesame dressing DF, NF, GF

Edamame, freekeh, fresh kale, French puy lentil salad DF, NF

HOT

Sticky braised beef short rib, red coconut curry, green mango and paw paw pickle DF, GF

Miso roasted snapper fillet, Asian greens, chili and carrot slaw GF, DF, NF

Goat cheese and chive ravioli, mushroom cream, porcini soil NF, V

TO ACCOMPANY

Black rice with roasted coconut, cranberry, shallots, pumpkin seeds GF, DF, NF

Served with hand crafted artisan bread rolls and St David's Dairy butter

FRIDAY AND SUNDAY

THE SWEET BACKMARKER

sweet canapé | served from the station or roaming

Petit choux with chocolate crème and pistachio V

Malteser chocolate tart, milo crumble V, NF

VICTORIAN CHEESE SPREAD

cheese & accompaniments | platters served to station

A selection of plattered artisan Victorian cheese served with crusty sourdough, assorted lavosh, water crackers, orange blossom brandy stewed fruit and quince paste.

THE CHEQUERED FLAG

soak | served roaming

Mac & cheese croquette, truffle aioli NF, V

Wagyu beef brioche burger, cabbage slaw, cheddar, smoky tomato chipotle NF

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BEVERAGE OVERVIEW

Our beverage package showcases a selection from the Australian Grand Prix Corporation's preferred suppliers.

STARTER PACKAGE

SPARKLING

Jacob's Creek Trilogy Sparkling

WHITE WINE

Stoneleigh Chardonnay
Jacob's Creek Suncraft Sauvignon Blanc

RED WINE

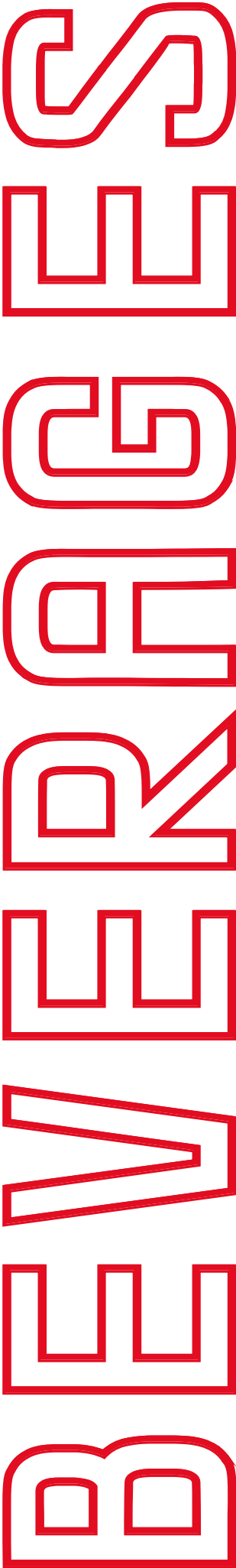
Jacob's Creek Barossa Signature Shiraz
Jacob's Creek Cabernet Sauvignon

BEER

Heineken Lager
Heineken 3
Heineken 0.0

SOFT BEVERAGES

Acqua Panna Still Mineral Water
San Pellegrino Sparkling Mineral Water
Assorted Soft Drinks
Red Bull® Energy Drink







**ST. ALI
COFFEE**

ATLANTIC GROUP®

Head Office

+61 3 8623 9600

info@atlanticgroup.com.au

atlanticgroup.com.au