

G

7 APRIL - 10 APRIL
2022

R P

A R

N I

D X

FORMULA 1®
HEINEKEN® AUSTRALIAN
GRAND PRIX

PADDOCK CLUB
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®

ME
NU

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



AND ANY DAY DO S R U H T S

BUFFET MENU

ON ARRIVAL

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

FOOD STATION

melbourne coffee scene

Sweet and savoury Melbourne café favourites to complement your go-to morning brew!

Cappuccino donut, coffee chocolate crumb V

Smashed avocado and feta, mama's homemade falafel GF, V

Smoked bacon, tomato, egg tart NF

Mini eclair, dill & cream cheese, Huon smoked salmon NF

MAIN SPREAD BUFFET

served from the station

COLD

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

Chicken basil penne with lemon mayonnaise NF, DF

HOT

Otway slow cooked pork belly, coriander and chilli slaw, crispy shallots NF, DF

Harissa spiced roast chicken, smashed pumpkin, lemon yoghurt NF, GF

Zucchini, asparagus & gruyere tart, shanklish and snow pea tendrils NF

TO ACCOMPANY

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

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

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

PALATE CLEANSER

palate refresher | served roaming

SWEETS

sweet canapés | served from the station or roaming

Petit passion fruit tart, mango mousse NF, V

Dulce de leche custard bomboloni V, NF

Red velvet lamington, lemon cheesecake frosting V, NF

VICTORIAN CHEESE STATION

cheese, cured meats & accompaniments | served to station

A selection of artisan Victorian cheese wheels and locally cured meats, served with crusty sourdough, mini baguettes, water crackers, orange brandy stewed fruit and quince paste.

AFTERNOON BITES

soak | served roaming

Pork and fennel sausage roll, spiced apple and raisin chutney DF, NF

TO FINISH

soak | served roaming

Salt and pepper calamari, rosemary salt, green olive tapenade DF, GF

Korean mandu dumpling, gochugaru dipping sauce, spring onion DF, V

Chicken, leek & tarragon pie, mustard aioli, baby cress NF*

**Saturday Only*

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

ON ARRIVAL

canapé | served roaming

Banana bread, caramelised peach,
honey infused mascarpone NF, V

Atlantic Group® white wine poached chicken ribbon
sandwich

Egg and mixed herb mayonnaise ribbon sandwich NF

FOOD STATION

melbourne coffee scene

Sweet and savoury Melbourne café favourites to
complement your go-to morning brew!

Cappuccino donut, coffee chocolate crumb V

Smashed avocado and feta, mama's homemade falafel
GF, V

Smoked bacon, tomato, egg tart NF

Mini eclair, dill & cream cheese, Huon smoked salmon
NF

MAIN SPREAD BUFFET

served from the station

COLD

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

Roasted pumpkin, celery,
chickpeas and shallot salad DF, GF, NF

HOT

Texas BBQ glazed beef brisket,
pumpkin gratin, jalapeno jus GF, NF

Sicilian snapper, fennel & capers remoulade,
smoked almond DF,NF

Jerusalem artichoke and ricotta tortellini,
roasted cherry tomato sugo NF, V

TO ACCOMPANY

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

Baby potato and basil salad GF, NF, DF

Crispy iceberg lettuce, green peas, dill, blue cheese
dressing NF, GF*

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

FRIDAY AND SUNDAY

PALATE CLEANSER

palate refresher | served roaming

SWEETS

sweet canapés | served from the station or roaming

Petit choux with chocolate crème and pistachio V

Malteser chocolate tart, milo crumble V, NF

Fairy bread macaron V, GF

VICTORIAN CHEESE STATION

cheese, cured meats & accompaniments |
served to station

A selection of artisan Victorian cheese wheels and
locally cured meats, served with crusty sourdough,
mini baguettes, water crackers, orange brandy stewed
fruit and quince paste.

AFTERNOON BITES

soak | served roaming

Mac & cheese croquette, truffle aioli NF, V

Popcorn falafel, creamy avocado, Aleppo flakes DF, GF**

TO FINISH

soak | served roaming

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

Crispy fried King George fillet, beer battered chips &
tartare sauce NF, DF

* Sunday Only

** Friday Only

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.



BEVERAGE OVERVIEW

Our beverage packages showcase a selection from the Australian Grand Prix Corporation’s preferred suppliers.

BEVERAGE PACKAGE

CHAMPAGNE

Taittinger Cuvee Prestige NV

WHITE WINE

Stoneleigh Rapaura Sauvignon Blanc
St Hugo Chardonnay
St Hugo Riesling

RED WINE

St Hugo GSM
St Hugo Cabernet Sauvignon
Stoneleigh Rapaura Pinot Noir

BEER

Heineken Lager
Heineken 3
Heineken 0.0

SOFT DRINKS

Acqua Panna Still Mineral Water
San Pellegrino Sparkling Mineral Water
Assorted soft drinks
Red Bull® Energy Drink

SPIRITS

Assorted Spirits with Mixers

COFFEE & TEA

Freshly ground St Ali espresso coffee and tea made to order by your personal barista. Includes machine, coffee consumables and labour required to operate from facility opening to closing.





**ST. ALI
COFFEE**

ATLANTIC GROUP®

Head Office

+61 3 8623 9600

info@atlanticgroup.com.au

atlanticgroup.com.au