

ABOUT ATRIUM DINING

Reserve the exclusive Atrium Dining for a premium indoor dining experience within SCTC's Members Enclosure. This elevated position overlooks a world-class Track, provideing unparalleled panoramic views of the Racecourse set amoungst stylish décor. Offering opportunities of AV, entertainment & finest food and service, the elegant Atrium Dining brings everyone together, enjoying themselves through the day or night.

On non-racedays combine with the adjoining Atrium Bar to set the tone for a truly unique and stylish corporate event or private celebration to remember. Simplistic customisations make it exceptionally easy to wow, entertain & delight guests!

FEATURES



Divine Plated Dining



Drinks Packages,
Premium Upgrades
& Bar Tabs



Members Enclosure
Admission
Ticketing &
Reserved Venue



Elevated View of Track & Winning Post



Engage, Impress & Meet Infinite Desires

BOOKINGS VIA SCTC.COM.AU

OR CONTACT EVENTS@SCTC.COM.AU (07) 5491 6788

CAPACITY

Entire Venue Booking

Minimum 50 people

Max. Dining 76 people

Max. Cocktail* 150 people*

Please note: Atrium Dining is set with long tables and is available for Dining on Racedays.

* Atrium Bar & Dining are available combined for nonraceday hire only, including furniture variations upon consultation. Linen included where applicable.

ATRIUM BAR MENU

Available to order à la carte from the Atrium Bar menu

Signature Poached Free Range Chicken Sandwich (ld)	M NM \$15 \$16
Tempura Szechuan Prawns (5) (ld)	\$19 \$20
Arancini (5)	\$13 \$14
Pulled Pork Milk Bun Slider (2) \$13	
Wagyu Meat Ball (6)	\$18 \$19
Steamed Prawn Ha Gao (5) (lg)	\$14 \$15
Beer Battered Chips	\$14 \$15
Sweet Potato Wedges	\$16 \$17
Nutella Filled Mini-French Donuts (5)	\$12 \$13
Steak Sandwich	\$21 \$22
Firecracker Chicken Noodle Salad (lg) (ld)	\$15 \$16
Atrium Grazing Platter (Igo +\$3) (Suit 4 people)	\$45 \$47

(LGO) Low Gluten Option (LD) Low Dairy (LG) Low Gluten (V) Vegetarian

VENUE HIRE

Raceday Hire Member (M) \$15pp

Non-Member (NM) \$25pp

Non-Raceday Hire \$5K Min Spend

DINING | SPRING MENU

Please note that group reservations of 20 people or more will be served on an alternate drop menu.

Main \$45pp M | \$55pp NM* 2 Course \$67pp M | \$77pp NM* 3 Course \$82pp M | \$92pp NM*

Entrée

Pork Belly (lg)

Roasted cauliflower, raisins, rocket, almonds, harissa dressing

or

Basil Chicken (lg)

Charred corn, spinach, Spanish onion, ricotta, vinaigrette

Mains

Eye Fillet Steak (lg)

Pancetta and onion potato pavé, roasted carrots, creamy mushroom sauce

or

Grilled Barramundi (lg) Kaffir lime, kipfler potatoes, broccolini, pumpkin velouté

Dessert

Strawberries and Cream Cheesecake (lg)
Blueberry coulis, pecans

or

Citron Tart (lg)

Lemon curd, lime, raspberry, double cream, toasted coconut

(LG) - Low Gluten

*Includes Racecourse Admission & Members Enclosure
Admission









DRINK OPTIONS

Select your preference of either the Classic Package, Premium Package, Bar Tab or Cash Bar. Enhance your Event experience with G.H. Mumm Champagne and Cocktails available as upgrades

BEVERAGE	CLASSIC PACKAGE	PREMIUM PACKAGE
4 Hours Friday Nights	\$70pp	\$100pp or \$135pp*
5 Hours Sundays	\$85pp	\$115pp or \$150pp*
Cocktails	POA & On Consumption	POA & On Consumption
* Champagne	N/A	* G.H. Mumm GHMUMM Grand Cordon
Sparkling	Dunes & Greene Chard. Pinot-Noir La Maschera Prosecco	Louis Bouillot <u>or</u> Jansz Brut Cuvée
White Wine & Rosé	Opawa Sauvignon Blanc Heggies Cloudline Chardonnay Chaffey Brothers Rosé	Opawa Sauvignon Blanc Barringwood Chardonnay Triennes Rosé
Red Wine	Yalumba Barossa Shiraz	Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir
Tap Beer / Cider	XXXX Gold Stone & Wood Pacific Ale XXXX Ultra Hahn Super Dry 3.5% Hahn Super Dry James Squire Ginger Beer Kirin Heineken	XXXX Gold Stone & Wood Pacific Ale XXXX Ultra Hahn Super Dry 3.5% Hahn Super Dry James Squire Ginger Beer Kirin Heineken
Packaged Beer / Cider	XXXX Zero Hahn Premium Light James Squire Orchard Crush Cider	XXXX Zero Hahn Premium Light James Squire Orchard Crush Cider
Soft Drink	Post Mix, Noosa Water & Mt Franklin Sparkling Water	Post Mix, Noosa Water & Mt Franklin Sparkling Water
Spirits	N/A	Bundaberg Rum Select Vat Ketel One Vodka Tanqueray Gin Johnnie Walker Red Label Bulliet Bourbon

BAR TAB or CASH BAR

Drinks available at bar prices upon consumption.







PLEASE NOTE

Products & pricing are subject to change, availability, booking and catering deadlines.

SCTC can assist with table centrepieces, media walls and other styling elements from as little as \$5.00 per person.

SCTC will specify catering, guest numbers, dietary requirements, printing and ticket deadlines which must be complied with.

If selected, Drinks Packages apply to all guests as per Venue pax minimums.





> sctc.com.au/membership/join-now <</p>

BOOKING T&C'S

> sctc.com.au/terms-conditions <





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