

ATRIUM DINING ELEGANT DINING WITH PANORAMIC VIEWS



Atrium Dining offers a premium indoor experience within SCTC's Members Enclosure. Elevated above the Track, it provides stunning panoramic views and refined décor, perfect for any occasion.

Available for exclusive private hire on racedays or open for individual reservations, this sophisticated space features thoughtful AV capabilities, and exceptional food and service, bringing guests together to celebrate in style.

On non-racedays, pair with the adjoining Atrium Bar for a seamless and stylish corporate event or private celebration, with customisations that wow and delight.

EVENT OPTIONS

Plated Dining Experience Elegant and sophisticated tailored menus. Cocktail-Style Feasts Vibrant and interactive, for occasions to mingle Bountiful Beverage Choices Drinks packages, premium upgrades, and bar tabs.



Save Big on Every Booking – Become an SCTC Member Today! Membership starts at just \$150 per season! Enjoy admission, substantial discounts, and exclusive access.

MENU

Atrium Dining features long tables and is available for dining on racedays. Atrium Bar & Dining can be combined for non-raceday hire, with furniture variations available upon consultation. Please note menus are subject to seasonal changes.

DINING | SUMMER

MINIMUM | 50 GUESTS CAPACITY | 76 GUESTS

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

Pricing includes admission and applies to standard racedays which is is subject to change, as advertised on sctc.com.au and Moshtix.

Group bookings of 20+ are served as an alternate drop.

Entrée

Mediterranean Prawn (lg) burnt mango, cucumber, cauliflower and herb quinoa salad

Pork Belly (lg) whipped ricotta, broccolini, chili, lemon, pineapple jam

Mains

Lamb Rump mozzarella croquette, charred zucchini, mint pea puree, preserved lemon pesto

Chicken Kiev (lg) stuffed with apricot and macadamia nuts, carrot, polenta cake

Dessert

Black Forest Meringue (Ig) poached cherry's, hazelnut mascarpone mousse, dark chocolate

Passionfruit Tart kiwi fruit, mint, watermelon, double cream

BAR

CAPACITY | 150 GUESTS

Atrium Bar not available for exclusive hire on racedays. The bar menu is offered à la carte alongside dining options.

	M NM
Signature Poached Free Range Chicken Sandwich (Id)	\$15 \$16
Tempura Szechuan Prawns (5) (Id)	\$19 \$20
Arancini (5)	\$13 \$14
Pulled Pork Milk Bun Slider (2)	\$13 \$14
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 (Ig) (Id)	\$15 \$16
Atrium Grazing Platter (Igo +\$3) (Suit 4 people)	\$45 \$47

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



READY TO BOOK?

DRINKS LISTS

Choose a Classic or Premium Drinks Package (minimum 50 guests) and apply to all guests. Alternatively, opt for a Bar Tab or Cash Bar (minimum spend: \$1,500). Cocktails available upon request and on consumption.

CLASSIC DRINKS PACKAGE

4 HOURS | \$70PP | FRIDAY NIGHTS 5 HOURS | \$85PP | SUNDAYS

> **SPIRITS & COCKTAILS** Available for purchase

SPARKLING

La Maschera Prosecco Dunes & Greene Chardonnay Pinot Noir

WHITE WINE

Opawa Sauvignon Blanc Heggies Vineyard Cloudline Chardonnay

RED WINE & ROSÉ

Chaffey Bros. Lux Venit Rosé Yalumba Barossa Shiraz

TAP BEER

XXXX Gold Stone & Wood Pacific Ale Hahn Super Dry 3.5% Hahn Super Dry Byron Bay Lemon Squash James Squire Ginger Beer Kirin Heineken

PACKAGED BEER & CIDER Hahn Premium Light James Squire Orchard Crush Cider

NON-ALCOHOLIC Soft Drink, Mt Franklin Sparkling Water, XXXX Zero



\mathcal{A} atrium dining

PREMIUM DRINKS PACKAGE

SELECT SPARKLING OR CHAMPAGNE & DURATION FOR PRICING

SPARKLING OR CHAMPAGNE 4 HOURS / 5 HOURS*

Jansz Tasmania Premium Cuvée \$100PP / \$115PP Louis Bouillot PDV Grand Reserve \$105PP / \$120PP G.H. Mumm Grand Cordon NV \$120PP / \$135PP

WHITE WINE

Vasse Felix Premier Sauvignon Blanc Barringwood Chardonnay

RED WINE & ROSÉ

Triennes Rosé Yalumba Barossa Shiraz Tarrawarra Estate Reserve Pinot Noir

TAP BEER

XXXX Gold Stone & Wood Pacific Ale Hahn Super Dry 3.5% Hahn Super Dry Byron Bay Lemon Squash James Squire Ginger Beer Kirin Heineken

PACKAGED BEER & CIDER Hahn Premium Light James Squire Orchard Crush Cider

SPIRITS

Bundaberg Select Vat Rum Ketel One Vodka Tanqueray Gin Johnnie Walker Red Label Bulliet Bourbon

NON-ALCOHOLIC XXXX Zero, Soft Drink, Mt Franklin Sparkling Water,

READY TO BOOK? HA

Contact us for booking enquiries at (07) 5491 6788 or events@sctc.com.au

BOOKING INFORMATION



RACE MEETING TICKETING

- Racecourse Admission and Venue Access:
 - Raceday Sponsor: \$0 per person
 - Members: \$15 per person
 - Non-Members: \$25 per person
- Ticketing applies to all guests: Members' bookings are charged at the Member price; Non-Members' bookings at the Non-Member price.

FOOD AND BEVERAGE

- Selections are additional and priced separately, as detailed in this guide.
- Dietary needs and options (e.g., LGO) must be confirmed by the final dietary call; same-day requests cannot be guaranteed.

FEATURE RACEDAYS AND SPECIAL SEASONS (E.G., CHRISTMAS)

• Packaged and priced separately as advertised at sctc.com.au.

NON-RACEDAYS

• Require a minimum food and beverage spend of \$5,000, with no venue hire fee.

EVENT REQUIREMENTS

- Guest numbers, food and drink selections, dietary needs, and payment deadlines must be finalised as outlined by SCTC before ticketing is issued.
- Bespoke entertainment and styling are available upon request.
- The Champagne Garden may at times have patrons thorough faring through to The Pavilion.
- Members Enclosure Dress Standards apply.

PRICING NOTICE

• All pricing is subject to change until deposits are received.

BOOKING T&C'S

> sctc.com.au/terms-conditions

WANT TO SAVE ON YOUR EVENT? BECOME AN SCTC MEMBER TODAY!

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