

THE
GLASSHOUSE
PRIVATE DINING

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DISCOVER MORE

Relish the exclusivity of your own intimate setting at The Glasshouse, perfect for creating unforgettable moments while overlooking the racecourse.

With Members Enclosure guest ticketing, you and your guests gain access to premium facilities, ensuring a first-class experience.

Mingle at your private bar, socialise around a long dining table designed for shared moments, and take control of your atmosphere with a customised sound system—ideal for creating the perfect vibe for your event or special occasion.

Sip and socialise with a variety of premium beverages, and indulge in a meticulously curated menu.

CAPACITY & PRICING*

Member	\$185pp
Non-Member	\$195pp
Minimum	20 people
Maximum	24 people

*All pricing is subject to Moshtix Ticketing Fees.

INCLUSIONS

- Racecourse & Members Enclosure Admission
- Exclusive Venue Hire - The Glasshouse Private Dining
- Private Bar and Sound System
- Long Social Dining Table
- 4-Course Seasonal Gourmet Menu
- 4-Hour Premium Beverage Package

(Extensions + customisations available - see next page for Premium Drinks inclusions).

Transfers available via -> [Getting Here](#).

Premium Beverage Package

4 Hours

Champagne



* G.H. Mumm Grand Cordon

Sparkling

Louis Bouillot
or
Jansz Brut Cuvée

White Wine & Rose

Opawa Sauvignon Blanc
Kooyong Clonale Chardonnay
Chaffey Brothers Rosé

Red Wine

Yalumba Barossa Shiraz
Tarrawarra Estate Pinot Noir

Tap Beer

XXXX Gold
Stone & Wood Pacific Ale

Packaged Beer

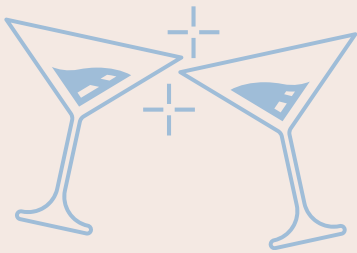
Stone & Wood Green Coast Crisp 3.5%
Byron Bay Lager
Heineken
XXXX Zero

Spirits

Malfi Gin
Bundaberg Rum Original
Smirnoff Vodka
Johnny Walker Red Label
Jim Beam White Label

Soft Drink

Coke
Coke No Sugar
Noosa Water
Mt Franklin Sparkling Water



Menu

ENTRÉE

Natural Oysters (lg)(ld)
Pickled ginger and finger lime caviar
&
Tuna Tartare Toastadita
Lemon gel, capers, cucumbers, crème fraiche

MAINS

Lamb Rump (lg)
Roast beetroot, zucchini, jus
&
Chicken Mignon
Broccolini, sweet potato rosti, garlic butter
sauce

DESSERT

Chocolate Mille-Feuille
Dark chocolate mousse, raspberry, butter
pastry, double cream

LATER ON

Karaage crispy chicken on milk bun slider with
kewpie mayonnaise

LG - Low Gluten | LD - Low Dairy
LGO - Low Gluten Option



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CONTACT US

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