



THE  
GLASSHOUSE

## DISCOVER THE GLASSHOUSE

Welcome to The Glasshouse, SCTC's exclusive venue, designed for unforgettable private events. Located in the prestigious Members Enclosure, it boasts panoramic views of the Track, Winning Post, and Super Screen, offering an extraordinary backdrop for your occasion.

With expansive glass windows, climate control, and a private alfresco balcony, The Glasshouse provides an exceptional setting for elegant cocktail events or intimate fine dining. Enhance your occasion further with options for live music and bespoke installations, creating a truly unforgettable experience.

## EVENT OPTIONS

The Glasshouse offers an exceptional experience for every guest. Choose the ideal format for your event:

### Cocktail Event

Ideal for 30-50 guests, featuring a curated Classic or Premium Cocktail Menu, paired with a drinks package or bar tab.

### Exclusive Private Dining

Host an intimate gathering for 20-24 guests, with a 4-course seasonal gourmet menu and premium drinks.

# Cocktail Events



Host a sophisticated cocktail event at The Glasshouse, perfect for social gatherings, corporate networking, or unforgettable celebrations. Select between the Classic Cocktail Menu or Premium Cocktail Menu, and pair it with your choice of a drinks package or bar tab.

## Capacity

30-50 guests

**Pricing: Includes Racecourse admission, Members Enclosure access, and venue hire.**

Members: \$15 per person

Non-Members: \$25 per person

## CLASSIC COCKTAIL MENU \$57PP

### To Start

- Signature poached free-range chicken with chive aioli sandwiches (LGO)
- Roasted beetroot and goat's cheese tartlets with balsamic glaze (V)
- Blue swimmer crab with lime crème fraiche and dill on sourdough croute (LGO)
- Jumbo prawns in spring roll pastry with nam jim dressing

### Mid Race

- Hickory BBQ pulled pork involtini
- Slow-braised lamb shoulder with lemon, oregano, and garlic in a ciabatta roll with lettuce, tomato, and cucumber yoghurt (LGO)
- Slow-roasted beef brisket on Vietnamese noodle salad

### Soakers & Sweets

- Chunky beef pie with smoky tomato relish
- Nutella-filled French donuts (V)

## PREMIUM COCKTAIL MENU \$78PP

### To Start

- Signature poached free-range chicken with chive aioli sandwiches
- Roasted beetroot and goat's cheese tartlets with balsamic glaze (V)
- Peking duck pancakes (LGO)
- Blue swimmer crab with lime crème fraiche and dill on sourdough croute (LGO)
- Lobster Thermidor croquette
- Mushroom, truffle, and parmigiano arancini (V)
- Spring roll jumbo prawns,

### Mid Race

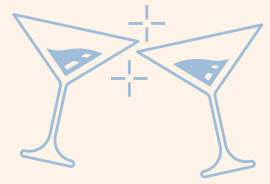
- Hickory BBQ pulled pork involtini
- Garlic lamb cutlets with tzatziki (LG)
- Slow-roasted beef brisket on Vietnamese noodle salad
- Crispy fried chicken, kimchi salad and pickled radish

### Soakers & Sweets

- Chunky beef pie with smoky tomato relish
- Angus beef sliders (LGO)
- Nutella-filled French donuts (V)



# Beverages



Choose the perfect drinks package to suit your Cocktail Event:

- Classic Drinks Package: \$65pp (4 hours) | \$75pp (5 hours)
- Premium Drinks Package\*: \$95pp (4 hours) | \$105pp (5 hours)
- \*G.H. Mumm Grand Cordon Upgrade with Premium Package: + \$35pp
- Cocktails available upon request and on consumption.

Alternatively, opt for a Bar Tab or Cash Bar (minimum spend: \$1,500).

## Classic Drinks

### Sparkling (Select 1)

Dunes & Greene Chardonnay Pinot Noir or  
Dunes & Greene Moscato

### White Wine & Rosé

Yalumba Y Series Sauvignon Blanc  
Yalumba Y Series Chardonnay  
Yalumba Y Series Rosé

### Red Wine

Yalumba Galway Shiraz

### Beer

Tap: XXXX Gold, Stone & Wood Pacific Ale  
Packaged: Stone & Wood Green Coast Crisp 3.5%,  
Byron Bay Lager, XXXX Zero

### Non-Alcoholic

Coke, Coke No Sugar, Noosa Water

## Premium Drinks

### Champagne & Sparkling (Select 1)

Louis Bouillot or Jansz Brut Cuvée

### White Wine & Rosé

Opawa Sauvignon Blanc  
Kooyong Clonale Chardonnay  
Chaffey Brothers Rosé

### Red Wine

Yalumba Barossa Shiraz  
Tarrawarra Estate Pinot Noir

### Beer

Tap: XXXX Gold, Stone & Wood Pacific Ale  
Packaged: Stone & Wood Green Coast Crisp 3.5%,  
Byron Bay Lager, Heineken, XXXX Zero

### Spirits

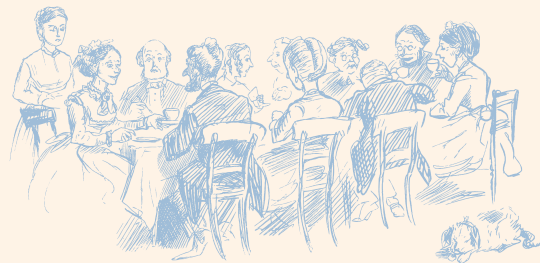
Malfi Gin, Bundaberg Rum Original  
Smirnoff Vodka, Johnny Walker Red Label  
Jim Beam White Label

### Non-Alcoholic

Coke, Coke No Sugar, Noosa Water



# Private Dining



For an intimate and luxurious experience, our Private Dining Package offers unmatched exclusivity. Indulge in a 4-course gourmet seasonal menu, paired with a 4-hour premium drinks package.

This full-service package grants exclusive access to The Glasshouse's premium facilities, creating a personalised atmosphere. With racecourse admission, Members Enclosure access, and venue hire included, every detail is crafted to ensure a seamless and elevated event.

**Capacity:** 20-24 Guests

## Pricing

- Members: \$185 per person
- Non-Members: \$195 per person

## Seasonal Menu

### Starters

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

### Main\*

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 Slider  
Milk bun, kewpie mayonnaise

## Premium Drinks

### Champagne & Sparkling (Select 1)

Louis Bouillot or Jansz Brut Cuvée

### White Wine & Rosé

Opawa Sauvignon Blanc  
Kooyong Clonale Chardonnay  
Chaffey Brothers Rosé

### Red Wine

Yalumba Barossa Shiraz  
Tarrawarra Estate Pinot Noir

### Beer

Tap: XXXX Gold, Stone & Wood Pacific Ale  
Packaged: 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

### Non-Alcoholic

Coke, Coke No Sugar, Noosa Water



Please note, products and pricing are subject to change based on availability, booking dates, and catering deadlines. SCTC is pleased to assist with entertainment and styling upon request.

Drinks packages are available for groups of 40 or more and apply to all guests according to the venue's capacity guidelines.

Catering details, guest numbers, dietary requirements, as well as printing and ticket deadlines, will be outlined by SCTC and must be adhered to.

## Dietary Key:

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

## Click below for more information on:

- Discounts & Membership Benefits
- Booking Terms & Conditions

