



## THE GLASSHOUSE

WHERE ELEGANCE MEETS PRESTIGE



Welcome to The Glasshouse, SCTC's premier venue for unforgettable private events. Nestled within the prestigious Members Enclosure, it offers sweeping views of the Track, Winning Post, and Super Screen—creating a captivating backdrop for any occasion.

With expansive glass windows, luxe privacy curtains, climate control, and a private alfresco balcony, The Glasshouse is ideal for refined cocktail gatherings or intimate fine dining experiences. Your event is elevated with thoughtfully designed audio solutions, enabling seamless live or background music, speeches, and bespoke installations to create lasting memories.

### EVENT OPTIONS

#### Cocktail Party: Flexibility Awaits

- Capacity: 30–50 Guests
- Menu: Gourmet Classic Cocktail Canapés
- Beverage Options: Pair with a Drinks Package or Bar Tab

#### Private Dining Package

- Capacity: Intimate setting for 20–24 Guests
- Menu: 4-Course Seasonal Gourmet Menu
- Drinks: 4-Hours Premium Drinks, incl. French Sparkling



Refined luxury, breathtaking views, and tailored experiences await you at The Glasshouse.

**Save Big on Every Booking – Become an SCTC Member Today!**

Membership starts at just \$150 per season! Enjoy admission, substantial discounts, and exclusive access.

**JOIN NOW!** →

# MENU

## COCKTAIL EVENTS

CAPACITY | 30-50 GUESTS

Host a sophisticated cocktail event at The Glasshouse, perfect for social gatherings, corporate networking, or unforgettable celebrations.

Guests will enjoy selections from our Gourmet Classic Cocktail Menu or Premium Cocktail Menu, exclusively available on feature racedays.

### CLASSIC COCKTAIL MENU | \$57PP

#### TO START

Signature Poached Free Range Chicken Sandwich  
aioli, chives

Wagyu Meat Ball Tart (lg)  
sugo, parmesan, basil

Blue Swimmer Crab Cucumber Cups (lg)  
mayonnaise, lemon, fennel pollen

Steamed Prawn Ha Gao (lg)  
ginger, and soy

#### MID RACE

Pulled Pork Milk Bun Slider  
apple slaw, smokey BBQ sauce

Beef Short Rib (lg)  
cauliflower hummus, pickled shallot, parsley,  
parsnip crisps

Firecracker Chicken Noodle Salad (lg)  
coriander, cucumber, carrot, baby cos, mixed seeds

#### LATER ON

Lamb Shoulder and Goats Cheese Sausage Roll  
red capsicum ketchup

Apple and Cinnamon Spring Roll  
butterscotch caramel sauce

### PREMIUM COCKTAIL MENU | \$79PP FEATURE RACEDAYS ONLY

#### TO START

Signature Poached Free Range Chicken Sandwich  
aioli, chives

Wagyu Meat Ball Tart (lg)  
sugo, parmesan, basil

Cured Salmon Blini  
shallot, avocado, lemon jam

Arancini  
pea, leek, pine nut, parmesan

Blue Swimmer Crab Cucumber Cups (lg)  
mayonnaise, lemon, fennel pollen

Steamed Prawn Ha Gao (lg)  
ginger, and soy

#### MID RACE

Pulled Pork Milk Bun Slider  
apple slaw, smokey BBQ sauce

Beef Short Rib (lg)  
cauliflower hummus, pickled shallot, parsley, parsnip crisps

Firecracker Chicken Noodle Salad (lg)  
coriander, cucumber, carrot, baby cos, mixed seeds

Salt and Pepper Squid  
green papaya salad, and green onion mayonnaise

#### LATER ON

Lamb Shoulder and Goats Cheese Sausage Roll  
red capsicum ketchup

Karaage Chicken Bao  
Kim chi aioli, and cucumber

Apple and Cinnamon Spring Roll  
butterscotch caramel sauce

LG - LOW GLUTEN | LGO - LOW GLUTEN OPTION



### READY TO BOOK?

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



## PRIVATE DINING ALL INCLUSIVE PACKAGE

**CAPACITY | 20-24 GUESTS**

Members: \$185 per person

Non-Members: \$195 per person

Experience unmatched exclusivity with The Glasshouse Private Dining.  
Enjoy a 4-course seasonal gourmet menu paired with a 4-hour premium drinks package.

This full-service offering includes exclusive access to The Glasshouse, racecourse admission and Members Enclosure access - ensuring a seamless and elevated event.

## Seasonal Menu

### PREMIUM DRINKS PACKAGE

See next page for beverage inclusions.

### TASTING PLATE ENTRÉE

Natural Oysters (lg) (ld)

pickled ginger and finger lime caviar  
&

Tuna Tartare Toastadita

lemon gel, capers, cucumbers, crème fraiche

### MAINS\*

Lamb Rump (lg) (ld)

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

Chicken Kiev (lg)

stuffed with apricot and macadamia nuts, carrot, polenta cake

### DESSERTS\*

Black Forest Meringue (lg)

poached cherry's, hazelnut mascarpone mousse, dark chocolate

Passionfruit Tart

kiwi fruit, mint, watermelon, double cream

### LATER ON

Karaage Crispy Chicken Milk Bun Sliders

LG - Low Gluten | LD - Low Dairy | \*Served Alternate Drop

# DRINKS LISTS

Choose a Classic or Premium Drinks Package (minimum 40 guests) and apply to all guests.  
Alternatively, opt for a Bar Tab or Cash Bar (minimum spend: \$1,500).  
Cocktails: Pre-select up to two cocktails for purchase, charged on consumption.

## CLASSIC DRINKS PACKAGE

4 HOURS | \$65PP | FRIDAY NIGHTS  
5 HOURS | \$75PP | SUNDAYS

### SPARKLING

Dunes & Greene Chardonnay Pinot Noir

### WHITE WINE

Yalumba Y Series Sauvignon Blanc  
Yalumba Y Series Chardonnay

### RED WINE & ROSÉ

Yalumba Y Series Rosé  
Yalumba Galway Shiraz

### TAP BEER

XXXX Gold  
Stone & Wood Pacific Ale

### PACKAGED BEER

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

### NON-ALCOHOLIC

XXXX Zero Beer, Soft Drink, Mt Franklin  
Sparkling Water

### SPIRITS

Available for purchase

## PREMIUM DRINKS PACKAGE

SELECT SPARKLING OR CHAMPAGNE  
& DURATION FOR PRICING

### SPARKLING OR CHAMPAGNE

4 HOURS / 5 HOURS\*

Jansz Tasmania Premium Cuvée \$95PP / \$110PP  
Louis Bouillot PDV Grand Reserve \$100PP / \$110PP  
G.H. Mumm Grand Cordon NV \$120PP / \$135PP

### WHITE WINE

Opawa Sauvignon Blanc  
Barringwood Chardonnay

### RED WINE & ROSÉ

Chaffey Brothers Rosé  
Yalumba Barossa Shiraz  
Tarrawarra Estate Pinot Noir

### TAP BEER

XXXX Gold  
Stone & Wood Pacific Ale

### PACKAGED BEER & CIDER

Stone & Wood Green Coast Crisp 3.5%  
Byron Bay Lager  
Heineken  
James Squire Orchard Crush Cider

### SPIRITS

Bundaberg Rum Original  
Smirnoff Vodka  
Malfy Gin  
Johnnie Walker Red Label  
Jim Beam White Label

### NON-ALCOHOLIC

XXXX Zero Alcohol Beer, Soft Drink  
Noosa Water, Mt Franklin Sparkling Water



# BOOKING INFORMATION



## RACE MEETING TICKETING

- Racecourse Admission and Venue Access:
  - 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](http://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.
- 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](http://sctc.com.au/terms-conditions) <

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