

PICNIC PAGODA VENUE GUIDE

ABOUT

Gather your group of 10 or more and reserve a popular Picnic Pagoda, your slice of paradise amongst the lively action of the Front Lawn.

Picnic Pagodas are the picture-perfect casual entertainment setting for relaxed raceday social events. With outstanding views of the Track and Winning Post, it's an inviting place to catch up with family, friends or colleagues and enjoy all the racing action.

FEATURES

- ✓ Customisable Food & Beverage Options
- ✓ Enjoy Share Platters or a Gourmet BBQ
- ✓ Reserved Picnic Style Marquee
- ✓ Ice-Cold Drinks Tub & Nearby Public Bar
- ✓ Family-Friendly Lawn Position

BOOKINGS

✉ functions@sctc.com.au
☎ (07) 5491 6788

CAPACITY

Minimum 10pax
Maximum 80pax

PRICING

Raceday Racecourse
Admission & Venue Hire
\$20pp **SCTC Member**
\$30pp **Non Member**



PICNIC PAGODA

FOOD MENU

SHARE PLATTERS

Suitable nibbles for approximately
10 guests

Antipasto Platter \$90

A Selection of Cured Meats
with Danish Feta,
Chargrilled Red Capsicums,
Kalamata Olives,
Sun Dried Tomatoes,
Marinated Mushrooms,
Tomato Relish and Crusty Breads

Cheese Platter \$70

Trio of Cheeses Including
Vintage Cheddar, Double Cream Brie
and a Rich Soft Blue.
*Served with dried apricots, figs, dates,
roasted nuts, sweet fruit chutney
and lavosh crackers.*

Hot Seafood Platter \$120

Local Caught Crumbed Whiting,
Tempura Scallops, Panko Calamari,
Prawn Twisters, Chilli Squid
and Tempura Torpedo Prawns.
*Served with lemon, tartare sauce
and lime aioli.*

Hot Platter \$105

Angus Beef Sausage Roll,
Chunky Beef Petite Pie,
Cocktail Vegetable Samosas,
Assorted Quiches,
Assorted Arancini
Served with dipping sauces

Sandwich Platter \$70

Selection of Meat,
Salad, Eggs and
Chicken Sandwiches

Fresh Fruit Platter \$55

Platter of seasonal tropical fruits.
*Served with honeyed yogurt
and berry coulis*

Petite Dessert Platter \$85

Chefs selection of petite desserts

GOURMET BBQ

\$50pp

Gourmet Lamb & Rosemary Sausages

Beef Tenderloin Fillet Steaks
Mushroom Sauce

Marinated Chicken Breast
Spicy Lime & Herb Dressing

Caesar Salad

Garden Salad
Tomatoes, Olives & Balsamic Dressing

Condiments

Tomato Sauce, BBQ Sauce, Mustard
Fresh Baked Bread Rolls & Butter

LATER ON

Petite Pies
Mini-French donuts
*Served warmed with assorted fillings
Chocolate, raspberry jam and caramel*

P I C N I C P A G O D A

DRINKS MENU

Please note that the Public Bar is located nearby for guests to purchase their own drinks from or to set up a Bar Tab by prearrangement.
Please note that Spirits are not available as a beverage package upgrade, however 3 varieties can be available for purchase on a Bar Tab by pre-arrangement

	BASIC DRINKS PACKAGE MIN. People 50	STANDARD DRINKS PACKAGE MIN. People 50	CONSUMPTION DRINKS PACKAGE 1 Person Payment
Cost	\$50pp (4 hours) \$55pp (5 hours)	\$55pp (4 hours) \$60pp (5 hours)	\$280 for Private Bar set up MIN. 25 people
Sparkling	Angas Brut Premium Cuvee Angas Moscato	Dunes & Greene Chardonnay Pinot Noir Dunes & Greene Moscato	
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Redbank Pinot Grigio Yalumba Y Series Rosé	Select 2
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz	Select 1
Packaged Beer/Cider	Hahn Premium Light XXXX Gold XXXX Dry Hahn Super Dry	Hahn Premium Light XXXX Gold XXXX Dry Hahn Super Dry James Squire Broken Shackles Hahn Ultra Crisp James Squire Orchard Crush Cider	Select 2 Light/Mids Select 2 Heavy
Soft Drink	Coke Coke Zero Sprite Noosa Water Mt Franklin Sparkling Water Orange Juice	Coke Coke Zero Sprite Noosa Water Mt Franklin Sparkling Water Orange Juice	Select up to 4