



 **ATRIUM DINING**

ABOUT ATRIUM DINING

Reserve the exclusive Atrium Dining for a premium indoor dining experience within SCTC’s Members Enclosure. This elevated position overlooks a world-class Track, providing unparalleled panoramic views of the Racecourse set amongst stylish décor. Offering opportunities of AV, entertainment & finest food and service, the elegant Atrium Dining brings everyone together, enjoying themselves through the day or night.

On non-racedays combine with the adjoining Atrium Bar to set the tone for a truly unique and stylish corporate event or private celebration to remember. Simplistic customisations make it exceptionally easy to wow, entertain & delight guests!

FEATURES



Divine Plated Dining



Drinks Packages, Premium Upgrades & Bar Tabs



Members Enclosure Admission Ticketing & Reserved Venue



Elevated View of Track & Winning Post



Engage, Impress & Meet Infinite Desires

BOOKINGS VIA SCTC.COM.AU

OR CONTACT EVENTS@SCTC.COM.AU (07) 5491 6788

CAPACITY

| | |
|----------------------|-------------|
| Entire Venue Booking | |
| Minimum | 50 people |
| Max. Dining | 76 people |
| Max. Cocktail* | 150 people* |

Please note: Atrium Dining is set with long tables and is available for Dining on Racedays.

* Atrium Bar & Dining are available combined for non-raceday hire only, including furniture variations upon consultation. Linen included where applicable.

ATRIUM BAR MENU

Available to order à la carte from the Atrium Bar menu

| | M | NM |
|---------------------------------------|------|------|
| Prosciutto Pizza (LGO) | \$19 | \$20 |
| Mini Cheeseburgers (2) (LGO) | \$18 | \$19 |
| Jumbo Prawns | \$19 | \$20 |
| Malaysian Satay Chicken | \$15 | \$16 |
| Wild Mushroom & Truffle Arancini (V) | \$13 | \$14 |
| Pork Belly Skewers (LG) | \$15 | \$16 |
| Poached Free-Range Chicken Sandwiches | \$15 | \$16 |
| Sweet Chilli Cob Loaf | \$14 | \$15 |
| Sweet Potato Wedges (V) | \$16 | \$17 |
| Beer Battered Chips | \$14 | \$15 |
| Atrium Fine Cheese Platter (LGO) | \$55 | \$57 |
| Nutella Filled Mini French Donuts (5) | \$11 | \$12 |

(LGO) Low Gluten Option
(LG) Low Gluten
(V) Vegetarian

VENUE HIRE

| | |
|-------------------------|----------------|
| Raceday Hire Member (M) | \$15pp |
| Non-Member (NM) | \$25pp |
| Non-Raceday Hire | \$5K Min Spend |

DINING | AUTUMN MENU

Please note that group reservations of 20 people or more will be served on an alternate drop menu.

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

Entrée

Sea Salt and Cayenne Pepper Squid
Cucumber, Chickpea and Chorizo Salad, and Citrus Dressing (LG)
or
Lamb Noisette
Charred Zucchini, Cauliflower, Goats Cheese, Watercress, and herb oil (LG)

Mains

Chicken Breast Supreme
Macadamia and cream cheese filling, Sweet Potato, Broccolini, and Chardonnay Thyme Beurre Blanc (LG)
or
Char Grilled Grass Fed Beef Fillet
Mustard Powder and Honey Roasted Parsnip, Beans, and Leek Soubise

Dessert

Lemon Meringue Tart
With Strawberry Sorbet and Chocolate Curls
or
Salted Caramel Cheesecake
With Chocolate Popcorn and Raspberries (LG)

*Includes Racecourse Admission & Members Enclosure Admission

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CANAPÉS | COCKTAIL MENU \$57PP

To Start

Signature poached free-range chicken, chive & aioli mayonnaise sandwiches. (LGO)

Roasted beetroot & goats cheese tartlets. Drizzled with balsamic glaze. (V)

Panko crumbed green olives, stuffed with blue cheese. Served with a sweet capsicum jam. (V)

Blue swimmer crab, lime crème fraiche & dill. On a sour dough croute. (LGO)

Jumbo prawns coated in a crunchy spring roll pastry with nam jim dressing.

Mid Race

Hickory BBQ pulled pork involtini.

Lamb shoulder slowly braised in lemon, oregano & garlic. Served in a ciabatta roll with lettuce, tomato & cucumber yoghurt. (LGO)

12hr slow roasted beef brisket on a Vietnamese crunchy noodle salad.

Soakers & Sweets

Petite chunky beef pie with smoky tomato relish.

Nutella filled French donuts dusted with icing sugar. (V)

V- Vegetarian LG - Low Gluten
LGO - Low Gluten Option (Upon Request)

CANAPÉS | PREMIUM MENU \$78PP

To Start

Signature poached free-range chicken, chive & aioli mayonnaise sandwiches.

Roasted beetroot & goats cheese tartlets. Drizzled with balsamic glaze. (V)

Peking Duck pancakes, hoi sin, cucumber & shallots. (LGO)

Panko crumbed green olives, stuffed with blue cheese. Served with a sweet capsicum jam. (V)

Blue swimmer crab, lime crème fraiche & dill, on a sour dough croute. (LGO)

Lobster Thermadore croquette.

Mushroom, truffle & parmigiano arancini. (V)

Jumbo prawns coated in a crunchy spring roll pastry with nam jim dressing.

Mid Race

Hickory BBQ pulled pork involtini.

Oregano, lemon & garlic lamb cutlets with traditional tzatziki dipping sauce. (LG)

12hr slow roasted beef brisket on a Vietnamese crunchy noodle salad.

Crispy fried chicken, kimchee salad & pickled radish

Soakers & Sweets

Petite chunky beef pie with smoky tomato relish.

Angus beef sliders with caramelised onion & Egmont cheese. (LGO)

Nutella filled French donuts dusted with icing sugar. (V)



DRINK OPTIONS

Select your preference of either the Classic Package, Premium Package, Bar Tab or Cash Bar. Enhance your Event experience with G.H. Mumm Champagne and Cocktails available as upgrades

| BEVERAGE | CLASSIC PACKAGE | PREMIUM PACKAGE | BAR TAB or CASH BAR |
|--------------------------|--|--|--|
| 4 Hours Friday Nights | \$70pp | \$100pp or \$135pp* | Drinks available at bar prices upon consumption. |
| 5 Hours Sundays | \$85pp | \$115pp or \$150pp* | |
| Cocktails | POA & On Consumption | POA & On Consumption | |
| * Champagne | N/A |  * G.H. Mumm Grand Cordon | |
| Sparkling | Dunes & Greene Chard. Pinot-Noir La Maschera Prosecco | Louis Bouillot or Jansz Brut Cuvée | |
| White Wine & Rosé | Opawa Sauvignon Blanc Heggies Cloudline Chardonnay Chaffey Brothers Rosé | Vasse Felix Premium Sauv Blanc Barringwood Chardonnay Triennes Rosé | |
| Red Wine | Yalumba Barossa Shiraz | Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir | |
| Tap Beer / Cider | XXXX Gold Stone & Wood Pacific Ale Hahn Super Dry 3.5% Hahn Super Dry Stone & Wood Green Coast Crisp 3.5% James Squire Ginger Beer Kirin Heineken | XXXX Gold Stone & Wood Pacific Ale Hahn Super Dry 3.5% Hahn Super Dry Stone & Wood Green Coast Crisp 3.5% James Squire Ginger Beer Kirin Heineken | |
| Packaged Beer / Cider | XXXX Zero Hahn Premium Light James Squire Orchard Crush Cider | XXXX Zero Hahn Premium Light James Squire Orchard Crush Cider | |
| Soft Drink | Post Mix, Noosa Water & Mt Franklin Sparkling Water | Post Mix, Noosa Water & Mt Franklin Sparkling Water | |
| Spirits | N/A | Bundaberg Rum Select Vat Ketel One Vodka Tanqueray Gin Johnnie Walker Red Label Bulliet Bourbon | |



PLEASE NOTE

Products & pricing are subject to change, availability, booking and catering deadlines.

SCTC can assist with table centrepieces, media walls and other styling elements from as little as \$5.00 per person.

SCTC will specify catering, guest numbers, dietary requirements, printing and ticket deadlines which must be complied with.

If selected, Drinks Packages apply to all guests as per Venue pax minimums.



OBTAIN DISCOUNTS & MEMBERSHIP BENEFITS

> sctc.com.au/membership/join-now <

BOOKING T&C'S

> sctc.com.au/terms-conditions <



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