



 ATRIUM DINING

SCTC SUNSHINE COAST TURF CLUB



ATRIUM DINING



ELEGANT DINING WITH PANORAMIC VIEWS

Atrium Dining offers a premium indoor experience within SCTC's Members Enclosure. Elevated above the Track, it provides stunning panoramic views and refined décor, perfect for any occasion.

Available for exclusive private hire on racedays or open for individual reservations, this sophisticated space features thoughtful AV capabilities, and exceptional food and service, bringing guests together to celebrate in style.

On non-racedays, pair with the adjoining Atrium Bar for a seamless and stylish corporate event or private celebration, with customisations that wow and delight.

EVENT OPTIONS

Plated Dining Experience

Elegant and sophisticated tailored menus.

Cocktail-Style Feasts

Vibrant and interactive, for occasions to mingle

Bountiful Beverage Choices

Drinks packages, premium upgrades, and bar tabs.



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! →

MENUS

Atrium Dining features long tables and is available for dining on racedays.
Atrium Bar & Dining can be combined for non-raceday hire, with furniture variations available upon consultation.
Please note menus are subject to seasonal changes.

AUTUMN DINING MENU

MINIMUM | 50 GUESTS
CAPACITY | 76 GUESTS

Racedays: 2-course selection - Entree and Main only
Option to add dessert on the day

2 Course \$71pp M | \$85pp NM*
3 Course \$86pp M | \$100pp NM*

Private Event - All course selections available

Pricing includes admission and applies to standard racedays which is subject to change, as advertised on sctc.com.au and Flicker.

Group bookings of 20+ are served as an alternate drop.

ENTRÉES

12 Hour Cooked Lamb Shoulder (lg)
watermelon, feta, cucumber, red pepper, balsamic glaze

Chimichurri Chicken (lg) (ld)
wild rice, charred corn, peri peri aioli

MAINS

Moroccan Spiced Beef Cheek
apricot, preserved lemon, pearl couscous, broccolini

Confit Duck Leg (lg)
garlic potato puree, baby cabbage, peppercorn citrus jus

DESSERTS

Hazelnut Mousse Profiteroles
dark chocolate, orange, mint, vanilla floss

Mango Cheesecake (lg)
passionfruit curd, shortbread

ATRIUM BAR MENU

CAPACITY | 150 GUESTS

Atrium Bar not available for exclusive hire on racedays.
The bar menu is offered à la carte alongside dining options.

	M	NM
Signature Poached Free Range Chicken Sandwich (ld)	\$15	\$16
Arancini (5) (lg)(v) Pumpkin, mozzarella	\$14	\$15
Mini Cheese Burger Slider (2)	\$17	\$18
Lamb Kofta (lg)	\$18	\$19
Coconut Crumbed Prawns (6) (i)	\$17	\$18
Steamed Vegetable Dumplings (5) (lg)	\$12	\$13
Beer Battered Chips	\$14	\$15
Sweet potato wedges	\$16	\$17
Mini churros (5)	\$12	\$13
Steak Sandwich (with chips)	\$25	\$26
Vietnamese Chicken (lg) (ld)	\$15.50	\$16.50
Atrium Grazing Platter Suit 4 people Selection of cured meats, cheese, picked and grilled vegetables, olives, crisp breads and crackers (lgo +\$3)	\$46	\$48

(LGO) Low Gluten Option | (LD) Low Dairy | (LG) Low Gluten | (V) Vegetarian | ⓘ Imported

DRINKS PACKAGES

Choose a Classic or Premium Drinks Package (minimum 50 guests) and apply to all guests.
Alternatively, opt for a Bar Tab or Cash Bar (minimum spend: \$1,500).
Cocktails available upon request and on consumption.
Drink Packages available for private functions only.

CLASSIC DRINKS PACKAGE

4 HOURS | \$70PP | FRIDAY NIGHTS
5 HOURS | \$85PP | SUNDAYS

SPIRITS & COCKTAILS

Available for purchase

SPARKLING

La Maschera Prosecco
Dunes & Greene Chardonnay Pinot Noir

WHITE WINE

Opawa Sauvignon Blanc
Heggies Vineyard Cloudline Chardonnay

RED WINE & ROSÉ

Chaffey Bros. Lux Venit Rosé
Yalumba Barossa Shiraz

TAP BEER

XXXX Gold
Stone & Wood Pacific Ale
Hahn Super Dry 3.5%
Hahn Super Dry
XXXX Ultra Zero Carb
James Squire Ginger Beer
Kirin
Heineken

PACKAGED BEER & CIDER

Hahn Premium Light
James Squire Orchard Crush Cider

NON-ALCOHOLIC

Soft Drink, Mt Franklin Sparkling Water,
Zero Alcohol Beer

PREMIUM DRINKS PACKAGE

SELECT SPARKLING OR CHAMPAGNE
& DURATION FOR PRICING

SPARKLING OR CHAMPAGNE

4 HOURS / 5 HOURS*

Jansz Tasmania Premium Cuvée \$100PP / \$115PP
Louis Bouillot PDV Grand Reserve \$105PP / \$120PP
G.H. Mumm Grand Cordon NV \$120PP / \$135PP

WHITE WINE

Opawa Sauvignon Blanc
Kooyong Clonale Chardonnay

RED WINE & ROSÉ

Triennes Rosé
Yalumba Barossa Shiraz
Tarrawarra Estate Reserve Pinot Noir

TAP BEER

XXXX Gold
Stone & Wood Pacific Ale
Hahn Super Dry 3.5%
Hahn Super Dry
XXXX Ultra Zero Carb
James Squire Ginger Beer
Kirin
Heineken

PACKAGED BEER & CIDER

Hahn Premium Light

SPIRITS

Bundaberg Select Vat Rum
Ketel One Vodka
Tanqueray Gin
Johnnie Walker Red Label
Bulliet Bourbon

NON-ALCOHOLIC

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

RACE MEETING TICKETING

- Racecourse Admission and Venue Access:
 - Raceday Sponsor: \$0 per person
 - 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.

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 <

WANT TO SAVE ON YOUR EVENT? BECOME AN SCTC MEMBER TODAY!

Membership starts at just \$175 per season! Enjoy admission, substantial discounts, and exclusive access.

[JOIN NOW!](#)

