

ATRIUM DINING

VENUE GUIDE

ABOUT

Reserve the exclusive Atrium Dining for a premium indoor dining experience within SCTC's Members Enclosure. The elevated lookout over the world-class Track, provides unparalleled views of the Racecourse. Offering the finest food and service, the elegant Atrium Dining brings everyone together, enjoying themselves through the day or night.

The Atrium Bar & Dining sets the tone for an event to remember with panoramic views, stunning décor and furnishings, which makes it exceptionally easy to host your next event.

FEATURES

- Our expert Chefs will create a special & memorable food menu with seasonal local ingredients
- Exceptional Bar & Dining Facilities
- Mezzanine Indoor Venue
- AV Capabilities
- Outdoor Balcony
- Glamorous Styling

BOOKINGS

✉ events@sctc.com.au

☎ (07) 5491 6788

CAPACITY

Raceday | Atrium Dining
Minimum **40pax**
Maximum Dining / Cocktail **74pax**

Non-Raceday | Atrium Dining & Bar
Minimum **60pax**
Maximum Dining **120pax**
Maximum Cocktail **250pax**

PRICING

Raceday Admission & Venue Hire
\$15pp SCTC Member
\$30pp Non Member

Non-Raceday \$5K Minimum Spend



ATRIUM DINING
DRINKS MENU



CLASSIC DRINKS PACKAGE

\$63pp (4 hours)
\$73pp (5 Hours)

La Maschera Prosecco
or
Dunes & Greene Chardonnay Pinot Noir

Opawa Sauvignon Blanc
Heggies Chardonnay Pinot Noir
Rogers & Rufus Rosé

Yalumba Barossa Shiraz

XXXX Gold
Stone & Wood Pacific Ale
Hahn Super Dry 3.5
Hahn Super Dry
James Squire 150 Lashes
Kirin
Eumundi Lager
James Squire Ginger Beer

Hahn Ultra Crisp
Heineken Zero
James Squire Orchard Crush Cider

Post Mix
Noosa Water
Mt Franklin Sparkling Water
Orange Juice

PREMIUM DRINKS PACKAGE

\$73pp (4 hours)
\$83pp (5 Hours)

Louis Bouillot
or
Jansz Brut Cuvee

Opawa Sauvignon Blanc
Wirra Wirra 12th Man Chardonnay
Rogers & Rufus Rosé

Yalumba Barossa Shiraz
Mt Difficulty Roaring Meg Pinot Noir

XXXX Gold
Stone & Wood Pacific Ale
Hahn Super Dry 3.5
Hahn Super Dry
James Squire 150 Lashes
Kirin
Eumundi Lager
James Squire Ginger Beer

Hahn Ultra Crisp
Heineken Zero
James Squire Orchard Crush Cider

Post Mix
Noosa Water
Mt Franklin Sparkling Water
Orange Juice

**SPIRIT
UPGRADE**

\$30pp (4 hours)
\$40pp (5 Hours)

Bundaberg Rum
Select Vat

Ketel One Vodka

Tanqueray Gin

Johnnie Walker
Red Label

Bulleit Bourbon

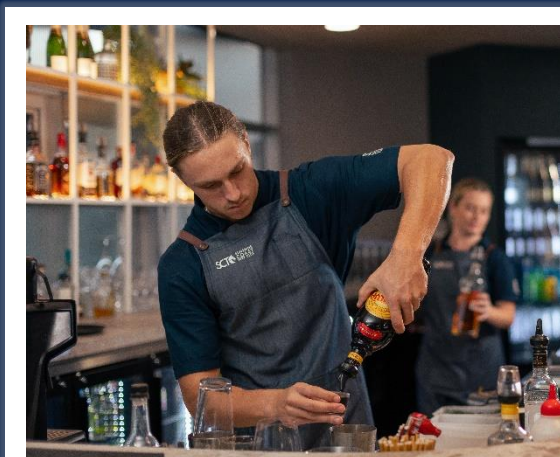
CONSUMPTION

**Bar Tab or
Cash Bar at Bar
Prices**

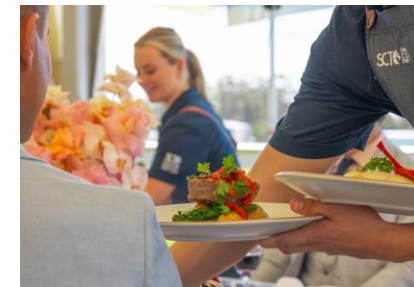
Drinks Packages apply to all guests as per venue pax minimums.

All prices are subject to change.

Contact us for quotes, food allergies, booking T&C's and more.



ATRIUM DINING
FOOD MENU



DINING	TAPAS	TRAVELLING FEAST		
<p>Exclusive Venue Price 2 Course \$65pp 3 Course \$80pp</p>	<p>Popular during Twilight Racing & bespoke events.</p> <p>Exclusive Venue Price 3 Course Tapas \$45pp 5 Course Tapas \$60pp</p>	<p>Canapés</p> <p>Steamed Char Sui Pork Bun</p> <p>Assorted Arancini (V) with Char-Grilled Vegetable Relish</p> <p>Coconut Crumbed Prawns with Sriracha Aioli</p>	<p>\$50pp</p> <p>Mains</p> <p>Slow Roasted BBQ Brisket (GFO) Brioche Bun with Red Cabbage Slaw</p> <p>Lamb Korma Cumin Scented Long Grain Basmati Rice & Crispy Pappadam</p> <p>Lemon & Macadamia Chicken Lattice Fries & Garlic Aioli</p>	<p>Desserts</p> <p>Assorted Macarons (LG)</p> <p>Churros coated with Cinnamon Sugar & Salted Caramel Sauce</p>
DEGUSTATION	WEEKDAY CORPORATE			
<p>5 Course Degustation Paired with Premium Beverages</p> <p>\$165pp</p>	<p>Packages Include: Morning Tea Alternate Drop Lunch Tea & Coffee</p> <p>From \$45pp</p>			

Whatever your event, Atrium Dining flexibly caters to your needs.
Our Chef's create special & memorable monthly dining menus featuring premium seasonal & local ingredients.
Contact us to discover more.