

MEMBERS TERRACE

M A R Q U E E

VENUE GUIDE

ABOUT

Enjoy the natural light filled Members Terrace Marquee for your next soiree.

This popular position provides superb views, with your own slice of paradise amongst the racing action and is the best choice for small events and private social affairs.

With an engaging social atmosphere overlooking the Track, Parade Ring, Winning Post and Super Screen, this is a charming space that caters perfectly to a relaxed cocktail party, sporting club, corporate or friends-and-family special occasion.

FEATURES

- Semi-Casual Food & Beverage Options
- Dedicated trackside position
- Undercover Open-Air Marquee
- Nearby Members Bar & Betting Facilities
- In-Venue Screens

CAPACITY

Minimum **30pax**
Maximum **50pax**

PRICING

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

BOOKINGS

✉ events@sctc.com.au

☎ (07) 5491 6788



MEMBERS TERRACE

MARQUEE

DRINKS MENU

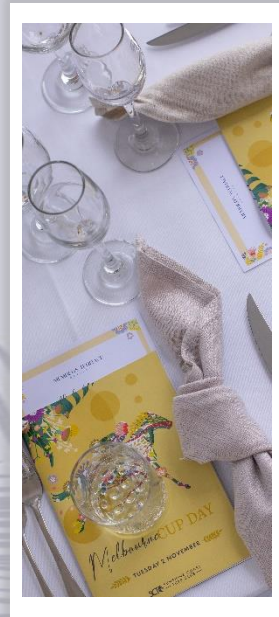


	CLASSIC DRINKS PACKAGE	PREMIUM DRINKS PACKAGE	CONSUMPTION
	\$55pp (4 hours) \$60pp (5 Hours)	\$70pp (4 hours) \$80pp (5 Hours)	Private Bar Set Up \$280
Sparkling	Dunes & Greene Chardonnay Pinot Noir	Louis Bouillot or Jansz Brut Cuvee	Select 1
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Opawa Sauvignon Blanc Wirra Wirra 12 th Man Chardonnay Rogers & Rufus Rosé	Select 2
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Mt Difficulty Roaring Meg Pinot Noir	Select 1
Packaged Beer / Cider	XXXX Gold Byron Bay Lager James Squire Orchard Crush Cider	XXXX Gold Byron Bay Lager James Squire Broken Shackles Hahn Ultra Crisp James Squire Orchard Crush Cider	Select All or Limited
Soft Drink	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water	All Selected

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.



Spirits available for purchase at the Members Bar

MEMBERS TERRACE
MARQUEE
FOOD MENU

TRAVELLING FEAST

\$50pp

*SCTC's famed Substantial Finger Food
Served throughout your Event*

Canapés

Steamed Char Sui Pork Bun

Assorted Arancini (V)
with Char-Grilled Vegetable Relish

Coconut Crumbed Prawns
with Sriracha Aioli

Mains

Slow Roasted BBQ Brisket (GFO)
Brioche Bun with Red Cabbage Slaw

Lamb Korma
*Cumin Scented Long Grain Basmati Rice
& Crispy Pappadam*

Lemon & Macadamia Chicken
Lattice Fries & Garlic Aioli

Desserts

Assorted Macarons (LG)
Churros coated with Cinnamon Sugar
& Salted Caramel Sauce

*GFO upon prior request

SHARE PLATTERS

Suitable for approx. 10 guests

Antipasto Platter \$90 (GFO)

A selection of Cured Meats with Danish Feta,
Char-Grilled Red Capsicums,
Kalamata Olives, Sun Dried Tomatoes,
Marinated Mushrooms, Tomato Relish
& Crusty Bread

Cheese Platter \$70 (GFO)

Trio of Cheeses including a Vintage Cheddar,
Double Cream Brie and a Rich Soft Blue.
Served with Dried Apricots, Figs, Dates, Roasted Nuts,
Sweet Fruit Chutney & Lavosh Crackers

Hot Seafood Platter \$125

Locally caught Crumbed Whiting, Tempura Scallops,
Panko Calamari, Prawn Twisters, Chilli Squid
and Tempura Torpedo Prawns.
Served with Lemon, Tartare Sauce & Lime Aioli

Hot Platter \$115

Angus Beef Sausage Rolls, Assorted Quiches,
Chunky Beef Petite Pies, Assorted Arancini,
Vegetable Spring Rolls
Served with Dipping Sauces

Sandwich Platter \$70

A selection of Meat, Egg, Salad
and Chicken Sandwiches

Fresh Fruit Platter \$60 (V)

Seasonal Tropical Fruits
Served with Honeyed Yoghurt
and Berry Coulis

Petite Dessert Platter \$85 (V)

Chef's selection of Petite Desserts

*GFO must be requested upon booking



Please Note

The same event day's Champagne Garden
Dining Catering can be arranged for service
in the Members Terrace Marquee.

Please see Champagne Garden Food Menu
& Contact Us for further details.