

PARADE RING TERRACE

VENUE GUIDE

ABOUT

For a true race loving experience, this ever-popular undercover space will enhance the thrilling trackside action.

The Parade Ring Terrace's spacious outdoor setting serves up views across the Track, Parade Ring, Winning Post and Super Screen.

It's an easy access, central area ideal for casual celebrations and social gatherings.

FEATURES

- Customisable Food & Beverage Options
- Undercover Open-Air Space
- Nearby Public Bar & Betting Facilities

CAPACITY

Minimum 80pax
Maximum 150pax

PRICING

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

BOOKINGS

✉ events@sctc.com.au

☎ (07) 5491 6788



PARADE RING
TERRACE

DRINKS MENU



CLASSIC DRINKS PACKAGE

\$55pp (4 hours)
\$60pp (5 Hours)

Sparkling	Dunes & Greene Chardonnay Pinot Noir
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé
Red Wine	Yalumba Galway Shiraz
Packaged Beer / Cider	XXXX Gold Byron Bay Lager James Squire Orchard Crush Cider
Soft Drink	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water

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.

Prices are subject to change

Spirits available for purchase at the Public Bar



PARADE RING TERRACE

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 upon prior request

