

# PICNIC PAGODA

## VENUE GUIDE

### ABOUT

Gather your group of 10 or more and reserve a popular Picnic Pagoda, your slice of paradise amongst the lively action of the Front Lawn.

Picnic Pagodas are the picture-perfect casual entertainment setting for relaxed raceday social events. With outstanding views of the Track and Winning Post, it's an inviting place to catch up with family, friends or colleagues and enjoy all the racing action.

### FEATURES

- Enjoy Share Platters or a Private Gourmet BBQ
- Reserved Picnic Style Marquee
- Nearby Public Bar & Betting Facilities
- Family-Friendly Lawn position

### CAPACITY

Minimum **10pax**  
Maximum **80pax**

### PRICING

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

### BOOKINGS

✉ events@sctc.com.au

☎ (07) 5491 6788



# PICNIC PAGODA DRINKS MENU



## CLASSIC DRINKS PACKAGE

**\$55pp (4 hours)**  
**\$60pp (5 Hours)**  
*Minimum 50 guests*

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

Please note  
Drinks Packages  
apply to all guests as  
per Venue capacity  
minimums

Prices are subject  
to change

Spirits available for purchase  
at the Public Bar



# PICNIC PAGODA

## FOOD MENU

### GOURMET BBQ

**\$55pp**

*Minimum 20 guests*

Gourmet Lamb & Rosemary Sausages (LG)

Beef Tenderloin Fillet Steaks (LG)  
*Mushroom Sauce*

Marinated Chicken Breast(LG)  
*Spicy Lime & Herb Dressing*

Caesar Salad  
*Chef's Signature Dressing*

Garden Salad (LG)  
*Tomatoes, Olives & Balsamic Dressing*

Condiments  
*Tomato Sauce, BBQ Sauce,  
Mustard*

Freshly Baked Bread Rolls (GFO)  
*with Butter*

Later – On

Pies

Assorted Macarons

\*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

