

THE GLASSHOUSE

PRIVATE DINING

Relish the exclusivity of The Glasshouse, a sophisticated and intimate venue with sweeping views of the racecourse, perfect for unforgettable moments.

Enjoy premium facilities, including a private bar and long dining table, ideal for shared experiences.

Set the mood with a customised sound system, sip premium beverages, and indulge in our curated menu.

Transfers, package extensions, and customisations are available.





PRIVATE DINING

ALL INCLUSIVE PACKAGE

CAPACITY | 20-24 GUESTS

Members: \$185 per person

Non-Members: \$195 per person

Experience unmatched exclusivity with The Glasshouse Private Dining, featuring a 4-course seasonal gourmet menu and a 4-hour premium drinks package.

Seasonal Menu

TASTING PLATE ENTRÉE

Natural Oysters (lg) (ld)
pickled ginger and finger lime caviar
&

Tuna Tartare Toastadita
lemon gel, capers, cucumbers, crème fraîche

MAINS*

Lamb Rump (lg) (ld)
mozzarella croquette, charred zucchini, mint pea
puree, preserved lemon pesto

Chicken Kiev (lg)
stuffed with apricot and macadamia nuts, carrot,
polenta cake

DESSERTS*

Black Forest Meringue (lg)
poached cherry's, hazelnut mascarpone mousse,
dark chocolate

Passionfruit Tart
kiwi fruit, mint, watermelon, double cream

LATER ON

Karaage Crispy Chicken Milk Bun Sliders

LG - Low Gluten | LD - Low Dairy

*Served Alternate Drop

FRENCH SPARKLING

Louis Bouillot PDV Grand Reserve

WHITE WINE

Opawa Sauvignon Blanc | Barringwood
Chardonnay

RED WINE & ROSÉ

Chaffey Brothers Rosé | Yalumba Barossa Shiraz
Tarrawarra Estate Pinot Noir

TAP BEER

XXXX Gold | Stone & Wood Pacific Ale

PACKAGED BEER & CIDER

Stone & Wood Green Coast Crisp 3.5%
Byron Bay Lager | Heineken
James Squire Orchard Crush Cider

SPIRITS

Bundaberg Rum Original | Smirnoff Vodka
Malfy Gin | Johnnie Walker Red Label
Jim Beam White Label

NON-ALCOHOLIC

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