

ABOUT

Experience the pinnacle of Christmas celebrations with a reservation in Atrium Dining. Elevate your festive experience to new heights as you secure coveted tables located right above the Track, granting you an unparalleled view of the racing action.

Indulge in divine dishes crafted to tantalize your taste buds and savor each bite as you sip on spectacular beverages whilst embracing the joy of the Christmas season. Make lasting memories with friends, family, or colleagues as you toast to the occasion that will set the tone for a remarkable festive season.



Drinks Packages, Premium Upgrades & Bar Tabs



Members Enclosure Admission Ticketing & Reserved Venue



Elevated View of Track & Winning Post



Engage, Impress & Meet Infinite Desires

BOOKINGS VIA SCTC.COM.AU

CAPACITY

Entire Venue Booking	
Minimum	50 people
Max. Dining	76 people
Max. Cocktail*	150 people*

Please note: Atrium Dining is set with long tables and is available for Dining on Racedays.

* Atrium Bar & Dining are available combined for nonraceday hire only, including furniture variations upon consultation. Linen included where applicable.

ATRIUM BAR MENU

Available to order à la carte from the Atrium Bar menu

Coconut Prawn Cutlets (LGO) Spicy Pepperoni Pizza Trio of Sliders (LGO) Damper Pull Apart Cauliflower Korma Samosa Puffs (V) Satay Chicken (LG) Mushroom Arancini (V) Wagyu Meatballs (LG) Crimson Recipe Sandwich Atrium Fine Cheese Platter (LGO) Sweet Potato Fries Beer Battered Chips Jam Filled Donuts (V)

> (LGO) Low Gluten Option (LG) Low Gluten (V) Vegetarian

VENUE HIRE

Raceday Hire Member (M)	\$20pp
Non-Member (NM)	\$30pp

Non-Raceday Hire \$5K Min Spend

DINING MENU

SERVED AS A SET MENU & ALTERNATE DROP

3 Course \$85pp M | \$100pp NM*

Entrée

Slow cooked pork belly, poached pear, rocket, fetta, chilli & ginger drizzle or Cajun calamari shards, Asian slaw, lemon

grass & chilli sauce, fresh lime

Mains

Eye fillet steak, sweet potato dauphinoise, green beans, red wine sauce or

Chicken breast supreme stuffed with triple cream brie & cranberry, roast kipfler potatoes, baby carrots, sour cherry glaze

Dessert

Plum pudding, brandy & vanilla bean anglaise or Pavlova, seasonal fresh fruit & Chantilly cream

*Includes Racecourse Admission & Members Enclosure Admission



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OR CONTACT EVENTS@SCTC.COM.AU (07) 5491 6788



DRINK OPTIONS

Select your preference of either the Classic Package, Premium Package, Bar Tab or Cash Bar. Enhance your Event experience with G.H. Mumm Champagne and Cocktails available as upgrades

BEVERAGE	CLASSIC PACKAGE	PREMIUM PACKAGE	BAR TAB
4 Hours Friday Nights	\$70pp	\$70pp _{or} \$120pp*	or
5 Hours Sundays	\$85pp	\$85pp or \$130pp*	CASH BAR
Cocktails	POA & On Consumption	POA & On Consumption	Drinks available at bar prices
* Champagne	N/A	* G.H. Mumm Grand Cordon	upon consumption.
Sparkling	Dunes & Greene Chard. Pinot-Noir La Maschera Prosecco	Louis Bouillot <u>or</u> Jansz Brut Cuvée	
White Wine & Rosé	Opawa Sauvignon Blanc Heggies Cloudline Chardonnay Chaffey Bros Rosé	Vasse Felix Premium Sauv Blanc Barringwood Chardonnay Tarrawarra Estate Pinot Noir	
Red Wine	Yalumba Barossa Shiraz	Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir	
Tap Beer / Cider	XXXX Gold Stone & Wood Pacific Ale Hahn Super Dry 3.5% Hahn Super Dry Stone & Wood Green Coast Crisp 3.5% James Squire Ginger Beer Kirin Eumundi Lager	XXXX Gold Stone & Wood Pacific Ale Hahn Super Dry 3.5% Hahn Super Dry Stone & Wood Green Coast Crisp 3.5% James Squire Ginger Beer Kirin Eumundi Lager	
Packaged Beer / Cider	Hahn Premium Light James Squire Orchard Crush Cider	Heineken Hahn Premium Light James Squire Orchard Crush Cider	
Soft Drink	Post Mix, Noosa Water & Mt Franklin Sparkling Water	Post Mix, Noosa Water & Mt Franklin Sparkling Water	
Spirits	N/A	Bundaberg Rum Select Vat Ketel One Vodka Tanqueray Gin Johnny Walker Red Label Bulliet Bourbon	



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