



# CHAMPAGNE

GARDEN

## ABOUT THE CHAMPAGNE GARDEN

The highly sought-after Champagne Garden is Trakside on The Rails, in front of the Winning Post, Super Screen and up close & personal to The Mounting Yard, positioning itself as truly iconic, delivering an experience you'll never forget.

With a deluxe Private Bar, multiple Betting Facilities, unsurpassed Trakside location with a scenic open-air atmosphere and AV capabilities to customise with Music, Track PA, MC Hosts & Formalities, this exclusive position is available for sponsors on select race dates. The Champagne Garden is also a unique alfresco non-raceday Venue befitting formal and semi-casual dining, cocktail and networking events.

## FEATURES



Divine Plated Dining  
or Fun & Fabulous  
Cocktail Travelling  
Feast



Drinks Packages,  
Premium Upgrades  
& Bar Tabs



Members Enclosure  
Admission  
Ticketing &  
Reserved Venue



Enviably Position to  
Winning Post &  
Mounting Yard



Engage, Impress  
& Meet Infinite  
Objectives

## CAPACITY

Minimum	80 people
Max. Dining	22 Tables / 220 people
Max. Cocktail	230 people

Please note: The Champagne Garden is set with round banquet tables. Linen included. Cocktail and other furniture variations can be arranged upon consultation.

## VENUE HIRE & ADMISSION

Raceday Sponsor	Complimentary
Raceday Hire Member	\$15pp
Raceday Hire Non-Member	\$25pp
Non-Raceday Hire	\$5K Min Spend

\*All pricing is subject to Moshtix Ticketing Fees.

## TRAVELLING FEAST

\$56pp

SCTC's famed substantial Finger Food  
Designed for Cocktail Style formats.

### Canapés

Buckwheat blini  
with smoked salmon and lime crème fraiche

Wild mushroom and truffle arancini  
with sriracha aioli

Spinach and ricotta roll  
with char grilled vegetable relish

### Mains

Cumin spiced lamb ragout  
with saffron rice (LG)

Chermoula chicken, spinach, onion, fetta, semidried  
tomatoes, pine nut and roast pumpkin.  
Macadamia dukka, cumin yoghurt (LG)

Slow cooked beef brisket on seasoned fries,  
nacho cheese, shallots

### Later-On

Strawberry cheesecake bites  
with bitter chocolate shards (LG)

Karaage crispy chicken on milk bun slider  
with kewpie mayonnaise

LG- Low Gluten

## DINING | SPRING MENU

Main \$55 | 2 Course \$77pp | 3 Course \$92pp  
Served alternate drop

### Entrée

Pork Belly (lg)  
Roasted cauliflower, raisins, rocket, almonds,  
harissa dressing

or

Basil Chicken (lg)  
Charred corn, spinach, Spanish onion, ricotta,  
vinaigrette

### Mains

Eye Fillet Steak (lg)  
Pancetta and onion potato pavé, roasted  
carrots, creamy mushroom sauce

or

Grilled Barramundi (lg)  
Kaffir lime, kipfler potatoes, broccolini,  
pumpkin velouté

### Dessert

Strawberries and Cream Cheesecake (lg)  
Blueberry coulis, pecans

or

Citron Tart (lg)  
Lemon curd, lime, raspberry, double cream,  
toasted coconut

(LG) - Low Gluten

## ADD

Canapés	(Selection of Four)	\$16pp
Later-On 'Soak'	Items from	\$5pp

## CHAMPAGNE GARDEN



BOOKINGS VIA [SCTC.COM.AU](https://www.sctc.com.au)

OR CONTACT [EVENTS@SCTC.COM.AU](mailto:EVENTS@SCTC.COM.AU) (07) 5491 6788



## DRINK OPTIONS

Select your preference of either the Classic Package, Premium Package, a 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 or CASH BAR
4 Hours Friday Nights	\$55pp	\$85pp or \$120pp*	Select either the Classic or Premium range to be available for purchase on consumption at bar prices.
5 Hours Sundays	\$65pp	\$95pp or \$130pp*	
Cocktails	POA & On Consumption	POA & On Consumption	
* Champagne	N/A	 * G.H. Mumm Grand Cordon	
Sparkling	Dunes & Greene Chard. Pinot Noir OR Dunes & Greene Moscato <small>(Select 1)</small>	OR Louis Bouillot Jansz Brut Cuvée <small>(Select 1)</small>	
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Opawa Sauvignon Blanc Kooyong Clonale Chardonnay Chaffey Brothers Rosé	
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir	
Tap Beer	XXXX Gold Byron Bay Lager Tooheys New Hahn Super Dry 3.5% Hahn Super Dry Stone & Wood Pacific Ale James Squire Ginger Beer	XXXX Gold Byron Bay Lager Tooheys New Hahn Super Dry 3.5% Hahn Super Dry Stone & Wood Pacific Ale James Squire Ginger Beer	
Packaged Beer	Hahn Premium Light XXXX Zero	Hahn Premium Light XXXX Zero	
Soft Drink	Post Mix, Noosa Water & Mt Franklin Sparkling Water	Post Mix, Noosa Water & Mt Franklin Sparkling Water	
Spirits	Spirits on consumption at bar prices	Bundaberg Rum Original Smirnoff Vodka Gordons Gin Johnnie Walker Red Label Jim Beam White Label	



# PLEASE NOTE

Products & pricing are subject to change, availability, booking and catering deadlines.

SCTC can assist with table centrepieces, media walls and other styling elements from as little as \$5.00 per person.

SCTC will specify catering, final guest numbers, dietary requirements, printing and ticket deadlines which must be complied with.

If selected, Drinks Packages apply to all guests as per Venue pax minimums.

The Champagne Garden may at times have patrons thoroughfaring through to The Pavilion.



## CHAMPAGNE GARDEN

### OBTAIN DISCOUNTS & MEMBERSHIP BENEFITS

> [sctc.com.au/membership/join-now](https://sctc.com.au/membership/join-now) <

### BOOKING T&C'S

> [sctc.com.au/terms-conditions](https://sctc.com.au/terms-conditions) <



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