



## CHAMPAGNE GARDEN



### WHERE PRESTIGE MEETS THE THRILL OF RACING

The Champagne Garden is a premier trackside venue, perfectly positioned by the Winning Post, Super Screen, and Mounting Yard. With its open-air atmosphere, private bar and betting facilities in a prime location, it promises an unforgettable event experience.

Offering flexible options for dining or cocktail feasts, customisable AV for music and formalities, and exclusive Members Enclosure access, this sought-after venue is ideal for sponsors on select race dates or non-raceday events like formal dinners, cocktail parties, and networking gatherings.

### EVENT OPTIONS

#### Plated Dining Experience

Elegant and sophisticated, featuring tailored menus.

#### Cocktail-Style Feasts

Vibrant and interactive, perfect for networking and social occasions.

#### Bountiful Beverage Choices

Drinks packages, premium upgrades, and bar tabs.



**The Champagne Garden blends sophistication and exclusivity, creating unforgettable moments.**

**Save Big on Every Booking – Become an SCTC Member Today!**

Membership starts at just \$150 per season! Enjoy admission, substantial discounts, and exclusive access.

**JOIN NOW! →**

# MENU

## COCKTAIL EVENTS

CAPACITY | 230 GUESTS

TRAVELLING FEAST \$56PP

### CANAPÉS

#### Buckwheat Blini

smoked salmon and lime crème fraiche

#### Wild Mushroom & Truffle Arancini

sriracha aioli

#### Spinach And Ricotta Roll

char grilled vegetable relish

### MAINS

#### Cumin Spiced Lamb Ragout (lg)

saffron rice

#### Chermoula Chicken, Spinach, Onion, Fetta, Semidried (lg)

tomatoes, pine nut and roast pumpkin  
Macadamia dukka, cumin yoghurt

#### Slow Cooked Beef Brisket & Seasoned Fries

nacho cheese, shallots

### LATER-ON'S

#### Strawberry Cheesecake Bites (lg)

bitter chocolate shards

#### Karaage Crispy Chicken Slider

kewpie mayonnaise

(LG) Low Gluten | (LGO) Low Gluten Option | (V) Vegetarian |  
(VG) Vegan | (LD) Low Dairy | (LDO) Low Dairy Option

# MENU

## DINING

CAPACITY | 220 GUESTS

DINING | SUMMER MENU\*

2 Course \$65pp | 3 Course \$80pp

Served alternate drop

### ENTRÉES

#### Mediterranean Prawn (lg)

burnt mango, cucumber, cauliflower and herb quinoa salad

#### Pork Belly (lg)

whipped ricotta, broccolini, chili, lemon, pineapple jam

### MAINS

#### Lamb Rump

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

### ADD

Canapés (Selection of Four) \$16pp

Later-On 'Soak' Items from \$5pp

\*Menu is subject to seasonal changes



# ADDITIONAL CANAPÉS OR LATER-ON OPTIONS

Enhance your dining experience with canapés on arrival or late-night or afternoon bites to impress and delight your guests.

**CANAPÉS (SELECT 4)**

**\$16PP**

**LATER-ON 'SOAK'**

**FROM \$5PP**

**Duck Spring Roll**  
chilli plum sauce

**Assorted Arancini**  
char-grilled vegetable relish (v)

**Coconut Crumbed Prawns**  
sriracha aioli

**Smoked Salmon Puffs**  
chunky tomato relish

**Chimichurri Chicken Skewers (lg)**

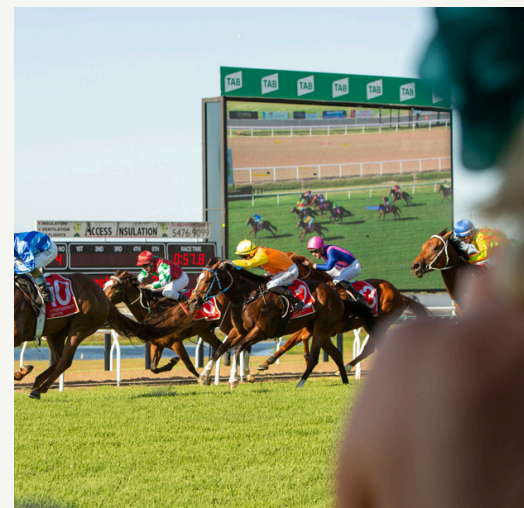
**Chilli Squid**  
lime aioli

**Moroccan Tempura Pumpkin Flowers (v)**

**MENU TBA**



(LG) Low Gluten | (LGO) Low Gluten Option | (V) Vegetarian | (VG) Vegan  
(LD) Low Dairy | (LDO) Low Dairy Option.



**CHAMPAGNE**  
GARDEN

**READY TO  
BOOK?**

Contact us for booking enquiries at  
(07) 5491 6788 or [events@sctc.com.au](mailto:events@sctc.com.au)

# DRINKS LISTS

Choose a Classic or Premium Drinks Package (minimum 80 guests) and apply to all guests.  
Alternatively, opt for a Bar Tab or Cash Bar (minimum spend: \$1,500).  
Cocktails available upon request and on consumption.

## CLASSIC DRINKS PACKAGE 4 HOURS | \$55PP | FRIDAY NIGHTS 5 HOURS | \$65PP | SUNDAYS

### SPARKLING

Dunes & Greene Chardonnay Pinot Noir

### WHITE WINE

Yalumba Y Series Sauvignon Blanc  
Yalumba Y Series Chardonnay

### RED WINE & ROSÉ

Yalumba Y Series Rosé  
Yalumba Galway Shiraz

### TAP BEER

XXXX Gold  
Stone & Wood Pacific Ale  
Hahn Super Dry 3.5%  
Hahn Super Dry  
Byron Bay Lager  
James Squire Ginger Beer  
Tooheys New

### PACKAGED BEER

Hahn Premium Light  
Hahn Gluten Free

### NON-ALCOHOLIC

XXXX Zero Beer, Soft Drink, Mt Franklin  
Sparkling Water

### SPIRITS

Available for purchase

## PREMIUM DRINKS PACKAGE SELECT SPARKLING OR CHAMPAGNE & DURATION FOR PRICING

### SPARKLING OR CHAMPAGNE 4 HOURS / 5 HOURS\*

Jansz Tasmania Premium Cuvée \$85PP / \$100PP  
Louis Bouillot PDV Grand Reserve \$90PP / \$105PP  
G.H. Mumm Grand Cordon NV \$120PP / \$135PP

### COCKTAILS

Option to pre-select two for purchase before the event

### 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  
Hahn Super Dry 3.5%  
Hahn Super Dry  
Byron Bay Lager  
James Squire Ginger Beer  
Tooheys New

### PACKAGED BEER & CIDER

Hahn Premium Light  
Hahn Gluten Free  
James Squire Orchard Crush Cider

### SPIRITS

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

### NON-ALCOHOLIC

XXXX Zero Alcohol Beer, Soft Drink, Sparkling Water



# BOOKING INFORMATION

## RACE MEETING TICKETING

- Racecourse Admission and Venue Access:
  - Raceday Sponsor: \$0 per person
  - Members: \$15 per person
  - Non-Members: \$25 per person
- Ticketing applies to all guests: Members' bookings are charged at the Member price; Non-Members' bookings at the Non-Member price.

## FOOD AND BEVERAGE

- Selections are additional and priced separately, as detailed in this guide.
- Dietary needs and options (e.g., LGO) must be confirmed by the final dietary call; same-day requests cannot be guaranteed.

## FEATURE RACEDAYS AND SPECIAL SEASONS (E.G., CHRISTMAS)

- Packaged and priced separately as advertised at [sctc.com.au](http://sctc.com.au).

## NON-RACEDAYS

- Require a minimum food and beverage spend of \$5,000, with no venue hire fee.

## EVENT REQUIREMENTS

- Guest numbers, food and drink selections, dietary needs, and payment deadlines must be finalised as outlined by SCTC before ticketing is issued.
- Bespoke entertainment and styling are available upon request.
- The Champagne Garden may at times have patrons thorough faring through to The Pavilion.
- Members Enclosure Dress Standards apply.

## PRICING NOTICE

- All pricing is subject to change until deposits are received. [sctc.com.au/terms-conditions](http://sctc.com.au/terms-conditions)

## BOOKING T&C'S

**Want to Save on Your Event?  
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