



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)

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)

\$16PP

LATER-ON 'SOAK'

FROM \$4PP

Cocktail beef pie \$4
Tomato relish

Lamb Shoulder and Goats Cheese Sausage Roll \$4.50
red capsicum ketchup

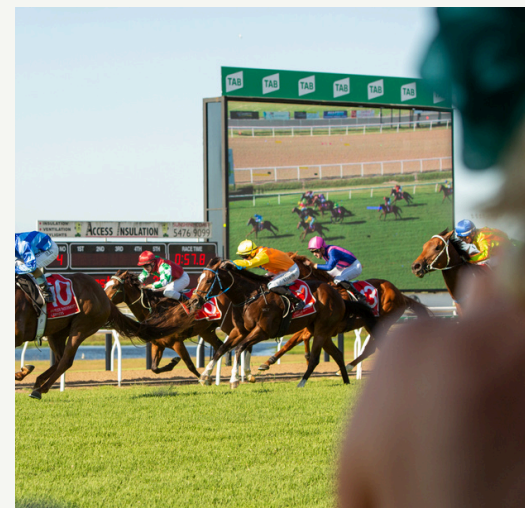
Pulled Pork Milk Bun Slider \$6.50
apple slaw, smokey BBQ sauce(lgo)

Angus Beef Slider \$6.50
soft milk bun – cheese - American mustard - pickle
sauce (lgo)

Loaded fries \$9
Slow cooked beef brisket on seasoned fries, nacho
cheese, shallots (lg)



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



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

James Squire Zero, 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

James Squire Zero, 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.

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 <

BOOKING T&C'S

**Want to Save on Your Event?
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**READY TO
BOOK?**

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