



THE PAVILION



TRACKSIDE RETREAT WITH UNIQUE FLEXIBILITY

Experience the thrill of racing like never before in The Pavilion, your exclusive trackside venue. With a private Tote, multiple screens, and a courtyard overlooking the track, you'll never miss a moment of the action. Elevate your celebration with delicious food, a private bar, and the energy of live thoroughbred racing as your backdrop.

Bright, spacious, and flexible, The Pavilion is a marquee venue with high ceilings, natural light, and a sophisticated charm. Offering AV control, live entertainment options, and versatile styling possibilities, it's the ideal space for corporate events or private celebrations. Whatever the occasion, The Pavilion ensures a memorable and seamless experience.

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.



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

CAPACITY | 150 GUESTS

PROGRESSIVE EATS MENU \$57PP

STARTERS

Signature Poached Free Range Chicken Sandwich

Cured Meat Selection with Crusty Breads & Dip (lgo)

Buckwheat Blini
smoked salmon and lime crème fraiche

Pork Loin Skewers (lg)
apple yoghurt

Lamb Shoulder and Goats Cheese Sausage Roll
red capsicum ketchup

Arancini (lgo)
pea, leek, pine nut, parmesan

MAINS

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

Firecracker Chicken Noodle Salad (lg) (ld)
coriander, cucumber, carrot, baby cos, mixed seeds

DESSERT

Bambino Mini Gelato Cones



THE
PAVILION

MENU DINING

CAPACITY | 130 GUESTS

SUMMER DINING 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

(LG) Low Gluten | (LGO) Low Gluten Option | (V) Vegetarian
(VG) Vegan | (LD) Low Dairy | (LDO) Low Dairy Option.
*Menu is subject to seasonal changes

READY TO
BOOK?

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

ADDITIONAL CANAPÉS OR LATER-ON

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

CANAPÉS (SELECT 4)

\$16PP

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)

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)

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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

PACKAGED BEER

XXXX Gold
Byron Bay Lager
Heineken

NON-ALCOHOLIC

James Squire Zero, Soft Drink, Noosa Water,
Mt Franklin Sparkling Water

CANNED 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

WHITE WINE

Opawa Sauvignon Blanc
Barringwood Chardonnay

RED WINE & ROSÉ

Chaffey Brothers Rosé
Yalumba Barossa Shiraz
Tarrawarra Estate Pinot Noir

PACKAGED BEER

XXXX Gold
Byron Bay Lager
Heineken

CANNED SPIRITS

Bundaberg Rum & Cola
Smirnoff Black
Canadian Club & Dry
Jim Beam & Cola

NON-ALCOHOLIC

Soft Drink, Noosa Water, Mt Franklin Sparkling Water,
James Squire Zero



BOOKING INFORMATION

RACE MEETING TICKETING

- Racecourse Admission and Venue Access:
 - 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.
- Access to The Pavilion is managed by SCTC. Guests may only pass through the Champagne Garden with prior written approval from SCTC.
- 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

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