



THE PAVILION

ABOUT THE PAVILION

There's no place like Trackside! Reserve The Pavilion exclusively and don't miss any of the racing action with a dedicated Tote, Screens and Courtyard overlooking the Track. Get set for an awe-inspiring celebration including tasty food served to your guests delight, a private bar & thrilling thoroughbred horse racing on the horizon.

Flexible, light-filled and with high ceilings, The Pavilion offers an appealing Marquee space to host any intimate event, boasting AV control, live entertainment possibilities, style & charm to ensure its success, making it perfect for corporate events or a private celebration. Whatever your event, you can't go wrong in The Pavilion!

FEATURES



Divine Plated Dining
or Fun & Fabulous
Cocktail Travelling
Feast



Drinks Packages,
Premium Upgrades
& Bar Tabs



Members Enclosure
Admission
Ticketing &
Reserved Venue



Trackside
Courtyard View of
Winning Post



Engage, Impress
& Meet Infinite
Desires

CAPACITY

Minimum 80 people

Max. Dining 13 Tables / 130 people

Max. Cocktail 150 people

Please note: The Pavilion 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 \$25pp

Raceday Hire Non-Member \$30pp

Non-Raceday Hire \$5K Min Spend

*All pricing is subject to Moshtix Ticketing Fees.

PROGRESSIVE EATS MENU

\$57pp

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

Canapés

Signature Poached Free Range Chicken Sandwich
aioli, chives

Cured meat selection with crusty breads and dip (lgo)

Buckwheat Blini
smoked salmon and lime crème fraîche

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

LG- Low Gluten | LGO - Low Gluten Option

DINING | SUMMER MENU

Main \$55 | 2 Course \$77pp | 3 Course \$92pp

Served alternate drop

Entrée

Mediterranean Prawn (lg)
burnt mango, cucumber, cauliflower and herb
quinoa salad

or
Pork Belly (lg)
whipped ricotta, broccolini, chili, lemon,
pineapple jam

Mains

Lamb Rump
mozzarella croquette, charred zucchini, mint
pea puree, preserved lemon pesto

or
Chicken Kiev (lg)
stuffed with apricot and macadamia nuts,
carrot, polenta cake

Dessert

Black Forest Meringue (lg)
poached cherry's, hazelnut mascarpone
mousse, dark chocolate

or
Passionfruit Tart
kiwi fruit, mint, watermelon, double cream

(LG) - Low Gluten

ADD

Canapés (Selection of Four) \$16pp

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

*Menu is subject to seasonal changes

THE
PAVILION




BOOKINGS VIA SCTC.COM.AU

OR CONTACT 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*	
5 Hours Sundays	\$65pp	\$95pp or \$130pp*	
* Champagne	N/A	 * G.H. Mumm Grand Cordon	
Sparkling	Dunes & Greene Chard. Pinot Noir Dunes & Greene Moscato	Louis Bouillot or Jansz Brut Cuvee	Select 1
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	Select 2
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir	Select 1
Packaged Beer / Cider	XXXX Gold Byron Bay Lager Hahn Super Dry XXXX Zero	XXXX Gold Byron Bay Lager Heineken XXXX Zero	All Selected
Soft Drink	Coke, Coke No Sugar, & Noosa Water	Coke, Coke No Sugar, & Noosa Water	All Selected
Canned Spirits (Select 3)	N/A	Bundaberg Rum & Cola Smirnoff Black Canadian Club & Dry Jim Beam & Cola	Select 3



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, 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
PAVILION

OBTAIN DISCOUNTS & MEMBERSHIP BENEFITS

> sctc.com.au/membership/join-now <

BOOKING T&C'S

> sctc.com.au/terms-conditions <



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