

# THE CHAMPAGNE GARDEN VENUE GUIDE

## ABOUT

The highly sought-after Champagne Garden is Trackside on the rails, in front of the Winning Post and up close and personal to the Parade Ring, positioning itself as an iconic venue and delivering an experience you'll never forget. With a private bar, betting facilities and unique open-air atmosphere, this exclusive spot is available for sponsors on selected race dates.

The Champagne Garden is an ideal Non-Raceday venue for casual and semi-formal dining, cocktail and networking events.

## FEATURES

- ✓ Customisable Food & Beverage Options
- ✓ Spacious Marquee & Courtyard
- ✓ Flexible Floor Plan
- ✓ Private Bar & Betting Facilities
- ✓ AV Capabilities

## BOOKINGS

✉ [functions@sctc.com.au](mailto:functions@sctc.com.au)  
☎ (07) 5491 6788

## CAPACITY

Minimum 100pax  
Maximum Dining 200pax  
Maximum Cocktail 250pax

## PRICING

Raceday Racecourse  
Admission & Venue Hire  
**\$15pp SCTC Member**  
**\$30pp Non Member**

Non-Raceday Venue Hire  
**\$5,000 Minimum Spend**



THE CHAMPAGNE FOOD MENU  
GARDEN

TRAVELING  
FEAST | \$45pp

*SCTC's famed 'substantial finger food'  
served throughout your event*

**Canapés**

Assorted Sicilian Style Arancini  
Lamb, Mint & Rosemary Petite Pie  
Coriander & Garlic Prawn Filo  
Smokey BBQ Pulled Pork Brioche Slider

**Mains**

Lemon Pepper Calamari Shards  
*Beer Battered Chunky Chips*  
Slow Roasted Lamb Lemonato  
*Greek Style Balsamic Glazed Salad*

Butter Chicken  
*Coconut Rice & Toasted Coconut Flakes*

**Desserts**

Petite French Donuts  
*Chocolate, Raspberry Jam, Apple, Passionfruit & Caramel*

Mini Gelato Cones  
*Chocolate, Vanilla, Hazelnut, Mint, Raspberry & Mango*

PREMIUM TRAVELING  
FEAST | \$60pp

*SCTC's notable 'substantial finger food'  
served throughout your event*

**Canapés**

Tamarind Noodle Prawn Rolls  
Ginger & Prawn Dumplings  
Mushroom & Truffle Arancini  
Peking Duck Pancakes  
Korean BBQ Pulled Pork Bao Buns  
Lamb, Mint & Rosemary Petite Pies

**Mains**

Ginger Poached Chicken  
*Vietnamese Salad & Nam Jim Dressing*  
Moroccan Lamb Tagine  
*Mediterranean Couscous*

Mooloolaba Panko Whiting  
*Seasoned Fries & Tartare*

**Desserts**

Petite French Donuts  
*Chocolate, Raspberry Jam, Apple, Passionfruit & Caramel*

Mini Gelato Cones  
*Chocolate, Vanilla, Hazelnut, Mint, Raspberry & Mango*

DINING  
2 Course \$53pp | 3 Course \$68pp

*Selected 2 meals to be served alternately*

**Entrées**

Chimmi Churri Chicken  
*Roast Pumpkin, Spinach & Fetta Salad  
Toasted Tortillas, Lime & Aioli*

Thai Beef Salad  
*Fresh Mint, Coriander &  
Palm Sugar Dressing*

Pork Belly  
*Warm Chilli Caramel  
Vietnamese Style Salad*

Salt & Pepper Prawn  
*Rocket, Rockmelon, Spanish Onion  
& Sweet Chilli Salad*

Spinach & Ricotta Ravioli  
*Rich Garlic Napoli Sauce  
& Shaved Parmesan*

**Desserts**

Rich Dark Chocolate Mud Cake  
with Raspberry Coulis

Pavlova Coated with  
Chantilly Cream & Berries

Raspberry New York Cheesecake  
with White Chocolate Curls

Pecan Pie with Double Cream

Homemade Crème Brûlée  
& Savoirdi Biscuit

**Mains**

Grilled Salmon  
*Slow Roasted Kipflers,  
Broccolini & Ginger Aioli*

Eye Fillet Steak  
*Sweet Potato Dauphinoise, Green Beans  
& Classic Pepper Demi Glaze*

Chicken Breast Supreme  
*Spinach & Three Cheese Mornay, Moroccan  
Spiced Chat Potatoes, Asparagus &  
White Wine Cream Sauce*

Pork Medallions  
*Boulangère Potatoes, Snow Peas  
& Brandy Cream Sauce*

Lamb Rump  
*Dukka Spice, Roasted Sweet Potato,  
Wilted Spinach & Red Current Port Jus*

**Later-On's**

Smokey BBQ Pulled  
Pork Brioche Slider | \$5pp

Angus Beef Slider, Egmont Cheese  
& Caramelized Onion | \$5pp

Mooloolaba Panko Crumbed Whiting  
& Seasoned Fries | \$9pp

Assorted Mini Gelato Cones | \$5pp

THE **CHAMPAGNE** DRINKS MENU  
GARDEN

	BASIC DRINKS PACKAGE	STANDARD DRINKS PACKAGE	PREMIUM DRINKS PACKAGE	CONSUMPTION BAR TAB or CASH BAR
<b>Cost</b>	<b>\$47pp (4 hours)</b> <b>\$52pp (5 hours)</b>	<b>\$52pp (4 hours)</b> <b>\$57pp (5 hours)</b>	<b>\$70pp (4 hours)</b> <b>\$80pp (5 hours)</b>	
<b>Sparkling</b>	Angas Brut Premium Cuvee Angas Moscato	Dunes & Greene Chardonnay Pinot Noir Dunes & Greene Moscato	Louis Bouillot La Maschera Prosecco	Select 1
<b>White Wine &amp; Rosé</b>	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Redbank Pinot Grigio Yalumba Y Series Rosé	Opawa Sauvignon Blanc Wirra Wirra 12th Man Chardonnay Redbank Sunday Morning Pinot Gris Rogers & Rufus Rosé	Select 2
<b>Red Wine</b>	Yalumba Galway Shiraz	Yalumba Barossa Shiraz	Yalumba Barossa Shiraz Mt Difficulty Roaring Meg Pinot Noir	Select 1
<b>Tap Beer &amp; Cider</b>	XXXX Gold XXXX Dry Tooheys New Hahn Super Dry	XXXX Gold XXXX Dry Tooheys New Hahn Super Dry James Squire 150 Lashes James Squire Broken Shackles Furphy	XXXX Gold XXXX Dry Tooheys New Hahn Super Dry James Squire 150 Lashes James Squire Broken Shackles Furphy	Select All or Limited
<b>Packaged Beer/Cider</b>	Hahn Premium Light	Hahn Premium Light Hahn Ultra Crisp James Squire Orchard Crush Cider	Hahn Premium Light Hahn Ultra Crisp James Squire Orchard Crush Cider	Select up to 3
<b>Soft Drink</b>	Postmix Noosa Water Mt Franklin Sparkling Water Orange Juice	Postmix Noosa Water Mt Franklin Sparkling Water Orange Juice	Postmix Noosa Water Mt Franklin Sparkling Water Orange Juice	Postmix Noosa Water Mt Franklin Sparkling Water Orange Juice
	<b>SPIRIT UPGRADE</b>	<b>\$20pp (4 hours)</b> <b>\$25pp (5 hours)</b>	Bundaberg Rum Original, Ketel One Vodka, Tanqueray Gin, Johnnie Walker Red Label, Jim Beam White Label	Please note a minimum of 50 people are required for a Drinks Package. Package applies to all guests.