



**SCTC** SUNSHINE  
COAST  
TURF CLUB

# CHAMPAGNE

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## GARDEN





## 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 \$60PP

**Arancini (lgo) (v)**  
pumpkin, mozzarella

**Prawn Cocktail Tart (a) (lg)**  
iceberg lettuce, tomato, dill

**Pulled Pork and Chorizo Sausage Roll**  
romesco sauce

**Sticky Beef Rib Bao**  
crispy shallot aioli, cucumber

**Butter Chicken**  
coconut, jasmine rice, pappadam

**Slow Roasted Lamb Shoulder (lgo)**  
pomegranate, cauliflower, cucumber,  
couscous tabbouleh

**Salt and Pepper Calamari (i)**  
seasoned fries, lime aioli

**Mini Chocolate and Raspberry Lamingtons**

# MENU

## DINING

CAPACITY | 220 GUESTS

### DINING | AUTUMN MENU\*

**2 Course \$68pp | 3 Course \$83pp**

Served alternate drop

#### ENTRÉES

**12 Hour Cooked Lamb Shoulder (lg)**  
watermelon, feta, cucumber, red pepper,  
balsamic glaze

**Chimichurri Chicken (lg) (ld)**  
wild rice, charred corn, peri peri aioli

#### MAINS

**Moroccan Spiced Beef Cheek**  
apricot, preserved lemon, pearl couscous,  
broccolini

**Confit Duck Leg (lg)**  
garlic potato puree, baby cabbage,  
peppercorn citrus jus

#### DESSERTS

**Hazelnut Mousse Profiteroles**  
dark chocolate, orange, mint, vanilla floss

**Mango Cheesecake (lg)**  
passionfruit curd, shortbread

#### ADD

Canapés (Selection of Four) \$16pp

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

\*Menu is subject to seasonal changes

(LG) Low Gluten | (LGO) Low Gluten Option | (V) Vegetarian | (VG) Vegan | (LD) Low Dairy | (LDO) Low Dairy Option | (A) Australia | (i) Imported



# 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)

\$17PP

Prosciutto (lg)  
potato rosti, ricotta, olive

Arancini (lgo)  
pumpkin and mozzarella

Spinach and ricotta roll (v)  
char grilled vegetable relish

Steamed Vegetable Dumplings (lg) (v)  
ginger, soy

Karaage chicken bites  
Bulldog aioli, furikake

Peking Duck Cigars  
chili plum

Petite Chunky beef pie  
smokey tomato relish

Pulled Pork and Chorizo Sausage Roll  
romesco sauce

## LATER-ON 'SOAK'

FROM \$2.50PP

Cocktail beef pie \$4  
Tomato relish

Pork and Chorizo Sausage Roll \$4.50  
romesco sauce

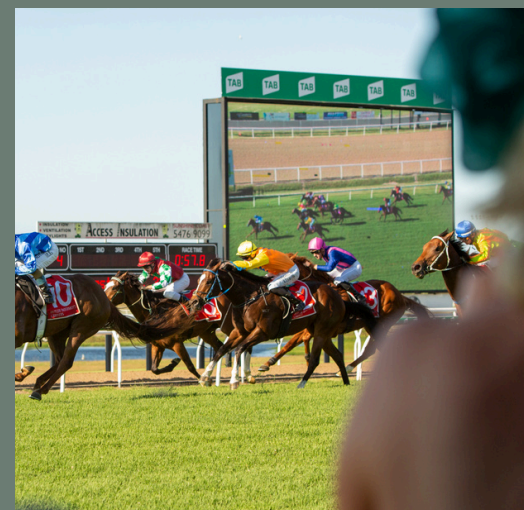
Mini Cheeseburger \$7.00  
homemade beef patty, American cheese, burger sauce, petite milk bun

Pulled pork taco \$7.00  
Slaw, kewpie mayonnaise

Mini Churros \$2.50  
chocolate sauce, cinnamon sugar



(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 PACKAGES

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

Zero Alcohol 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

Kooyong Clonale 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

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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