



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 \$58PP

CANAPÉS

Tomato Basil Pesto Arancini (lg, v)
Parmesan, Truffle Aioli

Confit Leek Tart (lg, v)
Gruyère, Chervil

Duck Spring Roll
Chilli plum drizzle

MAINS

BBQ Pulled Pork Slider (lgo)
apple slaw, kewpie

Panang Chicken Curry (lgo)
Jasmine rice, prawn crackers

Beef Short Rib (ld, df)
Cauliflower hummus, pickled shallot, parsley,
parsnip crisps

LATER-ON'S

Crispy Battered Fish and Seasoned Fries (lg)
Lemon, caper aioli

Caramel Tim Tam Tart
Caramel, raspberry

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

MENU

DINING

CAPACITY | 220 GUESTS

DINING | SPRING MENU* 2 Course \$68pp | 3 Course \$83pp

Served alternate drop

ENTRÉES

Pork Belly (lg)
Vietnamese wombok salad, pineapple and
chilli salsa

Tuscan Calamari (lg)
rocket, artichoke, almonds, heirloom baby
tomatoes, lemon champagne dressing

MAINS

Eye Fillet Steak (lg)
sweet potato and pancetta dauphinoise,
broccolini, pepper sauce

Chicken Breast Supreme (lg)
basil pesto and cream cheese filled, chat
potatoes, carrots, chasseur sauce

DESSERTS

Vanilla New York Cheesecake (lg)
strawberry, caramelised white chocolate

Chocolate Fudge Cake
Raspberry, 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)

\$16PP

Buckwheat blini

smoked salmon and lime crème fraîche

Wild mushroom and truffle arancini (v)

sriracha aioli

Spinach and ricotta roll (v)

char grilled vegetable relish

Roasted beetroot and goats cheese tartlet

drizzled with balsamic glaze (v)(lg)

Blue swimmer crab

crème fraîche and dill on a sour dough croute

Jumbo prawns

crunchy spring roll pastry with nam jim dressing

Petite Chunky beef pie

smokey tomato relish

Chermoula chicken tenderloin skewer (lg)

cumin yoghurt dressing

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

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

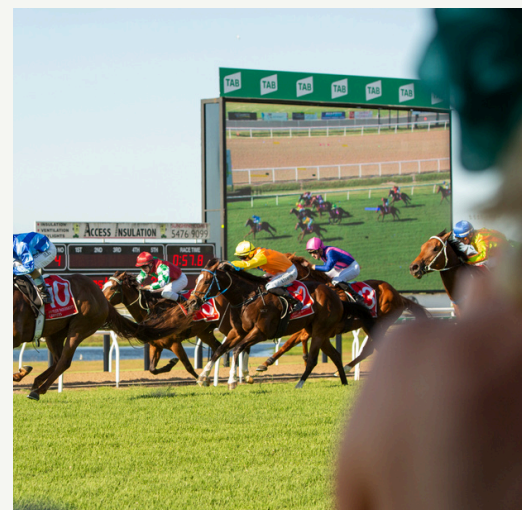
apple slaw, smokey BBQ sauce(lgo)

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)



CHAMPAGNE
— GARDEN —

READY TO
BOOK?

Contact us for booking enquiries at
(07) 5491 6788 or 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

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 <](http://sctc.com.au/terms-conditions)

BOOKING T&C'S

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