

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, multiple betting facilities, unsurpassed Trackside location 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 formal and semi-casual dining, cocktail and networking events.

FEATURES

- Customized Food & Beverage Options
- Undercover Open-Air Space
- Envious trackside position to Winning Post & Mounting Yard
- Private Bar & Betting Facilities
- AV Capabilities

BOOKINGS

✉ events@sctc.com.au

☎ (07) 5491 6788

CAPACITY

Minimum **100pax**
Maximum Dining **200pax**
Maximum Cocktail **250pax**

PRICING

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

Non – Raceday Venue Hire
\$5,000 Minimum Spend



CHAMPAGNE

GARDEN
DRINKS MENU



	CLASSIC DRINKS PACKAGE	PREMIUM DRINKS PACKAGE	CONSUMPTION	SPIRIT UPGRADE
	\$52pp (4 hours) \$57pp (5 Hours)	\$70pp (4 hours) \$80pp (5 Hours)	Bar Tab or Cash Bar	\$30pp (4 hours) \$40pp (5 Hours)
Sparkling	Dunes & Greene Chardonnay Pinot Noir Dunes & Greene Moscato	Louis Bouillot or Jansz Brut Cuvee	Select 1	Bundaberg Rum Original
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Opawa Sauvignon Blanc Wirra Wirra 12 th Man Chardonnay Rogers & Rufus Rosé	Select 2	Smirnoff Vodka Gordons Gin
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Mt Difficulty Roaring Meg Pinot Noir	Select 1	Johnnie Walker Red Label
Tap Beer	XXX Gold Byron Bay Lager Tooheys New James Squire 150 Lashes Hahn Super Dry Stone & Wood Pacific Ale James Squire Ginger Beer	XXXX Gold Byron Bay Lager Tooheys New James Squire 150 Lashes Hahn Super Dry Stone & Wood Pacific Ale James Squire Ginger Beer	Select All or Limited	Jim Beam White Label
Packaged Beer / Cider	Hahn Premium Light Hahn Ultra Crisp Heineken Zero James Squire Orchard Crush Cider	Hahn Premium Light Hahn Ultra Crisp Heineken Zero James Squire Orchard Crush Cider	Select up to 3	Drinks Packages apply to all guests as per venue pax minimums. All prices are subject to change. Contact us for quotes, food allergies, booking T&C's and more.
Soft Drink	Post Mix Noosa Water Mt Franklin Sparkling Water	Post Mix Noosa Water Mt Franklin Sparkling Water	All Selected	

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GARDEN

FOOD MENU

TRAVELLING FEAST

\$50pp

SCTC's famed substantial Finger Food served throughout your Event

Canapés

Steamed Char Sui Pork Bun

Assorted Arancini (V)
with Char-Grilled Vegetable Relish

Coconut Crumbed Prawns
with Sriracha Aioli

Mains

Slow Roasted BBQ Brisket (GFO)
Brioche Bun with Red Cabbage Slaw

Lamb Korma
Cumin Scented Long Grain Basmati Rice
& Crispy Pappadam

Lemon & Macadamia Chicken
Lattice Fries & Garlic Aioli

Desserts

Assorted Macarons (LG)

Churros coated with Cinnamon Sugar
& Salted Caramel Sauce

*GFO upon prior request

DINING

2 Course \$55pp | 3 Course \$70pp

Select 2 meals served alternately

Entrées

Kaffir Lime & Cracked Pepper Calamari (LG)
Rockmelon & Spring Onion Salad with Sriracha Aioli

Coconut Crumbed Chicken
Honey Roasted Pumpkin & Spinach Salad
with Cumin Yoghurt

Char Sui Pork Belly
Sesame Ginger Bok Choy

Potato Gnocchi (V)
Creamy Pumpkin Sauce

Mains

Grilled Barramundi
Parmesan & Leek Risotto
Green Beans with a Lime & Chilli Drizzle

Eye Fillet Steak (LG)
Dutch Cream Potato Puree, Broccolini
& Aged Tawny Jus

Chicken Breast Supreme (LG)
Filled with Sharp Vintage Cheddar
on a Sweet Potato & Shallot Smash
with Asparagus & Chasseur Sauce

Marinated Lamb Rump (LG)
Roast Sweet Potato, Herbed Zucchini
& Rosemary Jus

Desserts

Baked Lemon & Lime Cheesecake
topped with Shredded Coconut

Rich Dark Chocolate Mud Cake (LG)
with Raspberry Coulis

Pavlova (LG)
with Seasonal Fruit & Chantilly Cream

Lemon Meringue Tart



CANAPES

\$16pp

Select 4

Coconut Crumbed Prawns
with Sriracha Aioli

Duck Spring Rolls
with Chilli Plum Sauce

Smoked Salmon Puffs
with Tomato Relish

Chimichurri Chicken Skewers (LG)

Assorted Arancini (V)
with Char-Grilled Vegetable Relish

Moroccan Tempura Pumpkin Flowers (V)

Chilli Squid
with Lime Aioli

Later-On

Smokey BBQ Pulled Pork
on a Brioche Slider | **\$5pp**

Angus Beef Slider
Egmont Cheese, Caramelised Onion | **\$5pp**

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