

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

MENU COCKTAIL EVENTS CAPACITY | 230 GUESTS

TRAVELLING FEAST

\$58PP

CANAPÉS Tomato Basil Pesto Arancini (Ig, v) Parmesan, Truffle Aioli

Confit Leek Tart (lg, v) Gruyère, Chervil

Duck Spring Roll Chilli plum drizzle

MAINS BBQ Pulled Pork Slider (Igo) apple slaw, kewpie

Panang Chicken Curry (Igo) 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 (Ig) 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 | WINTER MENU* 2 Course \$65pp | 3 Course \$80pp Served alternate drop

ENTRÉES Slow Braised Beef Rib (Ig) Massaman, coconut, jasmine rice

Cajan Prawns Baby cos, coriander, radish, qukes, orange, honey soy vinaigrette

MAINS Cumin rubbed Lamb Rump (Ig) Kipfler potatoes, zucchini, mint pea smash, red wine jus

Chicken Breast Mignon (Ig) Sweet potato, beans, cognac mushroom sauce

DESSERTS Warm Pear and Walnut Pudding (Ig) cinnamon custard

Strawberry White Chocolate Cheesecake Kiwifruit, elderflower and marigold syrup

ADD

Canapés	(Selection of Four)		\$16pp
Later-On 'Soak'		Items from	\$5pp

*Menu is subject to seasonal changes





READY TO BOOK?

Contact us for booking enquiries at (07) 5491 6788 or events@sctc.com.au

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)

Duck Spring Roll chilli plum sauce

Assorted Arancini char-grilled vegetable relish (v)

Coconut Crumbed Prawns sriracha aioli

Smoked Salmon Puffs chunky tomato relish

Chimichurri Chicken Skewers (lg)

Chilli Squid lime aioli

Moroccan Tempura Pumpkin Flowers (v)

\$16PP 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 (Igo)

Loaded fries \$9 Slow cooked beef brisket on seasoned fries, nacho cheese, shallots (lg)



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





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DRINKS LISTS

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

BOOKING T&C'S > sc<u>tc.com.au/terms-conditions <</u>

• All pricing is subject to change until deposits are received.

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C H A M P A G N E

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