

# THE PAVILION

## VENUE GUIDE

### ABOUT

There's no place like trackside. Reserve The Pavilion for your event and don't miss any of the racing action with a dedicated Tote, Screens and Courtyard overlooking the Track. Get set for an awe-inspiring celebration including tasty food, drinks, great company and thrilling thoroughbred racing.

The Pavilion Marquee is an ideal non-raceday venue for intimate weddings, engagements, birthday parties and corporate functions.

### FEATURES

- Customisable Food & Beverage Options
- Fun & Flexible Floor Plan for a Glam Cocktail Party or Stunning Sit-Down Affair
- Spacious Marquee & Courtyard
- Private Bar & Betting Facilities
- AV Capabilities

### CAPACITY

Minimum **60pax**  
Maximum Dining **130pax**  
Maximum Cocktail **180pax**

### PRICING

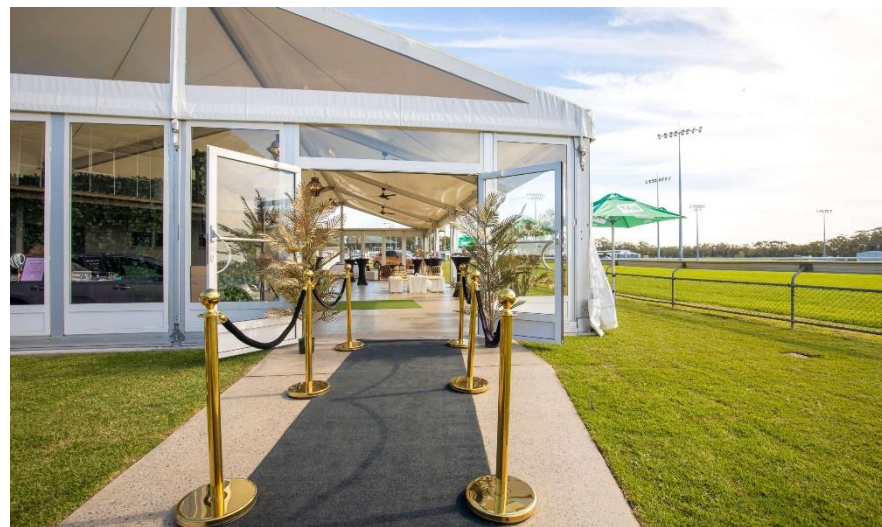
Raceday quotes available upon application

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

### BOOKINGS

✉ [events@sctc.com.au](mailto:events@sctc.com.au)

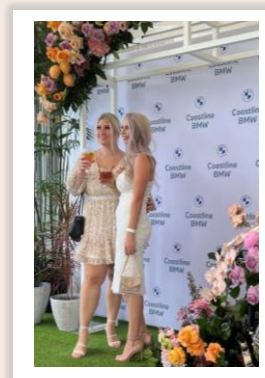
☎ (07) 5491 6788



THE  
**PAVILION**  
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	Available on request
Sparkling	Dunes & Greene Chardonnay Pinot Noir	Louis Bouillot or Jansz Brut Cuvee	Select 1	<p>Drinks Packages apply to all guests as per venue pax minimums.</p> <p>All prices are subject to change.</p> <p>Contact us for quotes, food allergies, booking T&amp;C's and more.</p>
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Opawa Sauvignon Blanc Wirra Wirra 12 <sup>th</sup> Man Chardonnay Rogers & Rufus Rosé	Select 2	
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Mt Difficulty Roaring Meg Pinot Noir	Select 1	
Packaged Beer/Cider	XXXX Gold Byron Bay Lager James Squire Orchard Crush Cider	XXXX Gold Byron Bay Lager James Squire Orchard Crush Cider	Select All or Limited	
Soft Drink	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water	All Selected	



THE  
**PAVILION**  
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 must be requested upon booking*

## DINING

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

*Select 2 meals to be 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