



## THE PAVILION

### TRACKSIDE RETREAT WITH UNIQUE FLEXIBILITY



Experience the thrill of racing like never before in The Pavilion, your exclusive trackside venue. With a private Tote, multiple screens, and a courtyard overlooking the track, you'll never miss a moment of the action. Elevate your celebration with delicious food, a private bar, and the energy of live thoroughbred racing as your backdrop.

Bright, spacious, and flexible, The Pavilion is a marquee venue with high ceilings, natural light, and a sophisticated charm. Offering AV control, live entertainment options, and versatile styling possibilities, it's the ideal space for corporate events or private celebrations. Whatever the occasion, The Pavilion ensures a memorable and seamless experience.

## 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.



**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

## PROGRESSIVE EATS

CAPACITY | 150 GUESTS

### PROGRESSIVE EATS MENU \$57PP

#### STARTERS

Signature Poached Free Range Chicken Sandwich

Cured Meat Selection with Crusty Breads & Dip (lgo)

Buckwheat Blini  
smoked salmon and lime crème fraiche

Pork Loin Skewers (lg)  
apple yoghurt

Lamb Shoulder and Goats Cheese Sausage Roll  
red capsicum ketchup

Arancini (lgo)  
pea, leek, pine nut, parmesan

#### MAINS

Pulled Pork Milk Bun Slider (lgo)  
apple slaw, smokey BBQ sauce

Firecracker Chicken Noodle Salad (lg) (ld)  
coriander, cucumber, carrot, baby cos, mixed seeds

#### DESSERT

Bambino Mini Gelato Cones



# MENU

## DINING

CAPACITY | 130 GUESTS

### WINTER DINING MENU

2 Course \$65pp | 3 Course \$80pp  
Served alternate drop

#### ENTRÉES

Slow Braised Beef Rib (lg)  
Massaman, coconut, jasmine rice

Cajon Prawns  
Baby cos, coriander, radish, quakes, orange, honey soy vinaigrette

#### MAINS

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

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

#### DESSERTS

Warm Pear and Walnut Pudding (lg)  
cinnamon custard

Strawberry White Chocolate Cheesecake  
Kiwifruit, elderflower and marigold syrup

#### ADD

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

(LG) Low Gluten | (LGO) Low Gluten Option | (V) Vegetarian  
(VG) Vegan | (LD) Low Dairy | (LDO) Low Dairy Option.  
\*Menu is subject to seasonal changes



# ADDITIONAL CANAPÉS OR LATER-ON

Enhance your dining experience with canapés on arrival or late-night or afternoon bites to impress and delight your guests.

## CANAPÉS (SELECT 4)

**\$16PP**

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)

## 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)

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



THE  
PAVILION

**READY TO  
BOOK?**

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

# 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

### PACKAGED BEER

XXXX Gold  
Byron Bay Lager  
Heineken

### NON-ALCOHOLIC

James Squire Zero, Soft Drink, Noosa Water,  
Mt Franklin Sparkling Water

### CANNED 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

### WHITE WINE

Opawa Sauvignon Blanc  
Barringwood Chardonnay

### RED WINE & ROSÉ

Chaffey Brothers Rosé  
Yalumba Barossa Shiraz  
Tarrawarra Estate Pinot Noir

### PACKAGED BEER

XXXX Gold  
Byron Bay Lager  
Heineken

### CANNED SPIRITS

Bundaberg Rum & Cola  
Smirnoff Black  
Canadian Club & Dry  
Jim Beam & Cola

### NON-ALCOHOLIC

Soft Drink, Noosa Water, Mt Franklin Sparkling Water,  
James Squire Zero





# BOOKING INFORMATION

## RACE MEETING TICKETING

- Racecourse Admission and Venue Access:
  - 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.
- Access to The Pavilion is managed by SCTC. Guests may only pass through the Champagne Garden with prior written approval from SCTC.
- Members Enclosure Dress Standards apply.

## PRICING NOTICE

## BOOKING T&C'S

- All pricing is subject to change until deposits are received. > [sctc.com.au/terms-conditions](http://sctc.com.au/terms-conditions) <

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