

Sunshine Coast Turf Club ***2018 Non Raceday Function Packages***



Corbould Park Racecourse
170 Pierce Avenue, Caloundra, Qld, 4551

(07) 5491 6788 | www.sctc.com.au

VENUE

Thank you for considering the Sunshine Coast Turf Club as the venue for your upcoming function. The Sunshine Coast Turf Club facilities and charges are as follows:

Venue: **Venue Option 1 – Favourites Function Room**
Venue Option 2 – Caloundra RSL Champagne Garden
Venue Option 3 – Trackside Marquee

Room Hire & Cleaning: Venue Option 1 or 2 - \$500.00 (inc GST).
Includes: hire of room, tables, chairs, PA system, microphone, lectern, power (Minimum 50 Guests).

Venue Option 3 - \$16.00 per person (inc GST)
Includes hire of marquee with internal lighting, tables, chairs and 3 phase power (Minimum 100 Guests)

Set up: Round or rectangle tables that seat up to 10 to a table. Should you require decorations, we can obtain quotes or alternatively you may make your own arrangements.

Catering: Menus and prices enclosed (prices subject to change).

Beverages: Full bar facilities will be available.

Deposit: A \$500.00 deposit is required to confirm your booking. This amount will be held as a security deposit (in case any venue damages occur) and may be refunded after your function. The deposit is non-refundable if the booking is cancelled less than 3 months prior to the function date.

Account Details: 100% of the function/catering costs, including bar tab amount, is required 15 working days prior to the function. Payment will be accepted by cheque, cash, Mastercard, Visa or Amex.

EVENT SPACES

Why don't you give us a call for a site inspection? You can also take a virtual tour of the different venues on our web page.

We do

Birthdays
Christmas parties
Cocktail parties
Training
Corporate meetings
Product launching / presentations
Exhibitions
Weddings
Engagements
High School Formals, amongst many others!

Options

- **Function Room**

Sit down buffet, maximum capacity 200 guests
Sit down alternate drop, maximum capacity 220 guests
Cocktail style, maximum capacity 250 guests



- **Caloundra RSL Champagne Garden**

Sit down buffet, maximum capacity 260 guests
Sit down alternate drop, maximum capacity 270 guests
Cocktail style, maximum capacity 300 guests



- **Trackside Marquee (20m x 25m)**

Sit down buffet, maximum capacity 300 guests
Sit down alternate drop, maximum capacity 350 guests
Cocktail style, maximum capacity 400 guests



MENUS

Canapés

Please Select Four

- Tempura pumpkin flower stuffed with sweet corn & ricotta (v)
- Duck and Asian vegetable spring roll with chilli plum sauce
- Petite lamb and rosemary mignons
- Slow cooked beef pies
- Tempura rocket prawns with lime aioli
- Marinated chicken tenderloin skewers
- Caramelised onion and goats cheese tartlets (v)
- Chilli squid sticks with caper aioli
- Butter chicken wellington
- Petite spinach & feta filo with tomato relish (v)

\$12.50 per person

Canapés can only be ordered in addition to our set menus

SET MENU

Please select 2 or 3 course menu

Entrées

Please select 2 of the following, alternate drop service

- Spinach & ricotta ravioli in a housemade tomato and garlic Napoli sauce
- Slow cooked pork belly with hoi sin and Asian slaw
- Pepper crusted rare roast beef with rocket and parmesan salad and apple dressing
- Chilli lime chicken salad with mango and coriander
- Salt & pepper squid on a Vietnamese style salad with nan jing dressing

Mains

Please select 2 of the following, alternate drop service

- Pork medallions on a bed of seeded mustard smashed potato with asparagus and garlic cream sauce
- Dukkha coated lamb rack on a sweet potato rosti, cauliflower puree and a rosemary jus
- Cone Bay barramundi on a white wine, coriander and lemon risotto, baby spinach and hollandaise sauce
- Aged eye fillet on a pancetta and shallot potato rosti, steamed broccolini, sweet onion jam & a port jus
- Oven roasted chicken breast supreme filled with double cream brie on a sweet potato dauphinoise and buttered beans with a confit garlic cream sauce

Desserts

Please select 2 of the following, alternate drop service

- Layered mango and macadamia cheesecake
- Rich chocolate Jaffa torte with raspberry and champagne coulis
- Chocolate fondant pudding with raspberry compote
- Homemade crème brûlée, vanilla bean cream and savoiardi biscuit
- Mini pavlova with berry compote, fresh kiwi fruit and Chantilly cream

2 Course Menu—\$46.50 per person

3 Course Menu—\$58.50 per person

Add tea and coffee station—\$2.50 per person

SUPERIOR BUFFET

Canapés on arrival

- Petite spinach and feta filo with chunky tomato relish (v)
- Tempura rocket prawn with lime aioli
- Slow cooked beef pies
- Duck and Asian vegetable spring roll with chilli plum sauce

Mains

Choice of three

- Lamb rump marinated in garlic and rosemary with a red wine demi glaze
- Atlantic Salmon with a lemon beurre blanc
- Pork belly slow cooked in apple cider
- Chicken breast medallions in a confit garlic and shallot cream sauce
- Roasted rib fillet with a brandy and green peppercorn sauce
- Saltwater barramundi with a sweet sticky lime soy

Sides

- Potato and chive au gratin
- Broccoli and cauliflower with a three cheese mornay sauce
- Seasonal fresh vegetables with a French garlic butter
- Mediterranean vegetable and couscous salad
- Kipfler potato, rocket and pancetta salad with a seeded mustard vinaigrette
- Classic Caesar salad with garlic croutons and smoked pancetta house made dressing
- Fresh crusty bread roll with butter portions

Desserts

Choice of three

- Home made crème brûlée with a vanilla bean cream
- Mango and macadamia cheesecake
- Rich chocolate Jaffa torte with raspberry and champagne coulis
- Sticky date pudding with butterscotch sauce and fresh cream
- Mini pavlova with berry compote, fresh kiwi fruit and Chantilly cream

OR miniature desserts consisting of a selection of cheesecake, sponge, gâteau, mousse, puddings and slices, served with fresh whipped cream for your guests to help themselves

\$52.00 per person

Children 4 - 12 years—**\$26.00 per child**

Add tea and coffee station—**\$2.50 per person**

COCKTAIL MENU

Canapés

- Tempura pumpkin flower stuffed with sweet corn and ricotta (v)
- Duck and Asian vegetable spring roll with chilli plum sauce
- Petite lamb and rosemary mignons
- Marinated chicken tenderloin skewers
- Tempura rocket prawns with lime aioli
- Slow cooked petite beef pies
- Caramelised onion and goats cheese tartlets (v)
- Chilli squid sticks with caper aioli
- Butter chicken wellington
- Petite spinach & feta filo with tomato relish (v)

Petits Desserts

- Chef's selection of assorted petite fours

\$38.00 per person

Add Tea & Coffee Station—\$2.50 per person

TRAVELLING STYLE FINGER FOOD

Canapés

- Marinated chicken tenderloin skewers
- Duck and Asian vegetable spring roll with chilli plum sauce
- Slow cooked beef pies
- Scallop dumpling in coconut leaf with a sweet lime dressing

Mains

Please select 3 dishes

- Sweet and sour battered pork on a coriander and jasmine scented rice
Served in a pine boat
- Salt and pepper calamari shards, seasoned fries and lime aioli
Served in a newspaper cone
- Lightly spiced chicken tenderloins on a crisp Caesar salad
Served in a pine boat
- Thai green chicken curry on a saffron rice
- Seared salmon on a Kachumber salad and lime hollandaise
- Moroccan lamb tagine on a coriander couscous
- Pulled pork and slaw slider
- Thai beef salad with fresh mint and coriander

Petits Desserts

Chef's selection of petite desserts

Cheese Table

Consisting of a rich blue, creamy brie, mature cheddar, dried figs, dates & apples, quince paste and water thin crackers

\$44.00 per person

THEMING

Inclusions at your function (with food orders only) are:-

- All tables clothed with white linen
- Paper napkins
- Cutlery

To make your function truly memorable and exciting why not add some flair and creativity. We can supply and set up the following:-

Corporate Theming Package—\$10.00pp (minimum 50 guests)

- Table runner for each table (your choice from a wide range of colours)
- Coloured napkins (your choice from a wide range of colours)
- Centrepiece of a fresh flower box with an arrangement in keeping with corporate/organisation colours
- Add some chair covers and sashes for an additional \$5.00pp

Additional Theming

For any additional theming requirements please contact Mask Events directly for assistance in creating your perfect event via:

Email: info@maskevents.com.au

Phone: 07 5438 8773

* Please note prices are set by Mask Events and are subject to change



BEVERAGES

The Sunshine Coast Turf Club is fully licensed and beverages cannot be brought into the Racecourse

Beverage options for functions are as follows:

- 4 or 5 hour Beverage Packages (**min 50 guests**) are available on request and include the following:

BEVERAGE INCLUSIONS PACKAGE PRICES

Sparkling

Angas Brut Premium Cuvee NV
Angas Moscato

White Wine

Yalumba Y Series Sauvignon Blanc
Yalumba Y Series Unwooded Chardonnay

Friday Nights

Caloundra RSL Champagne Garden,
Function Room &
Trackside Marquee
4 hours at \$45.00 p.p.

Saturdays

Caloundra RSL Champagne Garden,
Function Room &
Trackside Marquee
4 hours at \$45.00 p.p.
5 hours at \$50.00 p.p.

Red Wine

Yalumba Galway Vintage Shiraz

Beers on tap & a cider
(Trackside Marquee serves
canned beers only)

Soft drinks, juice and bottled water

Sundays

Caloundra RSL Champagne Garden,
Function Room &
Trackside Marquee
4 hours at \$40.00 p.p.
5 hours at \$45.00 p.p.

- Guests to purchase their own beverages from bars
- Bar accounts can be arranged prior to the function or on the day. Credit card details are to be provided.





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For all function enquiries
Please contact our Events Manager on
5491 6788 or email functions@sctc.com.au

Sunshine Coast Turf Club

170 Pierce Avenue, (PO Box 302) Caloundra 4551

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