

2018 RACEDAY

Information & Hospitality Options

VALID UNTIL 31 MARCH 2019



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Sunshine Coast Turf Club

170 Pierce Avenue | PO Box 302 Caloundra 4551

P: (07) 5491 6788 F: (07) 5491 3303 W: www.sctc.com.au

RACECOURSE INFORMATION

The excitement, the color and the entertainment provide an atmosphere unlike any other sporting event. There is no better way to be part of the action than to have a function at the Sunshine Coast Turf Club.

CAR PARK

We have ample free car parks available on course. All cars are the entire responsibility of the owner. We also provide a Members' Car park area for the Sunshine Coast Turf Club Members.

DRESS STANDARDS GENERAL ADMISSION

Entry to the general admission areas of the racecourse requires guests to be neatly dressed. Footwear and a shirt must be worn at all times.

MEMBERS ENCLOSURE

Dress standards apply in the Members Area and Members are reminded that their guests must adhere to these standards. These also apply in the Champagne Garden, Function Room and Members' Terrace.

ACCEPTABLE

GENTLEMEN

- Collared shirt & tailored shorts or trousers
- Dress denim
- Enclosed dress shoes

LADIES

- Neat contemporary dress standards in keeping with the Members Area

NOT ACCEPTABLE

GENTLEMEN

- Ripped, torn or dishevelled denim/jeans including designer tears
- Shirt without a collar
- Sporting, gym or activewear
- Sports shoes
- Sandals, thongs, any open toe footwear
- Fancy dress

LADIES

- Ripped, torn or dishevelled denim/jeans including designer tears
- Bare midriff
- Short shorts
- Sporting, gym or activewear
- Sports shoes
- Rubber thongs
- Fancy dress



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TERMS AND CONDITIONS

- A **minimum of 10 adults** applies for bookings, unless otherwise stated
- Packages are available for day, twilight and night race meetings. (Please refer our website for Feature Raceday options including Ladies Oaks Day, Caloundra Cup Day & Melbourne Cup Day)
- A \$300.00 deposit may be required to secure your booking (Deposits are non refundable but are transferable)
- Final numbers and payment are required no later than two (2) weeks prior to the date of the event
- Tickets will be issued upon full payment of the function. Payments can be made via EFT, credit card, cheque or cash
- Dietary requirements can be accommodated if advised no later than one week prior to event
- Home-made food / nibbles can **ONLY** be brought into the Public Area & Furlong Terrace
- Beverages **cannot** be brought into the Racecourse
- Food **cannot** be brought in the Members' Reserve
- Balloons are **strictly prohibited** at the Racecourse
- The Sunshine Coast Turf Club reserves the right to make changes to the Service which are necessary to comply with any applicable laws or safety requirements. We will notify our clients of any changes
- The client shall not use the names, logos and any details of the Sunshine Coast Turf Club without approval from the club's office
- Guests booking and paying on-line using a card will receive confirmation of the transaction from the payment provider
- The client shall comply with all applicable laws, statutes, regulations relating to the Responsible Service of Alcohol

Your responsibility:

- In providing our services, in particular hosting events, any reasonable instruction given by you to us or our suppliers must be followed. In the event that you or your guests fail to follow our reasonable instructions, resulting in loss or damage of the property, you will be liable for said loss or damage.
- The Sunshine Coast Turf Club does not accept any liability for non-completion of an event or for any delays arising as a result of 'Force Majeure'.
- 'Force Majeure' means any circumstance beyond the control of the Sunshine Coast Turf Club including but not limited to acts of God, fire, explosion, adverse weather conditions such as heavy rain, heat waves, floods, tsunami, earthquake, failure of energy sources or transport network, terrorism, riot, civil commotion, war, hostilities, strikes, work stoppages, slow-downs or other industrial disputes accidents, civil disturbances, acts of government, lack of power, non-performance or delays by suppliers or materials shortages.
- The Sunshine Coast Turf Club shall not be liable to the other of loss or damages arising from prevention or delay performance of the event, where same is a result of Force Majeure. For the avoidance of doubt, nothing shall excuse the client from any payment obligations under the agreement of organizing and attending an event.
- The client shall not damage any of the provided items or the venue used. Any resulting damages fees should be paid by the client
- The Sunshine Coast Turf Club shall not be held responsible for any loss, damage or theft to the client and guests .

Use of personal information

- Information collected via the website or function bookings may be used to remarket other Sunshine Coast Turf Club events and activities. Images may be used for promotional activities.
- If you do not wish to receive information about our products or services, or the products or services offered by other organisations, please let us know when providing us with your details. We may use information in aggregate form:
 - to build up marketing profiles
 - to aid strategic development
 - to manage our relationship with advertisers and to audit usage of the site.

For further information contact Sonya on functions@sctc.com.au

FUNCTION AREAS

Note that the following is not applicable for Feature Racedays: Ladies Oaks Day, Caloundra Cup Day & Melbourne Cup Day. Contact us for hospitality packages on these days.

Furlong Terrace (min 10 adults)

Located approximately 150m from the finish line, the Furlong Terrace is located within the public area, close to bar, tote, food and bookmaker facilities.

This is an undercover area.

\$18.00pp includes:

- Admission to Racecourse
- Reserved tables and seating in Furlong Club
- 1 x \$10.00 Furlong Café Voucher per person
(Equivalent amount may be used to order food platters when booking)

\$23.00pp on Friday Nights and Saturdays.



Members Terrace (min 15 adults, max 30 adults) OR

Members Terrace Marquee (min 30 adults, max 60 adults)

The Members Terrace is located just outside the Copper Kingdom Members Lounge within the Members Enclosure and overlooking the finish line. (Food must be purchased from the Members Bistro—No food from off course can be brought in)

\$30.00pp* includes:

- Admission to Racecourse
- Admission to Members Enclosure
- Reserved tables and seating on the Members Terrace
(Dress regulations apply)

***Join the Sunshine Coast Turf Club as a Member and pay \$10.00 per Member Card.**



Favourites Function Room (min 50 adults)

Located on the top level of the Members Enclosure, the Favourites Function Room overlooks the track and offers air conditioned comfort with private tote, bar and toilet facilities.

\$30.00pp* includes:

- Admission to Racecourse
- Admission to Members Enclosure
- Reserved tables and seating in the Favourites Function Room.
(Dress regulations apply).

***Join the Sunshine Coast Turf Club as a Member and pay \$10.00 per Member Card.**



Trackside Marquee (min 100 adults)

Our Trackside Marquee is situated near the main entrance and close to all the facilities in the public area. It is an ideal spot for larger groups, seating up to 350 guests.

\$21.00pp includes:

- Admission to Racecourse
- Reserved tables and seating in the Trackside Marquee.

\$26.00pp on Friday Nights and Saturdays.



Marquee packages available upon requests for smaller groups. Contact our Hospitality & Events Manager for a tailored package, to suit your needs. functions@sctc.com.au



PLATTERS

1 platter is suitable for 10 guests as finger food only.
Minimum recommended order is 1 platter per 10 guests

ANTIPASTO PLATTER

\$85.00 per platter

A selection of cured meats: pancetta, prosciutto, pastrami and Hungarian salami with Australian feta cheese, chargrilled red capsicums, stuffed olives, sundried tomatoes, marinated mushrooms, charred zucchini, tomato relish and crisp parmesan toasts

CHEESE PLATTER

\$65.00 per platter

Trio of cheeses including a mature cheddar, creamy brie and a rich soft blue, served with quince paste, dried apples, figs, dates, roasted nuts, chargrilled vegetable relish and water thin crackers

COLD SEAFOOD PLATTER

\$165.00 per platter

Fresh local ocean king prawns, Coffin Bay oysters, Moreton Bay bugs, smoked Tasmanian salmon & natural half shell black mussels, served with lemon, cocktail sauce and lime aioli

HOT SEAFOOD PLATTER

\$105.00 per platter

Local caught crumbed whiting, tempura scallops, panko calamari, chilli coated squid, garlic and coriander prawn wrapped in filo, served with lemon, tartare sauce and lime aioli

HOT PLATTER

\$90.00 per platter

Angus beef sausage rolls, slow cooked beef pies, vegetable spring rolls (v), petits spinach & feta filo (v), chicken and mushroom dumpling, BBQ Swedish meat balls, served with dipping sauces

SANDWICH PLATTER

\$60.00 per platter

A selection of meat, salad, egg & chicken sandwiches

FRESH FRUIT PLATTER

\$50.00 per platter

Platter of seasonal tropical fruits served with honeyed yoghurt and berry coulis

PETITE DESSERTS PLATTER

\$80.00 per platter

Platter of petite desserts consisting of pink iced rolls, minimum strawberry cheesecake bites, salted caramel profiterole and mini custard éclair, tiramisu dome, white chocolate & raspberry pyramid and lemon & lime cheesecake

GLUTEN FRIENDLY PLATTER

\$165.00 per platter

MINIMUM OF 1 WEEK NOTICE REQUIRED FOR ORDER

DIETARY REQUIREMENTS FOR ALL MENUS

We are pleased to cater for dietary requirements. However, we are not a gluten free venue and cannot ensure that cross-contamination will never occur. We have processes in place to minimize this happening but there is gluten present in our kitchens. Same applies for nuts, soy and other allergen food elements.

THE ENTERTAINER'S BUFFET

Buffet available on Members Terrace, Favourites Function Room and Champagne Garden only

Canapés

- Tempura coated rocket prawns with lime aioli
- Petits spinach & feta fillos with chunky tomato relish
- Slow cooked beef pie
- Chicken & mushroom dumplings with coriander sweet chilli

Mains

Choice of three to be served on the buffet:

- Chicken breast medallions coated with ciabatta, macadamia & lemon crumb
- Apple cider roasted pork belly
- Lamb leg infused in garlic & rosemary
- Slow roasted beef rump with cracked pepper & sea salt
- Local caught tempura cod with tartare and lemon

Vegetables

- Sweet potato and shallot gratin
- Seasonal fresh vegetables with a French garlic butter
- Roasted new potatoes with assorted herbs

Salads

- Mediterranean penne pasta salad with fire roasted peppers, chargrilled zucchini & Spanish onion, rocket pesto dressing
- Mixed leaf salad, cherry tomatoes, red onion, feta and cucumber with a mustard vinaigrette
- Classic Caesar salad with garlic croutons, smoked pancetta house made dressing

Fresh crusty bread rolls with butter portions

Desserts

- Baked raspberry cheesecake with raspberry coulis
- Lemon meringue tart with strawberry compote
- Rich chocolate Jaffa gâteau with a dark chocolate ganache

Add freshly brewed tea and coffee at \$2.50 per person (minimum 50 serves)

Special dietary requirements can only be accommodated when we have been notified at least 1 week prior to function

\$42.50 per person

Minimum 30 adults (Children under 12 years: \$22.00)

SET MENU

Set Menu available in Favourites Function Room, Trackside Marquee and Champagne Garden only

Please select either a three or four course alternate drop menu

Canapés

- Marinated chicken tenderloin kebabs
- Greek skewer containing feta, basil, green olive and cherry tomato with a balsamic glaze
- White wine, parmesan and leek arancini with tomato relish
- Chilli squid with lime aioli

Entrées

Please select 2 of the following for alternative drop:

- Slow roasted pork belly with a micro herb salad & a pineapple and chilli jam
- Mediterranean vegetable tart with goats cheese, watercress and a balsamic glaze (v)
- Cajun coated squid on an Asian salad with a lime palm sugar dressing
- Marinated Chicken tenderloins on spinach, roasted pumpkin, feta and pine nut salad
- Rare roast beef coated in a mustard seed with a rocket and parmesan salad with an apple dressing

Mains

Please select 2 of the following for alternative drop:

- House smoked Atlantic salmon on a white wine, parmesan and leek risotto, fresh asparagus topped with lemon hollandaise
- Chicken breast supreme wrapped in prosciutto stuffed with double cream brie on a bacon and shallot Dutch cream potato cake, steamed broccolini with a red wine demi glaze
- Marinated lamb rump on a sweet potato purée, minted pea mash and a rosemary jus
- Black Angus rib fillet on duck fat roasted kiplers, balsamic onion jam and a port jus
- Black sesame and herb crusted pork loin on a potato and chive dauphine and green beans with an apple reduction

Desserts

Please select 2 of the following for alternative drop:

- Chocolate ooze cake with raspberry coulis
- Lemon curd tart with a strawberry compote
- Lime and vanilla bean panna cotta with double cream
- Rich chocolate Jaffa gâteau with a dark chocolate ganache
- Pavlova served with fresh tropical fruit and Chantilly cream

Add Freshly Brewed Tea & Coffee at \$2.50 per person (minimum 50 serves)

Special dietary requirements can only be accommodated when we have been notified at least 1 week prior to function

3 Course Menu (Canapés, Mains & Desserts)—\$48.00 per person
4 Course Menu (Canapés, Entrées, Mains & Desserts)—\$60.00 per person
Minimum 50 adults

TRAVELLING STYLE FINGER FOOD

Available in Champagne Garden, Favourites Function Room and Trackside Marquee Only

Canapés

- Marinated chicken tenderloin kebabs
- Slow cooked beef pie
- White wine, parmesan and leek arancini with tomato relish
- Chilli squid with lime aioli

Travelling Style Finger Food consisting of

- Slow roasted pork belly on an apricot and pine nut couscous with hoi sin sauce
- Thai green chicken curry on a bed of saffron rice
- Tempura prawns on seasoned fries with lemon aioli

Mini Desserts consisting of

A Chef's selection of petits desserts

Cheese table consisting of

A rich blue, creamy brie, mature cheddar
Dried figs, dates and apple, Quince paste & water thin crackers

Add Freshly Brewed Tea & Coffee at \$2.50 per person (minimum 50 serves)

*Special dietary requirements can only be accommodated
when we have been notified at least 1 week prior to function*

\$40.00 per person
Minimum 50 adults

BEVERAGES

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

Beverage options for functions are as follows:

- Beverage Packages (**min 50 guests**) are available on request in the Champagne Garden, Favourites Function Room and Trackside Marquee and include the following:

BEVERAGE INCLUSIONS

Sparkling

Angas Brut NV Sparkling Wine
Angas Moscato

Red Wine

Yalumba Galway Vintage Shiraz

White Wines

Yalumba Y Series Sauvignon Blanc
Yalumba Y Series Unwooded Chardonnay

Beers on tap & a cider

Trackside Marquee serves canned beers only

Soft drinks, juice and bottled water

PACKAGE PRICES

Friday Nights

4 hours at \$45.00 p.p.

Saturdays

4 hours at \$45.00 p.p.

5 hours at \$50.00 p.p.

Sundays

4 hours at \$40.00 p.p.

5 hours at \$45.00 p.p.

- Guests to purchase their own beverages from bars.
- Beverage orders can be placed when booking your function and paid in full with your total function cost. The beverages will be placed in ice tubs / fridge next to your reserved tables for your self service. This option is available for the Members' Terrace area only. Please note we will refund any unopened cans of drink only. Bottles of wine will not be refunded. These can be collected the day after your function. Extra beverages can be ordered on the day.
- Bar accounts can be arranged prior to the function or on the day. Credit card details are to be provided.

THEMING

Inclusions in your catered raceday function (with food orders) are:

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

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

Corporate Race Day Theming Package—\$10.00pp (50 guests minimum)* including

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

For any additional theming requirements please contact Mask Events directly:-

Email: info@maskevents.com.au

Phone: 07 5438 8773

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

Additional Theming

You may also wish to change the furniture provided by us. Please feel free to contact Perry's Event Hire Sunshine Coast.



FUNCTION AREAS GALLERY



Function Room



Champagne Garden



Trackside Marquee



Members Terrace Marquee





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Sunshine Coast Turf Club



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SUNSHINE COAST TURF CLUB

Race in for the action

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

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