

*jingle & mingle*

CHRISTMAS PARTIES 2023

**SCTC**  
SUNSHINE  
COAST  
TURF CLUB

THE  
GLASSHOUSE

## ABOUT

Step into SCTC's newest Venue built for your private luxe soirée within the Members Enclosure. Exclusive, intimate and unlike anything before it, The Glasshouse is an entertainer's delight.

Situated in its prime elevated position, meticulously styled and enclosed with glass windows and temperature control, it's complete with a stunning private alfresco balcony.

The Glasshouse directly overlooks the Track, Winning Post & Super Screen, whilst serving up premium drinks, food temptations and unique customisations including beverage upgrades, live music and unique installations set for you to impress and host the ultimate intimate event.



Divine Cocktail  
Style Menu



Drinks Packages,  
Premium Upgrades  
& Bar Tabs



Members Enclosure  
Admission Ticketing  
& Reserved Venue



Elevated Direct  
View of Track &  
Winning Post



Entertain, Engage  
& Impress with Live  
Music & AV

BOOKINGS VIA [SCTC.COM.AU](https://www.sctc.com.au)

OR CONTACT [EVENTS@SCTC.COM.AU](mailto:EVENTS@SCTC.COM.AU) (07) 5491 6788

## CAPACITY & PRICING\*

Raceday Hire Member	\$20pp
Non-Member	\$30pp
Minimum	30 people
Maximum	50 people

\*All pricing is subject to Moshtix Ticketing Fees.

Non Raceday Hire Package \$6,000

Up to 50 Guests

Canapes Cocktail Menu

4 Hour Drinks Package

Note: Upgrades & Customisations Available

## CANAPÉS | COCKTAIL MENU

\$57pp

### To Start

Signature poached free-range chicken, chive & aioli mayonnaise sandwiches. (LGO)

Roasted beetroot & goats cheese tartlets. Drizzled with balsamic glaze. (V)

Panko crumbed green olives, stuffed with blue cheese. Served with a sweet capsicum jam. (V)

Blue swimmer crab, lime crème fraiche & dill. On a sour dough croute. (LGO)

Jumbo prawns coated in a crunchy spring roll pastry with nam jim dressing.

### Mid Race

Hickory BBQ pulled pork involtini.

Lamb shoulder slowly braised in lemon, oregano & garlic. Served in a ciabatta roll with lettuce, tomato & cucumber yoghurt. (LGO)

12hr slow roasted beef brisket on a Vietnamese crunchy noodle salad.

### Soakers & Sweets

Petite chunky beef pie with smoky tomato relish.

Nutella filled French donuts dusted with icing sugar. (V)

V- Vegetarian LG - Low Gluten  
LGO - Low Gluten Option (Upon Request)

## CANAPÉS | PREMIUM MENU

\$78pp

### To Start

Signature poached free-range chicken, chive & aioli mayonnaise sandwiches.

Roasted beetroot & goats cheese tartlets. Drizzled with balsamic glaze. (V)

Peking Duck pancakes, hoi sin, cucumber & shallots. (LGO)

Panko crumbed green olives, stuffed with blue cheese. Served with a sweet capsicum jam. (V)

Blue swimmer crab, lime crème fraiche & dill, on a sour dough croute. (LGO)

Lobster Thermadore croquette.

Mushroom, truffle & parmigiano arancini. (V)

Jumbo prawns coated in a crunchy spring roll pastry with nam jim dressing.

### Mid Race

Hickory BBQ pulled pork involtini.

Oregano, lemon & garlic lamb cutlets with traditional tzatziki dipping sauce. (LG)

12hr slow roasted beef brisket on a Vietnamese crunchy noodle salad.

Crispy fried chicken, kimchee salad & pickled radish

### Soakers & Sweets

Petite chunky beef pie with smoky tomato relish.

Angus beef sliders with caramelised onion & Egmont cheese. (LGO)

Nutella filled French donuts dusted with icing sugar.(V)

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**DRINK OPTIONS**

Select your preference of either the Classic Package, Premium Package, a Bar Tab or Cash Bar. Enhance your event experience with G.H. Mumm Champagne and Cocktails available as upgrades.

BEVERAGE	CLASSIC PACKAGE (Min. 40 Pax)	PREMIUM PACKAGE (Min. 40 Pax)	BAR TAB or CASH BAR
4 Hours Friday Nights	\$65pp	\$95pp or \$130pp*	Select either the Classic or Premium range to be available for purchase on consumption at bar prices.
5 Hours Sundays	\$75pp	\$105pp or \$140pp*	
Cocktails	POA & On Consumption	POA & On Consumption	
* Champagne	N/A	 * G.H. Mumm Grand Cordon	
Sparkling	Dunes & Greene Chard. Pinot Noir Dunes & Greene Moscato	Louis Bouillot or Jansz Brut Cuvée	
White Wine & Rosé	Yalumba Y Series Sauvignon Blanc Yalumba Y Series Chardonnay Yalumba Y Series Rosé	Opawa Sauvignon Blanc Kooyong Clonale Chardonnay Chaffey Bros Rosé	
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir	
Tap Beer	Stone & Wood Green Coast Crisp 3.5% Stone & Wood Pacific Ale	Stone & Wood Green Coast Crisp 3.5% Stone & Wood Pacific Ale	
Packaged Beer / Cider	XXXX Gold Byron Bay Lager James Squire Orchard Crush Cider	XXXX Gold Byron Bay Lager Heineken James Squire Orchard Crush Cider	
Soft Drink	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water	Coke Coke No Sugar Noosa Water Mt Franklin Sparkling Water	
Spirits	N/A	Bundaberg Rum Original Smirnoff Vodka Malfi Gin Johnny Walker Red Label Jim Beam White Label	



# PLEASE NOTE

Products & pricing are subject to change, availability, booking and catering deadlines.

SCTC can assist with entertainment, table centrepieces, media walls and other styling elements from as little as \$5.00 per person.

SCTC will specify catering, guest numbers, dietary requirements, printing and ticket deadlines which must be complied with.

If selected, Drinks Packages apply to all guests as per venue pax minimums.



## THE GLASSHOUSE

### OBTAIN DISCOUNTS & MEMBERSHIP BENEFITS

> [sctc.com.au/membership/join-now](http://sctc.com.au/membership/join-now) <

### BOOKING T&C'S

> [sctc.com.au/terms-conditions](http://sctc.com.au/terms-conditions) <



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