



THE
PAVILION

SCTC SUNSHINE
COAST
TURF CLUB



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! →

PROGRESSIVE EATS MENU

CAPACITY | 150 GUESTS

\$60PP

STARTERS

Signature Poached Free Range Chicken Sandwich

Fresh deli meats, marinated vegetable, pesto, assorted breads and crackers (lgo)

Prawn Cocktail Tart (a)(lg)
iceberg lettuce, tomato, dill

Karaage chicken bites
Bulldog aioli, furikake

Pulled Pork and Chorizo Sausage Roll
romesco sauce

Arancini (lgo)
pumpkin and mozzarella

MAINS

Mini Cheese Burger
homemade beef patty, American cheese, burger sauce, petite milk bun

Slow Roasted Lamb Shoulder (lgo)
pomegranate, cauliflower, cucumber, couscous tabbouleh

DESSERT

Mini Churros
chocolate sauce, cinnamon sugar

AUTUMN DINING MENU

CAPACITY | 130 GUESTS

2 Course \$68pp | 3 Course \$83pp

Served alternate drop

ENTRÉES

12 Hour Cooked Lamb Shoulder (lg)
watermelon, feta, cucumber, red pepper, balsamic glaze

Chimichurri Chicken (lg) (ld)
wild rice, charred corn, peri peri aioli

MAINS

Moroccan Spiced Beef Cheek
apricot, preserved lemon, pearl couscous, broccolini

Confit Duck Leg (lg)
garlic potato puree, baby cabbage, peppercorn citrus jus

DESSERTS

Hazelnut Mousse Profiteroles
dark chocolate, orange, mint, vanilla floss

Mango Cheesecake (lg)
passionfruit curd, shortbread

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 | (A) Australian

*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

Buckwheat blini
smoked salmon and lime crème fraiche

Wild mushroom and truffle arancini (v)
sriracha aioli

Spinach and ricotta roll (v)
char grilled vegetable relish

Roasted beetroot and goats cheese tartlet
drizzled with balsamic glaze (v)(lg)

Blue swimmer crab
crème fraiche and dill on a sour dough
croute

Jumbo prawns
crunchy spring roll pastry with nam jim
dressing

Petite Chunky beef pie
smokey tomato relish

Chermoula chicken tenderloin skewer (lg)
cumin yoghurt dressing

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)

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READY TO
BOOK?

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

DRINKS PACKAGES

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

Zero Alcohol Beer, 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
Koyoong Clonale 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,
Zero Alcohol Beer



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.

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

- All pricing is subject to change until deposits are received. > sctc.com.au/terms-conditions <

BOOKING T&C'S

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