

THE  
**ESTABLISHMENT**

**SCTC** SUNSHINE  
COAST  
TURF CLUB





# THE ESTABLISHMENT

## GRAND CELEBRATIONS, LIMITLESS POSSIBILITIES



As SCTC's largest and most versatile venue, The Establishment is perfect for unforgettable celebrations. With exceptional food, drinks, and entertainment, this marquee sets the stage for vibrant events and meaningful gatherings.

Guests enter through the stunning Front Lawn, a picturesque setting for mingling and first impressions. Personalise the space with your unique theme to enchant your guests.

The indoor-outdoor marquee is ideal for chic cocktail parties or elegant dinners. From weddings, formals, celebrations to corporate events, The Establishment delivers an exceptional experience.

### EVENT OPTIONS

#### Plated Dining Experience

Elegant and sophisticated, featuring tailored menus.

#### Cocktail-Style Feasts

Vibrant and interactive, for networking & 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

## AUTUMN DINING

MINIMUM | 150 GUESTS

CAPACITY | 300 GUESTS

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

Served Alternate Drop

Host a sophisticated formal or cocktail event at The Establishment, perfect for social gatherings, special occasions, or unforgettable celebrations.

Guests will enjoy selections from our Seasonal Dining Menu, Travelling Feast, or Progressive Eats Menu.

### 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

LG - Low Gluten | V - Vegetarian | GFO - Gluten Free Option. Option must be requested prior to event



# 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)

### Prosciutto (lg)

potato rosti, ricotta, olive

### Arancini (lgo)

pumpkin and mozzarella

### Spinach and ricotta roll (v)

char grilled vegetable relish

### Steamed Vegetable Dumplings (lg) (v)

ginger, soy

### Karaage chicken bites

Bulldog aioli, furikake

### Peking Duck Cigars

chili plum

### Petite Chunky beef pie

smokey tomato relish

### Pulled Pork and Chorizo Sausage Roll

romesco sauce

**\$17PP**

## LATER-ON 'SOAK'

**FROM \$2.50PP**

### Cocktail beef pie \$4

Tomato relish

### Pork and Chorizo Sausage Roll \$4.50

romesco sauce

### Mini Cheeseburger \$7.00

homemade beef patty, American cheese, burger sauce, petite milk bun

### Pulled pork taco \$7.00

Slaw, kewpie mayonnaise

### Mini Churros \$2.50

chocolate sauce, cinnamon sugar

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



THE  
**ESTABLISHMENT**

**READY TO  
BOOK?**

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

# MENU

## TRAVELLING FEAST

MINIMUM | 150 GUESTS

CAPACITY | 400 GUESTS

\$60PP

Arancini (lgo) (v)  
pumpkin, mozzarella

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

Pulled Pork and Chorizo Sausage Roll  
romesco sauce

Sticky Beef Rib Bao  
crispy shallot aioli, cucumber

Butter Chicken  
coconut, jasmine rice, pappadam

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

Salt and Pepper Calamari (i)  
seasoned fries, lime aioli

Mini Chocolate and Raspberry Lamingtons

(LG) Low Gluten | (LGO) Low Gluten Option\* |  
(V) Vegetarian | (VG) Vegan | (LD) Low Dairy |  
(LDO) Low Dairy Option | (A) Australia | (i)  
Imported | Note: Menus are subject to seasonal  
changes

# MENU

## PROGRESSIVE EATS

MINIMUM | 150 GUESTS

CAPACITY | 400 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



# DRINKS PACKAGES

Choose a Classic or Premium Drinks Package (minimum 140 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  
Kooyong 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

Smirnoff Black  
Canadian Club & Dry  
Bundaberg Rum & Cola

### NON-ALCOHOLIC

Zero Alcohol Beer, Soft Drink,  
Mt Franklin Sparkling Water



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# PRICING & BOOKING INFORMATION

## RACEDAYS

- The Establishment is POA including audio visual, marquee and furniture hire befitting of your event requirements, food, beverage and raceday ticketing if applicable.

## 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 online [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 requirements, and payment deadlines must be finalised as outlined by SCTC before ticketing is issued.
- Bespoke entertainment and styling arrangements are available upon request.
- Dress Standards apply.

## PRICING NOTICE

- All pricing is subject to change until deposits are received.

## BOOKING T&C'S

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

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