



ABOUT THE ESTABLISHMENT

As SCTC's largest and most flexible event space, The Establishment is the perfect place to formally celebrate whilst enjoying tasty food, divine drinks, good vibes, great company and exciting entertainment opportunities. The magnificent Front Lawn Entrance is flanked by leafy trees, setting the scene for guests to enter and mingle whilst enchanted by your event's custom theme, style and unique personality.

The indoor-meets-out Marquee is everything you need for the ultimate celebration, accommodating a Cocktail Style Party or intimate Sit-Down Dinner. Whatever your event - Wedding, Celebration or Party, Formal, Presentation or Corporate Event your guests will cherish this time to remember.

FEATURES



Divine Plated Dining
or Fun & Fabulous
Cocktail Travelling
Feast



Drinks Packages,
Premium Upgrades
& Bar Tabs



Flexible Floor Plan
with customised
AV, Furniture &
Styling Solutions



Prime Courtyard
Trackside Views



A Blank Canvas to
Engage, Entertain
& Meet Objectives

CAPACITY

Minimum	150 people
Max. Dining	30 Tables / 300 people
Max. Cocktail	400 people

VENUE HIRE & ADMISSION

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

TRAVELLING FEAST

\$55pp

SCTC's famed substantial Finger Food
Designed for Cocktail Style formats

Canapés

Assorted Arancini (V)
Char-Grilled Vegetable Relish

Mild Crunchy Tender Prawns
Lime Aioli

Petite Chunky Beef Pies

Mains

Beer Battered Flathead Tacos
Peri Peri Aioli

Beef Massaman Curry
Coconut Rice

Grilled Chicken & Ginger Hokkein Noodles
Chilli Soy & Roasted Peanuts

Later-On

Mini Beef Cheeseburgers
Onion Jam & Brioche Bun

Chocolate Fudge Brownies (LG)

V- Vegetarian
LG - Low Gluten

DINING | AUTUMN MENU

2 Course \$65pp | 3 Course \$80pp

Served alternate drop

Entrée

Sea Salt and Cayenne Pepper Squid
Cucumber, Chickpea and Chorizo Salad, and Citrus
Dressing
(LG)

or

Lamb Noisette

Charred Zucchini, Cauliflower, Goats Cheese, Watercress,
and herb oil
(LG)

Mains

Chicken Breast Supreme

Macadamia and cream cheese filling, Sweet Potato,
Broccolini, and Chardonnay Thyme Beurre Blanc
(LG)

or

Char Grilled Grass Fed Beef Fillet

Mustard Powder and Honey Roasted Parsnip, Beans, and
Leek Soubise

Dessert

Lemon Meringue Tart

With Strawberry Sorbet and Chocolate Curls
or

Salted Caramel Cheesecake

With Chocolate Popcorn and Raspberries
(LG)

ADD

Canapés (Selection of Four) \$16pp

Later-On 'Soak' Items from \$5pp

THE
ESTABLISHMENT



BOOKINGS VIA SCTC.COM.AU

OR CONTACT EVENTS@SCTC.COM.AU (07) 5491 6788

DRINK OPTIONS

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

BEVERAGE	CLASSIC PACKAGE	PREMIUM PACKAGE	BAR TAB or CASH BAR
4 Hours Friday Nights	\$55pp	\$85pp or \$120pp*	Select either the Classic or Premium range to be available for purchase on consumption at bar prices.
5 Hours Sundays	\$65pp	\$95pp or \$130pp*	
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 Brothers Rosé	
Red Wine	Yalumba Galway Shiraz	Yalumba Barossa Shiraz Tarrawarra Estate Pinot Noir	
Tap Beer	On request	On request	
Packaged Beer / Cider	XXXX Gold Byron Bay Lager Hahn Super Dry XXXX Zero	XXXX Gold Byron Bay Lager Heineken XXXX Zero	
Soft Drink	Coke Coke No Sugar Noosa Water	Coke Coke No Sugar Noosa Water	
Canned Spirits (Select 3)	N/A	Bundaberg Rum & Cola Smirnoff Black Canadian Club & Dry White Claw Lime Jim Beam & Cola	



PLEASE NOTE

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

SCTC can assist with 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 ESTABLISHMENT

OBTAIN DISCOUNTS & MEMBERSHIP BENEFITS

> sctc.com.au/membership/join-now <

BOOKING T&C'S

> sctc.com.au/terms-conditions <



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