



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

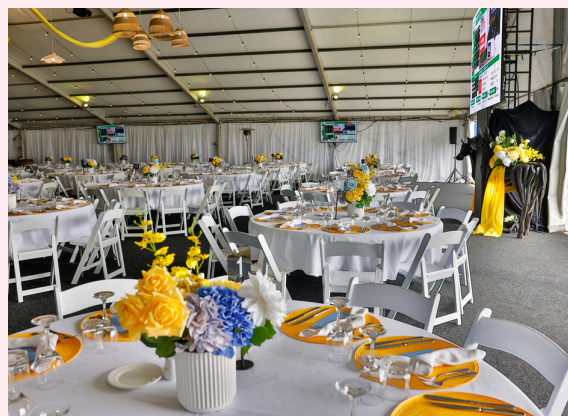
Elegant and sophisticated, featuring tailored menus.

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 DINING

MINIMUM | 150 GUESTS
CAPACITY | 300 GUESTS

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.

SPRING DINING MENU

2 Course \$68pp | 3 Course \$83pp
Served Alternate Drop

ENTRÉES

Pork Belly (lg)

Vietnamese wombok salad, pineapple and chilli salsa

Tuscan Calamari (lg)

rocket, artichoke, almonds, heirloom baby tomatoes, lemon champagne dressing

MAINS

Eye Fillet Steak (lg)

sweet potato and pancetta dauphinoise, broccolini, pepper sauce

Chicken Breast Supreme (lg)

basil pesto and cream cheese filled, chat potatoes, carrots, chasseur sauce

DESSERTS

Vanilla New York Cheesecake (lg)

strawberry, caramelised white chocolate

Chocolate Fudge Cake

Raspberry, double cream

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)

\$16PP

Buckwheat blini

smoked salmon and lime crème fraîche

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 fraîche 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)

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



MENU

TRAVELLING FEAST

MINIMUM | 150 GUESTS

CAPACITY | 400 GUESTS

TRAVELLING FEAST

\$58PP

CANAPÉS

Tomato Basil Pesto Arancini (lg, v)
Parmesan, Truffle Aioli

Confit Leek Tart (lg, v)
Gruyère, Chervil

Duck Spring Roll
Chilli plum drizzle

MAINS

BBQ Pulled Pork Slider (lgo)
Apple slaw, kewpie

Panang Chicken Curry (lgo)
Jasmine rice, prawn crackers

Beef Short Rib (ld, df)
Cauliflower hummus, pickled shallot, parsley,
parsnip crisps

LATER-ON'S

Crispy Battered Fish and Seasoned Fries (lg)
Lemon, caper aioli

Caramel Tim Tam Tart
Caramel, raspberry

MENU

PROGRESSIVE EATS

MINIMUM | 150 GUESTS

CAPACITY | 400 GUESTS

PROGRESSIVE EATS

\$57PP

STARTERS

Signature Poached Free Range Chicken Sandwich
aioli, chives

Cured Meat Selection with Crusty Breads & Dip (lgo)

Buckwheat Blini
smoked salmon and lime crème fraîche

Pork Loin Skewers (lg)
apple yoghurt

Lamb Shoulder and Goats Cheese Sausage Roll
red capsicum ketchup

Arancini (lgo)
pea, leek, pine nut, parmesan

MAINS

Pulled Pork Milk Bun Slider (lgo)
apple slaw, smokey BBQ sauce

Firecracker Chicken Noodle Salad (lg) (ld)
coriander, cucumber, carrot, baby coz, mixed seeds

DESSERT

Bambino Mini Gelato Cones

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



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

James Squire Zero, 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
Barrington 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

James Squire Zero, Soft Drink,
Mt Franklin Sparkling Water



THE
ESTABLISHMENT

**READY TO
BOOK?**

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

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

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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