



# 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**

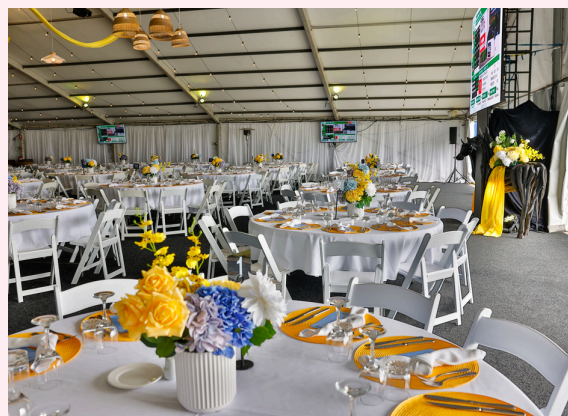
Elegant and sophisticated, featuring tailored menus.

### **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.

## DINING | WINTER MENU

2 Course \$65pp | 3 Course \$80pp  
Served Alternate Drop

### ENTRÉES

Slow Braised Beef Rib (lg)  
Massaman, coconut, jasmine rice

Cajon Prawns  
Baby cos, coriander, radish, qukes, orange, honey soy vinaigrette

### MAINS

Cumin rubbed Lamb Rump (lg)  
Kipfler potatoes, zucchini, mint pea smash, red wine jus

Chicken Breast Mignon (lg)  
Sweet potato, beans, cognac mushroom sauce

### DESSERTS

Warm Pear and Walnut Pudding (lg)  
cinnamon custard

Strawberry White Chocolate Cheesecake  
Kiwifruit, elderflower and marigold syrup

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**

Duck Spring Roll  
chilli plum sauce

Assorted Arancini  
char-grilled vegetable relish (v)

Coconut Crumbed Prawns  
sriracha aioli

Smoked Salmon Puffs  
chunky tomato relish

Chimichurri Chicken Skewers (lg)

Chilli Squid  
lime aioli

Moroccan Tempura Pumpkin Flowers (v)

## 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 LISTS

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](mailto: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](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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