

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 quests 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

DINING | AUTUMN MENU

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.

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

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









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
4 Hours Friday Nights	\$55pp	\$85pp _{or} \$120pp*
5 Hours Sundays	\$65pp	\$95pp or \$130pp*
Cocktails	POA & On Consumption	POA & On Consumption
* Champagne	N/A	* G.H. Mumm GHMUM Grand Cordon
Sparkling	Dunes & Greene Chard. Pinot Noir Dunes & Greene Moscato	Louis Bouillot <u>or</u> 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

BAR TAB or CASH BAR

Select either the Classic or Premium range to be available for purchase on consumption at bar prices.







PLEASE NOTE

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

SUNSHINE COAST TURF CLUB

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 <</p>

BOOKING T&C'S

> sctc.com.au/terms-conditions <



BOOKINGS VIA SCTC.COM.AU

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