



# THE ESTABLISHMENT

## 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

\$56pp

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

### Canapés

Buckwheat blini  
with smoked salmon and lime crème fraiche

Wild mushroom and truffle arancini  
with sriracha aioli

Spinach and ricotta roll  
with char grilled vegetable relish

### Mains

Cumin spiced lamb ragout  
with saffron rice (LG)

Chermoula chicken, spinach, onion, fetta, semidried  
tomatoes, pine nut and roast pumpkin.  
Macadamia dukka, cumin yoghurt (LG)

Slow cooked beef brisket on seasoned fries,  
nacho cheese, shallots

### Later-On

Strawberry cheesecake bites  
with bitter chocolate shards (LG)

Karaage crispy chicken on milk bun slider  
with kewpie mayonnaise

LG- Low Gluten

## DINING | SPRING MENU

Main \$55 | 2 Course \$77pp | 3 Course \$92pp  
Served alternate drop

### Entrée

Pork Belly (lg)  
Roasted cauliflower, raisins, rocket, almonds,  
harissa dressing  
or  
Basil Chicken (lg)  
Charred corn, spinach, Spanish onion, ricotta,  
vinaigrette

### Mains

Eye Fillet Steak (lg)  
Pancetta and onion potato pavé, roasted  
carrots, creamy mushroom sauce  
or  
Grilled Barramundi (lg)  
Kaffir lime, kipfler potatoes, broccolini,  
pumpkin velouté

### Dessert

Strawberries and Cream Cheesecake (lg)  
Blueberry coulis, pecans  
or  
Citron Tart (lg)  
Lemon curd, lime, raspberry, double cream,  
toasted coconut

(LG) - Low Gluten

## ADD

Canapés	(Selection of Four)	\$16pp
Later-On 'Soak'	Items from	\$5pp

## THE ESTABLISHMENT



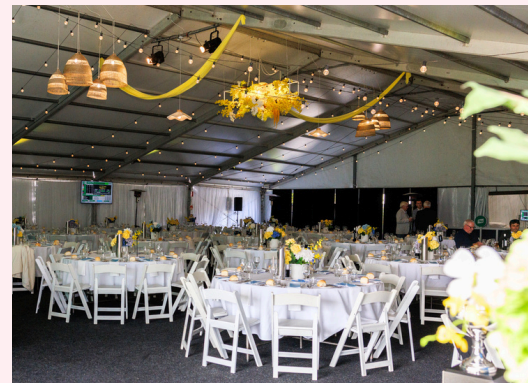
BOOKINGS VIA [SCTC.COM.AU](http://SCTC.COM.AU)

OR CONTACT [EVENTS@SCTC.COM.AU](mailto: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	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 Mt Franklin Sparkling 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](https://sctc.com.au/membership/join-now) <

### BOOKING T&C'S

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



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