



HISTORY | TRADITION | PRESTIGE

SCG
EVENTS

Small Meeting Packages

Designed for boardroom meetings and training days, our small meeting packages accommodate a minimum of 10 to 49 guests. The two different menu options offer hot and cold style lunches catering for all standard dietary requirements.

Full Day 82 pp | Half Day 71.5 pp (choose morning OR afternoon tea)

Working Lunch

On Arrival

- Freshly brewed coffee, tea, infusions and orange juice
- Bowl of wholefruit
- Bowls of mints

Menu One | Monday, Wednesday, Friday

Morning Tea

- Individual crispy granola, mixed berry, Greekyoghurt pots *(V, GF)*
- Ham and cheese croissant

Lunch

- Chef's selection assorted sandwiches and wraps (including vegetarian options)
- Caesar salad with boiled egg, parmesan cheese, crouton & Caesar dressing
- Seasonal sliced fruit platter, lemon tart
- Assorted soft drinks, sparkling mineral water & chilled water

Afternoon Tea

- Homemade cookies
- Beef pies with tomato sauce
- Freshly brewed coffee, tea and infusions

Menu Two | Tuesday & Thursday

Morning Tea

- Assorted mini muffins
- Croque Monsieur

Lunch

- Chef's selection assorted sandwiches and wraps (including vegetarian options)
- Panzanella salad with tomato, capsicum, red onion, croutons, sherry vinaigrette dressing *(V)*
- Seasonal sliced fruit platter, chocolate brownie *(GF)*
- Assorted soft drinks, sparkling mineral water & chilled water

Afternoon Tea

- Buttermilk scones, cream and jam
- Lamb and rosemary sausage roll
- Freshly brewed coffee, tea and infusions



Small Meeting Packages

Networking Lunch

Full Day 92 pp | Half Day 81.5 pp (choose morning OR afternoon tea)

On Arrival

- Freshly brewed coffee, tea, infusions and orange juice
- Bowl of wholefruit
- Bowls of mints

Morning Tea

- Individual crispy granola, mixed berry, greek yoghurt pots (V, GF)
- Ham and cheese croissant

Lunch

- Assorted baguettes and wraps (including vegetarian)
- Seasonal tropical sliced fruitplatter
- Buffet Items:
 - o Chef's selection two hot items
 - o Chef's selection one salad
 - o Chef's selection one dessert
- Assorted soft drinks, sparkling mineral water & chilled water

Afternoon Tea

- Homemade cookies
- Mini beef pies with tomato sauce
- Freshly brewed coffee, tea and infusions

Post Conference Networking Cocktail

1 hour | 40pp

Enjoy a final hour of free flowing house beverages along with a selection of five canapés to match any event.

- Jerk chicken skewer, lime pepper aioli
- Heirloom cherry tomato tart, avocado parmesan, baby basil (V)
- Sweet potato empanada, chipotle aioli (V)
- Miniature King Island sausage roll with tomato sauce
- Smoked salmon crostini, herb crème fraiche



Our Philosophy

SCG Events is setting new culinary standards for stadium venues. Our goal is to provide guests with the best possible opportunity for engagement, enjoyment and business success at events within a world renowned iconic venue.

With a focus on local providores and seasonal produce, Executive Chef, Stuart Webb and his team of highly qualified chefs are committed to delivering superior quality dishes.

Stuart has an extensive background in five star hotels and catering companies; with this wealth of knowledge and experience now leading his outstanding culinary team, each with impressive skills honed at premium quality establishments such as Four Seasons Hotels, The Ivy of London and the Hong Kong Jockey Club.

Our Culinary philosophy at SCG Events is to design menus focusing on simple seasonal ingredients, cooked and seasoned well in order to highlight each ingredients integrity. Menus change with each season and work for any style of event from a conference, to a grand banquet dinner, a corporate cocktail event or a gala dinner.

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