



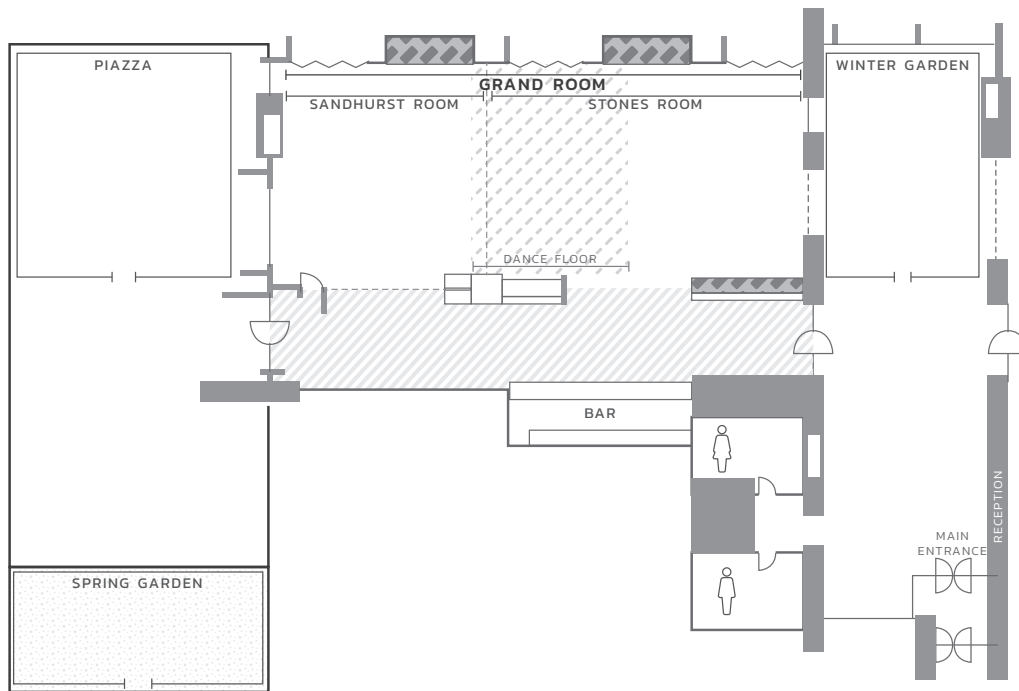
CREATE THE PERFECT
CELEBRATION

CELEBRATIONS

Sandhurst Club has the perfect space to celebrate any special occasion. With flexible modern function rooms and panoramic views of rolling green fairways, it's the perfect setting for your special day. Planning your unforgettable event starts here.



SPOILT FOR CHOICE



Sandhurst Club provides beautiful, modern and flexible function rooms that can be tailored to suit any requirements. Choose from the Sandhurst Room or the Stones Room or combine the two for our stunning Grand Room. The Winter Garden area can be used as an adjoining space or as an informal function space. The Piazza provides a beautiful al fresco area to extend your event outdoors.

ROOM HIRE FEE INCLUDES

- 4.5 hour function duration for cocktail functions or 5 hour duration for banquet or buffet functions (bar closes 30 minutes prior to conclusion of function)
- Self-serve coffee and tea station
- Choice of furniture configuration and use of round and long tables, sofas, coffee tables and high bars
- Choice of black or white table linen and use of centrepieces (flowers not included)
- Use of audio visual equipment (lectern, microphone, TV screen and sound system) subject to availability

KEEP IN MIND

- Minimum spends apply Room hire prices are only valid in conjunction with catering packages
- 10% surcharge applies on public holidays

PIAZZA

Dimensions (outside area)	27m x 18m
Cocktail capacity	50
Room hire	\$200



WINTER GARDEN

Dimensions	9.5m x 10.7m
Cocktail capacity (no dance floor)	90
Seated capacity (no dance floor)	90
Room hire	\$150



GRAND ROOM



Dimensions	24.5m x 10.7m
Cocktail capacity (with dance floor)	250
Cocktail capacity (no dance floor)	350
Seated capacity (with dance floor)	200
Seated capacity (no dance floor)	220 (<i>with presentation space</i>)
Room hire	\$600

SANDHURST ROOM



Dimensions	9.5m x 10.7m
Cocktail capacity (no dance floor)	90
Seated capacity (no dance floor)	70
Room hire	\$350

STONES ROOM



Dimensions	14m x 10.7m
Cocktail capacity (with dance floor)	160
Cocktail capacity (no dance floor)	200
Seated capacity (with dance floor)	90
Seated capacity (no dance floor)	150
Room hire	\$450

COCKTAIL SELECTION

To make your life easier, we've created three cocktail packages to suit any requirements. All you need to do is choose which options you like!

Just enough \$42.00 pp
Minimum 50 guests

- 2 hours of food service
- 6 selections from hot or cold menu
- 6 pieces per person

Party starter \$44.00 pp
Minimum 40 guests

- 2.5 hours of food service
- 8 selections from hot, cold or dessert menu
- 8 pieces per person

Bountiful \$49.00 pp
Minimum 30 guests

- 3 hours of food service
- 8 selections from hot, cold or dessert menu
- 2 selections from substantial menu
- 10 pieces per person

gf - gluten free | gfo - gluten free option
v - vegetarian | vo - vegetarian option
ve - vegan | veo - vegan option

COLD SELECTIONS

Pumpkin, fetta, dukkah crostini
Red pepper, ricotta, pinenuts frittata
King fish ceviche, lemon, lime cucumber, coriander
Smoked salmon blini, chive crème fraiche
Prosciutto, pickle cucumber, sour cherry relish, bruschetta

HOT CANAPÉS

Crumbed chicken tenderloin, aioli
Chickpea falafel, mint yogurt
Beef party pies, tomato relish
Parmesan mini cheese soufflé
Prawn and ginger dumplings
Mushroom duxelles tartlets
Zucchini and dill focaccia

SUBSTANTIAL CANAPÉS

Crispy pork belly, BBQ glaze
Mix mushroom risotto, fresh herbs
Scallops, pumpkin puree, saffron sauce
Grilled king prawns, sweet and sour sauce
Lamb kofta, couscous, coriander sauce
Sliders, choose from:

- Pulled pork
- Slow cook roast beef
- Moroccan zucchini, cream cheese, slaw

DESSERT CANAPÉS

Carrot cake
Apple crumble
Flourless lemon cake
Strawberry cheese cake
Berry friand
Chocolate mousse cup





PLATTER ADD ONS

Our add ons are the perfect accompaniment to ensure your guests are full to the brim. These are only available in conjunction with a cocktail, banquet or buffet menu.

FINGER FOOD PLATTERS

Each platter serves up to 10 people

Dip platter

Three varieties of dips,
Turkish bread, celery, carrot \$50

Hot food platter

Party pies, sausage rolls, assorted
mini quiches, tomato relish \$65

Steamed dumplings platter

Vegetable dumplings, chicken shao
mai, pork and water chestnut \$70

Sandwich platter

Assorted finger sandwiches \$55

Fresh fruit platter \$65

PREMIUM FOOD PLATTERS

Each platter serves up to 10 people

Charcuterie platter

Cured meats, parfait, cheddar,
pickles, Turkish bread \$80

Cheese platter

Local and imported cheeses,
quince, grapes, nuts, lavosh \$120

Sushi platter

Rolls, nigiri, sashimi \$135

Macarons platter

Assortment of macaron flavours \$75

BANQUET MENU

Select two menu items from each course (alternate drop), bread roll to start

2 courses, \$62 pp

3 courses, \$72 pp

Minimum 30 people

ENTRÉE

Crispy rolled pork belly

Grilled broccoli, sticky barbecue sauce, crispy shallots

Scallops

Pumpkin purée, saffron sauce

Gnocchi

Roasted cherry tomato, Napoli, parmesan

Marinated quail breast

Braised leg & mushroom, black barley

Chicken terrine

Grilled sourdough, zucchini pickle, sweet and sour relish

MAIN

Chicken roulade *(Bacon, mushroom, spinach, and cheese)*

Baked polenta, broccoli mushroom sauce

Slow cooked beef ribs

Burnt baby onions, mashed potato

Ocean Trout fillet

Cauliflower purée, pickle purple cauliflower, peas

Duck leg confit

Crushed chat potatoes, garlic greens beans

Ravioli

Goat cheese and parsley, sweet potato purée, beurre noisette

DESSERT

Chocolate fondant

Vanilla ice cream

No bake vanilla cheesecake

Raspberry coulis

Apple crumble

Crème anglaise

Carrot cake

Cinnamon Chantilly

Flourless Lemon & poppyseed cake

Citrus curd

gf - gluten free | gfo - gluten free option

v - vegetarian | vo - vegetarian option

ve - vegan | veo - vegan option





BUFFET MENU

The buffet is well presented on platters, serving bowls and chafers. All guests are serviced table by table to ensure food items can be replenished between tables. A selection of bread rolls accompanies the buffet. Buffet portions are determined per person and are not unlimited.

\$55 pp
Minimum 40 people

MAINS

Select 2 main menu items

Moroccan lamb tagine

Eggplant, apricot, hazelnut, preserved lemon

Beef bourguignon

Braised beef cheeks, bacon, mushroom, onion, red wine sauce

Roasted pork loin

Caramelised pear & balsamic

Roast beef rump cap

Seeded mustard, port jus

Braised chicken breast

Mustard cream sauce, roast cherry tomato

Sweet and sour pork shoulder

Red capsicum, onion, pineapple

Mixed bean chilli

Flour tortilla, sour cream, guacamole

Potato gnocchi

Cherry tomatoes, basil & parmesan

Add extra main dishes
\$15 pp per dish

SIDES

Select 3 sides. Sides will vary according to seasonal produce and may include:

Olive oil roast potatoes, thyme, garlic & rosemary

Mixed green vegetables
Broccolini, peas, green beans, snow peas, salsa verde

Roast pumpkin, feta & dukkha

Turmeric rice, raisins & pine

Roast carrots & parsnip, honey & cumin

Chopped salad, cucumber, tomato, red onion, cabbage, fried shallot, white balsamic dressing

BUFFET ADD ONS

Entrées

Choose from cocktail add on platters (page 5), served shared to each table. Prices as marked.

Sides

Choose from banquet menu sides (page 6), served shared to each table. Prices as marked.

Dessert

Choose from banquet menu desserts (page 6), served plated per person. \$10 per person per dish (1 selection) or \$12 per person alternate drop (2 selections).

HIGH TEA

Looking for an indulgent afternoon with friends? Look no further, our high tea selection will have everyone spilling the tea.

Afternoon tea \$70pp

Minimum 50 guests

- Served to the table
- 1 piece of each item per person

SANDWICH POINTS SERVED ON PLATTERS

Egg & lettuce

Chicken & avocado

Smoked salmon, cream cheese, capers

SERVED ON TEA STANDS

Scones, jam and cream

Lemon meringue pie

Cheesecake

Asparagus, chive, and feta quiche

Pork sausage roll, apple relish

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KIDS MENU

Select only 1 dish from each course to be served to all kids.

\$15pp

gf - gluten free | gfo - gluten free option
v - vegetarian | vo - vegetarian option
ve - vegan | veo - vegan option

MAINS

Chicken nuggets & chips

Fish & chips

Spaghetti bolognaise

DESSERT

Ice cream

Frog in a pond



BAR ARRANGEMENTS

BAR TAB

(on consumption)

Host allocates a monetary amount to be placed on the bar and selects drinks to be served. As the tab depletes, host can increase the tab or turn it into a cash bar.

CASH BAR

Guests pay for their own drinks on consumption.

BEVERAGE PACKAGES

Packages include unlimited house wines, standard tap beers, soft drinks and juices.

4 hours	\$40 pp
4.5 hours	\$44 pp

Basic spirits can be added for \$20 per person (4 hour package). Custom packages can be quoted on request.

HOUSE WINES

	G	B
Sparkling	\$8	\$28
Chardonnay	\$8	\$28
Sauvignon Blanc	\$8	\$28
Moscato	\$8	\$26
Shiraz / Cabernet	\$8	\$28

TAP BEER

Carlton Draught pot	\$4.95
Cascade Light pot	\$4.75

BOTTLED BEERS AND MIXERS

Crown Lager	\$7.80
Corona	\$8.10
Cascade Premium Light	\$4.90
Pure Blonde	\$7.00
Premix cans	from \$8.70

SPIRITS

A large selection of basic and premium spirits is available

Basic spirits	from \$8
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SOFT DRINK AND JUICES

Post mix glass	from \$3.60
Juice	from \$3.60

Looking to wow your guest with premium wine offerings? We have a carefully selected seasonal wine list to choose from.

UPGRADE TO OUR PREMIUM WINE PACKAGE

Upgrade your beverage package; 4 hours = \$54 pp. 4.5 hours = \$58 pp. Bottle price as marked if on bar tab.

Sparkling

NV Veuve D'Argent	\$50
Cuvée Prestige Blanc de Blancs Brut	
<i>Burgundy, France</i>	

Cuvée Prestige Rose Brut	\$50
<i>Burgundy, France</i>	

Whites

2019 Babich Black Label	
Sauvignon Blanc	\$42
<i>Marlborough, NZ</i>	

2019 Singlefile Run Free	
Chardonnay	\$55
<i>Margaret River, WA</i>	

Vintages may change subject to availability

Rosé

2018 La Galope	\$42
<i>Cotes de Provence, France</i>	

Reds

2019 Jim Barry The Atherley	
Cabernet Sauvignon	\$44
<i>Coonawarra, SA</i>	

2018 717 Convicts	
The Felon' Shiraz	\$44
<i>Barossa Valley, SA</i>	

2019 Cantina Tollo Rocca	
Montepulciano	\$42
<i>Italy</i>	



All alcohol is served in accordance with our Responsible Service of Alcohol Policy.

READY TO CELEBRATE?

Contact the Events Department on **8787 7011** or events@sandhurst.com

OFFICE HOURS

Monday to Friday 9am - 5pm | Saturday 10am - 4pm

Other times available by appointment

75 Sandhurst Blvd, Sandhurst 3977

