

CREATE THE PERFECT
CELEBRATION



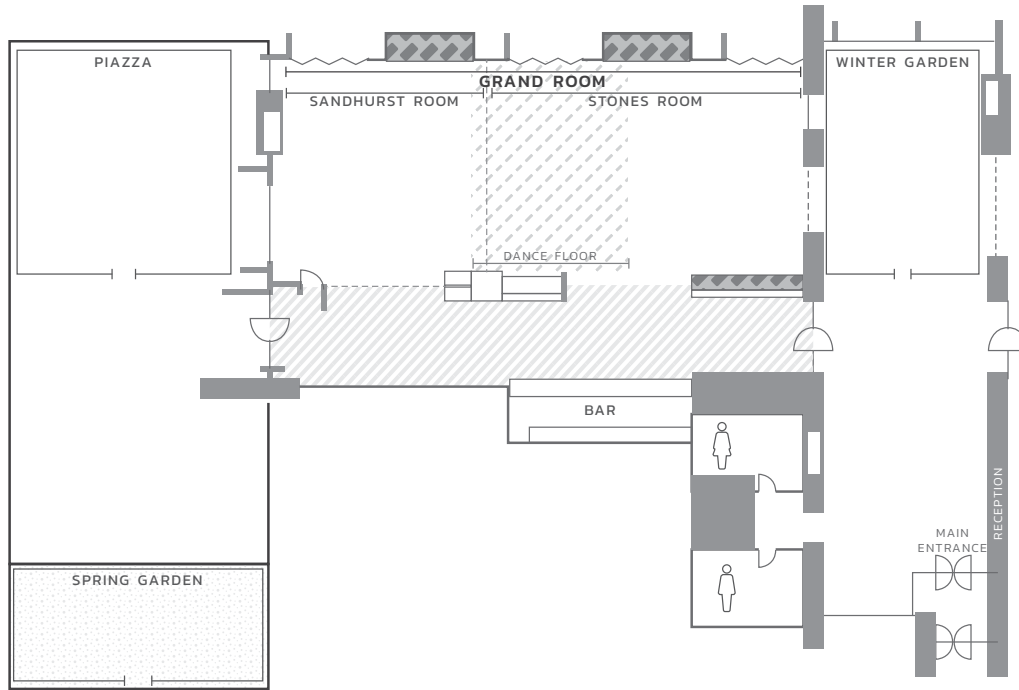
CELEBRATIONS

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



HEALTH.
GOLF.
LIFESTYLE.

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 semi-private function space. The Piazza and Spring Garden provide beautiful al fresco dining or photography areas.

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 to bookings in peak periods
- Room hire prices are only valid in conjunction with catering packages
- Prices are not valid on public holidays

PIAZZA

Dimensions	27m x 18m
Cocktail capacity	120
Seated capacity	36
Room hire	\$150



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	\$400

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	\$300

SANDHURST ROOM



Dimensions	9.5m x 10.7m
Cocktail capacity (no dance floor)	70
Seated capacity (no dance floor)	90
Room hire	\$200

COCKTAIL SELECTION

Packages include approximately 2 hours of food service

Just enough

2 hours of food service
6 selections from hot or cold menu
6 pieces per person
\$21.50 per person
Minimum 50 guests

Party starter

2.5 hours of food service
8 selections from hot, cold or
dessert menu
8 pieces per person
\$26.50 per person
Minimum 40 guests

Bountiful

3 hours of food service
8 selections from hot, cold or
dessert menu
2 selections from substantial menu
10 pieces per person
\$31.50 per person
Minimum 30 guests

COLD CANAPÉS

Caprese skewers (*gf/v*)
Natural oysters, lemon, mignonette
dressing (*gf*)
Cucumber rounds, cream cheese and dill
(*gf/v*)
Zucchini frittata, rich tomato, mustard
sauce (*gf/v*)
Pork rilletes, cornichon
Bruschetta, tomato, basil, mozzarella,
balsamic (*gfo/v/veo*)
Smoked salmon blini, horseradish cream

HOT CANAPÉS

Crumbed chicken tenderloins, aioli
Mushroom arancini, truffle mayonnaise (*v*)
Mini beef pies, tomato relish
Mini assorted gourmet pizzas (*vo*)
Satay beef skewers, peanuts,
spring onion (*gf*)
Mini baked chat potato, bacon, chives,
cream cheese (*gf/vo*)
Caramelised onion, tomato tart,
balsamic (*v/gfo/veo*)

SUBSTANTIAL CANAPÉS

Tempura battered prawns, wasabi
mayonnaise
Salt and pepper calamari, aioli (*gf*)
Mushroom risotto, mascarpone, parmesan,
truffle (*gf/v*)
Fish goujons, chips, tartar sauce
Twice cooked pork belly, apple puree (*gf*)
Seared scallops, grilled chorizo (*gf*)
Sliders, choose from: pulled pork and slaw;
roast beef, tomato and cheese; crumbed
fish, lettuce, tartar sauce

DESSERT CANAPÉS

Opera slice
Passionfruit tartlet
Condensed milk tartlet
Baked vanilla cheesecake
Chocolate mousse (*gf*)
Earl Grey panna cotta (*gfo*)

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

COCKTAIL ADD ONS

Only available in conjunction with a cocktail, banquet or buffet menu

FINGER FOOD PLATTERS

Each platter serves up to 10 people

Dip platter

3 varieties of dips, Turkish bread, celery, carrot \$25

Hot food platter

party pies, sausage rolls, assorted mini quiches, tomato relish \$30

Asian cocktail platter

cocktail spring rolls, mini vegetable dim sims, samosas \$30

Sandwich platter

assorted finger sandwiches \$30

Fresh fruit platter \$25

PREMIUM FOOD PLATTERS

Each platter serves up to 10 people

Charcuterie platter

cured meats, parfait, cheddar, pickles, Turkish bread \$70

Cheese platter

local and imported cheeses, quince, grapes, nuts, lavosh \$100

Sushi platter

rolls, nigiri, sashimi \$135

Dessert platter

tartlets, cakes, slices, macarons \$100

GRAZING TABLE

Upgrade to a grazing platter of antipasto options, cheeses, fruit and olives. \$19 per person



BANQUET MENU

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

Minimum 30 people Two-courses \$46.50 per person Three-courses \$56.50 per person



ENTRÉE

Twice cooked pork belly

apple puree, chutney,
cider jus *(gf)*

Roast pumpkin and feta tart

caramelised walnuts, roquette &
balsamic *(v / gfo / veo)*

Seasonal mushroom risotto

parmesan, mascarpone,
truffle oil *(gf / v)*

Pan fried gnocchi

cauliflower, basil
(v / veo)

African BBQ chicken

jasmine rice, zesty herb
sauce *(gf)*

Thai fishcake

pickled cucumber, peanuts &
shallot *(gf)*

MAIN

Rolled lamb loin

minted pea puree, hasselback
potato, confit shallot *(gf)*

Chicken breast

polenta, green beans, tomato,
chicken jus *(gf)*

Grass fed eye fillet

paris mash, green beans, red
wine jus *(gf)*

Ocean trout fillet

green beans, semi dried
tomato & olive tapenade,
salsa verde *(gf)*

Lemongrass steamed rockling

coconut chutney, coriander, lime
& jasmine rice *(gf)*

Spinach & ricotta cannelloni

Napoli, parmesan, butter leaf
(v / gfo / veo)

DESSERT

Chocolate mousse

white chocolate, honeycomb
(gf)

Cheesecake

white chocolate & berry
cheesecake, berry coulis

Earl Grey panna cotta

biscotti, candied orange *(gfo)*

Polly waffle

vanilla bean marshmallow,
waffle, dark chocolate

Pavlova

Chantilly, lime, passionfruit,
season berries, toasted coconut

Chocolate brownie

confit strawberries
(veo)

SIDES

\$10 per bowl to the table

Roquette, parmesan salad

Garlic, rosemary roasted
potatoes

Buttered green beans

Shoestring fries

Fat chips

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

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.

Minimum 50 people \$39 per person

MAINS

Select 3 main menu items

Lamb and eggplant tagine

slow braised lamb shoulder, Harissa and honey, yoghurt (*gf*)

Thai sweet potato green curry

sweet potato, coconut, lemongrass, Asian herb pesto (*v / gf / ve*)

Grilled vegetable lasagne

ricotta, tomato sauce (*v*)

Butter chicken curry

Indian spices, roasted almonds (*gf*)

Pork belly

fennel, apple slaw (*gf / df*)

Lamb Rogan Josh

lamb shoulder, vinegar, chilli, spices (*gf / df*)

Slow roasted beef

onion gravy, mustard (*df*)

Chicken breast

white wine, mushroom sauce (*gf*)

Add extra main dishes

\$12 pp per dish

SIDES

Chefs selection of 3 sides. Sides will vary according to seasonal produce and may include:

Steamed jasmine rice

Scallop potatoes (*gf*)

Butternut pumpkin (*gf / df*)

Honey roasted carrots (*gf / df*)

Chargrilled seasonal vegetables (*gf / df*)

Green leaf salad (*v*)

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. \$8 per person per dish (1 selection) or \$10 per person alternate drop (2 selections).



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 drinks on consumption.

BEVERAGE PACKAGES

Packages include unlimited house wines, standard tap beers, soft drinks and juices. Packages are served in accordance with our Responsible Service of Alcohol Policy.

Basic spirits can be added for \$10 per person (4 hour package). Custom packages can be quoted on request.

4 hours	\$35 per person
4.5 hours	\$37.50 per person

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
Premix cans	from \$8.70

HOUSE WINES

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

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

SPIRITS

A large selection of basic and premium spirits is available

Basic spirits from \$8

SOFT DRINK AND JUICES

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

HOT DRINKS

A variety of hot beverages are available. Coffee, tea and hot chocolate from \$4

All prices are current as of August 2018 and may change without notice

READY TO BOOK?

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

