

conferences & meetings.

meetings. staff training. interviews. conferences. seminars. presentations. product launches. meetings. staff training. interviews. conferences.



SANDHURST
CLUB



HEALTH.
GOLF.
LIFESTYLE.

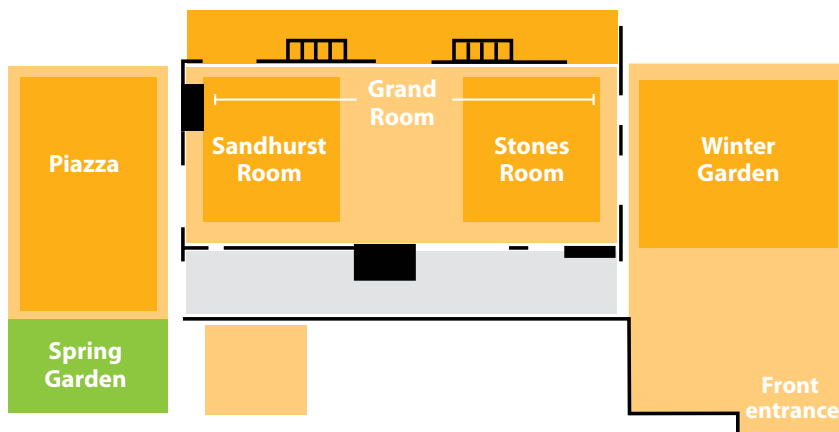
conferences & meetings.

Modern facilities and stunning surroundings suited to groups of any size.
Let us mind your business while you enjoy ours!

choosing your room.

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 new Piazza and Spring Garden provide beautiful breakout, al fresco dining or photography areas.



Room hire fee includes



lectern



cordless
microphone



70" TV screen



sound system

- Use of audio visual equipment, as above, subject to availability and conditions
- Notepads, pens, flipchart and whiteboard with markers and eraser
- Staging available for bookings over 50 guests (\$100 charge applies for bookings with fewer guests)
- Choice of furniture configuration in preferred style with choice of black or white table linen
- Self serve tea and coffee station, ice water and mints

Keep in mind

- Room hire prices are only valid in conjunction with a minimum catering spend
- Half day room hire is 4 hours or full day room hire is 8 hours
- Prices are not valid on public holidays
- Additional audio visual equipment is available for hire

stones room

Dimensions	14m x 10.7m
Theatre	150
Classroom	50
U-shape	50
Cabaret	80
Room hire	
Half day	\$300
Full day	\$500



sandhurst room

Dimensions	9.5m x 10.7m
Theatre	70
Classroom	30
U-shape	30
Cabaret	50
Boardroom	30
Room hire	
Half day	\$200
Full day	\$350



grand room

Dimensions	24.5m x 10.7m
Theatre	280
Classroom	70
U-shape	70
Cabaret	150
Room hire	
Half day	\$400
Full day	\$600



breakfast.

The Continental breakfast and full breakfast buffet are well presented on platters and serving bowls and all hot items are served from chauffeurs. Portions are based on the final guest numbers provided and are not unlimited. All guests are serviced table by table to ensure food items can be replenished between tables.



Continental breakfast

\$19.50 per person

Minimum 10 guests

Filtered coffee and assorted teas

Chilled orange and apple juice

A selection of white, wholemeal and rye toast

Jams, marmalades, honey and vegemite

Assorted cereals, yoghurt and muesli

Baker's basket of croissants, Danish pastries and mixed muffins

Platter of seasonal fresh sliced fruits



Plated hot breakfast

\$22.50 per person

Minimum 10 guests

Filtered coffee and assorted teas

Chilled orange and apple juice

Grilled bacon rashers

Chipolata sausages

Choice of one

- Fluffy scrambled eggs
- Poached eggs

Choice of three

- Grilled tomato with herb butter
- Sautéed mushrooms
- Spinach
- Crispy hash browns
- Toast



Full buffet breakfast

\$27.50 per person

Minimum 30 guests

Filtered coffee and assorted teas

Chilled orange and apple juice

A selection of white, wholemeal and rye toast

Jams, marmalades, honey and vegemite

Assorted cereals, yoghurt and muesli

Baker's basket of croissants, Danish pastries and mixed muffins

Platter of seasonal fresh sliced fruits

Grilled tomato with herb butter

Sautéed mushrooms

Spinach

Crispy hash browns

Grilled bacon rashers

Choice of one

- Fluffy scrambled eggs
- Poached eggs

conference day packages.

Each of our two packages are inclusive of morning tea (Chef's selection of pastries and muffins) afternoon tea (Chef's homemade biscuits and mini cakes or fruit platter), soft drinks and juices, self serve tea and coffee and your choice of either the Sandwich Luncheon package or Hot Luncheon package.

Sandwich Luncheon

\$28 per person

No minimum guest number

Included items

Beef party pies with tomato relish

Homemade sausage rolls

Homemade quiches with capsicum chutney (vegetable / bacon)

Sandwich options

Choice of two

Assorted ribbon sandwiches wraps (tuna, chicken, egg, beef, vegetable)

Toasted gourmet paninis with melted cheese

Tandoori chicken wraps with pickled cucumber, onion and riata yoghurt sauce

Hungarian salami, roast capsicum, jalapenos and feta in a Turkish roll

Crispy chicken schnitzel, guacamole and coleslaw in a soft baguette

Chicken BLT with avocado and melted cheese in a brioche bun

Pulled pork sliders with kimchee, kewpie mayo and coriander

Roti wraps with spicy chicken, red onion and cheese

Salad option (v)

Choice of one

Butternut pumpkin, quinoa, feta, baby spinach and roasted capsicum salad (gf)

Roasted beetroot salad with mandarin segment, wild rocket, feta and balsamic reduction

Middle Eastern eggplant and chickpea salad with baby spinach, red onion and dukkah

Hot Luncheon

\$36.50 per person

Minimum 10 guests

Maximum 40 guests

Each delegate to choose one option at morning tea or earlier

Chicken parmigiana served with chips and salad

Fish of the day served with chips and salad

Steak of the day served with chips and salad

Risotto or pasta of the day

Steak sandwich

Caesar salad

Handmade vegetarian dumplings (v)



add ons.

All prices are per person



Savoury

Assorted ribbon sandwiches (tuna, chicken, egg, beef, vegetable)	
6 points	\$9.00
4 points	\$8.00
2 points	\$4.50
Toasted gourmet paninis	\$6.50
Trio of cheese platter South Cape brie, smoked cheddar and blue cheese with dried fruit, nuts, quince paste and rice crackers	\$6.50
Open sandwich Brioche open sandwich with smoked salmon, cream cheese and capers	\$5.50
Toasted croissants Flaky croissants with ham and cheese	\$5.50
Savoury mini muffins Cheesy bacon and leek mini muffins	\$4.50
Pintxo Crispy potato, braised beef and chimichurri pintxo	\$4.50
Cocktail pies Chicken and mushroom pies with capsicum chutney	\$4.50
Homemade sausage rolls	\$4.50
Homemade quiche Served with tomato relish	\$3.50
Dip platter Served with a selection of celery, carrot and capsicum	\$3.00

Sweet

Sweet Danish pastries	\$5.50
Homemade mini muffins (blueberry, white chocolate and raspberry, banana, apple cinnamon, bran)	\$5.50
Bite size tea cakes and sweets	\$5.50
Mini scones with jam and cream	\$4.50
Sweet petit four tarts and slices	\$4.50
Sweet biscuits	\$4.50
Fruit platter	\$4.00

other considerations.



With extensive health and fitness facilities, two championship golf courses, numerous golf coaches and on site restaurant and bar, Sandhurst is perfectly suited to deliver your event's specific objectives.



Reward your staff and encourage team bonding with a driving range golf clinic or 3 to 6 holes of on-course tuition. Suitable for beginners to experience golfers.



Get your group up on their feet with activities ranging from yoga, basketball and Cardio Tennis to swimming, soccer and group fitness classes.



Add casual drinks and nibbles after your meeting. With private bar spaces, beverage packages, bar tabs and extensive selections of drink and canapé options, help your delegates wind down.

Bar arrangements

Hot drinks

Tea	from \$3.40
Coffee	from \$4.05
Hot chocolate	from \$4.00

Soft drink and juices

Post mix glass	from \$3.60
Juice	from \$3.90

Tap beer

Carlton Draught pot	\$4.85
Cascade Light pot	\$4.65

Bottled beers and mixers

Crown Lager	\$7.80
Corona	\$8.10
Cascade Premium Light	\$4.75
Pure Blonde	\$7.50
Premix cans	from \$8.70

House wines

	<i>g</i>	<i>b</i>
Shiraz	\$8	\$28
Chardonnay	\$8	\$28
Sauvignon Blanc	\$8	\$28
Sparkling	\$8	\$28
Moscato	\$8	\$26

Spirits

A large selection of basic and premium spirits is available

Basic spirits from \$8

All prices are current as of June 2016 and may change without notice

testimonials.

Jane

*Conference (200 guests)
April 2016*

"Thank you so much for ensuring our conference was such a success. The facilities, staff and catering were wonderful and enjoyed by all. We look forward to holding further events at Sandhurst."

Louis

*Staff training (35 guests)
March 2016*

"The whole process from planning the event to everything running smoothly on the day was a great success. Thank you to the attentive staff who were more than happy to help."

Will

*Training day (60 guests)
February 2016*

"Our conference was a success! Both in terms of the presentations, as well as the ambiance. Our attendees really enjoyed the beautiful surrounds and open plan of the room. Great food and a welcoming environment for getting together with friends and colleagues."

Tim

*Training seminar (25 guests)
September 2015*

"5 out of 5 across the board! Thank you to the events team for providing a wonderful venue and fantastic service. We'll be coming back again in the near future."

Louise

*Breakfast meeting (100 guests)
September 2015*

"A great breakfast, everything went to plan and the staff on the day were fantastic!"

Jill

*Conference (95 guests)
June 2015*

"Thank you for making our two day training event very successful. The staff were extremely helpful and every request was taken care of. We received a number of compliments regarding the quality and variety of the food. The AV equipment worked without any problems. The sound and conveyance of the microphones was appreciated by our trainers and guest speakers."

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

