



*Where life's most special moments
are celebrated in style*

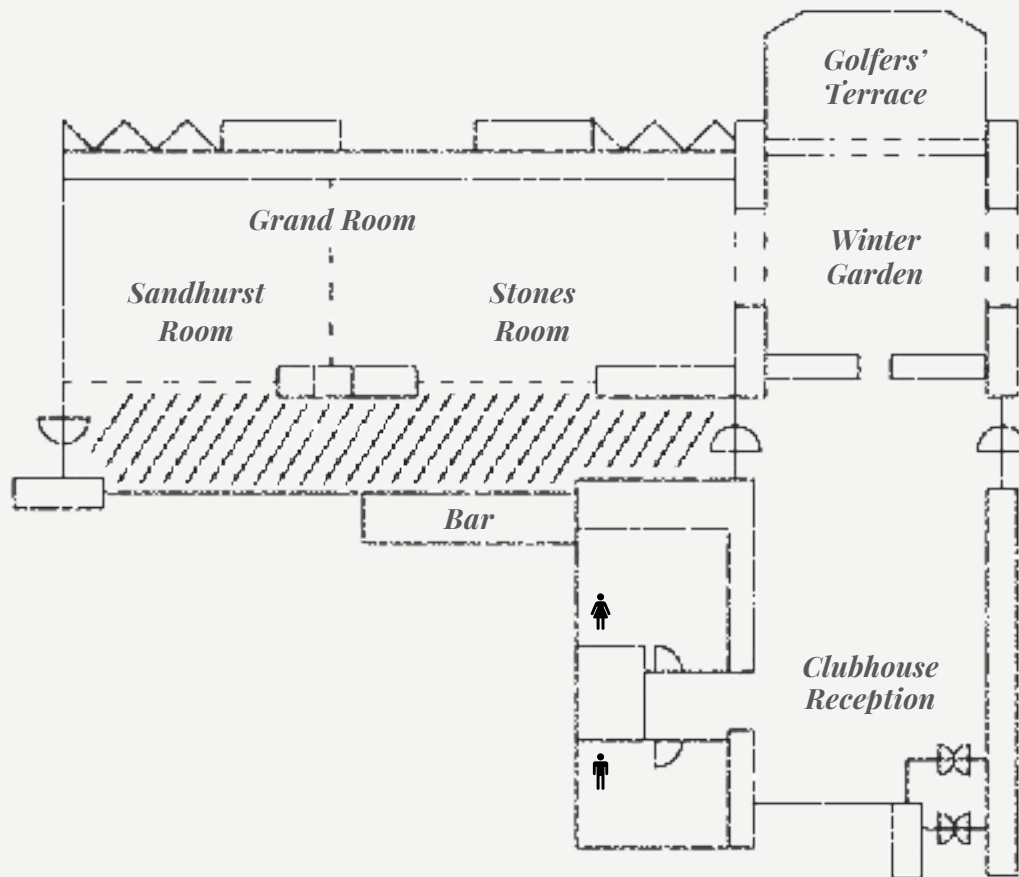


Unveil the Extraordinary

The Sandhurst Club provides wonderful flexibility to be able to create the perfect backdrop for your special celebration. With function rooms that provide great versatility, sweeping views of the golf course, manicured gardens and a trained team of friendly and professional staff. If you are searching for a space to create lasting memories, shared with families and friends, look no further.

Our Celebration packages include:

- Dedicated and experienced Event Specialist (in the lead-up to your special day)
- Personalised Electronic Welcome Sign
- In-House Audio System
- Use of our three 70cm TV Screens
- Cordless Microphone and Lectern
- Access to our preferred suppliers



Our Spaces

Choose from the intimate Sandhurst Room, spacious Stones Room, or combine them to create the stunning Grand Room. Our rooms can accommodate from 20 guests through to 300 for a sit down dinner and up to 500 for a Cocktail Event.

The Winter Garden and the Golf Terrace can be added to the Grand Room to create.



Sandhurst Room

The smallest of our three rooms - the Sandhurst Room is an intimate space that includes a featured stone wall, full length windows and doors opening onto a small terrace that overlooks our Golf course - providing an intimate and private setting for up to 80 guests.

Dimensions	9.5m x 10.7m
Cocktail capacity	80
Seated capacity	60

Room Hire \$450



Stones Room

A room that is perfect in size to host guests ranging from 80 - 150 guests. With its beautiful stone feature wall, timber dance floor, floor to ceiling windows, side seating and two sets of bi folds that open onto a terrace that overlooks the Golf Course, it's a perfect space to celebrate.

Dimensions	14m x 10.7m
Cocktail capacity	150
Seated capacity	100

Room Hire \$550



Grand Room

This majestic space can comfortably hold up to 150 guests seated and still provide you with a timber dance floor to dance the night away. The palette of the room - warm hues of the stone, mellow tones of the carpet and the backdrop of the Golf Course allows you to decorate this space easily.

Dimensions	24.5m x 10.7m
Cocktail capacity	300
Seated capacity	150

Room Hire \$650



Winter Garden & Golf Terrace

Seamlessly linking to our Stones Room and Grand Room, these two areas provide additional space for your guests - cathedral ceilings, wall to wall windows, fireplace and magnificent views of the golf course and putting green are just some features of these spaces

Dimensions	14m x 10.7m
Cocktail capacity	60 +
Seated capacity	50

Room Hire \$430



Seated Celebrations



Please choose either 1 x set dish, or 2 dishes (for alternate drop) from each course
Served with freshly baked bread rolls

Entrée

Salmon gravlax, baby capers, pickled shallots, horseradish, rice wafer
 Mushroom medley, Yarra Valley goats' cheese, brioche, truffle dressing
 Roasted peri-peri chicken, sweetcorn salad, fried empanada, chimichurri dressing
 Skull Island Prawns, sesame avocado, seaweed fennel slaw, wasabi mayonnaise
 Potato gnocchi, lamb ragu, tomato, red wine, Reggiano parmesan, fresh herbs
 Smoked & cured Charcuterie plate, marinated vegetables, rosemary crostini

Main

Mt Leura lamb rump, white bean cassoulet, rosemary jus gras
 Humpty-doo saltwater barramundi, carrot soubise, finger lime salsa
 Petuna Ocean trout, crushed peas & samphire, citrus beurre Blanc
 Lemon myrtle chicken breast, parsnip puree, mushroom sauce
 Cape Otway pork cutlet, red cabbage, Beurre noisette apples
 Southern Rangers beef eye fillet, confit shallots, peppercorn sauce
all mains accompanied by seasonal vegetables

Dessert

Chocolate fondant, rhubarb compote, raspberry sorbet
 Tiramisu gateaux, Biscoff crumble, chocolate gelato
 Flourless Orange cake, pineapple salad, crème fraîche
 Classic Citron tart, burnt orange cream, lemon sorbet
 Strawberry vacherin, strawberry sherbet, Chantilly cream
 Bramley apple pie, butterscotch, vanilla bean ice-cream



Stand Up Cocktail



Cold Canapes

Coffin Bay oysters, bloody shiraz gin caviar
Prosciutto & brie bruschetta, quince paste
Petit poached chicken & herb mayonnaise sandwiches
shelled Skull Island prawns, Seaweed Furikake
Goats cheese, caramelized onion & crostini

Hot Canapes

Chicken Shashlik, red pepper ajvar
Punjabi vegetable samosa, minted yoghurt
Mini burgundy beef pie, tomato chutney
Angus beef sliders, bush tomato relish
skull Island prawn & pork Siu Mai, sesame chili caramel
Wild mushroom arancini, pecorino cheese
Peking duck spring rolls, hoisin dressing

Dessert Canapes

Mini lemon meringue pie
Chocolate mud cake
Parisian macarons

Grazing dishes

Smoked pastrami roll, potato hash brown
Three cheese ravioli, lamb ragu
Crumbed fish fillets & chips
Smoked chicken Caesar salad
Salt & pepper prawns, Mediterranean salad
Wild mushroom & kale risotto



Children & Entertainer



**Children's meals only available for children aged 12 or under.*

Entertainer's Meals - Chef's choice of one main meal	45
Children's Meals* - 2-Course	45

Single drop menu - choose one of each course

Main

- Classic cheeseburger, chips
- Roast chicken, seasonal vegetables
- Penne rigatoni, rich Napoli sauce, parmesan
- Battered Fish & chips
- Hawaiian pizza

Dessert

- Chocolate pudding, vanilla icecream
- Fresh fruit salad, vanilla icecream
- Banana fritters, vanilla icecream

All Children's and Entertainer's meals include unlimited soft drink



Beverages



Beverages

3 hour - standard package	\$45 pp
4 hour - standard package	\$55 pp
5 hour - standard package	\$70 pp
Sandhurst Cellar upgrade	\$30 pp
Batched cocktails (one hour)	\$20 pp

Standard Beverage Package

- NV Rothbury Estate Cuvée Sparkling
- Rothbury Estate Sauvignon Blanc
- Rothbury Estate Shiraz Cabernet
- Hartogs Moscato

- Carlton Draught
- Great Northern
- Cascade Premium Light

Soft Drinks

Sandhurst Cellar Upgrade

- Chandon Brut Exceptional Sparkling
- Babich Black Label Sauvignon Blanc
- Jim Barry The Atherley Cabernet Sauvignon

- Carlton Draught
- Great Northern
- Stone & Wood Pacific Ale
- Batler XPA



Event Enhancements

Platters

Charcuterie Platter	150
Cheese Platter	180
Dip platter	100
Fresh Fruit Platter	100
Hot Food Platter	120
Sandwich Platter	120

Add Side Dishes to Banquet (served to table)

Bowls of roasted potatoes, rosemary, rock salt	30
Bowls of garden salad	30
Bowls of seasonal mixed greens	30

Event Décor

Selection of vases	\$5+
Celebration candle sand	\$8++
Golf experience cart	POA
Stage	\$150+

Preferred Suppliers List

We have a list of preferred suppliers that we can share with you. All who have delivered exceptional service and quality products and experiences, let us know if you would like us to share this list, which includes:

Celebration Cakes	Photography
Entertainment/DJ	Event Styling
Balloon Art	Signage
Floral Arrangements	Overnight Accommodation





Event Pricing

Beverages

3 hour - standard package	\$45 pp
4 hour - standard package	\$55 pp
5 hour - standard package	\$70 pp
Upgrade package	\$30 pp
Batched cocktails (one hour)	\$20 pp

Beverages on consumption / cash bar also available

Seated Menu

2-course menu - tea and coffee	\$70 pp - set dish or alternate drop
3-course menu - tea and coffee	\$90 pp - set dish or alternate drop
Canapes on arrival	\$20 pp - 2 types
Premium canapes on arrival	\$40 pp - 4 types

Cocktail / Canape Events

Cocktail events of 2 to 3 hours duration

6 canapes	\$50 pp
8 canapes	\$60 pp

2 grazing dishes	\$25 pp
------------------	---------

2 dessert canapes	\$15 pp
-------------------	---------





Extra Information

Minimum spends are applicable. Please speak to our team to confirm the spend for your desired date and event space. The minimum spend is for food, beverage and room hire. If the minimum spend specified in the contract is not met, the balance will be charged as venue hire.

A deposit and signed booking agreement are required to secure your reservation within 7 business days.

Final food and beverage selections must be received at least 10 business days prior to your event.

Final numbers must be received 10 business days prior to the event and full payment of the final balance 7 business days prior to the event.

Any vendors including band, DJ, AV equipment and flower/decorations can access the venue 2 hours prior to the event start time.

It is a requirement that all entertainment providers work closely with and follow directions given by our Operations Team in regards to sound levels throughout the duration of the event.

There is a 250 space carpark which operates 24 hours a day - spaces cannot be reserved.

We will do our best to ensure there is no change to your chosen menu however, occasionally, given our use of the freshest of produce, there might be a slight change in the final dish.

AREA	SANDHURST ROOM	STONES ROOM	GRAND ROOM	WINTER GARDEN & GOLF TERRACE
SEATED CAPACITY	60	100	180	50
COCKTAIL CAPACITY	80	150	300	60 +
BOARDROOM CAPACITY	30	50	80	40
CONFERENCE CAPACITY	60	120	280	80
ROOM HIRE	\$450	\$550	\$650	\$430



Talk to our friendly team today,
and let us assist you with a once
in a lifetime event!

Charlotte Kiefer
Events Coordinator
03 8787 7011
eventscoordinator@sandhurst.com

Come visit us:

75 Sandhurst Blvd, Sandhurst VIC 3977



The more you celebrate your life, the more in life there is to celebrate