

CREATE THE PERFECT
CELEBRATION

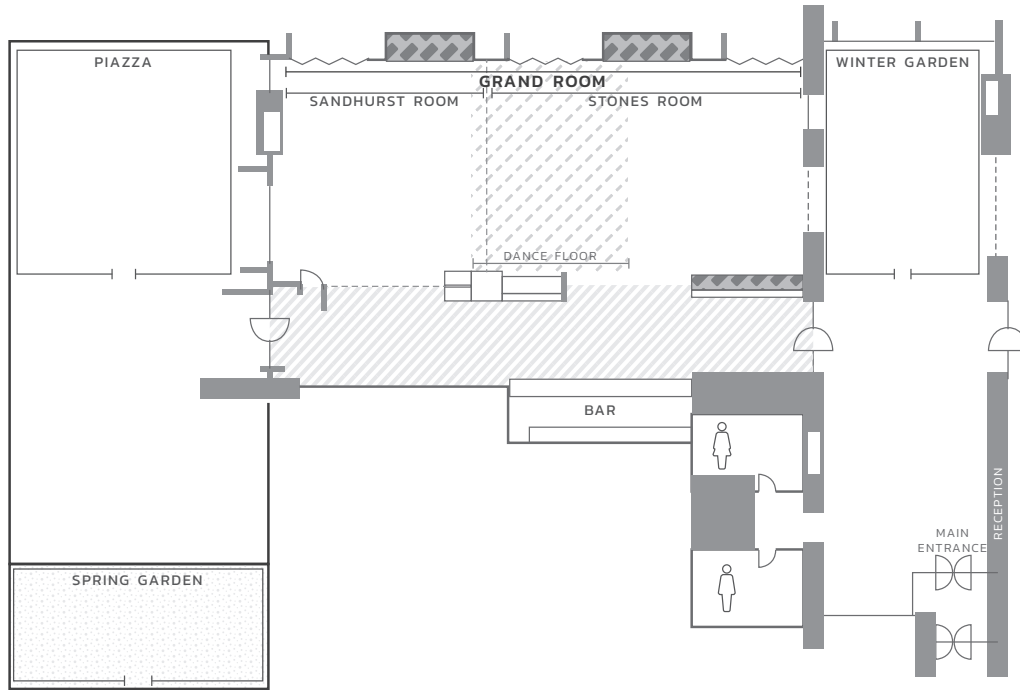


CELEBRATIONS

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, cold or dessert's menu
- 6 pieces per person

Party starter \$51.00 pp

Minimum 40 guests

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

Bountiful \$59.00 pp

Minimum 30 guests

- 3 hours of food service
- 10 selections from hot, cold or dessert's menu
- 10 pieces per person

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

COLD CANAPÉS

Prosciutto, brie, sourdough baguette, quince paste

Brioche, mild salami, smoked leg ham, roasted capsicum, Ligurian olives

Prawns, fresh white roll, iceberg lettuce, Marie rose sauce

Smoked salmon, horseradish crème fraîche, fresh dill

Pumpkin, fetta mousse, caramelised onion jam, rosemary crostini

Fior di latte, tomato confit, torn basil, eggs, cracked pepper

HOT CANAPÉS

Chicken tenderloin, Japanese panko crumb, citrus aioli

Mini beef pie, tomato sauce

White roll, pulled pork, white slaw, Texas BBQ sauce

Prawns, ginger, sweet soy sauce

House-baked focaccia, vegetables, fresh thyme

Wild mushroom, parmesan, short-crust tart

DESSERT CANAPÉS

Individual vanilla cheesecake, strawberry compote

White chocolate & cointreau mousse, candied orange zest

Mini lemon meringue pie

Belgian chocolate mud cake, ganache





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	\$60
Hot food platter	\$70
Steamed dumpling platter	\$90
Gourmet sandwich platter	\$80
Fresh fruit platter	\$70

PREMIUM FOOD PLATTERS

Each platter serves up to 10 people

Charcuterie platter	\$120
Cheese platter	\$120

BANQUET MENU

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

2 courses, \$62 pp

3 courses, \$75 pp

Minimum 30 people

ENTRÉE

Pumpkin & Fetta Tart

Pumpkin, Persian fetta, caramelised onion, short-crust tart, rocket and parmesan salad

Italian Salumi Plate

Plate of cured Italian meats, house-made preserves, olives, rosemary salted crostinis

Lamb & Tomato Rigatoni

Rigatoni, Tasmanian grass-fed lamb and tomato ragu, parmesan, evoo

Prawn & Avocado Salad

Prawns, avocado, lime and cherry tomato salsa, dill salsa verde

Smoked Salmon Carpaccio

Smoked salmon, baby capers, pickled shallots, chives, horseradish oil

MAIN

Wild Mushroom Gnocchi

Gnocchi, creamy wild mushroom ragu, parmesan, truffle oil

Prosciutto Wrapped Chicken Breast

Chicken breast, ricotta, lemon, sage, prosciutto, honey carrot puree, french beans

Chargrilled Eye Fillet

Eye fillet, asparagus, creamy mash, caramelised shallots, shiraz jus

Slow Roasted Pork Belly

Pork belly, broccolini, apple & fig compote

Baked Atlantic Salmon

Atlantic salmon fillet, swiss chard, sea

DESSERT

New York Baked Cheesecake

New York baked cheesecake slice, minted strawberry salad, raspberry sorbet

Warm Chocolate Fondant

Chocolate fondant, blackberry compote, vanilla bean ice cream

Blood Orange & Pistachio Mousse

Blood orange and pistachio mousse, Italian biscotti

Boozy Tiramisu

Marscapone, chocolate, savoiardi biscuit, vodka, Kahlua, grated coffee

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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.

\$59 pp

Minimum 40 people

MAINS

Select 2 main menu items

Moroccan Lamb Tagine

Slow cooked Moroccan lamb, eggplant, apricots, north African spices

Butter Chicken

Traditional New Delhi butter chicken, spiced tomato, yoghurt, Indian spices

Angus Beef Ragout

Slow cooked angus beef, wild mushrooms, white truffle oil

Asian Pork Belly

Asian inspired pork belly, ginger, star anise, ponzu, crispy shallots

Nasi Goreng

Indonesian fried rice, wok-fried prawns, chicken, spring onion, egg, sweet soy sauce

Gnocchi Melanzana

Gnocchi, confit eggplant, napoli sauce, Ligurian olives, parmesan, fresh basil, evoo

SIDES

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

Stir-fried Asian greens, ginger, garlic, shallots

Tumeric rice, middle eastern spices

Roasted chat potatoes, rosemary, sea salt

French Beans, roasted agave carrots

Cucumber, tomato, olives, green leaves, fetta & oregano

House-made northern Indian flatbread

BUFFET ADD ONS

Add Main

Add your choice of additional main for \$15 per person.

Sides

Add your choice of additional side for \$10 per person.

Dessert

Add your choice of additional dessert for \$13 per person.

HIGH TEA

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

Afternoon tea \$75pp

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
Spaghetti Bolognese (*gfo*)
Linguine Napolitana (*v*)
Pizza (Margherita or Hawaiian)

DESSERT

Ice cream with topping



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	\$45 pp
4.5 hours	\$48 pp

Basic spirits can be added for \$25 per person (4 hour package). Custom packages can be quoted on request.

HOUSE WINES

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

TAP BEER

Carlton Draught pot	\$6.40
Great Northern pot	\$6.00

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

Rizzardi Prosecco	\$55
<i>Venetto, Italy</i>	

Jansz Premium cuvee	\$73
<i>Tamar Valley, Tasmania</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

Counterpoint	\$35
<i>Australia</i>	

Red

Yallumba Y series Pinot Noir SA	\$42
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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

