



# YOUR EVENT

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*Stunning Bay & City Views*  
[www.sandybythebay.com.au](http://www.sandybythebay.com.au)

sandy  
BY THE BAY

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# MEMORABLE EVENTS

Located in beautiful Bayside, Sandy by the Bay offers panoramic views over Port Phillip Bay and the city skyline, a spectacular backdrop during both day and night. Boasting an abundance of natural light with floor to ceiling windows, the venue is an adaptable space that suits both small and large groups.

With catering from one of Melbourne's best restaurants, Sandy by the Bay can accommodate up to 300 guests for a cocktail function and up to 200 guests for a more formal sit-down dinner. Whether you are planning a birthday celebration, club function or a corporate event, our attention to detail, panoramic views & exceptional food, create the perfect setting for your event.

Offering a range of food and beverage packages to suit your budget and needs, our dedicated event manager will create the perfect setting for your next occasion.



# EVENT PACKAGES



## SEATED EVENT PACKAGES

### 2 Courses - \$53pp

Entrée & Main OR Main & Dessert

### 3 Courses - \$62pp

Entrée, Main & Dessert

*\* Includes freshly brewed coffee and tea*

*\* Add canapes for an additional \$8pp*

## COCKTAIL EVENT PACKAGES

**7 items - \$28pp** 6 items + 1 substantial

**9 items - \$31pp** 8 items + 1 substantial

**11 items - \$34pp** 10 items + 1 substantial

**13 items - \$37pp** 12 items + 1 substantial

## HIGHTEA WITH A TWIST

**\$35pp**

- Gourmet canapes served on arrival
- Sandwiches, Lamingtons, Scones

*\* Coffee and tea station with shortbread & chocolates*



# MENU SEATED



## ENTRÉE

*Please select 2 to be served alternatively*

- Ricotta and spinach cigars served with fresh tabouli and herb yoghurt
- Thai beef salad with bean sprouts, spanish onion and carrot with a roasted peanut and crunchy noodle topping
- Tasmanian smoked salmon slices with Melba toasts and traditional condiments
- Roast boneless quail infused with tomato and ginger on watercress and soba noodles
- Sesame and soy infused seared tuna slices on a salad nicoise
- Plump Tasmanian scallops with a lemon and dill crumb served on a rocket and parmesan salad
- Malaysian style chicken satay and fragrant jasmine rice with a carrot and coriander salad
- Marinated prawn cutlets gremolata style with a roast capsicum and tomato relish served with a cucumber salad and grissini sticks
- Golden fried lemon myrtle infused calamari with herb yoghurt and fresh leaf salad

- Middle Eastern spiced lamb and brunoise vegetable filo wrap with a sumac scent
- Paprika marinated chicken breast and chorizo plate with Spanish rice
- Pillows of delicate gnocchi with oven roasted vegetables and garlic cream sauce
- Indian Beef vindaloo served with a steamed jasmine rice and topped with pappadams and fresh coriander

## MAIN

*Please select 2 to be served alternatively*

- Wild Alaskan Rock Cod with Lemongrass and Lime & a tomato & coriander salsa
- Baked Tassie salmon with shaved fennel, herb and orange salsa
- Grilled rockling fillets with lemon and caper butter
- Fresh Grilled Swordfish with a tomato olive and basil salsa on potato mash
- Chicken Baltimore: Oven baked breast with sundried tomato, spinach and mustard cream sauce and honey carrots
- Chicken Almondine: A buttery almond crusted breast served with a white wine cream sauce
- Mexican style: Chicken and vegetable burrito served savoury rice and Mexican chop chop salad
- Pork Mignon with a garlic cream sauce with fresh seasonal vegetables
- Tender Roast beef: Slow roasted served with a red wine gravy and rosemary roasted vegetables
- Turkey breast roasted with cranberry sauce and sage gravy
- Porterhouse steak: Grilled to perfection with rosemary and field mushrooms
- Beef and vegetable hotpot with savoury rice and a herbed scone
- Traditional lamb stew with buttery mash and French beans
- Chicken Parcel: Chicken, camembert cheese, caramelised onion and baby spinach encased in a filo pastry with a side salad and roast potato
- Moroccan Chicken: Chicken tenderloins dusted with Moroccan spice served on cous cous with tomato, red onion, lemon and tzatziki
- Harissa spiced lamb loin cooked to perfection on a bed of garlic mash

## MENU SEATED CONT.



### DESSERT

*Please select 2 to be served alternatively*

- Tiramisu: Italian trifle with mascarpone cheese
- Tangy lemon tart with passionfruit coulis
- Chocolate pudding with raspberry coulis and double cream
- Mini Pavlova with fresh whipped cream garnished with fresh fruit and coulis
- Sticky Date Pudding with hot butterscotch sauce
- Strawberry Mousse with chocolate and almond saviordi and fresh strawberry's
- Apple and walnut strudel with vanilla custard
- Fresh strawberries with Kahlua cream and shortbread
- Raspberry and chocolate tart with raspberry coulis and fresh cream

### ADDITIONAL MENU OPTIONS

*\$3.50 each per person*

- Freshly shucked Coffin Bay oysters (½ doz)
- Prawn cocktail (Qld Tiger prawns)

### CHILDRENS MEALS

*\$35 per child*

- **Main:** Fish and chips, Chicken and chips or Spaghetti Bolognese.
- **Dessert:** Ice cream
- **Drinks:** selection of non alcoholic beverages

### SUPPLIER/ENTERTAINMENT

*from \$25 per person*

- Main course and non alcoholic beverages *\$25 per person*
- 2 courses and non alcoholic beverages *\$35 per person*

### HIGH TEA WITH A TWIST

#### Canapes

- Smoked Salmon on cucumber discs
- Crumbed prawns
- Vietnamese beef rolls
- Brie cheese tartlets
- Mini fish & chips in individual cups

#### Classic selection of freshly made sandwiches

- Chicken waldorf
- Avocado
- Egg & Letuce
- Ham & cucumber
- Turkey & cranberry

#### Something Sweet

- Lamingtons with jam & cream
- Scones with jam & cream

*\* Coffee & tea station with shortbread & chocolates*

*\* 3 hour duration*

*\* A room hire fee applies if under 100 guests*

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# MENU COCKTAIL



## COLD

- Prawn Salsa Bites on Croute
- Asian Pork Sliders with Chinese cabbage & Coriander
- Savoury Chive Pancake with Corn & Coriander topping
- Spanish Rice Boats
- Hoi sin Chicken & Vegetable lettuce cups
- Smoked Salmon Mousse on Cucumber Disc
- Assorted Sushi Selection
- Virginian Ham, Mustard Mayo & Sprout Pinwheels
- Mini Bruschetta: Herb Crouton with Tomato, Basil & Spanish Onion
- Vietnamese Style Beef & Vegetable Roll
- Assorted Dips, Crackers, Mixed Nuts & Dried Fruit
- Thai beef salad spoons with bean shoots & coriander

## HOT

- Sesame Crumbed Fish with Garlic Mayonnaise
- Garlic roasted vegetables and fetta tartlets
- Coconut Leaf Prawn & Scallop Dumplings
- Pumpkin & Ginger Soup Shooters
- Greek Spiced Meatball Skewers with Relish
- Salt & Pepper Squid
- Crumbed Prawns with Sweet Chilli & Ginger Sauce
- Tandoori Chicken Skewers & Mint Yoghurt
- Gourmet Turkish Bread Pizza
- Cheese, bacon, corn and potato croquette
- Mushroom Risotto Spoons
- Seafood Arancini Balls with Dipping Sauce
- Cocktail Spring Rolls
- Southern Fried Chicken Ribs with a Ranch Dressing

- Vegetable Samosas
- Lightly crumbed chicken strips with a honey mustard dressing
- Baked Thai style fish cakes with lemon grass, lime leaves and chilli jam
- Traditional steamed Japanese Gyoza, with sesame dipping sauce
- Roast pumpkin, feta and rosemary risotto balls

#### **SUBSTANTIAL**

- Gourmet mini beef burger on a toasted sesame bun with tomato and capsicum relish
- Mini fish and chips cups with tartare sauce
- Thai style green beef curry in individual bowls
- Mini prawn cocktail cups with homemade cocktail sauce
- Special fried rice with crunchy vegetables and shredded omelette
- Gnocchi with a fresh tomato, garlic and basil sauce
- Bloody Mary oyster shot
- Chicken breast satay on savoury rice in bamboo boats

#### **DESSERT**

- Salted caramel mini doughnuts
- Individual chocolate and hazelnut mouse
- Mini chocolate Éclairs
- Mini passionfruit cheesecake
- Flourless orange syrup cake
- Mini lemon tarts with rose water cream
- Pineapple and toasted coconut tartlets with Chantilly cream

## **MENU COCKTAIL CONT.**





# BEVERAGE PACKAGES

## STANDARD PACKAGES

3 hour duration = \$27pp

4 hour duration = \$33pp

5 hour duration = \$38 pp

- Heavy beer
- Light beer
- Soft drink, mineral water & juices

### Sparkling

*Your choice of one Sparkling wine*

- Richmond Grove Bay of Stones
- Orlando Trilogy

### White

*Your choice of one white wine*

- Richmond Grove Bay of Stones Sauvignon Blanc
- Peter Lehman Art'n'Soul Sauvignon Blanc
- Yellowtail Tree Free Chardonnay

### Red

*Your choice of one red wine*

- Richmond Grove Bay of Stones Shiraz
- Richmond Grove Bay of Stones Merlot
- De Bortoli Windy Peak Shiraz

## PREMIUM PACKAGES

3 hour duration = \$33pp

4 hour duration = \$39pp

5 hour duration = \$44 pp

- Heavy beer
- Light beer
- Soft drink, mineral water & juices

### Sparkling

*Your choice of one Sparkling wine*

- Orlando Trilogy
- De Bortoli King Valley Prosecco

### White

*Your choice of one white wine*

- 3 Tables Marlborough Sauvignon Blanc
- Brancott Estate Sauvignon Blanc
- Peter Lehman Art'n'Soul Chardonnay

### Red

*Your choice of one red wine*

- Peter Lehman Portrait Range Shiraz
- Whitebox Heathcote Shiraz
- Jacobs Creek Reserve Cabernet Sauvignon

## ADDITIONAL BEVERAGE OPTIONS

Choose 2 white wines and 2 red wines (instead of one)	\$2 per person
Cocktails on arrival	\$10 per person
Spirits	on consumption
Beverage extension (per half hour block)	\$5 per person
Upgrade to Premium Package	\$6 per person

## ADDITIONAL INFORMATION

A room hire fee applies for all cocktail party events, however this is waived when a beverage package is taken.

A surcharge applies on public holidays.



# VENUE INCLUSIONS

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- Designated Function Manager to liaise with you over the event planning period
- White linen table cloths & napkins
- Dressed gift & cake table with silver knife
- Complimentary room access for set up
- Complimentary centrepieces – table mirrors & tea light candles (Other decorations & flowers are not included and are to be arranged by each event at their own cost)
- Display board for guest seating chart
- Experienced event manager, service staff & chefs to manage your event
- Inhouse PA system with Ipad / MP3 connection
- Roving microphones for speeches
- Wooden dance floor
- Photos can be shown on Plasma screens (with a USB stick)
- Balcony overlooking Port Phillip Bay and the city skyline, ideal for canapes and pre dinner drinks



# FAQS



## IS THERE PARKING ON SITE?

Yes we have parking facilities on site, please ask our Function Manager for parking information details including costs. There is limited free parking within the grounds.

## DO WE NEED TO HIRE SECURITY?

Security is only required for 21st birthday parties and is compulsory. Our Security can only be used. The number of guards required will depend on final guest numbers.

## DO YOU HAVE AN AFFILIATION WITH ANY NEARBY ACCOMODATION?

We can offer you and your guests reduced room rates at nearby accommodation. Please contact us for further information.

## DO YOU HAVE DISABLED ACCESS/FACILITIES?

Yes, we have a lift & our venue is wheelchair friendly.

## HOW DO I BOOK MY EVENT AT SANDY BY THE BAY?

To secure your booking a \$500 deposit is required along with the signed booking agreement form.

Full payment based on your confirmed guest numbers and package is required 7 days prior to your event. Any additional charges must be settled at the conclusion of your event, unless otherwise agreed.

Payment can be made by cash, credit card, cheque or direct debit

## WHEN DO WE NEED TO ADVISE OUR MENU & WINE CHOICES?

Final food and beverage selections are required at least one month prior to your event.

## WHEN DO WE NEED TO CONFIRM FINAL NUMBERS?

7 days prior to your event.

## DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we can cater for any dietary requirements your guests have, as long as we know them in advance.

## C O N T A C T   U S

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