



*“Life is a great big canvas, and you should
throw all the paint on it you can!”*



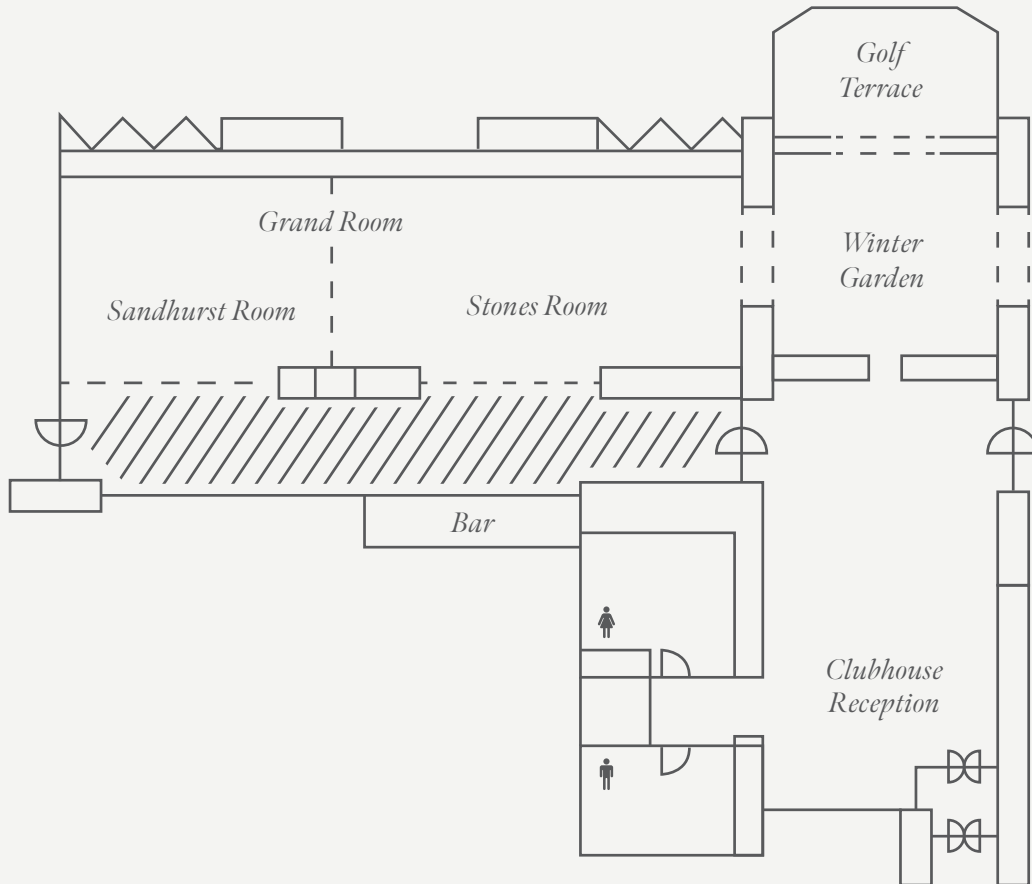
Unveil the Extraordinary

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)
- Highly trained Event Supervisor and Team (on the day delivery of all aspects of your event)
- Five-hour room hire and furniture set up (Banquet & Buffet)
- Four-hour room hire and furniture set up (Cocktail)
- Personalised Electronic Welcome Sign
- In-House Audio System
- Use of our three 70cm TV Screens
- Cordless Microphone and Lectern
- Coffee and Tea Station
- 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 40 guests through to 200 for a sit-down dinner and up to 260 for a Cocktail Event.

The Winter Garden and the Golf Terrace can be added to the Grand Room to create a space for up to 300 guests.



Sandhurst Room | Room Hire 450

The smallest of our three rooms - the Sandhurst Room is an intimate space that includes a featured stone wall, fireplace, 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

Minimum spend	3,000 ++
Minimum guests	40

Stones Room | Room Hire 550

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

Minimum spend	3,750 ++
Minimum guests	55



Grand Room | Room Hire 650

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

Minimum spend	6,700 ++
Minimum guests	90



Winter Garden & Golf Terrace | Room Hire 450

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

Cocktail capacity	60 +
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Minimum spend	POA ++
Minimum guests	90



Seated Celebrations



2 Course Menu - Alternate drop	65
3 Course Menu - Alternate drop	79

Served with freshly baked bread rolls

Entrée

Applewood Smoked Chicken, sweetcorn salad, fried empanada, chipotle mayonnaise
Pumpkin, Persian fetta, caramelised onion, short-crust tart, rocket and parmesan salad
Prawns, avocado, lime and cherry tomato salsa, dill salsa verde
Penne, Tasmanian grass-fed lamb and tomato ragu, parmesan, evoo
Seafood Dumplings, sweet chilli butter, mustard greens, tobiko caviar

Main

Eye Fillet, asparagus, creamy mash, caramelised shallots, shiraz jus
Mt Leura Harissa Lamb Rump, creamed pumpkin, baked potato, rosemary jus
Chicken Breast Florentine, honey carrot puree, French beans
Roasted Pork Cutlet, bubble & squeak, apple cider gravy
Atlantic Salmon Fillet, swiss chard, sea salt kipfler potatoes, citrus beurre Blanc
Humpty Doo saltwater barramundi fillet, crushed sweet potato, tomato fennel & olive salsa

Dessert

New York baked Cheesecake, minted strawberry salad, raspberry sorbet
Individual Pavlova, seasonal fresh fruit, Chantilly cream, Mango sorbet
Chocolate Fondant, berry couli, vanilla bean ice cream
Tiramisu, Mascarpone, chocolate, savoiardi biscuit, Kahlua chocolate sauce



Buffet



Choice of 2 mains + 3 sides

65

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.

Mains | Select 2 main menu items

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

Traditional New Delhi Butter Chicken, spiced tomato, yoghurt, Indian spices

Slow Cooked Angus Beef, wild mushrooms, white truffle oil

Panko Crumbed Pork Schnitzel, caramelized onions, bearnaise sauce

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

Gnocchi Melanzana, 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

Saffron Rice, middle eastern spices

Roasted Chat Potatoes, rosemary, sea salt

French Beans, roasted honey carrots

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

House-made garlic bread

Buffet Add Ons

Canapés, Entrées, Sides, and Dessert can all be added just ask our friendly team.

Selection min deserts

18

Premium Buffet upgrade

\$POA



Stand Up Cocktail



Selection of 8 canapés	54
Selection of 10 canapés	65

Cold Canapes

Prosciutto & Brie Bruschetta, quince paste
Petit Poached Chicken Sandwiches, chive & celery mayonnaise
Mini Italian Sub, mild salami, smoked leg ham, roasted capsicum, olives
Tiger Prawn Roll, iceberg lettuce, Marie rose sauce
Smoked Salmon Blini, horseradish crème fraiche, fresh dill
Pumpkin, caramelised onion & fetta tart

Hot Canapes

Panko Chicken Tender, citrus aioli
Tempura Crystal Bay Tiger Prawns, wasabi mayonnaise
Mini Beef Pie, tomato sauce
Slow Cooked Pork Sliders, Texas BBQ sauce
Prawn & Ginger Dumpling, sweet soy sauce
Wild Mushroom & Parmesan Arancini, salsa Verde
Peking Duck Spring Rolls, hoisin dressing

Dessert Canapes

Individual Vanilla Cheesecake, strawberry compote
Mini Lemon Meringue Pie
Belgian Chocolate Mud Cake, ganache
Parisian Macarons

Additional canapes can be added at 7.50 each.



Children and Entertainer



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
- Nuggets & chips, tomato sauce
- Penne, rich napoli sauce, parmesan
- Battered Fish & Chips
- Hawaiian Pizza

Dessert

- Chocolate Pudding, fresh strawberries, vanilla ice cream
- Mini Pavlova, fresh fruit salad, vanilla ice cream
- Banana Fritters, chocolate sauce, vanilla icecream

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

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



Beverages



Standard Beverage Package (4Hrs / 5Hrs)	55 / 65
Sandhurst Cellar Upgrade Package	30
Bar Tab and Cash Bar options are also available	

Standard Beverage Package

NV Rothbury Estate Cuvée Sparkling
2025 Rothbury Estate Sauvignon Blanc
2025 Rothbury Estate Shiraz Cabernet
2025 Hartogs Moscato

Carlton Draught
Great Northern
Cascade Premium Light

Soft Drinks
Tea & Coffee

Sandhurst Cellar Upgrade

Chandon Brut Exceptional Sparkling
2024 Babich Black Label Sauvignon Blanc
2021 Jim Barry The Atherley Cabernet Sauvignon
2025 Hartogs Moscato

Carlton Draught
Great Northern
Stone & Wood Pacific Ale
Balter XPA

We also have a large selection of cocktails and spirits available for individual purchase or a bar tab can be arranged



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





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

Sharon Redmond
Events Manager

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Come visit us:
75 Sandhurst Blvd, Sandhurst VIC 3977

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