



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



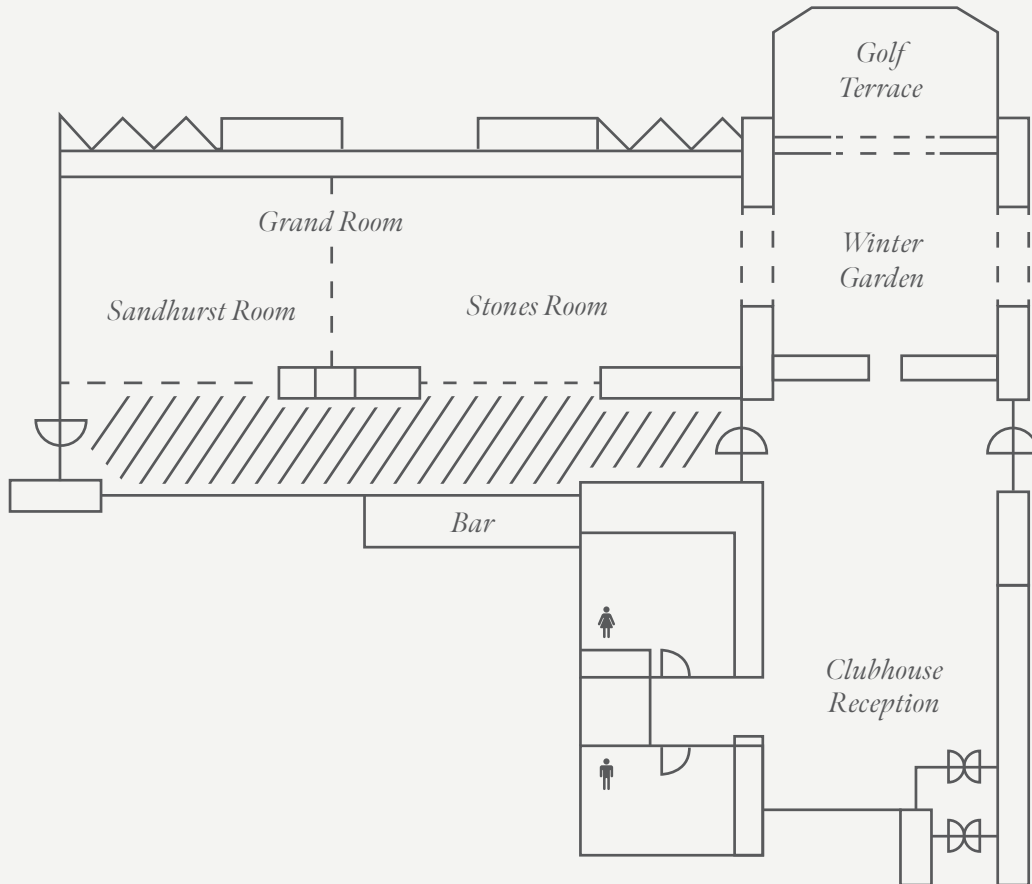
## *Unveil the Extraordinary*

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*

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*

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*

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*

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  
Smoked salmon, baby capers, pickled shallots, chives, horseradish oil  
Pumpkin, Persian fetta, caramelised onion, short-crust tart, rocket and parmesan salad  
Prawns, avocado, lime and cherry tomato salsa, dill salsa verde  
Cured Italian meats, house-made preserves, olives, rosemary salted crostinis  
Rigatoni, Tasmanian grass-fed lamb and tomato ragu, parmesan, evoo

### **Main**

Eye fillet, asparagus, creamy mash, caramelised shallots, shiraz jus  
Mt Leura harissa lamb rump, creamed pumpkin, Moroccan cous cous, minted sumac yoghurt  
Chicken breast, ricotta, lemon, sage, prosciutto, honey carrot puree, french beans  
Gnocchi, creamy wild mushroom ragu, parmesan, truffle oil  
Pork belly, broccolini, apple & fig compote  
Atlantic salmon fillet, swiss chard, sea salt kipfler potatoes, citrus chimichurri  
Humpty Doo saltwater barramundi fillet, crushed sweet potato, avocado pico de gallo

### **Dessert**

New York baked cheesecake, minted strawberry salad, raspberry sorbet  
Individual Pavlova, summer berry compote, chantilly cream, passionfruit sorbet  
Chocolate fondant, blackberry compote, vanilla bean ice cream  
Blood orange and pistachio mousse, Italian biscotti  
Tiramisu, Mascarpone, chocolate, savoiardi biscuit, vodka, kahlúa



## 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

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 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 honey carrots

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

House-made northern Indian flatbread

### Buffet Add Ons

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

Premium Buffet upgrade

\$POA



## *Stand Up Cocktail*



Selection of 6 canapés	42
Selection of 8 canapés	54
Selection of 10 canapés	65

### **Cold Canapes**

Prosciutto & brie bruschetta, quince paste  
Petit poached chicken sandwiches, chive & celery mayonnaise  
Blue swimmer crab & sweetcorn pinwheel, cocktail sauce  
Mini Italian sub, mild salami, smoked leg ham, roasted capsicum, olives  
Prawn slider, iceberg lettuce, Marie rose sauce  
Smoked salmon blini, horseradish crème fraiche, fresh dill  
Pumpkin & fetta crostini, caramelised onion jam  
Confit tomato & fior di latte fritatta

### **Hot Canapes**

Panko chicken tender, citrus aioli  
Tempura Crystal Bay tiger prawns, wasabi mayonnaise  
Mini beef pie, tomato sauce  
Pulled pork slider, Texas BBQ sauce  
Prawn & ginger dumpling, sweet soy sauce  
Mediterranean vegetable focaccia  
Wild mushroom & parmesan tartlet

### **Dessert Canapes**

Individual vanilla cheesecake, strawberry compote  
White chocolate & cointreau mousse, candied orange zest  
Mini lemon meringue pie  
Belgian chocolate mud cake, ganache

*Additional canapes can be added at 7 each.*





## *Children and Entertainer*



Entertainer's Meals - Chef's choice of one main meal	45
Children's Meals* - 2-Course and 3-Course Menu	45/55

*Single drop menu - choose one of each course*

### **Entrée**

Grilled chicken skewers, BBQ sauce  
Spinach and ricotta roll, dip and crudites  
Crumbed calamari, lemon mayonnaise

### **Main**

Classic cheeseburger, chips  
Grilled chicken, roast potatoes, vegetables  
Linguine, rich napoli sauce, parmesan

### **Dessert**

Chocolate brownie, berry compote, chantilly cream  
Mini pavlova, fresh seasonal berries, passionfruit sorbet  
Fresh fruit salad, 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*



<b>Standard Beverage Package (4.5 / 5)</b>	49 / 55
<b>Sandhurst Cellar Upgrade Package</b>	20
<b>Bar Tab and Cash Bar options are also available</b>	

### **Standard Beverage Package**

NV Rothbury Estate Cuvée Sparkling  
2024 Rothbury Estate Sauvignon Blanc  
2024 Rothbury Estate Shiraz Cabernet  
2024 Hartogs Moscato

Carlton Draught  
Great Northern  
Cascade Premium Light

Soft Drinks  
Tea & Coffee

### **Sandhurst Cellar Upgrade**

NV Balgownie Estate 'Premium Cuvée'  
2023 Babich Black Label Sauvignon Blanc  
2021 Jim Barry The Atherley Cabernet Sauvignon  
2024 Hartogs Moscato

Carlton Draught  
Great Northern  
Carlton Dry  
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:

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





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!”*