

sandy

BY THE BAY

FUNCTION PACKAGES



OUR SPACE



Boasting panoramic views of Port Phillip Bay and the city skyline, a range of food and beverage options, an adaptable space and a dedicated team, Sandy By The Bay is the perfect venue for your next event.

Cocktail

Min - 60 Max - 200

Seated

Min - 60 Max - 180



SEATED EVENT PACKAGES

Choose to have any combination of entree, main or dessert, choose all three or add in canapes too!

Our seated event packages are flexible to suit you.

2 Courses
\$55pp

3 Courses
\$65pp

4 Courses
\$70pp



CANAPES

Please select three

Tasmanian baked sausage rolls with tomato sauce

Crumbed chicken breast fillet with plum dipping sauce

Bruschetta on garlic toast (v)

Crumbed calamari rings on mixed leaves, with tartare sauce

Baked Gippsland beef pies

Vegetarian mini spring rolls with sweet chilli

honey soy dipping sauces (v)

Tomato & basil arancini (v)

Tempura prawns with tartare sauce

ENTREE

Please select two, served alternatively

Crumbed whiting fillets on mixed leaves

Potato & leek soup with crunchy croutons (v)

Malaysian style chicken satay and fragrant jasmine rice with a carrot and coriander salad

Golden fried lemon myrtle infused calamari with herb yoghurt and fresh leaf salad

Creamy roasted pumpkin soup with chives (v)

Crispy prawn spring rolls served with sweet chilli drizzle

Oven baked prawn and scallop mornay with lemon



MAIN

Please select two, served alternatively

Oven baked free range chicken breast with dijon mustard cream

300gm King Island rump with rich red wine gravy

Tasmanian salmon fillet oven baked with herb & lemon butter sauce

Oven Baked Victorian pork loin with crispy crackle & apple jus

250gm South Australian porterhouse with port wine jus

Beer battered flathead fillets, served with tartare drizzle & lemon

250gm 30 day Gippsland Eye Fillet with mushroom gravy *(\$6 surcharge applies)*

King Island Salt Bush lamb rack with mint jus

Your selected dishes will be served with two of these combinations:

Creamy mash potatoes with a vegetable medley

Crunchy chips & honey mustard salad

Roasted herbed chat potatoes & sautéed greens

Baked potato with sour cream, chives &

garden salad



DESSERT

Please select two, served alternatively

Chocolate mousse cake with fresh cream & berry coulis

Individual pavlova with strawberries & chocolate drizzle

Baked apple strudel with toasted almonds & whipped cream

Tiramisu with creme anglaise

Baked New York cheesecake topped with fresh fruit & cream

Sticky date pudding with hot butterscotch sauce & cream

Tangy lemon tart with passionfruit coulis & cream

Brandy snap basket with fruit salad with whipped cream

A selection of Victorian cheeses served with quince and crisp water crackers

for each table to share may replace your dessert at no extra cost

ADDITIONAL MENU OPTIONS

Freshly shucked Coffin Bay oysters (half dozen)

\$3.50 per oyster

Prawn cocktail

\$5pp

Chair Covers & Sashes

\$5 per chair

Linen Napkins

\$3 per napkin

Additional Table Linen

\$10 per chair



COCKTAIL EVENT PACKAGES

Basic Package \$37

7 canapes including 2 premium items

Standard Package \$39

8 canapes including 3 premium items

Premium Package \$41

9 canapes including 4 premium items



CANAPES

Mini bruschetta with diced tomatoes, feta & balsamic on garlic toast (v)

Crumbed calamari rings on mixed leaves, with tartare sauce

Vegetarian mini spring rolls with sweet chilli & honey soy dipping sauces (v)

Crumbed chicken breast fillet with plum dipping sauce

Crumbed fish fillet goujons with tartare sauce

Tasmanian baked sausage rolls with tomato sauce

Swedish meatballs served with spiced chutney

Vegetarian curry samosas (v)

Baked Gippsland beef pies

Assorted mini quiche selection (v)

Homemade Swedish meatballs with tomato relish

Tomato & basil arancini (v)

Spinach & ricotta pastizzis (v)

Marinated chicken wings

PREMIUM ITEMS

Variety of handmade Japanese delicacies (v)

Tempura battered prawn tails with sweet chilli aioli

Satay chicken skewers with peanut dipping sauce

Salt & pepper squid with thousand island sauce

Tandoori chicken skewer with cucumber and light yoghurt dip

Smoked salmon en crouete

Mini angus beef & cheese burgers with tomato relish

Rare eye fillet on rye with horseraddish (*standard & premium packages only*)



ADDITIONAL MENU ITEMS

If you are looking to upgrade your menu, look no further!

Add one of these items to your menu as a starter, or whatever time suits you throughout your function.

Freshly carved spit roasted Angus beef or pork loin roll station

\$14 per guest

Served with fresh bread rolls, garden salad, creamy coleslaw, selection of mustards and red wine gravy

Special boxed up items

\$12 per guest

Fish and chips

Fisherman's basket

Sweet Chilli Prawn Tails with seasoned cous cous

Trio of dips platter

\$10 per guest

Served with grilled Turkish bread drizzled with evoo



CARVERY PACKAGE

\$55 per person

MEAT

Please select two

Grass Fed Gippsland Angus Beef Rump

Western Victorian Loin of Pork

New South Wales Highland Leg of Land

Third option can be chosen for an additional \$10pp

VEGETABLES

Please select four

Oven baked jacket potatoes with sour cream

Roasted chat potatoes with mixed herbs

Honey and sesame infused pumpkin

Creamy baked cauliflower and cheese

Steamed medley of carrots, beans and broccoli

Creamy coleslaw, garden salad & honey mustard pasta

All served with gravy and a range of condiments

DESSERT

Please select two

A selection of Victorian cheeses served with crackers

Chef selection of cakes

Fresh fruit platter

French petit fours



HIGH TEA PACKAGES

Basic Package	\$35
<i>4 items including 1 premium item</i>	
Standard Package	\$37
<i>5 items including 1 premium items</i>	
Premium Package	\$42
<i>6 items including 2 premium items</i>	

A tea and coffee station will be available throughout and any other beverages can be purchased at the bar.



SANDWICH ITEMS (platters per table)

Point sandwiches with assorted fillings

SWEET ITEMS

Freshly baked scones with fruit conserve & whipped cream

Assorted mini muffin selection

Chef's slice selection

Assorted fruit Danish pastries

PREMIUM ITEMS

Satay chicken skewers with peanut dipping sauce

Cured smoked salmon en crouete with avocado & dill

Tempura battered prawn tails with sweet chilli aioli

Japanese delicacies (v)

HOT ITEMS

Crumbed calamari rings on mixed leaves, with tartare sauce

Vegetarian mini spring rolls with sweet chilli & honey soy dipping sauces (v)

Crumbed chicken breast fillet strips with sweet plum dipping sauce

Traditional sausage rolls with tomato sauce

Swedish meatballs served with spiced fruit

chutney

Vegetarian curry samosas (v)

Baked mini beef pies

Assorted mini quiche selection

Assorted aranchini (v)

ADDITIONAL MENU ITEMS

Freshly Shucked Oysters (\$3.50 per oyster)

Served as a platter of two dozen with cocktail sauce & lemon

Antipasto Platter (\$14 per platter)

A selection of cured meats, marinated vegetables & feta cheese

Boxed food options (\$12 additional per person)

Fish & chips, fisherman's basket, or sweet chilli prawn tails

with seasoned cous cous

Trio of dips (\$10 per person)

Served with grilled Turkish bread drizzled with extra virgin

olive oil

BEVERAGE PACKAGES

STANDARD PACKAGE

3 hour duration	\$35 pp
4 hour duration	\$41 pp
5 hour duration	\$46 pp

Including tap beers (Carlton Draught, Furphy, Little Creatures Pale Ale, Hahn Light + 5 Seeds Cider), soft drink and your choice of wine.

Sparkling

Richmond Grove Bay of Stones

White

Your choice of one white wine

Richmond Grove Bay of Stones Sauvignon Blanc

Hardys Riddle Chardonnay

Hardys Riddle Moscato

Red

Your choice of one red wine

Richmond Grove Bay of Stones Shiraz

Richmond Grove Bay of Stones Merlot

Richmond Grove Bay of Stones Cabernet Sauvignon

Additional options

Add an extra half hour to your package	\$5.50
Add a Welcome drink	\$8
Add basic spirits	\$8
Add premium bottled beer	\$7

Great Northern, Pure Blonde, Asahi

PREMIUM PACKAGES

3 hour duration	\$41pp
4 hour duration	\$47pp
5 hour duration	\$54pp

Including tap beers (Carlton Draught, Furphy, Little Creatures Pale Ale, Hahn Light + 5 Seeds Cider), soft drink and your choice of wine.

Sparkling

Your choice of one Sparkling wine

T'Gallant Pinot Noir Chardonnay

De Bortoli King Valley Prosecco

White

Your choice of one white wine

Bleasdale Pinot Gris

Upside Down Sauvignon Blanc

Brokenwood Chardonnay

Red

Your choice of one red wine

Pepperjack Shiraz

Boucher Heathcote Shiraz

Devil's Corner Pinot Noir

Note:

You can also choose a bar tab or cash bar for your function

VENUE INCLUSIONS

5 hour venue hire

Complimentary one hour access pre event
and one hour post event for pack down

Inhouse lectern, sound system,
microphones, tvs and projector

White linen tablecloths

Dressed cake table and knife

Mirror bases and tea lights

Table numbers

Wooden dancefloor

Balcony with seating

Guest list display board

On-site car parking

Fully licensed bar

Event manager and service staff





We can't wait to host you!

Trevor Barker Beach Oval
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Sandy By The Bay



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