

sandy

BY THE BAY

WEDDING PACKAGES
2023-24





THE 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 special day.

Cocktail

Min - 60 Max - 200

Seated

Min - 60 Max - 160 (no dancefloor)

Min - 60 Max - 140 (with dancefloor)



THE CEREMONY

Not only can we host your wedding reception, but your ceremony too! Choose the balcony for an intimate setting or inside the function room for a bigger group.

Inclusions:

20 chairs with covers and sashes
Ivory carpet
Dressed signing table
Water station

\$650

Extras

Additional chair covers and sashes	\$7 per chair
Additional table linen	\$12 per table
Additional linen napkins	\$4 per napkin

Please note:

Your ceremony will commence one hour prior to the scheduled start time of your Reception. Please speak with your event manager should you wish to extend the time in between your ceremony and reception to allow additional time for photographs.



PACKAGES AND INCLUSIONS

SEATED WEDDING

Package One

Chef's selection of canapes
Entree, served alternatively
Main, served alternatively
Dessert, served alternatively
Your wedding cake, served on platters
Standard beverage package
\$155

Package Two

Chef's selection of canapes
Entree, served alternatively
Main, served alternatively
Your wedding cake, served on platters
Standard beverage package
\$145

COCKTAIL WEDDING

Six canapes
Four premium items
Dessert petit-fours
Your wedding cake, served on platters
Standard beverage package
\$135

INCLUSIONS

- 5 hour venue hire
- Complimentary one hour access pre and post event for set up/pack down
- Inhouse lectern, sound system, microphones, tvs and projector
- White linen tablecloths and napkins
- 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
- Private wedding party room
- Event manager and service staff



SEATED MENU

ENTREE

Please select two, served alternatively

Tempura scallops with lemon & chive rice & garlic aioli
Garlic infused prawn tails served on a toasted milk bun & lemon

Creamy roasted pumpkin soup with chives

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

Oven baked prawn & scallop mornay with lemon

Grilled Semi Boneless Quail infused with ginger, garlic, sesame & white wine

Seared tuna slices with a sesame & soy infusion on a salad nicoise

MAIN

Please select two, served alternatively

Whole roasted rib eye of beef served with rich red wine jus & roasted vegetables

Baked atlantic salmon with shaved fennel & a herb/orange salsa

King island salt bush lamb rack served with seasonal vegetables & light mint jus

Grilled rockling fillets with a lemon & capper butter

Oven roasted chicken breast stuffed with brie cheese, spinach & semi dried tomatoes served with a Dijon cream sauce and steamed vegetables

Porterhouse steak with rosemary & field mushrooms

Victorian high country beef fillet served with roasted kipfler potatoes, lemon garlic beans & red wine jus

DESSERT

Please select two, served alternatively

Salted caramel tart with double cream

Individual pavlova with strawberries & chocolate drizzle

Lindt chocolate mousse with double cream

Tiramisu with creme anglaise

Lemon & blueberry cheesecake with a raspberry drizzle & cream

Sticky date pudding with hot butterscotch sauce & cream

Tangy lemon tart with passionfruit coulis & cream

Profiteroles with quantro chocolate drizzle

Brandy snap basket with fruit salad and whipped cream

Note: A selection of Victorian Cheeses served with quince and crisp water crackers for each table to share may replace your dessert course at no added charge.



COCKTAIL MENU

CANAPES

Please select six

- 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 rockling fillet goujons with tartare sauce
- Salt & pepper squid with tartare
- Vegetarian curry samosas (v)
- Baked Gippsland pulled pork pies
- Assorted mini quiche selection (v)
- Southern fried chicken ribs with tangy ranch dressing
- Tomato & basil arancini (v)
- Spinach & ricotta pastizzis (v)
- Marinated chicken wings

PREMIUM

Please select four

- Rare fillet of beef on rye bread with fresh horseraddish
- Variety of handmade Japanese delicacies (v)
- Fish & chip baskets with fresh lemon
- Tempura battered prawn tails with sweet chilli aioli
- Satay chicken skewers with peanut dipping sauce & fresh pineapple
- Tandoori chicken skewer with cucumber and light yoghurt dip
- Smoked salmon en croute
- Deep fried camembert wedges and cranberry sauce (v)
- Mini angus beef & cheese burgers with tomato relish

BEVERAGE PACKAGES

STANDARD PACKAGE

Included in your wedding package

Including tap beers (Carlton Draught, Great Northern, Stone & Wood, Hahn Light & Balter XPA), soft drink and your choice of wine.

Sparkling

Richmond Grove Bay of Stones

White

Your choice of one white wine

Bay of Stones Sauvignon Blanc

Hardys Riddle Chardonnay

Hardys Riddle Moscato

Red

Your choice of one red wine

Bay of Stones Shiraz

Bay of Stones Merlot

Bay of Stones Cabernet Sauvignon

PREMIUM PACKAGES

Available to upgrade for \$9pp

Including tap beers (Carlton Draught, Great Northern, Stone & Wood, Hahn Light & Balter XPA), 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





We can't wait to host you!

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