

SANDRINGHAM YACHT CLUB

— *Weddings* —



Weddings at Sandringham Yacht Club

Our experienced team of experts are passionate about making your day as special as it should be.

When it comes to making the most of the stunning views over Port Phillip Bay, nothing delivers quite like Sandringham Yacht Club. A dedicated Event Manager will not only coordinate a delectable culinary experience for you and your guests, but will also guide you through organising a worry free event by introducing you to some of Melbourne's best wedding suppliers.

When you step into the Port Phillip Room, you are immediately captivated by the magnificent bay views and sleek design of our modern Clubhouse. Our stunning floor to ceiling windows and expansive balcony provide the perfect backdrop for your photographs and the unique design gives guests the feeling of walking on water.

Picture yourself mingling with family and friends on the private balcony during sunset or dancing the night away as the wild weather plays out across the bay. The contemporary space can cater for up to **250 guests** for a sit down event or up to **400 guests** for a cocktail celebration. Whatever you desire, wedding celebrations of any style are effortlessly accommodated in our spectacular Port Phillip Room.





Wedding Ceremony

When hosting your wedding reception with us at Sandringham Yacht Club, you may also like to consider our spectacular southern podium for your special ceremony. On a sunny day the podium makes for a breathtaking location overlooking the water. Bordering Port Phillip Bay, this gorgeous balcony is a truly beautiful setting as you walk down the aisle.

Inclusions;

36 white folding chairs

Ivory carpet

Signing table with two white folding chairs

Bali flags

Water station

Indoor inclement weather option

\$750

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.

Within the ceremony package, the maximum number of guests is 160.

SYC does not offer a ceremony only service.



Photo | Julienne Perera Photography



Photo | Clarisse Wedding



Photo | Megan Aldridge



Photo | Julienne Perera Photography

Wedding Packages

Inclusions

Venue hire, 5 hour duration
In house lectern and microphone
Dance floor
Linen; charcoal underlays, white tablecloths and napkins
Tea light candles & mirror bases
Table numbers & menus
Cake table & cake knife

Guest list display board
Private bridal room
Preferential on-site parking for up to four vehicles and where available, complimentary on-site parking for other guests
Security presence
Event Manager, service staff

SEATED WEDDINGS

Three canapés
Entrée, served alternately
Main course, served alternately
Dessert, served alternately or roaming
Beverage Package One

Saturdays **\$145**
Fridays & Sundays **\$140**

COCKTAIL WEDDINGS

Eight canapés
Two substantial items
Three mini desserts
Beverage Package One

Saturdays **\$130**
Fridays & Sundays **\$125**

Please note:

Minimum food and beverage spends apply.

This edition of the Sandringham Yacht Club wedding package is valid until 30 June 2019.

New menus and beverage packages are released each year in July and may incur a price increase; given various seasonal and fresh produce influences.



Seated Menu

CANAPÉS

Please select three

Seasonal oysters (select one):

Natural	gf, df
Nori butter, bacon crumbs	
Green nam jim sauce	gf, df
Kingfish sashimi, kataifi filo, mango, lime leaves, chilli	df
Confit duck bomba, smoked chilli aioli, sweet orange syrup	
Pork and prawn wrapped in tofu leaf, light chilli sauce	df
Two cheese croquette, turmeric mayonnaise	v
Takoyaki dumpling, dancing bonito	
Mushroom arancini, tomato salsa	v, gf
Angus beef cheeseburger, brioche bun, chipotle, slaw, mustard	
Slow cooked pork slider, kewpie mayonnaise, serrano chilli	
Crispy tempura Hanoi fish, milk bun, turmeric mayonnaise	
Tempura prawn, green rice, Thai dipping sauce	gf, df
Tomato bruschetta, sunflower pepita crisp	gf, df, vegan
Vegetarian sushi roll, tamari sauce	gf, vegan
Southern fried chicken skewer, yoghurt lime mayonnaise	gf
Grilled Spring Bay mussel, chilli jam paste	gf, df
Three cheese sesame seed wonton	v



House made gnocchi



Chilli jam roast pork



Lemon myrtle and chilli calamari salad



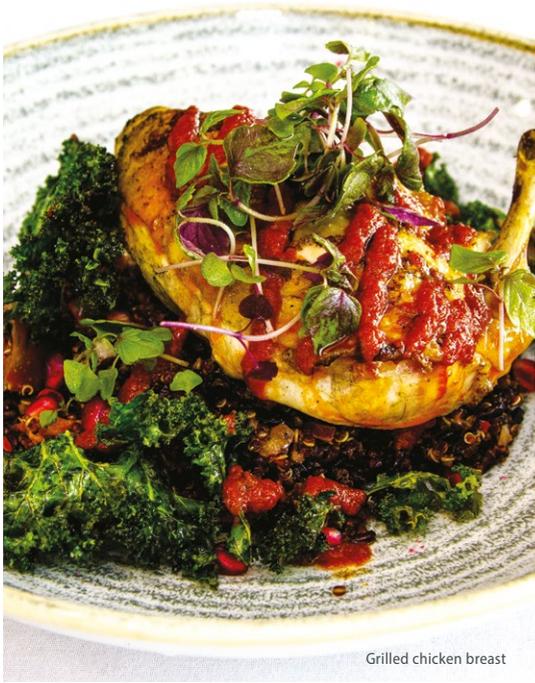
Croquettes

ENTRÉES

Please select two, served alternately

- Croquettes** v
Leek, Swiss gruyere, paprika aioli
- Chilli jam roast pork** gf, df
Green papaya, lemongrass, coriander, lychee, fried shallots, nan jim dressing
- Potato and cheese pierogi dumplings** v
Spring onions, diced tomatoes, butter sauce
- Vietnamese chicken**
Slaw, mint, coriander, peanut dressing, dried egg noodles, fried shallots
- House made gnocchi** v
Slow roasted tomatoes, shimeji mushroom ragu, truffle oil, shaved parmesan
- Lemon myrtle and chilli calamari salad** gf
Rocket, fire roasted capsicum, Spanish onion, sesame seeds, aioli dressing
- Scallop ceviche** gf, df
Ruby grapefruit, pickled jalapeño, capsicum, ginger, lime, coriander, chilli
- Beef and pork koftas**
Baba ganoush, Turkish bread croutons, sumac yoghurt

Served with fresh bakery rolls



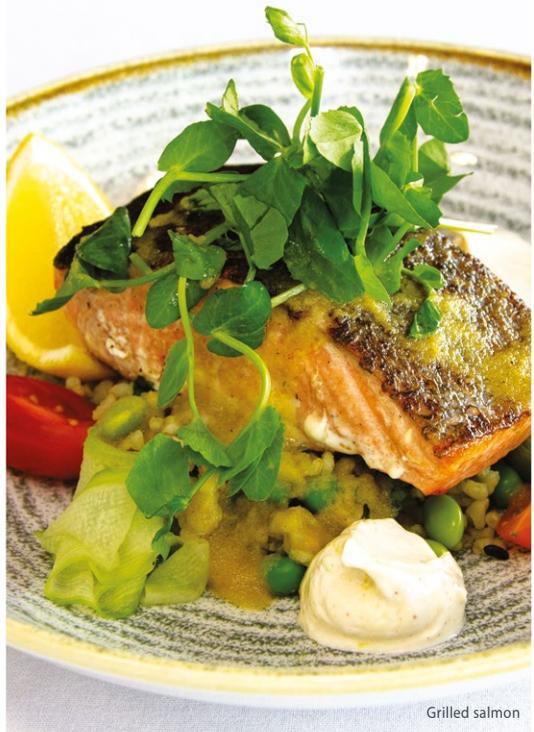
Grilled chicken breast



Chargrilled eye fillet



Confit duck leg



Grilled salmon

MAINS

Please select two, served alternately

- Grilled chicken breast** gf, df
Black rice salad, roasted pumpkin, kale, quinoa, mint, heirloom tomatoes, harissa dressing
- Confit duck leg** gf
Potato rosti, asparagus, pumpkin and cheese mousse, pumpkin pepita crisp, jus
- Grilled salmon** gf
Bamboo rice salad, apple tamari, cherry tomatoes, edamame, cucumber, feta dressing
- Chargrilled eye fillet** gf, df
Potato fondant, beetroot puree, garden vegetables, peppercorn jus
- Roasted lamb rump**
Sage gnocchi, truss vine tomatoes, spinach, jus
- Pan fried barramundi** gf
Lentils, chickpeas, sultanas, caper berre blanc



Berry pot



Strawberry cheesecake



Chocolate fondant



Green tea parfait

PLATED DESSERTS

Please select two, served alternately

- Espresso panna cotta** gf
Nougat ice cream, Frangelico syrup, hazelnut praline
- Fried bao**
Salted caramel ice cream, Korean popcorn, pistachio crumb, pocky sticks
- Green tea parfait** gf
Crème anglaise, lychee, macaron, dried pineapple
- Fruits of the forest** gf
Chocolate sponge, chocolate mousse, soil, berry sorbet, raspberry coulis, macarons
- Apple tarte tatin**
Vanilla bean ice cream, green apple coulis, pistachio crumb
- Strawberry cheesecake** gf
White chocolate truffle, meringue tears, raspberry coulis
- Chocolate fondant**
Vanilla bean ice cream, berry coulis, pocky sticks, hazelnut praline
- Berry pot** gf
Strawberry mousse, meringue, white chocolate ice cream

or

ROAMING DESSERTS

Please select three

- | | |
|------------------------|---------------------|
| Lemon meringue | Baked cheesecake |
| Chocolate ganache tart | Salted caramel tart |
| Tiramisu | Raspberry meringue |

Followed by freshly brewed coffee, a selection of teas and chocolates

Your wedding cake can be cut and served on platters to each table at no additional charge, however the wedding cake cannot be served as a dessert substitute.

ADDITIONAL OPTIONS

Fresh fruit platter	\$8 p/p
Cheese platter A selection of Australian cheeses and fig jam chutney	\$9 p/p
Antipasto platter Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread	\$13 p/p
Seafood platter Marinated calamari, seasonal oysters, king prawns	POA
Side dishes Four leaf salad Roasted chat potatoes, rosemary, sea salt, garlic Seasonal greens, parmesan, lemon dressing	\$3 p/p
Live shucking station Freshly shucked oysters accompanied with house made dressings	\$15 p/p





Cocktail Menu



CANAPÉS

Please select eight

Seasonal oysters (select one):

Natural	gf, df
Nori butter, bacon crumbs	
Green nam jim sauce	gf, df
Kingfish sashimi, kataifi filo, mango, lime leaves, chilli	df
Confit duck bomba, smoked chilli aioli, sweet orange syrup	
Pork and prawn wrapped in tofu leaf, light chilli sauce	df
Two cheese croquette, turmeric mayonnaise	v
Takoyaki dumpling, dancing bonito	
Mushroom arancini, tomato salsa	v, gf
Angus beef cheeseburger, brioche bun, chipotle, slaw, mustard	
Slow cooked pork slider, kewpie mayonnaise, serrano chilli	
Crispy tempura Hanoi fish, milk bun, turmeric mayonnaise	
Tempura prawn, green rice, Thai dipping sauce	gf, df
Tomato bruschetta, sunflower pepita crisp	gf, df, vegan
Vegetarian sushi roll, tamari sauce	gf, vegan
Southern fried chicken skewer, yoghurt lime mayonnaise	gf
Grilled Spring Bay mussel, chilli jam paste	gf, df
Three cheese sesame seed wonton	v



SUBSTANTIAL ITEMS

Please select two

Fish and chips

Tartare sauce

House made gnocchi

Slow roasted tomatoes, shimeji mushroom ragu, truffle oil, shaved parmesan

v

Potato and cheese pierogi dumplings

Spring onions, diced tomatoes, butter sauce

v

Butter chicken curry

Jasmine rice, roti, raita

Beef taco

Tomato salsa, avocado, jalapeño, beans, corn, coriander

Black rice salad

Roasted pumpkin, quinoa, mint, heirloom tomatoes, harissa dressing

gf, df

vegan

DESSERTS

Please select three

Lemon meringue

Baked cheesecake

Chocolate ganache tart

Salted caramel tart

Tiramisu

Raspberry meringue

Followed by freshly brewed coffee, a selection of teas and chocolates

Your wedding cake can be cut and served on platters to each table at no additional charge, however the wedding cake cannot be served as a dessert substitute.

Beverages

PACKAGE ONE

Included

Beaumont Brut Cuvée

Beaumont Sauvignon Blanc Semillon

Beaumont Shiraz

Carlton Draught

Cascade Premium Light

Juices and soft drinks

PACKAGE TWO

+ \$10 per person

Sparkling Wine

Tesabella Chardonnay Pinot Noir NV

White Wine - one of the following;

Dusky Sounds Sauvignon Blanc

Grant Burge Benchmark Chardonnay

Tatachilla Pinot Grigio

Red Wine - one of the following;

St Hallett Black Clay Shiraz

St Hallett Gamekeeper's Cabernet
Sauvignon

Ta_Ku Pinot Noir

Peroni Nastro Azzurro

Fat Yak Pale Ale

Cascade Premium Light

Bulmers Original Cider

Juices and soft drinks

PACKAGE THREE

+ \$20 per person

Sparkling Wine - one of the following;

Canti Prosecco

Yarra Burn Premium Cuvée Brut

White Wine - two of the following;

Mud House Sauvignon Blanc

Petaluma White Label Chardonnay

Mud House Pinot Gris

Knappstein Riesling

Red Wine - two of the following;

Stonier Pinot Noir

Grant Burge Hillcot Merlot

Hardys Tintara Shiraz

Petaluma White Label Cabernet Sauvignon

Peroni Nastro Azzurro

Fat Yak Pale Ale

Cascade Premium Light

Bulmers Original Cider

Juices and soft drinks

ADDITIONAL OPTIONS

Cocktails on arrival \$12 p/p

Premium beer upgrade;

Peroni Nastro (tap) \$4 p/p

Asahi (bottled) \$6 p/p

Espresso cart POA

Please note beverages are subject to change

CONTACT US

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