

SANDRINGHAM YACHT CLUB

— CONFERENCES AND EVENTS —

CONFERENCES & EVENTS

At the Sandringham Yacht Club our unrivalled attention to detail, panoramic views and delicious menus come together to create superior events. Whatever your aspiration, you will have a dedicated Event Manager on-hand ready to help create the perfect event. Our modern Clubhouse located on the foreshore of Port Phillip makes Sandringham Yacht Club the only venue in Melbourne where guests feel like they are walking on water.





PORT PHILLIP ROOM

When you step into the Port Phillip Room, you are immediately captivated by the magnificent bay views and sleek design of our modern Clubhouse. With such a stunning backdrop, this flexible space can perfectly host the most contemporary cocktail party or elegant dinner. Whatever you desire, events of any style are effortlessly accommodated in our spectacular Port Phillip Room.



OLYMPIC ROOM

Elegantly designed with views over the boatyard, the Olympic Room is a special setting for an intimate gathering. Adorned with invaluable Olympic Games memorabilia from years gone by, this event room is perfect for small conferences or private dining.

BREAKFAST

Full Breakfast \$40 per person

Please select one

Smashed avocado

House made seven grain bread, son in law egg, blistered cherry tomatoes, feta

v

Scrambled eggs

Sourdough, crispy bacon, house made hash brown, field mushrooms, grilled Roma tomato

Two poached eggs

Potato rosti, crispy fried kale, hollandaise sauce, shaved ham **or** smoked salmon

gf

Seasonal fruit platter

A selection of freshly baked pastries

Coffee, a selection of teas and juices

Additional Items \$8 per item

Almond croissant

Ham, Gruyere and béchamel mini croissant

Granola with seasonal berries and yoghurt

Spinach, tomato and cheddar brioche rolls

Berry friand

Smoked salmon and cream cheese bagel

gf

gf

CONFERENCE PACKAGE

\$77 per person

Package Inclusions:

Room hire	White board	Signature SYC pens
Water	Data projector and screen	Note pads
Mints	Flip chart	

A staff surcharge applies for events with less than 20 guests



On Arrival

Coffee and a selection of teas

Morning and Afternoon Tea

Please select one item for each break

Assorted mini danishes

Berry friand gf

Almond croissant

Scones with jam and cream

Ham, Gruyere and béchamel mini croissant

Chocolate brownie gf

Granola with seasonal berries and yoghurt gf

Bacon and egg brioche roll

Spinach, tomato and cheddar brioche rolls

Assorted cookies

Coffee, a selection of teas and juices

Working Lunch

Sandwiches served on a selection of breads

A selection of gourmet pies and savoury pastries

Seasonal fruit platter

Coffee, a selection of teas, juices and soft drinks

_____ or _____

Harbour View Lunch

Two course à la carte lunch menu for 30 guests or less.

For a different lunch experience, why not break for lunch in the Harbour View Restaurant, where you can enjoy a relaxed, stylish dining room setting with unrivalled views of Port Phillip, the Club's marina and Sandringham harbour.

Your choice of entrée and main or main and dessert from the Chef's Daily Specials menu, together with a glass of wine with our compliments.

Subject to restaurant trading hours.

SANDWICH SELECTIONS

Please select three

Focaccias

Chicken, avocado, cheese

Pumpkin, feta, rocket

Salami, capsicum and olive paste, sweet onion dressing

Baguettes

Rare roast beef, Roma tomato, cos lettuce, horseradish mayonnaise

Ham, cheese, tomato, rocket

Chicken schnitzel, slaw

Wraps

Black rice, roast pumpkin, quinoa, mint, harissa

Lamb souvlaki, tzatziki

Mexicana chicken, red bean, diced tomato, salsa, guacamole

Smoked salmon, cream cheese, red onion, cos lettuce, capers

Sandwiches

Egg, lettuce, mayonnaise

Chicken breast, cucumber, pine nuts, aioli

Tuna, spring onion, tomato, lettuce, mayonnaise



SEATED MENU

Two courses

Up to 3 hour duration \$60 p/p

Two courses with canapés

Up to 4 hour duration \$70 p/p

Three courses

Up to 4.5 hour duration \$75 p/p

Three courses with canapés

Up to 5 hour duration \$82 p/p

CANAPÉS

Please select three

Seasonal oysters [select one]:

- Natural gf, df
- Crumbed, mustard mayonnaise, okonomiyaki sauce
- Salmon nigiri, wasabi mayonnaise df
- Tuna sashimi pani puri, jalapeño dressing
- Pork and prawn wrapped in tofu leaf, light chilli sauce df
- Pesto arancini, tomato salsa v, gf
- Angus beef cheeseburger, chipotle, slaw, mustard
- Slow cooked pork slider, kewpie mayonnaise, serrano chilli
- Tempura prawn, green rice, Thai dipping sauce gf, df
- Moroccan spiced wellington gf, ff, vegan
- Vegetarian sushi roll, tamari sauce gf, vegan
- Smashed pea and mint parcel, mango chutney gf, vegan
- Duck and lemongrass steamed bun
- Lamb kebab, tzatziki
- Karaage fried chicken bao bun, kewpie mayonnaise
- Brie and fig jam, sable pastry v



House made gnocchi

ENTRÉE

Please select two, served alternately

- Korean fried chicken** gf
Edamame, chilli, gochujang mayonnaise
- Potato and cheese pierogi dumplings** v
Spring onions, diced tomatoes, butter sauce
- Salt and pepper calamari** gf
Taramasalata, beetroot, radish, balsamic reduction
- House made gnocchi** v
Slow roasted tomatoes, shimeji mushroom ragu, shaved parmesan, truffle oil
- Panko crumbed croquettes** gf, df
Chorizo, Swiss gruyere cheese, shaved parmesan, tomato emulsion
- Pan fried salmon** gf, df
Green papaya salad, rice paper crisp, tamarind dressing
- Hiramasa kingfish ceviche** gf, df
Mango purée, edamame, chilli, coconut and lime dressing

Served with fresh bakery rolls



Pan fried barramundi

MAIN

Please select two, served alternately

- Chargrilled eye fillet** gf
Potato rosti, pumpkin purée, purple cauliflower, baby carrots, fried kale, jus
- Grilled chicken breast** gf
Mushroom duxelles, truffle polenta, red wine jus
- Duck confit** gf
Sweet potato mash, vegetable medley, fig and beetroot relish, port jus
- Roasted pork belly** gf, df
Chargrilled potato, confit nashi pear, Vietnamese white radish slaw, five spice demi-glace
- Grilled salmon** gf
Pilaf rice salad, macadamia nuts, eggplant, shallots, cream cheese purée, miso caramel sauce
- Roasted lamb rump** gf
Potato rosti, pumpkin purée, zucchini, fried kale, peppercorn sauce
- Pan fried barramundi** gf
Dauphinoise potato, cauliflower purée, broccolini, edamame, gremolata



Tiramisu



Cardamom crème bavaroise



Lemon pot



Raspberry cheesecake

DESSERT

Please select two, served alternately

Chai tea brûlée

Shortbread, berry coulis, salted caramel ice cream

Chocolate fondant

Berry coulis, pocky sticks, praline, raspberry sorbet

Cardamom crème bavaroise

Meringue, white chocolate, vanilla bean cream

gf

Raspberry cheesecake

Meringue, berry coulis, pocky sticks, Persian candy floss

Tiramisu

Chocolate ganache, chocolate soil, vanilla bean cream

Lemon pot

Pistachio crumb, honeycomb, vanilla bean ice cream

Apple frangipani tart

Caramel sauce, praline, salted caramel ice cream

Lychee panna cotta

Mango purée, lychee syrup, honeycomb, mango sorbet

Followed by freshly brewed coffee and a selection of teas

ADDITIONAL OPTIONS

Fresh fruit platter

\$8 p/p

Cheese platter

\$9 p/p

A selection of Australian cheeses and fig jam chutney

Antipasto platter

\$13 p/p

Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread

Side dish

\$3 p/p

Four leaf salad

Roasted chat potatoes, rosemary, sea salt, garlic

Seasonal greens, parmesan, lemon dressing

Live shucking station

\$15 p/p

Freshly shucked oysters accompanied with house made dressings

Seafood platter

POA

Marinated calamari, seasonal oysters, king prawns

COCKTAIL MENU

2 hours \$36 p/p

8 canapés

3 hours \$45 p/p

8 canapés, 1 substantial

4 hours \$58 p/p

6 canapés, 2 substantial, 3 desserts

5 hours \$68 p/p

8 canapés, 2 substantial, 3 desserts

CANAPÉS

Seasonal oysters [select one]:

Natural

gf, df

Crumbed, mustard mayonnaise, okonomiyaki sauce

Salmon nigiri, wasabi mayonnaise

df

Tuna sashimi pani puri, jalapeño dressing

Pork and prawn wrapped in tofu leaf, light chilli sauce

df

Pesto arancini, tomato salsa

v, gf

Angus beef cheeseburger, chipotle, slaw, mustard

Slow cooked pork slider, kewpie mayonnaise, serrano chilli

Tempura prawn, green rice, Thai dipping sauce

gf, df

Moroccan spiced wellington

gf, ff, vegan

Vegetarian sushi roll, tamari sauce

gf, vegan

Smashed pea and mint parcel, mango chutney

gf, vegan

Duck and lemongrass steamed bun

Lamb kebab, tzatziki

Karaage fried chicken bao bun, kewpie mayonnaise

Brie and fig jam, sable pastry

v



SUBSTANTIAL ITEMS

- Fish and chips**
Tartare sauce
- House made gnocchi** v
Slow roasted tomatoes, shimeji mushroom ragu, shaved parmesan, truffle oil
- Potato and cheese pierogi dumplings** v
Spring onions, diced tomatoes, butter sauce
- Lamb and spinach curry**
Jasmine rice, roti
- Pan fried salmon** gf
Green papaya salad, rice paper crisp, tamarind dressing

DESSERTS

- | | | |
|---------------------|------------------------|----|
| Jam donut | Raspberry cheesecake | gf |
| New York cheesecake | Lemon meringue tart | |
| Chocolate bavarian | Salted caramel macaron | gf |

Followed by freshly brewed coffee and a selection of teas

BEVERAGES

PACKAGE ONE

2 hour duration	\$21.0 p/p
3 hour duration	\$29.5 p/p
4 hour duration	\$37.5 p/p
5 hour duration	\$45.0 p/p

Beaumont Brut Cuvée
 Beaumont Sauvignon Blanc Semillon
 Beaumont Shiraz
 Carlton Draught
 Great Northern Super Crisp Lager
 Cascade Premium Light
 Juices and soft drinks

PACKAGE TWO

2 hour duration	\$24.5 p/p
3 hour duration	\$35.0 p/p
4 hour duration	\$45.0 p/p
5 hour duration	\$54.5 p/p

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
 Carlton Draught
 Great Northern Super Crisp Lager
 Mountain Goat Organic Steam Ale
 4 Pines Indian Summer Ale
 Cascade Premium Light
 Juices and soft drinks

PACKAGE THREE

2 hour duration	\$27.5 p/p
3 hour duration	\$40.0 p/p
4 hour duration	\$52.0 p/p
5 hour duration	\$63.5 p/p

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
 Carlton Draught
 Great Northern Super Crisp Lager
 Mountain Goat Organic Steam Ale
 4 Pines Indian Summer Ale
 Cascade Premium Light
 Juices and soft drinks

ADDITIONAL OPTIONS

Cocktails	\$15 p/p
Premium beer upgrade:	
Peroni Nastro (tap)	\$4 p/p
Asahi (bottled)	\$6 p/p

Please note beverages are subject to change

CONTACT US


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