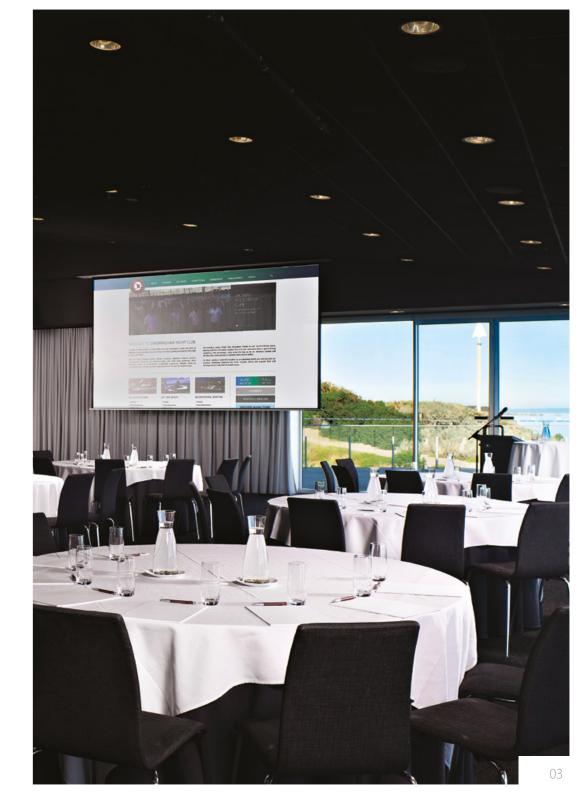
SANDRINGHAM YACHT CLUB

— 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.





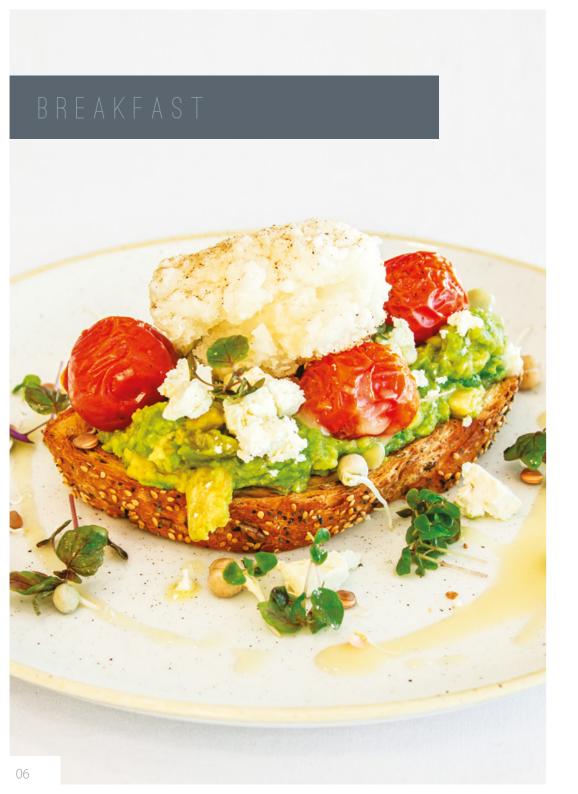


PORT PHILLIP ROOM

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.



Full Breakfast \$40 per person

Please select one

Smashed avocado

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

Scrambled eggs

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

Two poached eggsPotato rosti, crispy fried kale, hollandaise sauce, shaved ham **or** smoked salmon

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

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gf

gf

CONFERENCE PACKAGE

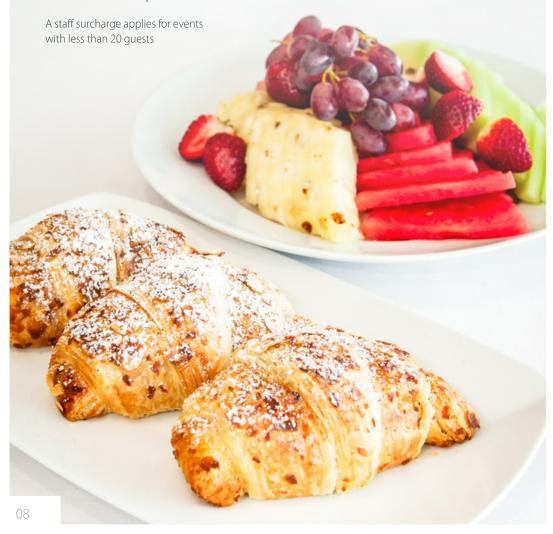
\$77 per person

Package Inclusions:

Room hire White board Signature SYC pens

Water Data projector and screen Note pads

Mints Flip chart



On Arrival

Coffee and a selection of teas

Morning and Afternoon Tea

Please select one item for each break

Assorted mini danishes

Almond croissant

Ham, Gruyere and béchamel mini croissant

Granola with seasonal berries and yoghurt gf

Spinach, tomato and cheddar brioche rolls

Coffee, a selection of teas and juices

Berry friand gf

Scones with jam and cream

Chocolate brownie gf

Bacon and egg brioche roll

Assorted cookies

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

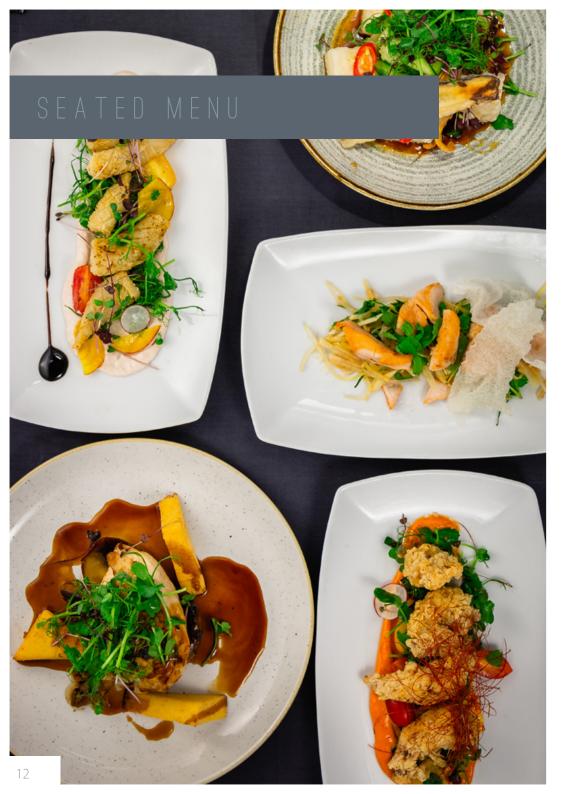
Wraps

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





Two courses Three courses

Up to 3 hour duration \$60 p/p Up to 4.5 hour duration \$75 p/p

Two courses with canapés

Three courses with canapés

Up to 4 hour duration \$70 p/p 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





ENTRÉE

Please select two, served alternately

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

Served with fresh bakery rolls

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MAIN	Please select two, served alte	rnately
Chargrilled eye fillet Potato rosti, pumpkin purée, pu	rple cauliflower, baby carrots, fried kale, jus	gf
Grilled chicken breast Mushroom duxelles, truffle pole	enta, red wine jus	
Duck confit Sweet potato mash, vegetable r	medley, fig and beetroot relish, port jus	gf
Roasted pork belly Chargrilled potato, confit nashi p demi-glace	pear, Vietnamese white radish slaw, five spice	gf, df
Grilled salmon Pilaf rice salad, macadamia nuts, miso caramel sauce	, eggplant, shallots, cream cheese purée,	gf
Roasted lamb rump Potato rosti, pumpkin purée, zuc	cchini, fried kale, peppercorn sauce	gf
Pan fried barramundi Dauphinoise potato, cauliflower	r purée, broccolini, edamame, gremolata	gf









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 bavariose

g

Meringue, white chocolate, vanilla bean cream

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

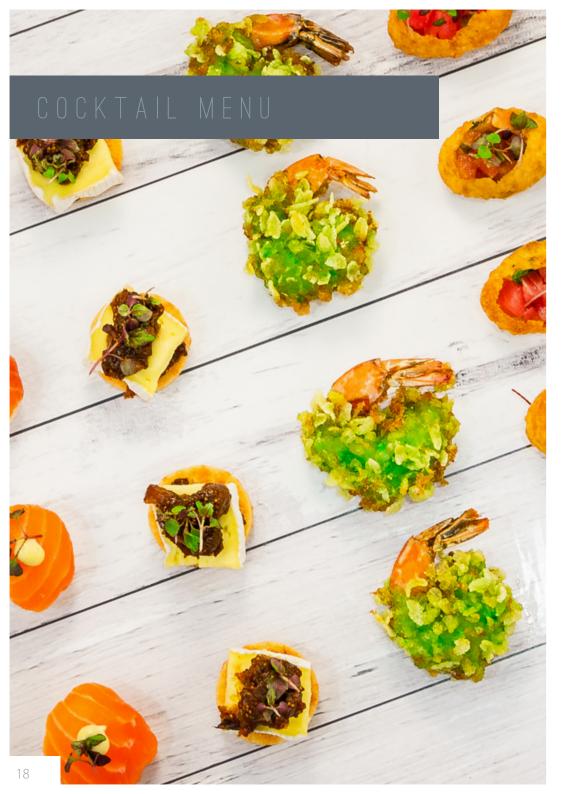
Lychee panna cotta

Mango purée, lychee syrup, honeycomb, mango sorbet

Followed by freshly brewed coffee and a selection of teas

ADDITIONAL OPTIONS

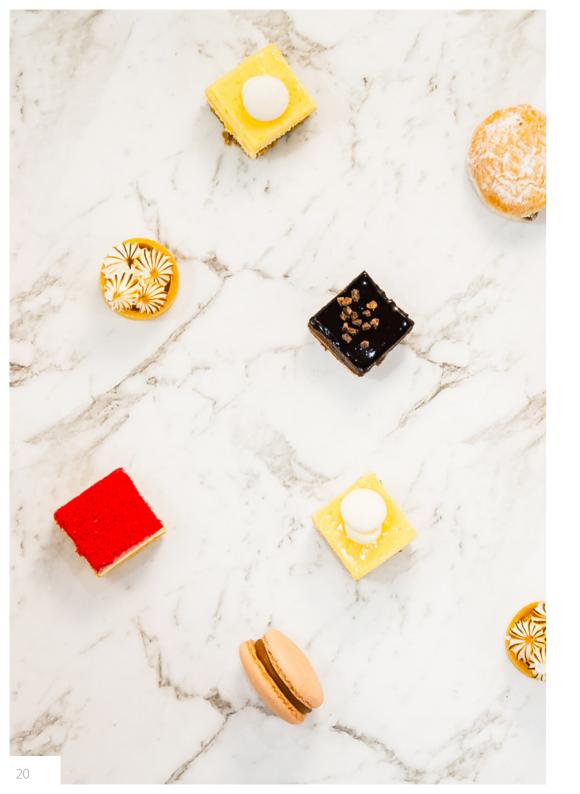
Fresh fruit platter	\$8 p/p
Cheese platter	\$9 p/p
A selection of Australian cheeses and fig jam chutney	
Antipasto platter	\$13 p/p
Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread	
Side dish	\$3 p/p
Four leaf salad	
Roasted chat potatoes, rosemary, sea 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	



2 hours \$36 p/p 4 hours \$58 p/p 8 canapés 6 canapés, 2 substantials, 3 desserts 3 hours \$45 p/p 5 hours \$68 p/p 8 canapés, 1 substantial 8 canapés, 2 substantials, 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 Slow roasted tomatoes, shimeji mushroom ragu, shaved parmesan, truffle oil

Potato and cheese pierogi dumplings

Spring onions, diced tomatoes, butter sauce

Lamb and spinach curry

Jasmine rice, roti

Pan fried salmon

Green papaya salad, rice paper crisp, tamarind dressing

DESSERTS

Jam donut Raspberry cheesecake gf
New York cheesecake gf Lemon meringue tart

Chocolate bavarian Salted caramel macaron gf

Followed by freshly brewed coffee and a selection of teas

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 ONE 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:

\$4 p/p Peroni Nastro (tap) Asahi (bottled) \$6 p/p

Please note beverages are subject to change

CONTACT US

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