

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 | Julianne Perera Photography

Photo | Clarisse Wedding

# 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.

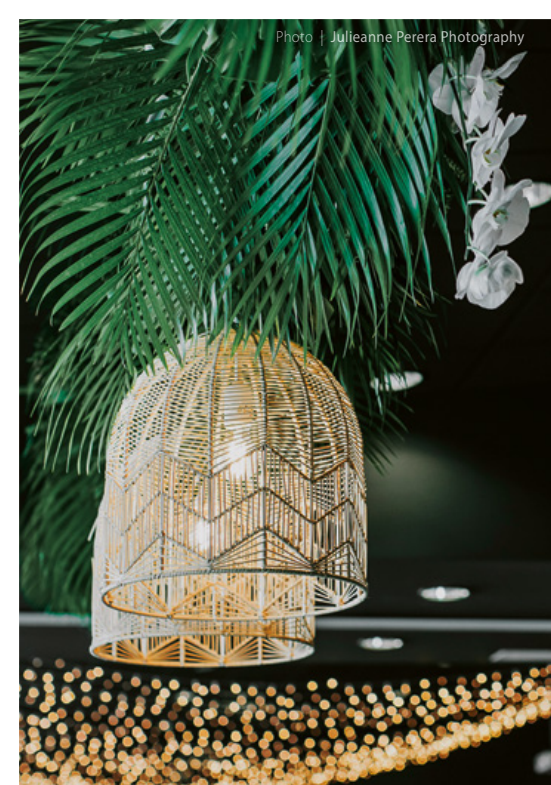


Photo | Megan Aldridge

Photo | Julianne Perera Photography





## 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

# ENTRÉES

Please select two, served alternately

## Croquettes

Leek, Swiss gruyere, paprika aioli

v

## Chilli jam roast pork

Green papaya, lemongrass, coriander, lychee, fried shallots, nan jim dressing

gf, df

## Potato and cheese pierogi dumplings

Spring onions, diced tomatoes, butter sauce

v

## Vietnamese chicken

Slaw, mint, coriander, peanut dressing, dried egg noodles, fried shallots

## House made gnocchi

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

v

## Lemon myrtle and chilli calamari salad

Rocket, fire roasted capsicum, Spanish onion, sesame seeds, aioli dressing

gf

## Scallop ceviche

Ruby grapefruit, pickled jalapeño, capsicum, ginger, lime, coriander, chilli

gf, df

## Beef and pork koftas

Baba ganoush, Turkish bread croutons, sumac yoghurt

Served with fresh bakery rolls



House made gnocchi



Chilli jam roast pork



Lemon myrtle and chilli calamari salad



Croquettes



# 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



Grilled chicken breast



Chargrilled eye fillet



Confit duck leg



Grilled salmon



Berry pot



Strawberry cheesecake

## PLATED DESSERTS

Please select two, served alternately

- Espresso panna cotta** gf  
Nougat ice cream, Frangelico syrup, hazelnut praline
- Fried bao** gf  
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** gf  
Vanilla bean ice cream, green apple coulis, pistachio crumb
- Strawberry cheesecake** gf  
White chocolate truffle, meringue tears, raspberry coulis
- Chocolate fondant** gf  
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.



Chocolate fondant



Green tea parfait



## ADDITIONAL OPTIONS

<b>Fresh fruit platter</b>	\$8 p/p
<b>Cheese platter</b> A selection of Australian cheeses and fig jam chutney	\$9 p/p
<b>Antipasto platter</b> Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread	\$13 p/p
<b>Seafood platter</b> Marinated calamari, seasonal oysters, king prawns	POA
<b>Side dishes</b> Four leaf salad Roasted chat potatoes, rosemary, sea salt, garlic Seasonal greens, parmesan, lemon dressing	\$3 p/p
<b>Live shucking station</b> 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** v  
Slow roasted tomatoes, shimeji mushroom ragu, truffle oil, shaved parmesan
- Potato and cheese pierogi dumplings** v  
Spring onions, diced tomatoes, butter sauce
- Butter chicken curry**  
Jasmine rice, roti, raita
- Beef taco**  
Tomato salsa, avocado, jalapeño, beans, corn, coriander
- Black rice salad** gf, df  
vegan  
Roasted pumpkin, quinoa, mint, heirloom tomatoes, harissa dressing

# 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


Events Team

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