

SANDRINGHAM YACHT CLUB

— EVENTS —





Events at Sandringham Yacht Club

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.

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.



SEATED MENU

Two courses

Up to 3 hour duration \$75 p/p

Two courses with canapés

Up to 4 hour duration \$85 p/p

Three courses

Up to 4.5 hour duration \$92 p/p

Three courses with canapés

Up to 5 hour duration \$102 p/p

Please select three

CANAPÉS

Leek and gruyère croquette with aioli

Chicken and chive bouchée with zesty mayonnaise

Smoked salmon blini with dill crème fraîche

Jalapeño mac and cheese croquette

Popcorn beef skewer with lemon and yoghurt emulsion

Kaki fry oyster with tonkatsu sauce and wasabi mayonnaise

Vegetarian sushi with tamari

Coconut and lime kingfish ceviche in a pani puri

Peking duck pancake with hoisin sauce

Angus cheeseburger with cornichons, Texas sauce and mayonnaise

Spanish tortilla with grilled chorizo and olive

Tempura fish slider with mustard stem mayonnaise

Crispy green rice prawn with Thai dipping sauce

Korean chicken bao bun with cucumber and kewpie

Bruschetta tartlet with guacamole

Tomato arancini with Napoli

Minimum food and beverage spends apply.

Menus may incur a price increase; given various seasonal and fresh produce influences.



Karaage fried chicken

ENTRÉE

Please select two, served alternately

House made gnocchi

Forest mushroom cream sauce, Parmigiano Reggiano, truffle oil

Tasmanian salmon carpaccio

Pink peppercorn, pickled red onion, capers, yuzu olive oil dressing

Karaage fried chicken

Chilli infused cantaloupe, cabbage, crispy tofu leaf, gochujang mayonnaise

Potato and beef bomba

Fried kale, shaved parmesan, romesco sauce

House made duck dumplings

Chinese master stock, mandarin, daikon and cucumber ribbon

Salt and pepper calamari

Kalamata olive tapenade, new potato, radicchio frisée salad, oregano lemon dressing

Wagyu tataki

Julienne daikon, crispy garlic chips, wasabi mayonnaise, ponzu and soy dressing

Roasted pork belly

Celeriac remoulade, roasted pear, shallot, balsamic reduction

Served with fresh bakery rolls

MAIN

Please select two, served alternately

Slow cooked beef cheek

Pedro Ximénez, Paris mash, fried Brussels sprouts

Chimichurri chicken

Layered potatoes, pecan witlof salad, pomegranate, apple cider dressing

Chargrilled eye fillet

Potato rosti, pumpkin purée, purple cauliflower, baby carrot, fried kale, jus

Pan seared salmon

Quinoa black rice salad, heirloom tomato, avocado, lavosh, harissa

Confit duck leg

Beetroot risotto, coral lace tuile, red wine jus

Roasted lamb rump

Puff pastry, confit cherry tomato, baby carrot, rosemary jus

Pan fried barramundi

Hasselback potato, tomato basil salad, caper berries, balsamic beurre blanc



Chargrilled eye fillet



Chocolate delicie



Mango pudding

DESSERT

Please select two, served alternately

Apple frangipane tart

Caramel sauce, honeycomb, salted caramel ice cream

Matcha brûlée

Green tea wafer, chantilly cream

Chocolate delicie

Brandy snap, caramel sauce, biscoff gelato

Baked shortbread lemon slice

Honeycomb, crème pâtissière, vanilla bean ice cream

Mango pudding

Passionfruit, lychee, pineapple, strawberry, goji berry salad

Chocolate fondant

Hazelnut, strawberry, mint salad, chocolate dust, vanilla bean ice cream

Strawberry sponge cake

Raspberry coulis, Persian candy floss, fruits of the forest sorbet

Polish cheesecake

Mandarin glaze, strawberries, cream

Followed by freshly brewed coffee and a selection of teas



Strawberry sponge cake



Chocolate fondant

ADDITIONAL OPTIONS

Fresh fruit platter

\$9 p/p

Cheese platter

\$10 p/p

A selection of Australian cheeses and fig jam chutney

Antipasto platter

\$14 p/p

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

Side dish

\$3.5 p/p

Rocket, pear, parmesan, balsamic dressing

Duck fat potatoes, rosemary, sea salt, garlic

Seasonal greens, parmesan, lemon dressing

Live shucking station

\$16 p/p

Freshly shucked oysters accompanied with house made dressings

Seafood platter

POA

Marinated calamari, seasonal oysters, king prawns

BEVERAGES

PACKAGE ONE

| | |
|-----------------|------------|
| 2 hour duration | \$27.5 p/p |
| 3 hour duration | \$39.0 p/p |
| 4 hour duration | \$51.0 p/p |
| 5 hour duration | \$60.0 p/p |

Tatachilla Brut NV
 Grant Burge Benchmark Semillon Sauvignon Blanc
 Grant Burge Benchmark Shiraz

Carlton Draught
 Great Northern Super Crisp Lager
 Cascade Premium Light
 Juices and soft drinks

PACKAGE TWO

| | |
|-----------------|------------|
| 2 hour duration | \$33.0 p/p |
| 3 hour duration | \$48.0 p/p |
| 4 hour duration | \$62.5 p/p |
| 5 hour duration | \$75.0 p/p |

Sparkling Wine
 Da Luca Prosecco

White Wine - one of the following:
 Dusky Sounds Sauvignon Blanc
 Brookland Valley Verse One Chardonnay
 Mud House Pinot Gris

Red Wine - one of the following:
 St Hallett Black Clay Shiraz
 Hardys Tintara Geology Cabernet Sauvignon
 Ta_Ku Pinot Noir

Peroni Nastro Azzurro
 Carlton Draught
 Great Northern Super Crisp Lager
 4 Pines Pale Ale
 Mountain Goat GOAT Lager
 Somersby Apple Cider
 Cascade Premium Light
 Juices and soft drinks

PACKAGE THREE

| | |
|-----------------|------------|
| 2 hour duration | \$38.0 p/p |
| 3 hour duration | \$55.5 p/p |
| 4 hour duration | \$72.0 p/p |
| 5 hour duration | \$85.0 p/p |

Sparkling Wine - one of the following;
 Yarra Burn Prosecco Rosé
 Yarra Burn Premium Cuvée Brut

White Wine - two of the following:
 Eddystone Point Sauvignon Blanc
 Coldstream Guard Chardonnay Petaluma
 White Label Pinot Gris
 Rolf Binder Riesling

Red Wine - two of the following:
 Eddystone Point Pinot Noir
 Swanning Around Grenache
 Grant Burge Miamba Shiraz
 Katnook Estate Founder's Block Cabernet Sauvignon

Peroni Nastro Azzurro
 Carlton Draught
 Great Northern Super Crisp Lager
 4 Pines Pale Ale
 Mountain Goat GOAT Lager
 Somersby Apple Cider
 Cascade Premium Light
 Juices and soft drinks

ADDITIONAL OPTIONS

Cocktail on arrival \$18 p/p

Please note beverages and pricing are subject to change.

CONTACT US


Events Team

03 9599 0940

events@syc.com.au

www.syc.com.au/events

 [sycevents](https://www.facebook.com/sycevents)

 [sandringhamyachtclubevents](https://www.instagram.com/sandringhamyachtclubevents)

Sandringham Yacht Club

Jetty Road

Sandringham

Vic 3191 AUSTRALIA

