

SANDRINGHAM YACHT CLUB

-Weddings-



Weddings at Sandringham Yacht Club

When it comes to making the most of the irresistible vistas over the glorious Port Phillip Bay, nothing delivers quite like Sandringham Yacht Club.

The stunning floor-to-ceiling windows and expansive balcony provide the perfect backdrop for your wedding celebration.

Picture yourself mingling with family and friends on the private balcony during sunset overlooking the bay and then move inside to enjoy Sandringham Yacht Club's exquisite menu as you dance the night away.

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.

The contemporary space can cater for up to **250 guests** for a seated event or up to **400 guests** for a cocktail event. Whatever you desire, wedding celebrations of any style are effortlessly accommodated in our spectacular Port Phillip Room.



Photo | Clever Leaf Photography

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. 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

\$950

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.

We can accommodate a maximum of 160 guests when hosting both your ceremony and reception at Sandringham Yacht Club.

Sandringham Yacht Club does not offer a ceremony only service.



Photo | ATEIA 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 and mirror bases
- Table numbers and menus
- Cake table and 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 and service staff

SEATED WEDDINGS

- Three canapés
- Entrée, served alternately
- Main, served alternately
- Dessert, served alternately or roaming
- Beverage package one

COCKTAIL WEDDINGS

- Eight canapés
- Two substantial items
- Three roaming desserts
- Beverage package one

	Fri & Sun	Sat
Oct 2024 - Mar 2025	\$175	\$180
Apr - Sep 2025	\$170	\$170
Oct 2025 - Mar 2026	\$180	\$185

	Fri & Sun	Sat
Oct 2024 - Mar 2025	\$160	\$165
Apr - Sep 2025	\$160	\$160
Oct 2025 - Mar 2026	\$165	\$170

Minimum food and beverage spends apply.

This edition of the Sandringham Yacht Club Wedding Package is until 30 June 2024.

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



Photo | Clover Leaf Photography



Seated Menu

CANAPÉS

Please select three

- 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
- Japanese chicken bao bun with cucumber and kewpie
- Bruschetta tartlet with guacamole
- Tomato arancini with Napoli sauce

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



House made Vg_ b† Ys



=Sraage fried chicken

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



Confit duck leg



Chargrilled eye fillet

PLATED DESSERT

Please select two, served alternately

Apple frangipane tart

Caramel sauce, honeycomb, salted caramel ice cream

Matcha brûlée

Green tea wafer, chantilly cream

Chocolate delice

Brandy snap, caramel sauce, biscoff gelato

Shortbread and baked 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

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

Polish cheesecake

Mandarin glaze, strawberries, cream

_____ or _____

ROAMING DESSERT

Please select three

Rum ball

Crème pâtissière and strawberry tart

Chocolate delice

Passionfruit and cream vacherin

Lemon meringue tart

Creamy vanilla profiterole

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 delice



Mango pudding



Strawberry sponge cake



Chocolate fondant

ADDITIONAL OPTIONS

Fresh fruit platter	\$9 p/p
Cheese platter A selection of Australian cheeses and fig jam chutney	\$10 p/p
Antipasto platter Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread	\$14 p/p
Side dish [select one] Rocket, pear, parmesan, balsamic dressing Duck fat potatoes, rosemary, sea salt, garlic Seasonal greens, parmesan, lemon dressing	\$3.5 p/p
Live shucking station Freshly shucked oysters accompanied with house made dressings	\$16 p/p
Seafood platter Marinated calamari, seasonal oysters, king prawns	POA





Cocktail Menu

CANAPÉS

Please select eight

- 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
- Japanese chicken bao bun with cucumber and kewpie
- Bruschetta tartlet with guacamole
- Tomato arancini with Napoli sauce

SUBSTANTIAL ITEMS

Please select two

Fish and chips

Tartar sauce

House made gnocchi

Forest mushroom cream sauce, Parmigiano Reggiano, truffle oil

Quinoa and black rice salad

Heirloom tomato, avocado, pomegranate, crispy kale, harissa dressing

Butter chicken

Jasmine rice, roti

Beef in black bean sauce

Soba noodles, capsicum, spring onion

ROAMING DESSERTS

Please select three

Rum ball

Passionfruit and cream vacherin

Lemon meringue tart

Strawberry crème pâtissière tart

Chocolate delice

Creamy vanilla profiterole

Followed by freshly brewed coffee and a selection of teas

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

Beverages

PACKAGE ONE

Included

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

+ \$15 per person

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

+ \$25 per person

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
One hour extension \$15 p/p

Please note beverages are subject to change

CONTACT US


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