

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		Fri & Sun	Sat
Oct 2024 - Mar 2025	\$175	\$180	Oct 2024 - Mar 2025	\$160	\$165
Apr - Sep 2025	\$170	\$170	Apr - Sep 2025	\$160	\$160
Oct 2025 - Mar 2026	\$180	\$185	Oct 2025 - Mar 2026	\$165	\$170
Apr - Sep 2026	\$175	\$175	Apr - Sep 2026	\$165	\$165
Oct 2026 - Mar 2027	\$185	\$190	Oct 2026 - Mar 2027	\$170	\$175

Minimum food and beverage spends apply.  
This edition of the Sandringham Yacht Club Wedding Package is until 30 June 2025.

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

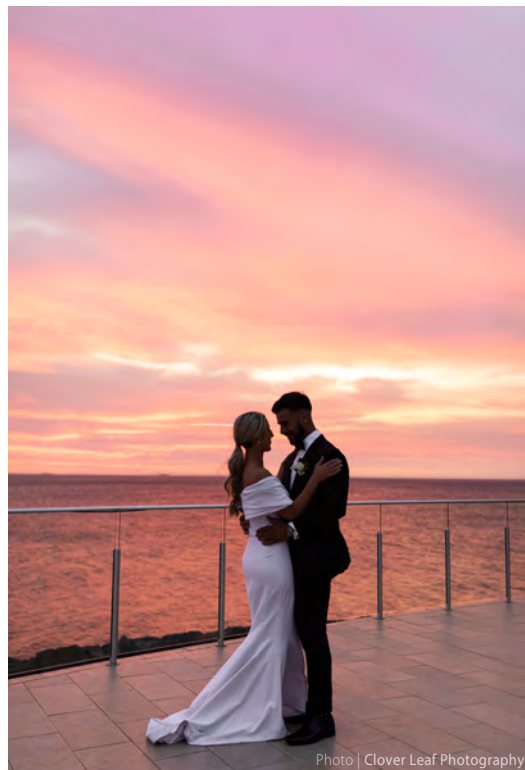


Photo | Clover Leaf Photography



## 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



# 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

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



Photo | Sayher Heffernan Photography



## 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  
Hardys Heritage Reserve Bin 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


Events Team

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