

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

\$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.

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.





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

Fridays and Sundays \$145
Saturdays \$150

COCKTAIL WEDDINGS

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

Fridays and Sundays \$130
Saturdays \$135

Please note:

Minimum food and beverage spends apply.

This edition of the Sandringham Yacht Club wedding package is valid until 30 June 2022.

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



Seated Menu

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

v

ENTRÉE

Please select two, served alternately

Korean fried chicken gf

Edamame, chilli, gochujang mayonnaise

Potato and cheese pierogi dumplings v

Spring onions, diced tomatoes, butter sauce

Salt and pepper calamari gf

Taramasalata, beetroot, radish, balsamic reduction

House made gnocchi v

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

Panko crumbed croquettes

Chorizo, Swiss gruyere cheese, shaved parmesan, tomato emulsion

Pan fried salmon gf, df

Green papaya salad, rice paper crisp, tamarind dressing

Hiramasa kingfish ceviche

Mango purée, edamame, chilli, coconut and lime dressing

Served with fresh bakery rolls



House made gnocchi



Hiramasa kingfish ceviche

MAIN

Please select two, served alternately

Chargrilled eye fillet

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

gf

Grilled chicken breast

Mushroom duxelles, truffle polenta, red wine jus

Duck confit

Sweet potato mash, vegetable medley, fig and beetroot relish, port jus

gf

Roasted pork belly

Chargrilled potato, confit nashi pear, Vietnamese white radish slaw, five spice demi-glace

gf, df

Grilled salmon

Pilaf rice salad, macadamia nuts, eggplant, shallots, cream cheese purée, miso caramel sauce

gf

Roasted lamb rump

Potato rosti, pumpkin purée, zucchini, fried kale, peppercorn sauce

gf

Pan fried barramundi

Dauphinoise potato, cauliflower purée, broccolini, edamame, gremolata

gf



Pan fried barramundi



Chargrilled eye fillet

PLATED 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 bavarirose

Meringue, white chocolate, vanilla bean cream

gf

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

_____ or _____

ROAMING DESSERT

Please select three

Jam donut

Raspberry cheesecake gf

New York cheesecake gf

Lemon meringue tart

Chocolate bavarian

Salted caramel macaron gf

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.



Tiramisu



Cardamom crème bavarirose



Lemon pot



Raspberry cheesecake

ADDITIONAL OPTIONS

Fresh fruit platter	\$8 p/p
Cheese platter A selection of Australian cheeses and fig jam chutney	\$9 p/p
Antipasto platter Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread	\$13 p/p
Side dish [select one] Four leaf salad Roasted chat potatoes, rosemary, sea salt, garlic Seasonal greens, parmesan, lemon dressing	\$3 p/p
Live shucking station Freshly shucked oysters accompanied with house made dressings	\$15 p/p
Seafood platter Marinated calamari, seasonal oysters, king prawns	POA



Photo | Sayher Heffernan Photography



Cocktail Menu

CANAPÉS

Please select eight

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

Please select two

Fish and chips

Tartare sauce

House made gnocchi

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

v

Potato and cheese pierogi dumplings

Spring onions, diced tomatoes, butter sauce

v

Lamb and spinach curry

Jasmine rice, roti

Pan fried salmon

Green papaya salad, rice paper crisp, tamarind dressing

gf

ROAMING DESSERTS

Please select three

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

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
Great Northern Super Crisp Lager
Cascade Premium Light

Juices and soft drinks

PACKAGE TWO

+ \$10 per person

Sparkling Wine
Tatachilla Brut NV

White Wine - one of the following:
Dusky Sounds Sauvignon Blanc
Grant Burge Benchmark Chardonnay
Tatachilla White Admiral Pinot Grigio

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
Fat Yak Pale Ale
4 Pines Indian Summer Ale
Cascade Premium Light
Juices and soft drinks

PACKAGE THREE

+ \$20 per person

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

White Wine - two of the following:
Mud House Sauvignon Blanc
Petaluma White Label Chardonnay
Mud House Pinot Gris
Katnook Estate 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
Fat Yak Pale Ale
4 Pines Indian Summer Ale
Cascade Premium Light
Juices and soft drinks

ADDITIONAL OPTIONS

Cocktails \$15 p/p

Premium beer upgrade:

Peroni Nastro (tap) \$4 p/p

Asahi (bottled) \$6 p/p

Please note beverages are subject to change


CONTACT US


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