



# YOUR WEDDING

---

*Stunning Bay & City Views*  
[www.sandybythebay.com.au](http://www.sandybythebay.com.au)

sandy  
BY THE BAY

# TABLE OF CONTENTS

---

<b>PERFECT SETTING</b>	<b>01</b>
<b>YOUR CEREMONY</b>	<b>02</b>
<b>WEDDING PACKAGES</b>	<b>03</b>
<b>MENU: SEATED</b>	<b>04</b>
<b>MENU: COCKTAIL</b>	<b>06</b>
<b>BEVERAGE PACKAGES</b>	<b>08</b>
<b>VENUE INCLUSIONS</b>	<b>09</b>
<b>FAQS</b>	<b>10</b>

## PERFECT SETTING

---

Located in beautiful Bayside, Sandy by the Bay offers panoramic views over Port Phillip Bay and the city skyline, a spectacular backdrop during both day and night. Boasting an abundance of natural light with floor to ceiling windows, the venue is an adaptable space that suits both small and large groups.

With catering from one of Melbourne's best restaurants, Sandy by the Bay can accommodate up to 200 guests for a cocktail wedding or 170 guests for a more formal sit-down dinner. Offering a range of wedding packages to suit your budget and needs, Sandy by the Bay will ensure your day leaves a lasting impression.



# YOUR CEREMONY



When having your wedding at Sandy by the Bay, you may choose to have your wedding ceremony at one of our many locations. You can exchange vows on the balcony with a spectacular backdrop overlooking the Port Phillip Bay and city skyline, or on the Trevor Barker Beach Oval, or inside our main function room. Whatever your choice, our function manager will ensure your day is perfect.

## CEREMONY PACKAGE \$500

### Inclusions:

- 20 chairs with chair covers & sashes
- Ivory carpet
- Dressed signing table
- Water station

### Optional extra:

- Bali flags for an additional charge

*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.*



# WEDDING PACKAGES



## COCKTAIL WEDDING PACKAGE

### Cocktail Package - \$105pp

- 5 hour standard beverage package
- Select 9 items (from cold, hot & dessert)
- Select 2 Substantial dishes
- Your wedding cake – served on platters

## SEATED WEDDING PACKAGES

### Wedding Package 1 - \$125pp

- 5 hour standard beverage package
- Chef's selection of canapés on arrival
- Baked bread roll
- Entrée – alternate drop
- Main – alternate drop
- Dessert – alternate drop
- Your wedding cake – served on platters
- Freshly brewed coffee & tea

### Wedding Package 2 - \$115pp

- 5 hour standard beverage package
- Chef's selection of canapés on arrival
- Baked bread roll
- Entrée – alternate drop
- Main – alternate drop
- Your wedding cake – served individually as desert with berry compote & cream
- Freshly brewed coffee & tea

# MENU SEATED



## CANAPES

Chef's selection

## ENTRÉE

*Please select 2 to be served alternatively*

- Thai beef salad with bean sprouts, spanish onion and carrot with a roasted peanut and crunchy noodle topping
- Tasmanian smoked salmon slices with Melba toasts and traditional condiments
- Roast boneless quail infused with tomato and ginger on watercress and soba noodles
- Sesame and soy infused seared tuna slices on a salad nicoise
- Plump Tasmanian scallops with a lemon and dill crumb served on a rocket and parmesan salad
- Malaysian style chicken satay and fragrant jasmine rice with a carrot and coriander salad
- Marinated prawn cutlets gremolata style with a roast capsicum and tomato relish served with a cucumber salad and grissini sticks

- Golden fried lemon myrtle infused calamari with herb yoghurt and fresh leaf salad
- Middle Eastern spiced lamb and brunoise vegetable filo wrap with a sumac scent
- Paprika marinated chicken breast and chorizo plate with Spanish rice
- Pillows of delicate gnocchi with oven roasted vegetables and garlic cream sauce
- Indian Beef vindaloo served with a steamed jasmine rice and topped with pappadams and fresh coriander

## MAIN

*Please select 2 to be served alternatively*

- Pan fried Barramundi fillet with Asian greens and a lemon infused broth
- Crispy skinned Atlantic salmon fillet accompanied by shaved fennel, organic oranges and herb salsa
- Grilled Tasmanian Rockling fillets with lemon and caper burnt butter

- Chicken Filo: Stuffed Chicken with camembert cheese, caramelised onion and baby spinach, encased in filo pastry with a fresh garden salad and roast potato
- Chicken Almondine: a buttery almond crusted breast served with a white wine glaze
- Chicken chimmichurri with a herbed cream cheese and puff pastry case
- Farm fresh Roast turkey breast with a traditional cranberry sauce and served with seasonal roasted vegetables
- Rolled pork loin lightly marinated and oven baked, served with mash and seasonal greens and a homemade chutney
- Pan sealed Lamb tenderloin served with a traditional Greek salad of olives, fetta and a lemon and oregano dressing
- Otway pork fillet on Asian greens with a star anise infused sticky glaze

## MENU SEATED CONT.



- Porterhouse steak grilled to medium rare, with fresh rosemary and field mushrooms demi glaze
- Tender eye-fillet medallions served with a red wine reduction
- Moroccan Chicken - Chicken tenderloins dusted with Moroccan spice served on a roasted pumpkin, red onion and baby spinach cous cous with a freshly made tzatziki
- Harissa spiced lamb loin cooked to medium rare on a bed of garlic mash
- Fresh grilled swordfish dressed with a tomato, olive and basil salsa on potato mash
- Slow cooked Italian style lamb shanks served with a smashed garlic and rosemary roasted potato and season vegetables
- Braised beef cheeks, rich red wine glaze served with soft mash
- Oriental roasted duck with orange glaze served with roasted potatoes and fresh bok choy

### DESSERT

*Please select 2 to be served alternatively*

- Tiramisu - Italian trifle with mascarpone cheese
- Tangy lemon tart with passionfruit coulis
- Chocolate pudding with raspberry coulis and double cream
- Mini Pavlova with fresh whipped cream garnished with fresh fruit and coulis
- Sticky Date Pudding with hot butterscotch sauce
- Custard filled profiteroles and rich chocolate sauce
- Apple and walnut strudel with vanilla custard
- Fresh strawberries with Kahlua cream and shortbread
- Freshly made panna cotta with finger lime and toasted coconut served with a palm sugar syrup
- Baileys white chocolate mousse in a crisp dark chocolate basket and coffee analgise
- Lemon and blueberry cheesecake with a raspberry drizzle and double cream

### ADDITIONAL MENU OPTIONS

*\$3.50 each per person*

- Freshly shucked Coffin Bay oysters (½ doz)
- Prawn cocktail (Qld Tiger prawns)

### CHILDRENS MEALS

*\$35 per child*

- Main: Fish and chips, Chicken and chips or Spaghetti Bolognese.
- Dessert: Ice cream
- Drinks: selection of non alcoholic beverages

### SUPPLIER/ENTERTAINMENT

*from \$25 per person*

- Main course and non alcoholic beverages \$25 pp
- 2 courses and non alcoholic beverages \$35 pp

---

# MENU COCKTAIL

*Please select 9 items (from cold, hot, dessert)  
& 2 substantial*

---



## **COLD**

- Mini Bagels filled with Chicken waldorf and baby spinach
- Sushi Selection – smoked salmon, raw salmon, vegetable, chicken, beef
- Asian spoons of soba noodles and shredded hoisin chicken
- Freshly shucked oyster with chilli and ginger oil
- Smoked salmon and dill blinis with crème fraiche
- Mini rice paper rolls with satay dipping sauce
- Sesame crusted tuna on crisp cucumber disc with wasabi mayonnaise & black sesame
- Mini panini with roasted Italian style vegetables, garlic & thyme
- Roasted pumpkin, sage and bocconcini bruschetta
- Ricotta and Zucchini tart with rocket and cherry tomato
- Thai Beef salad dressed with crunchy vegetables, crispy noodles & peanuts

## **HOT**

- Mediterranean roasted vegetable frittata
- Chicken pancetta bites with olive tapenade
- Chicken breast tartlets with spinach and haloumi cheese
- Chorizo sausage, seared scallop skewers and coriander pesto
- Salt and pepper squid with tartare sauce
- Gourmet chef's selection of Turkish pizza
- Souvlaki flavoured chicken breast skewers with herbed yoghurt
- Southern fried chicken ribs with a tangy ranch dressing
- Crispy prawn tails wrapped in filo pastry fried and served with a spiced plum sauce
- Steamed Prawn gyoza served with a sweet soy dipping sauce
- Satay chicken on pilaff rice served in a bamboo boat
- Homemade Pancake wrapped around lean beef & potato, marinated in mild spices & fried until golden brown



- Lemon and poppy seed Scallop with wasabi mayo
- Gremolata coated flathead tail with truffle mayonnaise
- Arancini ball with basil pesto & mozzarella with a aioli dipping sauce
- Roast vegetable & parmesan risotto cake served with a sundried tomato mayonnaise

#### SUBSTANTIAL

- Special fried rice cups with oriental BBQ pork
- Whiting and chips served in a mini box
- Chicken, chorizo and basil gnocchi cups
- Mini cheeseburger – ketchup, pickles and English mustard

- Yarra Valley gourmet lamb and rosemary sausage in a mini hot dog bun with a mint relish
- Grain fed slow cooked pulled beef in a fresh baked bun
- Char grilled lamb on square turkish bread with fetta & rocket
- Individual chicken parmigiana with baby spinach leaves
- Tender beef & potato curry served on jasmine rice
- Slow cooked lamb ragout with vegetables and shaved parmesan

#### DESSERT

- Mini lemon and raspberry tarts with coconut cream
- Rich chocolate mousse cups with peppermint cream
- Mini eclairs with vanilla cream
- Red Velvet cake
- Gluten free Almond & orange slice with sugared orange segments
- Lime & Coconut cheesecake with toasted coconut
- Petite Pavlova with fresh cream and strawberries
- Salted caramel filled mini donut
- Raspberry and white chocolate Panna Cotta cups

## MENU COCKTAIL CONT.



# BEVERAGE PACKAGES

## STANDARD PACKAGE

*Included in your wedding package*

- Heavy beer
- Light beer
- Soft drink, mineral water & juices

### Sparkling

*Your choice of one Sparkling wine*

- Richmond Grove Bay of Stones
- Orlando Trilogy

### White

*Your choice of one white wine*

- Richmond Grove Bay of Stones Sauvignon Blanc
- Peter Lehman Art'n'Soul Sauvignon Blanc
- Yellowtail Tree Free Chardonnay

### Red

*Your choice of one red wine*

- Richmond Grove Bay of Stones Shiraz
- De Bortoli Windy Peak Shiraz
- Richmond Grove Bay of Stones Merlot

## PREMIUM PACKAGE

*Upgrade to the Premium Package for an additional \$6pp*

- Heavy beer
- Light beer
- Soft drink, mineral water & juices

### Sparkling

*Your choice of one Sparkling wine*

- Orlando Trilogy
- De Bortoli King Valley Prosecco

### White

*Your choice of one white wine*

- 3 Tables Marlborough Sauvignon Blanc
- Brancott Estate Sauvignon Blanc
- Peter Lehman Art'n'Soul Chardonnay

### Red

*Your choice of one red wine*

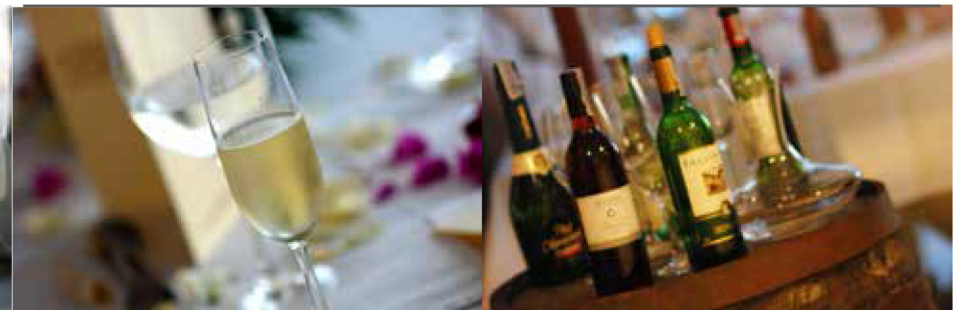
- Peter Lehman Portrait Range Shiraz
- Whitebox Heathcote Shiraz
- Jacobs Creek Reserve Cabernet Sauvignon

## ADDITIONAL BEVERAGE OPTIONS

Choose 2 white wines and 2 red wines (instead of one)	\$2 per person
Cocktails on arrival	\$10 per person
Spirits	on consumption
Beverage extension (per half hour block)	\$5 per person
Upgrade to Premium Package	\$6 per person

## ADDITIONAL INFORMATION

Beverage Packages run for 5 hours at the commencement of your event. Should you wish to extend the time, please let our function manager know



# VENUE INCLUSIONS

---

- Designated Function Manager to liaise with you over the wedding planning period
- White linen table cloths & linen napkins
- Dressed gift & cake table with silver knife
- Chair covers & sashes – additional cost
- Complimentary room access for set up
- Private bridal room for you & your bridal party to relax while enjoying canapes & beverages
- Complimentary centrepieces – table mirrors & tea light candles (Other decorations & flowers are not included and are to be arranged by each event at their own cost)
- Display board for guest seating chart
- Experienced event manager, service staff & chefs to manage your special day
- Inhouse PA system with Ipod / MP3 connection
- Roving microphone for speeches – cordless mics x2
- Wooden dance floor
- Photos can be shown on Plasma screens (with a USB stick)
- Balcony over looking Port Phillip Bay and the city skyline, ideal for canapes and pre dinner drinks



# FAQS



## IS THERE PARKING ON SITE?

Yes we have parking facilities on site, please ask our Function Manager for parking information details including costs. There is limited free parking within the grounds.

## DO YOU HAVE AN AFFLIATION WITH ANY NEARBY ACCOMODATION?

We can offer you and your guests reduced room rates at nearby accommodation. Please contact us for further information.

## DO YOU HAVE DISABLED ACCESS/FACILITIES?

Yes, we have a lift & our venue is wheelchair friendly.

## WHEN DO WE NEED TO ADVISE OUR MENU & WINE CHOICES?

Final food and beverage selections are required at least one month prior to your wedding.

## HOW DO I BOOK MY WEDDING AT SANDY BY THE BAY?

To secure your booking a \$500 deposit is required along with the signed booking agreement form.

Full payment based on your confirmed guest numbers and package is required 7 days prior to your event. Any additional charges must be settled at the conclusion of your event, unless otherwise agreed.

Payment can be made by cash, credit card, cheque or direct debit

## WHEN DO WE NEED TO CONFIRM FINAL NUMBERS?

7 days prior to your wedding

## CAN WE EXTEND THE DURATION OF OUR WEDDING?

Extensions are available; a half hour package extension is \$5 per person.

## HOW MANY CANAPES ARE SERVED ON ARRIVAL?

Approximately 3 per person

## DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we can cater for any dietary requirements your guests have, as long as we know them in advance.

## IS THERE ANY MENU/WINE TASTINGS AVAILABLE?

Yes, once we confirm your wedding. There is a complimentary tasting for two people.



## C O N T A C T   U S

Trevor Barker Beach Oval, Beach Rd , Sandringham, VIC 3191 | (03) 9598 9589

[info@sandybythebay.com.au](mailto:info@sandybythebay.com.au) | [www.sandybythebay.com.au](http://www.sandybythebay.com.au)

