



EST 1840

SANDALFORD

WEDDINGS

A photograph of a vineyard at sunset. The sun is low in the sky, creating a warm, golden glow. In the foreground, there are rows of grapevines with green leaves and dark trunks. A person's hand is visible on the right side, holding a white fabric, likely a wedding dress. In the background, there is a long, low building, possibly a winery or farm. The overall scene is romantic and picturesque.

CREATING A TRULY MEMORABLE WEDDING REQUIRES MORE THAN JUST GOOD SERVICE, FOOD AND WINE.

Sandalford Estate in the picturesque Swan Valley has unique function areas that will make your day perfect. Our Executive Chef has created a selection of sumptuous menus to complement Sandalford's range of wines. Sandalford Wines specializes in designing wedding packages to suit your requirements. For an intimate gathering or a lavish affair Sandalford Wines is the perfect venue for your special day. Three elegantly appointed function rooms and beautiful surroundings make a perfect romantic spot to say "I do".





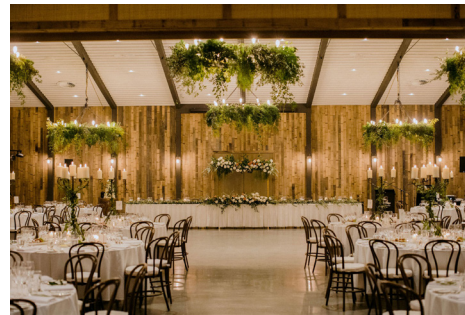
OUR VENUES

Located in the scenic Swan Valley just 25 minutes from Perth's CBD, Sandalford Estate is a unique venue equipped with facilities to cater for weddings, conferences, banquets, meetings and seminars, product launches, breakfasts and cocktail receptions.

Estate Room

This beautiful event space reflects all the heritage and grandeur of Sandalford's 182-year-old estate. Bespoke designed and pillarless, the room can be subdivided for more intimate events and has superb sweeping views over groomed lawns onto our vineyards.

Banquet 150-350 guests | Cocktail 200 – 400 guests



Sandalera Room

Sandalford's magnificent Sandalera Room features soft table lighting and is lined with authentic American oak barrels all filled with premium aging port. After enjoying pre-dinner drinks on the Cellar Door decking, guests are invited to make their way to the Sandalera Room, which offers 400 square meters of space with a unique, charming atmosphere.

Banquet 150-250 guests | Cocktail 200 – 450 guests





SANDALFORD

Oak Room

The Oak Room is the perfect blend of wood and wine featuring walls of stained oak panels and oak barrels filled with our luscious fortified Sandalera wine. The charming rustic décor, complete with soft ceiling drapes, an impressive wrought-iron chandelier, tall free-standing candelabras and Bentwood chairs, sets the perfect scene for all special occasions. The Oak Room is the quintessential private function room within our winery setting and is sure to impress all of your guests.

Banquet 80-120 guests | Cocktail 100 – 200 guests



Vintage Room

Our beautiful Vintage Room is a private dining area adjacent to our restaurant. This room has three spectacular wooden tables with dark-blue velvet chairs for your guests to be intimately seated around.

Banquet 10-36 guests



All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.



SANDALFORD

CEREMONY VENUES

Chenin Lawn

Surrounded by historic vines trellised on aged timber frames and with scenic vistas of the Swan Valley beyond, the immaculate Chenin Lawn is an idyllic private setting for an outdoor wedding ceremony.

Booked in conjunction with the Oak Room



Merlot Lawn

A raised landscaped lawn edged by aged limestone, the expansive, manicured Merlot Lawn extends outwards in a graceful arc, providing stunning scenic views of terraced vineyards and lake to the South of the estate.

Booked in conjunction with The Estate Room.



The Hill House

The Hill House sits proudly on a hilltop on the estate. This ceremony location gives brides the option of the dreamiest ceremony site. The classic building backgrounded by its lovely façade and high-pitched roof, or behind it with the backdrop of views across Sandalford's vineyards and expansive lake.

Booked in conjunction with The Sandalera Room.



Included in your ceremony hire fee is 20 white ceremony chairs, a signing barrel and a water cooler and cups.



SANDALFORD

VENUE HIRE

The Venue hire charges are inclusive of all set up costs including cutlery, glassware, linen, crockery, bentwood chairs, 10 seater round tables and printed menus.

Venue hire applies to each of our private functions rooms as follows:

Venue	Saturday	Sunday to Friday
Estate Room	\$2,500	\$2,000
Sandalera Room	\$1,600	\$1,200
Oak Room	\$1,500	\$1,200
Verdelho Lawn	\$1,500	\$1,200
Vintage Room	On application	On application
Ceremony Hire	\$750	\$750

MINIMUM SPENDS

The required minimum inclusive of food, beverage and reception venue hire:

Venue	Saturday	Sunday to Friday
Estate Room	\$25,000	\$20,000
Sandalera Room	\$15,000	\$13,000
Oak Room	\$14,000	\$12,000
Verdelho Lawn	\$14,000	\$12,000
Vintage Room	\$5,500	\$5,500

All additional information will be in your Terms and Conditions which will need to be signed and returned.

Additional Event Furniture

Ceremony Chairs	\$8 each
Banquet Trestle Tables	\$30 each
12 Seater Round Tables	\$30 each
Microphone	\$65 each
Arbor	\$150
Misting Fans	\$85 each
Wine Barrels	\$35 each
Heaters	\$60 each
Estate Room Built in Projector	\$250
Portable TV Monitor	\$230

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Rosé Wedding Package - \$168 per person

Three Course Set Menu with Entree, Main course and Dessert or European Harvest Menu.

Five Hour WineMakers Collection Beverage Package

Three WineMakers Selection

Standard Beer

Sandalford Sparkling Wine

Soft Drinks and Juice

Freshly brewed coffee and a selection of specialty tea

Oak wine barrel to display your wedding cake

Your wedding cake cut and served on platters.

Personalised table menus

White linen for bridal, cake and guest tables, with skirted bridal table

Venue hire of Sandalera Room, Estate or Oak Room

Sandalford would also like to offer private use of our onsite Ceremony Locations at a special discounted rate of \$500.00 when booking the Rose Wedding Package.

Price is inclusive of 30 guest chairs and registry table with 2 chairs.

** Rosé Wedding Package available June, July, August, January and February.*

Wine Upgrade

Margaret River Collection	\$5 per person
Estate Reserve Collection	\$10 per person

Beer Upgrade

Imported Beers	\$7 per person
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Set Menu Upgrade

Alternate Entrée	\$6.5 per person
Alternate Main	\$6.5 per person
Alternate Dessert	\$6.5 per person
Choice Entrée	\$12 per person
Choice Main	\$12 per person
Choice Dessert	\$12 per person



SANDALFORD

Merlot Package - \$177 per person

Three Course Set Menu with Entree, Main course and Dessert or European Harvest Menu.

Six Hour WineMakers Collection Beverage Package

Three WineMakers Selection

Standard Beer

Sandalford Sparkling Wine

Soft Drinks and Juice

Freshly brewed coffee and a selection of specialty tea

Oak wine barrel to display your wedding cake

Your wedding cake cut and served on platters.

Personalised table menus

White linen for bridal, cake and guest tables, with skirted bridal table

Venue hire of Sandalera Room, Estate or Oak Room

Wine Upgrade

Margaret River Collection \$5 per person

Estate Reserve Collection \$10 per person

Beer Upgrade

Imported Beers \$7 per person

Set Menu Upgrade

Alternate Entrée \$6.5 per person

Alternate Main \$6.5 per person

Alternate Dessert \$6.5 per person

Choice Entrée \$12 per person

Choice Main \$12 per person

Choice Dessert \$12 per person

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SANDALFORD

Chardonnay Package - \$191 per person

Three Course Set Menu with Entree, Main course and Dessert or European Harvest Menu.

Chef's Selection of Hot and Cold Canapés served during Pre-Dinner Drinks

Six Hour WineMakers Collection Beverage Package

Three WineMakers Selection

Standard Beer

Sandalford Sparkling Wine

Soft Drinks and Juice

Freshly brewed coffee and a selection of specialty tea

Oak wine barrel to display your wedding cake

Your wedding cake cut and served on platters.

Personalised table menus

White linen for bridal, cake and guest tables, with skirted bridal table

Venue Hire of Sandalera Room, Estate or Oak Room

Wine Upgrade

Margaret River Collection	\$5 per person
Estate Reserve Collection	\$10 per person

Beer Upgrade

Imported Beers	\$7 per person
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Set Menu Upgrade

Alternate Entrée	\$6.5 per person
Alternate Main	\$6.5 per person
Alternate Dessert	\$6.5 per person
Choice Entrée	\$12 per person
Choice Main	\$12 per person
Choice Dessert	\$12 per person



SANDALFORD

Prendiville Package - \$208 per person

Three Course Set Menu with Entree, Choice Main course and Dessert or European Harvest Menu.

Chef's Selection of Hot and Cold Canapés served during Pre Dinner Drinks

Six Hour Margaret River Collection Beverage Package

Three Margaret River Wine

Standard or Australian Beer

Cider or Ginger Beer

Sandalford Sparkling Wine

Soft Drinks and Juice

Freshly brewed coffee and a selection of specialty tea

White linen for bridal, cake and guest tables, with skirted bridal table

Oak wine barrel to display your wedding cake

Your wedding cake cut and served on platters.

Founders port served per person during cake service

Personalised table menus

Venue Hire of Sandalera Room, Estate or Oak Room

Wine Upgrade

Estate Reserve Collection \$10 per person

Beer Upgrade

Imported Beer \$7 per person

Set Menu Upgrade

Alternate Entrée \$6.5 per person

Alternate Main \$6.5 per person

Alternate Dessert \$6.5 per person

Choice Entrée \$12 per person

Choice Dessert \$12 per person

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MENU SELECTION



SANDALFORD

SET MENU SELECTION

Our Executive Chef has created a selection of sumptuous menus to complement Sandalford's range of award-winning Swan Valley and Margaret River wines. All set menus include freshly baked bread rolls and butter.

Three Course Set Menu Entree, Main and Dessert	\$108 per person
Three Course Set Menu Entrée, Choice Main Course and Dessert	\$120 per person

Entrée

Free range chicken breast, sofrito, soft herb chardonnay cream, golden puff pastry, toasted almonds (n)

Gnocchi, roast pumpkin, pesto cream, baby kale, pepitas, pumpkin oil (n, gfo)

WA Market Fish Ceviche, lime, coconut, chilli, coriander(gf)

Atlantic salmon, champagne watercress cream, toasted quinoa, green salad (gf)

Beetroot carpaccio, horseradish, apple, dill, almonds (n, gf, df)

Main

Beef Rib

with whipped royal blue potatoes, roasted baby carrots, port wine jus (gf)

Lamb Shoulder

Slow roast greek style lamb shoulder, pommes anna, grilled artichoke, Sandalford shiraz jus (n)

Mount Barker Free Range Chicken Breast

With ricotta and spinach filled, potato rosti, broccolini, Sandalford Chardonnay herb cream (n)

Humpty Doo Barramundi

Lightly pickled cherry tomato, zucchini, green olives, soft herbed salad, whipped potato, caramelised capsicum coulis (gf)

Pumpkin and Zucchini Flower Risotto - Only available for Dietary list

Soft herb salad, marcapone (gf,vg,v)

Dessert

Whipped lemon cheesecake, peanut butter gelato, chocolate brittle crumble (n, gf)

Valrhona white chocolate, passionfruit and hazelnut meringue, passion fruit gel (n, gf)

Blood orange and pistachio syllabub, aromatic berries (n, gf)

Belgium chocolate, salted caramel, white and dark chocolate crema, cherry gel (n)



SANDALFORD

Additional Set Menu Upgrades and Items

Alternate Drop for Entrée, Main Course or Dessert	\$6.50 per person
Additional Choice for Entrée, Main Course and Dessert	\$12 per person
Chef's Selection of Hot and Cold Canapés	\$18 per person
Includes three canape items per person selected by our Executive Chef	
Cheese Board – served to the table	\$24 per person
A selection of three Australian cheeses with fig bread and crackers shared on platters	
Cheese Station	\$30 per person
Selection of five cheeses with quince, fruit log, apples, pears, grapes, muscatels, strawberries, shepherds bread, lavosh and crackers	
Mediterranean Antipasto Selection	\$25 per person as a pre-entrée share style
Sopressa Venetian Italian aged salami (gf)	
Prosciutto thinly shaved Italian cured ham (gf)	
Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread (n)	
Whipped feta, seeds and Vincotto	
Chicken Rillete, tomato relish (gf)	
Artisan style marinated eggplant, artichoke, zucchini (gf)	
Mediterranean Vegitable Antipasto	
Sides	\$25 per table up to 10 guests
Roasted spiced cauliflower with hummus nuts seeds (n, gf)	
Roast butternut pumpkin, goats curd fried sage honey vinaigrette (gf)	
Seasonal green leaf salad, crunchy sprouted beans, dried cranberries, zesty lemon dressing (gf)	

Children's Menu - \$30 per child (3-12 years)

Main

- Chicken nuggets and chips
- Potato gnocchi with napolitana, parmesan (gfo)
- WA battered fish and chips (gfo)

Dessert

- Banana split with 100s and 1000s
- or
- Strawberry ice cream, sundae
- Soft Drink Selection

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SANDALFORD

Premium European Harvest Menu - \$127 per person, Minimum 40 guests

Our share-style menus created for sharing experiences are served on the centre of the table. This menu cannot be altered with its content, additional items can be added.

Share Style Entrée

Sopressa Venetian Italian aged salami (gf)
Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread (n)
Whipped feta, seeds and vincotto
Prosciutto thinly shaved Italian cured ham (gf)
Mortadella
Artisan style marinated eggplant, artichoke, zucchini (gf)

Share Style Main

Greek style slow roast lamb shoulder
and
Free Range Chicken Breast, ricotta and spinach filled, Sandalford chardonnay herb cream (n)
and
Seasonal green leaf salad with crunchy sprouted beans, dried cranberries, zesty lemon herb dressing (gf)
and
Chat potato with herb butter (n)
and
Roast butternut pumpkin, goats curd fried sage honey vinaigrette (gf)

Shared Dessert

Selection of cheeses, quince, dried fruit, nuts, crackers (gfo)
Mini assorted filled doughnuts

European Harvest Menu - \$108 per person, Minimum 40 guests

Our share-style menus created for sharing experiences are served on the centre of the table. This menu cannot be altered with its content, additional items can be added.

Share Style Entrée

Sopressa Venetian Italian aged salami (gf)
Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread (n)
Whipped feta, seeds and vincotto
Prosciutto thinly shaved Italian cured ham (gf)
Mortadella
Artisan style marinated eggplant, artichoke, zucchini (gf)

Share Style Main

Humpty Doo barramundi, oven roasted with lemon chive butter (gf)
and
Free Range Chicken Breast, ricotta and spinach filled, Sandalford chardonnay herb cream (n)
and
Seasonal green leaf salad with crunchy sprouted beans, dried cranberries, zesty lemon herb dressing (gf)
and
Chat potato with herb butter (n)

Shared Dessert

Selection of cheeses, quince, dried fruit, nuts, crackers (gfo)
Mini assorted filled doughnuts

Additional Share Style Menu Items

Roast butternut pumpkin goats curd fried sage honey vinaigrette (gf) \$10 per person

Greek style slow roast lamb shoulder \$15 per person

**Please note the upgrade or additional items will cater for your entire group – not per person.*



SANDALFORD

CANAPÉ & GRAZING SELECTION

Hot Canapes

\$6 per item

Mushroom and mozzarella arancini

Spinach and ricotta cheese croquettes (vg)

Roast vine ripened tomato and caper bruschetta (v, gfo)

Harrisa spiced lamb kafta skewers

Sweetcorn coriander fritters

Coconut prawn on sugar cane skewers

\$8 per item

Prawn on lemongrass skewers

\$8 per item

Mini mushroom wellington with goats cheese

\$8 per item

Mini butter chicken wellington

\$8 per item

Cold Canapes

\$6 per item

Smoked salmon blinis, crème fraiche salmon roe

Chicken rilette and tomato relish, Nordic crackers (gf)

Rare beef, horseradish crème fraiche, cracker (gf)

Roasted eggplant, whipped feta tart with smoked almond (n)

Whipped pumpkin feta with pine nuts (n)

Bruschetta Bar - \$45 per person, Minimum 80 guests

Sopressa Venetian Italian aged salami (gf)

Prosciutto thinly shaved Italian cured ham (gf)

Mortadella, black pepper and olive

Basil pesto, garlic and chilli oil, tomato relish

Grilled eggplant, globe artichoke, charred, courgettes

Fresh ricotta, baby bocconcini, mozzarella

Goats curd, Persian style fetta, handcrafted stracciatella curd

Additional Grazing Table Item

Cheese Table \$30 per person, Minimum 40 guests

Selection of five cheeses with quince, fruit log, apples, pears, grapes, muscatels, strawberries, shepherd's bread, lavosh and crackers (gfo)

Oysters Bar – Market value and subject to availability

Freshly shucked oysters accompanied by fresh lime, lemon, sherry vinegar, shallots and nahm jim dipping sauce (gf)

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SANDALFORD

Seafood Raw and Cured Bar - \$45 per person, Minimum 80 guests

Selection of oysters, condiments lemon, lime, tobasco (gf)
Scallop crudo, blood orange, chilli (gf)
Salmon sashimi, pickled wakame salad, Japanese soy dressing, wasabi
Shark Bay tiger prawns, lemon and chive dressing (gf)

Paella \$29 per person, Minimum 80 guests

Classic Paella cooked in large traditional enamel pans with reef fish, baby calamari, fresh chorizo, chicken, marinated peppers, saffron, Shark Bay Tiger Prawns, basil and lemon
Vegetarian option available.

Supper \$9.50 per slider, per person, Minimum 50 guests - Choose One

Angus beef slider, American cheese, house pickles, mayo, tomato, brioche bun
Provolone cheese and truffle finger toaste san daniele prosciutto

More Substantial \$18 per person, Minimum 40 guests - Choose One

Gnocchi, roast pumpkin, pesto cream, baby kale, pepitas, pumpkin oil (n, gfo)
Mount Barker chicken satay on basmati rice (n, gf)
Black pepper spiced beef on sticky rice (gf)
Slow roasted lamb shoulder sumac & almond spiced tabouli and yoghurt

Dessert Canapés - \$7 per item

Mini assorted filled donuts
Raspberry cream shortbread tart
Blueberry vanilla, mascarpone tart
Mini lemon cheesecake

Dessert Table - \$25 per person, Minimum 40 guests

Raspberry, cream shortbread tarts
Lemon cheesecake chocolate brittle jars (gf)
Blueberry, vanilla mascarpone tarts
Chocolate hazelnut filled mini churros (n)
Passion fruit, white chocolate and hazelnut dacquoise (n, gf)
Mini apple compote filled doughnuts
Mini caramel filled doughnuts
Beetroot and chocolate fudge cake (gf)
Macarons (n)

**Please note the upgrade or additional items will cater for your entire group – not per person*



BEVERAGE SELECTION



SANDALFORD

BEVERAGE PACKAGES

Beverage package commences when pre function drinks commence. Maximum of 7 hours of beverage service for your wedding reception. Wines are subject to availability.

Winemakers Collection

The Winemakers Package is inclusive of your choice of a maximum of three (3) wines from our Winemakers range, two (2) Standard Beers, Standard Light Beer, Sparkling Wine, Soft Drinks.

2 Hour Package	\$34 per person
3 Hour Package	\$41 per person
4 Hour Package	\$46 per person
5 Hour Package	\$50 per person
6 Hour Package	\$54 per person

Margaret River Collection

The Margaret River Package is inclusive of your choice of a maximum of three (3) wines from our Margaret River Range, two (2) Standard Beers, Standard Light Beer, Sparkling Wine, Soft Drinks.

2 Hour Package	\$38 per person
3 Hour Package	\$44 per person
4 Hour Package	\$48 per person
5 Hour Package	\$52 per person
6 Hour Package	\$58 per person

Estate Reserve Collection

The Estate Reserve Package is inclusive of your choice of a maximum of three (3) wines from our Estate Reserve range, two (2) Standard Beers, Standard Light Beer, Sparkling Wine, Soft Drinks.

2 Hour Package	\$46 per person
3 Hour Package	\$48 per person
4 Hour Package	\$52 per person
5 Hour Package	\$56 per person
6 Hour Package	\$61 per person



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30 Mins Beverage Package Extension

\$4 Per Person Per Hour

1 Hour Beverage Package Extension

\$8 Per Person Per Hour

Teenager (13 – 17 Years) Soft Drink Package

\$25 Per Person

Additional Beer to Package

Tap Beer	\$7 per person
Imported Beers	\$10 per person

Tea and Coffee (minimum 40 guests)

\$4 Per Person

ID to be produced upon request if guest looks under 25 years of age.



SANDALFORD

BEVERAGES ON CONSUMPTION

Your pre-selection of three (3) wines from our Winemakers, Margaret River or Estate Reserve ranges, your pre-selection of two (2) standard, Australian or imported beers, your pre-selection of a sparkling wine, served with a light beer, soft drinks and juice.

Wines are subject to availability. Beverage consumption commences when pre function drinks commence. Pre-payment of \$40.00 per person is required prior to the event.

Wine, Sparkling and Fortified

Winemakers Collection

Winemakers Collection Classic White	\$41 per bottle
Winemakers Collection Late Harvest	\$41 per bottle
Winemakers Collection Rosé	\$41 per bottle
Winemakers Collection Shiraz	\$41 per bottle
Winemakers Collection Cabernet Merlot	\$41 per bottle

Margaret River Collection

Margaret River Sauvignon Blanc Semillon	\$46 per bottle
Margaret River Rosé	\$46 per bottle
Margaret River Shiraz	\$46 per bottle
Margaret River Cabernet Merlot	\$46 per bottle

Estate Reserve Collection

Estate Reserve Verdelho	\$51 per bottle
Estate Reserve Sauvignon Blanc Semillon	\$51 per bottle
Estate Reserve Chardonnay	\$51 per bottle
Estate Reserve Cabernet Sauvignon	\$51 per bottle
Estate Reserve Shiraz	\$51 per bottle

Champagne and Sparkling

Sandalford Sparkling Wine	\$52 per bottle
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Dessert Wine

Botrytis Semillon (375ml)	\$95 per bottle
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Fortified Wine

Founders Liqueur Port (750ml)	\$80 per bottle
Sandalera (500ml)	\$180 per bottle



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Beer and Cider

Standard Beers - served on tap

Swan Draught - Lager (full Strength)	\$12 per glass
Gage Roads Single Fin - Pale ale (full Strength)	\$12 per glass
Dingo Lager (full Strength)	\$12 per glass
Stag Lager (full Strength)	\$12 per glass
Hahn Super Dry (full Strength)	\$12 per glass
Dingo Lager (mid Strength)	\$10 per glass
Stag Lager (mid Strength)	\$10 per glass
Hahn Super Dry 3.5 (mid Strength)	\$10 per glass

Imported Beers

Peroni	\$14 per bottle
Corona	\$14 per bottle
Heineken	\$14 per bottle

Cider and Ginger Beer

Gage Roads Hello Sunshine	\$14 per glass
Matso's Ginger Beer	\$14 per glass

Non-Alcoholic

Wine

Zero Sparkling	\$32 per bottle
Zero Rose	\$32 per bottle
Zero Sauvignon Blanc	\$32 per bottle

Beer

Heineken 0.0	\$9 per bottle
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Soft Drinks & Juice

Soft Drink Glass	\$5 per glass
Apple Juice	\$5 per glass
Lemon, Lime and Bitters	\$6 per glass



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SPIRITS

Gin

Bombay	\$12 per glass
Malfy Rosa Pink	\$14 per glass
Roku	\$14 per glass

Vodka

SKYY	\$12 per glass
Grey Goose	\$15 per glass

Tequila

Espolon Tequila Blanco	\$13 per glass
Don Julio Blanco	\$20 per glass

Whiskey

Gentleman Jack	\$12 per glass
SheepDog	\$13 per glass
Jameson	\$13 per glass

Bourbon

Maker's Mark	\$13 per glass
Jack Daniels	\$13 per glass
Glenfiddich 14yr Single Malt	\$20 per glass

Scotch

Johnnie Walker Black Label	\$14 per glass
The Dalmore 12yr	\$20 per glass

White Rum

Bacardi	\$12 per glass
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Dark Rum

Sailor Jerry Spiced	\$12 per glass
Kraken	\$14 per glass

Liqueurs (30ml Serve)

Villa Massa Limoncello	\$12 per glass
Baileys Irish Cream	\$10 per glass
Galliano Sambuca Black / White	\$11 per glass

** All spirits are served with a standard mixer.*



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COCKTAILS


Martini	- Classic Espresso	\$20 per glass
	- Peanut Butter	\$20 per glass
Mojito	- Classic	\$20 per glass
	- Passionfruit	\$20 per glass
	- Strawberry	\$20 per glass
	- Watermelon	\$20 per glass
	- Mango	\$20 per glass
Margarita	- Classic	\$20 per glass
	- Spicy	\$20 per glass
Daiquiri	- Passionfruit	\$20 per glass
	- Strawberry	\$20 per glass
	- Watermelon	\$20 per glass
	- Mango	\$20 per glass
Spritz	- Limoncallo	\$18 per glass
	- Pink Gin	\$18 per glass
	- Aperol	\$18 per glass

MOCKTAIL

Non Alcoholic Espresso Martini		\$14 per glass
Virgin Mojito	- Classic	\$14 per glass
	- Passionfruit	\$14 per glass
	- Strawberry	\$14 per glass
Non Alcoholic Spritz	- Mango	\$14 per glass
	- Strawberry	\$14 per glass
	- Watermelon	\$14 per glass

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‘MY HUSBAND AND I COULDN'T HAVE
ASKED FOR A BETTER WEDDING VENUE.
SANDALFORD WAS SO ACCOMMODATING
AND ENSURED EVERY DETAIL WAS
PERFECT’. – ALISHA B



SANDALFORD

SANDALFORD WINES

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