# FUNCTIONS \& EVENTS PACKACE 

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Thank you for considering The Sands for your next special occasion. We look forward to giving you and your guests a day to remember.

We pride ourselves on what we have to offer at The Sands. With two function spaces to choose from, plenty of parking, and over 60 accommodation rooms onsite, we can cater for seated birthday celebrations, training seminars, corporate events, after funeral services... even intimate weddings!

## FUNCTION SPACES



The Function Room

Located within the main building of the venue, The Function Room is the perfect space for lunches/dinners, corporate events, after funeral services, and other intimate affairs.

With an exclusive entry point, The Function Room comes equipped with a fully stocked bar, private bathrooms, a large outdoor area, and a wall-mounted plasma TV.

$$
\begin{gathered}
\text { ROOM HIRE: } \\
\$ 200 \text { Monday - Thursday } \\
\$ 250 \text { Friday - Sunday } \\
\\
\text { CAPACITIES: } \\
80 \text { guests cocktail } \\
50 \text { guests banquet } \\
20 \text { guests U-shape / boardroom } \\
15 \text { guests classroom }
\end{gathered}
$$

# FUNCTION SPACES 



The Board Room

Located within the brand new accommodation building, the Boardroom can host up to 10 guests.

Offering plenty of natural light and a wall-mounted plasma TV, whiteboard and flipchart, the space is perfect for meetings, presentations, team-building days and other corporate events.

Our foyer area is also a great space to utlise for break-out sessions or for post event drinks.

## Cocktail Menu

## Small Bites

Spinach \& Ricotta parcels (V)
Beef party pies
Sausage rolls
Mini quiche
Gourmet beef sausages
Vegetable samosa (ve)
Vegetable spring rolls (ve)
Chicken dim sims

Pumpkin and feta arancini (v)
Crumbed chicken tenders
wedges (ve)
Smokey bbq meatballs

## Big Bites

Beer battered fish, fries, tartare Mini beef and cheese sliders

Mini chicken parmas
Pulled pork sliders
Beef and burgundy pies
Singapore noodle boxes (v)
Cajun seasoned calamari
Mac and cheese croquettes (v)
Torpedo prawns
Nasi goreng cups
Chicken satay skewers
Lamb pies
Jalapeno \& cheese poppers


Crumbed Camembert
Assorted Arancini
Assorted quiches
Chicken Korma \& rice cups (v option)

## Additional Catering Platters

Freshly made sandwiches or wraps - \$120
Seasonal sliced fruit platter - 130
Mini Bruschetta - \$90
VEGETARIAN PLATTER \$110-Chef's selection of vegetarian canape items
Trio of dips with Turkish bread and grissini sticks - \$60
Mini Burger - \$120 (20 per platter)

SEAFOOD PLATTER \$150- Calamari, prawns and battered fish bites Assorted sushi with wasabi mayonnaise and soy dipping sauces - \$110 Mezze: A selection of cold meats, marinate olives, feta, char-grilled vegetables, Selection of dips with char-grilled bread -\$130

GLUTEN FREE \$150- Chefs selection of our gluten free canape items ASSORTED MINI DESSERT \$120- A variety of bite size cakes \& slices


# CONFERENCE PACKAGES 

# TRADITIONAL BUFFET BREAKFAST - \$22 PER PERSON (SERVED IN FUNCTION ROOM) 

Seasonal fresh fruits<br>Crispy Bacon<br>buttered mushrooms<br>Scrambled eggs<br>Grilled tomatoes<br>Hash browns<br>Assorted danishes<br>Assorted fruit juices<br>Unlimited tea and coffee

## HALF DAY MENU - \$30 PER PERSON

On arrival - self service tea and coffee with biscuits
Morning OR afternoon tea - assorted mini muffins and sweet danishes OR
freshly baked scones with jam and cream
Lunch - assorted wraps, sandwiches and hot canapes

## FULL DAY MENU - \$40 PER PERSON

On arrival - self service tea and coffee with biscuits
Morning tea - assorted mini muffins and sweet danishes OR freshly baked scones with jam and cream
Lunch - assorted wraps and sandwiches with chef 's selection of hot canapes
Afternoon tea - fresh fruit platters and assorted cakes and slices

EVENING MENU - \$30 PER PERSON
Self service tea and coffee station
Assorted hot canapes

## PLATED LUNCH/DINNER

Individual meals may be arranged and ordered from a revised bistro menu.
Current menu and prices can be downloaded from our website

# 2 OR 3 COURSE SET MENU 

Minimum 30 Adults<br>Select two items from each course<br>Two Course \$50 Three Course \$55<br>*Kids < 12 \$15 *Kids > 12 \$20<br>ENTREE<br>Soup of the day<br>Bruschetta- spanish onion, roma tomatoes, shaved parmesan \& fresh basil<br>Salt \& Pepper Calamari- served with rocket, red onion, balsamic vinegar and aioli<br>Thai Beef Salad- (vegan option available)<br>Crispy pork belly- served with rice \& char siu sauce<br>*Kids - Garlic Bread / Wedges / Chicken Nuggets (4)

MAINS
Chicken prosciutto- Oven baked chicken breast filled with camembert and wrapped in prosciutto, served on creamy mash potato, french beans topped with hollandaise sauce

200 gm Eye Fillet - char grilled to Medium with sweet potato mash, sauteed green beans and a red wine gravy
Atlantic Salmon fillet - chat potatoes, broccolini, cherry tomatoes, salsa verde Wild Mushroom Risotto - A selection of mushrooms pan fried with garlic, onion, baby spinach \& white wine folded through creamy aborio rice \& finished with a basil pesto drizzle and shaved parmesan

Slow braised lamb shank - cooked with roasted root vegetables served on creamy mash potato with veg ragu
Barker's Creek Pork Cutlet- sweet potato mash, broccolini, mushrooms \& irish whiskey cream sauce
*Kids - Chicken Parma / Spaghetti Bolognaise / Battered Fish \& Chips / Calamari (all served with Chips)

DESSERT
Sticky date pudding with butterscotch sauce and ice-cream
Apple and rhubarb crumble with vanilla ice-cream
Lemon meringue with passionfruit pulp and cream
Berry Cheesecake a classic cheesecake topped with a selection of succulent berries
Seasonal fruit salad with fresh whipped cream
*Kids - Ice Cream Sundae

# *OPTIONAL ADDITIONS \& EXTRAS - POA * 

Grazing Table available *

Spit Pig 20-40kg *

Bbq Package*

Seafood and /or Salad Bar *

Ice cream parlour *

Dessert bar


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