



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!

Contact us today to arrange a site inspection -

Phone: (03) 9788 9900

Email: sandshotelfunctions@alhgroup.com.au

Address: 71 Hall Road, Carrum Downs, VIC, 3201

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.

ROOM HIRE:

\$200 Monday - Thursday \$250 Friday - Sunday

CAPACITIES:

80 guests cocktail 50 guests banquet 20 guests U-shape / boardroom 15 guests classroom

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.

ROOM HIRE: \$150

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

Something Light - 6 small bites - \$25 p/head

Something in the Middle - 6 small bites and 2 big bites - \$30 p/head

Something Substantial - 8 small bites and 3 big bites - \$40 p/head

Additional big bites - \$5 per item per person

Dessert bites available - \$2.50 per item per person

Minimum 30 guests

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
Crispy Bacon
buttered mushrooms
Scrambled eggs
Grilled tomatoes
Hash browns
Assorted danishes
Assorted fruit juices
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
Select two items from each course

Two Course \$50 Three Course \$55
*Kids <12 \$15 *Kids >12 \$20

ENTREE

Soup of the day

Bruschetta- spanish onion, roma tomatoes, shaved parmesan & fresh basil

Salt & Pepper Calamari- served with rocket, red onion, balsamic vinegar and aioli

Thai Beef Salad- (vegan option available)

Crispy pork belly- served with rice & char siu sauce

*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

200gm 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

(Two Items to be selected from each course, to be served on a 50 / 50 basis)

OPTIONAL EXTRAS

*OPTIONAL ADDITIONS & EXTRAS - POA *

Grazing Table available *

Spit Pig 20 -40kg *

Bbq Package*

Seafood and /or Salad Bar *

Ice cream parlour *

Dessert bar

