SANDRINGHAM YACHT CLUB CONFERENCES AND EVENTS

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At the Sandringham Yacht Club our unrivalled attention to detail, panoramic views and delicious menus come together to create superior events. Whatever your aspiration, you will have a dedicated Event Manager on-hand ready to help create the perfect event. Our modern Clubhouse located on the foreshore of Port Phillip makes Sandringham Yacht Club the only venue in Melbourne where guests feel like they are walking on water.





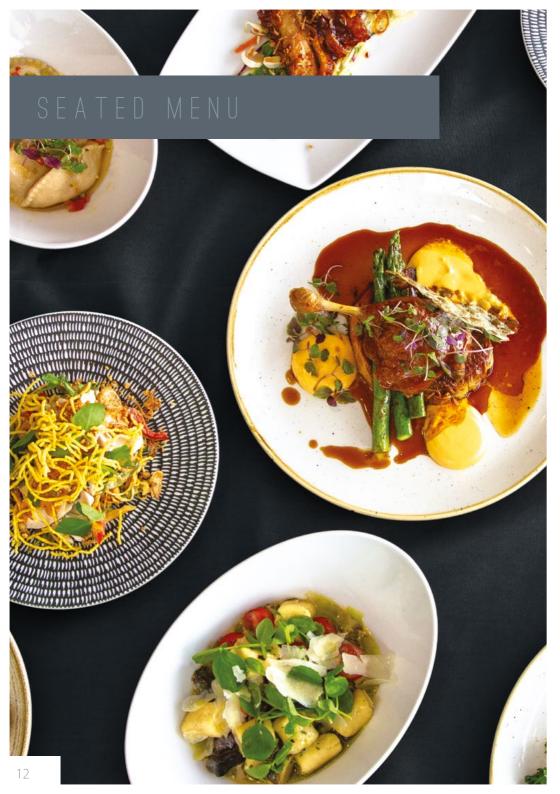
PORT PHILLIP ROOM

When you step into the Port Phillip Room, you are immediately captivated by the magnificent bay views and sleek design of our modern Clubhouse. With such a stunning backdrop, this flexible space can perfectly host the most contemporary cocktail party or elegant dinner. Whatever you desire, events of any style are effortlessly accommodated in our spectacular Port Phillip Room.



OLYMPIC ROOM

Elegantly designed with views over the boatyard, the Olympic Room is a special setting for an intimate gathering. Adorned with invaluable Olympic Games memorabilia from years gone by, this event room is perfect for small conferences or private dining.



Two courses Three courses

Up to 3 hour duration \$60.0 p/p Up to 4.5 hour duration \$75.0 p/p

Two courses with canapés Three courses with canapés

Up to 4 hour duration \$70.0 p/p Up to 5 hour duration \$82.0 p/p

CANAPÉS Please select three

Seasonal oysters (select one):

Natural gf, df

Nori butter, bacon crumbs

Green nam jim sauce gf, df

Kingfish sashimi, kataifi filo, mango, lime leaves, chilli df

Confit duck bomba, smoked chilli aioli, sweet orange syrup

Pork and prawn wrapped in tofu leaf, light chilli sauce df

Two cheese croquette, turmeric mayonnaise v

Takoyaki dumpling, dancing bonito

Mushroom arancini, tomato salsa v, gf

Angus beef cheeseburger, brioche bun, chipotle, slaw, mustard

Slow cooked pork slider, kewpie mayonnaise, serrano chilli

Crispy tempura Hanoi fish, milk bun, turmeric mayonnaise

Tempura prawn, green rice, Thai dipping sauce gf, df

Tomato bruschetta, sunflower pepita crisp gf, df, vegan

Vegetarian sushi roll, tamari sauce gf, vegan

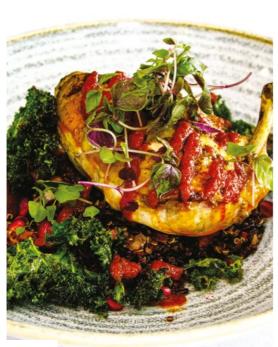
Southern fried chicken skewer, yoghurt lime mayonnaise qf

Grilled Spring Bay mussel, chilli jam paste gf, df

Three cheese sesame seed wonton







Grilled chicken breast



ENTRÉES

Please select two, served alternately

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Croquettes Leek, Swiss gruyere, paprika aioli	V	
Chilli jam roast pork Green papaya, lemongrass, coriander, lyche	gf, df ee, fried shallots, nan jim dressing	
Potato and cheese pierogi dumplings Spring onions, diced tomatoes, butter sauc	v ce	
Vietnamese chicken Slaw, mint, coriander, peanut dressing, drie	ed egg noodles, fried shallots	
House made gnocchi Slow roasted tomatoes, shimeji mushroom	v ragu, truffle oil, shaved parmesan	
Lemon myrtle and chilli calamari salad Rocket, fire roasted capsicum, Spanish onic	gf on, sesame seeds, aioli dressing	
Scallop ceviche Ruby grapefruit, pickled jalapeño, capsicun	gf, df n, ginger, lime, coriander, chilli	
Beef and pork koftas Baba ganoush, Turkish bread croutons, sumac yoghurt		
Served with fresh bakery rolls		
MAINS Please select two, served alternately		

Grilled chicken breast	gf, df
Black rice, roasted pumpkin, kale, quinoa, mint, heirloom tomatoes, harissa dressing	
Confit duck leg	gf
Potato rosti, asparagus, pumpkin and cheese mousse, pumpkin pepita crisp, jus	
Grilled salmon	gf
Bamboo rice, apple tamari, cherry tomatoes, edamame, cucumber, feta dressing	
Chargrilled eye fillet	gf, df
Potato fondant, beetroot puree, garden vegetables, peppercorn jus	
Roasted lamb rump	
Sage gnocchi, truss vine tomatoes, spinach, jus	
Pan fried barramundi	gf
Lentils, chickpeas, sultanas, caper berre blanc	









DESSERTS

Seasonal greens, parmesan, lemon dressing

Freshly shucked oysters accompanied with house made dressings

Live shucking station

Please select two, served alternately

Ernyarra nanna catta	a f
Espresso panna cotta Nougat ice cream, Frangelico syrup, hazelnut praline	gf
Fried bao	
Salted caramel ice cream, Korean popcorn, pistachio crumb, pocky sticks	
Green tea parfait	gf
Crème anglaise, lychee, macaron, dried pineapple	gı
Fruits of the forest	gf
Chocolate sponge, chocolate mousse, soil, berry sorbet, raspberry coulis, macarons	9'
Apple tarte tatin	
Vanilla bean ice cream, green apple coulis, pistachio crumb	
Strawberry cheesecake	gf
White chocolate truffle, meringue tears, raspberry coulis	3
Chocolate fondant	
Vanilla bean ice cream, berry coulis, pocky sticks, hazelnut praline	
Berry pot	gf
Strawberry mousse, meringue, white chocolate ice cream	
Followed by freshly brewed coffee and a selection of teas	
ADDITIONAL OPTIONS	
Fresh fruit platter	\$8 p/p
Cheese platter	
A selection of Australian cheeses and fig jam chutney	
Antipasto platter	\$13 p/p
Hummus, marinated zucchini and mushrooms, chilli green olives, salami, prosciutto, Turkish bread	
Seafood platter	POA
Marinated calamari, seasonal oysters, king prawns	
Side dishes	\$3 p/p
Four leaf salad	
Roasted chat potatoes, rosemary, sea salt, garlic	

\$15 p/p

BEVERAGES

PACKAGE ONE

2 hour duration \$21.0 p/p 3 hour duration \$29.5 p/p 4 hour duration \$37.5 p/p 5 hour duration \$45.0 p/p

Beaumont Brut Cuvée

Beaumont Sauvignon Blanc Semillon

Beaumont Shiraz

Carlton Draught

Cascade Premium Light

Juices and soft drinks

PACKAGE TWO

2 hour duration \$24.5 p/p 3 hour duration \$35.0 p/p 4 hour duration \$45.0 p/p 5 hour duration \$54.5 p/p

Sparkling Wine

Tesabella Chardonnay Pinot Noir NV

White Wine - one of the following;

Dusky Sounds Sauvignon Blanc

Grant Burge Benchmark Chardonnay

Tatachilla Pinot Grigio

Red Wine - one of the following;

St Hallett Black Clay Shiraz

St Hallett Gamekeeper's Cabernet Sauvignon

Ta_Ku Pinot Noir

Peroni Nastro Azzurro

Fat Yak Pale Ale

Cascade Premium Light

Bulmers Original Cider

Juices and soft drinks

PACKAGE THREE

2 hour duration \$27.5 p/p 3 hour duration \$40.0 p/p 4 hour duration \$52.0 p/p 5 hour duration \$63.5 p/p ADDITIONAL OPTIONS

Sparkling Wine - one of the following;

Canti Prosecco

Yarra Burn Premium Cuvée Brut

White Wine - two of the following;

Mud House Sauvignon Blanc

Petaluma White Label Chardonnay

Mud House Pinot Gris

Knappstein 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

Fat Yak Pale Ale

Cascade Premium Light

Bulmers Original Cider

Juices and soft drinks

Cocktails on arrival

\$12.0 p/p

Premium beer upgrade;

Peroni (tap)

\$4.0 p/p

Asahi (bottled)

\$6.0 p/p

Espresso cart

POA

CONTACT US

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