

SANDRINGHAM YACHT CLUB

— CONFERENCES AND EVENTS —



CONFERENCES & EVENTS

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.



SEATED MENU

Two courses

Up to 3 hour duration \$60.0 p/p

Three courses

Up to 4.5 hour duration \$75.0 p/p

Two courses with canapés

Up to 4 hour duration \$70.0 p/p

Three courses with canapés

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 gf

Grilled Spring Bay mussel, chilli jam paste gf, df

Three cheese sesame seed wonton v



House made gnocchi



Chilli jam roast pork



Grilled chicken breast



Chargrilled eye fillet

ENTRÉES

Please select two, served alternately

Croquettes

v

Leek, Swiss gruyere, paprika aioli

Chilli jam roast pork

gf, df

Green papaya, lemongrass, coriander, lychee, fried shallots, nan jim dressing

Potato and cheese pierogi dumplings

v

Spring onions, diced tomatoes, butter sauce

Vietnamese chicken

Slaw, mint, coriander, peanut dressing, dried egg noodles, fried shallots

House made gnocchi

v

Slow roasted tomatoes, shimeji mushroom ragu, truffle oil, shaved parmesan

Lemon myrtle and chilli calamari salad

gf

Rocket, fire roasted capsicum, Spanish onion, sesame seeds, aioli dressing

Scallop ceviche

gf, df

Ruby grapefruit, pickled jalapeño, capsicum, 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



Berry pot



Strawberry cheesecake



Chocolate fondant



Green tea parfait

DESSERTS

Please select two, served alternately

Espresso panna cotta

gf

Nougat ice cream, Frangelico syrup, hazelnut praline

Fried bao

Salted caramel ice cream, Korean popcorn, pistachio crumb, pocky sticks

Green tea parfait

gf

Crème anglaise, lychee, macaron, dried pineapple

Fruits of the forest

gf

Chocolate sponge, chocolate mousse, soil, berry sorbet, raspberry coulis, macarons

Apple tarte tatin

Vanilla bean ice cream, green apple coulis, pistachio crumb

Strawberry cheesecake

gf

White chocolate truffle, meringue tears, raspberry coulis

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

\$9 p/p

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

Seasonal greens, parmesan, lemon dressing

Live shucking station

\$15 p/p

Freshly shucked oysters accompanied with house made dressings

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

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

ADDITIONAL OPTIONS

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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