

THE SANDBAR





# WEDDINGS AT THE SANDBAR

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A Sandbar wedding is truly memorable with the deck sitting on the sand just a few metres from the water. The Sandbar allows for stunning picturesque views of the ocean and sunset for your ceremony. The Sandbar can host cocktail weddings up to 150 guests.

With the split level venue, floor to ceiling glass doors capturing the essence of the magnificent Port Phillip Bay, this fresh event space is the perfect canvas to transform into a space that reflects your personality and style to create everything you envisioned on your special day.

Our Event Manager will guide you through the timing of formalities, along with your selection of canapés and drinks ensuring your expectations are exceeded.

*Please note the pricing and menus in this package are valid until June 2024.*



## PLATTERS TO GET YOU STARTED

**Victorian Cheese \$150**  
regional pick, cheddar, brie & blue, chutney, grapes, quince paste & wafer biscuits



**Mezze \$100**  
3 middle eastern dips, olives, warm Turkish bread, crackers, falafels & pickles



**Antipasto \$150**  
San Danielle Prosciutto, calabrese & sopressa, mortadella, smoked ham, fior di latte, marinated olives, grissini & focaccia



**Fruit platter \$90**  
cantaloupe, watermelon, kiwi, pineapple, watermelon, strawberries, grapes



**Pacific Oysters \$60 dozen**  
tobiko, ponzu, wakame, lime



**Artisan Pizza platters (\$10pp)**  
unlimited margherita, salami & fungi pizza  
selection of hand stretched pizzas served for 1 hour during your event







# COCKTAIL WEDDING PACKAGES

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## **PACKAGE ONE 135pp**

5 hour duration  
4 hour food service  
8 canapes per person  
2 substantials  
5 hour standard beverage package  
(1 sparkling, 1 house white, 1 house red, beer and soft drink)

## **PACKAGE TWO 165pp**

5 hour duration  
Cocktail on arrival  
4 hour food service  
10 canapes per person  
3 substantials  
5 hour standard beverage package  
(1 sparkling, 2 house whites, 2 house reds, beer and soft drink)

## **SIGNATURE PACKAGE 200pp**

5 hour duration  
Cocktail on arrival  
4 hour food service  
12 canapes per person  
3 substantials  
1 dessert canape  
5 hour premium beverage package  
(1 sparkling, 2 premium white, 2 premium red, beer, basic spirits and soft drink)

# COCKTAIL MENU

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## COLD CANAPES

Smoked Salmon – crème fraîche, baby capers, dill, mizuna (gfo)  
Ceviche – barramundi, tequila, lime, avocado crème, chilli (gf)  
Bao Buns – prawn & crab, spiced miso mayo, crispy shallots (gf)  
Assorted California rolls – wakame, ponzu gel, sesame (gf)  
Bruschetta – woodland mushroom, grana padano, truffle oil, sage crisps (gfo)  
Finger sandwiches – savoury egg, cheese & chive on rye (gfo)  
Korean Beef – charred sirloin, kimchi, coconut mousse (gf)

## HOT CANAPES

Arancini – sugo tomato, basil, smoked scamorza (v)  
Quiche – pumpkin, goats cheese, basil (v)  
Pakoras – potato & cauliflower fritters, coconut raita (gf, ve)  
Croquettes – mac & cheese, beetroot & jalapeño mayo (v)  
Quiche Lorraine – smokey bacon, egg, cheese  
Classic Sausage rolls – tomato chilli relish  
Fried Chicken Bites – togarashi, yuzu mayo, pickles  
Wonder Pies – slow cooked beef & gravy pie  
Spinach & Ricotta Roll (v)

## SUBSTANTIALS

Fish & Chips - beer battered, lemon, tartare  
Smoked Brisket Slider & Chips – American cheese, brioche bun, butter pickle  
Fried Calamari - salt & vinegar seasoning, black garlic & charcoal aioli, lemon (gf)  
Tuscan Beef Ragout – rigatoni pasta, ricotta salata  
Nasi Goreng – Indonesian fried rice, chicken, prawn, egg, lettuce (gf, veo)  
Poke Bowls – brown rice, avocado, kimchi, edamame, pickled ginger & carrot, wasabi  
tuna mayo, boiled egg, furikake (gf, veo)

## SWEET CANAPES

Chocolate Brownie – ganache, raspberry dust  
Classic Pavlova – seasonal berries, chantilly cream, frangelico, praline (gf)  
Moroccan Spiced Oranges – cashew vanilla cream (ve)  
Bomolone – (Italian donuts) vanilla & cinnamon sugar, creme patissiere & hazelnut chocolate

*All menus are samples only, subject to seasonal change*







# SEATED WEDDING PACKAGES

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## **PACKAGE ONE 155pp**

5 hour duration

Chefs selection canapes on arrival (four pieces pp)

Alternate drop entree

Alternate drop main

Alternate drop dessert

5 hour standard beverage package

(1 sparkling, 1 house white, 1 house red, tap beer and soft drink)

## **PACKAGE TWO 180pp**

5 hour duration

Cocktail on arrival

Chefs selection canapes on arrival (four pieces pp)

Alternate drop entree

Alternate drop main

Alternate drop dessert

5 hour standard beverage package

(1 sparkling, 2 house white, 2 house red, tap beer and soft drink)

## **SIGNATURE PACKAGE 215pp**

5 hour duration

Cocktail on arrival

Chefs selection canapes on arrival (five pieces pp)

Alternate drop entree

Alternate drop main

Alternate drop dessert

5 hour premium beverage package

(1 sparkling, 2 premium white, 2 premium red, tap beer, bottled beer, basic spirits and soft drinks)



# SEATED MENU

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## ENTREE (select two)

Victorian Free Range Pork Belly – nduja emulsion, celeriac remoulade, crackling crumbs (gf)

Tasmanian Salmon Sugar Cured – shaved fennel, pickled cucumber, fried capers, sorrel (gf, df)

Fior di Latte – cantaloupe jam, san danielle prosciutto, crostini (v)

## MAINS (select two)

250g Grassfed Porterhouse – sauteed kipfler potatoes, truffled garlic mushrooms, café de paris butter (gf)

Chicken Breast – prosciutto, Queensland blue pumpkin, amaretto, salsa verde, petite herbs (gf)

Mushroom Goulash – ricotta gnocchi, grana padano, herb crisps (v)

Humpty Doo Barramundi – macadamias, beetroot crunch, celeriac, baby spinach, lemon myrtle butter sauce (gf, n)

## DESSERT (select two)

Pavlova – seasonal berries, frangelico, chantilly cream, pralines (gf, n)

Bombolone – yuzu mascarpone curd, hazelnut chocolate (n)

Victorian Cheese – regional pick, cheddar, brie & blue, chutney, grapes, quince paste, wafer biscuits (gf)

Panna Cotta – vanilla & orange blossom scented, chocolate soil, salted pistachio (n)



# CEREMONY PACKAGES

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At The Sandbar we have the option of hosting your ceremony on the deck overlooking the beach or inside our event space. The cost to have your ceremony at The Sandbar is \$1000; included in this cost are 20 chairs, a signing table with linen and use of our arch.

Alternativley we have teamed up with In2UCeremonies to offer other ceremony packages which include furniture hire, set up, pack down and relocation.

Visit our website for detailed photos and information on each setup or contact Jacqueline directly at [jacqui@in2uceremonies.com](mailto:jacqui@in2uceremonies.com).

## OPTIONAL EXTRAS

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Cocktail on arrival | please ask your function manager about pricing

Cake | cut into pieces and served with cream, caramel sauce and served to your guests for \$2.5pp

We have an extensive list of preferred suppliers, please speak to us for suggestions.

### ADDITIONAL MEALS

Supplier Meals | \$30pp

Children under 12 | \$20pp

Fish & chips or chicken tenders & chips

All served with ice-cream & unlimited soft drink





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