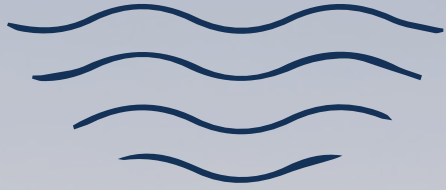


THE SANDBAR



SANDBAR

THE SANDBAR
Menu
Beverages
Small Plates
Large Plates
Desserts
Specials
Private Events
Reservations

HOST YOUR
NEXT FUNCTION
WITH US

- Weddings
- Birthdays
- Engagements
- Corporate Events

Small Text:
Phone: 1 800 762 1100
1000 Highway 100
Victoria, BC V8W 2E1
www.sandbar.ca



SANDBAR BEACH CAFE



EVENTS AT THE SANDBAR

Nestled along the serene shores of Middle Park, The Sandbar sets the stage for an idyllic beachfront wedding. Embrace the breathtaking beauty of Port Phillip Bay as you step inside our stunning event space adorned with expansive glass doors that bring the outside in.

From intimate gatherings to grand celebrations, our versatile venue offers a blank canvas to showcase your unique style and preferences.

With our dedicated Event Manager at your service, every detail is carefully crafted to surpass your expectations, from mouth-watering canapés to exquisite drink selections. Let us make your event an unforgettable one at The Sandbar.

COCKTAIL MENU

8 Items | \$34pp

10 Items | \$40pp

12 Items | \$46

COLD CANAPES

Smoked salmon picklets - crème fraîche, dill, crispy caper

Ceviche - barramundi, tequila, lime, avocado creme, chilli (gf, df)

Korean beef spoons - kimchi, coconut (gf)

Bruschetta - tomato & basil salsa, prosciutto, bocconcini (vo)

Selection of california rolls (meat, fish & veg) - ponzu gel, wakame (gf)

Peking duck pancakes - hoisin, cucumber, spring onion

Prawn cocktails - chipotle marie rose (gf)

HOT CANAPES

Arancini - mushroom, parmesan, black italian truffle (v)

Cheesy garlic bread - eggplant relish (v)

Tandoori chicken skewer - cucumber & mint raita (gf)

Pakorras - potato & cauliflower fritters, coconut raita (ve)

Mac & cheese croquettes - beetroot & jalepeño mayo (v)

Classic sausage rolls - tomato & chilli relish

Fried chicken bites - chipotle mayo

Wonder pies - slow cooked beef & gravy pies

Spinach & ricotta pies (v)

SWEET CANAPES

Chocolate brownie - ganache, raspberry dust (v)

Classic pavlova - seasonal berries, praline, frangelico, chantily cream (gf, v, n)

Moroccan spiced oranges - cashew cream (ve, n)

Bombolone - italian donuts, vanilla & cinammon sugar, hazelnut chocolate (v, n)

SUBSTANTIALS \$10ea (min 30 pieces)

Fish & chips - beer battered lemon & tartare

Salt & vinegar calamari - chips, lemon, black garlic mayo

Nasi goreng - indonesian fried rice, chicken, prawn, egg, lettuce (gf, vo, veo)

Poke bowls, brown rice, avocado, kimchi, pickled carrot & ginger, boiled egg,

tuna mayo, furikake (gf, veo)

All menus are samples only, subject to seasonal change



PLATTERS TO GET YOU STARTED

Victorian Cheese \$170
regional pick, cheddar, brie & blue, chutney, grapes, quince paste & lavosh crackers



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



Antipasto \$160
San Daniele prosciutto, calabrese & sopressa, mortadella, smoked ham, fior di latte, marinated olives, grissini & focaccia



Fruit platter \$100
cantaloupe, watermelon, kiwi, watermelon, strawberries, grapes



Pacific Oysters \$60 dozen
ponzu, wakame, lime



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





SEATED MENU

2 COURSE ALTERNATE DROP | \$60

3 COURSE ALTERNATE DROP | \$75

ENTREE (select two)

- Jumbo tortellini - spinach & ricotta filling, candied pumpkin, crisp sage, red wine butter sauce (v)
- Smoked salmon picklet - pickled cucumber, lemon & dill mascarpone, capers
- Crispy lolligo calamari - lemon & basil sauce, frisee lettuce
- Albondigas - lamb meatballs chipotle sauce, almonds, garlic & herb flatbread (n)

MAINS (select two)

- Grass fed porterhouse steak - triple cooked chips, chimichurri butter, dressed leaves (gf)
- Barramundi fillet - paris mash, provençale sauce, caramelised lemon, herb pangrattato (gfo)
- Duck & chorizo risotto - saffron, sundried tomato & olives, asiago cheese (gf)
- Butternut & black truffle strudel - linguine of vegetables, porcini cream (v)

DESSERT (select two)

- Bombolone - italian donuts, hazelnut chocolate, spiced oranges (v, n)
- Basque cheesecake - rhubarb, cream
- Chocolate fondant - berry compote, vanilla ice cream
- Victorian cheeseplate - lavosh, honey & figs (gfo, v)
- Moroccan spiced oranges - cashew chantilly, cinammon, mint (gf, ve)

BEVERAGE OPTIONS

BAR TAB

Nominate the drinks you would like available and a bar tab can be arranged for the duration of your event.

The bar tab may be increased throughout the duration of the event if requested.

PACKAGES

Our drink packages include standard and premium options. Prices are per person, and all guests in attendance must be provided for. Please note that all wines are served by the glass unless requested.

BEVERAGE PACKAGES

STANDARD

3 Hours \$54pp
4 Hours \$64pp
5 Hours \$74pp

Add basic spirits - \$17pp

Inclusions

House Red Wine
House White Wine
House Sparkling
Select Tap Beer
Soft Drink & Juice

PREMIUM

3 Hours \$64pp
4 Hours \$74pp
5 Hours \$84pp

Add basic spirits - \$17pp

Inclusions

Premium Red Wine
Premium White Wine
Premium Sparkling
Bottled Beer
Tap Beer
Cider
Soft Drink & Juice

All menus are samples only, subject to seasonal change



OPTIONAL EXTRAS

Cake | cut into pieces 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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The Sandbar
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Middle Park, VIC 3206