

THE SANDBAR





WEDDINGS AT THE SANDBAR

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 March 2025.

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





COCKTAIL WEDDING PACKAGES

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

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)
- Pakoras - potato & cauliflower fritters, coconut raita (ve)
- Mac & cheese croquettes - beetroot & jalapeño mayo (v)
- Classic sausage rolls - tomato & chilli relish
- Fried chicken bites - chipotle mayo
- Wonder pies - slow cooked beef & gravy pies
- Spinach & ricotta pies (v)

SUBSTANTIALS

- 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)

SWEET CANAPES

- Chocolate brownie - ganache, raspberry dust (v)
- Classic pavlova - seasonal berries, praline, frangelico, chantilly cream (gf, v, n)
- Moroccan spiced oranges - cashew cream (ve, n)
- Bombolone - italian donuts, vanilla & cinnamon sugar, hazelnut chocolate (v, n)

All menus are samples only, subject to seasonal change





SEATED WEDDING PACKAGES

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

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)



CEREMONY PACKAGES

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.

Alternatively 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.

OPTIONAL EXTRAS

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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