Weddings
AT SANDHURST CLUB

SANDHURST CLUB

HEALTH.
GOLF.
LIFESTYLE.

Weddings

AT SANDHURST CLUB

Congratulations on your engagement and thank you
for expressing an interest in Sandhurst Club
as the venue for your wedding

TESTIMONIALS

ZOE

April 2015 (153 guests)
"We had the most amazing day and night and couldn't have asked for a better venue! The staff were so easy to work with and nothing was too much trouble. Thank you for making the process so easy! I would definitely recommend the beautiful venue and service."

GINNY

August 2014 (68 guests)
"Thank you! We don't think we could have found a better venue. The staff went above and beyond for us on our wedding day. It helped make everything even more memorable. Everything was exceptional, we honestly couldn't have asked for anything more!'"

AMY

May 2014 (121 guests)
"Thank you for the most amazing wedding reception. The meals were great and all my guests said it was a fantastic venue.

Thank you for catering to my dietary requirements so easily. The pre wedding organisation was made so much easier thanks to the lovely staff."

RACHEL

March 2014 (75 guests)
"We both had such an amazing day and cannot thank everyone at Sandhurst enough for all the hard work and effort they put into making our day so special. The staff went above and beyond to ensure our day was magical. Thank you from the bottom of our hearts, without your help it wouldn't have all been possible."

JACINDA

January 2014 (104 guests)
"We loved the whole experience, nothing was too hard for the staff and they were so helpful during it all. Thank you!"

WELCOME

Every couple deserves a wedding celebration that truly reflects them.

We want to get to know you and create a truly magnificent day that you and your guests will remember for the rest of your lives.

Say 'I do' in a stunning venue set against the blissful backdrop of rolling green fairways in our modern clubhouse or hold your ceremony in one of our many lush parklands. Then celebrate your love with friends and family in our versatile function rooms, accessible through a grand lobby that features towering granite rock walls, open fire places and an inviting lounge area.

Large panoramic windows overlook the sweeping fairways and immaculate putting greens offering a natural setting, as well as a scenic backdrop for photograph opportunities.

Outdoor entertaining is also on offer with our piazza area, surrounded by a modern garden with a beautiful backdrop of the North Course.

Sandhurst Club is conveniently located with easy access off the Frankston Freeway, Eastlink or Frankston-Dandenong Road.

We would be delighted to host your wedding! Should you have any questions please do not hesitate to contact us as we would welcome the opportunity to show you our venue.

We look forward to working with you in preparation for your special day!

CEREMONIES

Ceremony sites abound at Sandhurst and include your pick of gardens, parks and an indoor function room (the Winter Garden).

Inclusions for all packages

- 30 white Americana chairs for outdoor ceremonies with white organza chair sashes ***or***
- 40 chairs with white chair covers and white organza sashes for aisle chairs (optional) for indoor ceremonies
- Use of wedding golf carts for arrival and photography (up to one hour with driver)
- Signing table with lace cloth and two chairs

Please note, your ceremony must commence no longer than 90 minutes prior to the start of your reception. In the event of an inclement weather, an outdoor ceremony may be moved to the Winter Garden at 24 hours notice, subject to availability. 20 additional chairs can be added to the above for $200.

SWEETHEARTS PACKAGE

The Sweethearts package is simple yet refined for the budget conscious bride. This package includes all your ceremony necessities.

- Wedding arch including ivory organza draping
- 12 aisle chair hanging wicker hearts
- Seagrass aisle runner
- 2 entrance tripods including green foliage, organza and wicker heart
- Entrance welcome blackboard

$750 (if reception is also booked)
$1500 (ceremony only)

VINTAGE PACKAGE

Say "*I do*" under a romantic hessian draped bamboo arbour. This package is sure to impress your guests.

- Wedding canopy choice of hessian or organza draping gathered with hessian and lace bows
- 8 aisle hessian lace chair bows
- Seagrass aisle runner
- Hardwood vintage entrance mirror on easel
- *Mr* and *Mrs* handcrafted signs
- Vintage wedding directional sign

$950 (if reception is also booked)
$1900 (ceremony only)

ELEGANCE PACKAGE

Turn heads with a deluxe chiffon draped arbour. Enjoy additional extras to make for creative photos with your bridal party.

- Wedding canopy chiffon draping tied with silk pomanders
- Crystal curtains for canopy backdrop
- 8 silk pomanders for aisle chairs
- White wedding carpet aisle runner
- White decorative mirror entrance sign sitting on white wedding easel
- White champagne bucket including bottled water on ice for guests
- *LOVE* letter set

$1200 (if reception is also booked)
$2400 (ceremony only)

Featured packages designed and set up by In2u Ceremonies.

Looking for more? Reception styling also available.

Contact Jacqui on 0404 840 825 or email info@in2uceremonies.com

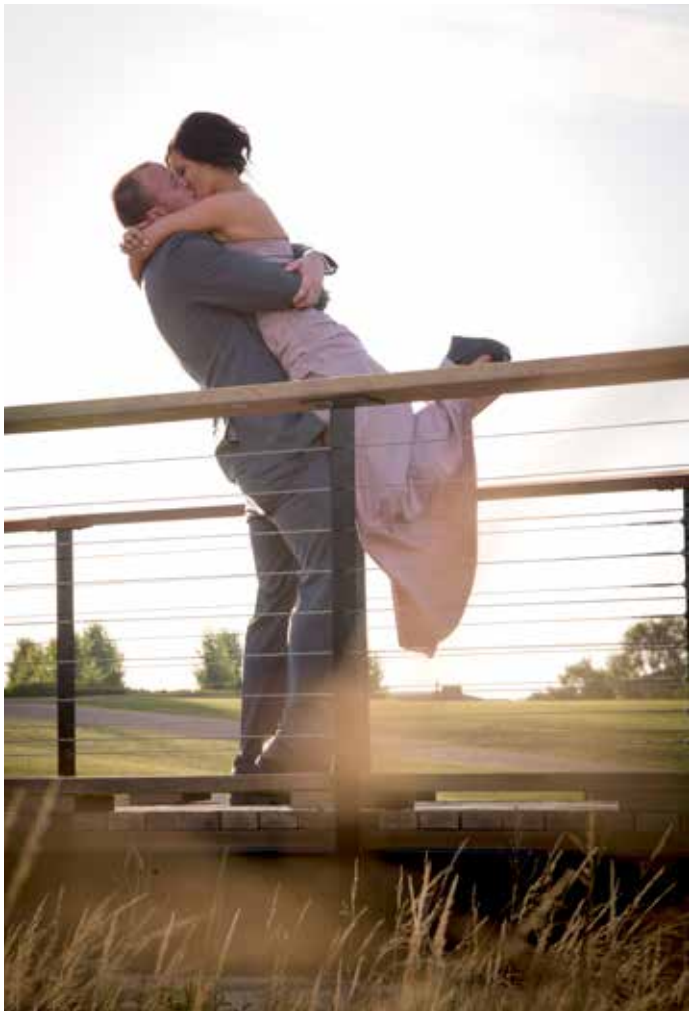
in2u CEREMONIES

SEATED WEDDING INCLUSIONS

- Function room hire for a six hour duration
- Menu tasting with Head Chef for you and your partner
- Selection of hot and cold canapés during pre-dinner drinks
- Five and a half hour beverage package including a selection of red and white wines, tap beers, juices and soft drinks
- Freshly baked dinner rolls
- Two or three course alternating menu including individual orders for the bridal table
- Cutting and serving of your cake (on a two-course banquet package, served with cream and raspberry coulis) ***or*** takeaway bags provided (on a three-course banquet package)
- Children's and entertainer meals at reduced rates ($35 per child under 12; reduced rate for children 13-17; $35 per entertainer).
- Catering for special dietary requirements
- Sandhurst Club branded seating chart and menus (optional)
- Freshly brewed tea and coffee served with chocolates
- White chair covers with ivory organza or black satin sashes
- White skirted bridal and cake table
- Black or white table linen and napkins
- A selection of vases, mirrors and tea lights (flowers not included)
- Use of audio visual equipment including lectern, microphone, HD TV screens and sound system
- Hardwood dance floor

RECOMMENDED TIMELINE

4pm	4.30pm	5pm	5.30pm	5.45pm	6.30pm	6.40pm	6.50pm
Guests arrive	Ceremony commences	Wedding party photos	Beverage package begins	Canapés served	Guests seated	Welcome speech and bridal party introduced	Cut the cake



7pm Entrée served

7.45pm Main served

8.15pm Speeches

8.30pm Put on your dancing shoes

9pm Dessert served

10.30pm Throwing of bouquet and garter

11pm Bar closes

11pm Farewell circle and final dance

11.30pm Wedding concludes

SEATED WEDDING MENU

2-course menu (select two entreés and two mains)

3-course menu (select two entreés, two mains and two desserts)

All options are served alternatively

ENTRÉE

Free range pork belly ***(gf)***
Twice cooked high country, free range pork belly served with pickled red cabbage, pea puree and star anise spiced sweet pineapple

Calamari fritti
Golden calamari tossed with chimichurri salsa, roasted capsicum and wild rocket

Pumpkin arancini ***(v)***
Pumpkin and sage arancini with spicy capsicum relish and watercress

Peking duck san choy bau
Slow cooked free range duck tossed with kimchi, Asian herbs and peanuts served in an iceberg lettuce cup

Tempura tiger prawns
Tempura battered tiger prawns with snow pea tendrils and wasabi citrus dressing served with homemade pickled radish and cucumber

Lamb koftas
House made lamb koftas cooked with spicy tomato sauce, served with eggplant and baby spinach and topped with minted yoghurt

MAIN

King salmon provencal
Crispy skinned Tasmanian salmon fillet served with pomme puree, baby beans, shaved fennel and a rich Provencal sauce

Gippsland beef tenderloin
Char-grilled prime beef eye fillet served with fondant potato, buttered baby beans and balsamic roasted portobello mushroom finished with shiraz jus

Argentinian eye fillet
Marinated eye fillet beef served with thick cut chips, garlic salt, wild rocket, chimichurri salsa and jus

Pork cutlet
Tender free range high country pork loin cutlet with apple slaw, confit cocktail potato and spiced plum jus

Dukkah dusted chicken breast
Marinated free range chicken breast with pumpkin mash and refreshing tabouli salad finished with a chilli saffron sauce

Charred vegetable stack ***(v)***
Seasonal vegetables served on a bed of infused couscous, topped with grilled haloumi cheese and a pesto and roasted capsicum coulis

DESSERT

Mille feuille
Cream patisserie layered through sheets of buttery puff pastry topped with vanilla fondant

Raspberry mango bavarois
Raspberry and mango mousse dolloped on a vanilla sponge with raspberry glaze

Jaffa tart
Dark chocolate tart with a rich orange caramel sauce topped with candied orange

Berry meringue ***(gf)***
Raspberry meringue with homemade lemon curd, vanilla cream and seasonal berries

Poached rhubarb and apple
Cinnamon poached rhubarb and apple with almond crumbs, vanilla cream, orange caramel and roasted coconut

COCKTAIL WEDDING INCLUSIONS

- Function room hire for a five hour duration
- Four and a half hour beverage package including a selection of red and white wines, tap beers, juices and soft drinks
- Antipasto platters upon arrival
- A selection of 3 cold canapés, 3 hot canapés, 2 substantial items and 2 sweet canapés
- Cutting and serving of your cake on platters
- Children's and entertainer meals at reduced rates ($35 per child under 12; reduced rate for children 13-17; $35 per entertainer)
- Catering for special dietary requirements
- Self-serve tea and coffee station
- Room set to specifications from a selection of lounges, high bars, round and long tables
- White chair covers with ivory organza or black satin sashes
- White skirted cake table
- Black or white table linen and napkins
- A selection of vases, mirrors and tea lights (flowers not included)
- Use of audio visual equipment including lectern, microphone, HD TV screens and sound system
- Hardwood dance floor

RECOMMENDED TIMELINE

5pm	5.30pm	6pm	6.30pm	6.40pm	6.45pm	6.50pm	7pm
Guests arrive	Ceremony commences	Wedding party photos	Beverage package begins and antipasto platters served	Welcome speech	Bridal party introduced	Cut the cake	Hot and cold canapés served

7.30pm
Substantial canapés served

8pm
Speeches

8.15pm
Put on your dancing shoes

9pm
Dessert canapés served

10.30pm
Throwing of bouquet and garter

11pm
Bar closes

11pm
Farewell circle and final dance

11.30pm
Wedding concludes

COCKTAIL WEDDING MENU

Shared antipasto platters with cured meats, olives, capsicum, smoked brie, crackers and melba toast served on arrival

Followed by a selection of 3 cold canapés, 3 hot canapés, 2 substantial items and 2 sweet canapés

COLD

Select three

Stuffed peppers *(v) (gf)*
with cottage cheese and lemon

Rockmelon bruschetta
with goat's cheese and prosciutto

Kingfish nigiri *(gf)*
with black sesame and wasabi citrus dip

Smoked salmon wraps
with cream cheese, dill and capers

Handmade assorted rice paper rolls *(gf)*
vegetable, chicken, fish and duck

Duck pancakes
with char sui and pickled cucumber

Teriyaki chicken *(gf)*
with fresh coriander, fried shallots and black sesame

HOT

Select three

Adobo chicken *(gf)*
with Mexican corn salsa and guacamole

Pulled pork bruschetta
with pineapple chutney and fresh coriander

Italian antipasto tartlets *(v)*
with fresh herbs and parmesan crumbs

Tempura battered prawns
with key lime and soy dressing

Braised beef pintxo
with crispy potato and chimichurri salsa

Golden calamari fritti
with chilli aioli

Pumpkin and sage arancini balls *(v)*
with chilli jam

SUBSTANTIAL

Select two

Pulled pork tacos
with red cabbage, pineapple chutney and chilli mayo

Chipotle chicken tacos
with guacamole, pickled mango and cucumber salsa

Duck sliders
with kimchi, kewpie mayo and snow pea tendrils

Lamb souvlaki
Greek pulled lamb, tomato, feta, black olives and tzatziki

Mini beef burgers
with braised beef, pickles, melted cheese and relish

Beer battered petite whiting
with tartare sauce and rocket

SWEET

Select two

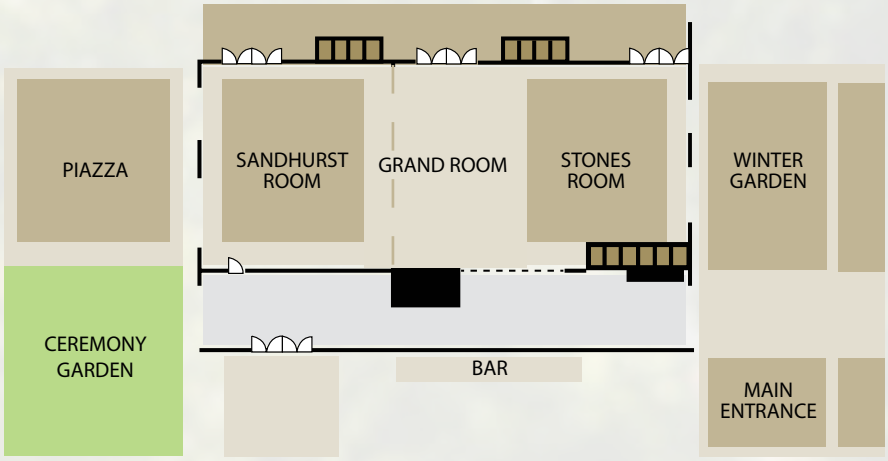
Opera slice
vanilla sponge soaked in a coffee butter cream

Mini passionfruit tart
with mascarpone cheese

Vanilla panna cotta
with raspberry jelly

Chocolate caramel tart
with orange

Coffee éclairs
with double cream



CHOOSING YOUR ROOM

SANDHURST ROOM

Maximum cocktail	80	(no dance floor)
Maximum seated	70	(no dance floor)

STONES ROOM

Maximum cocktail	150	(with dance floor)
Maximum seated	90	(with dance floor)
	120	(no dance floor)

GRAND ROOM

Maximum cocktail	250	(with dance floor)
Maximum seated	180	(with dance floor)
	230	(no dance floor)

WINTERGARDEN

Maximum cocktail	80

PIAZZA

Available for pre ceremony drinks

Maximum cocktail	80

*All maximum capacities are subject to set up requirements

RECEPTION PRICING

Friday - Saturday nights (September - May)

3-Course Banquet	$140
2-Course Banquet	$130
Cocktail	$110

Sunday - Thursday nights (September - May)

3-Course Banquet	$130
2-Course Banquet	$120
Cocktail	$100

June - August

3-Course Banquet	$115
2-Course Banquet	$105
Cocktail	$90

All pricing is per person for 2015/16 financial year
For 2016/17 financial year add $5 per person
Minimum of 50 guests applies for all packages
No discounts, offers or promotions valid in conjunction with winter wedding pricing

NEXT STEPS

SANDHURST CLUB EVENTS

(03) 8787 7011

events@sandhurst.com

www.sandhurst.com

OFFICE HOURS

Monday to Friday 9am to 5pm

Saturday 10am to 4pm

Other times available by appointment

CONFIRMING YOUR WEDDING

Preferred dates can be tentatively held for up to 14 days. To confirm your wedding, a signed booking agreement and a $1,000 deposit is required. Packages subject to change without further notice.

Thank you to all our beautiful past brides and grooms who have so generously shared photos from their stunning days with us.

Thank you for considering Sandhurst!

SANDHURST CLUB

HEALTH.
GOLF.
LIFESTYLE.