



### EVENTS AT THE SANDBAR

Located on the water in Middle Park, The Sandbar is the perfect venue for your next event.

With floor to ceiling glass doors capturing the essence of Port Phillip Bay, this fresh event space is the perfect canvas to reflect your personality and style.

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

## **COCKTAIL MENU**

8 Items | \$32pp

10 Items | \$38pp

12 Items | \$44

### **COLD CANAPES**

Smoked salmon blini, crème fraiche & dill (gfo, dfo)
Bruschetta, bocconcini, tomato, basil & balsamic reduction (v, vo, gfo)
Corn chip, avocado & kingfish ceviche
Ratatouille & hummus vegan tart (ve)

### **HOT CANAPES**

Spinach & pumpkin arancini, sun dried tomato pesto (gf,v)
Wild mushroom & taleggio croquette, truffle mayonnaise (gf,v)
Mini assorted quiches | spinach & mushroom, ham onion & chive,
salmon & dill (v)
Chicken & jalapeno croquette with chipotle aioli

Chicken & Jalapeno croquette with chipotle diol Cauliflower roll, tomato chilli relish (gf, ve, v)

Beef & vegetable sausage rolls, tomato relish

Beef & guinness pie

Kataifi prawn, mango & chili salsa

Peking duck wontons, hoisin sauce

Spicy lamb kofta, sumac yogurt (gf, df)

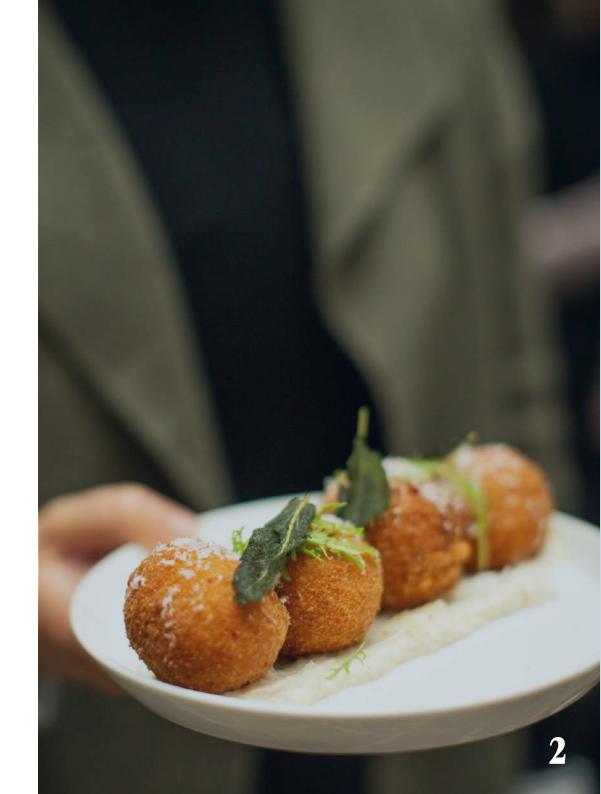
### **SWEET CANAPES**

Flourless lemon poppyseed (gf)
Baked cheese cake (gf)
Chocolate raspberry slice (ve, gf)
Individual chocolate streusel orange cups

### **DELUXE GRAZERS**

\$9 extra when you order a grazing item as part of a canape package
Beer battered barramundi goujons, fries, tartare sauce
Karaage chicken slider, coleslaw, brioche bun (gfo)
Crispy fried calamari, fries, lemon (gf)
Portobello mushroom sliders, brioche bun, rocket, truffle mayo (v)
Flinders Island braised beef cheeks, cous cous, cauliflower, almonds (gfo)
Ricotta gnocchi, salsa verde, greens, parmesan (v)

All menus are samples only, subject to seasonal change





## SEATED MENU

2 COURSE ALTERNATE DROP | \$59 3 COURSE ALTERNATE DROP | \$69

### ENTREE (select two)

Config Pork Belly, celeriac purée, baby beetroots & watercress (gf) Lightly fried calamari, hummus, chickpeas, cucumber, mixed leaves, feta & sesame salt (gf)

Dukkha crusted cauliflower steak, pea hummus, roasted chickpeas, watercress & miso dressing (gf, v, ve)

Ricotta gnocchi, roast pumpkin, zucchini ribbons, salsa verde & hazelnut crumb (v)

### MAINS (select two)

Pan seared Barramundi fillet, Jerusalem artichoke purée, bok choy & hazelnut pangrattato (gf)

Chicken prosciutto & mushroom ballotine, parmesan potato pave, sweet corn purée, mustard greens & jus gras

Mushroom & truffle risotto, pecorino, pine nuts, olive oil (v)

Pesto pappardelle, roast tomatoes, mushrooms, green pesto, spinach & parmesan (v)

### **DESSERT** (select two)

Flourless chocolate cake, coffee anglaise & vanilla bean ice cream (gf) Raspberry chocolate fondant, white chocolate mousse

& boysenberry ice cream

Sticky date pudding, salted caramel & English toffee ice cream Lemon meringue tart, fresh berries & double cream

# **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**

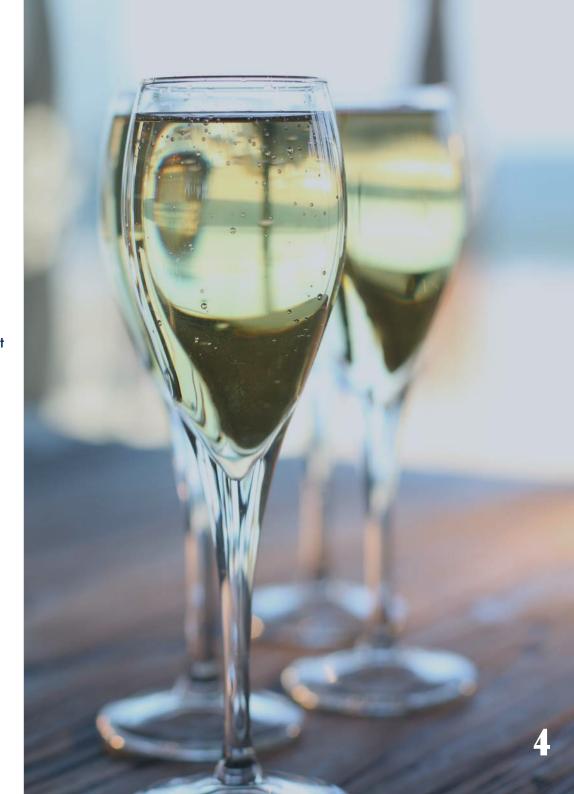
Our drink packages include standard, premium and deluxe options. Prices are per person, and all guests in attendance must be provided for. Please note that all wines are served by the glass unless requested.

### **BEVERAGE PACKAGES**

STANDARD	PREMIUM	DELUXE
3 Hours \$54pp 4 Hours \$64pp 5 Hours \$74pp	3 Hours \$64pp 4 Hours \$74pp 5 Hours \$84pp	3 Hours \$74pp 4 Hours \$84pp 5 Hours \$94pp
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Add basic spirits - \$17pp Add basic spirits - \$17pp

Inclusions	Inclusions	Inclusions
House Red Wine	Premium Red Wine	All wine by the glass
House White Wine	Premium White Wine	All Sparkling by the glass
House Sparkling	Premium Sparkling	Bottled Beer
Select Tap Beer	Bottled Beer	Tap Beer
Soft Drink & Juice	Tap Beer	Cider
	Cider	Basic Spirits
	Soft Drink & Juice	Soft Drink & Juice





## **GRAZING STATIONS**

### **OYSTERS**

\$12pp per hour

Unlimited selection of natural oysters, dressings, condiments Minimum of 70 guests, all guests must be catered for

### **ANTIPASTO TABLE**

\$14pp

platters of a selection of cured meats, dips, breads, olives, cheeses Minimum of 40 guests, all guests must be catered for

### **PIZZAS**

\$10pp per hour

unlimited margherita, salami and vegetable pizzas

Minimum of 70 guests, all guests must be catered for

## **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 & unimited soft drink



Caitlin
E| functions@jbshospitality.com.au
m | 0477 553 922



The Sandbar 175B Beconsfield Pde Middle Park VIC 3206