



SARAH SANDS HOTEL

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FUNCTIONS

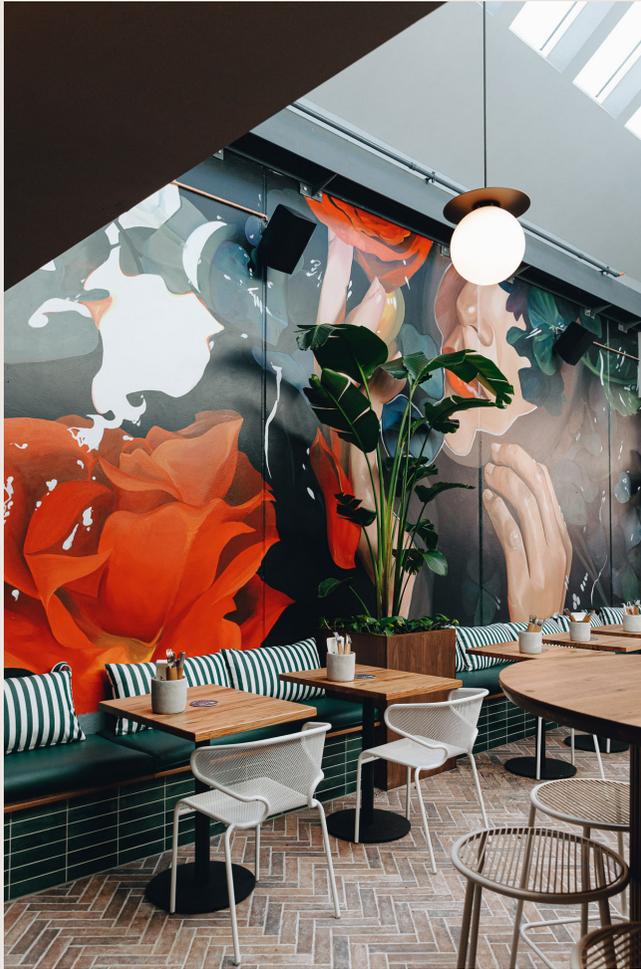
CELEBRATE AT SARAH SANDS HOTEL

Host your next celebration in one of Melbourne's most historic hotels. Sarah Sands Hotel has two private dining rooms and a number of semi-private options that are perfect for birthday parties, corporate events, product launches & celebratory dinners.

With a range of function spaces and experienced function team ready to help you plan an unforgettable event, Sarah Sands Hotel is the perfect place for your next event or party. Whether you're celebrating a milestone event with a lavish cocktail party or are simply after a space for casual drinks with friends, we have the perfect space for any occasion.



FUNCTION SPACES



THE ATRIUM

Beautiful and light filled, The Atrium is the perfect space to host birthdays, engagement parties and Christmas events to name a few. One of our most popular spaces, vaulted ceilings and skylights flood the room with natural light, while fresh greenery and striking wall mural by Loretta Lizzio make The Atrium one of the finest function spaces in Brunswick.

Capacity: 32-50

FUNCTION SPACES



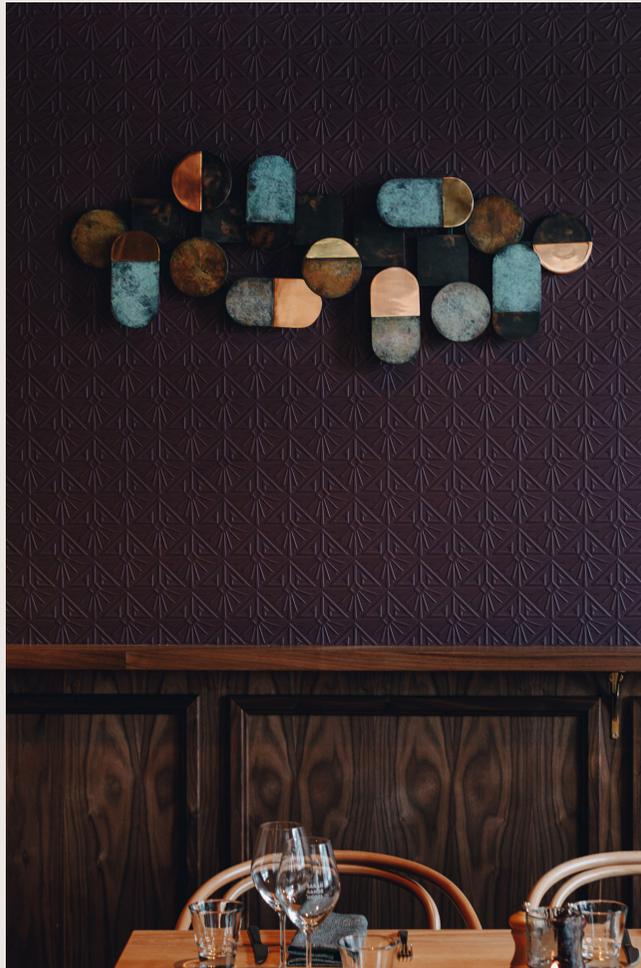
LEVEL ONE BAR

On the first level of Sarah Sands Hotel lies the Level One Bar, a perfect setting for an exclusive event for your private celebration, or place to gather friends and colleagues for a relaxed drink and bite to eat. Ideal for larger standing events, this private space offers you and your guests direct bar access and a great atmosphere for a cocktail event.

Capacity: 100



FUNCTION SPACES



PRIVATE DINING ROOMS

Sophisticated, charming, chic. Each accommodating a maximum of 20 guests, the Ground Floor and Level One Private Dining Rooms are perfect for exclusive sit-down events where privacy is paramount. Gather with friends, family, and colleagues in an intimate setting with unbelievable food and drink.

Capacity: 20

BEVERAGE PACKAGES

2 - HOUR DURATION

Standard 30pp | Premium 40pp | Deluxe 50pp

3 - HOUR DURATION

Standard 40pp | Premium 50pp | Deluxe 60pp

4 - HOUR DURATION

Standard 50pp | Premium 60pp | Deluxe 70pp



STANDARD

Sparkling: Edge of the World Cuvee

White: Edge of the World Sauvignon Blanc

Rose: Edge of the World Rose

Red: Edge of the World Cabernet Shiraz

TAP BEER AND CIDER

Carlton Draught

James Squire Cider

Furphy

PREMIUM

Includes standard package beverages

Sparkling: Tempus Two Prosecco

White: Pikoura Sauvignon Blanc

Rose: Marquis de Pennautier Rose

Red: Seppelt 'The Drives'

TAP BEER & CIDER

Full range of tap beer and cider

DELUXE

Choose an additional 5 wines to your selection from the beverage menu, as well as full range of tap beers and ciders.

SPIRITS

Add spirits to your beverage pack for an additional fee per person.

House Spirit Upgrade 10pp

Smirnoff Vodka

Gordons Gin

Jim Beam White Label Bourbon

Johnnie Walker Red Label Whisky

Bati White Rum

TOP SHELF UPGRADE 20PP

Grey Goose Vodka

Four Pillars Gin

Jack Daniels Bourbon

Chivas Regal Whiskey

Sailor Jerry Spiced Rum

COCKTAILS

Treat your guests to a cocktail on arrival. Available for pre-order at 10pp when ordering 40 or more.

FOOD

FEED ME MENU 38PP

SNACKS - To Share

Crispy halloumi, local honey, figs & fig leaf oil, pepperberry, mint (v, gf*)

Roasted olives, lemon myrtle, chilli, rosemary, citrus (ve)

Scorched padron peppers, bottlebrush vinegar, sea salt (ve)

Pink pepper calamari, smoked paprika mayo, lemon, vinegar salt bush, pink pepper

Keens curry & buttermilk fried chicken, tamarind yoghurt

PIZZA - To Share (Choose 2)

Prosciutto, cured ham, pear, sugo, mozzarella, bitter leaf

Pumpkin & goat's cheese, pickled walnut, pesto (v, ve*)

Spicy devil, nduja, fennel salami, sugo, basil, chilli oil

Wild mushroom, truffle paste, smoked mozzarella, radicchio (v, ve*)

SIDES - To Share

Baby gem salad, citronnette

Salt & vinegar rustic chips, aioli



FOOD

SET MENU - 2 COURSE 49PP | 3 COURSE 59PP

SNACKS - To Share

Crispy halloumi, local honey, figs & fig leaf oil, pepperberry, mint (v, gf*)

Roasted olives, lemon myrtle, chilli, rosemary, citrus (ve)

Scorched padron peppers, bottlebrush vinegar, sea salt (ve)

Pink pepper calamari, smoked paprika mayo, lemon, salt bush

Keens curry & buttermilk fried chicken, tamarind yoghurt

MAINS - Choice Of

FISH & CHIPS

Aussie Barramundi, baby gem salad, pea dressing, yoghurt tartare, malt pickled onions, chips

STEAK & ALE PIE

Braised Victorian beef, Mountain Goat pale ale, mushy peas, buttered mash, peppercorn sauce

CLASSIC CHEESEBURGER

Wagyu beef, cheddar, lettuce, tomato, pickles, onion ring, chips (v*, ve*)

CLASSIC CHICKEN PARMA

smoked ham, mozzarella, sugo, basil, parmesan, leaf salad, chips (v*, ve*)

RICOTTA & POTATO GNOCCHI

Slow-cooked tomato, shallots, herb pesto, toasted seeds, fior di latte, crispy crumbs (v, ve*, gf*)

MARKET FISH

250G RUMP

Jack's Creek MS2+, rustic chips, leaf salad, peppercorn sauce, herb butter (gf*)

SIDES - To Share

Baby gem salad, citronnette

Salt & vinegar rustic chips, aioli

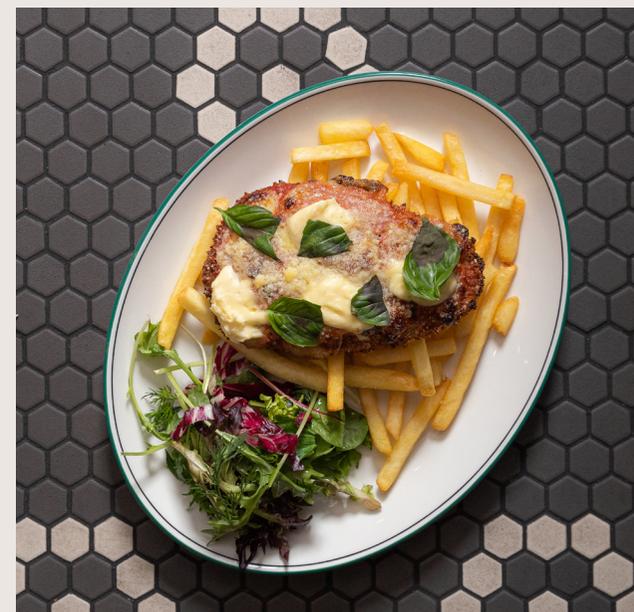
DESSERT - Choice Of

SCHULZ DAIRY 3 MILK FLAN

Caramelized milk, roasted white chocolate

OOZY CHOC PUD

Vanilla ice-cream, honeycomb



FOOD

ROVING NIBBLES

6 for 30pp | 8 for 40pp

8 small bites | 2 two handed snacks 55pp

9 small bites | 3 two handed snacks 65pp

SMALL BITES

Crispy halloumi, pepperberry, mint (v, gf*)

Natural oyster, native mingonette

Keens curry & buttermilk fried chicken, tamarind yoghurt

Chicken kiev balls, sugo, parmesan

Fresh sushi, soy mayo, pickled ginger (v, ve*, gf*)

Pizza spring roll

Kangaroo sausage roll, salt bush

Roasted pumpkin arancini, aioli (v)

Beef and ale pie

Prosciutto, pear and mozzarella flatbread

Pork and raisin meatball, tomato, basil, on toast

Terrine, house pickles, sourdough

Crab & bush tomato vol au vent, roe (gf*)

Native salmon pastrami belini

SWEET

Lemon myrtle custard tartlets, torched meringue

Chocolate and wattle seed brownie, dulce de leche

Coconut panna cotta tartlet, honeycomb

TWO HANDED SNACKS - 9 EACH

Beef & cheddar slider, pickles, ketchup, onion ring

Beer battered fish, yoghurt tartare, fries

Aussie prawn roll, celery, caviar

Stone baked pizza by the slice





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