

Allekome to Sandown Park Hotel

Here at the Sandown Park Hotel we consider our function room to be one of the best. With the option of hosting both your ceremony and reception at the one venue, and with plenty of on-site accommodation there is no need to look any further. The Sandown Park Hotel is the number one venue for quality receptions without the expensive price tag.

We pride ourselves on great food and exceptional service. We understand that every event is different and our friendly and professional team will work with you to ensure your wedding is seamless and unforgettable.

With many years experience the Sandown Park Hotel offers complimentary wedding planning and styling advice. Save yourself unnecessary charges and book a meeting with us to discuss what we can provide to make your special day the most memorable and enjoyable occasion possible.





Function Rooms

The Corrigan Room

Recently renovated to host 250 guests seated or a 300 standing canape party, the Corrigan Room is the perfect space for your special day!

Featuring a large dining room with presentation stage, dance floor, billiard lounge & private outdoor area. Complete with On-Site accommodation for guests.

A variety of in-house entertainment & decorating along with a complete list of service providers are available for your convenience - these can be viewed on our Facebook page - Sandown Park Hotel

With a range of catering options available including set menus, buffets and canape packages, we are sure to offer something to suit your tastes & budget.

Traditional & multicultural catering menus can also be tailored. Bar tabs or beverage packages can be arranged

Room Hire Fees:

Mon - Friday From \$250 Friday night - Sunday From \$450

Additional Charges apply if hosting the ceremony and reception. Chat with our wedding planner today for more details

Additional security charges may apply Minimum Spend requirements apply for all events





View our online wedding album here

3 COURSE SET MENU

Adults \$59.50 (min 50)

ENTRÉE

Bruschetta; garlic rubbed bread topped with spanish onion, roma tomatoes, shaved parmesan & fresh basil **Salt & Pepper Calamari**; served with rocket, red onion, balsamic vinegar and aioli

Thai Beef Salad; wok seared beef strips tossed through asian greens with a coriander, lime & sweet chilli dressing, finished with fried noodles & crushed nuts

Spinach & ricotta Cannelloni; served with a mixed green balsamic salad

Battered and flash fried soft shell crab on a rocket and Spanish onion salad with a Thai sweet chilli dipping sauce

Southern style chicken strips with a New Orleans style spiced honey sauce on pilaf rice and chiffonade lettuce **Garlic prawns** in a light cream sauce with steamed rice

MAINS

Chicken Spinoli baked chicken breast with sauteed onion, mushrooms, leg ham and spinach in a creamy seeded mustard sauce with mashed potato and seasonal greens

250gm Eye Fillet char grilled to Medium with sweet potato mash, sauteed green beans and a red wine jus **Atlantic Salmon fillet** served on smashed potatoes, crispy bacon & spinach with a drizzle of hollandaise **Wild Mushroom Risotto** - A selection of mushrooms pan fried with garlic, onion, baby spinach & white wine folded through creamy aborio rice & finished with a basil pesto drizzle and shaved parmesan **Slow braised lamb shank** served on potato and pumpkin mash with peas and a rich pan gravy

Honey Mustard marinated pork Cutlet with a garden salad Potato wedges & sour cream

3 point Lamb rack oven roasted and served on a sweet potato mash with green beans & red wine jus **Barramundi Fillet** with spiced pumpkin puree, dutch carrots and hazelnuts

Potato and spinach gnocchi with char grilled eggplant, zucchini, capsicum and a Mediterranean sauce **1/2 LobsterTail** served with stir fry hokkien noodles & asian veg in xo & lime sauce

DESSERT

Sticky date pudding with caramel sauce, ice-cream and lashings of double cream **Belgium Waffles** topped with ice cream, berries and drizzled with a hot chocolate sauce

Apple Crumble a sweet almond shortcrust filled with spiced apple, topped with coconut crumble and finished with a scoop of house made rhubarb sorbet

Pavlova served with a selection of fresh seasonal fruits and double whipped cream

Lemon Meringue baked lemon filling in a sweet almond shortcrust with snow white marshmellow meringue

TWO ITEMS TO BE SELECTED FROM EACH COURSE, SERVED ON A 50/50 BASIS



View our online photo album





Additional Catering Platters

CHEESE PLATTER \$95

Assortment of fine cheeses with biscuits & crackers

ANTIPASTO PLATTER \$95

Cold cuts and marinated vegetables with fresh breads

SANDWICH PLATTER \$75

Chefs selection of freshly made four point sandwiches

PARTY PLATTER \$95

A mixed selection of our standard cocktail fingerfoods

VEGETARIAN PLATTER \$90

Spring Rolls, samosas, curry puffs, dim Sims, onion rings,

DIPS PLATTER \$60

A selection of house made dips with crusty bread, corn chips & crackers

FRUIT PLATTER \$70

A selection of fresh seasonal fruits cut & sliced

DESSERT PLATTER \$90

A variety of bite size cakes & slices

GOURMET HOT PLATTER \$120

A mixed selection of our Gourmet cocktail fingerfoods

*Each Platter is estimated to serve up to 20 guests

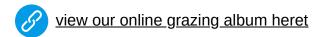
Catering Attractions

SELF SERVICE TEA & COFFEE STATION \$100

GRAZING TABLE FROM \$350

DESSERT BAR FROM \$350

ICE CREAM PARLOUR \$350





Carvery Buffet

Adults \$37.50 I Kids (5-11) \$20 Min 50 adults

ROAST CARVERY

Select 2 from the following-

Beef

Pork

Baked ham

Turkey

Lamb

Chicken – (Breast in creamy cheese sauce)

HOT MAINS

Select 1 from the following-

Beef or Pumpkin Ravioli

Beef or Veg Lasagne

Butter or Satay chicken with rice

Chicken Stir-fry with Hokkien Noodles

Thai Beef salad or Thai Green Curry with rice

Pork or Chicken Adobo with rice

Sweet & Sour Chicken or Pork with rice

(Additional Hot Mains = \$2.50each)

SIDE DISHES INCLUDED

Scalloped or Roast Potatoes

Roast Pumpkin

Mixed Vegetables

Gravy & assorted Condiments

Bread Rolls

SALADS

Select 2 from the following-

Garden

Coleslaw

Greek

Caesar

Potato

DESSERTS

Select 2 from the following-

Fresh Fruit Salad

Chocolate Mousse

Apple Crumble

Cheesecake

Jelly Slice

Pavlova

Plum Pudding

Grazing table, Seafood & Dessert options available

Platinum Canape Package

MIN 50 GUESTS.

3 x Classics + 3 x Supremes \$27.50 PER PERSON 4 x Classics + 4 x Supremes \$35.00 PER PERSON

Classics

Assorted Mini Quiche
Duck Spring Rolls
Prawn Cones
Pumpkin, Feta & thyme Arancini (v)
Satay Chicken Skewers
Mac & cheese croquetts (v)
Oysters natural
Prawn Twisters
Garlic Chicken Kiev Balls
Nacho Bowls with cheese, salsa & sour cream (v)
Mini Shepherd Pies
Peri Peri Chicken Skewers

Battered Cauliflower bites

Supremes

Mini HSPs -Lamb or Chicken
w Chips, cheese, tomato, BBq, Aoli or sweet chilli sauce
Shrimp & Crab rice paper Rolls
Mini Prawn Tacos
S & P Calamari & fries w lemon & Aoli
Margherita Pizza slices (V)
Lamb Meatballs w greek salad & tzatziki
Asian style Egg noodles with Chicken & vegetables
Pulled Pork sliders - Brioche buns & BBQ sauce
Beef Sliders w coleslaw & a bbq chipotle sauce
Southern fried Chicken wings
Pumpkin & Feta Ravioli bowls (v)
Beef Ravioli with vegetables in a Napoli sauce
Asian style Egg noodles with Vegetables (v)
Cheesy Meatball Penne in a Spicy Napoli sauce





ACCOMMODATION

BY NIGHTCAP HOTELS

The Nightcap Hotel rooms at Sandown Park Hotel are perfect for an overnight stay for you and your function guests. Offering 14 Queen and Single' rooms accommodating up to three guests, each room features free WiFi, a private ensuite, bar-sized fridge, and comfy King Koil beds.

For reservations: https://nightcaphotels.com.au/hotels/vic/nightcap-at-sandown-park-hotel
Phone: 03 9546 5755
Address: 549 Princes Highway, Noble Park 374, Vic



View our online album here

FIND US

549 Princes HWY Noble Park, Vic, 3174





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Facebook-SandownParkHotel



Instagram-SandownParkHotel



(03) 9546-5755



Terms & Conditions

CONFIRMATION & BOOKING TERMS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the reserved date. A booking is considered confirmed upon deposit payment of \$500. Event Proceeding confirms your agreement with these terms & Conditions. 2 x Meeting / planning sessions are included unless required by the Event manager. Additional meetings may be purchased at a cost of \$65 per hour.

FINAL DETAILS & PAYMENT

The Venue requires all food & beverage selections to be provided 14 days prior to the event. Final Guest numbers & payment is required 14 days prior to the event. Refunds are not available should your numbers decrease after this time. Balance of function including beverages must be finalised before the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program no food is permitted in or taken from the venue, Strict conditions apply to any exceptions made by the Event manager. BYO Alcohol is also not permitted. Alcohol gifts may be held by the event coordinator until the event conclusion.

PUBLIC HOLIDAYS

An additional \$500 Room Hire Rate applies for Public Holidays & a 10% surcharge applies on catering menus.

A Public Holiday Eve function may also incur additional room hire charges.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Event manager and only be the person who paid the initial deposit. Any cancellation made within a period of four (4) weeks before the event date of the will forfeit the deposit. Any cancellation within seven (7) days before the event will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, decorations ect). If the Venue feels that any function or event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

COVID 19 Restrictions & Cancellations

The Sandown Park Hotel operates in accordance with the states health regulations & requirements which may impact your function. Refunds & cancellations will be decided based on individual function situations

MINORS & ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian & the venue reserves the right to impose a curfew. Minors are to remain in the room reserved & are to be supervised at all times whilst on premise. Additional Security charges applies for all functions with amplified music & expected guest attendance over 75p. Additional & Specific conditions apply for Underage Events.

ENTERTAINMENT & EXTERNAL SUPPLIERS

Any additional equipment, entertainment, decorations or props must be approved by the venue 2 weeks prior to the event. Bump in & out times apply for entertainers & Djs. These times must be pre arranged before the day. The venue reserves the right to refuse any service or material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations, ect are removed from the venue at the completion of the event.

SET UP & VENUE ACCESS

Access for set up must be confirmed with the event coordinator before the day. Additional Room hire charges may apply for extensive event set ups. No items are to be attached to any surface by means of pins, glue, nails, screws or tape.

DAMAGE & ADDITIONAL CLEANING

Please be advised that organisers are financially responsible for any damage, theft or vandalism sustained to the function space or venue premise by guests. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during or after the event. It is recommended that all client goods be removed from the function immediately after the function. In the event of fire, flood damage or industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue & management team will not be held responsible.

Additional cleaning charges may apply for excessive rubbish, food remnants, confetti & decorations, bodily fluids etc.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner & comply with requests as directed by venue management. Failure to do so may result in the function being shut down. Venue policies, procedures & legal responsibilities apply to any and all persons attending functions including the Responsible serving of alcohol. Management reserves the right to remove or eject uncooperative and intoxicated guests from the venue at their discretion without recourse.

Venue staff have the right to work in a safe environment. Any disrespect, abuse, harassment or threat towards any staff member will result in the removal of the offending guest or the function being shut down. Abuse towards venue staff will not be tolerated. It is the organisers responsibility to read all terms & conditions listed &

It is the organisers responsibility to read all terms & conditions listed ensure the compliance of all guests.

PHOTO RELEASE

Photos of your event including guests will be taken by the venue staff & managent during the course of the night for advertising on our public social media platforms. Please advise us in writing to request removal of any particular photos. (excludes after funeral services)