



SARAH SANDS HOTEL

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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 Upstairs 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 bar 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: Pikorua 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, PER HOUR

Smirnoff Vodka

Gordons Gin

Jim Beam White Label Bourbon

Johnnie Walker Red Label Whisky

Bati White Rum

Bati Dark Rum

TOP SHELF UPGRADE 20PP, PER HOUR

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.

Ask our team about Cocktail Trees!

FOOD

FEED ME MENU 38PP

SNACKS - To Share

Baked Haloumi, fresh apple & honey lemon aspine (GF) (V)

Green Olives, Mount Zero Olives, EV00 (VE)

Roasted Pumpkin Arancini, pumpkin seeds, parmesan, sage (V) (GF) (VE*)

Salt & Pepper Squid, saltbush, roast garlic mayo, lemon (GF) (DF)

Fried Chicken Tenders, buttered hot sauce, house pickles, aioli

PIZZA - To Share (Choose 2)

Prosciutto, sugo, mozzarella, bitter leaf (GF*)

Pumpkin, goats cheese, candied walnuts, pesto, mozzarella (V)(VE*)(GF*)

Pepperoni, mozzarella, sugo, basil, chilli (GF*)

Mushroom, smoked mozzarella, radicchio, truffle sauce (V) (VE*) (GF*)

SIDES - To Share

Salt & vinegar rustic chips , aioli



FOOD

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

SNACKS - To Share

Baked Haloumi, fresh apple & honey lemon aspine (GF) (V)

Green Olives, Mount Zero Olives, EV00 (VE)

Roasted Pumpkin Arancini, pumpkin seeds, parmesan, sage (V) (GF) (VE*)

Salt & Pepper Squid, saltbush, roast garlic mayo, lemon (GF) (DF)

Fried Chicken Tenders, buttered hot sauce, house pickles, aioli

MAINS - Choice Of

FISH & CHIPS

Beer battered rockling, chunky tartare, lemon, cos

BANGERS AND MASH

Lincolnshire Sausages, chicken gravy, crushed peas, roasted onion jam

CLASSIC CHICKEN PARMA

Smoked ham, mozzarella, sugo, basil, parmesan, slaw, chips

EGGPLANT PARMA

Torn mozzarella, sugo, parmesan, basil, slaw, chips (V) (VE*)

CLASSIC RICOTTA GNOCCHI

Sugo, parmesan, basil, ricotta gnocchi, olive oil, fior di latte (V)

220G RANGER VALLEY BAVETTE

Rustic chips, leaf salad, peppercorn sauce, herb butter (GF*)

DESSERT - Choice Of

MILK FLAN

Honey, meringue, mango sorbet

STICKY DATE

Sticky date pudding, miso
butterscotch sauce, salted caramel
ice cream



FOOD

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

Baked Halloumi, fresh apple & honey lemon aspic (GF) (V)

Natural Oyster, native mignonette (DF) (GF)

Fried Chicken Tenders, buttered hot sauce

Chicken Kiev Balls, sugo & parmesan

Fresh Sushi Roll, soy sauce (V) (VE) (GF*)

Vegetarian Spring Rolls, sweet chilli sauce (V) (VE*)

Homemade Pork & Rasin Sausage Rolls, tomato relish

Roasted Pumpkin Arancini, aioli (V) (GF) (VE*)

Beef and Ale Mini Pies, potato cheesy mash tops

Chicken & Pork Meatballs, tomato, basil, on toast

Salt & Pepper Squid Calamari, roast black garlic mayo & lemon (GF) (DF)

Native Salmon Pastrami Belini, Yarra Valley caviar (DF) (GF*)

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 (V) (VE*) (GF*)

Beer battered fish, yoghurt tartare, fries

Aussie prawn roll, celery, caviar

Stone baked pizza by the slice (V) (VE*) (GF*)



CORPORATE PACKAGES

MORNING TEA \$20PP

Barista Tea & Coffee

Juices

Assorted Muffins

Baked Scones with jam & cream

LUNCH \$40PP

Barista Tea & Coffee

Juices

Assorted Sandwiches & Baguettes

Fruit Platter

PREMIUM \$70PP

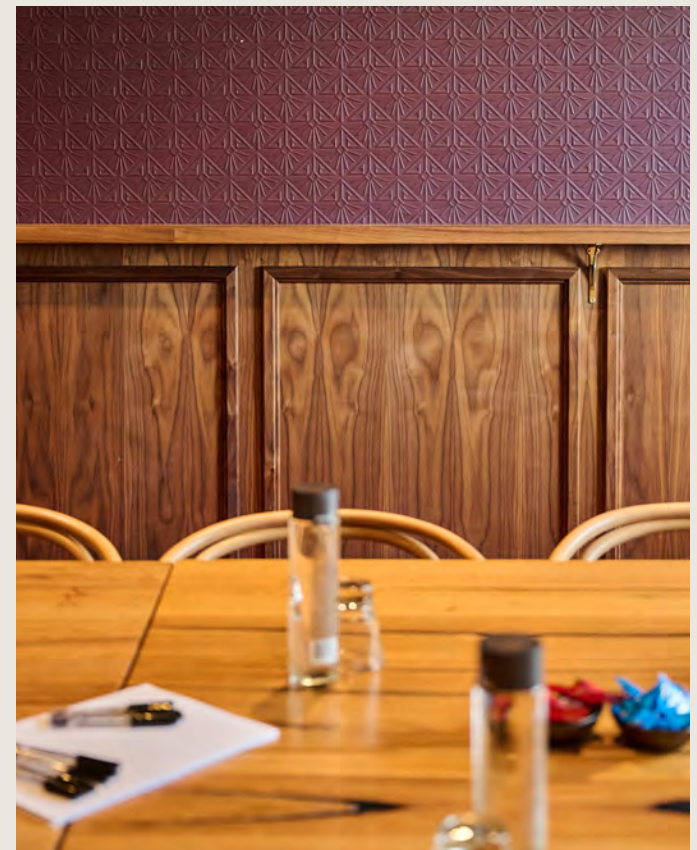
Barista Tea & Coffee

Juices & Sparkling Water

Assorted Muffins & Fruit Platter for arrival

Choice of counter meals for lunch

Baked scones with jam & cream for afternoon tea





SARAH SANDS HOTEL

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