



Functions and Events at Sandown Park Hotel

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Facebook: Sandown Park Functions

Welcome to Sandown Park Hotel

Here at the Sandown Park Hotel we consider our function rooms to be some of the best. Catering for all occasions including birthday celebrations, weddings, anniversaries, engagement parties, corporate events, product launches, sporting events and more!

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 next event is seamless and unforgettable.

Get in touch with us today to arrange to view our facilities and to discuss your requirements in detail.





Function Rooms

THE CORRIGAN ROOM

With the capacity to host 200 guests seated or 300 guests for a stand up canape party, The Corrigan Room is the perfect space for your next event!

The room comes equipped with a fully stocked bar, staging, dance floor, kids play centre and outdoor smoking area.

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

Room Hire Fees:

Friday - Complimentary / Saturday \$250 / Sunday \$300

Minimum catering requirements apply for all events.

THE SPARK BAR (pictured)

Available for Saturday night events (conditions apply), The Spark Bar can cater for 150 guests seated or up to 400 guests for a stand up cocktail party.

With a fully stocked bar, staging, dance floor, 3 pool tables, shared smoking area and AV facilities, the Spark Bar has everything you need to make your event a success.

A \$250 room hire fee applies and a minimum spend of \$2000 on food and beverages must be met.

Canape Packages

MIN 50 GUESTS. 8 SELECTIONS FROM EACH MENU

COCKTAIL MENU 1

\$14.50 PER PERSON

Sausage rolls

Smokey BBQ meatballs

Mini beef dim sims

Mini chicken dim sims

Party pies

Vegetable curry puffs

Seasoned potato wedges

Cocktail frankfurts

Spinach & feta triangles

Honey soy chicken wings

Party pasties

Sesame prawn toast

Popcorn chicken dippers

Cocktail spring rolls

Vegetable samosas

Assorted mini quiche

Battered onion rings

COCKTAIL MENU 2

\$17.50 PER PERSON

Assorted gourmet pies

Vegetarian dim sims

Vegetable spring rolls

Battered fish bites

Cocktail sausage rolls

Potato skins with cheese

Crumbed prawn bites

Mini hot dogs

Tandoori chicken drumsticks

Wontons

Butter chicken samosa

Lamb korma samosa

Crumbed chicken tenders

Assorted mini quiche

Spinach and feta parcels

Chicken spring rolls

Arancini balls

Beef sliders

Salt and pepper calamari





Additional Catering Platters

CHEESE PLATTER \$90

Vintage cheddar, brie and blue cheese with water crackers

DIPS PLATTER \$60

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

ANTIPASTO PLATTER \$90

Cold cuts and marinated vegetables with fresh bread

FRUIT PLATTER \$70

A selection fresh seasonal fruits cut and sliced

SANDWICH PLATTER \$65

Chef's selection of freshly made four point sandwiches

DESSERT PLATTER \$80

A variety of bite size cakes and slices

PARTY PLATTER \$90

A mixed selection of our standard cocktail finger food

GOURMET PARTY PLATTER \$120

A mixed selection of our gourmet cocktail finger food

**Each platter serves approximately 20 guests*

**Platters can only be ordered in addition to a canape package*

A SELF SERVICE TEA & COFFEE STATION IS AVAILABLE AT A COST OF \$100.

OCCASION CAKES CAN BE DELIVERED TO THE VENUE AT ANY TIME ON THE DAY OF YOUR FUNCTION AND STORED ACCORDINGLY. CAKE CUTTING & SERVING CAN BE PROVIDED UPON REQUEST.

CHIPS & NUTS CAN BE BROUGHT ALONG PROVIDED THEY REMAIN UNOPENED AND IN ORIGINAL PACKAGING WHEN DELIVERED TO THE VENUE.

LOLLY BUFFETS AND ICE CREAM CARTS ARE AVAILABLE UPON REQUEST. PRICE AVAILABLE ON APPLICATION.

2 or 3 Course Set Menu

Two course \$35 | Three course \$40

ENTRÉE

Soup of the day

Bruschetta; garlic rubbed bread topped with spanish onion, roma tomatoes, shaved parmesan and fresh basil

Salt and 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 and sweet chilli dressing, finished with fried noodles and crushed nuts

Spinach & ricotta cannelloni with a mixed green balsamic salad

MAIN

Chicken breast marinated in lemon, coriander, parsley and selected spices served on Mediterranean couscous and finished with a tomato and chickpea sauce

200gm 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 and spinach with a drizzle of hollandaise

Wild mushroom risotto; a selection of mushrooms pan-fried with garlic, onion, baby spinach and white wine, folded through creamy arborio rice and 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 and sour cream

3-point lamb rack oven roasted and served on sweet potato mash with green beans and red wine jus

DESSERT

Lemon meringue; baked lemon filling in a sweet almond shortcrust with snow white marshmallow meringue

Berry Cheesecake; a classic cheesecake topped with a selection of succulent berries

Chocolate mousse cup; rich chocolate mousse encased in a dark chocolate shell with ganache and chocolate swirls

Seasonal fruit salad with whipped cream

Apple Crumble; a sweet almond shortcrust filled with spiced apple, topped with coconut crumble and finished with a dollop of custard

Petite pavlova topped with vanilla bean cream and drizzled with a passionfruit and berry coulis

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





Basic Carvery Buffet

Adults \$27.50 | Kids (5-12yrs) \$12.50

Minimum 50 adults

ROAST CARVERY - SELECT 2

Beef
Pork
Chicken
Baked ham

ADDITIONAL HOT MAIN - SELECT 1

Pumpkin ravioli
Vegetable curry
Penne with beef meatballs
Traditional beef lasagne
Butter chicken with fragrant rice
Honey chilli fish with fragrant rice

INCLUDED SIDE DISHES

Scalloped potatoes
Roasted pumpkin
Mixed vegetables
Garden salad
Gravy and assorted condiments
Fresh bread rolls

DESSERT - SELECT 2

Fresh fruit salad
Chocolate mousse
Apple crumble
Plum pudding
Assorted mini cakes
Traditional pavlova

**MULTICULTURAL BUFFET MENU OPTIONS
NOW AVAILABLE. CHAT TO OUR TEAM TODAY
ABOUT TAILORING A MENU!**



Premium Carvery Buffet

Adults \$32.50 | Kids (5-12yrs) \$15.00

Minimum 50 adults

ROAST CARVERY - SELECT 2

Beef	Baked ham
Pork	Lamb
Chicken	Turkey

ADDITIONAL HOT MAIN - SELECT 2

Pumpkin or beef ravioli
Penne with beef meatballs
Traditional beef lasagne
Butter chicken with fragrant rice
Satay chicken with steamed rice
Chilli soy prawns

INCLUDED COLD DISHES

Fresh king prawns
Cold meat selection

SALADS - SELECT 2

Traditional Greek salad
Creamy coleslaw
Caesar salad
Garden salad

INCLUDED SIDE DISHES

Scalloped potatoes
Roasted pumpkin
Mixed vegetables
Gravy and assorted condiments
Fresh bread rolls

DESSERT - SELECT 2

Fresh fruit salad
Chocolate mousse
Apple crumble
Plum pudding
Assorted mini cakes
Traditional pavlova

Additional Information

ACCOMMODATION

We have 14 onsite accommodation rooms at the venue for the convenience of you and your guests. Bookings available on our website.

PROFESSIONAL PHOTO BOOTH - FROM \$495

Book our professional photo booth for your event, complete with personal attendant. Select from a black or white curtain and a range of props to suit your event.

ENTERTAINMENT OPTIONS

In house DJ - \$380 for a 5 hr event duration

iPod connectivity - complimentary

Mobydisc jukebox & karaoke - \$230

Fog machine - \$30

Dance floor lighting - \$30

PHOTO SLIDESHOW FACILITIES

Share your precious memories with your guests using our data projector and screen. Slide shows must be tested before the night to ensure compatibility and to avoid any disappointment on the night. USB with Jpeg pictures or laptop required. Multiple slide shows are available.

ROOM DECORATIONS

We offer a range of complimentary table centrepieces.

Chair cover and sash - \$3.50 per chair

Wishing well - complimentary

Balloon packages - range from \$55 - \$600. Chat to our team today for the package listing.

Access to the room for set up is available from 3pm unless otherwise advised. Sticky tape is not to be used.



The logo for Sandown Park Hotel features a stylized 'SP' in a light purple color, with the words 'SANDOWN PARK' and 'HOTEL' in white capital letters below it, all set against a dark purple trapezoidal background.

SANDOWN PARK HOTEL

Terms and Conditions

CONFIRMATION OF BOOKINGS

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 tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment. A deposit of \$200 is required as confirmation. We accept EFTPOS, cash and all major credit cards. an additional \$200 will be required as a bond, and this can be collected post event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS & PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event, and this number will form the basis of your final charging. All catering must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at 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 to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

CANCELLATION

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

MINORS & ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian and the venue reserves the right to impose a curfew. Minors are to remain in the room reserved and are to be supervised all all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS

Any additional equipment / entertainment / decorations or props required, other than those supplied / recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape. The venue must approve any and all equipment and decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. Failure to do so may result in the function being shut down. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

I CAN CONFIRM THAT I

**HAVE READ AND UNDERSTOOD THE ABOVE TERMS
& CONDITIONS AND AGREE TO COMPLY**

SIGNED: _____

DATE: _____