



# *Celebrations*

Celebrate at The Sands



# *Your Day, Your Way*

*Your special occasion is made up of hundreds of memorable, sparkling moments, and at The Sands, our mission is to add at least a hundred more.*

There is an especially sparkly quality to everything that happens beachside, and your celebration is no exception.

When you celebrate your special occasion at The Sands, you can rest assured that from the initial enquiry through to the actual day itself, The Sands team are there for you every step of the way, keeping everything running smoothly as you bring life to your vision of your perfect event.







# Our Reception Packages

It's **your** day to celebrate **your** way, and when you choose The Sands, you can focus on the fun, knowing that we'll see to the essentials...  
all Sands packages include:

**Exclusive hire of The Sands Receptions for the duration of your celebration**

**The Sands team of experienced chefs and waitstaff**

#### **Furniture**

*for seated dining - round tables of 8 or 10 guests, head table (if required) to seat up to 10 guests,  
for stand-up/cocktail receptions - bar tables*

#### **Table napery**

*crisp & classic white tablecloths and chair covers, a selection of colours for napkins and chair bows*

**All crockery, cutlery, glassware/stemware, cake stand and knife**

**Dancefloor (5m x 5m)**

#### **Onsite pre-event coordination**

*The Sands team members are on hand to direct delivery of items requiring storage and/or set-up in advance, as well as liaison with all suppliers/vendors*

**Ample free parking onsite**



## *Fresh, seasonal, local...*

*We pride ourselves on creating exceptional culinary experiences using only the freshest, seasonal ingredients sourced locally. As a result, our menus are subject to change to reflect the best produce available at any given time.*

We are delighted to provide sample or suggested menus to give you a taste of the wide variety of dishes our talented chefs can prepare for your celebration, and we will work with you closer to your chosen date to finalise your menu's dishes.

Our event packages are priced on a per guest basis and include the option to upgrade the standard grazing platters to include a charcuterie selection as well as a luxe version with charcuterie and seafood offering.

As a fully licenced venue, we offer you a choice of beverage service options, from three- and four-hour unlimited service of domestic wine and sparkling, beer, juice and soft drinks charged on a per guest basis, as well as bar tabs to a pre-agreed value and cash bar. These can all be customised to include specific varietals, labels and of course themed cocktails.





# Carvery Banquet Package

Our Carvery Banquet meal service offers a variety of dishes, allowing guests to serve themselves and choose what they like, creating a relaxed, social and interactive dining experience.

## At a glance

- One course \$39 per person
- Two course \$49 per person
- 3 hours duration
- minimum 40 - maximum 100 guests
- For guests with special dietary needs/allergies, meal courses will be individually plated.

## The food

### One Course Option

choose two mains and five side dishes from our chef's selection

### Two Course

choose two mains and five side dishes from our chef's selection, PLUS a selection of desserts presented on tiered cake stands and served to the table for guests to share.



# Seated Dining Package

Our seated dining menu is served 'share-style' - with platters-to-share delivered to tables so that guests can serve themselves.

Share-style catering is perfect for wedding celebrations - guests find them less formal and stuffy, and they can be a great way of bringing guests who don't know each other together!

## At a glance

- \$95 per person
- 5 hours duration
- minimum 40 - maximum 100 guests
- For guests with special dietary needs/allergies, meal courses will be individually plated.

## The food

### On arrival - Cheese & Crudit  Grazing Platters

- Soft & hard cheeses, such as Brie, blue, cheddar
- Seasonal fresh & dried fruits, including berries, grapes, sultanas, figs and olives
- Crackers & fresh breads, dips & spreads such as Hummus and quince paste

### Three course meal, each course delivered 'shared platters to table', your choice of

- Starter - choice of two dishes
- Main - choice of two dishes
- Dessert - choice of two dishes
- Tea & Coffee





# Stand-up Reception

*Just the style when you want a relaxed yet chic, fun-filled and chilled celebration. It's ideal for those who want to avoid a more formal sit-down dinner or are aiming to host a larger crowd (without doing-in the budget!).*

## At a glance

- **\$59 per person**
- 3 hours duration
- minimum 60 - maximum 140 guests
- For guests with special dietary needs/allergies, meal courses will be plated separately.

## The food

### On arrival - Cheese & Crudité Grazing Boards

- Soft & hard cheeses, such as Brie, blue, cheddar
- Seasonal fresh & dried fruits, including berries, grapes, sultanas, figs and olives
- Crackers & fresh breads, dips & spreads such as Hummus and quince paste

### Gourmet canapés selection

- Choose six from our extensive menu, allowing four pieces per guest per hour, tray service
- Tea & Coffee



## Cheese & Crudit  Grazing Board ‘add-ons’

A well-curated grazing display is a feast for the eyes, encouraging your guests to mingle... gathered around an abundant spread, conversations flow naturally.

**Add to our Cheese & Crudit  Grazing boards:**

**+\$7.50 per guest - Charcuterie selection**

A selection of cured meats including prosciutto and salami, sliced ham

**+\$15.00 per guest - Charcuterie + Seafood selection**

A selection of cured meats including prosciutto and salami, sliced ham, plus freshly shucked oysters on the shell and fresh King prawns with dipping sauces.



## Bar & Beverage Service

### All-inclusive Packages

Includes champagne cocktail on arrival, house wines (sparkling, red and white), beer, soft drinks & juices.

**3 Hour duration - \$45 per person**

**4 Hour duration - \$50 per person**

### Bar Tab

We can open a tab to a pre-agreed amount; our staff will let you know when the tab is nearing the limit.

### Cash Bar

Guests can purchase their own beverages and/or additional drinks once a package service has concluded.

We can also tailor the bar offerings to include a favourite wine, champagne, spirit or theme cocktail/s (additional costs may apply).





# Suggested Seating Plan

## For 100 guests (as shown)

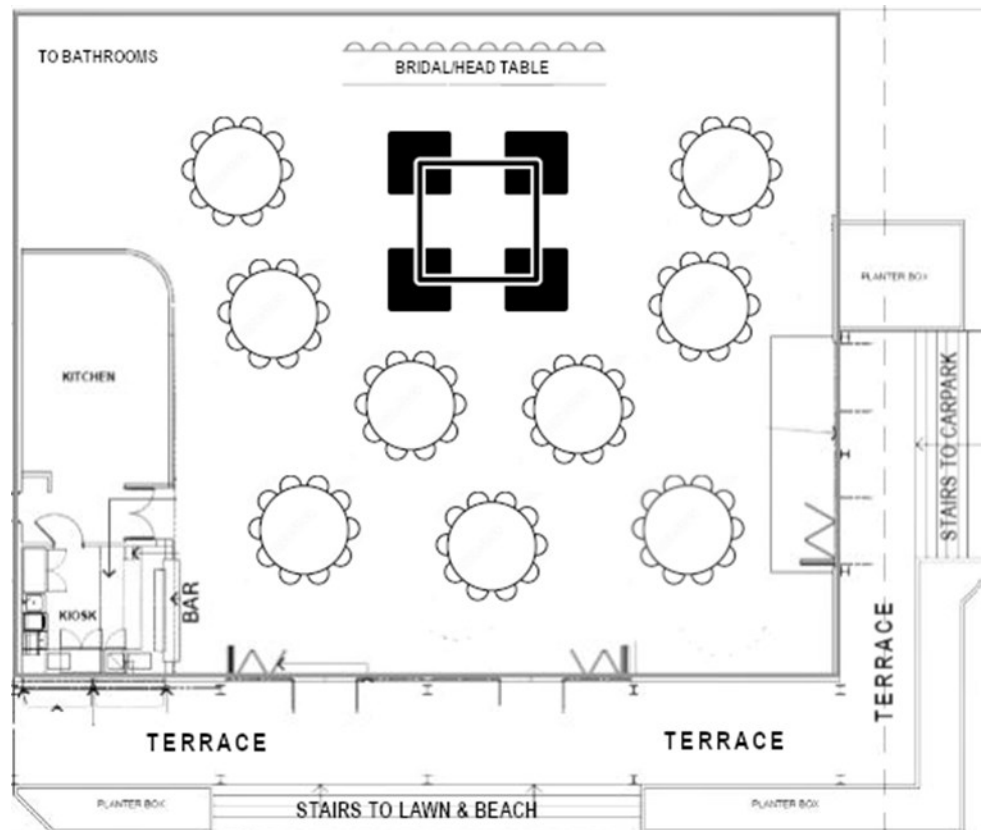
- Head Table for up to 10
- 9x round tables of 10
- 5m x 5m dancefloor

## For 80 guests

- Head Table for up to 10
- 9x round tables of 8
- 5m x 5m dancefloor

## For 60 guests

- Head Table for 10
- 7x round tables of 8
- 5m x 5m dancefloor





While we've got the all-important 'basics' covered - the gorgeous coastal setting, memorable food and drinks, attentive staff, twinkling lights and that dance floor for the all-important boogying, we understand that some things are best left to you to decide.

We're pleased to share with you our 'little black book' of Sands Receptions trusted suppliers - photographers, DJs and entertainers, additional event styling, etc. 'Trusted' as we enjoy a close working relationship with this select group of event professionals and we have no hesitation in recommending them to you; if you are unsure where to look for the perfect service provider to suit your vision and taste, we offer you this list as a handy starting point!

Each is highly regarded for their professionalism, quality service and expertise in delivering celebrations and occasions of the highest quality.





# Considerations

## **SUPPLIERS**

All third-party suppliers must have a current ABN as well as the requisite insurance coverage (Workcover, Public Liability, etc) and supply copies of current insurance certification prior to working on the estate. This includes but is not limited to organisers/stylists, caterers, entertainers, furniture and infrastructure hire companies, etc. We do reserve the right to approve all suppliers.

## **CONSUMPTION OF ALCOHOL**

It is a requirement of our council license that all beverages served are to be consumed on the premises only, and cannot be taken onto the beach or lawn/park area.

## **CURFEW**

Events need to conclude no later than 11pm Monday through Saturday and 10pm on Sunday. We do place restrictions regarding volume levels and times for amplified music; these are out of consideration for our neighbours, as per Council guidelines.

## **SMOKING**

Smoking is not permitted inside the venue, on the terrace nor within 5metres of the venue.

## **ARE CANDLES/NAKED FLAMES/ SPARKLERS ALLOWED?**

Candles are allowed but must be encased in full holders to catch all wax so it does not drip. All other naked flames are forbidden.



# Securing Your Date

## TO VIEW/INSPECTIONS

We welcome the opportunity to show you The Sands, but strictly by appointment only. When you book an appointment with us, we dedicate our time to you and only you...time to view the venue, review available dates and discuss ideas for your celebration.

## DEPOSIT

Along with a signed copy of the hire contract, a deposit equal to 50% of the event estimated total is required to secure your booking, with the balance due 90 days in advance of the event date.

For bookings confirmed within 90 days of the event date, we require 100% payment with the signed contract and no refunds will be issued should the booking be cancelled.

## CANCELLATION & REFUND POLICY

Deposit (plus any additional payments made) is refundable less a \$250 administration fee (and less transaction/merchant's fees incurred by us if the deposit was paid by credit card), provided a minimum 90 days' notice (90 days/three months prior to the event date) is given in writing.

If less than 90 days' notice of cancellation is given, or if remaining balance is not paid within the timeframe stated above, the booking will be cancelled with loss of deposit.





*The Sands*  
RECEPTIONS

115 Junction Road, Shellharbour North Beach NSW 2529  
*Next door to the Shellharbour Surf Club*

Enquiries & bookings    phone 0484 233 86    email [bookings@thesands.net.au](mailto:bookings@thesands.net.au)

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