



Functions
for all
occasions

You set your scene, and we'll make it a breeze



Weddings & Receptions



Birthdays



Engagements & celebrations



Celebrations of life



School formals & Discos



Corporate events



Christmas parties

...and much more



FUNCTION ROOM

By the beach, with stunning views and a relaxed coastal feel — The Sands Shellharbour is made for every kind of celebration. From weddings and engagement parties to birthdays, corporate events, and celebrations of life, our versatile spaces can be tailored to suit your style. With plenty of parking, an easy-to-find location, and a friendly team that's with you every step of the way, hosting your special occasion at The Sands feels effortless — and unforgettable.

CAPACITY: 100 SEATED / 150 STANDING

HIRE DURATION: 5 HOURS MAXIMUM

FUNCTION SPACE FACILITIES:

Beachviews | Bluetoothspeakers | AmpleParking

Outdoor space | P rojector & Screen | Private Bathrooms

Fully licensed | Dedicated Function teamand eventorganization

Hire cost
\$550





Catering Packages

For guests with special dietary needs/allergies, meals will be individually plated.

Canapes

\$40 per person

4 small 1 large

\$55 per person

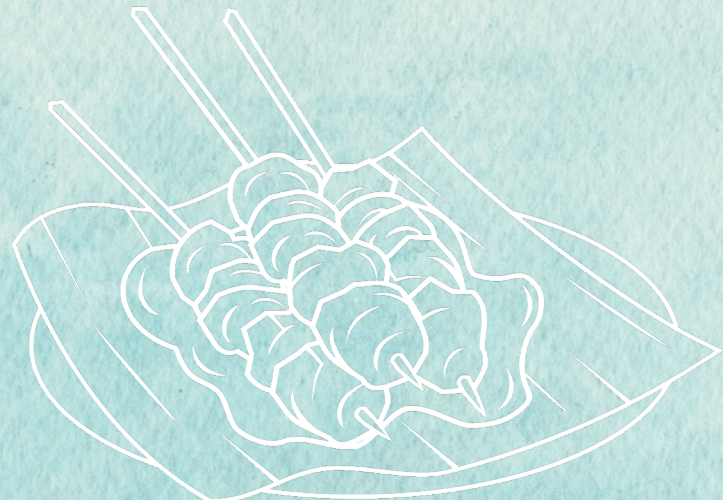
6 small 2 large

Small

- Petite quiche lorraines
- Pumpkin, caramelised onion & goats cheese tartlet
- Wild mushroom & mozzarella arancini
- Gourmet pies
- Smoked salmon blinis
- Beef curry puff
- Pork & fennel roll
- Lamb & fetta meat balls
- Vegetable spring rolls
- Ricotta & spinach filo triangles
- Californian style crab cakes

Large

- Cheeseburger sliders
- Satay chicken skewers
- Buffalo wings
- Fish & Chips
- Lamb koftas
- Sourdough pizza



Buffet Banquet

(Minimum 40 - Maximum 100
guests)

From \$49 pp.
Add dessert \$15 pp

Mains

Meat Selection (Choose 2)

- Slow roasted beef marinated in red wine
- Chicken prosciutto & mushroom Ballantine
- Roast lamb leg with minted rosemary
- Twice cooked sticky glazed pork belly
- Roasted vegetable frittata (V)



Sides

Sides Selection (Choose 4)

- Greek salad
- Beetroot, spinach & fetta salad
- Creamy potato salad
- Mediterranean pasta salad
- Ancient grain salad with halloumi
- Seasonal vegetables
- Roasted rosemary chat potatoes



Dessert

Served alternative (Choose 2)

- Baileys tiramisu
- Sticky date pudding with butterscotch sauce
- Raspberry Oreo cheesecake parfait
- Spiced apple crumble
- Summer berry pavlova



\$60 two courses. (pp)
\$75 three courses. (pp)

Plated Menu

(Maximum 60 guests)

Entree

Entree Selection (Choose 2)

- Roasted pumpkin soup
- Fettuccine boscaiola
- Satay chicken skewers served with rice
- Cajun style prawn cocktail
- Wild mushroom and mozzarella arancini

Mains

Mains Selection (Choose 2)

- 12 hour slow roasted beef - served with roast potatoes and seasonal vegetables
- Slow cooked beef cheeks - served with creamy mash potatoes and seasonal vegetables
- Roasted lamb leg marinated in rosemary and mint glaze - served with roast potatoes and seasonal vegetables
- Chicken supreme filled with camembert & sundries tomato - served with creamy mash potatoes and seasonal vegetables
- Chicken curry - served with rice pilaff and naan bread
- Honey garlic glazed salmon - served with sweet potato and asian greens

Dessert

Dessert selection (Choose 2)

- Baileys tiramisu
- Sticky date pudding with butterscotch sauce
- Raspberry Orea cheesecake parfait
- Spiced apple crumble
- Summer berry pavlova



Charcuterie board

Add a little something extra to your event with a beautifully styled grazing board.

Charcuterie Selection

Featuring a mix of cheeses, cured meats, sliced ham, seasonal fruit, crispbread, and crackers — a crowd favourite for any occasion.

*Ask our event co-ordinator for further details



Beverage Menu

As a fully licenced venue, we offer you a choice of beverage service options:

- A bar tab option which can be pre-purchased or paid on the day.
- A pay by consumption option, where guests can order on their own accord.

Beer & Ciders

Balter - XPA/Captain Sensible

Corona

Carlton Dry

Great Northern

Cascade Premium Light

XXX Gold

Somersby Apple & Pear Cider

9.00

9.00

8.00

8.00

8.00

8.00

8.00

Wine

Chardonnay

Prosecco

Sauvignon Blanc

Moscato

Shiraz

Cabernet Merlot

8.00

9.00

8.00

8.00

8.00

8.00

30.00

35.00

30.00

30.00

30.00

30.00

Pre-Mix Spirits

Vodka Cruiser Range

Canadian Club & Dry

Jim Beam Bourbon & Coke

Jervis Bay Gin & Tonic

Hard Solo Lemon

12.00

14.00

14.00

14.00

12.00



Frequently asked questions

Do you offer parking?

Yes. We're right next to a large carpark with plenty of off-street parking too.

How long can functions run?

Functions can run for up to 5 hours. Extensions are \$150 per hour (or part thereof), with a maximum 1-hour extension booked in advance. All functions must finish by 10pm Sunday- Thursday and 11pm Friday and Saturday.

Can I BYO alcohol?

No. We're fully licensed, so BYO alcohol isn't permitted.

Do you have wheelchair access?

Yes, we do.

Can I bring decorations?

Yes. Decorations must be weighted and not attached to walls or doors. External suppliers can deliver during your bump-in time.

Do you cater for food allergies?

Yes. Please let our team know any dietary needs in advance.

What if I need to cancel or postpone?

Please refer to our Terms & Conditions.

Do you have Wi-Fi?

Yes, we offer free Wi-Fi.

Can I bring my own cake?

Yes, cakes are welcome.

Do you cater for training sessions or corporate events?

Yes. We host any event!

Do you host 18th and 21st birthdays?

Yes, we host 18ths. ID checks apply.

Can I have a band or DJ?

Yes. Chat with us about space requirements before booking your entertainment.

Do you have audio and visual equipment?

Yes. We have a projector screen and Bluetooth sound system.

Can I bring my own food?

No outside food is permitted, except for birthday cake.

Can I order from the kiosk menu?

Yes, for groups of 30 or fewer. For 30+ guests, you'll need to order from our functions menu.

Terms and conditions

FUNCTION DURATION

Our functions run for a standard 5-hour duration. If you'd like a little extra time, extensions are available for \$150 per hour, with a maximum of 1 additional hour, arranged ahead of your event. Function room availability: 9am–10pm Sunday–Thursday and 3pm–11pm Friday–Saturday.

BOOKINGS & PAYMENTS

To secure your date, a non-refundable \$550 room hire fee is required within 3 days of booking. We'll hold your tentative booking for 3 days, after which it may be released if payment hasn't been received.

Your booking is confirmed once the hire fee is paid and the Function Terms & Conditions are signed.

PAYMENT & FINAL NUMBERS

Final guest numbers are needed 14 days before your event.

A final invoice will be issued at this time and is due to be paid 10 days before the function.

Payments can be made via cash, EFTPOS, or Visa/Mastercard, either in person or over the phone.

Any beverage tabs are settled at the end of your function.

CATERING

Menus are to be finalised 14 days prior. If changes are needed after this, we'll do our best to accommodate them depending on availability.

For groups of 30 guests or fewer, orders can be placed from our kiosk menu on the day.

FUNCTION NUMBERS

Our space can comfortably host up to 200 guests cocktail-style or 100 seated.

Final numbers are required 14 days before the event.

BUMP IN (SET-UP) & PACK DOWN

You're welcome to start setting up 1 hour before your function. If you require earlier access, just chat with us and we'll see what's possible.

All items must be collected at the end of the event unless other arrangements have been approved.

Please note we're unable to take responsibility for belongings left behind.

HIRE & DECORATIONS

Standard tables and chairs are included. You're welcome to bring in your own furniture or décor with prior approval.

We kindly ask that nothing is attached to walls, doors, or fixtures without checking with us first.

Any electrical equipment must be set up by suppliers with public liability insurance. Balloons must be weighted, and loose ceiling balloons aren't permitted.

Cakes and floral deliveries can arrive during your allocated bump-in time.

Any damages caused by guests, suppliers, or clients will need to be covered by the client.

ALCOHOL

We are a fully licensed venue, so BYO alcohol isn't allowed.

Beverage offerings are subject to availability and pricing changes.

We follow the Responsible Service of Alcohol guidelines, and service may be declined at staff discretion.

TERMS & CONDITIONS AGREEMENT

Please read, sign, and return the Function Terms & Conditions before making payment.

CLIENT RESPONSIBILITIES

We ask that all events are run safely, respectfully, and in line with venue policies. Clients are responsible for the behaviour of their guests and suppliers.