



Weddings

Celebrate at The Sands

A soft-focus photograph of a beach. In the background, turquoise waves with white foam are crashing onto the shore. The foreground is a wide expanse of golden sand. In the lower half of the image, a heart shape is drawn in the sand using dark, wet sand or seaweed. The overall mood is romantic and serene.

*In a day like this,
every detail seems to sparkle.*



Your wedding day is a collection of unforgettable moments, and at The Sands, our goal is to create even more.

There is a distinct elegance to a beachfront celebration, and your wedding reception will be no exception. When you choose The Sands as your venue, our dedicated team will be by your side every step of the way, ensuring a seamless and stress-free experience as you bring your vision to life. Our wedding reception packages are thoughtfully designed to provide both timeless elegance and flexibility, allowing you to personalize every detail to reflect your unique style.





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 to 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

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.



At a glance

- One course \$45 per person
- Add dessert \$55 per person
- 4 hours duration minimum 40 - maximum 100 guests
- For guests with special dietary needs/allergies, meal courses will be individually plated.

Carvery Banquet

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.

The Main

Meat Selection (Choose 2)

- SLOW ROASTED BEEF MARINATED IN RED WINE.
- CREAMY HONEY & MUSTARD CHICKEN
- MINTED ROSEMARY ROASTED LAMB LEG
- TWICE-COOKED STICKY GLAZED PORK BELLY
- SWEET POTATO, PESTO, SPINACH AND FETTA ROULADE (V)

Sides Selection (Choose 4)

- GREEK SALAD
- BEETROOT, SPINACH AND FETTA SALAD
- CREAMY POTATO SALAD
- MEDITERRANEAN PASTA SALAD
- ANCIENT GRAIN SALAD WITH HALOUMI
- SEASONAL VEGETABLES
- ROASTED ROSEMARY POTATOES

Dessert

Served alternative to the table (Choose 2)

- BAILEYS TIRAMISU
- STICKY DATE PUDDING & BUTTERSCOTCH SAUCE
- RASPBERRY OREO CHEESCAKE PARFAIT
- SPICED APPLE CRUMBLE
- SUMMER BERRY PAVLOVA



At a glance

- From \$65 per person
- 5 hours duration minimum 40 - maximum 100 guests
- For guests with special dietary needs/allergies, meal courses will be individually plated.

Shared Grazing

Our seated dining menu packages served share-style, with platters delivered to each table for guests to serve themselves. This style of catering is ideal for all celebrations, offering a warm and inviting atmosphere. Share-style dining strikes a perfect balance between elegance and a relaxed setting, encouraging conversation and connection among guests, even those meeting for the first time.

The Food

On arrival - Cheese & Crudite 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 & QUINCE PASTE

+\$7.50 PER GUEST - CHARCUTERIE SELECTION

A SELECTION OF CURED MEATS INCLUDING PROSCIUTTO AND SALAMI, SLICED HAM

Three course meal, each course delivered 'Shared Platter to tables', your choice of:

- STARTERS - CHOICE OF TWO DISHES
- MAINS - CHOICE OF TWO DISHES
- DESSERT - CHOICE OF TWO DISHES
- TEA & COFFEE



At a glance

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

Cocktail & Canapés

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!).

The Food

On arrival - Cheese & Crudit  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 canap s selection

- SLIDERS - BRAISED BEEF / PULLED PORK
- MINI QUICHES
- WILD MUSHROOM AND MOZZARELLA CHEESE ARANCINI
- SATAY CHICKEN SKEWERS
- GOURMET MINI PIES - BUTTER CHICKEN / BEEF BURGUNDY / MOROCCAN LAMB
- MINI CHICKEN BANH MI
- BEER BATTERED WHITING FILLETS
- TEA & COFFEE



At a glance

From \$45 per person

- 3 hours duration
- Minimum 30 to 100 guests
- Exclusive use of the venue
- Fully decorated including China cups and cake tiers

High Tea by the Sea

A cherished tradition, with fragrant tea, sumptuous sweets and delicate sandwiches to be savoured with friends, fun and excellent conversation.

Indulge in all the traditional delicacies -

an elegant spread of dainty sandwiches and savouries, scones, delicate cakes & pastries, all freshly created by The Sands culinary team, a selection of quality loose-leaf teas & coffee, and a flute of Australian sparkling wine per guest.

The Food

- Assorted sandwiches
- Mini Quiches
- Sausage rolls
- Fruit flans tarts
- Lemon meringue tarts
- Macarons
- Assorted chocolates
- Lemonade Scones served with fresh cream & jam
- A selection of teas & Coffee



Cheese & Crudité 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 & Crudité 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).



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 at the venue. 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 liquor 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 5 metres 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

A \$500 deposit for the event is required to secure your booking, with the balance due 14 days in advance of the event date.

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.



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

Enquiries & bookings

phone 0444 476 855 email bookings@thesands.net.au