



SANDALFORD

Functions

Whether for business or pleasure it is safe to say that at Sandalford Wines our culinary team and function facilities will exceed your expectations and provide a world class function offering within the picturesque grounds of our Swan Valley Estate.

Sandalford Wines Functions

Located on the doorstep of the scenic Swan Valley, Sandalford Estate is a unique venue equipped with facilities to cater for Conferences, Banquets, Meetings and Seminars, Product Launches, Breakfasts and Cocktail Receptions.

Estate Room

Our new bespoke event space reflects all the heritage and grandeur of Sandalford's estate. Designed by Sibella Court from The Society Inc, Sydney, The Estate Room is a dream come true for event planners with pillarless interior space able to be divided to capacity, and an expansive deck for breakouts or Welcome Drinks. From anywhere, the views across the surrounding lawns across to the estate's vineyards are superb.

The venue has easy access for vehicle launches, plus a 3.3 metre screen with built in audio-visual capacity and a HD projector to suit any style of event presentation.

Banquet 150-350 guests | **Cocktail** 200 – 600 guests | **Theatre** 200 – 400 guests

Underground Cellar

The Underground Cellar features soft table lighting and is lined with authentic American Oak Barrels all filled with premium aging port. After enjoying pre-dinner drinks on the Merlot Lawn or experiencing our group wine blending activity guests are then invited to make their way to the Underground Cellar. Perfect for not only gala dinners and formal receptions the Underground Cellar is also ideal for product launches which include access for small to medium vehicles.

Banquet 150-250 guests | **Cocktail** 200 – 450 guests | **Theatre** 200 – 450 guests

The Oak Room

The Oak Room is the perfect blend of wood and wine with walls of stained oak panels and oak barrels filled with our luscious fortified Sandalera, the charming rustic décor sets the perfect scene for all special occasions. Complete with soft ceiling drapes, impressive wrought-iron chandelier, tall free standing candelabras and gold Tiffany chairs to enhance the atmosphere.

Banquet 80-120 guests | **Cocktail** 100 – 250 guests | **Theatre** 100 – 200 guests

The Durack Room

The Durack Room provides a unique experience with an enclosed boardwalk overlooking the vines on one side and French doors opening onto an outdoor balcony looking down to the river edge. The room has a tranquil ambiance and is suitable for corporate conferences & workshops, buffets and cocktail functions.

Banquet 50-80 guests | **Cocktail** 70 – 150 guests | **Theatre** 20 – 100 guests

Element Room

The Element Room creates a relaxed alfresco dining experience, with its beautiful tiled floors and clear verandah blinds that can be lifted to bring the outside in the room. Overlooking the vineyard with bubbling water feature and lantern lighting, this is the perfect function room for a breakfast meeting or al fresco dinner.

Banquet 40-80 guests | **Cocktail** 70 – 150 guests | **Theatre** 20 – 100 guests

Theatrette

Sandalford offers a fully equipped Theatrette perfect for your next presentation. Offering a data projector, DVD/VCR, surround sound, dimmable lighting & lectern, you will have your guests full attention. This area is fantastic for alternate break out areas or to conduct your full day presentation in comfort.

Theatre (Tiered) 20 – 54 guests

Merlot Lawn

Not all functions require a room with four walls, Sandalford Wines has expansive lawn areas ideal to soak up the view and take in the vineyards. The large Merlot Lawn overlooks the Concert Green and lake and is ideal for marquee functions, Christmas lunches or product launches.

Banquet 100-600 guests | **Cocktail** 500 – 1000 guests

Verdelho Lawn

The Verdelho Lawn is situated underneath 160 year old trussed vines to further authenticate your Sandalford Winery experience. With an impressive misting system installed amongst the vines to cool your guests, it is an ideal space for summer social functions, Christmas events, BBQ lunches or Sundowners.

Banquet 25-400 guests | **Cocktail** 50 – 700 guests

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Underground Cellar



Oak Room



Durack Room



Estate Room



Estate Wing



Outdoor Deck



Merlot Lawn



Verdelho Lawn



Element Room



Team Building & Wine Education Activities

Group Wine Tasting

\$4.95 per person

Experience the taste of Sandalford Wines. Our experienced Cellar Staff will provide your group with information on six Sandalford Wines from our Element, Margaret River and Estate Reserve ranges and our Founders Reserve Port, served with cheese and biscuits. Wine tastings are perfect before lunch or after a long day of meetings and are designed as a casual and independent way to experience the wine. Please note that this is a self pour tasting and Cellar Door staff will provide information on each wine however leave guests to pour and enjoy each tasting. Duration is approximately 30 minutes. Minimum of 5 guests required. After hours rate of \$7.00 per person applies between 5.00pm and 6.30pm.

Sandalford Experience (Tour & Tasting)

\$24.50 per person

The Sandalford Experience goes for approximately 1¼ hours duration. To introduce the tour, a Sandalford film is shown in our custom designed theatre that gives visitors an overview of Sandalford's history and vineyards. Then from overhead suspended walkways and platforms, visitors will be able to experience a 'behind the scenes' tour of the operational winery, including red and white wine fermentation areas, crushing, pressing, the laboratory and oak storage. Following the tour, we conduct wine tasting served with cheese and biscuits. This is no ordinary tasting, we go back to basics and teach how to evaluate wine. Guests go through all the assessment points, of colour, nose and palate. This concludes with a tasting of an aged fortified straight from the oak barrel. This is the perfect way to finish a meeting day. Minimum of 5 guests required. After hours rate of \$29.50 per person applies between 5.00pm and 6.00pm.

Wine Blending (Tour & Blending)

\$57.50 per person

Guests will have the unique opportunity to blend their own wine under the guidance of Sandalford's experienced staff. Suitable for incentive and corporate groups, guests will firstly participate in our winery tour, to learn about the wine making process up to one of the most critical components, the blending stage. The group will then go through the education process of why we blend between different varieties and regions, then put their knowledge to the test, individually creating their own original blend of wine to be judged by our Cellar Door staff. The Individual with the winning blend will receive a bottle of Founders Reserve Port. Duration is approximately 1½ hours. Minimum of 5 guests required. After hours rate of \$76.00 per person applies between 5.00pm and 6.00pm.

Winemaker for a Day Package

\$145.00 per person

You and your guests will have the unique opportunity to blend their own wine under the guidance of Sandalford's experienced staff. Suitable for incentive and corporate groups, guests will firstly participate in our winery tour, learning about the wine making process up to one of the most critical components, the blending stage. The group will then go through the education process of why to blend between different varieties and regions, then put their knowledge to the test, individually creating their own original blend of wine to be judged by our wine experts. A prize is awarded to the best blend! Guests will then receive a complimentary glass of Margaret River Range wine over a three-course choice menu lunch at Sandalford's picturesque restaurant. Additional wine purchases are on a cash basis on the day. Minimum of 5 guests required. Duration is approximately 4 hours (1100 – 1500 hours recommended). Function venue hire for luncheon venue is applicable for groups of 50 or more.

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Menu Selection



SANDALFORD

Continental Breakfast Buffet

\$30.00 Per Person, Minimum Of 50 Guests

Homemade Toasted Granola

Greek Yoghurt with Vanilla Bean

Freshly Baked Croissants & Danishes

Fresh Sliced Seasonal Fruit

Selection of Healthy Nuts, Seeds & Dried Fruits

Sliced Sourdough & Spiced Fruit Bread with Homemade Compote & Butter

Orange, Apple and Pineapple Juice & Freshly Brewed Coffee and Selection of Teas

Home Made Iced Ginger & Lime Infusion

Plated Breakfast

\$47.00 Per Person, Minimum Of 30 Guests

Served to the Table

Fresh Seasonal Fruit & Vanilla Bean Yoghurt

Assorted Fruit Danishes and Croissants

Please select one of the following to be served

Chargrilled Portobello Mushrooms, Sourdough, Persian Feta & Truffle Oil (v)

Eggs Benedict – Muffin, Free Range Eggs, Double Smoked Ham, Hollandaise & Slow Roasted Roma Tomato

Organic Honey Candied Bacon, Poached Swan Valley Free Range Eggs, Chorizo Chipolata & Wholegrain Sour Dough

Swan Valley Free Range Scrambled Eggs, Smoked Salmon, Brioche Toast & Snipped Dill

63 Degrees Swan Valley Free Range Eggs, Chorizo Hash Brown, Homemade Baked Bean with Pancetta & Wilted Spinach & Turkish Bread

Orange, Apple and Pineapple Juice & Freshly Brewed Coffee and Selection of Teas

Breakfast information continued next page

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SANDALFORD

Full Breakfast Buffet

\$57.00 Per Person, Minimum Of 30 Guests

Homemade Toasted Granola

Greek Yoghurt with Vanilla Bean

Freshly Baked Croissants & Danishes

Fresh Sliced Seasonal Fruit

Selection of Healthy Nuts, Seed and Dried Fruits

Sliced Sourdough & Spiced Fruit Bread with Homemade Compote and Butter

Hot Buffet Selection Inclusive of:

Swan Valley Free Range Scrambled Eggs, Fresh Herbs

Oven Roasted Roma Tomatoes

Veal Chipolatas

Grilled West Australian Bacon

Garlic Buttered Mushrooms

Homemade Baked Beans with Pancetta

Sautéed Chat Potatoes with English Spinach

Orange, Apple and Pineapple Juice

Freshly Brewed Coffee and a Selection of Teas

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Day Conference – Design Your Own

- Select your Function Venue and Add Venue Hire
- Select your Audio Visual requirements (you are also welcome to provide your own audio visual)
- Select your Coffee Break catering
- Select your Working Lunch Menu

Minimum of 20 Guests required

Venue Hire

Durack Room	\$450.00 per day
Oak Room	\$ 550.00 per day
Underground Cellar	\$1700.00 per day
Theatrette	\$250.00 per day

Other Inclusions:

Venue set Cabaret Style, Boardroom, Theatre Style or U-shape, Iced Water & Mints, Sandalford Pens & Pads, Lectern, Wireless Internet Access, Welcome Signage & Registration Table

Audio Visual Equipment

Standard Boardroom Data Projector	\$150.00
Flipchart with 40 Sheet Paper	\$35.00
Whiteboard and Eraser	\$35.00
Marker Pens x 2	\$4.00
6ft Tripod Screen	\$20.00
Electronic Whiteboard (includes delivery)	\$220.00
Portable PA System	\$150.00

Day Conference information continued next page

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Day Conference Package

\$69.50 Includes Morning Tea, Lunch & Afternoon Tea

On Arrival

Freshly Brewed Coffee and a Selection of Tea

Morning Tea Slection

Select One

Warm Muffins

Freshly Baked Danish Pastries (2)

Jars of Assorted Home Baked Cookies

Black Pepper, Ham & Cheddar Croissants

Homemade Scones with Strawberry Compote and Double Cream

Served with Freshly Brewed Coffee and a Selection of Tea

Lunch Selection

Bread – Select Two

Sourdough Baguette, Roast Vegetable, Feta & Dijon Mustard Butter

Smoked Salmon, Avocado & Salad Chai Seed Wraps

“Old School” Chicken, Chive & Egg Mayonnaise Finger Sandwiches

Toasted Turkish Paninis with Ham, Brie & Sundried Tomato Pesto

Whole Grain French Stick with Rare Roast Beef, Roquette, Seeded Mustard & Crumbled Cheese

Additional Sandwiches - \$8.00 Per Person

Salad – Select One

Caesar with Candied Bacon, Shaved Parmesan & Croutons

Caprese Salad with Tomato, Boccocini, Fresh Basil & Aged Balsamic (GF)

Watermelon, Roquette & Feta Salad with a Citrus Dressing (GF)

Quinoa, Almond & Cranberry Salad, Mixed Leaves & Fresh Lemon Dressing (GF)

Egg & Bacon Potato Salad with a Sour Cream & Chive Mayonnaise (GF)

Fruit – Select One

Seasonal Fresh Sliced Fruit

Fruit Salad with Vanilla Yoghurt

Jugs of Watermelon & Mint Smoothies

Jugs of Homemade Iced Ginger & Lime Infusion

Bowl of in Season Fruit, Apples, Mandarins & Bananas

Fromage – Selection of Hand Picked Cheese with Accompaniments

Freshly Brewed Coffee and a Selection of Teas

Juices & Soft Drinks

Afternoon Tea Slection – Select One

Double Chocolate Brownie with Toasted Almonds

Homemade Pork & Apple Sausage Rolls, Spiced Ketchup (2)

Blueberry Muffin (GF)

Warm Organic Honey & Banana Bread

Granola Florentine (GF)

Freshly Brewed Coffee and a Selection of Tea

Vegetarian, Gluten Free and other Special Dietary Requirements can be catered for specifically, please discuss the details with your Function Coordinator

Beverage Selection

Freshly Brewed Coffee & Selection of Teas	Per Session \$4.00 per person
Continuous Freshly Brewed Coffee & Selection of Teas	(up to 8hrs) \$13.50per person
Soft Drink & Juice Selection	Per Session \$3.50 per person
Continuous Soft Drinks & Juice Selection	(up to 8hrs) \$8.50 per person

Inclusions

Open Faced Round Tables, U-shape, Boardroom, Classroom or Theatre Style Room Set up

Iced Water & Mints, Sandalford Pens & Pads set on tables

White Board and Flipchart with Markers; Lectern

Wireless Internet Access

Welcome and Directional Signage; Registration Table clothed and skirted in white linen

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SANDALFORD

Creating A Cocktail Package

- Choose from our Cocktail food items (all items are 1 portion per item per person)
- Add any additional items such as Mini Meals or Dessert Items
- Choose from one of our Beverage Packages or beverages can be served on a Consumption basis
- Add Venue Hire for your function venue

Please check the Minimum Spend Requirement for your function venue

2 Hour Cocktail Reception	Minimum Of 9 Items
3 Hour Cocktail Reception	Minimum Of 12 Items
4 Hour Cocktail Reception	Minimum Of 12 Items Plus 1 Mini Meal
5 Hour Cocktail Reception	Minimum Of 12 Items Plus 2 Mini Meals

Cocktail information continued next page

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Cocktail Menu Selection

\$4.00 Cold Canapes

Beetroot, Orange Zest, Goats Curd, Crisp Sourdough & Fresh Thyme (V)
Brown Rice & Avocado Sushi, Gluten Free Soy, Wasabi & Pickled Ginger (GF) (V)
Mini Pumpkin & Rosemary Scones, Prosciutto & Persian Feta
Feta Tart, Roasted Eggplant & Almond Crumble (V)
Bruschetta, Tomato, Basil, Red Onion & EVOO (V)

\$4.00 Hot Canapes

Ham Hock & Green Pea Arancini with Smoked Garlic Aioli
Tunisian Lamb, Haloumi & Mint Kofta with Saffron Yoghurt (GF)
“Laad Tod” Kaffir Lime, Ginger, Coriander Spiced Pork Mince, Crispy Fried
with a Chili Dipping Sauce
Chicken Yakitori, Capsicums & Soy Dressing
Polenta, Goats Cheese, Red Onion Jam & Crispy Sage (V)

\$5.00 Cold Canapes

Heirloom Tomato Tart, Local Goats Curd, Fresh Thyme, Vincotto & Sea Salt (V)
Rice Paper Rolls Sticky Pork Belly, Grilled Pineapple, Purple Basil & Crackling (GF)
Seared Beef, Prosciutto, Horseradish Crème, Radish Chiffonade (GF)
Yellowfin Tuna, Rice Cake, Ponzu Dressing & Black Sesame Seeds
Multi Grain Wrap, Smoked Duck, Brie, Five Spiced Orange Marmalade & Roquette

\$5.00 Hot Canapes

Wild Mushroom, Fontina & Flowering Thyme Brioche Toasties (V)
Angus Beef Meatballs, Caramelised Onions & Blue Cheese Dressing
Baby Shrimp & Saffron Risotto Balls, Preserved Lemon & Tomato Chutney
Crispy Pork Belly Cubes, Cajun Salt & Chimchurri Dipping Sauce (GF)
Empanada of Pork Shoulder, Anchoite Spice & Avocado Mayonnaise

\$6.00 Cold Canapes

Seared Yellowfin Tuna, Crispy Potato Roesti, Fresh Pea Puree & Pickled Jalapeno (GF)
Prawn, Baby Caper, Celery Leaf, Pink Shallot Fraiche, Chargrilled Crouton
Foie Gras, Toasted French Brioche, Quince Jelly & Micro Celery Leaf
Spinach Cone, Prosciutto, Asparagus & Truffled Egg Dressing
Sesame Cone, Crab, Dill Cream, Spring Onion & Black Pepper

\$6.00 Hot Canapes

Shredded Duck & Ginger Spring Rolls & Lemon Pepper Sauce
Lamb Shoulder, White Bean, Wild Oregano Cocktail Pies & Feta Crumble (GF)
Cumin Crusted Jumbo Prawn Skewer, Lemongrass & Ginger Butter (GF)
Beef Wagyu Cubes, Smoked Eggplant & Watercress (GF)
Half Shell Scallop, White Anchovy, Preserved Lemon, Shiso Leaves (GF)

\$8.00 Sliders

Cajun Grilled Prawn, Bib Lettuce & Avocado Mayonnaise
Shredded Duck Confit, Curry Pickled Carrots & Mustard Cress
Wagyu Beef, Truffle Aioli & Crunchy Prosciutto
Pulled Pork Collar Butt & Spiced Apple Sauce
Angus Beef Pattie, Pickle, Cheddar Cheese & American Mustard
Chipotle Spiced Chicken Breast, Avocado & Corn Pico De Gallo
BBQ Smoked Brisket, Long Brioche Bun & Creamy Avocado Mayonnaise
Minted Lamb Pattie, Red Pepper Harris, Lime Yoghurt & Lebanese Cucumber

Cocktail information continued next page

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SANDALFORD

Cocktail Menu Selection Continued

\$14.00 Mini Meals

Steamed Prawn Salad, Roquette, Red Onion & Japanese Sweet Mayonnaise (GF)
Superfood Salad, Quinoa, Kale, Chia Seeds, Raw Honey & Apple Cider Vinaigrette (GF)
Flathead Tails, Steak Chips & Chipotle Mayonnaise
Salt & Pepper Squid, Fattoush Salad & Dill Remoulade
Grilled Beef Brisket Quesadillas, Green Chilli & Cheddar (GF)
Mini Pork Sausage, Parmesan Mash & Seeded Mustard Gravy
Slow Cooked Beef Cheeks & Buttery Mash (GF)
Chicken, Sage & Onion Sausage Rolls & Gran's Style Gravy
Baked Gnocchi, Crispy Cauliflower, Lemon Zest & Hazelnuts (V)
Orechetti Pasta, Smoked Salmon, Garden Peas, Reggiano & Basil Oil
Crispy Pork Belly, Crunchy Asian Coleslaw, Hot N' Sour Sauce, Coriander Leaves (GF)
Individual Braised Beef Hot Pot

\$6.00 Dessert Canapes

Jaffa Chocolate Tart, Chocolate Pastry, Orange Curd & Crispy Meringue
Pistachio Coated, Ricotta & Lemon Cheesecake
Praline Chocolate Tartlet
Blondie White Chocolate Brownie
French Vanilla & Strawberry Tarts
Macaroons (2 PER PERSON)
Churros with Chocolate Sauce
Passionfruit Panna Cotta with Honey Toasted Granola
Raspberry Financiers
Gin & Watermelon Jellies (GF)
Homemade Mini Scones, Vanilla & Strawberry Jam & Double Cream
Jars of Berry Eton Mess (GF)
Baked Apple & Speculaas Spice Crumble & Pouring Custard

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SANDALFORD

Live Stations

Live Stations are a perfect option or addition to any cocktail function or buffet dinner and also a great idea to replace canapé items during pre-dinner drinks. Some stations can be set inside the function rooms and create an attractive feature to any set up, others will be required to remain outside, encouraging a social atmosphere.

Oysters

Poa

Opened to Order, the Freshest Oysters Accompanied by Fresh Lime, Lemon, Sherry Vinegar & Shallots and Thai Nam Jim Chili Sauces

Australian Cured Jamon Ham

\$20.00pp

Premium Australian Cured Ham on the Bone, Aged Minimum 18 Months, Carved to Order, Medley of Tomatoes, Fresh Boccocini, Basil, Aged Balsamic, Fresh Sour Dough Baguette, Sea Salt Grissini, Fresh Cracked Black Pepper - *Minimum 100 guests*

Sliders

\$16.50pp

BBQ Angus Beef Patties, Pulled Pork, Cheddar, Cider Glazed Onion, Candied Prosciutto, Brioche Bun, Homemade Mayo & Condiments - *Minimum 50 guests*

Rock The Guac

\$16.50pp

Guacamole Made to Order in a Large Stone Mortar, Baskets of Organic Salted Corn Chips (gf), Tomatillo & Avocado Dip, Pico De Gallo, Sour Cream, Charred Corn Salsa & Chipotle Dollop Sauce (gf) - *Minimum 50 guests*

Mediterranean BBQ Station

\$16.50pp

Beef & Lamb Kofta, Haloumi & Mint, Fresh Herb Chimicurri, Chicken Souvlaki, Oregano & Lemon, Saffron & Cucumber Tzatziki – *Minimum 50 guests*

Paella Pans

\$25.00pp

Classic Paella Cooked in Large Traditional Enamel Pans with Reef Fish, Baby Calamari, Fresh Chorizo, Chicken, Marinated Peppers, Saffron, Tiger Prawns, Basil & Lemon (GF) – *Minimum 100 guests*

European Supper Table

\$27.00pp

Beetroot Cured Ocean Trout with Crème Fraiche, Pickled Celery & Micro Cress (GF), Whole Honey Cured Free Range Smoked Leg Ham served with a range of Mustards & Relishes (GF), Pickled Vegetables, Roasted Beetroot & Feta Dip, White Bean & Green Pea Dip (GF), Marinated Green Olives with Lemon Zest (GF) Artisan Breads & Pita Crisps – *Minimum 100 guests*

Cheese Table

\$15.00pp

Selection of 5 cheeses with Quince, Fruit Log, Apples, Pears, Grapes (in season) Muscatels, Strawberries, Shepherds Bread, Lavosh & Crackers – *Minimum 50 guests*

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SANDALFORD

Set Dinner Menu

Our Executive Chef has created a selection of sumptuous menus to complement Sandalford's range of award-winning Swan Valley and Margaret River wines. All set menus include Freshly Baked Bread Rolls & Butter and Tea & Coffee.

Three Course Set Menu (Soup For Entrée, Main, Dessert)	\$80.50 Per Person
Three Course Set Menu (Plated Entrée, Main Dessert)	\$86.00 Per Person
Three Course Set Menu (With Choice Main Course)	\$98.50 Per Person

Set Dinner information continued next page

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Set Dinner Menu Selection

Soups

Prawn & Sweet Corn Chowder, Spring Onions & Chorizo Crumbs
Cumin Spiced Carrot Soup, Brioche Croutons & Rocket Emulsion
Potato and Leek, Smoked Chicken, Crispy Potato & Chive Oil
Local Mushroom Soup, Crème Fraiche, Truffle Oil & Garlic Chives
Smoked Roma Tomato Soup, Chili & Basil Oil
Butternut Pumpkin, Caraway Seeds, Persian Feta, Fried Kale
Cream of Farro Soup, Ham Hock, Mint Pesto, Toasted Almonds
Maple Roasted Sweet Potato, Coriander & Coconut Cream

Cold Entrees

Prawns on Spiced Quinoa, Pumpkin Seed Frisee Salad, Ancho Chili & Coriander Sauce
Lemon Sugar Cured Trout, Beetroot Salsa, Dill Cream Fraiche & Corn Tortilla Crisp
Ginger & Coriander Poached Chicken Breast, Shitake Salad, Miso Dressing & Chicken Crackling
Chilled Beef Salad, Italian Caponata, Shaved Pecorino Cheese & Pedro Ximenez Sherry Emulsion
Tea Smoked Lamb on Cous Cous Salad, Mango & Green Chili Salsa & Crisp Lavosh
Pistachio & Cranberry Quinoa Salad, Asparagus Roquette, Picked Baby Beetroot & Whipped Goats Cheese (V,GF)
Cumin Roasted Eggplant & Zucchini Terrine served, Lupin Ajo Blanco, Capsicum Romesco & Basil

Hot Entrees

Confit Duck & Mushroom Risotto, Charred Asparagus Salad & Citrus EVOO
Warm Smoked Free Range Chicken Tart, Caramilised Red Onion Custard, Basil Pesto & Wild Roquette
Exmouth Prawns & Chorizo, Red Harrisa, Spiced Eggplant & Fresh Mustard Cress
Chargrilled Fremantle Octopus, Lemon, Oregano, Smoked Babagonash & Panzanella
Potato Gnocchi, Wild Mushrooms, English Spinach, Pecorino & Chardonnay Cream

Additional Options For Entrees

For additional \$5.00 per person the plated entrée can be replaced with share plates, select one from the below options;

Australian Seafood Platter

Half Shell Natural Oysters, Smoked Salmon, Chilled Exmouth Prawns, Rottnest Squid and Citrus Salad, Condiments, French Sourdough Baguette & Butter

Mezze

Local Albany Olives, Marinated Goats Cheese, Grilled Haloumi, Chargrilled Chorizo, Lemon Myrtle Marinated Fremantle Octopus, Selection of Dips & Stone Baked Olive Ciabatta

Antipasto Platter

Prosciutto, Spicy Chorizo, White Anchovies, Chargrilled Eggplant with Thyme, Mixed Olives, In-house Smoked Tomatoes, Grilled Artichokes & Pesto Marinated Boccocini Cheese, Crusty Italian Loaf & EVVO and Balsamic

Mains

Sirloin of Beef, Sweet Potato & Chive Mash, English Spinach & Porcini Mushroom Jus (gf)
Beef Cheek Slow Cooked in Shiraz, Pomme Aligot, Soubise Onion Sauce & Baby Herbs (gf)
Beef Eye Fillet, Pancetta & Parsley Rosti, Broccolini Almondaine & Cabernet Jus
Crusted Lamb Loin, Olives, Polenta, Feta & Mustard Fruits, Honey Carrot Puree
Lamb Rump Sous Vide, Colcannon, Potatoes, Broccolini Chimicurri & Pistachio Crumble
Sumac Rubbed Chicken Breast, Sweet Potato Skordalia, Green Beans, Peperade, Chicken & Oregano Jus (gf)
Confit Duck Leg, Beetroot Hummus, Za'atar Spiced Broccolini, Wild Iranian Fig Compote
Crispy Pork Belly, Braised Red Cabbage, Nitrate Free Bacon, Apple Balsamic, Apple & Radish Salad
Humpty Doo Barramundi, Potato & Chorizo Cake, Olive Tapenade, Chargrilled Asparagus & Chardonnay Beurre Blanc
Crispy Skin Salmon, Warm Chickpea Cake, Charred Zucchini, Preserved Lemon, Crab & Apple Waldorf
King Oyster Mushroom Steamed Rice Cake, Bok Choy, Chili Caramel & Black Sesame Seeds (V, GF)
Potato Gnocchi, Caramelized Butternut Pumpkin, Persian Feta, Spinach & Truffle Oil (V)

Set Dinner information continued next page

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Set Dinner Menu Selection Continued

Additional Options – Side Dishes

Served for up to 10 guests

Candied Butternut Pumpkin Salad, Goats Chevre & Pepitas (GF)	\$25.00 per table
Green Beans, Zucchini & Toasted Almonds (GF)	\$25.00 per table
Oven Roasted Chat Potatoes in Duck Fat, Rosemary & Parsley (GF)	\$25.00 per table
Roquette Salad, Walnuts, Blue Cheese, Parmesan & Balsamic Vinaigrette	\$25.00 per table
Mediterranean Vegetables & Cous Cous Salad	\$25.00 per table

Dessert

Lemon Syllabub, Seasonal Berries & Almond Shortbread
Chocolate & Cardamom Terrine, Mandarin Coulis, Fairy Floss
Belgium Chocolate Mousse Cigar, Salted Caramel, Toasted Hazelnut & Bananas
Caramelized Banana Mousse, Crunchy Hazelnut Crumb & Salted Chocolate Caramel
Lime & Coconut Meringue, Candied Pineapple & Spiced Rum Syrup
Orange Almond Flourless Pudding, Crystallized Violets & Mango Coulis (GF)
Strawberry, Almond Grand Marnier Shortcake, Marinated Strawberries & Fresh Cream
Malteser Roulade, Homemade Honeycomb & Chantilly Cream
Warm Passionfruit & Semolina Pudding, Vanilla Bean Custard & Candid Macadamias
Baked Gingerbread & Spiced Apple Cake, Sandalera Caramel & Cream

Dietary Requirements

Dietary requirements including vegetarian and gluten free meals are available, as well as catering for those with allergies.

Please advise all dietary requirements 1 week prior to your function.

Anything Else?

We can assist your function planning by organising entertainment, room décor, table décor, audio visual equipment and coach transfers for you. To make your job that bit easier, please ask your coordinator for prices and options.

*All prices are inclusive of GST. Prices are subject to change at Management's discretion.
Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements.
Please contact the Function Department on +618 9374 9397 for a detailed quote.*



SANDALFORD

Sandalford Signature Menu

Sandalford Signature Menu is our premium straight drop menu option, best suited for a more indulgent occasion.

\$119 per person (Minimum 40 guests)

Entree

Blue Swimmer Crab & Avocado Tian Exmouth King Prawn Cutlets
with Preserved Lemons, Huon Smoked Salmon,
Saffron Labneh, Gin Pickled Cucumber

Main

'Tourdendos Rossini' Certified Black Angus Beef Tenderloin,
Foie Gras, Truffle Buttered Baby Vegetables,
Madeira Jus

Dessert

Sandalera Crème Brulee
Warm Flourless Chocolate Pudding with Sandalwood Nuts
In Season Berries with Meringue & Gold Leaf

*All prices are inclusive of GST. Prices are subject to change at Management's discretion.
Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements.
Please contact the Function Department on +618 9374 9397 for a detailed quote.*



SANDALFORD

'Family Style' Share Plates

Our 'Family Style' menus have been created for long table lunches as all meals are served on large plates in the middle of the table for guests to pass around and help themselves. (Minimum 40 guests)

Our BBQ menus have a live cooking station and are available for outdoor venues only.

All set menus include Freshly Baked Bread Rolls & Butter and Tea & Coffee.

'Family Style' Share Plate information continued next page

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

The 1840 Live Cooking Station

\$69.50 Per Person – Minimum Of 40 Guests

On the Table

Freshly Baked Baguette, Extra Virgin Olive Oil,
Balsamic & Local Olives

From the Paddock to the Plate

Pitch Black Angus Centre Cot Rump, Fresh Herb Chimicurri
Lemon Myrtle & Fresh Herb Grilled Chicken
English Style Chunky Pork Sausage with Cider Glazed Onions

From the Garden

Crispy Bacon & Egg Potato Salad, Sour Cream & Chive Mayonnaise
'Home Style' Salad, Iceberg, Feta, Cherry Tomatoes, Lemon & Extra Virgin Olive Oil

To Finish

Decadent White Chocolate Brownies
Fresh Seasonal Fruit Skewers, Marshmallows, Belgium Chocolate Dipping Sauce

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Verdelho Lawn Live Cooking Station

\$77.00 Per Person – Minimum Of 40 Guests

On the Table

Freshly Baked Baguette, Extra Virgin Olive Oil,
Balsamic & Local Olives

From the Paddock to the Plate

Pitch Black Angus Centre Cot Rump, Fresh Herb Chimicurri
Lemon Myrtle & Fresh Herb Grilled Chicken
Exmouth Whole Grilled Garlic Buttered Prawns with Lemon Wedges
Asian Spiced Squid, Lime, Chili, Coriander and Nam Jim Dipping Sauce

From the Garden

Crispy Bacon & Egg Potato Salad, Sour Cream & Chive Mayonnaise
'Home Style' Salad, Iceberg, Feta, Cherry Tomatoes, Lemon & Extra Virgin Olive Oil

To Finish

Decadent White Chocolate Brownies
Fresh Seasonal Fruit Skewers, Marshmallows, Belgium Chocolate Dipping Sauce

'Family Style' Share Plate information continued next page

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Sea-Fire Live Cooking Station

\$75.00 Per Person – Minimum Of 40 Guests

On the Table

Freshly Baked Baguette, Extra Virgin Olive Oil,
Balsamic & Local Olives

From the Ocean to the Fire

Humpty Doo Crispy Skin Barramundi, Lemon & Herbs
Exmouth Whole Grilled Garlic Buttered Prawns with Lemon Wedges
Asian Spiced Squid, Lime, Chili, Coriander, Nam Jim Dipping Sauce

From the Garden

German Potato Salad, seeded Mustard Vinaigrette, Shredded Smoked Salmon
& Capers
'Home Style' Salad, Iceberg, Feta, Cherry Tomatoes, Lemon & Extra Virgin Olive Oil

To Finish

Mini Salted Caramel Ice Cream in a Waffle Cone
Fresh Seasonal Fruit Skewers, Marshmallows, Belgium Chocolate Dipping Sauce

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Harvesting Menu

\$80.00 Per Person – Minimum Of 20 Guests

Available in Function rooms only

Grazing

Antipasto Platters,
Warm Toasted Turkish Bread Plates with Dips

Mains

Tender Ridge Beef Tenderloin
Lemon Thyme & Smoked Garlic Roasted Free Range Chicken

Sides

Duck Fat Roasted Potatoes, Green Beans & Crunchy Chorizo
Mixed Greens with Avocado, Persian Feta & Pepita Salad

Dessert

Assorted Petit Dessert
Fresh Seasonal Fruit

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Buffet Menu

\$97.00 Per Person – Minimum Of 40 Guests

On The Table / Set On The Buffet

Sandalford Antipasto & Mezze Platters, Cold Cuts, Feta & Marinated Vegetables
Assorted Artisan Bread Rolls & Butter

Salads

All Starting with Garden Salad with Vinaigrette

Choose 2 of the Following:

Caesar with Candied Bacon, Shaved Parmesan & Croutons
Caprese Salad with Tomato, Bocconcini, Fresh Basil & Aged Balsamic (GF)
Watermelon, Roquette & Feta Salad & Citrus Yoghurt Dressing (GF)
Quinoa, Almond & Cranberry Salad, Mixed Leaves & Fresh Lemon Dressing (GF)
Egg & Bacon Potato Salad with a Sour Cream & Chive Mayonnaise (GF)
Moroccan Slaw, Cabbage, Sumac, Currants, Crisp Prosciutto & Orange Dressing
Caramilsed Pumpkin, Pepita, Cherry Tomato & English Spinach Salad
Ord River Chickpea Salad, Fresh Herbs, Saffron Aioli & Chorizo Crumbs

Hot Selection

All Starting with Herb Roasted Potatoes, Steamed Rice & Seasonal Vegetables with Butter

Choose 1 Meat, 1 Pasta and 1 Curry:

Meat

Beef Cheeks Slow Cooked in WA Shiraz & Smashed Minted Peas
Prosciutto Wrapped Char Grilled Chicken Breast with a Forest Mushroom Cream Reduction
Skin on Humpty Doo Barramundi, Lemon, Capers, Parsley & EVOO
Cider & Thyme Braised Pork Belly & Caramelised Apples

Pasta

Potato Gnocchi, Pan-fried with Red Onion, English Spinach, Basil & Lemon Pesto
Penne Arrabiata, Fresh Tomato, Chili, Basil & Shaved Parmesan
Spinach and Ricotta Ravioli & Sweet Roasted Pepper Romesco
Spaghetti with Mushroom, White Wine Cream & Chives

Curry

Vegetable Korma Curry with Potatoes, Eggplant & Chickpeas
Burmese Prawn Curry, Fresh Lime & Coriander
Beef Massaman with Peanuts & Potatoes
Green Curry with Crispy Pork, Thai Basil & Fresh Chili

Additional Main Selection

Carvery

\$15.00 Per Person

Choose 1 of the Following:

Linley Valley Pork Loin, Crackling & Spices Apple Sauce
WA Beef Sirloin, Seeded Mustard and Thyme Crust with a Sandalford Shiraz Jus
Leg of Lamb, Rosemary and Garlic Crusted with a Sandalford Cabernet Reduction
Free Range Chicken Roasted with Lemon, Oregano & Ginger with a Sandalford Chardonnay Chicken Jus

Dessert

All Starting with Fresh Seasonal Sliced Fruit

Choose 3 of the Following:

Jaffa Chocolate Tart, Chocolate Pastry, Orange Curd & Crispy Meringue
Pistachio Coated, Ricotta & Lemon Cheesecake
Praline Chocolate Tartlet
Blondie White Chocolate Brownie
French Vanilla & Strawberry Tarts
Macaroons (2 PER PERSON)
Churros with Chocolate Sauce
Passionfruit Panna Cotta with Honey Toasted Granola
Raspberry Financiers
Gin & Watermelon Jellies (GF)
Jars of Berry Eton Mess (GF)
Baked Apple & Speculaas Spice Crumble & Pouring Custard

Additional Dessert Selections

Australian Cheeses served with Fig Bread & Crackers (Shared on Platters) \$9.50 Per Person

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.



Beverage Selection

Beverage Packages

Element Collection

These wines are fruit driven, immediately approachable and make for soft, easy and uncomplicated drinking. Most of the wines within the Element range come from 50 year old vines grown in WA's Swan Valley and wines such as the Shiraz Cabernet Sauvignon spend twelve months in premium French Oak.

Hours:	2	3	4	5	6
\$pp	30.00	34.00	38.00	42.00	46.00

The Element Package is inclusive of your choice of three (3) wines from our Element range, your choice of two (2) Standard Beers, Standard Light Beer, Sandalford Sparkling Chardonnay Pinot Noir and Soft Drinks & Juice

Margaret River Collection

With all the fruit being sourced from the famed Margaret River region these wines have a fantastic pedigree. Designed to be easy drinking and very approachable these wines are winning fans around Australia and around the world.

Hours:	2	3	4	5	6
\$pp	35.00	39.00	43.00	47.00	51.00

The Margaret River Package is inclusive of your choice of three (3) wines from our Margaret River Range, your choice of two (2) Standard Beers, Standard Light Beer, Sandalford Sparkling Chardonnay Pinot Noir and Soft Drinks & Juice.

Estate Reserve Collection

Sandalford Wines owns one of the largest and oldest vineyards in Margaret River, 93 Hectares first planted in 1970. This low-yielding, dry-grown vineyard in the prestigious Wilyabrup sub-region of Margaret River provides all the fruit for the Sandalford Premium range. Sandalford spares no expense at any stage of their production to ensure that each wine is a benchmark in its own right. Both the white and red wines utilise only the very best new French Oak barriques as style dictates.

Hours:	2	3	4	5	6
\$pp	40.00	44.00	48.00	52.00	56.00

The Estate Reserve Package is inclusive of your choice of three (3) wines from our Estate Reserve range, your choice of two (2) Standard Beers, Standard Light Beer, Sandalford Sparkling Chardonnay Pinot Noir and Soft Drinks & Juice.

Complete Estate Reserve Collection

Hours:	2	3	4	5	6
\$pp	45.00	49.00	53.00	57.00	61.00

The Complete Estate Reserve Package is inclusive of your choice of three (3) wines from our Estate Reserve range, two (2) Premium Beers, Standard Light Beer, Sandalford Sparkling Chardonnay Pinot Noir, Founders Liqueur Port, Soft Drinks & Juice.

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Beverage On Consumption

A deposit of \$25.00 per adult will be charged in advance when beverages are being served on a Consumption basis.

We recommend you pre-select three (3) wines from our Element, Margaret River or Estate Reserve ranges, two (2) Standard, Craft, Premium or Imported Beers, one (1) Sparkling Wine and we will serve along with Light Beer, Soft Drinks & Orange Juice

Element Collection

Classic White	\$28.00
Chardonnay	\$28.00
Late Harvest	\$28.00
Shiraz Cabernet	\$28.00
Merlot	\$28.00
Cabernet Merlot	\$28.00

Margaret River Collection

Classic Dry White	\$33.00
Unoaked Chardonnay	\$33.00
Rose	\$33.00
Shiraz	\$33.00
Cabernet Merlot	\$33.00

Estate Reserve Collection

Verdelho	\$43.00
Sauvignon Blanc Semillon	\$43.00
Chardonnay	\$43.00
Cabernet Sauvignon	\$43.00
Shiraz	\$43.00

Prendiville & Museum Release

Prendiville Chardonnay	\$80.00
Prendiville Cabernet Sauvignon	\$100.00
Prendiville Shiraz	\$100.00

Champagne & Sparkling

Sandalford Sparkling Chardonnay Pinot Noir	\$45.00
Vueve D'Argent NV (French)	\$48.00
Ayala Brut Majeur (French)	\$139.00

Dessert Wine

Botrytis Semillon (375ml)	\$35.00
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Fortified Wine

Founders Liqueur Port (750ml)	\$40.00
Sandalera (500ml)	\$120.00

Standard Beers

James Boag's Premium Light	\$7.50
Tooheys 5 Seeds Apple Cider	\$7.50
James Boag's Draught	\$7.50
Summer Bright Lager	\$7.50

Australian Beer

Little Creatures Rogers	\$8.00
James Squire Golden Ale	\$8.00
James Squire 150 Lashes	\$8.00
James Boag's Premium	\$8.00
Little Creatures Pipsqueak Cider (Apple)	\$8.00

Premium Beers

Little Creatures Pale Ale	\$9.50
Corona	\$9.50
Heineken	\$9.50

Premium Beers

Soft Drinks	Glass \$3.50
Soft Drinks	Carafe \$9.00
Orange Juice	Glass \$4.00
Orange Juice	Carafe \$10.00
Voss Artesian Still Water (700ml)	\$9.50
Voss Artesian Sparkling Water (700ml)	\$9.50

A \$5.00 surcharge will apply per person where a cash bar has been requested.
Cash bar available for 40 guests or more only.

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.



Booking Agreement

Booking Agreement - Terms and Conditions

1. Tentative Bookings

Tentative bookings will be held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

2. Confirmation Of Bookings

A non-refundable deposit of between \$500 and \$2500, depending on venue, function type, and day of the week, is required to secure the venue and date of your function (please see venue hire and minimum spend information for exact deposits). Your coordinator will advise if your deposit will be an alternate amount. Signed Terms & Conditions are also required at this time. Every effort will be made by Sandalford Wines to ensure the client's choice of date and venue is held without change, however Sandalford reserves the right to amend the booking without incurring financial penalty. That is, Sandalford reserves the right to change the date and venue due to circumstances such as, but not limited to, a concert being scheduled on the same date. If changes are required, the Client will always be notified at the earliest possible time by a senior representative from Sandalford Wines. Completion and signing of the booking form and submitting it with the deposit to Sandalford Wines indicates the client acceptance of these Terms & Conditions..

3. Payment Policy

Venue hire, Food and Miscellaneous Item payments are required when final numbers are confirmed seven (7) days prior to the function. Beverages charged on a package rate will also need to be paid for at this time. Should beverages be on a consumption basis, a deposit of \$25.00 per adult is required seven (7) days prior, with the remainder to be settled at the conclusion of your function. Credit card details are to be provided as security for final payments. Master Card & Visa Cards are accepted for function payments and incur a 2% processing fee. American Express & Diners Cards are also accepted for function payments and incur a 3% processing fee.

If you would like to be invoiced for your function, a Credit Application Form will need to be completed at least four (4) weeks prior to the function – please ask your Function Coordinator for a credit application form. Final Payment with Tax Invoice is due within seven (7) days.

4. Cancellation

All deposits are non-refundable & non-transferable. Sandalford Wines also reserves the right to charge a cancellation fee of the estimated total value of the function as follows (or room rental, whichever is greater):

Notice within 6 months: 50%

Notice within 3 months: 75%

Notice within 1 month: 100%

Deposits can be used as part payment of cancellation fee.

5. Pricing

Prices may change without notice. With the changes of vintages and varieties of wine, wine selections for your function are to be confirmed no earlier than four (4) weeks prior to your function. All prices are inclusive of GST.

6. Beverages

Sandalford Wines operates under a producer's license, therefore no spirits are available. Guests will be served the selection of drinks you have chosen during the times you have allocated. You will be responsible for payment of all these beverages. You are not permitted to supply your own beverages, as this is an infringement of the Racing, Liquor & Gaming licensing regulations. Gifts of alcohol presented to guests must remain sealed whilst on the premises; this includes purchased items supplied by Sandalford.

Beverages are available on a set package or consumption basis, no cash bar facility is available. All wines are subject to vintage availability. Sandalford Wines is a responsible purveyor of alcohol, and, as such reserve the right to refuse alcohol service to anyone including private function guests. Under absolutely no circumstance may any person under 18 years of age consume alcohol on licensed premises. Proof of age ID may be requested and failure to produce will result in no-beverage service. Please advise your guests attending.

7. Confirmation Of Details

Required a minimum of 14 days prior to function date. Your Function Coordinator will contact you to obtain these details. Sandalford Wines regrets that we are unable to guarantee the smooth running and success of a function if confirmed details are provided less than 14 days prior.

8. Final Attendance Numbers

Any cancellation of function space or decrease in numbers in excess of 10%, less than 30 days prior to the event will incur a charge. This will be calculated as follows:

Decrease in catering attendance in excess of 10%: A fee equal to 50% of the anticipated food and beverage revenue forgone on the portion over 10%. Decrease in catering attendance in excess of 10%, less than 14 days prior: A fee equal to 100% of the anticipated food and beverage revenue forgone on the portion over 10%.

Booking Agreement - Terms and Conditions information continued next page

Signed _____

Date _____

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Booking Agreement – Terms and Conditions Continued

9. Public Holidays

A 25% surcharge applies to the total value of all functions booked on a public holiday.
(Total of food & beverage only)

10. Time Schedule

Evening functions finish at 12.00am. Should you wish to continue beyond these times, you will be charged accordingly at a minimum rate of \$4.00 per person per hour thereafter (based on final numbers). Prior arrangement of extensions must be made with your Function Coordinator.

11. Damage/Insurance

Nothing is to be nailed, screwed, stapled or adhered (including Blu-Tak) to any wall, door or surface of the building. The Functions Coordinator must approve all signage in the public areas. Any damage to the property, function room facilities, equipment, fittings or surrounds caused by guests to Sandalford Wines will be the financial responsibility of the organiser. The costs associated with repairs or abnormal cleaning will be charged to your final account. Sandalford Wines is always extremely careful when looking after people and their belongings, however accepts no responsibility for the damage or loss of merchandise on our premises prior to, during or after a function. We recommend organisers arrange their own insurance. Any items left on site will be disposed of after 7 days unless prior arrangement has been made.

12. Quotations

Sandalford offers all quotations in good faith based on details provided and reserves the right to advise of alterations or additions to this quotation apparent. Please note all prices are subject to change.

13. Deliveries

Items being delivered on your behalf must be boxed and labelled with function name clearly marked. Drop off times must be arranged with our Function Coordinators. Although all care is taken, no responsibility is taken for lost or damaged goods.

14. Equipment Hire

Items being delivered on your behalf must be boxed and labelled with function name clearly marked. Drop off times must be arranged with our Function Coordinators. Although all care is taken, no responsibility is taken for lost or damaged goods.

15. Smoking

Smoking is prohibited in any of the buildings. Outside facilities are available.

16. Venue Hire

Venue Hire is inclusive of all set up costs as specified in your quotation. Venue Hire applies to each of your Private Function Rooms/Areas

Venue	Saturday	Sunday to Friday
Underground Cellar	\$2,000	\$1,700
Estate Room	\$1,600	\$1,200
Oak Room	\$1,200	\$950
Durack Room	\$900	\$800
Element Room	\$800	\$700
Restaurant (exclusive use)	\$900	\$700
Theatrette	\$700	\$500
Merlot Lawn	\$950	\$750
Verdelho Lawn	\$950	\$750

The Venue Hire charges above for each of the Underground Cellar, Oak, Durack & Element Rooms are based on either Cocktail, Buffet or Set Course Menus

17. Minimum Spend – Dinner, Lunch And Cocktail Functions

The required Food, Beverage and Venue Hire Spend per venue

Venue	Saturday	Sunday to Friday
Underground Cellar	\$20,000	\$16,000
Estate Room	\$16,000	\$14,000
Oak Room	\$12,000	\$10,000
Durack Room	\$7,000	\$5,500
Element Room	\$7,000	\$5,500
Restaurant (exclusive use)	\$5,500	\$5,000
Theatrette	N/A	N/A
Merlot Lawn	\$5,500	\$5,000
Verdelho Lawn	\$5,500	\$5,000

Conferences & Meeting Minimum Spend - Please speak to your Function Coordinator

Signed _____

Date _____

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.

Function Details

Sandalford Wines Pty Ltd

3210 West Swan Road
CAVERSHAM WA 6055
Telephone: +61 8 9374 9397
Fax: +61 8 9274 2154
Website: www.sandalford.com
Email: functions@sandalford.com

Postal:

PO Box 140
GUILDFORD WA 6935

Electronic Payment Banking Details:

BSB: 036-043 Account Number: 82-5023
Branch: Westpac, Midland
Account Name: Sandalford Wine
Credit Card Payment accepted by phone, ask for C/C Form

Function Details

Function Date: _____

Approximate Number of Guests: _____

Work Number: _____

Direct Line: _____

Mobile Number: _____

Street Address: _____

Company Name: _____

Contact Name: _____

Email: _____

Accounting Address: _____

Accounting Phone: _____

Accounting E-mail: _____

Function Venue: _____

Function Venue: _____

Group Tasting, Sandalford Experience, Wine Blending:: _____

Signed _____

Date _____

Please be aware if the above is not signed, Sandalford reserves the right to enforce the above Terms and Conditions where applicable.

All prices are inclusive of GST. Prices are subject to change at Management's discretion. Itemised Menu prices are subject to a Venue Hire fee and Minimum Spend Requirements. Please contact the Function Department on +618 9374 9397 for a detailed quote.



SANDALFORD