



Wedding Kit

Ceremony Venues

Included in the ceremony hire fee is 30 white ceremony chairs, a signing barrel and water

Chenin Lawn

Booked with the Oak Room



Merlot Lawn

Booked with the Estate Room



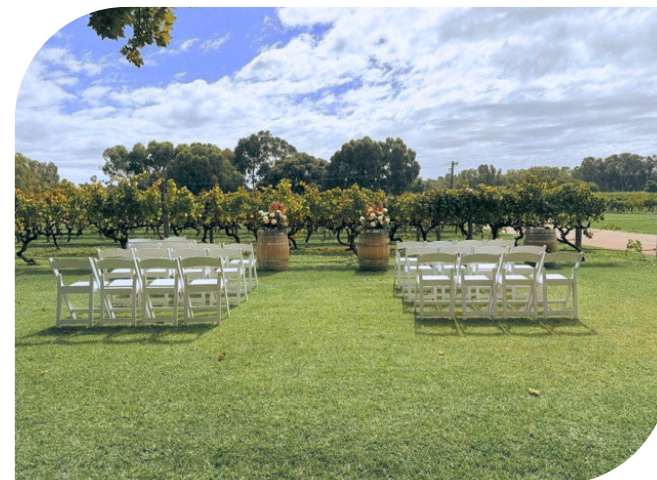
Hill House

Booked with the Sandalera Room



Verdelho Lawn

Booked with the Vintage Room



Reception Venues

Oak Room

Capacity:
80-120 Sit-down

The Oak Room is a beautiful blend of rustic charm and wine heritage, featuring walls of oak barrels. The rustic décor, complete with soft ceiling drapes and an impressive wrought-iron chandelier, sets the perfect scene for all special occasions.



Estate Room

Capacity:
100-350 Sit-down

This beautiful event space reflects all the heritage and grandeur of Sandalford's 182-year-old estate. Bespoke designed and pillarless, the room can be subdivided for more intimate events and offers superb sweeping views across manicured lawns, our lake and vineyards.



Reception Venues

Sandalera Room

Capacity:
100-250 Sit-down

Nestled within the Estate's old underground wine cellar and lined with authentic American oak barrels, once filled with premium aged port, soft ambient lighting enhances the warm, intimate atmosphere of Sandalera, offering a unique and inviting setting for an unforgettable dining experience.



Vintage Room

Capacity:
15-36 Sit-down

Our beautiful Vintage Room is a private dining area adjacent to our restaurant, featuring three statement wooden tables with luxurious upholstered chairs for your intimate wedding.

Includes: Silver cutlery, Standard glassware, white linen napkins, crockery, velvet grey chairs, 3 long statement wooden tables, barrel for displaying your wedding cake and printed A5 menus.



Please note: excess chairs and tables cannot be removed from the room

Venue Hire

The venue hire charges are inclusive of all set up costs including cutlery, glassware, linen, crockery, brown bentwood chairs, 10-seater round tables, barrel for displaying your wedding cake and printed A5 menus (applicable for Oak, Estate and Sandalera Room only, see inclusions on page 3 for Vintage Room)
Venue hire applies to each of our private function rooms as follows:

Venue	Sunday to Friday	Saturday
Estate Room	\$2,000	\$2,500
Oak Room	\$1,200	\$1,500
Sandalera Room	\$1,200	\$1,600
Verdelho Lawn	\$1,200	\$1,500
Merlot Lawn (Marquee)	\$10,000	POA
Vintage Room	\$1,000	\$1,000
Ceremony Hire	\$750	\$750

Minimum Spend

The required minimum spend is inclusive of food, beverage and reception venue hire:

Venue	Sunday to Friday	Saturday
Estate Room	\$20,000	\$25,000
Oak Room	\$12,000	\$14,000
Sandalera Room	\$13,000	\$15,000
Verdelho Lawn	\$12,000	\$14,000
Merlot Lawn (Marquee)	\$50,000	POA
Vintage Room	\$5,500	\$5,500

Additional Hire Items

Ceremony Chairs	\$9.50 each
*Wooden signing Table	\$75
*Wishing Well	\$60
*Premium Table Numbers	\$4 per number

**Please note these items must be booked with us when confirming your wedding date to ensure availability*

*All prices are inclusive of GST.
Prices valid 1 July 2026 – 30 June 2027
Menu items subject to change.*



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Rosé Wedding Package

\$177 per person

**Available only for June, July, August, January and February weddings*

***Discounted Ceremony Hire of \$500 when booking this package*

Three Course Set Menu (Entrée, Main and Dessert) or European Harvest Menu

Five Hour Winemakers Collection Beverage Package:

Three Wines from the Winemakers Collection

Sandalford Sparkling Wine

Standard Beer

Soft Drinks and Juices

Freshly brewed coffee and a selection of specialty tea

Your wedding cake served on platters

Venue Hire inclusions of the Estate, Oak, Sandalera or Vintage Room

Wine Upgrade

Margaret River Collection \$5 per person

1840 Collection \$10 per person

Estate Reserve Collection \$15 per person

Beer Upgrade

Imported Beers \$9 per person *Replaces 1 of the 3 included beers

Set Menu Upgrade

Alternate Entrée \$6.50 per person

Alternate Main \$6.50 per person

Alternate Dessert \$6.50 per person

Choice Entrée \$13.50 per person

Choice Main \$13.50 per person

Choice Dessert \$13.50 per person

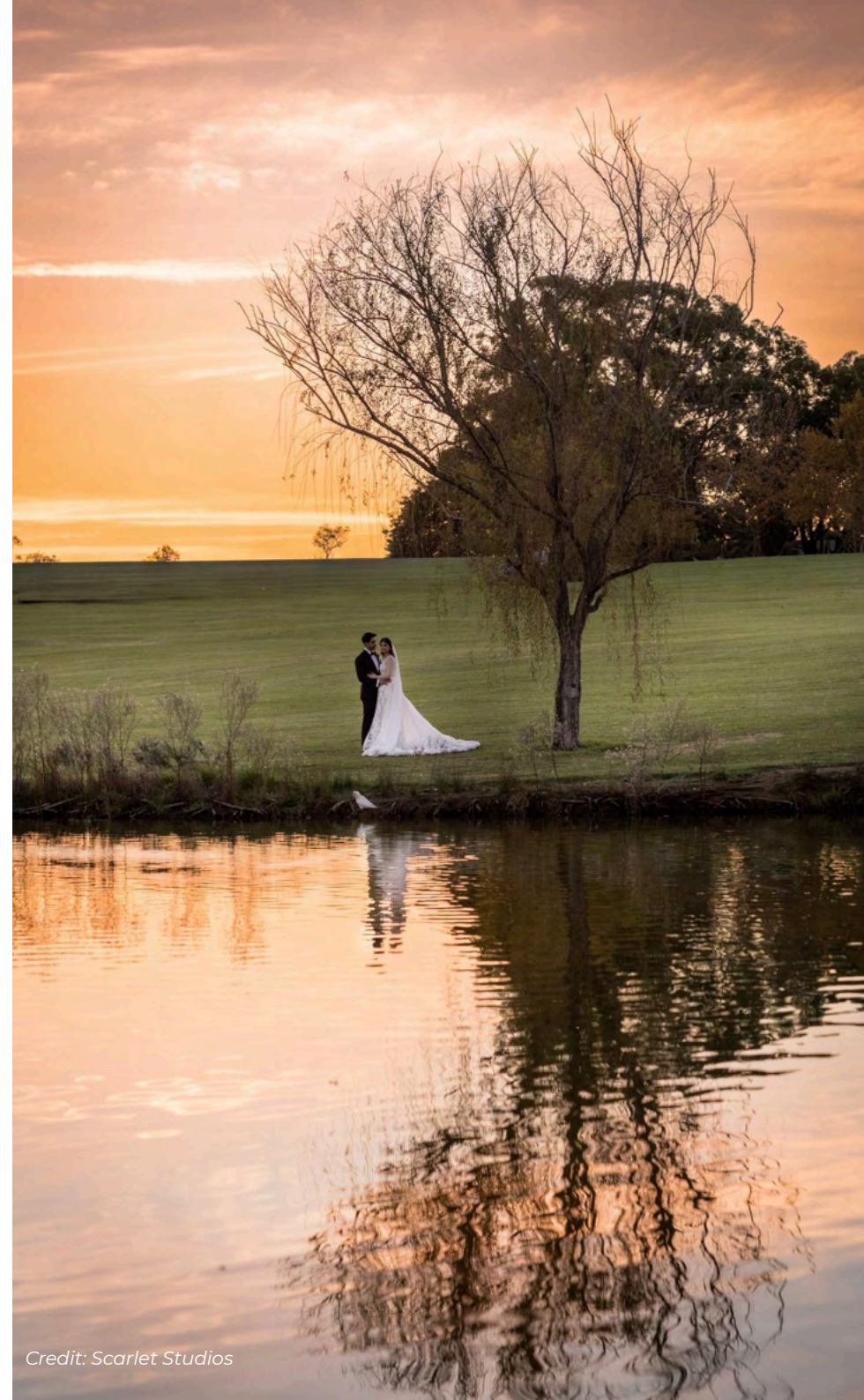


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Mertot Wedding Package

\$183 per person

Three Course Set Menu (Entrée, Main and Dessert) or European Harvest Menu

Six Hour Winemakers Collection Beverage Package:

Three Wines from the Winemakers Collection

Sandalford Sparkling Wine

Standard Beer

Soft Drinks and Juices

Freshly brewed coffee and a selection of specialty tea

Your wedding cake cut and served on platters

Venue Hire inclusions of the Estate, Oak, Sandalera or Vintage Room

Wine Upgrade

Margaret River Collection \$5 per person

1840 Collection \$10 per person

Estate Reserve Collection \$15 per person

Beer Upgrade

Imported Beers \$9 per person *Replaces 1 of the 3 included beers

Set Menu Upgrade

Alternate Entrée \$6.50 per person

Alternate Main \$6.50 per person

Alternate Dessert \$6.50 per person

Choice Entrée \$13.50 per person

Choice Main \$13.50 per person

Choice Dessert \$13.50 per person



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Chardonnay Wedding Package

\$197 per person

Three Course Set Menu (Entrée, Main and Dessert) or European Harvest Menu
Chef's Selection of Hot and Cold Canapés served during pre-dinner drinks (3 per person)

Six Hour Winemakers Collection Beverage Package:

Three Wines from the Winemakers Collection

Sandalford Sparkling Wine

Standard Beer

Soft Drinks and Juices

Freshly brewed coffee and a selection of specialty tea

Your wedding cake cut and served on platters

Venue Hire inclusions of the Estate, Oak, Sandalera or Vintage Room

Wine Upgrade

Margaret River Collection \$5 per person

1840 Collection \$10 per person

Estate Reserve Collection \$15 per person

Beer Upgrade

Imported, Ginger Beer and Cider \$9 per person *Replaces 1 of the 3 included beers

Set Menu Upgrade

Alternate Entrée \$6.50 per person

Alternate Main \$6.50 per person

Alternate Dessert \$6.50 per person

Choice Entrée \$13.50 per person

Choice Main \$13.50 per person

Choice Dessert \$13.50 per person



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Prendville Wedding Package

\$214 per person

Three Course Set Menu (Entrée, Choice Main and Dessert) or European Harvest Menu
Chef's Selection of Hot and Cold Canapés served during pre-dinner drinks (3 per person)

Six Hour Margaret River Collection Beverage Package:

Three Wines from the Margaret River Collection

Sandalford Sparkling Wine

Standard Beer

Ginger Beer or Cider

Soft Drinks and Juices

Freshly brewed coffee and a selection of specialty tea

Your wedding cake cut and served on platters

Founders Reserve Liqueur Tawny served with cake service

Venue Hire inclusions of the Estate, Oak, Sandalera or Vintage Room

Wine Upgrade

1840 Collection \$5 per person

Estate Reserve Collection \$10 per person

Beer Upgrade

Imported Beers \$9 per person *Replaces 1 of the 3 included beers

Set Menu Upgrade

Alternate Entrée \$6.50 per person

Alternate Dessert \$6.50 per person

Choice Entrée \$13.50 per person

Choice Dessert \$13.50 per person



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Credit: Alice Andre Photography

Alcohol Free Wedding Package

\$169 per person

- Three Course Set Menu (Entrée, Main and Dessert) or European Harvest Menu
- Six Hour Non-alcoholic Beverage Package:
 - Three Non-alcoholic Wines
 - Non-alcoholic Sparkling Wine
 - Non-alcoholic Beer
 - Soft Drinks and Juices
 - Freshly brewed coffee and a selection of specialty tea
 - Your wedding cake cut and served on platters
 - Venue Hire inclusions of the Estate, Oak, Sandalera or Vintage Room

Set Menu Upgrade

Alternate Entrée	\$6.50 per person
Alternate Main	\$6.50 per person
Alternate Dessert	\$6.50 per person
Choice Entrée	\$13.50 per person
Choice Main	\$13.50 per person
Choice Dessert	\$13.50 per person

- Canapés
- Chef's Selection of Hot & Cold Canapés \$16 per person



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Credit: Kapture Moments

Create your own Wedding Package

Sit-down Reception

Choose from our Set menu or European Harvest Menu

Add any additional item such as canapés, alternate drops or choice

Choose either a Beverage Package or select beverages on consumption

Add tea and coffee - if required

Add cake cutting - cut and served on platters to each table - if required

Add Reception Venue Hire for your function room and day

Cocktail-style Reception

Choose items from our Canapé and Grazing Selection

Choose either a Beverage Package or select beverages on consumption

Add tea and coffee - if required

Add cake cutting - cut and served on platters to each table - if required

Add Reception Venue Hire for your function room and day



SANDALFORD

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Menu items subject to change.



Set Menu Selection

All set menus include freshly baked bread rolls and butter.

Three Course Set Menu Entrée, Main and Dessert

\$115 per person

Entrée

Free range chicken breast with golden puff pastry, soft herb Verjuice cream sauce

Gnocchi with roast pumpkin, pesto cream, baby kale, pepitas and pumpkin oil (n, vg)

WA Market Fish Ceviche with lime, coconut, chilli, coriander (gf, df)

Half Shell Bay Bug with whipped royal blue potatoes and chive beurre blanc sauce (df, gf)

Main

Beef Rib

with whipped royal blue potatoes, roasted baby carrots and beef jus (gf)

Lamb Shoulder

with whipped sweet potato, zucchini pickle and lamb jus (gf)

Free Range Chicken Breast

with bush tomato and lemon myrtle filling, potato purée, broccolini and lemon myrtle chicken jus (gf)

Rosemary and Fennel Porchetta

with whipped herb potato, broccolini and pork jus (gf)

Barramundi Fillet

with lightly pickled cherry tomato, zucchini, green olives, soft herbed salad, whipped potato and caramelised capsicum coulis (gf)

Dessert

Dark Chocolate Mousse with a salted caramel centre, cacao nib crumble and strawberry cream

Lemon Myrtle and Southern Forest Honey Mousse Entremet with candied almond (gf, n)

Valrhona white chocolate with a passionfruit and hazelnut meringue and passion fruit gel (n, gf)

Pear with caramelised white chocolate, brown butter sable and Elderflower yoghurt cream (gf, contains alcohol)

Single Origin Dark Chocolate Coconut Mousse with a raspberry centre and almond praline (gf, v, n)



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Meals marked with (n) contains nuts, (vg) vegetarian, (v) vegan, (gf) gluten free, (gfo) gluten free option available. Meals may contain traces of ingredients not listed.

Please speak to the Wedding Coordinator for any concerns

Additional Menu Upgrades and Items

Alternate Drop for Entrée, Main Course or Dessert (per course)

\$6.50 per person

Choice for Entrée, Main Course or Dessert (per course)

\$13.50 per person

Cake cut and served on platters to the middle of the table (For Create your Own Package Only)

\$2.50 per person

Cake cut and served on individual plates

\$5 per person

Chef's Selection of Hot and Cold Canapés

\$16 per person

Includes three canapé items per person selected by our Executive Chef

Mediterranean Antipasto Selection

**\$27 per person
as pre-entrée share style**

Sopressa Venetian Italian aged salami (gf)

Prosciutto thinly shaved Italian cured ham (gf)

Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread

Whipped feta, seeds and Vincotto

Mortadella (gf)

Artisan style marinated eggplant, artichoke, zucchini (gf)

Mediterranean Vegetarian Antipasto Selection

**\$27 per person
as pre-entrée share style**

Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread

Whipped feta, seeds and Vincotto

Artisan style marinated eggplant, artichoke, zucchini (gf)

Roasted capsicum

Bocconcini with pesto sauce (n)

Sides

\$25 per selection, per table

Roasted spiced cauliflower with silky hummus, toasted seeds, pomegranate and green raisins (gf)

Roast butternut pumpkin, goats curd fried sage honey vinaigrette (gf)

Seasonal green leaf salad, crunchy sprouted beans, dried cranberries, zesty lemon dressing (gf)

Chat potatoes with herb butter

Children's Menu (3–12 years)

\$32 per child

Main - Select one

Chicken nuggets and chips

Potato gnocchi with napolitana, parmesan

WA battered fish and chips (gfo)

Dessert - Select one

Banana split with 100's and 1000's

Strawberry ice cream sundae

Soft Drink and Juice Selection



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European Harvest Menu

Our share-style menus created for sharing experiences are served on the centre of the table. This menu cannot be altered.

Harvest Menu

\$115 per person

Share-style Entrée

Sopressa Venetian Italian aged salami (gf)

Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread

Whipped feta, seeds and vincotto

Prosciutto thinly shaved Italian cured ham (gf)

Mortadella (gf)

Artisan style marinated eggplant, artichoke, zucchini (gf)

Share-style Main

Barramundi with lemon chive butter (gf)

Free Range Chicken Breast with bush tomato and lemon myrtle stuffing, potato purée, broccolini and lemon myrtle chicken jus (gf)

Seasonal green leaf salad with crunchy sprouted beans, dried cranberries, zesty lemon herb dressing (gf)

Chat potato with herb butter

Share-style Dessert

Passion fruit, white chocolate and hazelnut dacquoise (n, gf)

Mini assorted filled doughnuts



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Premium European Harvest Menu

Our share-style menus created for sharing experiences are served on the centre of the table. This menu cannot be altered.

Premium Harvest Menu

\$134 per person

Share-style Entrée

Sopressa Venetian Italian aged salami (gf)

Hummus, spiced chickpea, pomegranate Vincotto, Turkish bread

Whipped feta, seeds and vincotto

Prosciutto thinly shaved Italian cured ham (gf)

Mortadella (gf)

Artisan style marinated eggplant, artichoke, zucchini (gf)

Share-style Main

Slow Cooked French-Trimmed Lamb Shank with whipped potato, roasted baby carrots, watercress and lamb jus (gf)

Free Range Chicken Breast with bush tomato and lemon myrtle stuffing, potato purée, broccolini and lemon myrtle chicken jus (gf)

Seasonal green leaf salad with crunchy sprouted beans, dried cranberries, zesty lemon herb dressing (gf)

Chat potato with herb butter

Roast butternut pumpkin goats curd, sage honey vinaigrette (gf)

Share-style Dessert

Passion fruit, white chocolate and hazelnut dacquoise (n, gf)

Mini assorted filled doughnuts



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Canapé & Grazing Selection

Hot Canapés

Mushroom and mozzarella arancini (vg, gf)
Seasonal croquettes with tomato relish (vg)
Harissa spiced lamb kofta skewers
Sweetcorn coriander fritters (gf, vg)
Netted rice pancake vegetable roll (vg, v, gf)

\$6 per item

Peking duck cigars
Coconut prawn on sugar cane skewers
Prawn on lemongrass skewers (gf)
Mini mushroom wellington with goats cheese
Mini butter chicken wellington

\$8 per item

Cold Canapés

Confit garlic and saffron tomato with goat's curd (gf, vg)
Smoked salmon blinis, crème fraîche salmon roe
Rare beef, horseradish crème fraîche, cracker (gf)
Roasted eggplant, whipped feta tart with smoked almond (n, vg, gf)
Whipped pumpkin fetta with pine nuts (n, vg, gf)
Free range chicken with herb tomato dressing (gf, df)

\$6 per item

Cheese Board - Served to the table

A selection of three Australian cheeses with lavosh and crackers shared on platters

\$27 per person

Mediterranean Grazing Station- minimum 80 guests

Sopressa Venetian Italian aged salami (gf)
Prosciutto thinly shaved Italian cured ham (gf)
Mortadella, black pepper and olive
Basil pesto, garlic and chilli oil, tomato relish (n)
Grilled eggplant, globe artichoke, charred, zucchini
Fresh ricotta, baby bocconcini, mozzarella
Goats curd, Persian style fetta, handcrafted stracciatella curd

\$45 per person

Cheese Table - minimum 40 guests

Selection of five cheeses with quince, apples, pears, grapes, muscatels, strawberries, lavosh and crackers

\$35 per person



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Canapé & Grazing Selection

Seafood Raw and Cured Bar - minimum 80 guests

Selection of oysters, condiments lemon, lime, Tabasco (gf)
WA Market Fish Ceviche with lime, coconut, chilli, coriander (gf)
Salmon sashimi, pickled wakame salad, Japanese soy dressing, wasabi
Shark Bay tiger prawns, lemon and chive dressing (gf)

\$47 per person

Oysters Bar – Market value and subject to availability

Freshly shucked oysters accompanied by fresh lime, lemon, sherry vinegar, shallots and
nahm jim dipping sauce (gf)

Paella- minimum 80 guests

Classic Paella cooked in large traditional enamel pans with reef fish, baby calamari, fresh
chorizo, chicken, marinated peppers, saffron, Shark Bay Tiger Prawns, basil and lemon
Vegetarian option available.

\$30 per person

Substantial- minimum 50 guests

Angus beef slider, American cheese, house pickles, mayo, tomato, brioche bun

\$9.50 per slider

More substantial- minimum 40 guests - Choose One

Gnocchi, roast pumpkin, pesto cream, baby kale, pepitas, pumpkin oil (n, vg)
Mount Barker chicken satay on basmati rice (n, gf)
Black pepper spiced beef on sticky rice (gf)
Slow roasted lamb shoulder sumac & almond spiced tabouli and yoghurt (gf)

\$20 per item

Artisan Dessert Canapés

Assorted filled mini doughnuts
Raspberry cream and vanilla shortbread tartlets
Blueberry, vanilla bean and mascarpone tart
Mini lemon cheesecakes

\$7 per item

Dessert Table - minimum 40 guests

Raspberry cream and vanilla shortbread tartlets
Lemon cheesecake and chocolate brittle verrines (gf)
Blueberry, vanilla bean and mascarpone tart
Chocolate and hazelnut filled mini churros (n)
Passion fruit, white chocolate and hazelnut dacquoise (n, gf)
Mini doughnuts filled with spiced apple compote
Mini doughnuts filled with salted caramel
Beetroot and dark chocolate fudge cake (gf)
Assorted French macarons (n)

\$25 per person



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gluten free option available. Meals may contain traces of ingredients not listed.

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Beverage Package

There is a maximum of 7 hours of beverage service for your wedding reception. Wines are subject to availability.

Winemakers Collection

The Winemakers Package is inclusive of your choice of three (3) wines from our Winemakers range, three (3) standard beers, Sparkling Wine, Soft Drinks and Juices.

2 Hour Package	\$36 per person
3 Hour Package	\$41 per person
4 Hour Package	\$46 per person
5 Hour Package	\$51 per person
6 Hour Package	\$56 per person

Margaret River Collection

The Margaret River Package is inclusive of your choice of three (3) wines from our Margaret River range, three (3) standard beers, Sparkling Wine, Soft Drinks and Juices.

2 Hour Package	\$40 per person
3 Hour Package	\$44 per person
4 Hour Package	\$49 per person
5 Hour Package	\$54 per person
6 Hour Package	\$59 per person

1840 Collection

The 1840 Package is inclusive of your choice of three (3) wines from our 1840 range, three (3) standard beers, Sparkling Wine, Soft Drinks and Juices.

2 Hour Package	\$46 per person
3 Hour Package	\$50 per person
4 Hour Package	\$54 per person
5 Hour Package	\$59 per person
6 Hour Package	\$61 per person

Estate Reserve Collection

The Estate Reserve Package is inclusive of your choice of three (3) wines from our Estate Reserve range, three (3) standard beers, Sparkling Wine, Soft Drinks and Juices.

2 Hour Package	\$51 per person
3 Hour Package	\$56 per person
4 Hour Package	\$61 per person
5 Hour Package	\$66 per person
6 Hour Package	\$71 per person



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Menu items subject to change.

Beverage prices are subject to change without notice

Beverages on Consumption

Your pre-selection of three (3) wines from our Winemakers, Margaret River, 1840 or Estate Reserve ranges, three (3) standard beers, Sparkling Wine, Soft Drinks and Juices will be available. Pre-payment of \$40.00 per person is required prior to the event. Wines are subject to availability.

Winemakers Collection	\$46 per bottle
Winemakers Collection Classic White	
Winemakers Collection Late Harvest	
Winemakers Collection Rosé	
Winemakers Collection Classic Dry Red	
Margaret River Collection	\$49 per bottle
Margaret River Sauvignon Blanc Semillon	
Margaret River Chardonnay	
Margaret River Shiraz	
Margaret River Cabernet Merlot	
1840 Collection	\$54 per bottle
1840 Verdelho	
1840 Chenin Blanc	
1840 Rosé	
1840 Cabernet Shiraz	
1840 Shiraz	
1840 Grenache	
Estate Reserve Collection	\$61 per bottle
Estate Reserve Verdelho	
Estate Reserve Sauvignon Blanc Semillon	
Estate Reserve Cabernet Sauvignon	
Estate Reserve Shiraz	
Sandalford Sparkling	\$55 per bottle
Chardonnay Pinot Noir Sparkling	
Dessert Wine	\$95 per bottle
Botrytis Semillon (375ml)	
Fortified Wine	
Founders Reserve (750ml)	\$80 per bottle
Liqueur Pedro Ximénez (500ml)	\$180 per bottle

Standard Beers	
Gage Roads Single Fin (Full strength)	\$15 per glass
Dingo Lager (Full strength)	\$15 per glass
Dingo Lager (Mid strength)	\$13 per glass
Imported beer	\$16 per bottle
Ichiban	
Corona	
Heineken	
Cider and Ginger Beer	\$16 per glass
Apple Cider	
Ginger Beer	
Non-Alcoholic Wine	\$35 per bottle
Zero Sparkling	
Zero Rosé	
Zero Sauvignon Blanc	
Zero Shiraz	
Non-Alcoholic Beer	\$12 per bottle
0% Beer	
Soft Drinks & Juices	\$6 per glass
Assorted Soft Drinks	
Assorted Juices	



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Beverage prices are subject to change without notice

Spirits

Gin

Bombay	\$15 per glass
Malfy Rosa Pink	\$16 per glass
Roku	\$16 per glass

Vodka

SKYY	\$15 per glass
Grey Goose	\$16 per glass

Tequila

Espolon Tequila Blanco	\$15 per glass
Don Julio Blanco	\$20 per glass

Whiskey

Gentleman Jack	\$16 per glass
SheepDog	\$15 per glass
Jameson	\$15 per glass

Bourbon

Maker's Mark 46	\$16 per glass
Jack Daniels	\$15 per glass
Glenfiddich 14yr Single Malt	\$20 per glass

Scotch

Johnnie Walker Black Label	\$16 per glass
The Dalmore 15yr	\$20 per glass

White Rum

Bacardi	\$15 per glass
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Dark Rum

Sailor Jerry Spiced	\$15 per glass
Kraken	\$16 per glass

Liqueurs

Villa Massa Limoncello	\$15 per glass
Baileys Irish Cream	\$15 per glass
Galliano Sambuca Black/White	\$15 per glass

** All spirits are served with a standard mixer*

Cocktails & Mocktails

Classic Cocktails

Spritz	\$20 per glass
Margarita - classic or spicy	\$22 per glass
Negroni	\$22 per glass
Espresso Martini	\$22 per glass
Daiquiri	\$22 per glass

**We can accommodate special requests, please speak to the Wedding Coordinator*

Classic Mocktails

\$17 per glass

**We can accommodate special requests, please speak to the Wedding Coordinator*

Beverage Upgrades & Items

30 Minute Beverage Package Extension

\$8 per person

1 Hour Beverage Package Extension

\$15 per person, per hour

Teenager (13-17 Years) Soft Drink Package

\$29 per person

Non-Alcoholic Package

\$39 per person (up to 5 hours)

\$44 per person (up to 6 hours)

Additional Beer to Package

Imported Beers, Ginger Beer or Cider \$12 per person

Tea and Coffee (minimum 40 guests)

\$7 per person



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Beverage prices are subject to change without notice





Credit: James Sparrow Photography



SANDALFORD

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www.sandalford.com