

Function Packages



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SAMMYS

ON THE MARINA



The High Tide Room

Our private function room has breathtaking views of both the beach and the marina.

Holding 100 persons cocktail style or up to 40 persons sit down and with access to its own private bar the High Tide Room is the perfect setting for your next event.

*We are pleased to offer exclusivity of the open terrace and balcony room if you have 30 people or more.

The Balcony Room

The Balcony Room has breathtaking views of both the beach and the marina.

Holding 50 persons cocktail style or 25 persons sit down, the Balcony Room is the perfect setting for your private events.

Food Packages

Teal Package

Set Entrée & choice of 2 mains

or

Choice of 2 mains & set dessert

\$60.00 per person

Turquoise Package

Set Entrée, choice of 2 mains, set dessert

\$70.00 per person

Turquoise Premium Package

Choice of 2 entrees, choice of 3 mains, Choice of 2 dessert

\$80.00 per person

Sapphire Package

Chefs choice of 2 canapés & champagne on arrival, choice of 2 entrees, choice of 3 mains, choice of 2 desserts

\$85.00 per person

“We can incorporate the dishes according to the dietary requirements”.

“For maximum 25 guests we can also offer A la Carte (Regular) Menu”.

Menu

ENTREE CHOICES

Freshly Shucked South Australian Oysters (GF): Natural, Avocado salsa, Kilpatrick or Tempura

Grazing Plate: Fresh SA King prawns, Coffin Bay natural oysters, salt & pepper whitebait and salt & pepper SA squid served with a selection of condiments

Whitebait: Salt & pepper whitebait, lightly fried, served with dill and lemon aioli

Soup: Mushroom & Thyme or Chicken & corn or Tomato & Basil

Salt and Pepper Calamari: Served with a bacarus salad and sesame chili sauce

Prawn Cocktail: Prawn tails served on greens topped with seafood sauce

Prawn Shasliks (GF) - Skewered Thai chili prawns

Bruschetta (V): Tomato, onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread

Salmon Sashimi (GF)

Served with nori puree, Edamame green beans with soy milk puree and Wakame seaweed with Yuzu pepper

MAIN CHOICES

Aussie Favourite: Crumbed King George whiting, prawns and calamari, served with chips, salad and tartare sauce

King George Whiting: Lightly battered, served with chips, salad and tartare sauce

Flathead Fillets: (GF upon request) Lemon herb battered, served with chips, salad and tartare sauce

Snapper: SA poached snapper fillet in a laksa broth with fresh green vegetables and Boston Bay mussels.

Crispy skin Barramundi: Served with a peperonata salad with capers and an aromatic basil oil

Vegetarian Puttanesca (V) (GF upon request): Freshly made pasta mixed with tomatoes, red onion, olives, sundried tomatoes & chili seasoned with basil and finished with olive oil

Chicken Breast (GF): Stuffed with tomato, basil, cream cheese and wrapped in prosciutto, served on a lentil and Quinoa salad with tomatoes and cucumber tossed in a lemon thyme vinaigrette

Pork Belly(GF): Served with confit garlic mash, fresh rocket salad, drizzled with a balsamic glaze

Scotch Fillet (GF): Char grilled to medium, served with smashed kipfler potatoes, broccolini, topped with cherry tomatoes and a peppered shiraz glaze

DESSERT CHOICES

Sticky Date Pudding

Baked apple, date and cinnamon served with a toffee sauce and vanilla ice cream

Chocolate Brownie (GF) :

Served with vanilla ice cream and warm chocolate fudge

Cookies & cream Cheese Cake:

With Vanilla ice cream

Sorbet of the Day (GF)

Ask your waiter for today's flavour

Ice Cream Sundae: (GF upon request)

Chocolate fudge **or** toffee **or** mixed berry compote **please select.**

GF = Gluten Free

V = Vegetarian

"Menus are flexible. If you don't see your favorite dish here, please let us know and our chef will be happy to try to create something for you."

Cocktail Packages

Choice of 3 items, plus 2 chef selections \$30.00 per person

Choice of 5 items, plus 2 chef selections \$45.00 per person

Choice of 7 items, plus 2 chef selections \$60.00 per person

COCKTAIL CHOICES

Flathead Fillet - Lemon herb battered flathead with chips and lemon aioli

Freshly Shucked South Australian Oysters (GF): Natural or Kilpatrick

Arancini (V) - Pumpkin and fetta risotto balls with lemon aioli

Snapper Ceviche (GF) - Snapper marinated in lime and lemon juices with avocado, served with tortilla chips

Smoked Salmon (GF) - Smoked salmon roulade with cream cheese, dill and capers

Mini Bruschetta's- (V) Tomato, onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread

Beef Shasliks (GF) - Skewered beef and capsicum with a tomato relish

Prawn Shasliks (GF) - Skewered Thai chili prawns

Spicy Calamari - Lightly dusted in Sammy's spicy flour with lemon aioli

Meat Balls (GF) - Lamb herb meat balls with a tomato relish

Calamari - Salt and pepper calamari with sesame chilli sauce

Prawns - Parmesan and herb crumbed prawn tails with lemon aioli

Chicken Shasliks (GF) - Skewered Moroccan chicken with coriander and lemon yoghurt

Satay Chicken – Skewered Thai chicken marinated in chili, ginger garlic and served with a coconut peanut sauce.

Grazing Platters \$20/person-

Seafood: *Fresh SA King prawns, Coffin Bay natural oysters, salt & pepper whitebait and salt & pepper SA squid served with a selection of condiments*

Meat: *Lamb Backstrap, pork belly and chicken all served with chips, Greek salad and warm pita bread*

Vegetarian: Green Vegetables, Lentil & Quinoa Salad, Bruschetta & Arancini

GF = Gluten Free

V = Vegetarian

Drinks Packages

PREMIUM DRINK PACKAGE

Includes

Beer

Hahn super dry, Peroni, Coopers Pale ale,
Coopers Dark Ale, Coopers Sparkling Ale, Hahn Light

(Please Select any 4 types from the beer above)

Wine

Sparkling – The Lane “Lois” Blanc De Blancs NV

White – The Lane ‘block 10’ Sauvignon Blanc

Red – Hently Farm ‘Villain and Vixen’ Shiraz

Unlimited - Soft Drinks/Juices

2 Hours \$35.00 per person

3 Hours \$40.00 per person

4 Hours \$45.00 per person

PLATINUM DRINKS PACKAGE

Includes

Beer

Hahn Super dry, Heineken, James Boags, Peroni, James Squire Golden Ale, Coopers Pale Ale, Coopers Dark Ale,
Coopers Sparkling Ale

(Please select any 5 types of beer from above)

Wine

Sparkling – The Lane “Lois” Blanc De Blancs NV

Sweet Wine – Fiore Moscato [or](#) Wilson Polish hill river Reisling

White Sauvignon Blanc – The Lane ‘block 10’ Sauvignon Blanc [or](#) Robert Oatley Signiture series Sauvignon [Blanc Please select one](#)

White Chardonnay – The lane Vineyard ‘Block 1A’ Chardonnay [or](#) Bremerton ‘Special Release **Battonage** Chardonnay [Please select one](#)

Red Shiraz – Hently Farm ‘Villain and Vixen’ Shiraz Shiraz [or](#) Robert Oatley Signiture Series Shiraz [Please select one](#)

Blended Red- Bremton Tamblyn ‘Cab Shiraz Malbec Merlot’ [or](#) Robert Oatley Signiture series ‘GSM’ [Please select one](#)

Unlimited - Soft Drinks/Juices

2 Hours \$40.00 per person

3 Hours \$45.00 per person

4 Hours \$50.00 per person

BAR TAB: You may choose to run an on-consumption bar tab for your group, rather than price per person packages.

TERMS & CONDITIONS

Commencement and vacating of rooms

The Client agrees to begin the function and vacate the designated function space at the time agreed upon on the Banquet Event Order. In the event that a function should go beyond the agreed finish time, the Centre reserves the right to charge whatever extra costs are reasonably incurred.

Surcharges

A surcharge will apply for those functions that continue after midnight until 1.00am. Gazetted Public Holiday functions will attract a surcharge of 15% on food and beverage.

Please note that Public Holiday surcharges apply at 20%, of the total Food and Beverage Revenue.

Bookings/Deposit

Please be aware that bookings are not confirmed until a \$10/person deposit has been received AND Banquet Event Order has been signed and returned; the deposit is then subtracted from your bill at the completion of your event. Deposits can be paid by credit card, EFT or cash. Please note if a deposit is paid via EFT Sammy's on the Marina requires a receipt.

Payment

Full payment is to be made 3-7 days prior to your function date. Methods of payment include most major credit cards, EFT or cash. Any extras that are required on the day of the function must be paid at the conclusion of the function, prior to client departing.

Cancellations

In the event that a function is cancelled, the following conditions shall apply:

A- within 12 months of the function date, all deposits shall be forfeited unless the room is resold

B- within 90 days of the function date, all deposits shall be forfeited, and the Client shall pay a fee of up to 50% of the estimated cost of said function

C- within 30 days of the function date, all deposits shall be forfeited, and the Client shall pay a fee up to 75% of the estimated cost of said function

D- within 7 days of the function date, all deposits shall be forfeited, and the Client shall pay a fee up to 100% of the estimated cost of the said function.

Final Numbers

Please confirm final minimum numbers 7 days prior to your function to allow for correct catering and staffing purposes. Reduction in Guest Numbers in the event that within 60 days of the function, the expected attendance figure is reduced by more than 20%, the Client will be liable to pay for up to 50% of the resultant reduction in function cost (based only on the reduction in excess of 20% - Does not apply where minimum numbers are required).

Re-Allocation of Rooms

Sammy's reserve the right to re-allocate function rooms due to circumstances beyond our control. If the final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room of our choice. Any changes will be discussed with you at the appropriate time.

Room Rates

Room rates include room hire, clothed tables and water on tables. Including the use of audio visual (overhead projector and screen), pens and pads of paper.

Menu Selection and Beverages

Food and beverage selections to be confirmed no later than 14 days prior to your function. This includes dietary requirements (i.e. vegetarian, gluten free, etc.).

No outside catering is allowed to be brought onto the property (with the exception of a celebration cake).

Band meals

The Musician's Award stipulates that all entertainers must be provided with a meal. These are provided at a nominal charge to the Client.

Corkage

There will be a surcharge for corkage of \$15/bottle.

Celebration Cakes

There is a surcharge of \$15.00, Sammy's will supply the cutting knife and plates for client to cut cake with. Celebration cakes must be assembled by the client or a designated person on their behalf.

If the cake is required to be cut, this can only be done by Sammy's staff at an additional price of \$5 per plate.

There is a fee of \$7.50 per plate for the cake to be cut by the kitchen, plated and garnished.

TERMS & CONDITIONS

Decorations

You are welcome to decorate the room yourself during regular opening hours only. Only Blu-Tac may be used to affix posters, streamers, etc. to walls. If you wish to use glitter or scatters (or similar), a cleaning fee will apply. Naked flames and sparklers are NOT permitted (birthday candles are allowed, but only in the allocated cake position within each room).

Special Effects

Smoke machines, dry ice machines and pyrotechnics are not permitted. No wax candles are permitted within Sammy's without prior written approval from the Events Coordinator. Where a Fire Warden is required to attend the venue because of the number of candles, a charge to the client will apply.

Confetti Substances

No confetti or confetti substances are permitted anywhere in Sammy's including the grounds. If any of these substances are found after an event the client will be charged a cleaning fee to cover the cost of removing these substances

Food Safety and Hygiene

Please be advised that Sammy's on the Marina abide by all local standards on food and beverage safety and hygiene. Kitchen personnel are trained in proper temperature, handling of food, and cleanliness of food preparation areas.

Smoking / Fire Alarms

Smoking throughout the venue is prohibited. There are designated areas on the marina for smoking.

Responsibility

Organizers are financially responsible for any damage or breakage sustained to the restaurant or equipment hired by Sammy's on the organizers behalf, by the organizer or any of their guests. Sammys will not accept any responsibility for loss or damage to personal effects left within the during or after the function.

Noise & Alcohol Consumption Outside

From 12am midnight no patron is to be outside on the balcony area and the door will be closed. After this time, staff can request that patrons are not to use the balcony area for drinking.

Subject to Change

Price, menu, room allocations and terms and conditions are subject to change without notice.

Security

Arrangement for security can be made on request for an additional fee. All functions over 100 require security.

Cleaning

General and normal cleaning is included in room hire charges. Additional charges may be incurred by you in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning.