

Private Cocktail Functions

March 2020

Choice of 5 Canapes: 2 Cold & 3 Hot
Bubbles on Arrival
\$55.00 Per Person

Choice of 7 Canapes: 3 Cold & 4 Hot
Bubbles on Arrival
\$70.00 Per Person

Choice of 10 Canapes: 4 Cold & 6 Hot
Welcome Drink on Arrival
\$95.00 Per Person

Grazing Cocktail Party

Antipasto Plate: Cold Cuts, Cheese &
Pickled Vegetables,
Bruschetta Bar & Cheese and Fruit
Skewers
Bubbles on Arrival
\$50 Per Person

Canapes Choices

Cold

- ✓ Natural Oysters from Coffin Bay SA GF DF
- ✓ Royal Caviar with Smoked Salmon Vodka & Lime Juice GF DF
- ✓ Smoked Salmon on Cucumber with Dill & Taramasalata Spread GF
- ✓ Sushi Selection Vegetarian & Seafood
- ✓ Jarlsberg Cheese and Fruit Skewers
- ✓ Asparagus Wrap in Cucumber and Cherry Tomato VG

Hot

- ✓ Mini Prawn and Blue Swimmer Crab Veloute GF
- ✓ Roasted Chicken & Mozzarella Arancini Rice Balls with Cherry Tomatoes
- ✓ Blue Swimmer Crab Arancini Rice Balls served with Aioli Dressing
- ✓ Crumbed Prawns with Tartare Sauce
- ✓ Salmon Gravlax on toast
- ✓ Salmon cured with Beetroot
- ✓ Salmon Skewers with Teriyaki Sauce
- ✓ South West Buttermilk Chicken with Chipotle
- ✓ Spiced Skewered Chicken GF
- ✓ Skewered beef with Teriyaki Sauce GF
- ✓ Cherry Tomato Prawn Skewers GF

- ✓ Pork or Chicken herb Meat Balls with Cherry Tomato GF
- ✓ Chargrilled asparagus wrapped in prosciutto & provolone cheese GF

Vegetarian

- ✓ Button Mushroom, Eggplant and Capsicum Puree
- ✓ Vegetable Stuffed Mushroom
- ✓ Pumpkin Stacks with Apple & Paprika
- ✓ Mini Vegetarian Bruschetta
- ✓ Vegan Marinated Grilled Vegetable Skewers
- ✓ Watermelon and beetroot skewers
- ✓ Zucchini Flowers Stuffed with Baby Spinach & Ricotta
- ✓ Butternut Pumpkin & Roasted Capsicum Arancini

Rice Balls

Mini Desserts

- ✓ Mini Panna Cotta \$6 Per Person
- ✓ Mini Tiramisu \$6 per Person
- ✓ Mini Cheesecake \$6 Per Person

Optional Canape for Grazing Platters

- ✓ Grilled Garlic Bread \$5 Per Person VG
- ✓ Oven Baked Bread with Olive Oil, Garlic & Flat Leaf Parsley \$5 Per Person VG
- ✓ Antipasto: Cold Cuts, Cheese & Pickled Vegetables \$8 Per Person
- ✓ Mini Beef Burgers with BBQ Sauce \$6 Per Person
- ✓ Mini Atlantic Salmon Burgers with Tartare Sauce \$6 Per Person
- ✓ Mini Vegetarian Burgers with Aioli \$6 Per Person
- ✓ Mini Prawn Cocktails \$8 Per Person
- ✓ Chips with Aioli & tomato Sauce \$5 Per Person VG
- ✓ Salt & Pepper Squid \$9 Per Person DF
- ✓ Salad Platter \$5 Per Person VG
- ✓ Rocket Salad \$6 Per Person



SAMMYS
on the marina

functions@sammys.net.au
R1/12 Holdfast Promenade, Glenelg
www.sammys.net.au



Sammy's on the Marina Function Room
Holding 150 persons cocktail style or up to 85 persons sit down

The High Tide Room

Our private function room has breathtaking views of

both the beach and the marina.

Holding 80 persons cocktail style or up to 50 persons sit down and with access to its own private bar the High Tide Room is the perfect setting for your next event.

This room is also equipped with AV facilities like projector, screen, mike and speaker.

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.

Speaker, mike and exclusive music system can also be provided in this room.

The Open Terrace

The open Terrace has breathtaking views of both the beach and the marina pier.

Holding 40 people cocktail style or 30 people sit down, the Open Terrace is the perfect setting for your summer cocktail parties.

The exclusive music system can also be provided in this area.



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