

Function Package



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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www.sammys.net.au
@sammysonthemarina





Private Cocktail Functions

March 2020

Choice of 5 Canapes: 2 Cold & 3 Hot

Bubbles on Arrival

\$55.00 Per Person

Choice of 7 items: 3 Cold & 4 Hot

Bubbles on Arrival

\$70.00 Per Person

Choice of 10 items: 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
- ✓ Selection of Arancini Rice Balls served with Aioli Dressing
- ✓ Crumbed Prawns with Tartare Sauce
- ✓ Salmon Gravlox on toast
- ✓ Salmon cured with Beetroot
- ✓ Salmon Skewers with Teriyaki Sauce
- ✓ South West Buttermilk Chicken with Chipotle
- ✓ Spiced Skewered Chicken GF
- ✓ Chargrilled asparagus wrapped in prosciutto & provolone cheese GF
- ✓ Skewered beef with Teriyaki Sauce GF
- ✓ Cherry Tomato Prawn Skewers GF
- ✓ Pork or Chicken herb Meat Balls with Cherry Tomato 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 VG

Sammy's Set Menus

March 2020

Two Course Set Menu \$70 Per Person

Set Entrée & a Choice of 2 Mains

Complimentary Cake Cutting

or

Choice of 2 Mains & Set Dessert

Complimentary Cake Cutting

Three Course Set Menu \$85 Per Person

Set Entrée, a Choice of 2 Mains, Set Dessert

Complimentary Cake Cutting

Diamond Menu \$95 Per Person

2 cold Canapés, Choice of 2 Entrees, a Choice of 2 Mains, a Choice of 2 Dessert

Complimentary Cake Cutting

Deluxe Menu \$105 Per Person

2 cold Canapés, Bubbles on Arrival, a Choice of 2 Entrees,

A Choice of 2 Mains, a Choice of 2 Desserts

Complimentary Cake Cutting



Mediterranean Two Course Set Menu \$65 Per Person

Italian Set Antipasto Plate of Cold Cuts, Cheese & Pickled Vegetables
& a Choice of 2 Mains
Complimentary Cake Cutting

or

Greek Mezze Plate Pickles, Lavash Bread, Cheese, Nuts & Hummus
& a Choice of 2 Mains
Complimentary Cake Cutting

Mediterranean Three Course Set Menu \$75 Per Person

Italian Set Antipasto Plate of Cold Cuts, Cheese & pickled vegetables
& a Choice of 2 Mains & Set Dessert

or

Greek Mezze Plate Pickles, Lavash Bread, Cheese, Nuts & Hummus
& a Choice of 2 Mains & Set Dessert

A Bottle of Italian White & Red Wines per Table of 10 People
Complimentary Cake Cutting
(min 50 people)



Menu

Entrée Choices

Grilled Haloumi

With Cranberry & Spiced Almond Dukkah, Peppered & Caramelized Fig Dressing VG GF

Marinated Calamari Salad

With Salad Leaves, Cherrie Tomatoes, Red Onion, Cucumber, Capsicum, Kalamata Olives
& Green Salad with Citronette Dressing GF

Marinated Octopus

Served with Taramasalata Spread & Black Olives with Cucumber Salad GF DF

Prawn and Blue Swimmer Crab Veloute Soup

Flavored with Moscato The Wine of Love GF

Prawn Cocktail

Succulent South Australian King Prawns mixed with Cos Lettuce, Raspberry & Parmesan Crumbs GF

Salt & Pepper Squid

Australian Squid served with a Green Garden Salad & Tartare Sauce DF

Main Choices

Atlantic Salmon

Served with Crab & Potato Pate, Baby Spinach & Pickled Beetroot Egg with Hand Milked Caviar GF

Black Angus Grass Fed Fillet Steak

With Broccolini, Roasted Soft Pumpkin, Red Onion, Tomato & Served with a Reduced Meat Jus GF

Crumbed SA King George Whiting

Fried Potatoes & Tartare Sauce

Grilled Chicken Breast

Served with Almond & Pearl Couscous Salad, Accompanied with a Spiced Dressing with Aromatic Herbs

Spinach and Ricotta Pasta

Long, Thick Corkscrew-shaped Pasta with Black Olives, Cherry Tomato Sauce with a Hint of Chili VG

Salt & Pepper Squid

Australian Squid served with Fried Potatoes & Tartare Sauce DF

Optional A la Carte Menu Items

Bread Roll

\$4 Per Person GF

Grilled Garlic Bread

Garlic & Flat Leaf Parsley \$5 Per Person

Surf & Turf

Black Angus Grass Fed Fillet Steak with Grilled King Prawns, Broccolini,
Roasted Tomato Shellfish Sauce GF \$8 Per Person

Aussie Favourite

Garfish, Sa king George Whiting, Prawn Skewer, Salt and Pepper Squid,
Fried Potatoes & Tartare Sauce \$8 Per Person

Dessert Choices

Cheesecake of the Day

Served with Fresh Strawberries & Ice Cream

Tiramisu "Pick Me Up" Trifle

Vanilla Sponge Fingers, Espresso, Mascarpone, Tia Maria Espresso Sauce

Galliano Panna Cotta

Served with Braised Mixed Berry Sauce GF

Fruit Salad VG GF DF

Please let us know about your dietary requirements!

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



Drink Packages

Includes

Beer/Cider

Peroni, Coopers Pale Ale,
Coopers Dark Ale, Asahi, Hahn Premium, James Boags, Somersby Cider.

(Please Select any 4 from above)

Wine

(Please select one from each category)

Sparkling – The Lane “Lois” Blanc De Blancs NV

White Sauvignon Blanc – The Lane Vineyard ‘Block 10’, Adelaide Hills SA or Lane Vineyard ‘Block 1A’ Chardonnay

Red Shiraz-Hentley Farm ‘Villain and Vixen’ Barossa Valley SA or Robert Oatley Signature Series McLaren Vale

Unlimited - Soft Drinks/Juices

2 Hours \$40.00 Per Person

3 Hours \$50.00 Per Person

4 Hours \$60.00 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

March 2020

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. Gazette 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 (Non-Refundable)

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 6 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 30 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 30 days prior to your function. This includes dietary requirements (i.e. vegetarian, gluten free, etc.). No outside catering can 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 organizer's 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 over and above normal clean.