



Sammy's on the Marina Function Rooms

We can cater for 150 guests cocktail style or up to 85 guests sit down

Our High Tide Room

Our private function room has breathtaking views of the ocean and the marina. The capacity is for 80 guests cocktail style or up to 55 guests sit down. It also has access to its own private bar and is an amazing setting for your next event.

The Balcony Room

The Balcony Room has a 360-degree view of the Adelaide coastline. We can accommodate 50 guests cocktail style or 28 guests sit down, the Balcony Room is the perfect setting for any of your private events or celebrations.

The Open Terrace

The Open Terrace has views of the marina pier. Holding 40 guests cocktail style or 30 guests sitting down, the Open Terrace is the perfect setting for your summer cocktail party.

The Beach Front

The Beach front has views of the Iconic Glenelg beachside. It is situated in the front outer area of the restaurant. This area can hold up to 40 people cocktail style or 25 people sit-downs.

For more information, please email our function manager

functions@sammys.net.au

R1/12 Holdfast Promenade, Glenelg

www.sammys.net.au

Follow us @sammysonthemarina



Cocktail Function

Standard Options

Choice of 5 items: \$50.00 Per Person

Choice of 8 items: \$70.00 Per Person

(Complementary Cake cutting)

Choice of 10 items: \$90.00 Per Person

Complementary Cake cutting + Welcome drink (bubbles) on arrival

Choice of 12 items: \$100.00 Per Person

Complementary Cake cutting + Welcome drink (bubbles/wine/beers/ciders/soft drinks/Juices) on arrival

Vegetarian(V) & Vegan

- Mini Bruschetta Diced tomato, Spanish onion & basil with balsamic dressing (V or Vegan)
- Arancini – Mushroom & zucchini (V) (Vegan on request)
- Vegetable Spring rolls (V) (Vegan on request)
- Cocktail Samosa (V) (Vegan on request)
- Vegetable Sliders (V) (Vegan on request)
- Curry Puff (V/Vegan on request)
- Salt & Pepper Tofu (Vegan) (GF)
- Veg Skewers (Vegan)
- Veg Pakora (Vegan)
- Polenta Chips (Vegan)
- Falafel (Vegan)
- Mushroom & Cheese Croquettes (V)
- Goat Cheese Tartlets (V)
- Mini Cucumber Sandwich (V)

Hot

- Chicken Satay with peanut sauce (GF)
- Tandoori chicken kebabs (GF)
- Lemon chicken (GF)
- Crumbed Chicken
- Salt & pepper Calamari (GF)
- Japanese Panko Prawns with Aioli
- Crumbed Scallops
- Battered fish fillets with Chips
- Beef Slider
- Pork Slider
- Beef Pies
- Fried Dumpling (Vegetable/prawn/chicken)
- Meat balls (Chicken/Beef)

Cold

- Smoked Salmon (GF)
- Prawn Cocktails
- Fish Ceviche (GF) – fish marinated in lime and lemon juices with avocado, served with tortilla

➤

➤

➤

Add Premium options \$5 per head per items

- Tandoori Paneer Skewers (V) (GF)
- Natural Oysters or Ceviche or Mignonette
Steamed Dumplings
- Spinach & Ricotta Pastries (V)
Prawns Skewers (GF)
- Tuna Tartar Spoons (GF)

Add Mini Desserts \$6 per head per Item

- Portuguese Tart
- Chocolate Mousse
Lemon Tart
- Orange Crème Caramel
Profiteroles
-
-

Cocktail Function

Grazing Platters @ \$180

(Minimum 6 platters to order)

Your choice of any 2 Canapes from the Standard Canapes list
25 items per platter

ADD Extra Sharing platters for 5-6 pax @\$90/platter

(Minimum 3 platters to order)

Sammys Tasting Plate

6 Natural Oysters, 6 King Prawns, Taramasalata Dips, Sardine arrabbiata, Crispy Calamari, Salad & Focaccia bread

Antipasto

SEAFOOD-Sardine Arrabbiata & Pickled Calamari with Camembert and Cheddar Cheese, Focaccia bread , Olives, Sundried Tomato, Grilled Eggplant, Zucchini, Mushrooms and Stuffed Bell Peppers.

Or

MEAT-Spanish chorizo & Salami with Camembert and Cheddar Cheese, Focaccia bread with Dip, Olives, Sundried Tomato, Grilled Eggplant, Zucchini, Mushrooms and Stuffed Bell Peppers.

Cheese Platter

Cheese board 3 cheeses with fresh & dried fruit and crisp breads

Set Menus

(For 20 Guests or above)

Two Course Set Menu Alternate drops \$70 Per Person

Choice of 2 Entrée & 2 Mains

or

Choice of 2 Mains & 2 Dessert

Three Course Set Menu Alternate drops \$80 Per Person

Choice of 2 Entrée, 2 Mains & 2 Dessert

Three Course Set Menu Alternate drops \$90 Per Person

Choice of 3 Entrees, 3 Mains & 3 Dessert

Three Course Deluxe Package \$110 Per Person

Choice of 3 Entrees, 3 Mains & 3 Desserts

(Choice on each course on the night)

Complementary welcome drinks on Arrival

Set Menu

Entrée Choices

ENTRÉE COLD

- **Flaked Smoked Salmon**, Pickled Cucumber and Edamame Beans with a White Sesame and Miso Dressing (DF)
- **Baby Beetroot Salad** with Toasted Walnut Pesto, Sweet and Sour Onions, Rocket Leaves, and Labna (V)
- **Beef Bresaola** with Shredded Sprouts, Pine Nuts, Currants, and Grana Padano (GF)
- **Prawns in a Chili-lime** Dressing with a salad, Tomato, Green Beans, Avocado, and Crispy Rice Noodles
- **Caesar Salad** With Cos Lettuce, Crisp Bacon Pieces, Parmesan Cheese, Croutons, Soft Boiled Egg and Anchovies' Crumble
- **Burrata Cheese** Harissa marinated vine ripen tomato & Lavash (V) (GF on Request)
- **Ginger cured Scallop Crudo**, Pickled apple, butter milk-shalot dressing & dill oil (GF)

ENTRÉE HOT

- **Roasted Cauliflower** with Romesco Sauce, Spiced Almond (Vegan)
- **Roasted Pumpkin** with Romesco Sauce, Spiced Almond and Falafel (Vegan)
- **Grilled Chicken Tenderloin** Roast capsicums and Mt Zero falafel with coconut yoghurt and charred onion dressing (GF)
- **Fried squid** Lemon Pepper/Sea Salt Dusted with Citrus Aioli and Crisp Salad
- **Charcoal grill Spencer Gulf King Prawns**, garlic butter, Chili, Focaccia (GF on Request)
- **Crispy Soft-Shell Crab**, Chipotle Aioli and Lime
- **Confit pork belly** with cauliflower pakora, raisin-caper puree and mustard dressing (GF, DF)

Main Choices

- **Fettuccine Mushroom Ragu** Pecorino, chili oil (V) (GF) (vegan on request)
- **Roasted Chicken Breast** with Spinach and chili Miso Orange Emulsion
- **Spencer Gulf Prawn Lasagna** Served with Rocket, Apple, and Pecorino Salad
- **King Fish** Port Lincoln King Fish Fillet with BBQ Zucchini, Fennel and Romesco Sauce (GF)
- **Garfish** Japanese Panko Crumbed with Fries and Apple Salad
- **Sirloin Steak** served with Chargrilled Broccolini and Compound Butter
- **Lamb Rack** with Black Garlic, Potato Rosti, Chargrilled Spring Onion and Harissa Chili
- **King George Whiting** Japanese Panko Crumbed with Fries and Apple Salad (for \$90pp or above deal)
- **Mayura Station Wagyu** with Chargrilled Broccolini and Compound Butter (for \$90pp or above deal)

Dessert Choices

Callebaut Chocolate Mousse

Coconut Crumb, Raspberry (*GF*)

Semifreddo

Raspberry and Pistache Semifreddo, Pistache Brittles

Orange Crème Caramel

KIDS MENU

\$20

Fish and chips with Tomato Sauce

Linguine Napoletana with Parmesan

“Please let us know about your dietary requirements!”

Drink Packages

Beer/Cider

Peroni, Corona, Asahi, Hahn light, James Boags, Hahn Super dry, Apple Cider, Pear Cider.
(Please Select any 4 from above)

Wine

Sparkling – Serafino

White Moscato/Sauvignon Blanc – Serafino

Red – Shiraz - Serafino

Unlimited - Soft Drinks/Juices

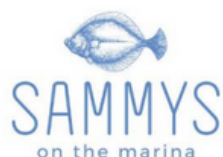
2 Hours \$45.00 Per Person

3 Hours \$55.00 Per Person

4 Hours \$65.00 Per Person

5 Hours \$70.00 Per Person

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



WINTER SPECIAL

1 April to 30 September

For 30 Guests or above

Two Course Menu

Entrees on Platters & Mains on Buffet counter

\$60 Per Person

Choice of 2 Entrée & 2 Mains

or

Choice of 2 Mains & 2 Dessert

Three Course Menu

Entrees on Platters & Mains on Buffet counter

\$65 Per Person

Choice of 2 Entrée 2 Mains & Set Dessert

Three Course Menu

Entrees on Platters & Mains on Buffet counter

\$75 Per Person

Choice of 3 Entrée 3 Mains & set Dessert.

All the Mains will be served as Buffet.

Sammys Terms & Conditions

Commencement and Completion of Events

Guests agree to adhere to arrival and departure times as per the function running sheet, if the event runs outside of the agreed times Sammy's will be entitled to charge the signatory to the event agreement a surcharge to cover any additional costs incurred by Sammy's Restaurant because of these changes.

Cancellations

Any cancellations due to COVID restrictions or cancelled with at least 3 months' notice prior to the event will receive full deposit as a credit note. This credit can be redeemed in the restaurant or towards the future function booking.

Deposits & Payments

Deposits must be paid to secure the booking. Function Payments must be made in full prior to the event or as per agreed date, we do not accept cheques as payment.

Menu Selection & Beverages

Must be confirmed in writing no less than 10 business days prior to the event date.

Final Numbers

Final numbers must be confirmed in writing 7 business days prior to event, if numbers decrease on the night of the event the final numbers previously supplied to us in writing will be charged for in full.

Any increase in numbers with less than 4 business days' notice will be accommodated as best we can on the short notice provided.

Dietary Requirements

Any dietary requirement will need to be sent to us in writing 10 business days prior to the event.

Room Allocation

Sammy's reserves the right to re-allocate guests to a different room within the complex if it is due to circumstances beyond our control or if guest numbers decrease or increase and management makes the decision to move the event to a more suitable location.

Room Hire & Audio Visual

Any audio-visual requirements are required to be confirmed in writing 10 business days prior to the event.

Room Hire Charge will be priced according to the room usage.

Audio Visual Hire Charge \$100 extra per day for basic requirements.

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 Sammy's management. Where a Fire Warden is required to attend the venue, a charge to the client will apply.

Smoking / Fire Alarms

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

Menus & Pricing

Our Menus & Beverages are kept seasonal therefore pricing and menus are subject to change.

Cleaning

General cleaning is included in the cost of the room hire. Additional charges will apply in instances where an event has created additional cleaning requirements which are considered by management to be over and above the standard cleaning. Use of table scatters, confetti, confetti cannons, pyrotechnics or confetti balloons are strictly forbidden.

Any room decorations must be approved in writing by Sammy's Management 10 days prior to the event.

External Suppliers

These are strictly forbidden, no food, beverage or other supplies are permitted without the written permission of Sammy’s Management.

Celebration Cake Charges

Celebration Cakes are permitted with a charge of \$15/cake additionally a \$6.00 per guest charge will apply and the cake will be portioned, plated, and garnished by our chefs.

B.Y.O & Corkage

A corkage fee of \$15 per bottle will apply (Maximum of 4 bottles per Booking)

Band Meals

The Musician’s Award stipulates that all entertainers must be provided with a meal. This is provided at a nominal charge to the Client.

Minors on Premises

Minors under the age of 18 are welcome at Sammy’s but must be accompanied and supervised by a legal guardian over the age of 18. Minors will not be supplied alcohol. Any breach of the Liquor Licensing Act 1977 SA could potentially carry a fine to individuals responsible of breaching the act.

Event DateTime

Expected number of guests

Guests Full Name

Guests Signature

Date

Functions Manager Name

Functions Manager Signature

Date