



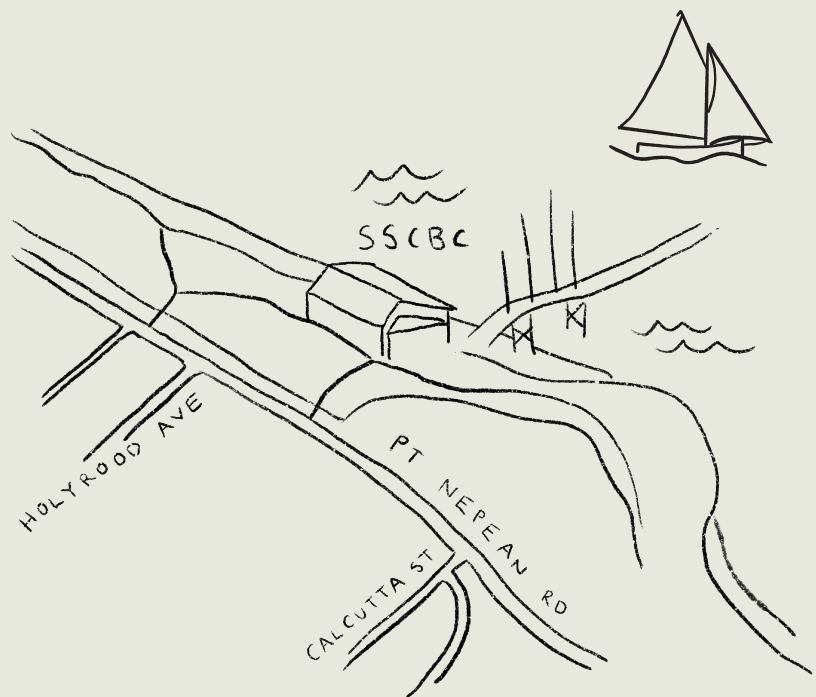
THE CLUBHOUSE

WEDDINGS



THE VENUE

Situated on Port Phillip Bay on the Mornington Peninsula, The Clubhouse at Sorrento Sailing Couta Boat Club is just a short drive from Melbourne.



THE CLUBHOUSE AT SSCBC
3154 PT NEPEAN RD,
SORRENTO 3934



Lavender Hill offers a spectacular backdrop for your ceremony, with sweeping views of the bay and shoreline. At the conclusion of your ceremony, your guests will wander over to the Western Lawn where they will enjoy some delicious cocktails and canapés while you have your wedding photos taken on our iconic jetty.

Our freshly updated dining room offers an abundance of natural light, and bi-fold windows allow a gentle sea breeze to pass through the room. Natural sisal carpet, bespoke Italian chairs and crisp white linen frames a blank canvas for you to add your personal touches.

As speeches draw to a close, it's time for your first dance as a married couple. Your live band or DJ will provide the soundtrack to the most unforgettable day of your life.



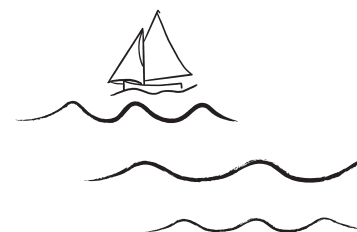


THE DINING ROOM

The space can accommodate up to 170 seated on three long tables, or 250 cocktail party style. The room hire fee is \$5,000 and includes the following:

- Lavender Hill ceremony
- Exclusive use of the Dining Room, Western Lawn and Western Deck for up to 6 hours
- Use of the front deck after 7pm
- Parquet dancefloor
- Staff for set up, service and pack down
- White linen napkins and tablecloths
- Cake display table
- Gift table
- Personalized A5 menus
- Courtesy bus for your wedding party
- AV equipment – wireless microphone and centralized sound system

We provide all items listed above, any décor, floral arrangements, alternative place cards or additional furniture items are the client's responsibility. Our preferred partner hire company is www.placesettings.com.au



THE MENU

Our extremely talented head chef, Bernard McCarthy has carefully curated a regional produce driven menu. The menu items will vary depending on the season.





EAT

Our recommendation is for you to enjoy a selection of canapés before you and your guests sit down to a two or three course meal. We offer both single and alternate drop. Tea, coffee, soft drink are included. Sample menu below.

COLD CANAPÉS

Natural oysters
Salmon roe blini, crème fraîche
Yellow fin tuna & apple ceviche, nigella lavosh, nasturtiums
Octopus, kipfler potato, white anchovy, lemon oil pinchos (GF)
Main Ridge Dairy feta, tomato and olive pinchos (GF) (V)
Seared beef on brioche, horseradish crème, chives

HOT CANAPÉS

Seared scallop, chorizo, carrot puree, beetroot dust (GF)
Fennel salt & pepper calamari, slaw, guindillas, ink slider
Slow pork belly, red onion jam, charred toast, apple gel, mojo
Panko and manchego crusted chicken goujon,
preserved lemon aioli
Spiced pumpkin & manchego arancini, aioli (V)

BOWL & FORK

Slow beef cheek, cauliflower puree, mixed beetroot, herb salad
Pan-fried potato gnocchi, broccolini, peas, Stracciatella,
panegrattato (V)
Fish & chip cones, shoestring fries, caper mayo

DESSERT CANAPÉS

Peppered pavlova, mixed berry coulis, honeycomb
Lemon curd tartlet, roasted rhubarb, gingerbread crumble
Fig and chocolate pudding, dulce de leche, raspberry
Chocolate delicé tart, orange salad, hazelnut crack

CANAPÉS: \$5 EA / BOWL & FORK: \$12 EA
CHEESE PLATTER: \$8 PP

ENTRÉES

Yellow fin tuna crudo, grapefruit, fennel, capers, radish, pickled lemon
King salmon, soused beetroot, horseradish aioli, zucchini blossom, aioli
Assiette od charcuterie, relish, pickled watermelon rind, toast
Free range pork belly, macadamia, mojo, shaved nectarine salad

MAINS

Charred eye fillet, potato galette, kale, onion pear relish, jus
Roasted free range chicken, confit saffron baby leek, kipfler, olive
dressing
Bay snapper fillet, asparagus, smoked yoghurt, hazelnut chilli
Humpy Doo barramundi fillet, olive potato puree, heirloom sauce
vierge
Pan-fried potato gnocchi, wild mushrooms, hazelnuts,
blue cheese (V)

SIDES

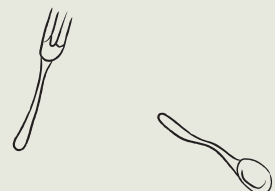
Mixed leaf and celery salad, buttermilk dressing (GF)
Sautéed assorted greens, lemon, almond (GF) (V)
Roasted kipfler potatoes (GF) (V)
Shoestring fries (V)

DESSERTS

Spiced panna cotta, poached peach, smoked maple, berry ice cream
Carrot ginger cake, roasted rhubarb, praline ice cream
Bitter chocolate mousse tart, px strawberries, honeycomb

2 COURSES: \$70 / 3 COURSES: \$80

CAKE CUTTING & SERVICE: \$5 PP



DRINK

All beverages are charged on consumption.
We will give you an indicative quote and after the event, we will
send you the invoice of actual quantities consumed.

SPARKLING

Vigna Cantina 'Prosecco', Barossa 45
Dominique Portet "Brut Rosé", Yarra Valley 76
Pommery Brut Royale Champagne 122

WHITE

St Leonards Pinot Gris, Victoria 35
Saint Clare Sauvignon Blanc, New Zealand 44
Paringa Estate Riesling, Mornington Peninsula 54
Red Claw Chardonnay, Mornington Peninsula 49
Ocean Eight Pinot Gris, Mornington Peninsula 65
Roger Champault Sauvignon Blanc Sancerre, France 82
Petit Chablis Roland-Laventureux, France 98

ROSÉ

Le Saint Andre Rosé Provence, France 54

RED

Mojo Shiraz, Barossa Valley 35
Red Claw Pinot Noir, Mornington Peninsula 54
Dominique Portet Fontaine Cabernet Sauvignon, Yarra Valley 54
Longview Vista Shiraz, Adelaide Hills 50
Le Stagiaire Pinot Noir, Mornington Peninsula 70
Jericho Tempranillo, Adelaide Hills 64
Yabby Lake Single Vineyard Syrah, Mornington Peninsula 63
M. Chapoutier 'Les Meysonniers' Syrah Crozes-Hermitage, France 70
Heathcote Estate Single Vineyard Shiraz, Victoria 77
Circe Pinot Noir, Mornington Peninsula 87
Domaine Faively Mercurey La Framboisiere Pinot Noir, Burgundy 139

BEER

Carlton Draught pot 6
Cascade Light bottle 7
Peroni bottle 8

COCKTAILS

Aperol Spritz 16
Espresso Martini 18



TERMS AND CONDITIONS

CONFIRMATION AND DEPOSIT

The booking date will be held for 7 days after the quote has been sent and a 50% deposit will be required to secure the date.

CANCELLATION AND REFUND

Any cancellations within 6 months of the function date will forfeit the deposit.

FINAL NUMBERS

Final numbers and dietary needs are to be confirmed 7 days prior to the date of the function.

BALANCE PAYMENT

The final balance is due within 7 days after the function date.

PUBLIC HOLIDAY SURCHARGE

Any functions booked on a public holiday will incur a 15% surcharge.

ENTERTAINMENT AND CHILDREN'S MEALS

\$35 for entertainer meal. \$35 for children under the age of 12, consisting of a kid's menu item, soft drink and a choc top.

MENU TASTING

Can be arranged by appointment. Fees apply.

DAMAGES

The customer is liable for any damages caused during the function by any attendees, including third party services. This will be charged at market rate plus 10% and added to your final invoice.

SMOKING

The entire Clubhouse is a smoke free environment. Smoking is only allowed in the designated area on the ramp leading to the car park. No drinks are allowed in the smoking area.

TRANSPORTATION

SSCBC has a 12 seater bus that your wedding party may use, and, we suggest you hire a coach to assist in the transportation of your guests at the conclusion of the event.

DECORATIONS

NO decorations are to be stuck or pinned to the walls. Drip free candles only to be used.

ENTERTAINMENT

DJ or small band ok. All speakers and equipment to be supplied by the artist or customer. Volume must always be at an acceptable level so our neighbours are not disturbed.

EQUIPMENT DELIVERY AND PICK UP

Please confirm dates and times with your event co-ordinator.

DURATION

Lunch: 11am - 4pm

Dinner: 5pm - 11pm

Additional hour to be charged at \$1,000.

Departure no more than 30 minutes after

RESPONSIBLE SERVICE OF ALCOHOL

SSCBC is committed to the responsible service of alcohol. Intoxicated guests will not be served. We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive.

WEDDING CAKE

Can be dropped off at the club prior to arrival and stored in our walk-in fridge. The club accepts no responsibility for loss or damage.

SIGNING IN NON-MEMBERS

A list of all attendees must be provided to the club in order to be compliant with liquor licencing regulations.

BLACKOUT DATES

Please enquire for available dates.



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PHOTOGRAPHER: KATE COLLINGWOOD

FOOD PHOTOGRAPHER: ELIZABETH CLANCY



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For enquiries please email catering@sscbc.com.au or call (03) 5984 8200

www.sscbc.com.au