



Weddings

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A MEMBER OF STELLA HOSPITALITY GROUP

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WEDDING PACKAGES

Wedding Package Options

Our dedicated team at Peppers The Sands Resort recognise the importance of your special day. With this in mind, we have designed the following packages to assist in making your wedding day as special as it should be.

The Sands Cocktail Package One

Choice of 6 canapés
(10 pieces per person)
4 Hour House Beverage Package
Coffee Station includes - coffee, tea & chocolates
Venue for 4 hours

** Minimum of 60 guests for all cocktail wedding packages*

The Sands Wedding Cocktail Package Two

Choice of 8 canapés
(12 pieces per person)
4 Hour House Beverage Package
Coffee Station includes - coffee, tea & chocolates
Venue for 4 hours

** Minimum of 60 guests for all cocktail wedding packages*

The Sands Wedding Package One

Chef's selection of canapés on Terrace Balcony on arrival
Two Course Menu - alternate drop
5 Hour House Beverage Package
Tea, coffee & chocolates
Complimentary Room Hire for 5 hours
Equipment - dance floor, staging, lectern, PA & microphone

The Sands Wedding Package Two

Chef's selection of canapés on Terrace Balcony on arrival
Three Course Menu – alternate drop
5 Hour House Beverage Package
Tea, coffee & chocolates
Complimentary Room Hire for 5 hours
Equipment - dance floor, staging, lectern, PA & microphone

WEDDING PACKAGES

Wedding Package Pricing

2009 Pricing

PACKAGE	PEAK SEASON (1 Oct – 30 Apr)	LOW SEASON (1 May – 30 Sept)
Cocktail Package One	\$88 per person	\$84 per person
Cocktail Package Two	\$92 per person	\$88 per person
Wedding Package One	\$108 per person	\$101 per person
Wedding Package Two	\$120 per person	\$109 per person

2010 Pricing

PACKAGE	PEAK SEASON (1 Oct – 30 Apr)	LOW SEASON (1 May – 30 Sept)
Cocktail Package One	\$92 per person	\$88 per person
Cocktail Package Two	\$96 per person	\$92 per person
Wedding Package One	\$115 per person	\$105 per person
Wedding Package Two	\$125 per person	\$115 per person

Package Upgrade Options

Chocolate Bar

Includes a variety of gourmet chocolates & brownies

@ \$5 per person

Wedding Cake

Wedding cake plated & served with accompaniments

@ \$8 per person

Wedding cake cut & served on platters

@ \$2 per person

Wedding cake cut & placed in bags provided by bride

@ \$2 per person

Substantial Canapés

Tempura whiting & chips

@ \$8 each per person

Miniature "Collinsville" lamb burgers

@ \$8 each per person

Vegetarian risotto

@ \$8 each per person

Asian noodles with chicken

@ \$8 each per person

Platters

Sliced & cured meats platter

@ \$40 per platter

Asian tasting platter

@ \$40 per platter

Antipasto platter

@ \$40 per platter

Cheese platter

@ \$40 per platter

Seafood platter

Price available on request

MENU OPTIONS

Sit Down Dinner Menu

Entrée

Butternut pumpkin, leek & sage soup with harissa oil **V,GF**

Tuscan white bean, potato & chorizo soup with basil pistou & garlic croutons

King prawn, lemongrass & lime leaf salad with a hot & sour Thai dressing, finished with fresh mint **GF**

Cured Atlantic salmon served on an orange & ginger salad, with campari dressing & crisp lavosh bread

Rare seared tuna rolled in toasted sesame seeds, served with a lychee & lime salad with paraiso dressing **GF**

Twice cooked gruyere cheese soufflé served with a grilled pear & walnut salad & mustard cream dressing **V**

Warm caramelised onion tartlet served with a rocket & prosciutto salad & reduced balsamic & extra virgin olive oil

Rabbit, pistachio & smoked bacon terrine, served with cumquat & muscat chutney & melba toast

Rigatoni pasta with tender roasted chicken, pancetta & smoked paprika, tomato & basil coulis, served with shaved pecorino

Braised duck in master stock with wild mushroom risotto, wilted greens & an endive & sesame salad **GF**

** Menus are seasonal & subject to change*

** Please note that we do not conduct menu tastings*



MENU OPTIONS

Sit Down Dinner Menu

Main

Seared prime aged beef served on a roasted garlic potato mash, with sautéed greens & a green peppercorn & balsamic jus **GF**

Open grilled beef eye fillet served on a potato berichonne, with buttered fine green beans & a truffled beef jus **GF**

Chicken breast fillet filled with mango & macadamia nuts served on gingered pumpkin puree with a 'Scotchman's Hill' pinot jus

Boned chicken maryland served on a prosciutto & spinach polenta & a tarragon infused sabayon & semi dried tomato pesto **GF**

Oven roasted 'Collinsville' lamb rump served on a sweet potato puree, with a rosemary & dried fig caponata & kalamata olive tapenade **GF**

Roasted saddle of 'Collinsville' lamb served on a white bean & Italian sausage cassoulet, with bush tomato chutney & flat bread

Rolled pork belly on a sage & goats cheese gateaux served with apple & cumquat relish & horseradish jus **GF**

Twice baked duck leg on wok fried noodles with shitake mushrooms, bok choy & a hoisin & plum sauce

Baked fillet of salmon, served on sautéed fennel potato crush, served with spiced lemon & coriander beurre blanc **GF**

Roasted fillet of blue eye fish served on sautéed savoy cabbage, kaiser fleisch lardons & a red wine jus **GF**

Spinach & ricotta encased in crisp filo pastry, with a tomato & saffron ragout & buttered broccolini **V**

Mild curry of seasonal vegetables, with yellow lentil dahl, coriander & minted raitta, served with a crisp pappadam **V**

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MENU OPTIONS

Sit Down Dinner Menu

Dessert

Honey & star anise scented panna cotta served with lime syrup, pistachio nuts & a crisp tuille biscuit

Coconut & citrus tartlet simply served with honey yoghurt, candied orange & mint syrup

Baked lemon pudding with kirsch macerated strawberries, thick raspberry coulis & pure cream

Apricot & amaretto parfait served with brandied apricot strudel & whipped cream

Layered chocolate & hazelnut gateau served with frangellico anglaise & bitter chocolate ganache

Bailey's crème caramel served with rum & raisin ice-cream & a coconut wafer

Steamed cinnamon & vanilla pudding served with warm velvet butterscotch sauce & caramelised banana compote

Poached pear in stock syrup served with champagne sabayon & vanilla shortbread with crème chantilly

Chocolate & whisky cake served with poached rhubarb & sweetened vanilla mascarpone

Individual tiramisu served with coffee syrup, thick cream & crostoli biscuit

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MENU OPTIONS

Canapé Menu

Cold Canapés

Smoked salmon on cracked pepper blini & chive crème fraiche
Mediterranean vegetable tartlet
Shredded chicken & vegetable rice paper rolls
Assorted sushi with wasabi mayonnaise & pickled ginger
Mini garlic, tomato & basil bruschetta
Natural oyster with shallot & red wine vinegar
Salmon rilette with avocado salsa
Rare roasted beef Asian spoons
Grilled prawn with wakame salad

Hot Canapés

Chicken & ginger wonton with nam jim
Beef siu mai & soy dipping sauce
Thai fish cakes with sweet chilli
Falafel with cumin & mint yoghurt
Spinach & ricotta filo parcels
Arancini with bocconcini & spinach
Vegetable fritters with mango yoghurt
Tabouleh spoons with marinated lamb & tzatziki dressing
Chicken & tarragon fillos
Beef consomme 'shooter' with enoki mushrooms

Dessert Canapés

Profiteroles with liqueur cream
Chocolate fudge brownie
Lemon tartlet
Demitasse Belgian chocolate mousse
Seasonal fruit skewers

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BEVERAGE PACKAGES

House Beverage Package

Included in wedding packages

hardy's brut, hardy's cabernet merlot & shiraz, hardy's chardonnay & sauvignon blanc,
carlton draught & cascade premium light beers,
mineral water, soft drinks & juice

Beverage Package Upgrades

"Best of Locals" Package – an additional \$15 per person

carlton draught & cascade premium light beers & "local beer of the month",
port arlington ridge sparkling NV, "made in the shed" sauvignon semillon, port arlington ridge chardonnay,
"made in the shed" shiraz, port arlington ridge cabernet merlot
mineral water, soft drinks & juice

Platinum Beverage Package – an additional \$25 per person

'the dunes' pinot noir chardonnay,
carlton draught & cascade premium light beers, pure blonde & "local beer of the month",
hoggies estate chardonnay, pebble bay sauvignon blanc, hoggies estate shiraz,
mt adam estate cabernet merlot
1 x bottle of baileys irish crème or handwood port per table

Beverage on Consumption

Full beverage list is available on request.



ADDITIONAL WEDDING INFORMATION

Minimum Spend:

Weddings on Friday & Saturday nights between 1 October & 30 April require a minimum spend of \$10,000. Please note that a surcharge of 15% applies on Sunday and Public Holiday receptions.

Children's Meals:

Children under 4 years are free of charge;
Children 5 - 12 years @ \$25 per child;
Children 13 - 16 years at half wedding package price.

Reception Room Hire:

Room Hire of \$600 applies if numbers fall below 60 guests for any packages.

Ceremony Room Hire:

To secure an additional room for your ceremony the cost is \$500.

** Please note that confetti, rice or petals are not allowed.*

Decorations:

It is the bride and groom's responsibility to organise all room decorations, flowers and table centrepieces. Please find enclosed our preferred suppliers contact list for local florists, decorators, hair dressers, make-up artists and photographers.

Food and Beverage:

Peppers The Sands Resort does not, under any circumstance, allow you to bring your own Food and Beverage on the premises, due to health regulations and liquor licensing regulations.

Entertainment:

Please note that all entertainment (bands/ DJ/ Jukebox) must be approved by Peppers The Sands Resort, prior to your reception, and an "Amplified Entertainment Agreement" must also be signed. Entertainment must conclude at 11.30pm, due to noise restrictions.

Confirmation:

A signed contract and \$2,000 non-refundable deposit is required to confirm your wedding booking. Final payment for confirmed numbers must be made 7 days prior to your reception date.

Accommodation:

Please contact your wedding coordinator for discounted accommodation pricing for your wedding guests.

