



Conferences and Events



Conferences

At The Sands Torquay

Just over an hour from Melbourne and 20 minutes' drive from Geelong lies The Sands Torquay Resort, a unique and modern resort that is packed with experiences and geared for corporate gatherings.

Floor to ceiling views across the 18 hole championship golf course are uninterrupted all the way to the rolling dunes and cliff face of Victoria's famous Great Ocean Road. You are on the Bellarine Peninsula. Teams can tour boutique wineries or gourmet producers, surf Bells Beach, sky dive, pursue all manner of water sports and enjoy signature dining experiences on-site.



Conference Venues

Catering from intimate board meetings to large scale events, our conference venue features natural light with Floor to ceiling windows looking over the golf course and urban views with automated tinted blinds.



Rotunda Room 43.5m²

Our Rotunda Room space is a cozy and intimate room suited for smaller events or conferences.

CATERING FOR UP TO 30 DELEGATES.



Boardroom 60m²

Catering for delegates, the Boardroom can also be used for smaller more formal business meetings and conferences.

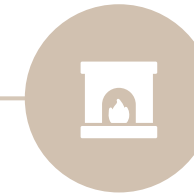
CATERING FOR UP TO 20 DELEGATES.



Bunkers Lounge 220m²

Bunkers is the perfect space for mid sized events or as a breakout space for larger conferences, With floor to ceiling windows and views over the golf course, there is a bar within Bunkers for drinks service and access to the outdoor patio.

CATERING FOR UP TO 100 DELEGATES.



Spike Cafe 230m²

Open fireplace and terrace, this space is ideal for tea breaks, pre-dinner drinks, gala events and trade displays or exhibitions.

CATERING FOR UP TO 100 DELEGATES.



Shirley's Bar 313m²

With expansive views over our 18 hole golf course, Shirleys bar is ideal for large events and conferences sure to impress.

CATERING FOR UP TO 200 DELEGATES.



Spike Cafe & Shirleys Bar 543m²

Combining the use of both the Spike Cafe and Shirleys, we can cater for up to 400 delegates.

CATERING FOR UP TO 400 DELEGATES THEATRE STYLE.



Outdoor Marquee

With ample outdoor space within the gardens and golf course, we have capacity for larger scale outdoor events. Contact is directly to discuss your specific needs.

CONTACT US FOR MORE DETAILS



Conference Packages



Full Day Delegate Package

Inclusions

- Freshly baked morning tea and afternoon tea
- Working lunch of assorted sandwiches, wraps or rolls, one hot item, cheese and fruit platter, tea and coffee
- Full day conference room hire*
- Notepads, iced water, pencils
- Standard AV equipment (flipchart and whiteboard)
- Dedicated Event Co-ordinator for the organisation of your event
- Big Screen Smart TV with HDMI connector cable
- Portable PA System

\$85



*Half Day Delegate Package

Inclusions

- Freshly baked morning tea or afternoon tea
- Working lunch of assorted sandwiches, wraps or rolls, one hot item, cheese and fruit platter, tea and coffee.
- Half day conference room hire*
- Notepads, iced water, pencils
- Standard AV equipment (flipchart and whiteboard)
- Dedicated Event Co-ordinator for the organisation of your event
- Complimentary car parking
- Big Screen Smart TV with HDMI connector cable
- Portable PA System

\$75



*Please note a room hire fee applies to all conference rooms for conference packages. We offer a selection of hot or cold buffet lunches – please ask our events team for further information and menus.
 *Half Day Delegate Package has the same inclusions as Full Day, except only has 1 tea break included.

Team Building Activities



The Sands Amazing Race

Duration 90 - 120 minutes

This fast paced activity is a mix of problem solving, skills based tasks, golf cart driving, with a bit of laser gun shooting thrown into the mix.

When teams finish a task, they need to drive carts around a checkpoint at the end of the driving range and then shoots some targets for time bonuses and penalties. The team with the shortest adjusted time is declared the winner.



Golf Cart Relay

Duration 45 - 60 minutes

This activity is exclusive to The Sands, because nobody else will let us race golf carts. Adventure for Life facilitators set up a course with reversing sections, a parking bay, blindfold sections, and some target practice. There's a qualifying lap, first and second races to declare the overall winner. Teams score points for completing laps and hitting targets with golf balls. They lose points if they knock out poles or cause collisions. It's 45 minutes to an hour of our fun.



Beach Olympics

Duration 90 - 120 minutes

With Whites Beach only 5 minutes walk from The Sands, our Beach Olympics activity is a great way to recharge the batteries after a long day of business sessions. Teams will compete in multiple activities including beach soccer, sand sculpting, egg toss, tug of war, and a few problem solving races.



Resort Olympics (wet weather contingency)

Duration 90 - 120 minutes

This is just like the Beach Olympics except we change up the activities just in case the weather is horrendous. There's painting challenges, blind wine tasting, problem solving tasks, construction activities, and trivia. Facilitators will keep a running scoreboard, mark all the submissions, and announce the winning team after the last challenge. Resort Olympic is also a popular night time program.



Adventure Activities

Duration 180 minutes

Go "adventuring" with the locals. We look after everything from bus pickups, snacks, sunscreen, bottled water, first aid kits, and online booking portals for large groups doing multiple activities. Available activities include mountain biking, surf lessons, wine tours, flat water kayaking, bushwalking, Bells Beach walking tours, microbrewery tours and more.



Wild Goose Chase

Duration 90 - 180 minutes

The Adventure for Life app based Wildgoose chase involves triggering tasks by passing through GPS hotspots. Tasks include trivia questions, races against a countdown clock, taking photos, and shooting videos. Tasks are score automatically and guests can see a live scoreboard and message the referee and other teams. Play on Sands Course that takes in White's beach, the town course near Spring Creek, or even do a Chase in car rally format.

Dining Options

Our inspired team of chefs aim to ensure your event at The Sands Torquay is unique and one that all of your guests will remember.

Our conferencing clients are invited to select from an extensive range of mouth-watering menus catering for various tastes ensuring your conference or event is a memorable one. Alfresco dining is available (weather permitting). Private dining and themed dinners can be arranged on request.

The Surf Coast region provides an abundance of fresh food and gourmet wines, influencing The Sands passion for using local produce and wines across our event menus.



Dining options

- Shared banquets
- Buffet dinners
- 2 course alternate service dinner
- 3 course alternative service dinner
- Canapé options
- Beverage packages
- Themed events



Signature dining experience

Indulge in our gourmet BBQ buffet in one of our fantastic function spaces, overlooking the sweeping views of the private championship 18 hole golf course. Allow your team to relax in the fresh sea air, from the balcony, lawn area or undercover dining area where we will set up an experience just for you. Afterward, they can even practise their golf putting skills on one of our practice greens.

*Min of 30 guests for buffet dinners.





Elegant Dinners

A contemporary approach to Australian dining and produce, fusing classic techniques with hospitality traditions. The result is a multi-sensory dining experience while staying true to the ethos of locally sourced ingredients and simplicity.

Minimum 20 people - (A choice of Entrée/Main OR Main Dessert - please select two options for alternate drop)

Entrée

Salmon Mi-cuit, seaweed & burnt leek, artichoke crème, young celery, parsley oil, heirloom radish

Smoked beef carpaccio, pepper berry, house lemon ricotta, smoked almonds, cabernet vinegar gel

Charred heirloom carrots, 'Surf Coast' honey, popped amaranth, Ras el hanout, baba ganoush, pickled fennel

King fish crudo, heirloom radish, pickled Spanish onion, karkalla, dried lemon

Compressed melon, dried kalamatta olive, mango & coriander, red cabbage dust

Kangaroo tartar, wattle seed, native finger lime, tapioca crisp, Torquay saltbush

Honey cured duck, Italian meringue, red wine gel, shaved sprouts, lemon myrtle

Main

Braised beef cheek in soy & cinnamon, Paris mash, vine tomatoes, beef & anise glaze

Lemon & thyme slow cooked chicken, pecorino polenta, young carrots, brown chicken jus

Romana Zucchini Agrodolce, leek hearts, potato & rosemary mash, wild arugula

Ocean trout, sea herbs, gremolata, celeriac puree, rainbow chard Slow cooked & charred pork cutlet, truffled pumpkin, buttered sprout, candied walnuts

Aloo Gobi - roasted cauliflower and potato curry, 'temple' dahl, coriander, lime pickle, rose

'Milawa' duck leg, pinot noir braised, smoked carrot puree, asparagus, pinot duck

12 hour braised lamb terrine, roasted carrot & parsnip, caraway butter, young mint

Dessert

Raspberry curd tart, Rosella gel, Italian meringue, violet & rose

Chocolate nemesis, lavender & 'Surf coast' honey gel, white chocolate soil, tuille

Galub Jamon, saffron syrup, crème fraiche, pistachio, rose

Shiraz poached pear, crème anglaise, almond praline, lemon balm, white grape pearls

Chocolate fondant, crème fraiche, mint crisp, apple pearls

Two Course Dinner - \$63pp

Three Course Dinner - \$70pp

**The menu above is a sample of what The Sands Torquay has to offer, our menus are purposely designed to showcase locally farmed, seasonal produce and can change accordingly.*



Canapes

(30 - 300 people)

Cold Canapes

Honey duck, Italian meringue, tomato caviar, young celery, toast

Slow cooked lamb, baba ganoush, nori, charcoal sourdough crisp

Smoked salmon, crème fraiche, lemon dust, seed cracker

Oyster shooter, grenadine, limoncello, coriander, dried blood orange Beetroot mousse, whipped goats chevre, dried olive, tart (v)

Red pepper frittata, gremolata, shiso (v)

Coconut mousse, peppered pineapple, mint, crisp wonton (v)

Charred watermelon, prosciutto, smoked date jam (v)

Beetroot donuts, granna Padano, celery salt (v)

Eggplant escabeche, green pea mousse, crostini (v)

Hot Canapes

Pepperonata tarts, basil pesto (V)

Wonderpies—handmade traditional beef pie with Tomato chutney

Wonderpies—handmade traditional party rolls with sweet mustard ketchup Zucchini & apple fritters, chive whipped cream, lime dust (V)

Barramundi skewers, Tuscan kale dust, chimichurri

Pulled pork empanada, spiced apple sauce

Texas style beef brisket sliders, hot sauce, pickled cabbage, cheese emulsion

Thai white fish cakes, green curry dipping sauce

Mushroom and brie quiches, olive tapenade (V)

Prawn gyoza, sweet chilli & sesame sauce, spring onion

Dessert Canapes

Lime curd tarts, Italian meringue, rose petal Jaffa biscotti, marshmallow, lime dust

White chocolate blondie, lavender cream, strawberry

Chocolate & caramel tart, dried raspberry

Macarons—various flavours

**1hr package 5 pieces per person
5 varieties \$30 per person**

**2hr package 7 pieces per person
7 varieties \$38 per person**

**3hr package 9 pieces per person
9 varieties \$45 per person**



Buffet

(30 - 300 people)

Meats & Proteins

Choose 2 Varieties

Texas style 12 hour low 'n slow beef brisket, Louisiana hot sauce (GF, DF)

Charred and slow cooked chicken, lemon & thyme, lemon butter sauce (GF)

Chana Masala—chick peas braised in a fragrant tomato gravy, garam masala, coriander (GF, DF, VEG)

Slow cooked salmon, green peas, beurre blanc (GF)

Lamb ragout, bay, tomato passata, red wine, soffritto (GF, DF)

Moroccan quinoa, butternut, prune & pomegranate tangine (GF, DF, VEG)

Vegetables & Pulses

Choose 2 Varieties

Roasted sweet potatoes in their jacket, maple, braised Cajun white beans (GF, DF, VEG)

Crisp yet fluffy chat potatoes, rosemary and parmesan tossed (GF)

Basmati rice pilau, cardamom and saffron (GF, DF, VEG)

Charred and roasted pumpkin, dukkah, toasted pepitas (GF, DF, VEG)

Sauteed Asian vegetables, sesame, ginger & chilli (GF, DF, VEG)

Roasted carrots, verjuice butter, Ras el hanout, puffed quinoa (GF, V)

'Temple' dahl—yellow split peas braised in a fragrant tomato gravy, turmeric & cumin (GF, DF, VEG)

Salads

Choose 2 Varieties

Broccoli salad—broccoli florets, apple, Spanish onion, almond, lemon dressing (GF, DF, VEG)

Shredded sprouts—raw brussel sprouts, toasted pinenut, sultana, Parmesan, orange dressing (GF, VEG)

Spirali—spiral pasta, cherry tomato, feta, basil, red onion, Italian dressing

Egyptian Pearls—pearl cous cous, ras el hanout, roasted capsicum, picked mint, cucumber (VEG)

Caprese—heirloom tomato, bocconcini, basil, cracked pepper, basil, extra virgin olive oil (GF)

Mexican corn—charred corn, bell pepper, onion, coriander, lime vinegerette (GF, DF, VEG)

Buffet Lunch or Dinner \$65 per person



Dessert, Soup & Platters

(30 - 300 people)

Desserts

Choose 1 Variety

Dutch apple pies, frangipane, dulce de leche

Lemon curd tarts, Italian meringue, pistachio & rose

Chocolate fudge brownies, berry vanilla coulis, double creme

New York cheesecake, lemon dust, crème fraiche

Pink lamingtons—jelly infused sponge, coconut, strawberry jam

Soup

Served with a warm bread roll

Spanish chorizo, tomato & white bean (GF, DF)

Roasted pumpkin, lemon & almond (GF, DF, VEG)

Green pea & smoked ham hock (GF, DF)

Chicken & corn chowder (GF)

Platters

(8-10 people per platter)

Seasonal Fruit

Best in season and tropical fruits including melons, berries and tropical varieties

Cheese

3 local cheeses, quince, crackers, dried muscatels, pickled pear

Charcuterie

Best of the region charcuterie, Manzanillo olives, seeded mustard, pickled onion, sourdough

Mezze

3 house dips, crisp tortilla, vegetable crudites

Buffet Lunch or Dinner \$65 per person

Add Soup \$7 per person

\$75 per platter

Accommodation Options

The Sands Torquay offers a range of beautifully designed rooms and suites with comfort in mind. Each room features a private balcony or terrace, WiFi access, tea and coffee facilities, reverse cycle air conditioning, television and all of the modern comforts for a seamless stay.



Urban Classic King/Twin

Designer Studio Rooms feature a deluxe ensuite, private balcony or terrace and all the modern comforts with your choice of one plush king-size bed or twin single beds.



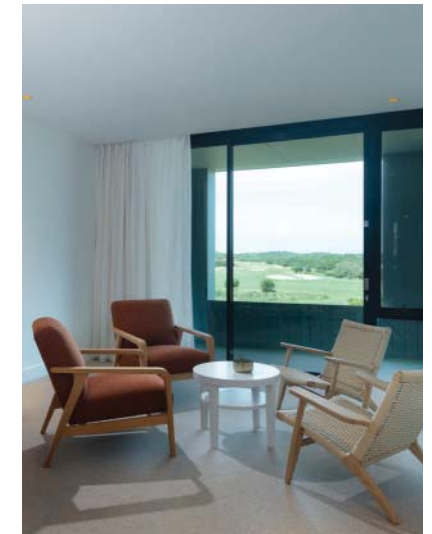
Golf Classic King/Twin

Studio View Rooms boast all the fine features of a Studio Room with the addition of sweeping views over the manicured golf course. The natural contemporary tones of the furnishings and decor reflect the surrounding landscape. Choose from one plush king-size bed or twin single beds.



Junior Suite/Golf/Urban

Luxurious Premier Suites feature a separate lounge room and quality furnishings with a neutral palette. The separate lounge room is spacious and there's a separate powder room and private balcony. Your Premier Suite has one plush king-size bed.



One Bedroom Suite Golf/Urban

A contemporary Deluxe Suite with separate lounge room, ensuite and bathroom all with designer fittings and the finest appliances. Features two televisions, mini HiFi system, an eight seat dining setting and private balcony. Your Deluxe Suite has one plush king-size bed.



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