

Function Packages



function@sammys.net.au
R1/12 Holdfast Promenade, Glenelg
www.sammys.net.au
@sammysonthemarina





SAMMYS

ON THE MARINA



The High Tide Room

Our private function room has breathtaking views of both the beach and the marina.

Holding 100 persons cocktail style or up to 40 persons sit down and with access to its own private bar the High Tide Room is the perfect setting for your next event.

*We are pleased to offer exclusivity of the open terrace and balcony room if you have 30 people or more.

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.

Food Packages

Teal Package

Set Entrée & choice of 2 mains

or

Choice of 2 mains & set dessert

\$60.00 per person

Turquoise Package

Set Entrée, choice of 2 mains, set dessert

\$70.00 per person

Turquoise Premium Package

Choice of 2 entrees, choice of 3 mains, Choice of 2 dessert

\$80.00 per person

Sapphire Package

Chefs choice of 2 canapés champagne on arrival, choice of 2 entrees, choice of 3 mains, choice of 2 desserts

\$85.00 per person

“We can incorporate the dishes according to the dietary requirements.”

Menu

ENTREE CHOICES

Freshly Shucked South Australian Oysters (GF): Natural, Avocado salsa, Kilpatrick or Tempura

Seafood Taste Plate: *Fresh SA King prawns, Coffin Bay natural oysters, salt & pepper whitebait and salt & pepper SA squid served with a selection of condiments*

Australian Scallops:

Served with cauliflower puree, creamy citrus seafood reduction, garnished with freshly toasted croutons

Soup: Seafood Chowder, Mushroom and thyme or Chicken and corn.

Salt and Pepper Calamari: Served with a bacarus salad and sesame chili sauce

Prawn Cocktail: Prawn tails served on greens topped with seafood sauce

Prawn Shasliks (GF) - Skewered Thai chili prawns

Bruschetta (V): Tomato, onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread

Salmon Sashimi (GF)

Served with nori puree, Edamame green beans with soy milk puree and Wakame seaweed with Yuzu pepper

MAIN CHOICES

Aussie Favourite: Crumbed King George whiting, flathead fillets, prawns and calamari, served with chips, salad and tartare sauce

King George Whiting: Lightly battered, served with chips, salad and tartare sauce

Flathead Fillets: (GF upon request) Lemon herb battered, served with chips, salad and tartare sauce

SA Snapper: Seared SA Snapper fillet with pearl barely risotto, watercress, asparagus and pecorino cheese.

Crispy skin Barramundi: Served with a peperonata salad with capers and an aromatic basil oil

Vegetarian Puttanesca (V) (GF upon request): Freshly made pasta mixed with tomatoes, red onion, olives, sundried tomatoes & chili seasoned with basil and finished with olive oil

Chicken Breast (GF): Stuffed with tomato, basil, cream cheese and wrapped in prosciutto, served on a lentil and Quinoa salad with tomatoes and cucumber tossed in a lemon thyme vinaigrette

Pork Belly(GF): *Served with confit garlic mash, fresh rocket salad, drizzled with a balsamic glaze*

Scotch Fillet (GF): Char grilled to medium, served with smashed kipfler potatoes, broccolini, topped with cherry tomatoes and a peppered shiraz glaze

DESSERT CHOICES

Sticky Date Pudding

Baked apple, date and cinnamon served with a toffee sauce and vanilla ice cream

Chocolate Brownie (GF) :

Served with vanilla ice cream and warm chocolate fudge

Cookies & cream Cheese Cake:

With Vanilla ice cream

Sorbet of the Day (GF)

Ask your waiter for today's flavour

Ice Cream Sundae: (GF upon request)

Chocolate fudge **or** toffee **or** mixed berry compote **please select.**

GF = Gluten Free

V = Vegetarian

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

Cocktail Packages

Choice of 3 items, plus 2 chef selections \$30.00 per person

Choice of 5 items, plus 2 chef selections \$45.00 per person

Choice of 7 items, plus 2 chef selections \$60.00 per person

COCKTAIL CHOICES

Flathead Fillet - Lemon herb battered flathead with chips and lemon aioli

Freshly Shucked South Australian Oysters (GF): Natural or Kilpatrick

Arancini (V) - Pumpkin and fetta risotto balls with lemon aioli

Snapper Ceviche (GF) - Snapper marinated in lime and lemon juices with avocado, served with tortilla chips

Smoked Salmon (GF) - Smoked salmon roulade with cream cheese, dill and capers

Mini Bruschetta's- (V) Tomato, onion, bocconcini and fresh basil drizzled with extra virgin olive oil on pide bread

Beef Shashliks (GF) - Skewered beef and capsicum with a tomato relish

Prawn Shashliks (GF) - Skewered Thai chili prawns

Spicy Calamari - Lightly dusted in Sammy's spicy flour with lemon aioli

Meat Balls (GF) - Lamb herb meat balls with a tomato relish

Calamari - Salt and pepper calamari with sesame chilli sauce

Prawns - Parmesan and herb crumbed prawn tails with lemon aioli

Chicken Shashliks (GF) - Skewered Moroccan chicken with coriander and lemon yoghurt

Satay Chicken – Skewered Thai chicken marinated in chili, ginger garlic and served with a coconut peanut sauce.

Grazing Platters \$20/person-

Seafood: *Fresh SA King prawns, Coffin Bay natural oysters, salt & pepper whitebait and salt & pepper SA squid served with a selection of condiments*

Meat: *Lamb Backstrap, pork belly and chicken all served with chips, Greek salad and warm pita bread*

Vegetarian: Green Vegetables, Lentil & Quinoa Salad, Bruschetta & Arancini

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Drinks Packages

PREMIUM DRINK PACKAGE

Includes

Beer

Hahn super dry, Peroni, Coopers Pale ale,
Coopers Dark Ale, Coopers Sparkling Ale, Hahn Light

(Please Select any 4 types from the beer above)

Wine

Sparkling – The Lane “Lois” Blanc De Blancs NV

White – The Lane ‘block 10’ Sauvignon Blanc

Red – The Lane ‘Block 5’ Shiraz

Unlimited - Soft Drinks/Juices

2 Hours \$35.00 per person

3 Hours \$40.00 per person

4 Hours \$45.00 per person

PLATINUM DRINKS PACKAGE

Includes

Beer

Hahn Super dry, Heineken, James Boags, Peroni, James Squire Golden Ale, Coopers Pale Ale, Coopers Dark Ale,
Coopers Sparkling Ale

(Please select any 5 types of beer from above)

Wine

Sparkling – The Lane “Lois” Blanc De Blancs NV

Sweet Wine – Foire Moscato [or](#) Wilson Polish hill river Reisling

White Sauv Blanc – The Lane ‘block 10’ Sauvignon Blanc [or](#) Robert Oatley Signiture series Sauvignon [Blanc Please select one](#)

White Chardonnay – The lane Vineyard ‘Block 1A’ Chardonnay [or](#) Bremerton ‘Special Release **Battonage** Chardonnay [Please select one](#)

Red Shiraz – The Lane ‘Block 5’ Shiraz [or](#) Robert Oatley Signiture Series Shiraz [Please select one](#)

Blended Red- Bremton Tamblyn ‘Cab Shiraz Malbec Merlot’ [or](#) Robert Oatley Signiture series ‘GSM’ [Please select one](#)

Unlimited - Soft Drinks/Juices

2 Hours \$40.00 per person

3 Hours \$45.00 per person

4 Hours \$50.00 per person

