



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 58 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. Situated at 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



Cocktail Function

Standard Options

Choice of 5 items: \$50.00 Per Person

Choice of 8 items: \$70.00 Per Person

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 & Vegan

- Bruschetta – Tomato & basil, Balsamic Glaze (v)
- Arancini – Chef Selection- Pumpkin, Spinach, Mushroom Italian Herb (V)
- Vegetable Spring rolls with sweet Chili (V)
- Cocktail Samosa with Mint Yoghurt (V)
- Vegetable Sliders with Halloumi & Citrus Aioli (V)
- Veg Skewers
- Falafel with Crisp Pita Bread, Lemon yogurt (V)
- Tartlets (V) with Mushroom Truffle, Walnut Cream, Baby Spinach

Hot

- Chicken Satay skewers, peanut sauce (GF)
- Crumbed Chicken Strips, Lime Aioli
- Salt & pepper Squid, Thai Dressing (GF)
- Japanese Panko Prawns with Aioli
- Battered fish fillets, Chips, Tartare Sauce
- Angus Beef Slider with Asian Slaw
- Pork Belly Sliders, Slaw, Chipotle Aioli
- Pies pasties, Sausage Rolls, Ketchup & BBQ Sauce
- Fried Dumpling (Vegetable/prawn/chicken/Beef/Pork)
- Spanish Meatball, Tomato, Saffron Chili
 - Pizza Supreme (Meat + Veg)
 - Pizza Vegetarian

Cold

- Smoked Salmon Bruschetta, Fresh Lemon, Dill Aioli, Baby Caper
- Steamed King Prawn Cocktail, Mary Rose Sauce

Add Premium options \$5 per head per items.

- Prawn Skewers (V)
- Natural Oysters, Lemon, Tabasco, Extra Virgin Olive Oil
- Spinach and Ricotta Pastries

Add Mini Desserts \$6 per head per Item.

- Portuguese Tart
- Chocolate Mousse Tartlet
- Lemon Tart
- Profiteroles

Cocktail Function

Grazing Platters @ \$180

(Minimum 6 platters to order)

(Choose 1 canapes item per platter from the list in previous page)

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

(Minimum 3 platters to order)

Sammys Tasting Plate

6 Natural Oysters, 6 King Prawns, Pickled Calamari, NZ Mussels, Salt & Pepper Squid, Salad, Focaccia bread.

Antipasto

SEAFOOD- NZ Mussels, Pickled Calamari, Cheese selection, Focaccia bread, Olives, Sundried Tomato, Grilled Eggplant, Zucchini, marinated Mushrooms, Stuffed Bell Peppers.

Or

Charcuterie -Gypsy Ham, mild Salami, Cheese Selection, Grilled Pita, Dip, Olives, Sundried Tomato, Grilled Eggplant, Zucchini, Mushrooms, Stuffed Bell Peppers.

Set Menus

(For 20 Guests or above Sit-down style)

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 and a Set Dessert

Three Course Set Menu Alternate drops

\$90 Per Person

Choice of 3 Entrees, 3 Mains & 2 Dessert

Three Course Set Menu Alternate drops

\$100 Per Person

Choice of 3 Entrees, 3 Mains & 3 Dessert

Complementary welcome drinks on Arrival

Three Course Deluxe Package

\$130 Per Person

Choice of 3 Entrees, 3 Mains & 3 Desserts

(Choice on each course on the night)

Complementary welcome drinks on Arriva

Set Menu Choices

ENTRÉE COLD

- **Huon Smoked Salmon**, Pickled Cucumber, Edamame Beans, White Sesame, Miso Dressing (DF)
- **Baby Beetroot Salad**, Toasted Walnut Pesto, Sweet and Sour Onions, Rocket Leaves, Labna (V)
- **Thai Beef Salad** Seared Beef Medallions, Asian Slaw, Lime Chili Dressing
- **Caesar Salad** Cos Lettuce, Crisp Bacon, Parmesan, Croutons, Soft Boiled Egg, Anchovy Crumble
- **King Prawn Cocktail** Avocado, baby Cos, Mary rose Sauce, Tomato Salsa
- **Burrata Cheese** Harissa marinated vine ripen tomato & Lavash

ENTRÉE – HOT

- **Roasted Cauliflower** Romesco Sauce, Spiced Almonds (Vegan)
- **Roasted Pumpkin** Cashew Nut Pesto, Spiced Almonds, Falafel (Vegan)
- **Grilled Chicken Tenderloin** Roasted Red Peppers, Mt Zero Falafel, Coconut Yoghurt, Oregano Lemon Dressing (GF)
- **Salt & Pepper Squid** Chef Salad, Lime Chili Dressing
- **Seared Scallop** Pink Lady Apple Slaw, Cider Cream, Crisp Prosciutto wafer
- **Crispy Soft-Shell Crab** Baby rocket orange & Fennel salad, Chipotle aioli, fresh lime
- **Crisp Pork Belly**, Asian Greens, Sichuan Chili Glaze, Seared Scallop, Coriander, Toasted Shallot

Mains

- **Cassarecce Mushroom Ragu** Pecorino, Baby Spinach, Chili Oil
- **Butterflied Chicken Breast** Crisp Pancetta, Swiss Cheese, Tahini Lemon Dressing
- **Garfish** Panko Crumbed with Fries, Greek Salad, Lemon
- **King George Whiting** Panko Crumbed with Fries, Greek Salad, Lemon (For \$90pp or above)
- **MSA Striploin**, Charred Broccolini, Herb Butter, Red Wine Jus
- **Atlantic Salmon** Wasabi Avocado smoothie, pickled Cucumber, Pink Ginger, Flying Fish Roe
- **Scotch Fillet** Desiree Potatoes, Roasted Jalapeno Salsa, King Prawns, Trio Peppercorn Sauce

Desserts

- **Callebaut Chocolate Mousse** Coconut Crumb, Raspberry (GF)
- **Traditional Tiramisu** Mocha Anglaise/ Chocolate Shards (GF)
- **Citrus Tart** White Chocolate, Raspberry Mascarpone, Limoncello Syrup Gelato

KIDS MENU

- **Fish and chips** with Tomato Sauce
- **Linguine Napoletana** with Parmesan
- **Chicken Nuggets** with Fries

“Please let us know about your dietary requirement

Drink Packages

Beer

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

Cider

Apple/Pear

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.

Sammys Terms & Conditions

Must be confirmed in writing no less than 14 business days prior to the event date.

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 Pandemic or cancelled with at least 2 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.

In all other cases deposits are non-refundable.

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

Food and drinks selection must be confirmed in writing 20 business days prior to event

Final Numbers

Final numbers must be confirmed in writing 15 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 7 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 20 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 15 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

Smoking 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.

5% Weekend surcharge applicable on all function food and beverages on Saturdays and Sundays.

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 \$20 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. Extra room hire may applicable for live band usage.

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 & Sign

Date