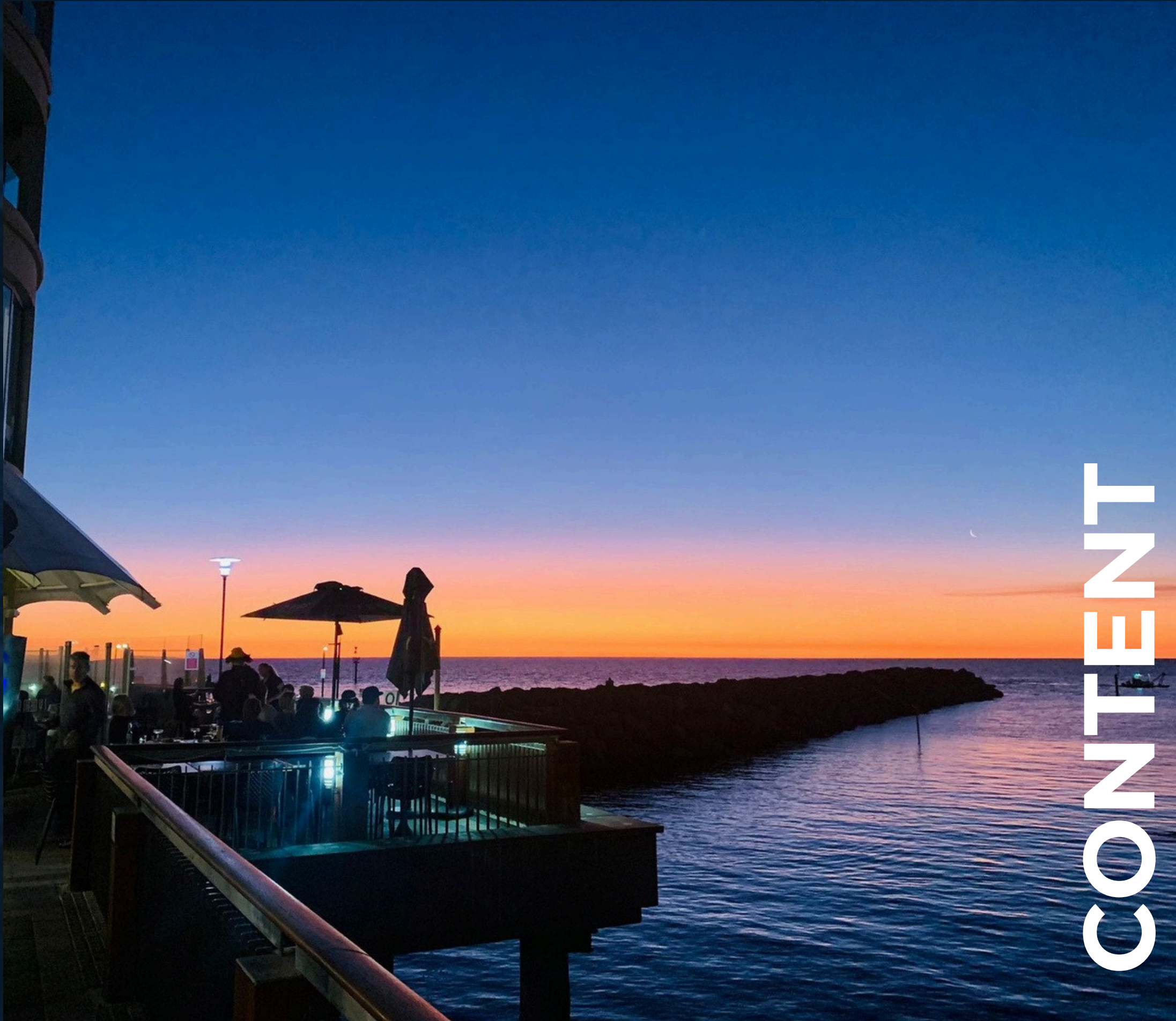




# SAMMYS

on the marina





- Function Rooms
- Cocktail Functions
- Set Menus
- Set Menu Choices
- Drink Packages
- Terms & Conditions

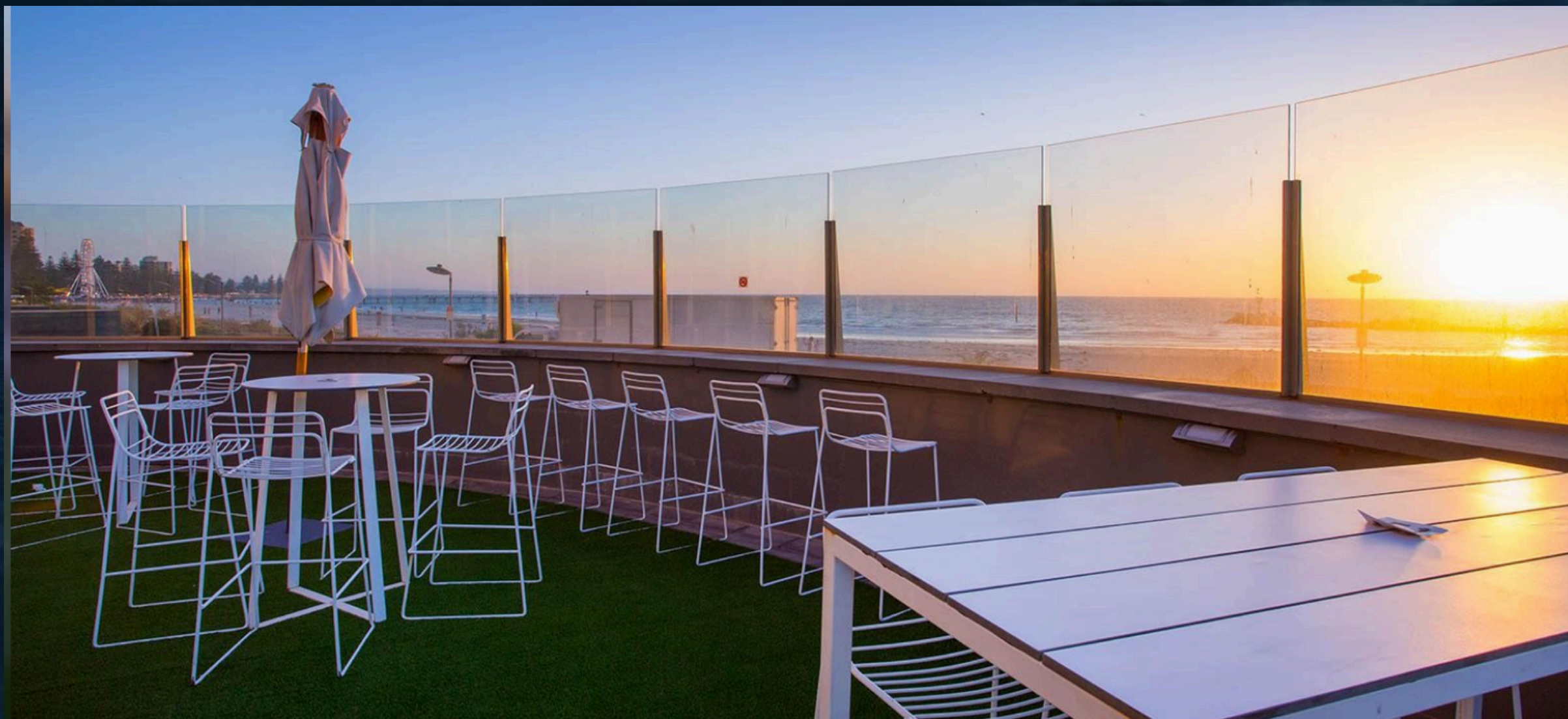
# FUNCTION ROOMS



## 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





# COCKTAIL FUNCTION

## Standard Options

Choice of 5 items: \$50.00 Per Person

Choice of 8 items: \$70.00 Per Person

Choice of 11 items: (9+2 Substantial) \$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)
- 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
- Pizza Vegetarian



# FISH/MEAT/CHICKEN

- Chicken Satay skewers, peanut sauce (GF)
- Crumbed Chicken Strips, Lime Aioli
- Salt & pepper Squid, Thai Dressing (GF)
- Japanese Panko Prawns with Aioli
- Salt & Pepper Prawns
- Battered fish fillets, Chips, Tartare Sauce
- Angus Beef Slider with Asian Slaw
- Pork Belly Sliders, Slaw, Chipotle Aioli
- Spanish Meatball, Tomato, Saffron Chili
- Pizza Supreme (Meat + Veg)
- Smoked Salmon Bruschetta, Fresh Lemon, Dill Aioli, Baby Caper
- Steamed King Prawn Cocktail, Mary Rose Sauce



# SUBSTANTIAL ITEMS ADD \$12 PER PERSON

- Slow Cooked Wagyu Brisket and Truffled Mashed Potato
- Baked Lobster and Cheese Maccheroni
- Bread Coated and Fried Garfish Fillet with Wasabi Potato salad
- Spicy Cauliflower Couscous with Raisins and Dukkah, spring Onion Vegan

Add Mini Desserts \$6 per head per Item.

- Tiramisu
- Chocolate Mousse Tartlet
- Lemon Tart
- Mini Cheesecake
- Cannoli with Cinnamon ricotta cream and citrus





# Cocktail Function

ADD Extra Sharing platters

Canapes Platters @ \$180

(Minimum Serve 30pcs/platter)

(Minimum 6 platters to order)

(Choose 1-2 canapes per platter from the list in previous page)

## Platters @ \$120/platter.

(Minimum 3 platters to order)

### Sammys Tasting Plate

Natural Oysters, King Prawns, Salt & Pepper Calamari, Soft shell Crab sliders, Calamari , Chefs Salad, Bread, Homemade Dips

### Antipasto

SEAFOOD- NZ Mussels, Pickled Calamari, Cheese selection, Focaccia bread, Olives, Sundried Tomato, Grilled

Eggplant, Zucchini, marinated Mushrooms, Stuffed Bell Peppers.

Or

Meat -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

\$75 Per Person

Choice of 2 Entrée & 2 Mains

or

Choice of 2 Mains & 2 Dessert



# SET MENUS

## Three Course Set Menu Alternate drops \$85 Per Person

Choice of 2 Entrée, 2 Mains and a Set Dessert

## Three Course Set Menu Alternate drops \$100 Per Person

Choice of 3 Entrees, 3 Mains & 2 Dessert

Sour dough Bread to share and Welcome drinks on Arrival

## Three Course Deluxe Package-Alternate drops/Pre order \$130 Per Person

3 Chef canapes on arrival + Choice of 3 Entrees, 3 Mains & 3

Desserts

Sour Dough Bread to share and Welcome drinks on





# SET MENU CHOICES

## ENTRÉE

- Roasted Pumpkin Cashew Nut Pesto, Spiced Almonds, Falafel (Vegan)
- Brassica ( VEG, GF) Roasted Cauliflower Steak with Citrus Tahini Cream, Raisins
- Arancini (V) Deep Fried Rice Ball, Pumpkin and Mozzarella, Sugo
- King Salmon Crudo Spicy Gazpacho, Panzanella & Fried Capers
- Seared Scallops Pink Lady Apple Slaw, Cider Cream
- Soft Shell Crab Sliders (2pcs) Citrus Mayo, Coriander, Cabbage slaw

- Tiger Prawn Avocado Smashed Avocado, Lettuce, Cocktail Sauce
- Australian Salt & Pepper Calamari (GFO) Mixed Salad, Lime Chilli Dressing
- Beef Carpaccio (GF) Wagyu Beef, Black Truffle Aioli, Hard Cheese, Pickles
- Fritto Misto (Add \$15) (Included in Deluxe package) Soft Shell Crab Slider, Two Tiger Prawns, One King George Whitting, Salt& Pepper Calamari, Vegetable, Garlic Aioli, Lemon
- Grilled Chicken Tenderloin Roasted Red Peppers, Mt Zero Falafel, Coconut Yoghurt, Oregano Lemon Dressing (GF)



“Please let us know about your dietary requirement



## MAINS

- Ravioli Ricotta and Spinach (V) Homemade Ravioli, Brown Butter, Kampot Pepper, Sage
- Orecchiette Homemade Semolina Shell Pasta with Lamb Sauce, Parmesan Cheese
- Chicken Breast Supreme (DF) (GF) Grilled Chicken, Broccolini, Coriander, Coconut Laksa Sauce.  
DF
- Garfish Choice of Crumbed or Grilled with Fries, Chef Salad, Lemon
- King George Whiting Choice of Crumbed or Grilled Fries, Chef Salad, Lemon (For \$100pp or above)

- Sammy's Ocean Selection ( GFO) King George Whiting Fillet, Garfish Fillet, Grilled Prawns, Salt & Pepper Calamari, Citrus Hollandaise with Fries, Papaya Salad & Lemon (For \$100pp or above)
- Swordfish Steak Swordfish Loin, Harissa Butter, Broccolini, Raisins, Spring Onion
- Crispy Barramundi Fillet Pistachios, Sweet and Sour Vegetable, Fresh Coriander
- Striploin AMH Black/ 120 days grain fed, Celeriac cream, Red Wine Jus
- Lamb Rump SA Lamb Rump Caramelized Cauliflower Puree, Kale, Citrus Mustard
- Ocean and Land 200gm Scotch Fillet (GF) Prawns, Calamari, Kipfler Potato, Roasted Jalapeno, Baby Spinach, Grilled Mushroom, Red Wine Jus (add \$20pp)/(included in Deluxe Package)



"Please let us know about your dietary requirement



## DESSERTS

- Chocolate Mousse Coconut Crumb, Raspberry (GF)
- Almond Panacotta Carmel Sauce, Berries, Crumble
- Tiramisu Coffee Sponge, Mascarpone, Chocolate
- Trio Sorbet

## KIDS MENU

- Fish and chips with Tomato Sauce
- Pasta 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 3 from above)

## Cider

Apple/Pear

## Wine

- Sparkling
- White - Moscato/Sauvignon Blanc
- Red - Shiraz

## Unlimited - Soft Drinks/Juices

2 Hours \$50.00 Per Person  
3 Hours \$60.00 Per Person  
4 Hours \$70.00 Per Person  
5 Hours \$75.00 Per Person

## ADD SPIRITS

**\$10 PER PERSON PER SPIRITS WITH ABOVE PACKAGE**

**BAR TAB: You may choose to run an on-consumption bar tab for  
your group, rather than price per**

**person packages.**

**(shorts not allowed in spirit package)**

**BAR TAB: You may choose to run an on-consumption bar  
tab for your group, rather than price per person packages.  
(shorts not allowed in spirit package)**



# SAMMY’S 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 gusts 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 Date .....Time .....

Expected number of guests .....

Guests Full Name .....

Guests Signature .....

Date .....

Functions Manager Name & Sign .....

Date .....



# SAMMYS

on the marina