SANDS TAVERN

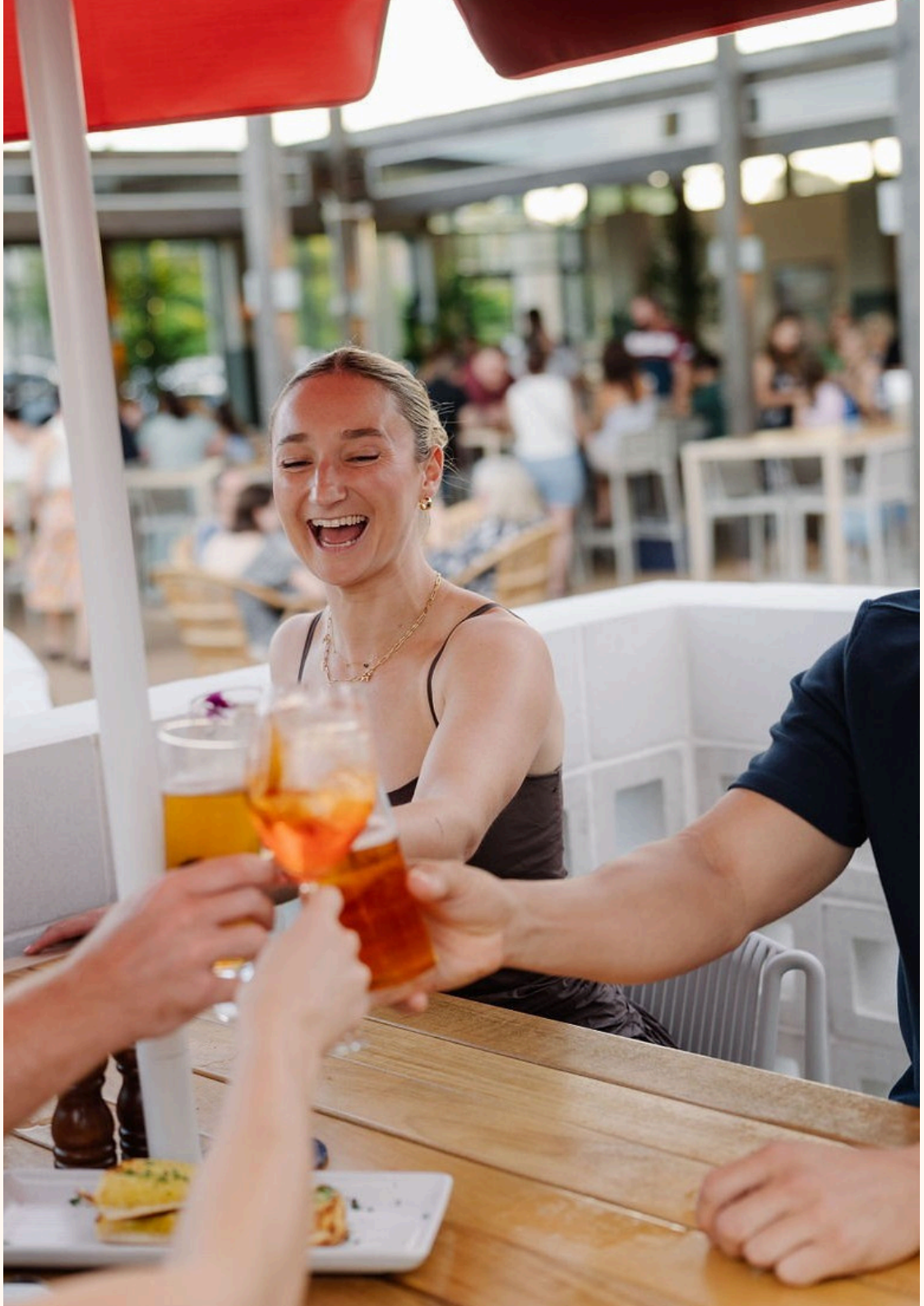
FUNCTION PACK

welcome to sands tavern,

Your laid-back local on the Sunshine Coast. Sands is a place where good food, cold drinks and friendly faces come together.

Our flexible spaces suit all kinds of celebrations, from birthdays and family gatherings to casual work events. With a mix of indoor areas and our much loved beer garden, there's room to relax, connect and enjoy the moment, with spaces designed for all ages to feel comfortable and welcome.

At Sands Tavern, functions are simple, social and fuss-free. With tailored menu options and a friendly events team on hand to help bring it all together, it's all about good times, shared with good people.



bistro section

Ideal for relaxed celebrations and group dining,
the Bistro offers a semi-private, casual, welcoming
setting for birthdays, milestones and intimate gatherings.

SPACE TYPE						
SEMI-PRIVATE	35	–	N	N	N	N

beer garden

ALCOVE
A semi-private outdoor space ideal for smaller, social gatherings.
With standing capacity for up to 40 guests, the Beer Garden Alcove is a great option for relaxed celebrations, casual drinks and family-friendly get-togethers.

SECTION
Slightly larger and still semi-private, the Beer Garden Section suits groups of up to 80 guests standing. It's perfect for birthdays, get-togethers, looking for an open, outdoor setting.

SPACE TYPE						
ALCOVE	–	40	N	N	N	N
SECTION	–	80	N	N	N	N

function room & deck

THE DECK

A semi-private outdoor space ideal for smaller functions and relaxed gatherings. The Deck offers a laid-back setting with fresh air and a social feel, making it a great option for intimate celebrations, casual catch-ups and low-key group events.

FUNCTION ROOM

Our main function space offers a private, flexible setting ideal for celebrations, presentations and corporate events. Featuring a projector and in-house audio system, it's designed to make hosting seamless, with everything you need in one dedicated space.

COMBINED

For larger gatherings that need extra space and a more dynamic setting, the Function Room and Deck can be combined to create an extended indoor–outdoor event space. By opening the two areas together, the room flows seamlessly from the private indoor function space onto the Deck, allowing guests to move freely between the two environments.

Together, the combined space is ideal for larger celebrations, corporate functions and social events. It allows hosts to run formalities indoors while giving guests room to spread out, mingle and enjoy a natural indoor–outdoor flow throughout the event.

SPACE	SPACE TYPE						
FUNCTION ROOM	PRIVATE	100	150	Y	Y	Y	Y
DECK	SEMI PRIVATE	–	80	N	N	N	N
COMBINED	PRIVATE	100	230	Y	Y	Y	Y

platters

30 PIECES PER PLATTER - SERVES 8-10 PEOPLE

AUSSIE 115
party pies, sausage rolls, mini quiche. tomato sauce, bbq sauce, aioli parsley

YUM CHA 100
prawn & chive dumplings, veggie spring rolls, satay chicken skewers, prawn crackers, soy sauce, sweet chilli, pickled cucumber | I

ASIAN 75
samosas, spring rolls, pork siu mai. sweet chilli sauce, soy sauce, prawn chips. coriander | LD, I

SEAFOOD 110
coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce, lemon, parsley | M

VEGETARIAN 100
croquettes, arancini, spinach & ricotta rolls, aioli, tomato relish, parsley | V

VEGAN 90
croquettes, samosa, vegetable dumplings, vegan chipotle aioli, tomato chutney, parsley | LD, VG

MEAT 130
lamb koftas, satay chicken skewers, beef meatballs, tzatziki, satay sauce, tomato sauce, parsley | LGO

LAMB KOFTAS 70
traditional lamb koftas, dipping sauces, rosemary | LDO, LGO

CHARCUTERIE 130
selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, celery, cherry tomato, dip and crackers | LG, VO

CHEESE 105
selection of cheeses, dried apricots, dried figs, fruit | LGO, V

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

LLG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A - Australian | I - Imported | M - Mixed

set menu

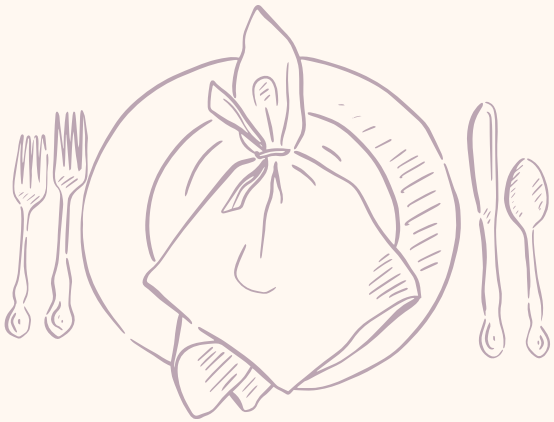
2 COURSE | ALTERNATE DROP MAIN DESSERT | LD, LG | 50
2 COURSE | ALTERNATE DROP STARTER MAIN | LD, LG | 50
3 COURSE | ALTERNATE DROP 3 COURSE | LD, LG | 65

ENTREES

MAC AND CHEESE BITES
crumbed croquettes, smoked tomato jam | V

CHICKEN WINGS
with Buffalo hot sauce, sliced pickles | LD, LG

SALT AND PEPPER CALAMARI
dusted calamari, lemon, aioli | LD, LG, I



MAINS

PUMPKIN RAVIOLO
semi-dried tomato, spinach, white wine, pesto cream, toasty pine nuts, parmesan cheese | VG

BARRAMUNDI
roast kipflers, broccolini, romesco, herb oil | LD, LG, A

250G RUMP
150 Day grain fed, chips, salad, choice of sauce | LD, LG

DESSERTS

VEGAN CHOCOLATE MUD CAKE
served with vegan ice cream and fresh berries | VG

AUSSIE SMORE SUNDAY
chocolate and vanilla ice cream, crushed timtam, toasted marshmallow, and chocolate fudge | V

BISCOFF CHEESECAKE JAR
crushed biscuits, whipped biscoff cheesecake, chocolate wafer | V

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beverage packages

STANDARD

2HR $43PP | 3HR $55PP | 4HR $70PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Hahn Super Dry
Tooheys New

XXXX Ginger Beer

XXXX Gold

Selection of soft drinks and juice

PREMIUM

2HR $53PP | 3HR $68PP | 4HR $81PP

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet

Hahn Super Dry
Tooheys New
Stone & Wood Pacific Ale

XXXX Ginger Beer

XXXX Gold

Selection of soft drinks and juice

DELUXE

2HR $66PP | 3HR $78PP | 4HR $93PP

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Yves Sparkling Cuvee NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose
Storm & Saint Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
Bare Winemakers Merlot

Choose any 4 Beers on Tap

XXXX Ginger Beer

XXXX Gold

Selection of soft drinks and juice

ADD ONS

COCKTAIL ON ARRIVAL $18 PER COCKTAIL

On arrival cocktails can only be purchased in conjunction with a beverage package.

SPIRIT UPGRADE

$29pp. Available to add to all beverage packages, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

*** Please note, all packages subject to product availability**

SANDS TAVERN

CONTACT US

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