

FUNCTION PACK

CLEVELAND
EST. 1930
SANDS
HOTEL

WELCOME TO

CLEVELAND SANDS

Overlooking the stunning Raby Bay Harbour, Cleveland Sands Hotel is a destination for all those who find themselves east of Brisbane.

We have function spaces and menu options available to suit any occasion, from corporate lunches to casual birthday drinks, team workshops to large-scale cocktail parties. Our friendly functions team is here to bring your dream event to life.



An outdoor patio area with several wooden picnic tables and benches. In the foreground, there are two large, cylindrical, silver mesh heaters. The patio is set up on a concrete surface. In the background, there is a white building with a large mural of a person in a red shirt. String lights are strung across the patio. The overall scene is bright and sunny, suggesting a warm day.

NEW MEMORIES BEGIN AT CLEVELAND SANDS









COURTYARD

Celebrate while soaking up the glorious Queensland sun in our courtyard space. Boasting Sweeping views overlooking Raby Bay harbour, our outdoor oasis is perfect for your next special occasion.

The space can be booked in sections for smaller groups or hired exclusively.

Planning a weekend function? Ask our team about the live acoustics performing in the venue.

SPACE TYPE						
COURTYARD EXCLUSIVE	-	150	N	N	N	N
SECTION 1	-	20	N	N	N	N
SECTION 2	-	40	N	N	N	N
SECTION 3	-	70	N	N	N	N



VERANDAH

RESTAURANT

With sweeping views of the Raby Bay harbour, a wide open kitchen and dining area the Verandah Restaurant can be transformed into the soiree location of your dreams. This space is ideal for celebrations, birthdays or corporate events with large capacities.

SPACE TYPE						
RESTAURANT	-	-	N	N	N	N



VERANDA

PARK VIEW

This section of the restaurant seats 40 comfortably on low tables and is perfect for those more intimate settings. Create your ideal menu from our formal dining options or opt for our deluxe platter options with fresh local seafood and indulgent cheeses.

SPACE TYPE						
PARK VIEW	40	-	N	N	N	N



VERANDA

SHORE STREET

This section of the restaurant seats 50 comfortably on high tables and is perfect for those more casual settings. Whatever the occasion, we will have the menu to match and ensure your guests are well fed!

SPACE TYPE						
SHORE STREET	50	-	N	N	N	N



SPORTS BAR

EXCLUSIVE

Catch all the action in one of Brisbane's best spots for live sport. With massive screens, TAB facilities, and a buzzing atmosphere, The Sports Bar at Cleveland Sands is built for die-hard fans and casual viewers alike.

It's the perfect space for footy finals, UFC nights, bucks parties, or casual group catch-ups. With easy access to the bar, plenty of seating, and room to stand and cheer, your guests won't miss a minute of the game—or a round of drinks.

SPACE TYPE						
SPORTS BAR	50	-	N	N	N	N

PLATTERS

PRICED PER PLATTER

ASIAN PLATTER (30 PIECES) \$100

10 samosas, 10 spring rolls, 10 pork shao mai, sweet chilli sauce, soy sauce, prawn chips, coriander (ld)

AUSSIE PLATTER (30 PIECES) \$125

10 party pies, 10 sausage rolls, 10 mini quiches, tomato sauce, bbq sauce, aioli, parsley

MEAT PLATTER (30 PIECES) \$145

10 lamb koftas, 10 satay chicken skewers, 10 beef meatballs, tzatziki, satay sauce, tomato sauce, parsley

PIZZA PLATTER (30 PIECES) \$80

3 x assorted pizza slabs, garlic bread (ldo, lgo, vo, vgo)

VEGETARIAN PLATTER (30 PIECES) \$115

10 croquettes, 10 arancini, 10 spinach & ricotta rolls, aioli, tomato relish, parsley (ld, v, vgo)

SEAFOOD PLATTER (30 PIECES) \$120

10 coconut prawns, salt & pepper calamari, 10 battered fish pieces, chips, tartare sauce, lemon, parsley (i)

WINGS PLATTER \$85

3kg buffalo wings, carrot & celery sticks, ranch dressing (ld, lg)

CHARCUTERIE PLATTER (30 PIECES) \$145

selection of salami, ham, pepperoni, mixed olives, sundried tomato, smoked cheddar, carrot, celery, cherry tomato, drip, crackers (ld, lg)

ANTIPASTO PLATTER (30 PIECES) \$125

selection of salami, ham, chorizo, smoked cheddar, red pepper, mixed olives, fetta, pickled onion, Turkish bread (ld, lg)

BEEF SLIDERS PLATTER (30 PIECES) \$220

30 beef sliders, beef patty, lettuce, cheese, tomato sauce (ld, lg)

YUM CHA PLATTER (30 PIECES) \$115

10 prawn & chive dumplings, 10 vegetable spring rolls, 10 satay chicken skewers, prawn crackers, soy sauce, sweet chilli, pickled cucumber (ld, lg)

LG – 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

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.





SHARED MENU ST

2 COURSE \$61PP | 3 COURSE \$73PP

All courses are designed to share family style. Pick 2 options from each course. Menus can be adjusted to suit your function.

ENTREE

BRUSCHETTA grana pandano, heirloom tomatoes, dukkha, rustic bread (v, vgo)

CHARGRILLED RUMP SLITHERS braised peppers, caramelised onions, chimichurri (ld, lg)

CHICKEN SHASLICK lime & pepper rub, chipotle (lg, ld)

FRIED SQUID chilli, aioli, lemon (lg)

PLOUGHMAN PLATE shaved ham, mature cheese, dried apple, cornichon, piccalilli, lavosh

POTATO GNOCCHli Asian mushroom ragu (v)

STICKY PORK RIB plum conserve, green papaya salad, roasted peanuts (ld,lg)

MAINS

BAKED SALMON FILLET lime & chilli, dill crust, lemon

CAULIFLOWER TAGINE chermoula spice, coconut yoghurt, charred naan (v, vgo)

CHARGRILLED CHICKEN THIGH chorizo, white bean, roasted tomato, herbs (ld, lg)

CRISPY PORK BELLY spiced apple chutney, cider jus (ld, lg)

LAMB SHOULDER caper & raisan salsa, jammy onions (ld, lg)

SLOW RAOSTED TEXAS BRISKET jammy onions, burbon jus (ld, lg)

SIDES

CAULIFLOWER GRATIN creamy pecorino sauce, garlic (v)

GARDEN SALAD cherry tomato, cucumber, Spanish onion, house dressing (ld, lg, vg)

MAPLE ROASTED CARROTS maple, dukkha, spiced chickpeas (ld, lg, vg)

ROASTED CHATS rosemary, butter, sea salt (lg, v)

WEDGE SALAD iceberg lettuce, blue cheese, ranch, bacon (lg, vo)

DESSERT

CHOCOLATE BROWNIE raspberry cream, fudge sauce (lg, v)

CHURROS cinnamon sugar, chocolate sauce (v, vgo)

EATON MESS meringue, stewed strawberries, vanilla cream, passionfruit (lg, v)

LEMON CURD TARTLET mango jam, toffee shards (v)

TIRA MISU chocolate wafers, coffee rock candy (v)

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SET MENU SET MEN

2 COURSE \$67PP | 3 COURSE \$78PP

Minimum of 20 guests required | Pick 2 options from each course. Menus can be adjusted to suit your function.

ENTREES

BRUSCHETTA rustic tomato, onion, sourdough, parmesan, balsamic (v, vgo)

SZECHUAN SQUID dusted squid strips, asian salad sweet dressing (ldo, lg)

KARAAGE CHICKEN kewpie, pickled chilli (lg)

CRISPY FIRED CAULIFLOWER sweet soy, chilli, sesame seeds (ld, vg)

MAINS

BARRAMUNDI mashed potato, bok choy, julienne capsicum (lg)

RISOTTO patron's choice (ld, lg, vg)

CHICKEN PICCATA buttered chats, beets & beans, lemon caper cream, dehydrated lemon (lg)

TENNESSEE BRISKET 14 hour thrice cooked, sweet potato mash, broccolini, parsnip chips (ld, lg)

PORK LOIN Pork loin, roasted vegetables, mustard jus

DESSERT

STICKY TOFFEE sugar shard, double cream (v)

CHOCOLATE BROWNIE fudge sauce, double cream (lg, v)

STRAWBERRY CHEESECAKE white chocolate, strawberry coulis, double cream (v)

LEMON TART mango jam, double cream (v)

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BREAKFAST MENU

All courses cater for dietaries in each course, minimum of 20 guests.

CONTINENTAL BREAKFAST | \$19 PP

Served with tea, coffee and fresh juice

Fresh fruit, berry yoghurt, baked pastries, house made granola cups

PLATED BREAKFAST | \$24 PP

SERVED ALTERNATE DROP

COOKED BREAKFAST

scrambled eggs, smoked bacon, tomato, pork chipolata, sourdough, relish

EGGS BENEDICT

sauteed spinach, shaved leg ham OR smoked salmon, hollandaise sauce

HOUSE GRANOLA

granny smith apple, Greek yoghurt, seasonal berries, freshly baked pastry

WAFFLES

bacon, berry compote, maple syrup

SMASHED AVOCADO

toasted sourdough, crumbled fetta, middle eastern dukkha, salted baked tomato

HOT BREAKFAST | \$35 PP

SERVED BUFFET STYLE

Croissants and danishes, Fresh fruit, Baked beans, Hash browns, Mushrooms,

Waffles with berry compote, vanilla cream, Pork chipolata, Roasted tomatoes,

Scrambled eggs, Smoked bacon, Toasted sourdough

Tea, coffee and juices

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

BEVERAGE PACKAGES AVAILABLE FOR MINIMUM 20 GUESTS

Standard

2HR \$48PP | 3HR \$61PP | 4HR \$75PP

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

Tooheys New
James Squire 150 lashes

James Squire Orchid Crush

XXXX Gold

Selection of soft drinks and juice

Premium

2HR \$59PP | 3HR \$73PP | 4HR \$87PP

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

Tooheys New
James Squire 150 lashes
Byron Bay Premium Larger

James Squire Orchid Crush

XXXX Gold

Selection of soft drinks and juice



BEVERAGE ADD ONS

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.

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$29 per person (minimum 20 guests).

COCKTAILS ON ARRIVAL

\$18 per person, in addition to any beverage package.

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