## PROPER TASTY FOOD AT... SANDPIPER BAY

"I realised very early the power of food to evoke memory, to bring people together, and I wanted to be a part of that." Jose Andres Puerta.



#### Something a little bit DIFFERENT...

A totally new, exciting addition to your next event. With dining expectations changing when it comes to meetings & events, our fun, quirky event upgrades at Sandpiper Bay are the perfect way to add something different and memorable.

Sandpiper Bay is situated outside the Lakeview Suite, overlooking the East Lake here at The Waterfront Hotel. It is home to outdoor social and seating spaces along with 5 quirky beach huts.

There are some great menus on offer, and tastes from around the globe to enjoy alongside great cocktails and games in a fun, social environment.

Minimum of 50 for a residential conference. Minimum of 140 for a private dining event.

Prices from £42 + VAT



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#### Kick off your flipflops... get your shades on...

- $\rightarrow$  Crispy calamari, lemon crème fraiche
- ightarrow Charred halloumi kebabs smoked paprika
- $\rightarrow$  Smokey chipotle chicken wings

#### Where's that deck chair...



- $\rightarrow$  Fried fish buckets... Scampi, whitebait & tempura king prawns,
- lemon & parsley mayonnaise, lemon wedges or Fried white bait
- ightarrow Charcoal lamb koftas, crispy onions, mint yoghurt
- ightarrow Roasted vegetable quesadillas, sour crème

#### Freshly prepared salads

- $\rightarrow$  Chickpea & sweet potato salad
- ightarrow Beef tomato, red onion & basil salad with balsamic dressing
- $\rightarrow$  Cucumber, watermelon & fresh mint salad.
- ightarrow Tender stem broccoli & Glazed corn cobs with burnt butter

#### As the sun goes down...

- ightarrow Doughnut wall of yummies
- $\rightarrow$  Tropical fresh fruit salad
- $\rightarrow$  lce cream cart





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#### Kick off your flipflops... get your shades on...

 $\rightarrow$  Freshly baked pizzas

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- $\rightarrow$  Crispy cod cakes, coriander & lime aioli
- $\rightarrow$  Crispy chorizo, toasted bread

#### Where's that deck chair...

- $\rightarrow$  Paella from the paella pan... chicken & chorizo paella cooked by our chefs, finished with king prawns
- $\rightarrow$  Bao buns, maple glazed crispy pork with fresh coriander & chilli
- $\rightarrow$  Spinach, feta & vegetable empanada's, tomato salsa

#### Freshly prepared salads & sides

- $\rightarrow$  Chickpea & sweet potato salad
- $\rightarrow$  Beef tomato, red onion & basil salad with balsamic dressing
- $\rightarrow$  Cucumber, watermelon & fresh mint salad
- $\rightarrow$  Tender stem broccoli & glazed corn cobs with burnt butter

#### As the sun goes down...

- $\rightarrow$  Sugar & cinnamon churros, chocolate dipping sauce
- $\rightarrow$  Mango & pineapple salad with toasted coconut
- $\rightarrow$  lce cream cart







