



EVENTS





Introducing Beneficial House, a Brick Georgian revival building at 285-287 George Street North near Wynyard that was originally designed and built as a department store for the menswear retailer Peapes in 1922. In the 1970s it was converted into an office building.

Indulge in an unforgettable experience at The Sanderson where we celebrate life's greatest milestones with an elaborate sense of occasion. Our restaurant offers warmth and approachable luxury in every detail, from our tenacious service to the decadence and personalisation of our menu. We embrace a modern approach to food that celebrates quality Australian produce with an emphasis on creativity, playfulness, intentionality, and nostalgia across our à la carte and special occasions menus. Start your celebrations with oysters, flavour-packed starters or our signature Guéridon service followed by mains featuring the best of land, sea and earth. Finish your evening with desserts, artisanal cheese, or even a whole celebration cake. Our beverage offering features an extensive but carefully curated wine list and a concise offering of expertly crafted signature cocktails.

At The Sanderson, we believe that dining is more than just a meal; it's an experience.

CONTACT

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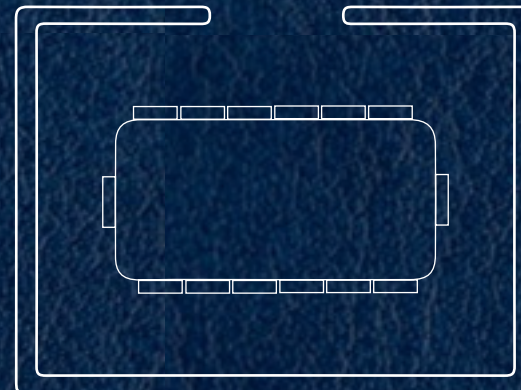
JOHNNIE WALKER BLUE LABEL PRIVATE DINING ROOM

Take a seat at Johnnie Walker Blue Label Private Dining Room and be transported to The Sanderson's luxurious and intimate private dining experience. This space designed to seat 14 guests, is perfect for celebrating life's special moments with friends, family, and intimate corporate groups.

Our approach to food celebrates quality Australian produce, with a focus on creativity, intentionality, and nostalgia. Indulge in one of our special occasions menus, or work with our team who will help you curate a personalised menu to suit you and your guests.

Our carefully curated beverage offering is available and includes an extensive wine list and expertly crafted signature cocktails, as well as a vast selection of single malts and other spirits from around the globe.

Let our knowledgeable and dedicated staff help you find the perfect pairing for a dining experience that is more than just a meal, it's an unforgettable journey.



CAPACITY

Seated: 12-14 guests

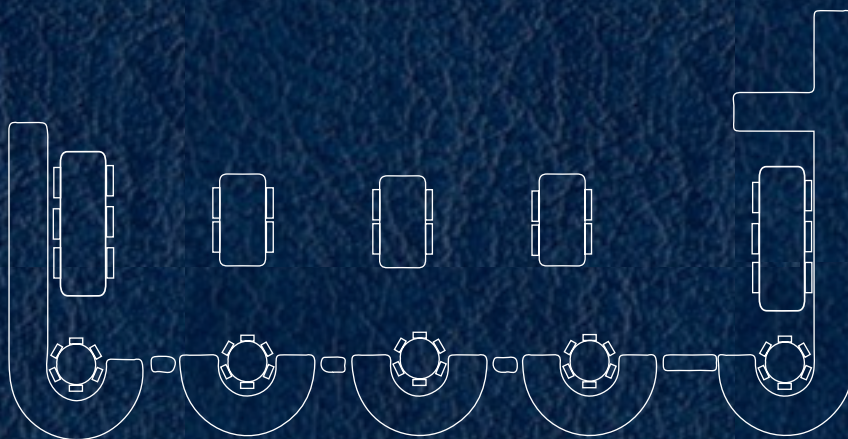
SEMI-EXCLUSIVE EVENTS |

THE ATRIUM

Introducing The Atrium - a semi-exclusive dining space at The Sanderson that offers a luxurious and warm atmosphere. The Atrium is the ideal backdrop to celebrate life's special occasions with stunning floor-to-ceiling windows that provide breathtaking views of George Street.

Discover a modern approach to cuisine that showcases the very best of Australian produce and culinary creativity. Our menu features a range of flavour-packed bites and mains that highlight the finest ingredients from land, sea, and earth. Let our knowledgeable beverage team help you choose the perfect pairing, whether you prefer wine, champagne, whisky, or one of our signature cocktails.

At The Sanderson, dining is about creating unforgettable experiences, and The Atrium is the perfect space to make your special moments even more memorable. Join us and indulge in an experience unlike any other.



CAPACITY

The Atrium: 40 - 45 guests

Half Atrium: 22 - 30 guests

Corner Atrium: 15 - 21 guests

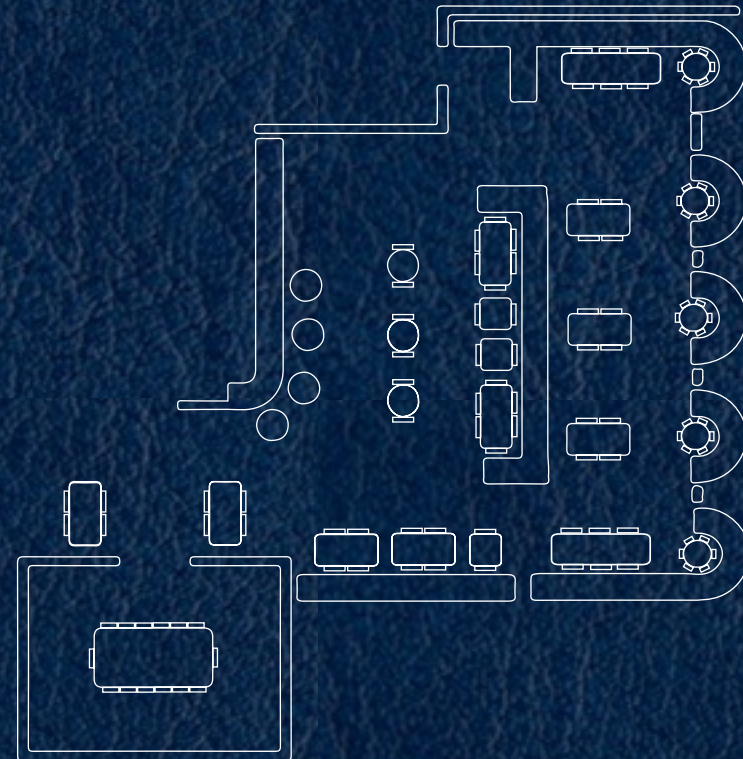




VENUE EXCLUSIVE | THE SANDERSON

Experience the ultimate in luxury and exclusivity with The Sanderson, where you can host your special occasion with up to 90 guests. Our exclusive hire option ensures that every aspect of your event is flawlessly executed, from the stunning interiors of The Bar, The Table and The Atrium, to the impeccable service.

Whether you're celebrating a milestone birthday, hosting a corporate event or any other special occasion, The Sanderson's events management team will help you create a bespoke and unforgettable experience that is tailored to your specific needs. Contact us now to start planning your exceptional event.



CAPACITY

Seated: 90 guests

THE ULTIMATE EVENT

COMBINING EAU DE VIE SYDNEY & THE SANDERSON

Looking for a truly unique event experience that combines the best of both worlds? Look no further than Beneficial House! Our two stunning venues, Eau de Vie Sydney and The Sanderson, offer the perfect blend of chic sophistication and exquisite cuisine. Our event planners will work with you to create a bespoke event that perfectly showcases the best of what each venue has to offer, whether it's an intimate cocktail party at Eau de Vie or an elegant dinner at The Sanderson.

Contact us today to start planning your bespoke event at Beneficial House, and discover the ultimate in luxury and sophistication.





OCCASION MENUS



LAND \$140PP

sonoma sourdough roll, coppertree farms butter

smoked carrot fritter, chickpea, black garlic

bay of fires cheddar tart, honey, pink peppercorn

beef tartare, wasabi, mint, bagna cauda, leaves

lamb rump, sanderson blend extra virgin olive oil

grass fed hanger steak, mbs 2-4, sanderson blend extra virgin olive oil

potato rosti, saltbush

white kimchi salad, ginger vinaigrette

popcorn x popcorn x popcorn, vanilla cake, green apple, brown butter

medjool sticky date pudding, crème fraiche, talisker 10yr whisky butterscotch, guinness

SIGNATURE LAND \$170PP

sonoma sourdough roll, coppertree farms butter

bay of fires cheddar tart, honey, pink peppercorn

tuna tartare, bone marrow, caper

beef tartare, wasabi, mint, bagna cauda, leaves

grain fed rib eye on the bone, mbs 3, sanderson blend extra virgin olive oil

potato rosti, saltbush

white kimchi salad, ginger vinaigrette

chocolate gâteau, mandarin, lemon myrtle, olive oil

medjool sticky date pudding, crème fraiche, talisker 10yr whisky butterscotch, guinness

SIGNATURE SEA \$190PP

sonoma sourdough roll, coppertree farms butter

royal baerii caviar crostoli, taramasalata

oysters, sunrise lime mignonette and lemon

king prawn toast, saffron, truffle, nasturtium

spanner crab "caesar salad", guanciale, parmigiano reggiano, taramasalata

southern rock lobster mafaldine, cherry tomato, smoked dashi butter

potato rosti, saltbush

darling mills leaves, eschallot, green tomato

popcorn x popcorn x popcorn, vanilla cake, green apple, brown butter

medjool sticky date pudding, crème fraiche, talisker 10yr whisky butterscotch, guinness

THE FULL SANDERSON \$299PP

sonoma sourdough roll, coppertree farms butter

oysters, sunrise lime mignonette and lemon

golden oscietra caviar, potato rosti, crème fraiche

bay of fires cheddar tart, honey, pink peppercorn

tuna tartare, bone marrow, caper

beef tartare, wasabi, mint, bagna cauda, leaves

spanner crab "caesar salad", guanciale, parmigiano reggiano, taramasalata

southern rock lobster mafaldine, cherry tomato, smoked dashi butter

wagyu rump cap, mbs 6+, sanderson blend extra virgin olive oil

potato rosti, saltbush

fried brussels, fish sauce vinaigrette, chilli, mint

siberian caviar and popcorn x popcorn x popcorn, vanilla cake, green apple, brown butter

medjool sticky date pudding, crème fraiche, talisker 10yr whisky butterscotch, guinness

THE SANDERSON X EAU-DE-VIE COCKTAIL DEGUSTATION

Join us for a drinking and dining experience greater than the sum of its parts at The Sanderson X Eau de Vie Cocktail Degustation Dinner. Talented Head Chef James Green has created a five-course menu in collaboration with the skilled bartenders from Eau de Vie, with each course complemented by an iconic Eau de Vie cocktail.

This fully hosted 3 hour experience includes interactive table-side service and the immersive ambiance of The Sanderson's Private Dining Room.

The menu, kept elusive from guests until the night, includes unique, innovative, and experimental dishes by James, not available on The Sanderson's regular menu, alongside Eau-de-Vie's most intriguing cocktails.

\$229 per person

SAMPLE MENU

sydney rock oysters, frozen margarita, coriander, lime
yuzu mule

beef tartare, foie gras, marsala, truffle
birth of venus

lobster and scallop ravioli, saffron, fennel, bisque
don giovanni

angus short rib, white onion, charred broccolini, blueberry
assassin sting

chocolate and whisky parfait, raspberry, salted caramel
choice of espresso zabaione or edv blazer





BEVERAGES

The Sanderson offers a unique and carefully curated beverage selection that perfectly complements every meal, event or occasion. From an extensive wine list to expertly crafted cocktails and a vast selection of single malts and beers on tap, there's something for every taste.

What sets The Sanderson apart is our skilled and knowledgeable beverage and professional events team, who take pride in offering personalized recommendations to help guests find their perfect pairing. With a focus on quality and craftsmanship, you can be sure that every beverage on our list has been chosen with care and expertise.



EVENT FAQ

What time can I access the venue?

Access times will be listed on your event proposal. Please liaise with your Event Manager if you require extra time, as additional room hire may occur. If you would like to stay on after the formalities have ceased, you are more than welcome to do so on a casual basis. If extra time is a necessity for your event, additional charges will apply.

Can I deliver items in advance of an event?

You are welcome to deliver items on the day of your event as long as the delivery is confirmed prior with your Event Manager and we ask that everything you send is clearly labelled.

Can I leave items at the venue post-event?

Following your event, you may leave items overnight with Management. All items need to be collected by 2pm the day after your event, as space is limited. No responsibility is accepted for items left post-event.

Can I transfer the remainder of my minimum spend?

The total minimum spend amount is to be utilised within the event space and the event booking time frame that you have confirmed. If the food and beverage minimum spend is not reached within your event, the balance will be charged as a room hire fee.

Do you cater for dietary requirements?

Yes. Please advise your Event Manager of any dietary requirements so our chefs can accommodate them accordingly.

Can I bring a cake to my event?

We offer a celebration cake service at The Sanderson, crafted by our skilled pastry chef, but you are also free to bring your own cake for your special occasion. We'll furnish plates and cutlery, and there's a service fee of \$7.50 per person, with a maximum cap of \$150.00.

What AV equipment is available at the venue?

AV is not included in the event spaces hire or minimum spends. Any AV requirements must be approved by your event manager prior to your event. It is our recommendation that you query any AV requirements before contractually agreeing to your event.

Will I have access to a microphone for speeches?

Microphone speeches are available for hire only when the venue is hired exclusively. When booking a section or private room within the venue no microphone speeches are available.

Can I supply my own music for my event?

You are able to provide your own music if you have hired the venue exclusively with pre-approval from your Event Manager. The playing of separate playlists or soundtracks is not permitted when booking a section or private room within the venue.

Do you have a smoking area at the venue?

The Sanderson is a non-smoking venue, we ask patrons to vacate the venue if they wish to smoke.

Do you allow children in your venue?

The Sanderson welcomes diners from the age of 10 years old and above, and does not offer a children's menu. Please be aware we are unable to accommodate prams in the venue and do not have highchairs available.

Can I host a stand-up cocktail event at The Sanderson?

At The Sanderson, we take great pride in offering exceptional seated dining experiences to our guests. While we do not offer stand-up cocktail events, we have a variety of seating arrangements and spaces that are suitable for any occasion.