

Sails

on the bay

E V E N T S

CELEBRATIONS

Surrounded by glass and located so close to the beach you can reach out and touch the sand, Sails on the bay is a highly acclaimed restaurant and event venue that offers a stunning waterfront canvas to create the perfect occasion at any time of the year.

A short drive from Melbourne's CBD, and just two minutes from St Kilda, Sails on the bay in Elwood is Melbourne's best located beachfront fine dining Restaurant and Event Room. With absolute beach frontage the venue has 180 degree uninterrupted views across Port Phillip Bay.

Critically acclaimed for its classically refined modern Australian menu and extensive local and international wine list, Sails on the bay combines a relaxed modern day style with exceptional attention to service and detail.

From 10 up to 600 guests, Sails on the bay offer fully inclusive packages for both seated and cocktail party celebrations in our Event Room, Restaurant and for Full Venue events.

Small Party fine dining packages are available for more intimate celebrations in our Private Dining Room and evening Cafe Terrace.

There are no room hire charges, rather a minimum spend applies and is fully inclusive of your event food and beverage. Our packages have been designed to enable the meeting of minimum requirements.

Venue inspections are welcome and are available by appointment.

For more information and to book your viewing appointment please contact our Event Sales & Operations Manager from Tuesday to Saturday on 03 9525 6933 or email events@sailsonthebay.com

Sails on the bay Restaurant is listed in The Age Good Food Guide.

Sails on the bay Restaurant & Events

15 Elwood Foreshore, Elwood, Victoria, 3184

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www.sailsonthebay.com

ABN 60 147 589 929



CELEBRATIONS

OCTOBER TO MARCH PRICING

ALL INCLUSIVE SEATED DINING & COCKTAIL PARTY PACKAGES

135.00 per person, 5 hours

125.00 per person, 4 hours

115.00 per person, 3 hours

| | EVENT ROOM | RESTAURANT | FULL VENUE |
|--|---------------------------------------|---------------------------------------|---------------------------------------|
| MAXIMUM CAPACITY Seated dining Cocktail party | 132 250 | 170 250 | 180 600 |
| MINIMUM SPEND REQUIREMENT | | | |
| Monday to Thursday Lunch & Dinner | \$4,000 | \$8,000 | \$12,000 |
| Friday Lunch | \$4,000 | \$10,000 | \$12,000 |
| Saturday Lunch | \$6,000 | \$12,000 | \$16,000 |
| Sunday Lunch | \$6,000 | \$10,000 | \$14,000 |
| Friday Dinner | \$10,000 | \$14,000 | \$20,000 |
| Saturday Dinner | \$13,000 | \$16,000 | \$22,000 |
| Sunday Dinner | \$9,000 | \$12,000 | \$18,000 |
| December* | | <i>POA</i> | <i>POA</i> |
| EVENT TIMINGS Lunch Dinner | From 11.00am to 4.00pm From 4.30pm | From 11.00am to 4.00pm From 6.30pm | From 11.00am to 4.00pm From 4.30pm |

CELEBRATIONS

APRIL, MAY & SEPTEMBER PRICING

ALL INCLUSIVE SEATED DINING & COCKTAIL PARTY PACKAGES

115.00 per person, 5 hours

105.00 per person, 4 hours

95.00 per person, 3 hours

| | EVENT ROOM | RESTAURANT | FULL VENUE |
|--|------------------------|------------------------|------------------------|
| MAXIMUM CAPACITY Seated dining Cocktail party | 132 250 | 170 250 | 180 250 |
| MINIMUM SPEND REQUIREMENT | | | |
| Monday to Thursday Lunch & Dinner | \$4,000 | \$6,000 | \$10,000 |
| Friday Lunch | \$4,000 | \$6,000 | \$10,000 |
| Saturday Lunch | \$6,000 | \$10,000 | \$12,000 |
| Sunday Lunch | \$6,000 | \$10,000 | \$12,000 |
| Friday Dinner | \$7,000 | \$10,000 | \$16,000 |
| Saturday Dinner | \$9,000 | \$12,000 | \$18,000 |
| Sunday Dinner | \$7,000 | \$10,000 | \$16,000 |
| December* | | POA | POA |
| EVENT TIMINGS | | | |
| Lunch | From 11.00am to 4.00pm | From 11.00am to 4.00pm | From 11.00am to 4.00pm |
| Dinner | From 4.30pm | From 6.30pm | From 4.30pm |

CELEBRATIONS

JUNE, JULY & AUGUST 2016

ALL INCLUSIVE SEATED DINING & COCKTAIL PARTY PACKAGES
100.00 per person, 5 hours

| | EVENT ROOM | RESTAURANT | FULL VENUE |
|--|---------------------------------------|---------------------------------------|---------------------------------------|
| MAXIMUM CAPACITY Seated dining Cocktail party | 132 250 | 170 250 | 180 250 |
| MINIMUM SPEND REQUIREMENT | | | |
| Monday to Thursday Lunch & Dinner | \$4,000 | \$6,000 | \$10,000 |
| Friday Lunch | \$4,000 | \$6,000 | \$10,000 |
| Saturday Lunch | \$6,000 | \$10,000 | \$12,000 |
| Sunday Lunch | \$6,000 | \$10,000 | \$12,000 |
| Friday Dinner | \$7,000 | \$10,000 | \$16,000 |
| Saturday Dinner | \$9,000 | \$12,000 | \$18,000 |
| Sunday Dinner | \$7,000 | \$10,000 | \$16,000 |
| December* | | <i>POA</i> | <i>POA</i> |
| EVENT TIMINGS Lunch Dinner | From 11.00am to 4.00pm From 4.30pm | From 11.00am to 4.00pm From 6.30pm | From 11.00am to 4.00pm From 4.30pm |

CELEBRATIONS

SEATED DINING EVENT MENU

ENTREE

- *Quail with prosciutto, sage & parsley risotto
- Duck & orange zest ravioli, ginger & galangal broth
- *Blue eye & crab mousseline, ginger & white wine sauce
- French style gnocchi, spinach, tomato, soft herbs & chorizo sausage
- *Marinated Atlantic salmon, coriander, lemon & oil dressing
- *Red wine, mushroom, spinach & herb risotto with shaved parmesan
- *Chicken, duck & orange terrine, pickled vegetables, fruit relish
- *Smoked salmon, lemon & baby salad
- Crispy pork belly, pear puree, Asian salad, caramelised soy & orange dressing
- Spinach & goats cheese tart with rocket, pumpkin & feta salad

MAIN

- Baked fillet of deep sea blue eye, crusted with brioche & herbs, white wine sauce
- *Grilled fillet of black trevally, carrot puree, spinach & lobster sauce
- *Fillet of local bay snapper, crushed pumpkin, broccolini, champagne & dill sauce
- *King dory fillet, sticky black rice, bok choy & Thai coconut sauce
- *Gremolata roasted chicken breast, savoy cabbage with bacon & onion, kipfler potatoes, lemon & thyme jus
- *Loin of lamb (medium), savoury rice with pine nuts & sultanas, green beans, minted pea jus
- *Honey roasted duckling breast (medium), braised red cabbage, parsley mash, sweet & sour blackcurrant jus
- *Mustard & herb crusted roast sirloin of beef (med-rare), red wine sauce, & boulangere potatoes
- *^Grilled eye fillet (med-rare), dauphinoise potato, carrot timbale, red wine jus

DESSERT

- Baked lemon tart, fruit compote & cream
- *Glazed lemon parfait, lemon curd, citrus syrup
- Blackcurrant delice, blackcurrant sorbet & coulis
- Sticky date pudding, butterscotch sauce, clotted cream
- Dark chocolate truffle torte, white chocolate sorbet
- Spice roasted pineapple & banana, coconut sorbet
- Baked chocolate tart, orange anglaise
- Strawberry panna cotta, lemon sorbet & rhubarb compote

* Dish can be altered to cater for gluten intolerant guests
^ Eye Fillet Surcharge - 5.50 per person (for 50% if alternate)

Menu is seasonal and subject to change

SEATED DINING

3 course seasonal lunch or dinner with Chef's selection canapés on arrival
2 entrees and 2 main course served alternately, 1 dessert

- Chef's selection of 2 hot and 2 cold canapés per person
- 2 shared seasonal salad bowls to each table
- Bread roll and butter
- Premium house beverage package for selected event duration, including sparkling, white and red wine, light and heavy beer, soft drink and juices
- Tea and freshly brewed coffee

ADDITIONAL SEATED DINING OPTIONS

- 10.00 per person, guest choice main course
- 8.00 per person, additional dessert served alternately
- 5.50 per person, eye fillet surcharge. Additional charge applies for 50% of guests if alternate and to all guests if choice is offered
- 50.00 per platter, shared antipasto
- 50.00 per platter, fresh seasonal fruit
- 50.00 per platter, local and imported cheese
- 10.00 each, late night house baked pizza rounds (individual)

CELEBRATIONS

— COCKTAIL PARTIES

5 hours, 6 x cold and 6 x hot canapés, 3 hand held mains, 3 dessert canapés

4 hours, 5 x cold and 5 x hot canapés, 2 hand held mains, 2 dessert canapés

3 hours, 4 x cold and 4 x hot canapés, 1 hand held main, 1 dessert canapé

Premium house beverage package for selected event duration, includes one each of sparkling, white and red wine, James Boags light and James Boags Premium or Crown Lager heavy beer, soft drink and juices, tea and freshly brewed coffee

COCKTAIL PARTY MENU

HOT & COLD CANAPES

Smoked salmon, horseradish cream cheese, rye bread

Beef, ginger & chive salad

Asian chicken salad

Curried zucchini bread with tzatziki

Salted blue eye brandade, garlic crostini

Chicken liver parfait, brioche

Vegetarian sushi, soy dipping sauce

Tofu, shiitake & spinach gyoza

Peking duck rolls, hoisin sauce

Tandoori chicken spring roll, mango chutney

Cheese arancini, sweet chilli sauce

Vegetable samosa

Lamb samosa

Goats curd & roasted red pepper tart

Japanese fried ginger chicken, soy & ginger

Spinach & ricotta filo, minted yoghurt

Chorizo pizza

Basil & feta pizza

HAND HELD MAINS

Salmon Coulibiac, champagne sauce

Sweet potato & ricotta ravioli, wine and soft herb sauce

Duck Thai red curry, fragrant rice

Crispy fried blue eye fillets, chips & fresh lemon

Wild mushroom risotto, grated parmesan

Braised beef in red wine, mashed potato

French style gnocchi, spinach, tomato, soft herbs & chorizo

DESSERT CANAPES

Chocolate éclair

Chocolate éclair

Vanilla mille feuille

Lemon tart

Raspberry delice

Orange paris brest

Caramel choux pastry

ADDITIONAL FOOD PACKAGE OPTIONS

- 15.00 per person, additional hand held main
- 50.00 per platter, shared antipasto
- 50.00 per platter, fresh seasonal fruit
- 50.00 per platter, local and imported cheese
- 10.00 each, late night house baked pizza rounds (individual)

CELEBRATIONS

BEVERAGE SELECTION

Premium house beverage package for selected event duration, includes one each of sparkling, white and red wine, James Boags light and James Boags Premium or Crown Lager heavy beer, soft drink and juices, tea and freshly brewed coffee

EVENT WINE LIST

SPARKLING WINE

N V Pizzini Fresco, King Valley, Vic

N V Paul Louis Blanc de Blancs, Loire Valley, France (\$3.50 per person upgrade)

N V Quartz Reef Methode Traditionelle, Central Otago, N.Z (\$6.50 per person upgrade)

WHITE WINE

2011 Bodegas Patrocinio Zinio White Rioja Rioja, Spain

2013 Grant Burge Semillon Sauvignon Blanc, Barossa Valley, S.A

2013 Totara Sauvignon Blanc, Marlborough, N.Z

2012 Clarence Hill Chardonnay, Adelaide Hills, S.A

RED WINE

2012 Radio Boka Tempranillo, Valencia, Spain

2011 Pimpala Road Cabernet Merlot, Coonawarra & the Fleurieu Peninsula, S.A

2007 Brini Estate Shiraz, McLaren Vale S.A

2012 Grant Burge Cabernet Sauvignon Shiraz, Barossa Valley, S.A

2013 Clarence Hill Cabernet Sauvignon, Adelaide Hills, S.A

Wine and vintages are subject to change without notice

ADDITIONAL BEVERAGE OPTIONS

Upgrade alternatives are available on request and based on the current Restaurant beverage list. These will be emailed to you 6 weeks prior to the wedding for your perusal.

| | | |
|--|------|--------------------|
| Spirits charged on consumption | From | 8.50 per serve |
| Imported beer upgrade | From | 3.50 per person |
| White & red wine upgrades (per varietal) | From | 4.50 per person |
| Bar extension (per half hour) | From | 5.00 per person |
| Cocktails during pre-dinner drinks | | 17.00 per cocktail |

CELEBRATIONS

EVENT PACKAGE INCLUSIONS

- Double white linen table cloths and linen napkins (seated)
- Premium silver and glassware
- Tea light candles, 4 per table
- Entry Foyer floral arrangement
- Personalised event menus (house format and stock)
- Personalised event signage, including easel and board
- Running order development
- Parquetry dance floor and carpeted cover (Event Room)
- Dedicated Event Supervisor
- Fine dining service (seated dining)
- Acclaimed kitchen team and Pastry Chef
- Beach flood lighting
- Premium filtered coffee and tea selection
- No room hire charge

SAILS ON THE BAY CELEBRATION CAKES

Sails on the bay employ a full time pastry chef who has worked across Europe and in Australia. With extensive expertise in creating artisan celebration and wedding cakes, our chef will happily collaborate with you to create your ideal cake. Please ask for our cake brochure for more information. Prices are quoted on request and contribute to room minimum spend requirements.

AUDIO VISUAL

Sails on the bay provide general AV facilities including in-house sound system (background music), screen and flip charts. Additional AV requirements can be ordered with external suppliers at the client's request and expense.

VENUE CLOSURES

Sails on the bay is closed on ANZAC Day, Good Friday, Easter Monday, Labour Day, Queens Birthday, Melbourne Cup Day, Christmas Eve, Christmas Day, Boxing Day, New Years Eve and New Years Day.

COCKTAIL PARTY FURNITURE PACKAGES

Dalgarno's furniture packages are subject to availability until confirmed by email. Prices are subject to change. Furniture packages do not contribute to room spend requirements. Prices include GST and delivery. For further information visit www.dalgarnos.com.au

CLASSIC COCKTAIL PACKAGE \$400.00

- 4 white tall cocktail bar tables (120cm x 70cm)
- 8 white and chrome bar stools
- 4 white and chrome bench ottomans (120cm x 46cm)

EVENT SUPPLIERS & GUEST ACCOMODATION

Sails on the bay can provide a list of suppliers we have worked with and can recommend to assist you in planning your event. We can also provide a list of local accommodation providers.

SUPPLIER & ENTERTAINMENT MEALS \$35.00 PER PERSON

Main course and non alcoholic beverages

CHILDREN UNDER 12 YEARS \$40.00 PER CHILD

Chicken or fish and chips, ice cream and unlimited soft drinks