

WATERFRONT SMALL PARTIES **Summer, Autumn, Winter, Spring**

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.

Sails on the bay offers Restaurant, Private Dining Room and Café Terrace Small Party dining packages for 10 up to 50 guests and intimate evening cocktail parties for up to 80 guests on our Café 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 us from Tuesday to Saturday on 03 9525 6933 or email dine@sailsonthebay.com

Sails on the bay Restaurant is listed in The Age Good Food Guide 2016.

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RESTAURANT

Designed to reflect the location, as well as creatively showcasing seasonality, the menu and extensive local and international wine list, represent the very essence of modern Australian fine dining. Restaurant group small party menu applies to all reservations of 10 or more guests when dining in the Restaurant.

PRIVATE DINING ROOM

The perfect space for hosting intimate special occasions with family and friends as well as corporate events. Featuring spectacular views across the Bay, the private room affords guests an intimate and highly personalised private restaurant fine dining experience.

CAFE TERRACE

By night the Terrace transforms into your very own beachfront canvas, catering for chic cocktail gatherings and casually refined sunset dinners. The Terrace is available for evening events only with a fixed access time of 7pm and commencement from 7.30pm.

	GUEST NUMBERS	MINIMUM SPEND	TIMING	DEPOSIT
RESTAURANT GROUP DINING Seated dining only	Min. 10 up to 50 guests	No minimum spend	Lunch & Dinner	\$10 per guest
PRIVATE DINING ROOM Seated dining only	Up to 20 guests Up to 40 guests December period	\$1800 \$3500 \$3500	Lunch & Dinner	\$450 \$875 \$875
EVENING CAFE TERRACE Seated dining & Cocktail party	Up to 50 guests Up to 80 guests	\$1000	Evenings only	\$250

Listed minimum spends are inclusive of food and beverage.

SMALL PARTY INCLUSIONS

- White linen and napkins
 - High quality branded glass and silverware
 - Tea light candles
 - Casual 'terrace' lounge furniture (cocktail party)
 - Dedicated Event Supervisor
 - Fine dining table service (seated dining)
 - Waiter food and beverage service (cocktail party)
 - Acclaimed kitchen team and dedicated Pastry Chef
 - Menu printing (house format, seated dining)
 - Private facilities in Private Dining Room and direct access bathroom (Cafe Terrace)
 - Cloak room facilities
 - Running order development
 - Table plan options (seated dining)
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SET MENU PACKAGES

SMALL PARTY RESTAURANT, PRIVATE DINING MENU & EVENING CAFÉ TERRACE MENU

2 course \$60 per person

3 course \$75 per person

- Guest selection from seasonal menu
- Wine and beverages are ordered from the Restaurant list and charged on consumption
- Available in the Restaurant (groups of 10 or more) and Private Dining Room
- Lunch and dinner, Tuesday to Saturday (January to November)

3 HOUR ALL INCLUSIVE RESTAURANT DINING PARTY (January to November)

3 course \$65 per person, including 3 hour unlimited premium wine package

- Chef selection shared appetisers, guest selection main and dessert from ever changing seasonal menu
- Includes premium sparkling, white and red wine
- Available in the Restaurant lunch Tuesday to Sunday, dinner Tuesday to Saturday
- Available on the Cafe Terrace evenings only Tuesday to Saturday

EVENING CAFE TERRACE COCKTAIL PARTY

3 hour all inclusive \$72 per person *Chefs selection 4 cold & 4 hot canapés, 1 hand held main, 1 dessert canapé*

4 hour all inclusive \$94 per person *Chefs selection 5 cold & 5 hot canapés, 2 hand held mains, 2 dessert canapés*

5 hour all inclusive \$111 per person *Chefs selection 6 cold & 6 hot canapés, 3 hand held mains, 3 dessert canapés*

- Premium house beverage package
- Available evenings only, Tuesday to Saturday (January to November)
- Access from 7pm, commencement 7.30pm

RESTAURANT LUNCH SET MENU

2 course \$40 per person, including glass of wine

3 course \$45 per person, including glass of wine

- Ever changing seasonal menu
- Available in the Restaurant only
- Lunch only Tuesday to Saturday (January to November)

SUMMER SUNDAY LUNCH – A LA CARTE AND GROUP DINING

Available throughout December and January our Sunday lunch a la carte menu is designed to share - sit back, relax and enjoy! Visit our website for our ever changing menu and further information.

\$65 all inclusive group dining is available during summer for Sunday lunch bookings (see above for more information). Available for groups of 6 or more guests. Advance reservations are required for all group dining parties.

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CELEBRATION CAKES

Working from a dedicated dessert kitchen our house Pastry Chef has an extensive range of patisserie style cakes to select from, alternately we can work with you to create a cake specific to your requirements. The kitchen also produces handmade artisan chocolate plaques with occasion messages.

With the exception of wedding cakes, *Sails on the bay* does not permit the supply for consumption of food or beverages brought into the venue. *Sails on the bay* requires a minimum of 3 days notice for all cakes and confirmation deposits are required at the time of placing your order.

EVENT	SERVICE	PRICE
WEDDING CAKES	Served as substitute dessert course	Vary based on requirements, starting at \$350
CELEBRATION CAKES	Made on order Served as dessert course Served as petit four size	Minimum cake charge \$30 \$10.50 per person \$5 per person

CHARLOTTE

Classic French dessert cake constructed in a mould lined with almond jaconde fingers and sponge base.

The cake has a flavoured soaked sponge layer and mousse filling.

- Black Forest
- Couveteure chocolate, with coffee and nougat hazelnut
- Mango
- Passionfruit
- Raspberry or Raspberry Chocolate
- Strawberry or Strawberry Chocolate

CAKES

- Brandy poached apricot and almond with Madeira
 - Triple chocolate mud
 - Fruit flan with pastry cream and seasonal fruit
 - Flourless chocolate
 - Flourless orange
 - Strawberry shortcake with cream and fresh strawberries
 - Chocolate truffle mousse cake
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SMALL PARTY RESTAURANT , PRIVATE DINING ROOM & EVENING CAFÉ TERRACE MENU

This menu is seasonal and represents an abridged version of the Restaurant a la carte menu.

Prior to your event we request confirmation of your course package

For two course (entrée and main OR main and dessert)

ENTRÉE

*Grilled new season asparagus, capsicum & tomato relish, goats cheese, vin cotto

~Cured salmon, lemon vodka dill scent, roasted stone fruit, red onion balsamic

*Pork belly, baby spinach & lentil jus, apple pommade

MAIN

Potato & herb gnocchi, kassler, chorizo, capsicums & veal jus, parmesan

*Baby snapper fillet, preserved lemon risotto, snow peas, lemon grass, beurre blanc, saffron tapioca

*Roasted duck breast, blackcurrant sauce, celeriac puree, pumpkin & eggplant

*Portland eye fillet 220g, honey roast vegetables, kipfler, mushroom salsa verde , bordelaise sauce

DESSERT

*Baked yoghurt, rhubarb compote, warm lime madeline

Iced pistachio parfait, strawberry salad, rosewater syrup

*Dark chocolate & sour cherry delice, chocolate macaroon, sour cherry sorbet

** Gluten free*

~Maybe altered to gluten free

SIDE DISHES \$9.50 per serve

One side is recommended to serve 4 guests

*House cut chips

*Leaf salad, house dressing

*Buttered green beans

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EVENING CAFE TERRACE COCKTAIL PARTY MENU

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

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

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

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

Crispy duck spring roll, hoisin sauce

Cheese arancini, sweet chilli sauce

Vegetable samosa

Goats curd & roasted red pepper tart

Ginger chicken, ginger soy

Spinach & ricotta filo, minted yoghurt

Chorizo pizza

Basil & feta pizza

Pork belly with soy & orange dressing

Lamb samosa

HAND HELD MAINS

Salmon Couloubiac, champagne sauce

Sweet potato & ricotta ravioli, wine & soft herb sauce

Duck Thai red curry, fragrant rice

Crispy fried blue eye fillets, chips & fresh lemon

Braised beef in red wine, mashed potato

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

Mushroom & herb risotto, parmesan

DESSERT CANAPES

Chocolate éclair

Vanilla mille feuille

Lemon tart

Raspberry delice

Orange paris brest

Caramel choux pastry

ADDITIONAL COCKTAIL PARTY OPTIONS

Additional hand held main, \$15 per person

Fresh seasonal fruit platter, \$50 per platter

Local and imported cheese platter, \$50 per platter

Shared antipasto platter, \$10 per person

Menu is seasonal and subject to change

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BEVERAGE SELECTION

RESTAURANT GROUP & PRIVATE DINING ROOM BEVERAGES

Restaurant Group Small Party and Private Dining Room bookings select wine and beverages from the Restaurant list and pay on consumption. To ensure adequate wine stocks at the time of your event **Private Dining Room bookings** are required to advise selections for 'offered wine' prior to your event date.

CAFE TERRACE BEVERAGE ACCOUNTS (SEATED DINNER EVENTS ONLY)

Table accounts for guests to pay for beverages on consumption may be arranged for seated dining events only. Prior to the event concluding guests at each table are presented with an account, which must be paid in full in the evening. The client will be responsible for payment of any outstanding amounts prior to the settlement of final accounts for the event. Please note we are unable to provide an open bar service for individuals.

CAFE TERRACE BEVERAGE PACKAGE & WINE LIST

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

SPARKLING

- NV Pizzini Fresco, King Valley, VIC
- NV Paul Louis Blanc de Blancs, Loire Valley, France (3.50 per person upgrade)
- NV Quartz Reef Methode Traditionelle, Central Otago, N.Z (6.50 per person upgrade)

WHITE WINE

- 2015 Cool Woods Pinot Gris, Adelaide Hills, SA
- 2013 Teusner 'Round Two' Single Vineyard Semillon Sauvignon Blanc, Barossa Valley, S.A
- 2015 Totara Sauvignon Blanc, Marlborough, N.Z
- 2015 Clarence Hill Chardonnay, Adelaide Hills, S.A

RED WINE

- 2015 Radio Boka Tempranillo, Valencia, Spain
- 2011 Pimpala Road Cabernet Merlot, Coonawarra & the Fleurieu Peninsula, S.A
- 2013 Clarence Hill Cabernet Sauvignon, Adelaide Hills, S.A
- 2014 Brini Estate Shiraz, McLaren Vale, S.A

Wine and vintages are subject to change without notice

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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.

CONFIRMATION DEPOSITS

Tentative event bookings can be made and held for a period of 7 days.

After this time a confirmation deposit is immediately payable to secure your booking.

The deposit and signed terms and conditions must be returned or the date will be released.

VENUE CLOSURES

Sails on the bay is closed on Sunday evening and Monday. Winter trading hours may vary.

CITY OF PORT PHILLIP CAR PARKING

The venue is located on council owned land. The City of Port Phillip owns and operates the car park adjacent to the venue. Car parking at all times of the year incurs a fee for each car. The City of Port Phillip charges \$5.10 per hour with a maximum cap of \$12.30 Fees are payable at ticket machines located throughout the car park.

All revenue belongs to the City of Port Phillip.

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.

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FREQUENTLY ASKED QUESTIONS

Can I have a party of ten or more people a la carte at Saturday dinner?

No, parties of more than 10 people are required to dine from the Restaurant Small Parties Menu. This is a fixed price menu of either two or three courses, from which your guests can select their preferred course options. The menu offered is an abridged version of the a la carte menu.

During off peak periods (such as winter) exceptions may be made and are dependent on our reservations for the particular day and dining period.

Why do parties of ten or more guests need to dine from the Restaurant Small Party Menu?

Large groups dining a la carte, by their very size, cause delays from the length of time they take to order to the range of menu items they order. These elements cause delays for other diners from a kitchen point of view. A party of twelve entrees which could very well be 12 different dishes, takes considerably longer to prepare than a maximum range of 5 choices. Having parties of 10 or more dine from the Small Party Menu enables us to reduce the wait time for both your party and other diners. We feel it is vitally important to ensure that everyone has an exceptional experience.

Can we make changes to the menus?

With the exception of December we are happy, where possible, to make changes and provide an alternate price.

Can we bring our own cake?

No, unfortunately we do not permit BYO food or beverage into the venue. Sails *on the bay* employs a full time Pastry Chef who is able to create a cake to suit your requirements.

How much do you charge for a cake?

The price for cakes starts at \$30. We provide a number of options for the service of your cake;

Served as dessert course, with appropriate garnish	\$10.50 per person
Served as petit four (size) with coffee & tea	\$5 per person

Our current cake list is within this brochure.

Can you make a small 'Happy Birthday' plaque to place on one of your desserts?

Yes we can arrange this for you at no extra cost. Please provide one days notice, should this be required.

SMALL PARTIES - PRIVATE DINING, CAFÉ TERRACE & RESTAURANT

Sails

on the bay
RESTAURANT

TERMS & CONDITIONS

OTHER DISCOUNTS AND PROMOTIONS

Event, small party and group menus and prices are not valid with any other offer or discount, including but not limited to Entertainment Guide and Qantas Frequent Flyer points.

FINAL ATTENDANCE AND PAYMENTS

Confirmation of final number of guests is required 3 working days prior to the event. Your account will reflect this confirmation as a minimum. Regardless of our bookings on the day, the number you provide as final determines the staff required and rostered for your service as well as orders made for fresh produce with our suppliers.

Full and final payment is required on the day of the function, unless prior arrangement has been made. We also advise clients to ensure that you or your event host receives the final account and, or tax invoice prior to leaving our premises.

RESPONSIBILITY

Organisers are financially responsible for any damage sustained to the fixtures, fittings, property or equipment by yourself, your guests or your external contractors prior to, during or after the function.

Sails *on the bay* does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after an event.

No banners, signs or posters may be attached to the walls ceilings or windows without prior arrangement with Management.

OTHER INFORMATION

The Private Dining Room and Café Terrace do not permit live musical entertainment (bands, DJ's). The Private Dining Room is linked to our in-house Restaurant sound system and music selection.

The Café Terrace has a sound system available for use during your event. Clients may use the system to play a selection of their own CD's or music stored on a personal iPod. Management control volume levels for this sound system that are set in accordance with guest enjoyment and comfort in adjoining areas.

With the exception of wedding cakes, no food or beverages are permitted to be brought onto and, or consumed on the premises during your event.

CAFÉ TERRACE BEVERAGE SERVICE & START TIME

The Café Terrace offers beverage packages, based on event durations. Clients are also welcome to arrange waiter service to tables for guests to order from our Restaurant beverage and wine list. Prior to the event concluding, each table will receive their account to be paid in full on the evening. We are unable to provide an open bar service for individuals. The client will be responsible for payment of any outstanding amounts prior to the settlement of final accounts.

The earliest set-up time for private dinner and cocktail party events held on the Café Terrace is 7pm & earliest commencement time is 7.30pm – these times are fixed.

DEPOSIT AND BOOKING CONDITIONS

Sails *on the bay* reserves the right to cancel a tentative reservation, if the deposit amount provided at the time of making the reservation, is not paid within 7 days of the reservation being made. The deposit will be deducted from your final account.

All cancellations must be received in writing. Cancellation fees apply;

- period preceding 7 days prior to your event date, 50% of the deposit held applies, and
- within 7 days of your event date, 100% of the deposit held applies.

There are two adjoining Private Dining Rooms, the minimum spend per room is \$1800 for a maximum of 20 guests. Minimum spend in December is \$3500.

These terms and conditions are non-negotiable and binding. To confirm agreement by you and your guests, please sign and return to Sails *on the bay* in person, by fax or post. Valid until December 2016

Signed _____

Date _____

Number of guests _____

Name of event _____

Date of event _____

Start time _____

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