

WATERFRONT WEDDINGS

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.

From 10 up to 300 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.

P.S. Don't forget to inquire about our very special rates for late notice weddings on available dates!

Sails on the bay Restaurant & Events

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ABN 60 147 589 929



WATERFRONT WEDDINGS
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NOVEMBER 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

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APRIL & MAY | SEPTEMBER & OCTOBER 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	180 600
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 – 4.00pm From 4.30pm	From 11.00am to 4.00pm From 6.30pm	From 11.00am to 4.00pm From 4.30pm

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JUNE, JULY & AUGUST PRICING

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	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

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WEDDINGS

COMPLIMENTARY WEDDING INCLUSIONS

- Dressed gift and cake table with silver knife
- High quality venue location card
- Bottle of red and white wine from event wine list to sample prior to event
- Your wedding cake served on platters as petit four
- Individual menu printed per guest
- Tea light candles on each table
- Floral display in foyer entrance to Event Room

WEDDING TERRACE CEREMONIES & PRE EVENT CANAPES

Sails on the bay offer a unique beachfront alfresco terrace with glass walls and heated umbrellas. The Café Terrace can be hired at an additional cost for Wedding pre-event drinks immediately prior to a Restaurant reception or for civil ceremonies and pre-dinner drinks immediately prior to an Event Room reception.

WEDDING CEREMONY PACKAGE – \$500.00

Available only for Event Room clients on 5 hour package

- 30 chairs plus standing room
- 10 metre ivory aisle carpet
- Floral display
- Dressed signing table
- Internal sound system with iPod capabilities
- Additional \$150.00 for chair covers with sash x 30

TERRACE PRE EVENT DRINKS – \$5.00 per person

- Clothed tables with chairs
- Candles
- Internal sound system with iPod capabilities
- Floral display
- Service of pre-selected beverages
- Chef selection canapés from your package will be served during this time

WEDDING CEREMONY LOCATIONS

The Cities of Port Phillip and Bayside are home to historic churches and buildings, places of worship covering all denominations, beautiful gardens, superb beaches and waterfront locations suitable for wedding ceremonies. Information on local venues and necessary permits are part of the wedding event services we provide to our engaged couples and their families.

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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

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

*Marinated Atlantic salmon, coriander, lemon & oil dressing

*Wild mushroom & herb risotto, parmesan

Chicken, duck, pork & pistachio terrine, chilli orange relish

*Smoked salmon, lemon & baby salad

Crispy pork belly, pear puree, Asian salad, caramelised soy & orange dressing

*Super grain, bean & watermelon salad, feta

MAIN

Baked fillet of deep sea blue eye, crusted with brioche & herbs, white wine 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

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
- 30.00 per platter, post ceremony finger sandwiches (assorted)
- 10.00 each, late night house baked pizza rounds (individual)

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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

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

DESSERT CANAPES

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
- 30.00 per platter, post ceremony finger sandwiches (assorted)
- 10.00 each, late night house baked pizza rounds (individual)

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BEVERAGE PACKAGE

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, tea and freshly brewed coffee

EVENT WINE LIST

SPARKLING WINE

N V Sunnycliff Sparkling Brut, Red Cliffs, Vic

ADDITIONAL SPARKLING OPTIONS

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

2014 Cool Woods Pinot Gris, Angaston, S.A

2013 Teusner 'Round Two' Single Vineyard Semillon Sauvignon Blanc, Barossa Valley, S.A

2014 Totara Sauvignon Blanc, Marlborough, N.Z

2015 Clarence Hill Chardonnay, Adelaide Hills, S.A

RED WINE

2013 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

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 person, per varietal)	From	4.50 per person
Bar extension (per half hour)		5.00 per person
Cocktails during pre-dinner drinks	From	17.00 per cocktail

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EVENT PACKAGE INCLUSIONS

- Double white linen table cloths and linen napkins (seated)
- Premium silver and glassware
- Tea light candles, 4 per table
- Dressed gift and cake table with silver knife
- 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 & WEDDING 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)

WEDDING PARTY PACKAGE – 613.36

- 5 white tall cocktail bar tables (120cm x 70cm)
- 6 white long ottomans (120cm x 46cm)
- 10 white ottoman cubes (46cm 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

FREQUENTLY ASKED QUESTIONS

Q. Can we have a longer event?

Yes, the bar extension fee is \$5.00 per person, per half hour and includes beverages along with additional venue hire.

Q. Can we book the Terrace area?

The Terrace is available from 4.30pm for ceremonies and 5:00pm for pre dinner drinks.

This option is available 5 hour package weddings in the Event Room only.

Please refer to page 4 for more information.

Q. When do we need to advise our menus and wine choices?

Your Event Sales & Operations Manager will contact you approximately 6 weeks prior to your event to arrange a time to meet and finalise your wedding requirements. In this meeting all of your menu and wine choices will be discussed and confirmed.

Q. When do we need to confirm final numbers?

It is essential that we receive your final numbers 14 days prior to your event. These final numbers will reflect your final account. The final payment is due 7 days prior to your event.

Q. When do we pay for our event and can we pay by credit card?

Your account must be paid 7 days prior to your wedding. You may pay by credit card. Please be aware a **surcharge** will be incurred to cover the costs of processing this kind of payment. Please ask your event coordinator about the surcharge associated with your specific credit card. We recommend you finalise your account via cash or cheque.

Q. What do you charge for children?

Children 12 years and under are served a food and beverage package charged at \$40 per person. The package includes a menu selection of fish or chicken and chips or pasta with Napoli sauce, ice-cream and unlimited soft drinks and juices. Children's menus will be covered in the final details meeting.

Q. What do you charge for under 18's who will not be drinking?

Guests who are not of legal drinking age will be charged a \$20 non-alcoholic beverage package, inclusive of soft drinks, juices, tea and coffee.

Q. Do you charge for band members, DJ's and photographers to have a meal?

Should your band, DJ or photographer require a meal we offer a \$35 per person package that includes a main course, soft drinks and juices.

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Q. Is there an additional fee for decoration set up?

In the final details appointment your decorations will be discussed. We will then ascertain whether a \$100.00 staff set up fee is required.

Q. Who will be supervising my wedding?

A dedicated Event Supervisor is assigned to your event to manage all activities. They will liaise with you or your M.C. across the event.

Q. What should we 'do' about the parking fee?

Sails *on the bay* is in a City of Port Phillip owned and operated car park and incurs a fee for each car. This is charged at \$5.20 per hour to a maximum of \$12.60 at the ticket machine. All revenue belongs to the council. There are a number of 'Free' spots in the driveway leading to the venue from the entrance with our 'signs' (*Winter rates – April to September*) \$1.80 per hour & \$8.70 for the day.

Q. Do you provide menu tastings prior to the wedding?

Your menu is based on event menus which are only prepared for large parties, unlike a restaurant menu. However, when dining with us in our main restaurant you will be able to capture the style and standard you can expect in the Event Room.

Q. Do you supply a wine tasting?

Once you have selected your final wine choice we will give you one bottle of the white wine and one bottle of the red to sample. Should you subsequently decide you want to try something else this will be charged at \$15 per bottle and added to your final account.

Q. Do you allow us to use your kitchen with our own caterers or as a kosher kitchen?

Sails *on the bay* employs full time chefs and as such does not allow any form of external catering.

Q. What provisions do you make for guests with specific food requirements attending our event?

Confirmation of guests with specific food requirements will be discussed in the final details appointment. We ask that you design your menu around the majority of your guests and we will create a menu for your guests with special requirements. The event supervisor for the evening will advise guests with special requirements of the menu that has been designed for them prior to meals being served. There will not be a choice offered.

Q. How many staff work at our wedding?

We have one waiter for every 20 - 24 guests, in addition to a bar person and your dedicated event supervisor. If you would like to organize an extra staff member at an additional cost, please discuss this with your event coordinator.