

# Sails

*on the bay*

## PRIVATE DINING, CAFÉ TERRACE & RESTAURANT SMALL PARTY INFORMATION JANUARY TO NOVEMBER

---

Thank you for your inquiry regarding small parties (10 and over) at Sails on the bay. We are situated a short drive from Melbourne CBD, two minutes from St Kilda. Right on the beach, no more than a single step from the white sands of Elwood Beach. Our dining area is completely surrounded by glass, so you and your guests can take in the million dollar views. The water, the sunset and the West Gate Bridge will provide the ultimate backdrop for your event.

Please ensure you display a parking permit in your car – this may be purchased from strategically placed machines. Residents of Port Phillip with a parking permit do not have to pay.

### Private Dining Room Min \$

UP TO 20 guests seated \$1800

\* Deposit of \$450 when booking to secure Private Dining room

UP TO 40 guests seated \$3500

\* Deposit of \$875 when booking to secure Private Dining room

### December Min \$

Lunch & Dinner \$3500

### Restaurant group bookings

Parties of 10 & over in the restaurant are on a set menu. No minimum spend applies as your party is seated in the restaurant environment. Please note that all bookings of 10 or more in the restaurant are required to pay a deposit.

(i.e. \$100 deposit for 10 guests when making the booking).

**Lunch from 12pm to 5.00pm**

**Dinner from 6.00pm**

### Café Terrace group bookings – evenings only from 7:30 p.m.

Minimum spend \$ 1000

UP TO 50 guests seated

UP TO 80 cocktail party

\* Deposit of \$250 when booking to secure booking  
Separate brochure available

### Closed

Christmas Eve, Christmas Day, Boxing Day, New Years Eve & New Years day.

### Autumn & Winter Opening:

**10<sup>th</sup> May – 27<sup>th</sup> September 2010 –**

**CLOSED SUNDAY DINNER AND ALL DAY MONDAY**

Please do not hesitate to contact us if you have any inquiries, or would like to make an appointment\* to view the room and discuss your needs and requirements in detail.

# Sails

*on the bay*

---

## PRIVATE DINING ROOM & RESTAURANT – MENU OPTIONS

Groups of ten and over may choose whether to have a two or three course menu prior to their party.  
(e.g. entrée and main course or main course and dessert)

**\$75.00 per person, three course**

**\$60.00 per person, two course**

### ENTREES

\*\*Crystal bay prawn escabeche, crab salad, romesco sauce, grilled padron, shellfish jelly

\*\*Kingfish, watermelon & chilli jam sushi, wasabi panna cotta & bug tartare,  
tuna & swordfish checkerboard, lime foam

Seared venison loin (med-rare), braised legmeat baked in brick pastry,  
spinach puree, potato fondant, cassis & juniper jus, salsify & artichoke crisps

Parsley & garlic braised forest mushrooms, walnut loaf,  
thyme & red wine glazed goats cheese

### MAINS

\*\*Crispy skin barramundi fillet (farmed in Cairns), slow cooked nicola potatoes,  
baby beetroot, swiss brown mushrooms, truffle beurre blanc

Red miso & mirin seared West Australian yellowtail, shiitake & pumpkin sauce,  
warm octopus terrine & crisp Asian salad

\*\*Grilled Portland beef eye fillet, parsnip puree, barley 'risotto',  
baby sprout leaves, shiraz & bone marrow jus

\*\*Winter assiette of duck: seared breast, leg confit, duck sausage & prosciutto,  
polenta cake & baby vegetables, rhubarb & lime glaze

\*\*Pistachio & prune stuffed pork fillet, braised lentils, slow cooked belly,  
caramelised apple, amaretto & chestnut jus

### DESSERTS

Chocolate & pine nut pudding, baked chocolate slice, caramelised pistachio ice cream

Toffee pear, almond clafoutis, lemon sorbet, ginger anglaise

Liquorice panna cotta, spiced parkin, rhubarb & cherry compote

∞

Coffee, tea & petit four

\*\* *Gluten free*

# ADDITIONAL MENU – JANUARY - NOVEMBER

BEVERAGES ARE CHOSEN FROM THE CURRENT WINE LIST AND CHARGED ON CONSUMPTION

---

## MENU DEGUSTATION

## MINIMUM 6 COURSES

---

Courses: 1, 2, 3	\$ 18.00 each course
Courses: 4 & 5	\$ 22.00 each course
Courses: 6 & 7	\$ 25.00 each course
Courses: 8, 9, 10	\$ 14 each course

---

### Course one

\*\*Anchovy, olive & basil stuffed zucchini,  
flower watercress mayo & natural oysters

### Course two

Sesame seared tuna with soy & liquorice glaze & honeydew sushi

### Course three

Kingfish cerviche with a wasabi & mint dressing,  
Orange & fennel salad

### Course four

\*\*Steamed snapper fillet on stir fry vegetables,  
Seared scallop & mango coulis

### Course five

Grilled marlin, Japanese risotto, white miso broth,  
Pickled apple & flying fish roe

### Course six

\*\*Almond & fig stuffed lamb medallion, white bean puree, baby leek & Vermouth jus

### Course seven

\*\*Grilled eye fillet, dauphinoise potato, asparagus,  
Truss tomato & Madeira jus

### Course eight

Cheese

### Courses nine

Dessert – coconut & raspberry delice

### Course ten

\*\*Trio of sorbets

Coffee & petit four  
(\*\*Gluten free)

All courses are small entrée size. It would be quite possible to order all courses over a four – five hour meal

# CAKES

---

With the exception of wedding cakes in our main Event room, Sails on the bay does not permit BYO beverage or food. We employ an experienced pastry chef who is able to prepare a celebration cake for your special occasion. We have a large range of cakes available to choose from or if you wish you may discuss your requirements with us directly.

## Weddings cakes

Prices start at \$350.00

Wedding cakes can be substituted for dessert

**Our Birthday / celebratory cakes** can be

Served as dessert for \$10.50 per person

Served as petit four size for \$5 per person

There is a minimum charge of \$30 for a cake.

---

## CHARLOTTEs

Mousse style in texture with a sponge base and soaked sponge layer in the centre to the appropriate flavour, lined with almond jaconde or finger sponge.

**Black forest** - Our interpretation of the gateau of old. Rich chocolate truffle base with a vanilla cherry mousse, topped with a chocolate marble mirror

**Chocolate** - Rich chocolate couveteure mousse with coffee and a hint of nougat hazelnut to add to the smoothness

**Mango** - Vanilla infused mango cheeks, sabayon mousse

**Passionfruit** - Light and creamy with a real tang

**Raspberry** - Raspberry mousse can be mixed and matched if you would prefer with chocolate to add a little extra. Strawberry mousse can be mixed and matched if you would prefer with chocolate.

**Strawberry** - Light Strawberry Mousse. Layered with Vanilla Sponge.

---

## CAKES

**Apricot and almond** - Brandy poached apricots in a light roast almond Madeira cake

**Chocolate Mud** - Rich chocolate mud cake layered with ganache surrounded by chocolate shards

**Fruit flan** - Sweet pastry base filled with pastry cream and topped with seasonal fruit or just the fruits you like. (price subject to availability of fruit).

**Flourless Chocolate Cake** - Light Chocolate and almond cake layered with chocolate ganache.

**Orange flourless cake** - Whole oranges boiled for three hours, blended with almond meal and eggs.

**Strawberry shortcake** - Vanilla sponge layered up with lashings of cream and strawberries

**Truffle** - Whipped cream folded through rich dark chocolate on a crispy base simply to bring out the chocolate flavor

# Sails

*on the bay*

---

## CAFÉ TERRACE – MENU OPTIONS

*Groups of ten and over may choose whether to have a two or three course menu prior to their party.  
(e.g. entrée and main course or main course and dessert)*

***\$70.00 per person, three course***

***\$55.00 per person, two course***

### ENTREES

Parsley & garlic braised forest mushrooms, walnut loaf,  
thyme & red wine glazed goats cheese

Seared venison loin (med-rare), braised legmeat baked in brick pastry,  
spinach puree, potato fondant, cassis & juniper jus, salsify & artichoke crisps

\*\*Crystal bay prawn escabeche, crab salad, romesco sauce,  
grilled padron, shellfish jelly

### MAIN COURSE

Red miso & mirin seared West Australian yellowtail, shiitake & pumpkin sauce,  
warm octopus terrine & crisp Asian salad

\*\*Winter assiette of duck: seared breast, leg confit, duck sausage & prosciutto,  
polenta cake & baby vegetables, rhubarb & lime glaze

\*\*Pistachio & prune stuffed pork fillet, braised lentils, slow cooked belly,  
caramelised apple, amaretto & chestnut jus

### DESSERTS

Chocolate & pine nut pudding, baked chocolate slice,  
caramelised pistachio ice cream

Liquorice panna cotta, spiced parkin,  
rhubarb & cherry compote



Coffee, tea & petit four

\*\* Gluten free

# CAFÉ TERRACE - COCKTAIL PARTY

max 80 guests

*Please note: food service times must correspond or exceed beverage service times*

3 Hours	\$35.00 pp	8 canapés - 4 hot & 4 cold	1 hand held main 1 dessert canapé
4 Hours	\$50.00 pp	10 canapés - 5 hot & 5 cold	2 hand held mains, 2 dessert canapé
5 Hours	\$60.00 pp	12 canapés - 6 hot & 6 cold	3 hand held mains, 3 dessert canapés

## COLD CANAPES

- vegetarian burrito
- smoked salmon with horseradish cream cheese on rye bread
- Thai beef salad with peanuts, shallots and tamarind
- smoked chicken and snow pea shoot salad
- Greek salad on herb crouton
- salted blue eye brandade on garlic crostini
- tataki of tuna, lime sesame dressing on crispy won tons
- chicken liver parfait on brioche
- California rolls with soy dipping sauce

## HOT CANAPES

- Tofu, shiitake & spinach gyoza
- peking duck rolls
- Tandoori chicken spring roll
- Cheese arancini with basil mayonnaise
- Vegetable samosa
- goats curd and roast red pepper tart
- Japanese fried ginger chicken
- spinach and ricotta filo, minted yoghurt
- falafel with sweet chilli sauce

## HAND HELD MAIN

- Salmon Coulibiac, champagne sauce
- Broad bean, goats cheese risotto, truffle infused olive oil
- Seafood and vegetable tempura hot box
- Sweet potato and ricotta ravioli, wine and soft herb sauce
- Thai Duck red curry with fragrant rice
- Crispy fried fish fillets, chips and fresh lemon
- Smoked ocean trout salad nicoise

## DESSERT CANAPES

- Chocolate éclair
- Vanilla mille feuille
- Lemon tart
- Raspberry delice
- Orange paris brest
- Caramel shoux pastry

## ADDITIONAL OPTIONS

- Cheese platters – Trio of local and imported cheese with house made quince, wafers and bread @ \$40.00 each
- Fresh seasonal fruit platters @ \$30.00 each
- Shared antipasto platters @ \$10.00 per person
- Addition hand held main (**cocktail party**) \$10.00 per person.

## CAFÉ TERRACE - BEVERAGE PACKAGES

*Please note: food service times must correspond or exceed beverage service times*

Package 1	3 hour duration	\$37.00 per person
Package 2	4 hour duration	\$44.00 per person
Package 3	5 hour duration	\$51.00 per person

- All beverage packages are inclusive of sparkling, red and white wine,
- Crown Lager **or** James Boags Premium, Cascade light,
- Juices, soft drinks, tea and coffee

### CAFÉ/TERRACE WINE CHOICES

*When using a beverage package  
Wine and vintages subject to change.*

#### SPARKLING

N V Tyrrell's Premium Brut, Hunter Valley, N.S.W.

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

N V Gosset Excellence Reserve, Ay, France - *\$100 per bottle – charged on consumption only*

*Please choose **one white wine and one red wine** from the following:*

#### WHITE WINE

2006 Wild River Chardonnay, Yarra Valley Vic

2009 Grant Burge Semillon Sauvignon Blanc, Barossa Valley, S.A

2008 The Pass Sauvignon Blanc, Marlborough, N.Z

2009 Pebble Bay Pinot Gris, Marlborough, N.Z (*\$2.00 per person upgrade*)

#### RED WINE

2002 Wild River Cabernet Sauvignon Yarra Valley Vic

2008 Swan Bay Shiraz, Bellarine Peninsula, Vic

2008 Grant Burge Cabernet Sauvignon Shiraz, Barossa Valley, S.A

2007 Grant Burge Cabernet Sauvignon Merlot, Barossa Valley, S.A

2008 Pebble Bay Pinot Noir, Marlborough, N.Z (*\$2.00 per person*)

# TERMS & CONDITIONS SMALL PARTIES

**GROUP MENUS ARE NOT OPEN TO ANY OTHER OFFERS OR DISCOUNTS INCLUDING ENTERTAINMENT GUIDE AND QANTAS FREQUENT FLYER POINTS**

## **FINAL ATTENDANCE AND PAYMENTS**

**Confirmation of the final numbers is required 3 working days prior to the event and the account will reflect this confirmation as a minimum. Regardless of whether we are full or not, please understand that we will have the necessary amount of staff and produce available to you based on this confirmation.**

Full and final payment is required on the day of the function, unless prior arrangement has been made. It is also advised that the host of the party makes certain that they receive the final bill and/or tax invoice prior to leaving our premises.

## **RESPONSIBILITY**

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

Sails on the bay do not accept responsibility for the damage or loss of goods left on the premises prior to, during or after a function.

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

## **OTHER INFORMATION**

The Private Dining room and Café Terrace cannot accommodate a band or DJ's. The Private Dining room shares the same sound system and CD's with the restaurant. There is a separate sound system to the Café which allows you to play your own CD's as background music.

## **CAFÉ BEVERAGE SERVICE**

Our café terrace offers drinks packages. Alternately you may order beverages from your waiter and an account will go to each table. There is no open bar service for individuals.

## **DEPOSIT AND BOOKING CONDITIONS**

Sails on the bay reserves the right to cancel your reservation if a deposit of 25% is not made within 3 working days of the booking being made.

The deposit will be deducted from your final account. All cancellations must be received in writing with more than 7 days notice the cancellation fee will be 50% of the held deposit. Within 7 days notice of the reservation the cancellation fee will be the total deposit held.

Private dining requires a minimum spend of \$1800.00 per room with a maximum of 20 guests per room. Minimum spend in December is \$3500.

**THESE TERMS AND CONDITIONS ARE NON – NEGOTIABLE AND BINDING. PLEASE SIGN AND RETURN BY FAX OR POST TO INDICATE THAT THEY HAVE BEEN UNDERSTOOD AND CONFIRMED BY YOU AND YOUR GUESTS.**

**Signed:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Number of guests:** \_\_\_\_\_

**Name of function:** \_\_\_\_\_

**Date of function:** \_\_\_\_\_

**Time:** \_\_\_\_\_

15 Elwood Foreshore Elwood Victoria 3184 Tel: 03 9525 6933  
Fax: 03 9525 6644 SAILS ON THE BAY ABN 60 147 589 929 -  
[www.sailsonthebay.com](http://www.sailsonthebay.com)  
Thursday, June 03, 2010

## F.A.Q

### SMALL PARTIES

**Q) Can I have a party of more than ten people a la carte on a Saturday dinner?**

**A)** No, sorry but parties of more than 10 have to be on a Party menu. This is a set price menu with choices for your guests.

**\*\*\*\*\*Small parties / groups larger than ten – during the month of December will ONLY be on a small party menu. However if your party were for a Tuesday dinner in July for example then we would be able to accommodate you on an a la carte menu – most party bookings are on a Set Price Menu but as in all things there are exceptions\*\*\*\*\***

**Q) Why do we have to be on a party menu?**

**A)** Large groups dining a la carte – by their very size – cause delays from the length of time they take to order and the range of choices they will ask for, which will in turn cause delays to other diners from a kitchen point of view. A party of twelve entrees which could very well be 12 differing dishes is going to take a lot longer to prepare than a maximum range of 5 choices. This will in turn reduce the wait time for both the party and other diners in the venue. We feel it is important the event is a success at all levels for all diners.

**Q) Can we make changes to your menus?**

**A)** Except for December we are happy to make changes and re-quote on a menu. During December there are no changes made.

**Q) Can we bring our own cake?**

**A) No.** We employ a full time pastry chef who can make a cake for you. We do not permit BYO food or beverage.

**Q) How much do you charge for a cake?**

**A)** Cakes start at \$30 each. If you would like this served with coffee as a small finger sized portion this will have a cost of \$5.00 per person. If you would like this served as a dessert size this will have a cost of \$10.50 per guest, and be served with a relevant garnish. Our cake list is available on request.

**Q) Can you just make a small plaque with Happy Birthday on it to put on their dessert?**

**A)** Yes we can arrange this for you at no extra cost – please give some notice for this, thank you.