

A long dining table covered with a white tablecloth is set for a meal in a restaurant. The table is surrounded by dark brown leather chairs. Large windows on the right side of the room offer a view of the ocean and a sailboat with a yellow sail. The sky is blue with some clouds. The text "Sails on the bay" and "EVENTS" is overlaid on the right side of the image.

Sails

on the bay

E V E N T S



Sails

on the bay

E V E N T S

Brilliant summer sunsets.

Quintessential Melbourne beach scenes.

Spectacular winter seascapes.

Situated a short drive from Melbourne's C.B.D, and just two minutes from St Kilda, Sails *on the bay* is located on the sands of the renowned Elwood beach and Foreshore Reserve.

Purpose built, our event and conference facility, features panoramic views across Port Phillip Bay through floor to ceiling windows, providing an unforgettable backdrop for your coming event.

Each and every event held at Sails *on the bay*, receives the same attention to detail and exceptional food, wine and service that our guests enjoy year-round in our critically acclaimed restaurant.

Whether you are planning a wedding, social occasion or corporate seminar, workshop or meeting, your event will be enhanced by the special care and attention we provide in ensuring a flawless experience, from start to finish.

Listed in The Age Good Food Guide 2012.

Sails

on the bay
EVENTS



Sails

on the bay

EVENTS



VENUE FEATURES & FACILITIES

Room	Catering	AV	Internet	Parking	Exclusive Entry	Disabled Access	Licensed	Public Transport
Event	✓	✓	✓	✓	✓	✓	✓	2.5kms
Private Dining	✓	✓	-	✓	✓	✓	✓	2.5kms
Cafe Terrace	✓	✓	✓	✓	✓	✓	✓	2.5kms

Room	Cocktail	Theatre	Banquet	Classroom	Boardroom	U Shape	Sq.M	Hgt.M
Event	250	100	132	66	✓	✓	144	3.5
Private Dining	-	✓	40	-	✓	-	36	2.5
Cafe Terrace	80	✓	50	-	✓	-		

NO ROOM HIRE CHARGE

Sails *on the bay* does not charge room hire. Minimum spends apply and are fully inclusive of event food & beverage.

AUDIO VISUAL

Sails *on the bay* provide general AV facilities including in-house sound system, screen & flipcharts. Additional AV requirements can be ordered with external suppliers at the client's request and expense.

LEISURE & RECREATIONAL FACILITIES

Elwood beach, walking and bike riding paths, as well as boutique shopping and leisure precincts are in close proximity to the venue. Sails *on the bay* can also recommend and coordinate, fitness, food & wine and special interest activities on request for event programs and groups.

GENERAL EVENT INCLUSIONS

White linen and napkins
Tea light candles
Entry Foyer floral
Dedicated Event Supervisor & fine dining trained service staff
Acclaimed Kitchen team, including dedicated Pastry Chef
Menu printing (house format)
Personalised event signage and boards

Seating boards
Private toilets (Event Room)
Parquetry dance floor and carpeted cover (Event Room)
Enclosed stage (Event Room)
Cloak room
Running order development
Table plan options

EVENT ROOM

Minimum spends apply and are inclusive of food and beverage.

CONFERENCE MINIMUM SPENDS

Day	Event Format	Minimum Spend	Timing
Monday to Friday	Half day conference	\$750	8am to 11.30am & 1pm to 4.30pm
Monday to Friday	All day conference	\$1,000	8am to 4.30pm

Conferences on Saturday & Sunday are subject to availability, prices provided on request

CONFERENCE PACKAGES

Service	Package	Price
Breakfast		\$32 per person (minimum 30 delegates)
Welcome & Mid Morning Tea		\$18 per person
Afternoon Tea		\$8 per person
Working Luncheons	Package 1	\$32 per person
	Package 2	\$35 per person
	Package 3	\$39 per person

Please see page 9 for current menu

Lunch or dinner can be arranged in our Restaurant or Private Dining Room. Set menus, minimum numbers and spends apply. Speak to our Event Sales & Operations Manager to discuss your specific requirements.

CAFÉ TERRACE POST CONFERENCE WIND DOWN

Wind down after your conference or meeting and enjoy canapés and house beverages on our beachfront Café Terrace . Our Wind Down Package is available to all weekday Event Room bookings from 4.00pm until 6.00pm. \$25 per person, 1 hour duration

CONFERENCE ROOM INCLUSIONS

In-house screen	Personalised event signage
Whiteboard and markers	Private toilets
Flipcharts	Private entry & foyer
Wireless internet	Parquetry dance floor and carpeted cover
Conference pads & pens	Enclosed stage
Water & mints	Cloak room facilities
Dedicated Event Supervisor	

SEATED DINING & COCKTAIL PARTY MINIMUM SPENDS

Day	Season	Minimum Spend	Timing
Monday to Friday lunch	January to December	\$4,000	from 11.30am
Monday to Thursday dinner	January to December	\$4,000	from 6.30pm
Saturday & Sunday lunch	January to December	\$5,000	from 11.30am
Friday & Sunday dinner	October to April	\$8,000	from 6.30pm
Saturday dinner	October to April	\$12,000	from 6.30pm
Friday & Sunday dinner	May to September	\$6,000	from 4.30pm
Saturday dinner	May to September	\$8,000	from 4.30pm

SEATED DINING PACKAGES

Package	Menu	Service	Price
One	2 entrée - 2 main - 1 dessert	Alternate service	\$60 per person
Two	2 entrée - 2 main - 2 dessert	Alternate service	\$65 per person
Three	2 entrée 2 main 2 dessert	Alternate service Guest choice Alternate service	\$75 per person

Please see page 10 for current menu

COCKTAIL PARTY PACKAGES

Package	Menu	Duration	Price
One	8 canapés – 4 hot, 4 cold 1 hand held main 1 dessert canapé	3 hours	\$35 per person
Two	10 canapés – 5 hot, 5 cold 2 hand held mains 2 dessert canapés	4 hours	\$50 per person
Three	12 canapés – 6 hot, 6 cold 3 hand held mains 3 dessert canapés	5 hours	\$60 per person

Beverage packages apply, please see page 12

Please see page 11 for current menu

PRIVATE DINING ROOM, CAFÉ TERRACE & RESTAURANT

Minimum spends apply and are inclusive of food and beverage.

MINIMUM SPENDS

Room	Event Format	Minimum Spend	Timing
Private Dining Room	Seated dining only	\$1,800 - up to 20 guests	Lunch & Dinner
		\$3,500 - up to 40 guests	December – Lunch & Dinner
Cafe Terrace	Seated dining & cocktail	\$1,000	Evenings only - 7.30pm
Run of House	Flexible	\$20,000	Lunch
Event Room, Cafe Terrace & Restaurant	Seated, up to 150 guests Cocktail up to 300 guests	\$28,000	Dinner

PRIVATE DINING ROOM & RESTAURANT GROUP SEATED DINING PACKAGES

Current Small Parties Private Dining, Cafe Terrace and Restaurant group menus and December packages are available from the venue or on www.sailsonthebay.com

Room	Package	Service	Price	Timing
Private Dining Room & Restaurant Group Bookings (10 or more guests)	2 course	Guest choice	\$60 per person	January - November
	3 course		\$75 per person	
Cafe Terrace	2 course		\$55 per person	January – November
	3 course		\$70 per person	

Beverages selected from the current Restaurant wine list & charged on consumption

CAFÉ TERRACE COCKTAIL PARTY PACKAGES

Event Room Cocktail Party Packages and Menu applies

EVENT MENUS

CONFERENCES

BREAKFAST

(Minimum 30 delegates)

Creamy scrambled eggs
Breakfast sausages & bacon
Grilled tomatoes & mushrooms
Selection of sweet & savoury baked muffins
Assorted bakers toast with preserves and honey
Selection of fruit juice
Premium filtered coffee & assorted tea

WELCOME & MID MORNING

Selection of house baked cookies & muffins
Premium filtered coffee & assorted tea

AFTERNOON TEA

Selection of cakes
Premium filtered coffee & assorted tea

ADDITIONAL CATERING OPTIONS

Fresh seasonal fruit platter - \$30 per platter
Australian cheese platter - \$40 per platter
Homemade scones, jam & fresh cream - \$4.50 per person
Range of house made cakes - from \$4.50 per person
Continuous filtered coffee & assorted tea - \$20 per person

WORKING LUNCHEON BEVERAGES

Selection of soft drinks & fruit juice
Sparkling & still mineral water
Premium filtered coffee & assorted tea

WORKING LUNCHEONS

Package One

Sandwiches served on a selection of Bakers bread
Smoked salmon, capers & red onion
Roast beef, horseradish & rocket
Tuna with salad greens
Smoked ham with Dijon mustard
Egg mayonnaise
Grilled Mediterranean vegetable
Smoked turkey & cranberry
Selection of homemade pies, sausage rolls & quiche
Selection of pastries & cakes

Package Two

Platters served centrally to guests
Rare roast beef & smoked chicken
Antipasto – house terrine, marinated market fish, vegetables & smoked meats
Mediterranean vegetable & cous cous salad
Vietnamese chicken coleslaw with crushed peanuts
Seasonal garden salad
Chocolate & hazelnut torte

Package Three

Platters served centrally to guests
Antipasto, house terrine, marinated market fish, vegetables & smoked meats
Selection of homemade pies, sausage rolls & quiche
Selection of bakers rolls with a variety of fillings (meat, fish & vegetarian)
Seasonal garden salad
Greek salad
Fresh seasonal fruit platter
Australian cheese with bread, biscuits, dried fruit & nuts

EVENT MENUS

SEATED DINING EVENT ROOM

ENTREE

Tartare of yellow fin tuna, guacamole, grilled brioche
Duck orange zest ravioli, ginger & galangal broth
Blue eye, crab & ginger ravioli, wakame, lemongrass & mirin
Garlic scented blue eye & prawn pate, guacamole relish
French style gnocchi, spinach, tomato, soft herbs & chorizo
Marinated Atlantic salmon, coriander, lemon & oil dressing *
Antipasto marinated vegetables, prosciutto & melon *
Chicken & wild mushroom salad, dried fruit relish *
Smoked salmon, lemon & baby salad *
Spinach & goats cheese tart, salsa verde & rocket salad
Crispy pork belly, sweet potato mash, baby spinach, caramelised soy & orange dressing

MAIN

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 ^*
Baked fillet of deep sea blue eye, shallot, chive & breadcrumb crust, parsley white wine & butter sauce
Grilled sea bream, herb tomato, mushroom, white wine cream sauce, parsley mash & broccolini *
Grilled snapper fillet, shiitake & ginger soy broth, bok choy, green beans, crushed potato, soft herbs
Grilled kingfish fillet, ratatouille of vegetables, red capsicum coulis & basil verde*
Chermoula breast of chicken, mushroom risotto, herb jus *
Loin of lamb, olive oil mashed potato, roast pumpkin, broccolini, tomato & basil jus*
Duckling breast, broccolini, creamed polenta, orange & grand marnier 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 pannacotta, lemon sorbet, rhubarb compote *

INCLUSIONS - SEATED DINING PACKAGES

Freshly baked bread roll & butter
Dressed seasonal salad bowls accompanying main course
Tea & premium filtered coffee

^ Eye Fillet surcharge - \$5 per person charge for 50% of guests if alternate and \$5 per person if choice is offered

** Dishes can be altered to cater for gluten intolerant guests*

EVENT MENUS

COCKTAIL PARTY EVENT ROOM & CAFÉ TERRACE

COLD CANAPES

Vegetarian burrito
Smoked salmon, horseradish cream cheese, rye bread
Beef, ginger & chive salad
Asian chicken salad
Curried zucchini bread with tzatziki
Smoked eel & bug pate
Salted blue eye brandade, garlic crostini
Chicken liver parfait, brioche
California rolls, soy dipping sauce

HOT CANAPES

Tofu, shiitake & spinach gyoza
Peking duck rolls, hoisin sauce
Tandoori chicken spring roll, mango chutney
Cheese arancini, sweet chilli sauce
Vegetable 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 & soft herb sauce
Duck Thai red curry, fragrant rice
Crispy fried blue eye* fillets, chips & fresh lemon
Smoked ocean trout salad nicoise
Braised beef in red wine, mashed potato
French style gnocchi, spinach, tomato, soft herbs & chorizo

DESSERT CANAPES

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

ADDITIONAL OPTIONS

Fresh seasonal fruit platter - \$30 per platter
Local & imported cheese platter- \$40 per platter
Shared antipasto platter- \$10 per person
Additional hand held main - \$10 per person

COCKTAILS ON ARRIVAL

Make a stylish impact, treat your guests to a designer cocktail on arrival. Cocktails are \$17 per person, per cocktail added to your beverage package.

Margarita
Cosmopolitan
Champagne Cocktail
Japanese Slipper

EVENT BEVERAGES

Food service times must correspond or exceed beverage service times.

Private Dining Room beverages are selected from our Restaurant Wine List in advance of your reservation and are charged on consumption.

BEVERAGE PACKAGES EVENT ROOM & CAFÉ TERRACE

Package	Duration	Price	Inclusions
One	3 hours	\$37 per person	Sparkling, one red & one white wine
Two	4 hours	\$44 per person	Crown Lager or James Boags Premium & James Boags Light Selection of soft drinks & fruit juice
Three	5 hours	\$51 per person	

Imported beer & wine upgrade alternatives are available on request
Spirits are available on consumption, prices start from \$8.50 per serve

EVENT WINE LIST

Wine & vintages are subject to change without notice.

SPARKLING WINE

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 - *-\$140 per bottle on consumption only*

WHITE WINE

2010 Austins 'Six Foot Six' Pinot Gris, Vic

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

2010 Totara Sauvignon Blanc, Marlborough, N.Z

2006 Wild River Chardonnay, Yarra Valley, Vic

RED WINE

2009 Austins 'Six Foot Six' Pinot Noir, Geelong, Vic

2007 Austins 'Six Foot Six' Shiraz, Geelong, Vic

2009 Grant Burge Cabernet Sauvignon Merlot, Barossa Valley, S.A

2010 Grant Burge Cabernet Sauvignon Shiraz, Barossa Valley, S.A

2002 Wild River Cabernet Sauvignon, Yarra Valley, Vic

EVENT CONTACTS & GENERAL INFORMATION

CORPORATE, CELEBRATION & WEDDING EVENTS

Call our Event Sales & Operations Manager or email
events@sailsonthebay.com

RESTAURANT, PRIVATE DINING ROOM & CAFÉ TERRACE

Call our Restaurant Team or email dine@sailsonthebay.com

Sails on the bay

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BUSINESS HOURS

Restaurant & Private Dining Room

Monday – Sunday
Lunch, 12 noon to 5pm & Dinner from 6pm

Café Terrace

Monday - Friday
Lunch, 12 noon to 4pm
Saturday & Sunday
Breakfast & Lunch, 9am to 4pm

Event Room

Access from 8am, earlier on request.
The Event Room is licensed to operate until midnight (Sundays – 11pm)

***Sails on the bay* is closed on ;**

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

From 10th May until 27th September the venue is closed for
Sunday dinner service and all day Monday.

VENUE INSPECTIONS

Site inspections are available by appointment with our Event Sales & Operations Manager, from Tuesday through Saturday. Viewings can be arranged during business hours, mid week early evening and on Saturdays. Appointments are highly recommended to ensure that our rooms are free to view, as well as giving you dedicated time to have your questions answered.

DEPOSITS

Fixed deposits apply and are required to secure bookings for all events and restaurant groups of 10 or more.

PARKING

Sails on the bay is located on Council owned land. The City of Port Phillip owns and operates the car park adjacent to the venue. There are free spaces located along the driveway. All other car parking incurs a Council enforced fee for each car. The current fee is \$4.20 per hour to maximum of \$10, payable at ticket machines located throughout the car park. All revenue belongs to the council.

www.sailsonthebay.com

All current Event and Restaurant menus, wine lists, package information and terms and conditions can be found on our website. Join our mailing list to receive exclusive corporate event offers and promotions.