



Sails
on the bay
RESTAURANT

SMALL PARTIES PRIVATE DINING ROOM, CAFÉ TERRACE & RESTAURANT

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.

Housing a critically acclaimed Restaurant, Event Room, beach front Cafe Terrace and Private Dining Room, Sails *on the bay* features panoramic views across Port Phillip Bay - an unforgettable backdrop for any occasion.

Restaurant

Located on Elwood Beach with panoramic views across Port Phillip Bay, Sails *on the bay* is an esteemed Melbourne restaurant that combines relaxed modern day class with an exceptional attention to service and detail.

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.

Private Dining Room

Catering for up to 40 guests, our Private Dining Room is 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 day, the beachfront Cafe Terrace is a relaxed location for enjoying casual cafe lunching, catching up over coffee and cake and lazy weekend breakfasts. By night the Cafe Terrace transforms into your very own beachfront canvas, catering for chic cocktail gatherings & casually refined sunset dinners.

Listed in The Age Good Food Guide 2012.

GENERAL EVENT INCLUSIONS

White linen and napkins
High quality branded glass & silverware
Tea light candles
Casual 'terrace' lounge furniture (cocktail party)
Dedicated Event Supervisor
Fine dining table service (seated dining)
Waiter food & beverage service (cocktail party)

Acclaimed Kitchen team and dedicated Pastry Chef
Menu printing (house format, seated dining)
Private toilets (Private Dining Room & direct access bathroom
Cafe Terrace)
Cloak room facilities
Running order development
Table plan options (seated dining)

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MINIMUM SPEND, ROOM CAPACITY & DEPOSIT

Room	Event Format	Minimum Spend	Timing	Deposit
Private Dining Room	Seated dining	\$1,800 - up to 20 guests	Lunch & Dinner	\$450
		\$3,500 - up to 40 guests		\$875
		\$3,500 - December	Lunch & Dinner	\$875
Cafe Terrace	Seated dining	\$1,000 - up to 50 guests	Dinner only	\$250
	Cocktail party	\$1,000 - up to 80 guests	Evening only	\$250
Restaurant Group Small Party (10 or more guests)	Seated dining	No Minimum Spend	Lunch & Dinner	\$10 per guest

Minimum spends are inclusive of food and beverage.

Restaurant Group Small Party menu applies to all reservations of 10 or more guests when dining in the Restaurant.

SEATED DINING PACKAGES

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

CAFE TERRACE 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

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PRIVATE DINING ROOM & RESTAURANT GROUP SMALL PARTY MENU

The Private Dining Room and Restaurant Group Small Party menu is seasonal and represents an abridged version of the Restaurant a la carte menu.

Package	Price	Menu	Service
2 course	\$60 per person	Guests select from menu	Entree & Main or Main & Dessert
3 course	\$75 per person		

Prior to your event we request that you confirm the course package selected for your booking.

Events in the Private Dining Room receive the same attention to detail and service standards provided to diners in the Restaurant.

Place setting includes personalised occasion menus from which guests select course and menu choices.

ENTREE

Persian feta, heirloom beetroot & asparagus salad, chèvre cigar & watercress

Mushroom strudel, pickled mushroom salad, black truffle & aged balsamic marmalade

Panache of barramundi, deep sea blue eye brandade & clams, sherry & mint consommé, poached cherries *

Crispy spiced quail ballotine, coconut & sweet corn puree, tarragon & wild rice salsa, quail salted popcorn ~

MAIN

Soft herb & three cheese pearl barley risotto, spinach, charred pencil leeks

Grilled Spanish mackerel, potato fondant, bitter leaves, passion fruit & saffron beurre blanc *

Sous vide confit salmon, grilled scampi, fennel puree, verjuice, dill & caper vinaigrette, salmon crackle & bronze fennel *

Slow cooked pork belly, miso glazed scallops, compressed pear, shiitake, fried lotus root, black bean coulis *

Grilled Black Angus sirloin (220g), dauphinoise potatoes, horseradish puree, celeriac & apple remoulade *

DESSERT

Lemon pavlova, passion fruit curd & lime sorbet*

Frozen strawberry charlotte, black olive caramel, lemon thyme & strawberry salad

Black Forest pave, sour cherry sorbet

Tea, coffee & petit four follow dessert

** Gluten free*

~ May adjust to gluten free

PRIVATE DINING ROOM & RESTAURANT GROUP BEVERAGES

Restaurant Group Small Party and Private Dining Room bookings select wine and beverages from the Restaurant list and pay on consumption. **Private Dining Room bookings**, please note that prior to your event date, we require notice of the wine you would like to be served as the 'offered wine' at your event. Notice is required to ensure we have the required wine stocks for your event.

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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 personalised occasion messages.

With the exception of wedding cakes, *Sails on the bay* does not permit the supply or consumption of food or beverages brought into the venue.

Event	Service	Price
Wedding cakes	Served as substitute dessert course	Vary based on requirements, starting at \$350
Celebration cakes	Made on order	Minimum charge, \$30
	Served as dessert course	\$10.50 per person
	Served as petit four size	\$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 & almond with Madeira
- Triple chocolate mud
- Fruit flan with pastry cream & seasonal fruit
- Flourless chocolate
- Flourless orange
- Strawberry shortcake with cream and fresh strawberries
- Chocolate truffle mousse cake

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CAFÉ TERRACE SMALL PARTY DINNER MENU

Package	Price	Menu	Service
2 course	\$55 per person	Guests select from menu	Entree & Main or Main & Dessert
3 course	\$70 per person		

Prior to your event we request that you confirm the course package selected for your booking.

Café Terrace dinner events receive the same attention to detail and service standards provided to diners in the Restaurant. Place setting includes personalised occasion menus from which guests select course and menu choices.

All events in the Café Terrace have a fixed 7.30pm commencement time.

ENTREE

Mushroom strudel, pickled mushroom salad, black truffle & aged balsamic marmalade

Panache of barramundi, deep sea blue eye brandade & clams, sherry & mint consommé, poached cherries *

Crispy spiced quail ballotine, coconut & sweet corn puree, tarragon & wild rice salsa, quail salted popcorn ~

MAIN COURSE

Soft herb & three cheese pearl barley risotto, spinach, charred pencil leeks

Grilled Spanish mackerel, potato fondant, bitter leaves, passion fruit & saffron beurre blanc *

Slow cooked pork belly, miso glazed scallops, compressed pear, shiitake, fried lotus root, black bean coulis *

Grilled Black Angus sirloin (220g), dauphinoise potatoes, horseradish puree, celeriac & apple remoulade *

DESSERT

Lemon pavlova, passion fruit curd & lime sorbet*

Frozen strawberry charlotte, black olive caramel, lemon thyme & strawberry salad

Black Forest pave, sour cherry sorbet

Tea, coffee & petit four follow dessert

* *Gluten free*

~ *May adjust to gluten free*

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CAFE TERRACE COCKTAIL PARTY MENU

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

Food service times must correspond with beverage service times.

The Café Terrace accommodates a maximum number of 80 guests for Cocktail Party events.

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

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CAFÉ TERRACE BEVERAGE PACKAGES

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

Food service times must correspond with beverage service times.

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

CAFÉ TERRACE BEVERAGE ACCOUNTS

Seated dinner events only, may also arrange for guests to pay table accounts for beverages on consumption from the Restaurant list. Prior to the event concluding guests at each table are presented with an account, which must be paid in full on 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.

COCKTAILS ON ARRIVAL

Start your evening in style. Guests arrive to a designer cocktail and relax into the evening as the sun sets over the Bay. Select one cocktail, \$17 per cocktail selected, per guest. Select from Margarita, Cosmopolitan, Champagne Cocktail & Japanese Slipper

CAFÉ TERRACE BEVERAGE PACKAGE WINE LIST

Wine & vintages are subject to change without notice. Select one white and one red wine.

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 (*\$100 per bottle – charged on consumption only*)

WHITE WINE

2011 Austins 'Six Foot Six' Pinot Gris, Vic

2011 Grant Burge Semillon Sauvignon Blanc, Barossa Valley, S.A

2011 Totara Sauvignon Blanc, Marlborough, N.Z

2010 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

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

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

2002 Wild River Cabernet Sauvignon, Yarra Valley, Vic

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VENUE INFORMATION

Sails on the bay

15 Elwood Foreshore Elwood Victoria 3184 AUSTRALIA

T (03) 9525 6933 F (03) 9525 6644

E dine@sailsonthebay.com W www.sailsonthebay.com



OPENING 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

Evening Events only, from 7.30pm

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 & Good Friday.

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

NO ROOM HIRE CHARGE

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

CONFIRMATION DEPOSITS

Fixed deposits apply to secure reservations for all Event and Restaurant groups of 10 or more. The set deposit and signed agreement of our terms and conditions are required within 7 days of making a tentative reservation or the dates will be released.

VENUE INSPECTIONS

Room inspections can be arranged during business hours by appointment. Appointments are highly recommended to ensure the room is free to view, as well as giving you dedicated time to have your questions answered. Contact Restaurant Reservations on (03) 9525 6933.

CAR PARKING

Sails on the bay are 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 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. Mel Ref.67 B5.

WWW.SAILSONTHEBAY.COM

Corporate, Social Occasion, Wedding and Small Party brochures can be downloaded from the website and include current information & pricing. Sails on the bay's latest Restaurant and Event image library and video's can be viewed by clicking the Facebook icon for images and YouTube icon for corporate and wedding video posts.