



Sails

on the bay

EVENTS

SOCIAL OCCASION EVENTS

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

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.

Listed in The Age Good Food Guide 2012.

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.

Event Room

The contemporary space features uninterrupted views across Port Phillip Bay and has private deck access, guest entry foyer and facilities as well as feature dance floor and recessed stage.

Catering for seated dining, cocktail party, corporate and wedding events, a range of packages and alternatives offers clients the capacity and flexibility to create highly personalised events reflective of their own unique style and individual requirements.

Cafe Terrace

By day, the 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.

For detailed menus and additional information regarding Social Occasion Events in the Private Dining Room and Cafe Terrace please see our Small Parties brochure.







SOCIAL OCCASION EVENT 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.

EVENT SUPPLIERS & GUEST SERVICES

You are welcome to use and we will happily work with your preferred suppliers for event theming and entertainment. 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, ranging from boutique B&B, self contained short stay apartments and hotels in the local area.

SAILS ON THE BAY WEDDINGS

Please refer to our Wedding brochure for packages, inclusions and services.

SOCIAL OCCASION EVENT ROOM MINIMUM SPENDS

Day	Season	Minimum Spend	Timing
EVENT ROOM			
Monday to Friday daytime	January to December	\$4,000	from 11.30am
Monday to Thursday evening	January to December	\$4,000	from 6.30pm
Saturday & Sunday daytime	January to December	\$5,000	from 11.30am
Friday & Sunday evening	October to April	\$8,000	from 6.30pm
Saturday evening	October to April	\$12,000	from 6.30pm
Friday & Sunday evening	May to September	\$6,000	from 4.30pm
Saturday evening	May to September	\$8,000	from 4.30pm
CAFE TERRACE			
Evenings only	Year round	\$1,000	from 7.30pm
RUN OF HOUSE *			
Daytime	Year round	\$20,000	from 11.30am
Evening		\$28,000	from 5.30pm

Confirmation deposits apply for all event bookings, see final page for further details.

RUN OF HOUSE*

Exclusive use of the Event Room, Restaurant and Café Terrace. Seated maximum 150 and cocktail 300 guests. Sails on the bay works with clients to maximise use of the venue to suit your specific event requirements. The options are endless and can be tailored for Social Occasion celebrations, Corporate events and Weddings.

CELEBRATION CAKES

Minimum charge for cakes \$30..

Served as dessert course, \$10.50 per person

Served as petit four size with coffee & tea) \$5 per person

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.

HARRY THE HIRER COCKTAIL PARTY FURNITURE & ACCESSORIES

Harry the Hirer have an extensive range of furniture, linen, decorative accessories and lighting, as well as experienced event managers to assist you in creating a signature style for your wedding celebration. Contact Lana Rice, Harry the Hirer Parties at lanar@harrythehirer.com.au or visit their website www.harrythehirer.com.au Sails on the bay takes no responsibility for prices or any agreements entered into between clients and Harry the Hirer. Suppler delivery charges apply.

SOCIAL OCCASION EVENT ROOM SEATED DINING & COCKTAIL PARTY PACKAGES

Package	Menu	Service	Price
Seated One	2 entrée - 2 main - 1 dessert	Alternate service	\$60 per person
Seated Two	2 entrée - 2 main - 2 dessert	Alternate service	\$65 per person
Seated Three	2 entrée 2 main 2 dessert	Alternate service Guest choice Alternate service	\$75 per person
Cocktail Party One	8 canapés – 4 hot, 4 cold 1 hand held main 1 dessert canapés	3 hours	\$35 per person
Cocktail Party Two	10 canapés – 5 hot, 5 cold 2 hand held mains 2 dessert canapés	4 hours	\$50 per person
Cocktail Party Three	12 canapés – 6 hot, 6 cold 3 hand held mains 3 dessert canapés	5 hours	\$60 per person

Menus, beverage packages & wine list on following pages.

ADDITIONAL OPTIONS

Shared antipasto platter \$10 per person
 Fresh seasonal fruit platter \$30 each
 Shared Australian & imported cheese platter \$40 each
 Additional hand held main (cocktail menu) \$10 per person

ADDITIONAL DESSERT OPTION \$5 per person

Two desserts, alternate service to guests

GENERAL EVENT INCLUSIONS

Double white linen table cloths and linen napkins
 Premium silver and glassware
 Tea light candles x 4 each table
 Entry Foyer floral arrangement
 Personalised event menus (house format & stock)
 Personalised event signage
 Seating board
 Running order development
 Seated table and cocktail party floor plan options

CHILDRENS FOOD & BEVERAGE \$40 per child

Chicken or fish & chips, Ice cream and non alcoholic beverages

ENTERTAINMENT MEALS \$25 per person

Main course and non alcoholic beverages

Private toilets (Event Room)
 Parquetry dance floor, w/ carpet cover (Event Room)
 Enclosed stage area (Event Room)
 Cloak room facilities
 Dedicated Event Supervisor & fine dining trained service staff
 Acclaimed Kitchen team and Pastry Chef
 Fine dining service (seated packages)

SOCIAL OCCASION EVENT ROOM SEATED DINING MENU

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 *

DINING INCLUSIONS

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

^ Eye Fillet surcharge

*\$5 per person for 50% of guests if alternate and
\$5 per person if choice is offered.*

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

SOCIAL OCCASION EVENT ROOM & CAFÉ TERRACE COCKTAIL PARTY MENU

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

DESSERT CANAPES

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

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

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

SOCIAL OCCASION EVENT ROOM & CAFE TERRACE BEVERAGE PACKAGES & WINE LIST

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

Beverage service times must not exceed food service times. Imported beer & wine upgrades, available on request. Spirits are available on consumption, from \$8.50 per beverage, per person.

COCKTAILS ON ARRIVAL \$17 per person, per choice

Have guests arrive in style as they enjoy your choice of designer cocktail while taking in daytime Melbourne beach scenes and by night, a spectacular Bay sunset. Cocktails include, Margarita, Cosmopolitan, Champagne Cocktail and Japanese Slipper

CAFÉ TERRACE BEVERAGE ACCOUNTS

Payment for beverages on consumption is available for seated dining events only on table accounts. Guests at each table are presented with an account, which must be paid in full on the evening. The client is responsible for any outstanding amounts prior to the settlement of final accounts. Individual accounts are not available.

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 - \$100 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

2008 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

GENERAL VENUE INFORMATION

Sails on the bay

15 Elwood Foreshore
ELWOOD VICTORIA AUSTRALIA
3184
T (03) 9525 6933 F (03) 9525 6644
www.sailsonthebay.com

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
Private events from 7.30pm

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 a 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 & conditions can be found on our website. Join our mailing list to receive exclusive news on restaurant and event promotions.

EVENT ROOM COCKTAIL PARTIES

E events@sailsonthebay.com

CAFÉ TERRACE EVENING EVENTS

E dine@sailsonthebay.com

Event Room

Access from 8am, earlier on request.
The Event Room is licensed to operate until midnight & 11pm on Sunday

Sails on the bay is closed at the following times

Christmas Eve, Christmas & Boxing Days, New Years Eve & New Years Day and Good Friday

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