



Sails
on the bay
W E D D I N G S



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Your wedding canvas.

*Brilliant summer sunsets and quintessential Melbourne beach scenes.
Spectacular winter seascapes.*

Located on the sands of renowned Elwood beach, *Sails on the bay* provides an unforgettable backdrop for your wedding day.

Catering for small groups of 10 up to 300 guests, the beachfront venue is purpose built to showcase panoramic views across Port Phillip Bay.

Housing a critically acclaimed Restaurant, Event Room, Private Dining Room and Cafe Terrace, *Sails on the bay* has a reputation for delivering an unparalleled attention to detail, exceptional food and flawless client & guest services.

The range of packages and event alternatives available are designed to provide wedding clients with the capacity and flexibility to create highly personalised events reflective of their own unique style and individual requirements.

Whether planning the perfect wedding, milestone social celebration or corporate occasion, *Sails on the bay* offers endless possibilities and memorable experiences - from beginning to end.

Sails on the bay Restaurant is listed in The Age Good Food Guide 2012.



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.

WEDDING 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 wedding services 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.

CEREMONIES

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 all manner of waterfront locations suitable for wedding ceremonies. Information and details on local venues and locations as well as pointing you in the right direction for necessary permits are a part of the wedding event services we provide to our engaged couples and their families.



EVENT ROOM WEDDINGS

Minimum spends apply and are inclusive of food and beverage.

WEDDING MINIMUM SPENDS

Day	Season	Minimum Spend	Timing
Saturday dinner	October to April	\$12,000	from 6.30pm
Friday & Sunday dinner	October to April	\$8,000	from 6.30pm
Saturday Dinner	May to September	\$8,000	from 4.30pm
Friday & Sunday Dinner	May to September	\$6,000	from 4.30pm
Saturday & Sunday lunch	January to December	\$5,000	from 11.00am
Monday to Friday lunch	January to December	\$4,000	from 11.00am
Monday to Thursday dinner	January to December	\$4,000	from 6.30pm
Run of House*	January to November	\$20,000	from 12 noon
	January to November	\$28,000	from 6.00pm
	December	POA	

RUN OF HOUSE*

Exclusive use of the Event Room, Restaurant and Café Terrace. Seated maximum 150 and Cocktail 300 guests. Welcome guests with arrival drinks in the Event Room (by day a stylish lounge), use the Café Terrace as an alfresco zone to unwind, fine dine and wine in the Restaurant and then dance and mingle the night away with family and friends once again in the Event Room (an evening party zone complete with your band or DJ).

WEDDING PACKAGE INCLUSIONS

- | | |
|--|--|
| Double white linen table cloths and linen napkins | Private toilets (Event Room) |
| Premium silver and glassware | Parquetry dance floor and carpeted cover (Event Room) |
| Tea light candles x 4 each table | Enclosed stage area (Event Room) |
| Dressed cake table with silver knife | Cloak room facilities |
| Gift table | Event location card for guests invitation with host offer |
| Entry Foyer floral arrangement | Dedicated Event Supervisor & fine dining trained service staff |
| Personalised event menus (house format & stock) | Acclaimed Kitchen team and Pastry Chef |
| Personalised event signage | Fine dining service (seated packages) |
| Seating board | Chefs selection of canapés on arrival (seated packages) |
| Running order development | Bottle of red and white wine to sample prior to event |
| Various seated table and cocktail party floor plan options | |



CAFÉ TERRACE WEDDING CEREMONIES & PRE DINNER CANAPES

All evening weddings have access to the beachfront Café Terrace and spectacular views across Elwood Beach to Port Phillip Bay. Available from 5pm, the all weather alfresco Café Terrace is the perfect setting for civil wedding ceremonies and for hosting pre dinner canapés and drinks . Availability of the Café Terrace also offers couples marrying outdoors, a ceremony contingency, without sacrificing the view, should an planned weather eventuate. Ceremony and pre dinner options are in addition to Event Room package prices and are not included in minimum spend requirements.

CAFÉ TERRACE WEDDING CEREMONY PACKAGE \$500

Available for ceremonies from 5pm to 5.30pm, the Cafe Terrace Wedding Ceremony package includes;

- 20-30 chairs
- 10 metres, ivory isle carpet
- Floral display
- Candles
- Dressed signing table
- Internal sound system with iPod capabilities
- Heated umbrellas
- Shade cloth's and wind blinds

CEREMONY CHAIRS WITH COVER AND SASH \$150

Price quoted is for 30 chairs

CAFÉ TERRACE PRE DINNER CANAPES \$5 per person

The Café Terrace is available to host pre dinner canapés and drinks from 5.30pm until 6.15pm.

- Pre Dinner Canapés package, includes;
- Clothed tables and chairs
 - Candles
 - Use of sound system – iPod capabilities
 - Floral display
 - Heated umbrellas
 - Shade cloth's and wind blinds
 - Two bars operating a full beverage service
 - Service of canapés from your Seated Dinner package



EVENT ROOM WEDDING PACKAGES & INCLUSIONS

Package	Menu	Service	Price	Package Inclusions
Cocktail	6 cold canapés 6 hot canapés 3 hand held mains 3 dessert canapés	Client selection	\$115 per person	Cocktail & Seated 5 hour house beverage package Hot & cold canapés on arrival Tea & premium filtered coffee Wedding cake served as petit four
Seated One	2 entrée 2 main 1 dessert	Alternate Alternate	\$130 per person	Seated Freshly baked bread roll & butter Dressed seasonal salads (main)
Seated Two	Shared antipasto platters 2 entrée 2 main 1 dessert	Centrally to guests Alternate service Guest choice	\$150 per person	

PLATTERS

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

WEDDING CAKES from \$350

Sails *on the bay* employs a full time Pastry Chef who has worked throughout Europe and here in Australia. Our Chef has extensive expertise in creating French patisserie quality wedding cakes and will happily collaborate with you to create your ideal celebration cake. Prices quoted on request.

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

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

If you would like to receive a copy of our email brochure, featuring selected Cocktail Party theme concepts in the Event Room, contact Sails *on the bay*.

Sails on the bay takes no responsibility for prices or any agreements entered into between clients and Harry the Hirer. Suppler delivery charges apply.



EVENT ROOM SEATED DINING MENU

Menus are subject to seasonal change

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 *
Crispy pork belly, sweet potato mash, baby spinach, caramelised soy & orange dressing
Spinach & goats cheese tart, salsa verde & rocket salad

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

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

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 *

** Dishes can be altered for gluten intolerant guests*



EVENT ROOM COCKTAIL PARTY MENU

Menus are subject to seasonal change

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 each
Local & imported cheese platter- \$40 each
Shared antipasto platter- \$10 per person
Additional hand held main - \$10 per person



EVENT ROOM BEVERAGES

WEDDING PACKAGES

Package	Duration	Price	Beverages
Event Room Seated One & Two	5 hours	Included	Premium House Beverages One sparkling, red & white wine Crown Lager or James Boags Premium, James Boags Light Selection of soft drinks & fruit juices
Event Room Cocktail	5 hours	Included	

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

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



WEDDING SMALL PARTIES RESTAURANT, PRIVATE DINING ROOM & CAFÉ TERRACE

Sails *on the bay's* wedding and event alternatives are designed to provide clients with the capacity and flexibility to create highly personalised events reflective of their own unique style and individual requirements.

In addition to hosting larger weddings and celebrations in the Event Room or hiring the venue Run of House, Sails *on the bay* has options and packages for clients with smaller guest lists and a more intimate wedding reception in mind.

The Small Parties Restaurant Group, Private Dining Room & Cafe Terrace brochure includes event options for groups starting at 10 up to a maximum of 80 guests. Packages as applied to specific Rooms, offer fine dining, cocktail party and seated dining formats, as well as menus that reflect the Restaurant a la carte menu.

The current Small Parties brochure is available to view and download from our website at www.sailsonthebay.com or from the venue. For further information, viewing appointments and reservations contact the Restaurant on (03) 9525 6933 or email dine@sailsonthebay.com.

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.

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.

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.



GENERAL INFORMATION

CORPORATE, CELEBRATION & WEDDING EVENTS

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

SMALL PARTIES RESTAURANT, PRIVATE DINING ROOM & CAFÉ TERRACE

Call our Restaurant Team or email dine@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

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.

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.

Sails on the bay

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