

EVENT INFORMATION KIT

BIRTHDAY CELEBRATIONS – CORPORATE FUNCTIONS – ENGAGEMENT PARTIES – MEDIA EVENTS



MOMENTS FROM SYDNEY HARBOUR, *MILES FROM ANYWHERE.*

Set against the stunning backdrop of Sydney Harbour, Sails offers an enchanting view that captures the tranquil, bobbing boats of Lavender Bay, surrounding your gathering with the natural beauty of the waterfront.

Our dedicated events team will be on hand to guide you through the planning process, ensuring a seamless and successful event for you and your guests.



SEATED EVENT

MON - FRI \$119pp | SAT & SUN \$129pp
3 courses, snack & sides

Groups up to 20 guests, dine on 3 course menu with choice.
Groups of 21 guests or more, dine on alternate drop with choice
of 2 entrées, 2 mains & 2 desserts.



Grain Bakery Sourdough Bread

ENTREE

BUTTERNUT PUMPKIN TERRINE macadamia cream, saltbush, anise myrtle (v/vea/gf)
BARBECUE KING PRAWNS yuzu kosho butter, kombu (gf)
WAGYU BRESAOLA whipped ricotta, beetroot pickle, truffle honey (gf)

MAIN

CONE BAY BARRAMUNDI fregola, crushed peas, green tomato consommé, fennel oil (df/gfa)
BORROWDALE FREE RANGE PORK CUTLET charred apple butter, pickled kohlrabi (gf)
STEAK FRITES Little Joe grass fed sirloin, fries, bone marrow & parsley butter (gf/dfa)
BARBEQUE EGGPLANT, buffalo yoghurt labneh, tamarind, puffed buckwheat (v/vea/gf)

SIDES

Baby Cos, radicchio, radish (ve/gf)
Fries, onion salt, chive mayonnaise (v/gf/df)

DESSERT

GRANNY SMITH APPLE SORBET, vanilla buttermilk curd, meringue (v/vea/gf/dfa)
DARK CHOCOLATE CRÈMEUX, maple & cinnamon ice cream, banana, dulce de leche (v/gf)
HONEY & GINGER CRÈME BRULEE, rhubarb compôte, medjool date (gf/v)

UPGRADES

Additional 3 chef's choice canapés

Mon - Fri \$26pp | Sat & Sun \$28.60pp

(v) vegetarian, (gf) gluten free, (df) dairy free

Please note: This is a sample menu only.
Menus are subject to change.

CHEF'S CHOICE TASTING MENU

MON - FRI \$155pp | SAT & SUN \$170pp

Our chefs have created an exquisite 5 course shared tasting menu which allows our guests to sample the highlights of our a la carte menu.



Artisan bread and housemade butter & Chef's snacks

Pink snapper crudo, charred grapefruit, wasabi cream, jalapeño

Charred fremantle octopus, PX caramel, almond cream, pickled currants

Moreton Bay bug spaghettini, XO shellfish emulsion, Thai basil oil

Wagyu beef cheek, celeriac purée, wasabi cabbage, blue lentils

Hazelnut praline mousse, chocolate tuile, brownie, caffè latte ice-cream

(v) vegetarian, (gf) gluten free, (df) dairy free

Vegetarian & vegan menus available on request.

Please note: This is a sample menu only. Menus are subject to change.

SAILS SIGNATURE TASTING MENU

MON - FRI \$185pp | SAT & SUN \$202pp

Our chefs have created an exquisite 6 course shared tasting menu which allows our guests to sample the highlights of our a la carte menu.



Artisan bread and housemade butter & Chef's snacks

Pink snapper crudo, charred grapefruit, wasabi cream, jalapeño

King prawns, yuzu kosho butter, kombu

Moreton Bay bug spaghettini, XO shellfish emulsion, Thai basil oil

Tajima MBS 7+ wagyu sirloin, chat potatoes, cos salad, Bordeaux butter

Pre-dessert Chef's choice palate cleanser

Hazelnut praline mousse, chocolate tuile, brownie, caffè latte ice-cream

(v) vegetarian, (gf) gluten free, (df) dairy free

Vegetarian & vegan menus available on request.

Please note: This is a sample menu only. Menus are subject to change.

COCKTAIL EVENT

MON - FRI \$109pp | SAT & SUN \$119pp

From your selection, we will cater for 7 canapés (hot/cold/dessert) and 3 substantials per person.



Please select 7 canapés (from cold/hot/dessert) + 3 substantials

(1.5 servings per person, per selection)

COLD CANAPÉS

Salad of cherry tomatoes, olives, cheddar

Freshly shucked oyster, mignonette

Seared tuna, avocado, radish

Snowcrab sandwich, lime mayonnaise, coriander

San Daniele ham, padron peppers, paprika

HOT CANAPÉS

Baked goats curd tart, apple & ginger, hazelnut

Salt and pepper prawns

Seared scallops, lemon, sea greens

House made pork sausage roll, tomato relish

Chorizo & potato croquette, smoked paprika mayonnaise

Roast duck breast and pickled plum

(v) vegetarian, (gf) gluten free, (df) dairy free

Please note: This is a sample menu only.

Menus are subject to change.

SUBSTANTIAL

Mushroom risotto, fresh seasonal herbs

Snapper, chips, lemon aioli

Chicken breast, baked potato, watercress

Crispy pork belly, pickled daikon, polenta

Black Angus tenderloin sliders, house made bbq sauce

DESSERT

Salted caramel fudge

Sheep's milk yoghurt panna cotta, blueberries

Raspberry friand

Chocolate and passionfruit truffle

White chocolate mousse, blood orange jelly

UPGRADES

Additional substantial canapés

Mon - Fri \$12 pp, p/selection | Sat & Sun \$13.20pp, p/selection

Additional dessert canapés

Mon - Fri \$9 pp, p/selection | Sat & Sun \$9.90pp, p/selection

Children's Meals

(child's main, dessert & non-alcoholic beverage package)

Mon-Fri \$40 per child | Sat-Sun \$44 per child

Service Meals

(main meal & non-alcoholic beverage package)

Mon-Fri \$40 per meal | Sat-Sun \$44 per meal

Grazing Stations: cheese/antipasto/dessert.

More information available on request

BEVERAGES

ALCOHOLIC BEVERAGES

ON CONSUMPTION - provided the offering is preselected from the a la carte beverage list.

**Note a 10% surcharge is applicable on weekends*

BEVERAGE PACKAGES - our beverage packages (if hired exclusively) showcase an extensive wine list, featuring award-winning wines that serve to complement the menu (View packages on next page).

NON-ALCOHOLIC BEVERAGE PACKAGE

Mon - Fri \$25pp | Sat & Sun \$27.50pp

Inclusive of still and sparkling mineral water, juice, soft drinks and espresso coffee



BEVERAGE PACKAGES

Beverage packages only available for full exclusive events.

PREMIUM BEVERAGE PACKAGE

Mon - Fri \$60pp | Sat & Sun \$66pp

SPARKLING WINE (Included)

Frankie Sparkling, South-East Australia

WHITE WINE (Choice of one)

Quilty & Gransden Pinot Gris, Mudgee, NSW
Quilty & Gransden Chardonnay, Orange, NSW

ROSÉ

Wicks Estate Rosé, Adelaide Hills, SA

Inclusion of additional rosé

Mon - Fri \$7pp | Sat & Sun \$7.70pp

RED WINE (Choice of one)

Quilty & Gransden Pinot Noir, Orange, NSW
Quilty & Gransden Shiraz, Orange, NSW

BEER (Included)

Sydney Beer Co. Lager 4.5%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

UPGRADES

Cocktails on arrival - must be pre-ordered

MON-FRI \$18 per cocktail
SAT-SUN \$19.80 per cocktail

DELUXE BEVERAGE PACKAGE

Mon - Fri \$75pp | Sat & Sun \$82.50pp

SPARKLING WINE (Included)

Wicks Estate Vintage Sparkling, Adelaide Hills, SA

WHITE WINE (Choice of one)

Wicks Estate Pinot Gris, Adelaide Hills, SA
Wicks Estate Chardonnay, Adelaide Hills, SA

Inclusion of second wine

Mon - Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ (Included)

Wicks Estate Rosé, Adelaide Hills, SA

RED WINE (Choice of one)

Wicks Estate Pinot Noir, Adelaide Hills, SA
Wicks Estate Shiraz, Adelaide Hills, SA

Inclusion of second wine

Mon - Fri \$5pp | Sat & Sun \$5.50pp

BEER (Included)

Sydney Beer Co. Lager 4.5%
Young Henry's 'Newtown' Pale Ale 4.8%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

Mon - Fri \$90pp | Sat & Sun \$99pp

SPARKLING WINE (Included)

Bandini Prosecco, Veneto, Italy

Upgrade to House of Arras 'Blanc de Blancs', TAS

Mon-Fri \$8pp | Sat-Sun \$8.80pp

WHITE WINE (Choice of one)

Te Mata Estate Sauvignon Blanc, Hawkes Bay, NZ
Te Mata Estate Chardonnay, Hawkes Bay, NZ
Aquilani Pinot Grigio, Veneto, Italy

Inclusion of second wine

Mon - Fri \$5pp | Sat & Sun \$5.50pp

ROSÉ (Included)

'M' de Minuty, Côtes de Provence, France

RED WINE (Choice of one)

Storm Bay Pinot Noir, Coal River Valley, TAS
Te Mata Estate Syrah, Hawkes Bay NZ
Te Mata Estate Cabernet Blend, Hawkes Bay, NZ

Inclusion of second wine

Mon - Fri \$5pp | Sat & Sun \$5.50pp

BEER (Choice of two)

Sydney Beer Co. Lager 4.5%
Asahi 'Super Dry' Lager 5.0%
Young Henry's 'Newtown' Pale Ale 4.8%
Barossa Cider Co. 'Cloudy Apple' Cider (Included)
Cascade Light 2.4% (included)

Fruit juices, soft drinks, still and sparkling water will be available as part of all packages. Please note: These are sample menus only. Menus are subject to change without notice.

ADDITIONAL INFORMATION

CAPACITY

Private Dining Room:

- Up to 20 guests seated
- Up to 30 guests cocktail style

Half Exclusive:

- Up to 35 guests seated
- Cocktail events unavailable

Exclusive Venue Hire:

- Up to 76 guests with dance floor / entertainment
- Up to 92 guests, no dance floor / entertainment permitted
- Up to 100 guests cocktail style

AVAILABILITY

Lunch

Monday – Sunday
12:00pm - 4:30pm

Dinner

Monday – Sunday
6:30pm - 11:00pm

AV EQUIPMENT

A wired microphone is available for exclusive venue hire, and is to be used inside only. No AV equipment available on site, must be organised externally (screen etc.)

MINIMUM SPENDS

Sails does not charge venue hire fees, however minimum spend requirements apply dependent on the date of the event. This means you are required to spend at least the advised minimum spend requirement on food and beverages in order to reserve Sails for your event. Minimum spend requirements are available on request.

TAILORED PACKAGES

Our dedicated events coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible allowing Sails to meet specific requests.

ENTERTAINMENT

You are welcome to organise a band or DJ to perform during your event is welcomed but must be approved by your functions coordinator. Only applicable for exclusive functions with maximum 65 guests. Your event coordinator can provide you with our preferred suppliers list on request.

PREFERRED SUPPLIERS

We have a collection of professional preferred suppliers we can recommend to provide all your additional requirements such as florists, transport providers, cakes, etc.

VENUE ACCESS

Sails is conveniently located next to the McMahons Point Ferry Wharf, offering easy access for customers arriving by ferry or water taxi. Street parking is available on Henry Lawson Avenue, Blues Point Road, and East Crescent Street, and there is a bus stop right out the front of the venue.

VISIT US

One of our dedicated event coordinators would be delighted to meet with you to show you the space.

Site visits are available Monday - Saturday by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions you may have in person.

Please contact us on (02) 9460 0048 or email events@sydneyrestaurantgroup.com.au for more information or to arrange a viewing.

Please note, an 10% gratuity applies to the final bill (not included within the minimum spend requirement). Pricing is GST inclusive. All card payments incur a 1.65% fee. A 15% surcharge applies on public holidays.

