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 $125pp | SAT & SUN $135pp
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.

ENTREE

CARAMELISED CAULIFLOWER
golden romesco, pickled sultana, chive (v,gf,df)

SWORDFISH CRUDO
pomegranate, crème fraîche,
smoked olive oil (A) (gf)

BERKSHIRE PORK TERRINE
savoy cabbage, fennel, pink lady (gf)

MAIN

GLOBE ARTICHOKE
toasted fregola, tomato,
whipped ricotta, basil v

PAN ROASTED SPANISH MACKEREL
greek yoghurt , rainbow chard, caper, dill (A)(gf)

WOLLEMI DUCK BREAST
baby beetroot, witlof, black garlic (gf,df)

SIDES

BABY COS
watercress, apple, pickled shallot (ve,gf)

FRIES
chilli & lime salt, curry mayo (v,gf,df)

DESSERT

CASSIS PANNACOTTA
mascovado crumble, blueberries,
buttermilk sorbet (gf)

PARIS BREST
hazelnut praline, caramelised choux,
milk ice cream

PASSION FRUIT SORBET
coconut mousse, mango, macadamia
praline (gf,df)

CHOCOLATE UNVEILING
kataifi, pistachio, saffron
($15 supplement)

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) con tains nuts (s) contains sesame.
A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

CHEF'S CHOICE TASTING MENU

MON – FRI $165pp | SAT & SUN $185pp

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

Swordfish Crudo, pomegranate, crème fraîche, smoked olive oil (A) (gf)

Charred Calamari, garlic cream, charred corn salsa (I) gf

Moreton Bay Bug Spaghettini, XO shellfish emulsion, Thai basil oil (M)

Westholme Wagyu Striploin, horseradish cream, charred spring onion, jus (gf,df)

Paris Brest, hazelnut praline, caramelised choux, milk ice cream

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) con tains nuts (s) contains sesame.
A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

SAILS SIGNATURE TASTING MENU

MON - FRI $195pp | SAT & SUN $215pp

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.

Swordfish Crudo, pomegranate , crème fraîche, smoked olive oil (A) (gf)

Hokkaido Scallops, green dashi espuma, daikon, wasabi (I) (gf)

Moreton Bay Bug Spaghettini | XO Shellfish emulsion, Thai basil oil (m)

Westholme Wagyu Striploin, horseradish cream, charred spring onion, jus (gf,df)

Pre dessert, chef's choice palate cleanser (gf)

Paris Brest, hazelnut praline, caramelised choux, milk ice cream

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) con tains nuts (s) contains sesame.
A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

COCKTAIL EVENT

MON - FRI $119pp | SAT & SUN $129pp

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

Seared Tuna, avocado, radish (A)

Sydney Rock Oyster, mignonette (A)

Cherry Tomato Tart, olives, cheddar

Sliced Ham, bell pepper

Crab Sandwich, lime, corinader (I)

HOT CANAPÉS

Baked Goat Cheese Tart, apple, hazelnut

Salt & Pepper Prawns, chilli mayonnaise (I)

Chorizo Croquette, smoked paprika mayonnaise

Sausage Rolls, BBQ sauce

Duck Breast, beets

Seared Scallop, lemon beurre blanc (I)

SUBSTANTIAL

Beef Slider, tomato, lettuce, house made BBQ sauce

Wild Mushroom Risotto, seasonal herbs

Pork Belly, pickled daikon, polenta

Chicken Breast, potatoes, watercress

Fish & Chips, lemon mayonnaise (M)

DESSERT

Salted Caramel Fudge, macadamia

Coconut Mousse, meringue

Vanilla Cheesecake, almond crumble, strawberry

Choux, hazelnut praline

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

Grazing Stations: cheese/antipasto/dessert.
More information available on request

Please note: This menu is provided as a sample guide only. Menu items are subject to change based on seasonal availability.

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) con tains nuts (s) contains sesame.
A 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

BEVERAGES

ALCOHOLIC BEVERAGES

ON CONSUMPTION - provided the offering is preselected from the a la carte beverage list.
**Note a 12% 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 half and full exclusive events.

REGIONAL BEVERAGE PACKAGE

Mon - Fri $75pp | Sat & Sun $84

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

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

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 cocktai

DOMESTIC BEVERAGE PACKAGE

Mon - Fri $95pp | Sat & Sun $106

SPARKLING WINE (Included)
House of Arras Blanc de Blancs
Multi-Regional,TAS

WHITE WINE (Choice of one)
Nick Spencer Pinot Gris, Hilltops, NSW
Pedestal Chardonnay, Margaret River, WA

Inclusion of second wine
Mon - Fri $5pp | Sat & Sun $5.50pp

ROSÉ (Included)
Wirra Wirra 'Dry Grenache' Rosé
McLaren Vale, SA

RED WINE (Choice of one)
Lark Hill 'Regional' Pinot Noir
Canberra District, NSW Choice
Rockbare Shiraz, Barossa Valley, SA

Inclusion of second wine
Mon - Fri $5pp | Sat & Sun $5.50pp

BEER (Included)
Sydney Beer Co. Lager 4.5%
Sydney Beer Co. Pale Ale 5.0%
Heaps Normal Quiet XPA <0.5% Non-alcoholic

SUPERIOR BEVERAGE PACKAGE

Mon - Fri $115pp | Sat & Sun $130

SPARKLING WINE (Included)
Domaine Pichot Vouvray Brut, Loire Valley, France

WHITE WINE (Choice of one)
Aquilani Pinot Grigio, Veneto, Italy
Catalina Sounds Sauvignon Blanc, Marlborough, NZ
Michèle et Camille Robin 'Cuvée SRG' Chablis, Burgundy, France

Inclusion of second wine
Mon - Fri $5pp | Sat & Sun $5.50pp

ROSÉ (Included)
Provence Rosé

RED WINE (Choice of one)
Nanny Goat Pinot Noir, Central Otago, NZ
Poliziana Chianti Colli Senesi, Tuscany, Italy
Gibson 'The Dirtman' Shiraz, Barossa Valley, SA

Inclusion of second wine
Mon - Fri $5pp | Sat & Sun $5.50pp

BEER (Included)
Sydney Beer Co. Lager 4.5%
Asahi 'Super Dry' Lager 5.0%
Yulli's Brews 'Margot' Cider
Heaps Normal Quiet XPA <0.5% Non-alcoholic

All beverage packages include still and sparkling mineral water, juice, soft drinks, coffee and tea throughout your event.

ADDITIONAL INFORMATION

CAPACITY

Private Dining Room:
- Up to 20 guests seated
- Up to 22 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 only 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. 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.

Explore our trusted event suppliers here.

ADDITIONAL INCLUSIONS

- Linen napkins
- Your celebratory cake can be cut into canapé-style slices and served on platters (No cakeage fee)
- Printed menus featuring your event title can be arranged upon request

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@srghospitality.com.auau 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.