

## **THE SAILMASTER TAVERN - COCKTAIL FOOD & CANAPES**

The Sailmaster Tavern is situated on North Haven Marina offering a full glass frontage exposing stunning views and breathtaking sunsets. Only 25 minutes from the CBD the Sailmaster Tavern is undoubtedly Adelaide's Best Marina dining experience.

Our Gulf Point Seafood & Grill Restaurant prides itself on fine food, friendly service and a memorable dining experience. Our menus provide the best and freshest in local SA seafood as well as comprehensive Modern Australian cuisine, complimented by an extensive wine list showcasing the best of Australian wines.

The Sailmaster Tavern caters for all occasions, whether an intimate dinner for 2 or a function of 200, we can design a package to suit you.

With World class views, exceptional service and stunning food along with the occasional Dolphin frolicking, the Sailmaster really is "Picture Perfect".

Contact us for any additional information for you next special occasion. We can be contacted by phone: (08) 8248 5700 or email: [info@sailmaster.com.au](mailto:info@sailmaster.com.au)

Enquire with us now for your next function.

- Formal or Cocktail Weddings
- Engagements
- Anniversaries
- Christenings
- Birthdays
- Conferences
- Business Meetings, Lunches, Dinners
- Corporate Presentations
- Product Launches
- Breakfast Functions
- Formal or Casual Functions



## FUNCTION AREAS

### Gulf Point Seafood & Grill Restaurant

The Gulf Point Restaurant is the flagship of the Sailmaster Tavern. Our Restaurant offers you the ability to create a package to suit you and your guests, whether it is something grand, something elegant, intimate or casual, let us design a package for you.

All prices quoted are inclusive GST.

Area	Function Type		Room Hire	Minimum Spend
	Cocktail	Sit Down		
<b>Gulf Point Seafood &amp; Grill Restaurant</b>				
One Section	80 (highbars only)	65 (standard table setting)	No Charge	\$1700 (Min Food Spend)
	70 (highbars & lounges, seated furniture)	50 (round tables of 10)		\$850 (Min Beverage Spend)
Two Sections	180 (highbars only)	140 (standard table setting)	No Charge	\$3,200 (Min Food Spend)
	165 (highbars & lounges, seated furniture)	110 (round tables of 10) (no dance floor or bridal table)		\$1700 (Min Beverage Spend)
		70 (round tables of 10) (with dance floor and bridal table)		
Three Sections	280 (highbars only)	225 (standard table setting)	No Charge	\$5,500 (Min Food Spend)
	260 (highbars & lounges, seated furniture)	190 (round tables of 10) (no dance floor or bridal table)		\$2700 (Min Beverage Spend)
		160 (round tables of 10) (with dance floor and bridal table)		

## COCKTAIL FOOD SELECTION

- Coconut Crumbed Prawn Cutlets
- Minted Lamb Skewers with cucumber raita
- Tandoori Chicken Skewers with minted yoghurt
- Samosa with sweet soy
- Panko Squid Rings with lemon aioli
- Salt & Pepper Squid with ginger and chilli plum sauce
- Barramundi Goujons with tartare
- Mini Spring Rolls with soy dipping sauce
- Party Pies
- Party Sausage Rolls
- Cajun Chicken Tenders
- Chicken Skewers with peanut sauce
- Thai Style Fish Cakes

### Cocktail Selections

#### Pricing Structure

(per person)

Choice of four selections	\$13.00
Choice of six selections	\$20.00
Choice of eight selections	\$24.00
Choice of ten selections	\$26.00 (maximum selections)

## CANAPE'S SELECTION - COLD

- Smoked Salmon Triangles, kalamansi lime crème fraiche with wasabi caviar
- Roulade of Basil Cured Salmon gravalax, fennel cream cheese on cucumber rounds, caper berry décor
- Mini Toast with brushetta, kalamata olive and bocconcini
- Basil Pesto and Proscuitto wrapped Grissinis
- Australian Shrimp Cocktail
- Sushi-Smoked Salmon Avocado and Wasabi or Teriyaki Chicken
- Herb coated rare Beef Caparcio in vol au vents with horseradish cream and dried cherry tomato
- Smoked Chicken with mango and Danish pastry

## CANAPE'S SELECTION - HOT

- Japanese Scallop with nori and miso soup
- Tempura Oyster with wasabi mayonaise
- Puff Pastry with cherry tomato, bocconcini and basil pesto
- Sweet Corn, Coriander and Barramundi cake with chilli jam
- Prawn Toast with sesame seeds and thai style dipping sauce
- Mini Yorkshire with gorgonzola, Spanish quince and pancetta crisp
- Caramelised onion, ricotta and rocket strudel
- Danish Pastry Pizzette with smoked tomato and cured meat trio
- Australian Tempura Prawn with mango chilli dipping sauce
- Scallop with pancetta and water chestnut
- Lamb on kipfler round with onion marmalade

### Canapes Selections

#### Pricing Structure

(per person)

Choice of four selections	\$18.00
Choice of six selections	\$24.00
Choice of eight selections	\$28.00
Choice of ten selections	\$30.00 (maximum selections)

**Please Note:** Catering is for 1 portion per person.  
Food is served over 1- 1½ hour duration

### Cocktail & Canape Optional Extras

- Freshly brewed coffee and tea \$8.00 per person bottomless
- Dance floor \$150.00
- Toasting Champagne (3/4 glass) \$3.00 per person
- Cakeage \$3.50 per person inc. coulis & cream

# TERMS AND CONDITIONS

## Bookings, Confirmation and Payment

In order to secure your function a non-refundable/non-transferable **deposit** of \$500.00 is required within 14 days of making a tentative booking. Your function will be confirmed once the deposit is paid. Where upon the deposit has not been received within this period, management reserves the right to cancel your function and re-allocate the room without notice.

In the unfortunate event that a confirmed function is cancelled or transferred to another date the deposit is **non-refundable**.

**Confirmation** of menu and final numbers are required 5 working days prior to the function. This number will represent the minimum numbers for which you will be charged. In the event of an increase or decrease in numbers the Hotel reserves the right to re-allocate the function to another suitable area.

**Full payment** is required no later than 2 full working days prior to the function. Payment can be made by cash, bank cheque or credit card. Any payment made by American Express or Diners credit cards will attract a 2.5% surcharge. Where credit card details have been provided as means of booking, the customer authorises the hotel to charge the outstanding balance to that card. Please note, any additional food or beverages served on a consumption basis must be settled at the completion of the function.

## Pricing

Every endeavour is made to maintain prices as printed; however these may be subject to alteration without notice. Please note, in the event your function falls on a Public Holiday weekend, a surcharge of 10% may apply to your bill. All prices quoted are inclusive G.S.T.

## Room Hire

For evening functions, any room hire charges quoted are for between the hours of 6.00pm and 12.00am. An additional charge of \$150 per hour, or part thereof, applies for packages commencing earlier than 6.00pm or finishing after 12.00am. Please note, due to Liquor Licensing Laws, all minors under 18 years of age must have vacated the venue by midnight.

## Entertainment

Due to strict licensing regulations, all Musicians/Entertainment must be approved by Hotel Management prior to your function. The Hotel reserves the right to control all sound levels at your function. As this is a multi-use venue sound levels cannot be guaranteed.

## Legal Obligations/Damages

Clients are financially responsible for any damage sustained to the Hotel by the client, client's guests or invitees or other persons attending the function. Management does not accept responsibility for any injuries sustained to any person as a result of equipment installed in the Hotel by the client or parties acting on behalf of the client. We accept no responsibility for any gifts, goods or any other items during a function or left behind at the conclusion of a function.

No items are to be adhered to any wall, door or other part of the building unless the Hotel has granted prior permission.

No form of confetti is permitted on any part of Hotel property, including the car park. General cleaning requirements following the function is included, however if cleaning requirements are judged to be excessive, a clean up fee of minimum \$150 will be charged depending on the state of the facility after the function.

## Security/Conduct

Depending on the type of function, some functions may attract a charge for security. The preferred Security Company used by the hotel is the only Security to be used in such circumstances. It is understood that the client will conduct their function in an orderly manner, in full compliance with Management and all applicable laws. The Hotel practices responsible service of alcohol and reserves the right to exclude or eject any individual who behaves in an objectionable manner.

# BOOKING FORM

Day/ Date of Function \_\_\_\_\_

Please Circle            LUNCH                            DINNER

Booking Name \_\_\_\_\_

Function Area Booked \_\_\_\_\_

Number of Guests \_\_\_\_\_

Deposit Method            Visa / MasterCard / Amex / Diners / Eftpos / Cash / Bank Cheque  
(please circle)

Card Number \_\_\_\_\_ Expiry Date \_\_\_\_/\_\_\_\_/20

Name of Cardholder \_\_\_\_\_

Amount            \$ \_\_\_\_\_ Signature \_\_\_\_\_

I hereby agree to the **Terms & Conditions** provided to me by the Sailmaster Tavern  
(please sign and return with a deposit of \$500 to confirm your booking)

Name \_\_\_\_\_  
*(please print)*

Address \_\_\_\_\_

Suburb \_\_\_\_\_ Post Code \_\_\_\_\_

Phone \_\_\_\_\_ Mobile \_\_\_\_\_

Email \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

---

## OFFICE USE ONLY

Received by \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_