

THE SAILMASTER TAVERN FUNCTIONS 2010

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

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 Fee	Minimum Spend
	Cocktail	Sit Down		
Gulf Point Seafood & Grill Restaurant				
One Section	80 (highbars only)	65 (standard table setting)	\$250	\$1500 (Min Food Spend)
	70 (highbars & lounges, seated furniture)	50 (round tables of 10)		\$750 (Min Beverage Spend)
Two Sections	180 (highbars only)	140 (standard table setting)	\$500	\$3,000 (Min Food Spend)
	165 (highbars & lounges, seated furniture)	110 (round tables of 10) (no dance floor or bridal table)		\$1500 (Min Beverage Spend)
		70 (round tables of 10) (with dance floor and bridal table)		
Three Sections	280 (highbars only)	225 (standard table setting)	\$750	\$5,000 (Min Food Spend)
	260 (highbars & lounges, seated furniture)	190 (round tables of 10) (no dance floor or bridal table)		\$2500 (Min Beverage Spend)
		160 (round tables of 10) (with dance floor and bridal table)		

COCKTAIL FOOD SELECTION

Hot Selections

- Mini Dim Sims, Spring Rolls & Vegetable Samosas, served with sweet chilli & soy dipping sauces
- Spinach and Fetta Patizzis
- Thai Chicken Cakes, with lime soy dipping sauce
- Chicken Drumettes marinated in honey, chilli and soy
- Chicken Drumettes marinated in tomato, garlic and chilli
- Cocktail Pies, Pasties and Sausages Rolls, served with tomato and smokey bbq sauce
- Filled Mini Vol-au-vents, with Taramasala, semi dried tomato and French onion
- Chicken Tandoori Skewers, with mango yoghurt dipping sauce
- Vegetable Fritata, served with a drizzle of basil pesto oil
- Salt and Pepper Squid, served with sweet chilli and soy dipping sauce
- Beef Satay Skewers, with a peanut dipping sauce

Cold Selections

- Freshly made Pate, served on croutons
- Mini Tomato and Basil Bruschetta
- Smoked Emu, on Melba toast with plum chutney
- Marinated Chicken on Fried Tortilla, with a mango mayonnaise
- Smoked Kangaroo, served in a herb crouton with a bush tomato salsa
- Smoked Salmon, on sliced cucumber, with a saffron aioli
- Cajun Marinated Nile Perch, on a soy crouton with wasabi mayonnaise

Additional Selections

(these items will incur an additional charge of \$4.00 per person)

- South Australian Oysters, served Natural, Kilpatrick and Gulf Point
- Peking Duck and Chestnut Wonton, served with a plum dipping sauce
- Tempura Battered Prawns, served with a passionfruit and lime dipping sauce
- Shitake Mushroom and Tofu Gyoza, with a chilli and lime dipping sauce
- Butter Chicken Roti, served with a curry infused raita
- Assorted Sushi Rolls consisting of Atlantic Salmon, Teriyaki Chicken and California Rolls, served with wasabi and soy dipping sauces

Pricing Structure

(per person)

Choice of two selections	\$14.00 (starter)
Choice of four selections	\$18.00
Choice of six selections	\$23.00
Choice of eight selections	\$27.00
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

Function Optional Extras

- Freshly brewed coffee and tea \$2.50 per person
- Dance floor \$8.00 per person bottomless
- Linen tablecloths & napkins \$150.00
- Toasting Champagne (3/4 glass) POA
- Cakeage \$3.00 per person
- Cakeage \$3.50 per person inc. coulis & berries

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 _____