

THE SAILMASTER TAVERN FUNCTIONS 2009

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

All functions enjoy the marina view!

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.

The Restaurant can be divided into three different sections depending on your function requirements.

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)		

WEDDING MENU SELECTIONS

Soup/Entrée

- Roasted butternut, basil and honey, served with a parmesan wafer
- Creamy tomato and bacon, with a basil sour cream and crouton
- Roasted corn and crab chowder, with a dill sour cream and sippets
- Rare beef salad, tossed with wild rocket, baby spinach, carrot slivers and fresh snow peas, served with a chilli and soy dressing and topped with deep fried basil
- Chicken galantine, filled with an asparagus mousse(served cold), with a roast capsicum and balsamic glaze, and a tiny abalone mushroom salad
- Smoked salmon rosette, with orange and lemon segments, fried capers and our own lime and saffron aioli
- Game terrine, on wild rocket, with a roast capsicum and chilli jam
- Pickled squid salad, towered with julienne of fresh vegetables and baby lettuce, dressed with sesame, lime, coriander and palm sugar, finished with roasted sesame seeds
- Grilled chicken skewers, marinated in tandoori spices and olive oil, served on baked coconut pilaf rice, with crispy tortilla wafers and fresh coriander, accompanied with our own yoghurt riata
- Roasted vegetable tartlet, served with a rocket & pear salad and our own bush tomato chutney
- Warm goat cheese & pear tartlet, accompanied with marinated Mediterranean style vegetables and a sweet balsamic

Main

- Grilled 250gm fillet of beef, char grilled to medium, served on a smoked Queensland blue pumpkin mash, with a rich red wine glaze
- Eye fillet 250gm steak, char grilled to medium, on a celeriac & potato puree, surrounded with abalone and shitake mushrooms and a rich béarnaise sauce
- Braised lamb shanks, in bush tomato and native pepper, on a parmesan and potato puree, with roasted baby cocktail onions
- Grilled Frenched lamb cutlets, coated in olive oil and sundried tomato, served on a roasted kalamata and sweet potato puree, with a rich rosemary glaze and topped with sweet potato chips
- Lemon grass chicken, roasted chicken breast, marinated in lemon grass, tumeric and lemon thyme, on a citrus cous cous, topped with gauffrette potatoes and finished with a spiced yoghurt
- Roasted chicken breast, marinated in honey and olive oil, on a sweet potato crush, topped with a lemon and herb dressing, finished with roasted olives and sweet potato wafers
- Baked barramundi fillet, topped with a pistachio and thyme crust, served on a bed of lemon cous cous, with a creamy baby shrimp and grape sauce, finished with fried leek

WEDDING MENU SELECTIONS

Continued...

- Atlantic salmon fillet, grilled with lemon pepper, on a steamed coconut rice, served with a saffron, baby caper and pickled ginger broth, topped with fresh asparagus
- Swordfish steak, grilled and marinated in lime and pink peppercorn, on a zucchini, lemon and Spanish onion ratatouille, finished with a marinated oyster mushroom and roast capsicum salad
- Grilled vegetable skewers, served on a coconut pilaf, with a yoghurt dipping sauce

Dessert

- White and dark chocolate mousse filled brandy snaps, topped with strawberries and rich berry coulis
- Caramelised apple and brandy Brulee, served with a rich double cream
- Vanilla bean panacotta, with a raspberry compote and coconut wafers
- Rich dark chocolate truffle cake, with white chocolate mousse, chocolate shards, and a raspberry coulis
- Wedding Cake, your own cake cut individually and served with a raspberry coulis



WEDDING MENU OPTIONS

2 Course Menu Selection - \$48.50 per person

You select the following choices: 1 Soup/Entrée and 2 Mains or 2 Mains and 1 Dessert

3 Course Menu Selection - \$56.50 per person

You select the following choices: 1 Soup/Entrée, 2 Mains and 1 Dessert

Please Note: Any additional choices will incur an extra charge per selection.
Soup, Entree or Dessert: \$3.00 per person **Main:** \$4.00 per person
Cakeage: \$3.50 per person inc. coulis & berries

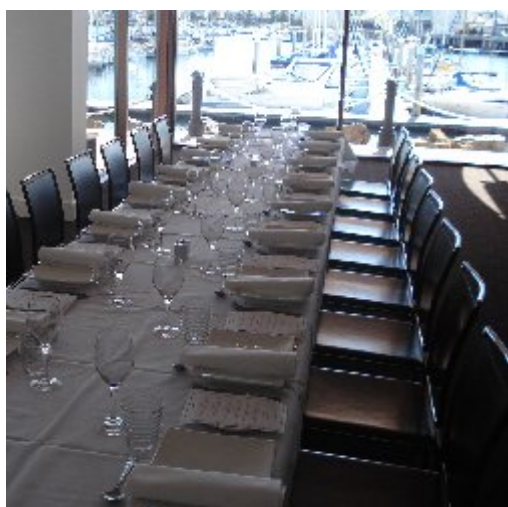
Menu pricing and selections subject to seasonal changes.

Wedding Menu Inclusions

- Fresh ciabatta rolls with butter
- Large bowls of fresh garden salad to share
- Freshly brewed coffee and tea
- White linen tablecloths
- White linen serviettes
- Chair Covers
- Personalised menu
- Dance floor
- Wedding cake knife and ribbon for cutting
- Personal outdoor courtyard area overlooking marina
- Marina view for you & your guests to enjoy

Wedding Optional Extras

- Hot seasonal vegetables \$10.50 per large bowl
- Toasting Champagne (3/4 glass) \$2.50 per person
- Bridal Table Skirting \$120.00



CHILDRENS MENU SELECTION

Main

- Crumbed fish & chips
- Chicken schnitzel & chips
- Mini ham & pineapple pizza with chips
- Pasta napolitana with cheese

Dessert

- Ice cream sundae, served with choice of chocolate, strawberry, banana or caramel topping
- Chocolate mousse, served with double whipped cream & strawberry

2 Course Menu Selection - \$19.50 per person

You select the following choices: 2 Mains and 1 Dessert

Please Note: Children's menu selection is only available to persons aged 12 years and under.

Underage Beverage Package

- Soft drink & orange juice \$12.50 per person

Please Note: For children under 18 years of age only.



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 _____