

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

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 and honey soup, served with a parmesan wafer
- Roasted crab and sweet corn chowder, with dill sour cream and a crouton
- King Prawn, avocado and summer greens, finished with a mango and chilli dressing
- Smoked salmon rosette, with orange and lemon segments, fried capers and our own lime and saffron aioli
- Peppered rare beef and snow peas, tossed with baby spinach and red onion, drizzled with a red wine and balsamic reduction
- Warm Moroccan chicken tenderloins, rested on light mango cous cous, spring onion and wild rocket and finished with a light tomato coulis
- 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 raita
- Lemon, garlic and herb marinated vegetable skewers, char-grilled and served on baby spinach, tomato and fresh basil with a drizzle of olive oil
- Lamb backstrap, marinated in basil pesto and char-grilled to medium rare, served on a traditional greek salad and finished with a Kalamata olive tapenade

Main

- 250gm fillet mignon, char-grilled to medium, served on a roasted garlic and potato mash, topped with a rich tawny port glaze and garnished with fried rosemary and sweet potato chips
- 300gm scotch fillet, char-grilled to medium, served on rosemary baked chat potatoes, with a trio of peppercorn sauce, garnished with crispy prosciutto and fried leek
- Frenched rack of lamb, dry rubbed in sea salt, cracked pepper and herbs, oven roasted to medium and served on sweet potato, finished with a mint and thyme infused glaze
- Roasted chicken breast, served on a seeded mustard potato mash, with a bacon and black pepper cream sauce and garnished with fried basil leaves
- Barramundi fillet, crusted in sun-dried tomato and nuts, oven baked and served with roasted tomato halves and fresh baby spinach, finished with a lemon cream sauce
- Grilled South Australian Tuna fillet, served on a Mediterranean salad, with passionfruit and lime dressing, garnished with char-grilled asparagus
- Grilled Barramundi fillet, dusted with lemon pepper, served on pumpkin and spring onion mash, topped with coriander, cashew, tomato and mint salsa
- Grilled sea salted Atlantic Salmon, served on roasted capsicum & chive pilaf rice, finished with a lime & saffron hollandaise

WEDDING MENU SELECTIONS

Optional extra....

- Half lobster in a traditional thermidor sauce, served with a fresh summer salad
\$4 extra per person

Dessert

- Baked cherry cheesecake, served with strawberry compote, mint infused whipped cream and white chocolate sauce
- Mississippi mud cake, served with dark chocolate sauce, white chocolate mousse, double cream, mint and chocolate shavings
- White chocolate cheesecake, served with coffee mousse, creamy mocha sauce and finished with a chocolate shard
- Wedding Cake, your own cake cut individually and served with a rich berry coulis, double cream, fresh mint and strawberry



WEDDING MENU OPTIONS

2 Course Menu Selection - \$52.00 per person

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

3 Course Menu Selection - \$60.00 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.
Entree or Dessert: \$3.50 per person **Main:** \$4.50 per person
Cakeage: \$3.50 per person inc. coulis & berries

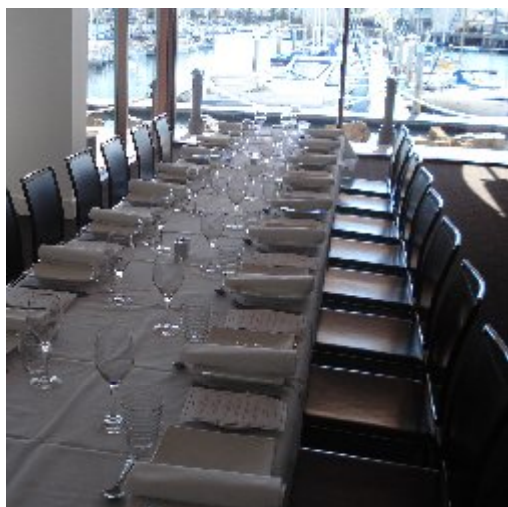
Menu pricing and selections subject to seasonal changes.

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 \$11.50 per large bowl
- Toasting Champagne (3/4 glass) \$3.00 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 \$13.00 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 _____