



Conference Packages

Thank you for considering Sails for your corporate function, we look forward to working with you to create a function tailor-made to your needs. Please find following our variety of function packages.

Sails is a unique, stand-alone venue that offers five rooms for hire, including our state-of-the-art formal boardroom, the Moreton, Bribie and Stradbroke rooms and the 153 Bar. All are set on the perfectly manicured lawns of Suttons Beach, and have outstanding views of Moreton Bay.

Whether it's a Christmas party, end of financial year dinner, themed event, outdoor marquee lunch, team building or corporate conferencing, our Sails staff are experienced in creating special events, and can help work out the best solution to suit your needs. Should you wish to adjust these packages in any way, feel free to contact us.

We invite you to come and see our venue for yourself. Site inspections are available Monday to Friday. Please phone (07) 3284 3320 to arrange an appointment.

Menu items and prices are valid 1st January – 31st December 2010.
Please note Menus and Packages are subject to change.

Room Capacities

Room	U-Shape	Theatre	Cabaret	Boardroom	Cocktail	Sitdown
Boardroom	n/a	n/a	n/a	12	n/a	12
Bribie	33	120	64	n/a	100	80
Stradbroke	21	80	48	n/a	100	70
Moreton	n/a	200	112	n/a	350	180
Bar 153	24	60	60	20	200	60
Café/Restaurant	Negotiable	Negotiable	Negotiable	Negotiable	500	300
Red Room	n/a	50	n/a	20	100	40

Executive Board Room

Room Hire Fee \$250.00

The Board room is a very private and inviting room perfect for small corporate meetings and conferences. It has a large Boardroom table that seats twelve in comfort. A concealed panel in the middle of the desk has state-of-the-art touch pad controls for all of your lighting and built-in audio visual requirements.

Bribie Room

Room Hire Fee \$500.00

The Bribie room is our north east facing room that looks directly over Suttons Beach, manicured lawns and park land. It has unobstructed views of both Bribie and Moreton Island. This room is fully self-sufficient with its own bar and bathroom facilities, built-in sound system, telephone and ISDN lines. All audio visual needs can be arranged to suit your needs.

Stradbroke Room

Room Hire Fee \$500.00

The Stradbroke room is our south-east facing room that looks directly out over Suttons Beach's old-fashioned Rotunda, park land, and both Moreton and North Stradbroke Island. This room is fully self-sufficient with its own bar, built-in sound system, kitchen and bathroom facilities, as well as phone and ISDN lines. All audio visual needs can be arranged to suit your needs.

Moreton Room

Room Hire Fee \$1000.00

The Moreton room is the combination of the Bribie and Stradbroke rooms with the dividing wall removed. This allows you full access to twice the above facilities, and the chance to break out to different areas for event needs. This room encompasses all the breathtaking views of the Bribie and Stradbroke rooms.

Bar 153

Room Hire Fee \$750.00

The 153 Bar is located at a longitude of 153 degrees east. This is our most popular room with yet again spectacular views of the ocean and parklands from both inside or outside on one of two balconies. Bar 153 is equipped with a plasma screen for presentations, or for watching your favourite sport. The bar has a comfortable mood, and can be booked as a conference space, a break out room or for pre-dinner drinks and canapés.

Red Room

Room Hire Fee \$300.00

The Red room is named for its unique art deco style and atmosphere, located adjacent to the Restaurant it is perfect for cocktail style functions or intimate dinners. The Red Room has the same spectacular views as the Restaurant and offers clients the privacy of their own "spot by the beach".

Sails Restaurant

Price available upon request

Sails Restaurant is located directly on Sutton's beach with spectacular views of both Moreton and Stradbroke islands. With an exceptional menu, traditional art deco façade and its prime beachside location Sails' Restaurant is a unique and enjoyable dining experience

Full Day Conference Package

\$48.00 per person

*Included in your full day conference package is Arrival Tea and Coffee, Morning Tea and Afternoon tea and a gourmet lunch. Note pads, pens, mints, a flipchart and whiteboard, PA system with Roving microphone are also included.
Room hire is complimentary (minimum numbers apply)*

On Arrival

Arrival tea and coffee

Morning Tea

Freshly Brewed Filter Coffee, selection of premium tea with assorted freshly baked pastries

Working lunch

A selection of premium lunches are available on the day of your conference. Please choose one of the following to suit your tastes.

Working Lunch Option 1	Working Lunch Option 2 +\$4.00 per person	Working Lunch Option 3 +\$6.00 per person
Assorted Gourmet Baguette Sandwiches with chef's selection of fillings	Chicken Caesar Wraps BLT Burgers Fresh Penne Pasta Salad	Mixed Mini Quiches with Assorted Fillings Antipasto Selection with mixed grilled and marinated Vegetables Chefs Selection of Salads
Platter of Sliced Seasonal Fresh Fruit Selection of Juices and Soft Drinks Filter Tea and Coffee	Platters of Sliced Seasonal Fresh Fruit Selection of Juices and Soft Drinks Filter Tea and Coffee	Platters of Sliced Seasonal Fresh Fruit Selection of Juices and Soft drinks Filter Tea and Coffee

Afternoon tea

Freshly Brewed Filter Coffee, selection of premium tea with assorted freshly baked biscuits

Half Day Conference Package

\$38.00 per person

Included in your half day conference package is Arrival Tea and Coffee, Morning Tea and a gourmet lunch. Note pads, pens, mints a flipchart and whiteboard, PA system with Roving microphone are also included.

Room hire is complimentary (minimum numbers apply)

On Arrival

Arrival tea and coffee

Morning Tea

Freshly Brewed Filter Coffee, selection of premium tea with assorted freshly baked biscuits

Working lunch

A selection of premium lunches is available on the day of your conference. Please choose one of the following to suit your tastes.

Working Lunch Option 1	Working Lunch Option 2 <i>+\$4.00 per person</i>	Working Lunch Option 3 <i>+\$6.00 per person</i>
Assorted Gourmet Baguette Sandwiches with chef's selection of fillings	Chicken Caesar Wraps BLT Burgers Fresh Penne Pasta Salad	Mixed Mini Quiches with Assorted Fillings Antipasto Selection with mixed grilled and marinated Vegetables Chefs Selection of Salads
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AV Equipment

Additional AV Equipment is available for hire for your conference. Please choose from the list below. If an item that you require is not listed below please don't hesitate to ask we will make every effort to obtain it for you.

Additional Food and Beverage Menus

Sails a la Carte Breakfast

\$24.00 per person

Char grilled crispy bacon
Scrambled eggs
Oven roasted Roma tomato
Crisp hash browns
Grilled Field mushrooms

(Served with tea, coffee, juice, toast and spreads)

Buffet Option Available (minimum 20 people)

Sails Continental Breakfast

\$19.00 per person

Selection of freshly baked croissants, Danishes and muffins
Chilled fruit juices
Assorted cereals
Toast with breakfast preserves and spreads
Sliced seasonal fruits

Arrival Tea and Coffee

\$3.00 per person

Filter Tea and Coffee on arrival

Morning and Afternoon Tea

\$6.00 per person

Includes tea, coffee and a choice from the below:

Scones with Jam and Cream
Assorted Mini Muffins
Chefs Selection of Slices
Assorted Danishes
Assorted biscuits

Continuous Tea and coffee \$9.50 per person

Corporate Working Lunch One

\$18.00 per person

Assorted Gourmet Baguette Sandwiches with chef's selection of fillings
Platter of Sliced Seasonal Fresh Fruit
Selection of Juices and Soft Drinks
Filter Tea and Coffee

Corporate Working Lunch Two

\$22.50 per person

Chicken Caesar Wraps
BLT
Fresh Penne Pasta Salad
Platters of Sliced Seasonal Fresh Fruit
Selection of Juices and Soft Drinks
Filter Tea and Coffee

Corporate Working Lunch Three

\$26.00 per person

Quiche Lorraine
Antipasto selection with mixed grilled and marinated vegetables
Garden Salad
Fresh seasonal fruit platter with natural yoghurt
Selection of Juices and Soft Drinks
Filter Tea and Coffee

Corporate Bakers Lunch

\$26.50 per person

Beef and Burgundy Pies
Chicken and Leek Pies
Cornish Pasties
Tossed Garden Salad with Sails Vinaigrette
Roast Chat potato salad with Crispy Bacon
Platters of Slices Seasonal Fresh Fruit
Selection of Juices and Soft Drinks
Filter Tea and Coffee

Sails BBQ Lunch

\$28.00 per person

Scotch minute fillet steak, honey beef sausage, sesame seed bun and the following accompaniments:

- Tossed garden salad with Sails' vinaigrette
- Red chats potato salad with crispy bacon and chive mayonnaise
- Caramelised onion
- Tomato, red onion and chilli salsa
- Mustard pickle
- American mustard
- Tomato sauce
- Butter portion
- Selection of Chilled Juices and Soft Drinks
- Filter Tea and Coffee
- Fruit Platter

After Conference Options

Sails Canapé Menu

(Minimum 20 guests)

Tandoori chicken skewers with cucumber raita

Selection of Mediterranean style mini pizzas

Smoked salmon and cream cheese tarts

Vegetarian spring rolls with sweet and sour chilli dipping sauce

Marinated Beef Satay with English mustard Aioli

Italian spiced meatballs in Napoli sauce

Lemon peppered calamari with aioli

Sautéed tiger prawns with soy dipping sauce

Vegetable Samosa served with sweet and sour chilli dipping sauce

\$12.50 per person for ½ hour (please select 4 items)

\$21.00 per person for 1 hour (please select 5 items)

\$34.00 per person for 2 hours (please select 5 items)

\$45.00 per person for 3 hours (please select 6 items)

\$54.00 per person for 4 hours (please select 7 items)

Additional Items

\$4.50 per person per item

Assorted Nori rolls and nigiri with soy sauce

Pastry cups filled with Crab, tomato and avocado salad

Lamb mignons with Bacon and bush tomato

Oyster Shooters-

Bloody Mary

Sake, Mirin and wasabi