



## Wedding Packages

Thank you for considering Sails for your wedding venue, we look forward to working with you to create your dream wedding. Please find following our package and current menus.

Sails is a unique, stand-alone bridal venue that offers a variety of options for your wedding. Our function rooms are all set on the perfectly manicured lawns of Suttons Beach, and have outstanding views of Moreton Bay.

Sails staff are experienced in creating for special events, and can help you work out the best solution for you; we are flexible and would be more than happy to tailor a package to suit your needs.

Menu items and prices are valid 1<sup>st</sup> January – 31<sup>st</sup> December 2010.  
Menus and Packages are subject to change.

## Rooms

### **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.

## **Sails Package One**

*\$ 69.00 per person*

### *Inclusive of:*

Chefs Selection of Canapés for 30 minutes  
Chair Covers and Sashes  
Two course meal  
Dance floor  
PA system with roving microphone

Freshly baked bread rolls

### **Main**

(Please choose two options from below to be served alternate drop)

Grilled North Queensland Barramundi fillet on a lush mash with asparagus, croutons and a zesty lemon and caper sauce

Char grilled Eye fillet steak with buttered spinach on a green onion and potato hash with a shiraz and mushroom ragout

Thyme and garlic roasted Chicken breast fillet with Paris mash, asparagus and béarnaise sauce

### **Dessert**

Macadamia nut chocolate brownie topped with chocolate ganache and mixed berry compote with vanilla ice cream

Vanilla crème brulee with pistachio nut biscotti and raspberries

Filter tea and coffee

*Choice menu available for an additional \$5.00 per person, with a maximum of 2 items per course (Limited to a maximum of 30 people)  
Please note that a room hire fee may apply.*

## **Sails Package Two**

*\$ 74.00 per person*

(Please choose two options from each course below to be served alternate drop)

### *Inclusive of:*

Chefs Selection of Canapés for 30 minutes  
Chair Covers and Sashes  
Two course dinner  
Dance floor  
PA system with roving microphone

Freshly baked bread rolls

### **Entree**

Shredded chicken and cashew nut salad with crisp cassava crackers  
and crying tiger dressing

Crispy tomato and red pepper tart with rocket and parmesan salad  
and sticky balsamic dressing

Chilled prawn and avocado stack with a kaffir lime aioli and sweet chilli jam

Oysters natural with Japanese style mirin dressing

### **Main**

Grilled North Queensland Barramundi fillet on a lush mash with asparagus, croutons  
and a zesty lemon and caper sauce

Char grilled Eye fillet steak with buttered spinach on a green onion and potato hash  
with a shiraz and mushroom ragout

Thyme and garlic roasted Chicken breast fillet with Paris mash, asparagus  
and béarnaise sauce

Grilled Atlantic Salmon fillet with tempura tagged shitake nori and pickled ginger salad

### **Dessert**

Cake provided by client  
*cut and served with Berry Coulis and Cream*

Filter Tea and Coffee

*Choice menu available for an additional \$5.00 per person, with a maximum of 2 items per  
course (Limited to a maximum of 30 people)  
Please note that a room hire fee may apply*

## **Sails Package Three**

*\$ 85 per person*

(Please choose two options from each course below to be served alternate drop)

### *Inclusive of:*

Chefs Selection of Canapés for 30 minutes  
Chair Covers and Sashes  
Three course dinner  
Dance floor  
PA system with roving microphone

Freshly baked bread rolls

### **Entree**

Shredded chicken and cashew nut salad with crisp cassava crackers  
and crying tiger dressing

Crispy tomato and red pepper tart with rocket and parmesan salad  
and sticky balsamic dressing

Chilled prawn and avocado stack with a kaffir lime aioli and sweet chilli jam

Oysters natural with Japanese style mirin dressing

### **Main**

Grilled North Queensland Barramundi fillet on a lush mash with asparagus, croutons  
and a zesty lemon and caper sauce

Char grilled Eye fillet steak with buttered spinach on a green onion and potato hash  
with a shiraz and mushroom ragout

Thyme and garlic roasted Chicken breast fillet with Paris mash, asparagus  
and béarnaise sauce

Grilled Atlantic Salmon fillet with tempura tagged shitake nori and pickled ginger salad

### **Dessert**

Chinese five spiced panna cotta with a fresh salad of berries with orange dressing and praline  
crumble

Macadamia nut chocolate brownie topped with chocolate ganache and mixed berry compote  
with vanilla ice cream

Vanilla crème brulee with pistachio nut biscotti and raspberries

Filter tea and coffee

*Choice menu available for an additional \$5.00 per person, with a maximum of 2 items per  
course (Limited to a maximum of 30 people)  
Please note that a room hire fee may apply.*

## **Sails Package Four**

*\$ 98 per person*

*Inclusive of:*

Chefs Selection of Canapés for 30 minutes  
Chair covers and sashes  
Three course meal  
Dance floor  
PA system with roving microphone

Freshly baked bread rolls

### **Entrée taste plate**

*(Please choose three options from below, additional vegetarian options available on request)*

Crispy tomato and red pepper tart with rocket and parmesan salad and sticky balsamic dressing

Shredded chicken and cashew nut salad with crisp cassava crackers and crying tiger dressing

Chilled prawn and avocado stack with a kaffir lime aioli and sweet chilli jam

Sugar and spice cured beef tenderloin with Asian herbs and chilli lime sorbet

Smoked salmon with crème fraiche and beetroot relish

Oyster natural with Japanese style mirin dressing

### **Main**

*(Please choose two options from below to be served alternate drop)*

Grilled North Queensland barramundi fillet with wok charred bok choy and pandan infused jasmine rice with a salad of chilled Mooloolaba prawns and mango mint salsa

Char grilled eye fillet steak with buttered spinach on a green onion and potato hash with a shiraz and mushroom ragout with a tian of beef cheek and roasted Roma tomatoes

Thyme and garlic roasted chicken breast fillet with Paris mash, asparagus and béarnaise sauce

Grilled Atlantic salmon fillet with tempura tagged shitake nori and pickled ginger salad

Oven Roasted Lamb Rump with Roasted Butternut Pumpkin and Macadamia, buttered rocket with roasted shallots and Masala wine reduction

### **Dessert Taste plate**

*(Please choose two options from below)*

Macadamia nut chocolate brownie topped with chocolate ganache

Mini vanilla crème brulee with biscotti

Petit dark chocolate mousse with poached pears

Belgian waffle with vanilla ricotta and berries

Vanilla creme meringue mille feuille with mascarpone and strawberry

White chocolate and rose petal scented cheesecake with ginger shortbread

Filter tea and coffee

*Please note that a room hire fee may apply.*

## **Sails Buffet Packages**

### **Buffet Option 1**

*\$69.00 per person*

*Inclusive of:*

Chefs Selection of Canapés for 30 minutes  
Chair covers and sashes  
Buffet  
Dance floor  
PA system with roving microphone

Bakers assorted bread basket

### **Salads**

*(Please choose three options from below)*

Roast Potato salad with gherkins and seeded Mustard dressing & topped with Crispy bacon

Sails Style Greek salad with tomatoes, onions, olives feta cheese, cucumber and mixed lettuce

Cous Cous salad with sweet potato and red peppers

Fatoush Middle Eastern Summer Salad

Orange roasted baby beetroot salad

Sails Caesar salad, cos lettuce, bacon parmesan cheese lightly toasted croutons with traditional Caesar dressing

### **Hot Selection**

*(Please choose two options from below)*

Grilled QLD Barramundi with lemon thyme butter

Dijon crusted Rib fillet roast beef with shiraz jus

Thai red curry chicken with steamed jasmine rice

Mini chicken mignons with sage and peppercorn jus

Sechuan pepper roasted pork belly with aromatic jus

Pot roasted Lamb shanks in rich red pepper and tomato sauce

## **Sides**

*(Please choose two options from below)*

Steamed Mixed green Vegetables tossed in herb butter

Roasted pumpkin with lemon and cumin

Roasted rosemary salted chat potatoes

Scalloped potatoes with garlic cream

## **Dessert**

*Inclusive of:*

Freshly sliced Seasonal Fruit Platters

Rich Chocolate Mousse

Assorted Slices

Chantilly Cream

*With a choice of two options from below*

Hummingbird Cake

Chocolate Orange Torte

Key Lime Tart

Chocolate Malt Cake

Mississippi Mud Cake

Baked New York Cheesecake

Filter tea and coffee

*Please note that a room hire fee may apply*

## **Buffet Option 2**

*\$86.00 per person*

### *Inclusive of:*

Chefs Selection of Canapés for 30 minutes  
Chair covers and sashes  
Buffet  
Dance floor  
PA system with roving microphone

Bakers assorted bread basket

### **Salads**

*(Please choose three options from below)*

Roast Potato salad with gherkins and seeded Mustard dressing & topped with Crispy bacon

Sails Style Greek salad with tomatoes, onions, olives feta cheese, cucumber and mixed lettuce

Cous Cous salad with sweet potato and red peppers

Fatoush Middle Eastern Summer Salad

Orange roasted baby beetroot salad

Sails Caesar salad, cos lettuce, bacon parmesan cheese lightly toasted croutons with traditional Caesar dressing

### **Hot Selection**

*(Please choose three options from below)*

Grilled QLD Barramundi with lemon thyme butter

Dijon crusted Rib fillet roast beef with shiraz jus

Thai red curry chicken with steamed jasmine rice

Mini chicken mignons with sage and peppercorn jus

Sechuan pepper roasted pork belly with aromatic jus

Pot roasted Lamb shanks in rich red pepper and tomato sauce

## **Sides**

*(Please choose three options from below)*

Steamed Mixed green Vegetables tossed in herb butter

Roasted pumpkin with lemon and cumin

Roasted rosemary salted chat potatoes

Scalloped potatoes with garlic cream

## **Dessert**

*Inclusive of:*

Freshly sliced Seasonal Fruit Platters

Rich Chocolate Mousse

Assorted Slices

Chantilly Cream

*With a choice of three options from below*

Hummingbird Cake

Chocolate Orange Torte

Key Lime Tart

Chocolate Malt Cake

Mississippi Mud Cake

Baked New York Cheesecake

Filter tea and coffee

*Please note that a room hire fee may apply*

## **Buffet Option 3**

*\$140.00 per person*

### *Inclusive of:*

Chefs Selection of Canapés for 30 minutes

Chair covers and sashes

Buffet

Dance floor

PA system with roving microphone

Bakers assorted bread basket

### **Salads**

*(Please choose three options from below)*

Roast Potato salad with gherkins and seeded Mustard dressing & topped with Crispy bacon

Sails Style Greek salad with tomatoes, onions, olives feta cheese, cucumber and mixed lettuce

Cous Cous salad with sweet potato and red peppers

Fatoush Middle Eastern Summer Salad

Orange roasted baby beetroot salad

Sails Caesar salad, cos lettuce, bacon parmesan cheese lightly toasted croutons with traditional Caesar dressing

### **Hot Selection**

*(Please choose two options from below)*

Grilled QLD Barramundi with lemon thyme butter

Dijon crusted Rib fillet roast beef with shiraz jus

Thai red curry chicken with steamed jasmine rice

Mini chicken mignons with sage and peppercorn jus

Sechuan pepper roasted pork belly with aromatic jus

Pot roasted Lamb shanks in rich red pepper and tomato sauce

In Addition to the above Buffet options the below Seafood Selection is also included

Chilled Mooloolaba Prawns

Chilled Australian Bugs

Fresh Oysters (best seasonal variety)

Crab and Avocado Salad

## **Sides**

*(Please choose two options from below)*

Steamed Mixed green Vegetables tossed in herb butter

Roasted pumpkin with lemon and cumin

Roasted rosemary salted chat potatoes

Scalloped potatoes with garlic cream

## **Dessert**

*Inclusive of:*

Freshly sliced Seasonal Fruit Platters

Rich Chocolate Mousse

Assorted Slices

Chantilly Cream

*With a choice of two options from below*

Hummingbird Cake

Chocolate Orange Torte

Key Lime Tart

Chocolate Malt Cake

Mississippi Mud Cake

Baked New York Cheesecake

Filter tea and coffee

*Please note that a room hire fee may apply*

## **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

## **Sails Beverage Packages**

*(Please note Sails Restaurant and Function Centre promotes responsible service of alcohol to ensure the comfort and safety of all guests)*

### **Sails Standard Beverage Package**

*2 Hours – \$24.00 per person*

*3 Hours – \$30.00 per person*

*4 Hours – \$35.00 per person*

#### **Selection of Wines**

Seppelt Stony Peak Sparkling  
Seppelt Stony Peak Chardonnay  
Seppelt Stony Peak Shiraz Cabernet

#### **Local Beers**

Cascade Light  
XXXX Gold  
Victoria Bitter  
Carlton Draught

#### **Soft Drinks and Juices**

Pepsi, Lemonade, Pepsi Max, Sunkist Orange, Solo Lemon  
Orange Juice, Pineapple Juice and Apple Juice

### **Sails Premium Beverage Package**

*2 Hours – \$29.00 per person*

*3 Hours – \$38.00 per person*

*4 Hours – \$44.00 per person*

#### **Selection of Wines**

Zilzie Sparkling  
Zilzie Sauvignon Blanc  
Zilzie Merlot or Shiraz (Please choose one style)

#### **Premium Beers**

Cascade Light  
Pure Blonde  
Crown Lager  
Carlton Premium Dry

#### **Soft drinks and Juices**

Pepsi, Lemonade, Pepsi Max, Sunkist Orange, Solo, Lemon, Lime and Bitters  
Orange Juice, Pineapple Juice, Apple Juice and cranberry juice

Soft Drink Packages and On Consumption options are also available  
Please speak with our Events Co-ordinator for more information

## Minimum Spend Policy

Room Hire fees will be waived if the food and Beverage Spend on your function is above the pricing structure below

Bribie Room	\$3,000.00
Stradbroke Room	\$3,000.00
Moreton Room	\$5,000.00
Bar 153	\$3,500.00
Red Room	\$2,000.00
Sails Restaurant	\$4,000.00

Please return signed Terms and Conditions with a \$1000.00 deposit to secure your function.