FUNCTION PACK

CONTACT INFORMATION

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Thank you for considering The Sailmaster Tavern for your next event. We have a variety of areas available with waterfront views for all your function requirements!





FUNCTION SPACES

NAUTICA CARGO BAR

Capacity

80 PAX - Cocktail Style 60 PAX - Seated Set Menu

Minimum Spend

\$2500 - Included Food & Beverages

Capacity

180 PAX – Cocktail Style 120 PAX – Seated Set Menu

Minimum Spend

\$6000 - Includes Food and Beverages

DECK

Capacity

120 PAX - Full Deck Cocktail Style 60 PAX - Half Deck Cocktail Style

90 PAX - Full Deck Seated Set Menu 60 PAX - Half Deck Seated Set Menu

Minimum Spend

\$6000 - Full Deck Includes Food & Beverages

\$3000 - Half Deck Includes Food and Beverages

FOUR KNOTS

Capacity

120 PAX - Cocktail Style90 PAX - Seated Set Menu

Minimum Spend

\$5000 - Includes Food & Beverages

MAP ROOM

Capacity

40 PAX – Cocktail Style 28 PAX – Seated Set Menu

Minimum Spend Not Applicable

CREW BAR

Capacity

80 PAX - Cocktail Style

Minimum Spend

\$1500 - Includes Food and Beverages



SET MENU OPTIONS

SET MENU 1 \$ 65 PER PERSON

ENTREE

House Smoked Jerk Chicken served with Pineapple Salsa & Slaw

OR

Spinach & Fetta Raviolli with Sauteed Baby Spinach, Cavelo Nero & Genovaise Sauce with Parmesan

MAIN COURSE

Herb Encrusted Slow Roasted Sirloin of Beef Topped with Cafe De Paris Butter, Blistered Tomato, Mash Potato & Jus

OR

Soy Glazed Atlantic Salmon served with Asian Greens, Roast Seasame Dressing & Rice

SET MENU 2 \$ 80 PER PERSON

ENTREE

Grilled Prawn Salad, Avocado, Mayonaise, Cos Lettuce & Citrus Dressing

OR

Goat's Curd Tart, Caramalised Shallots, Rocket & Beetroot

MAIN COURSE

Chargrilled 300gm Medium Scotch Fillet, Mushroom Ragout, Baked Potato Topped with Sour Cream

OR

Chicken Breast Stuffed with Fetta & Sundried Tomato, with Pumpkin Risotto & Sage Cream Sauce

DESSERT

Belgium Dark Chocolate Ganash Tart served with Cognac Cream & Coffee Syrup

OR

Strawberry Sponge with Layers of Strawberries, Cream & Sponge Cake Finished with Shaved Chocolate & Strawberry Coulis



COLD PLATTER OPTIONS

DIP PLATTER (V)

Selection of Dips, Carrot, Cucumber, Celery, Grassini Sticks & Pitta Bread \$120

SANDWICH SELECTION (VO) (GFO)

Selection of House Made Sandwiches on Artisan Bread with Both Meat & Vegetarian Options \$130

BLT MINI ROLLS (GFO)

Bacon, Lettuce & Tomato Mini Rolls with Light Mustard Mayo \$140

VIETNAMESE COLD ROLLS (VO)

Selection of Cold Rolls with Honey & Soy Dipping Sauce \$140

SMOKED SALMON & SMASHED AVO TOASTS (GFO)

Toasted Ciabatta Bread with Cream Cheese, Smoked Salmon Smashed Avocado & Tomato Salsa

SMOKED RARE BEEF FILLET (GFO)

House Smoked Beef Fillet on a Fresh Baguette, Horseradish Cream & Fresh Basil \$160

CHARCUTERIE BOARD

Selections of Artisian Smallgoods, Cheeses, Mediterranean Vegetables & Fresh Breads \$160

OYSTER PLATTER (GF)

3 Dozen - Choice of Natural with Lime & Mango Salsa or Oysters Kilpatrick \$160

KING PRAWNS (GF)

Peeled King Prawns Served with Cocktail Sauce & Lemon Wedges \$160



HOT PLATTER OPTIONS

SHOESTRING FRIES AND POTATO WEDGE BOWL (V) (GFO) (V) (GFO)

Shoestring Fries, Plain & Sweet Potato Wedges with Aioli, Chipotle, Sour Cream & Sweet Chilli Sauce \$120

ARANCINI BALLS (V) (GFO)

Sundried Tomato with Pesto Mayo \$130

MAC AND CHEESE BALLS (V)

Fried Mac and Cheese Balls served with Cheese & Chive Dipping Sauce \$130

SPINACH AND RICOTTA PUFFS (V)

Spinach and Ricotta in Puff Pastry with Hollandaise Dipping Sauce \$130

SPRING ROLLS (V)

Vegetable Spring Rolls Served with Soy & Sweet Chilli Dipping Sauces \$130

POPCORN CHICKEN

Fried Chicken Pieces & Aioli \$130

PASTIES (V)

Housemade Vego Pasties served with Tomato Chutney & Tomato Sauce \$130

PEPPER, BEEF AND BACON PIES

Housemade served with Homestyle Tomato Chutney & Tomato Sauce \$130

PORK AND BACON SAUSAGE ROLLS

Housemade served with Apple Tomato Chutney & Tomato Sauce \$130



HOT PLATTER OPTIONS

SPICY CHICKEN SATAYS

Chicken Satays with Spicy Peanut Sauce \$130

BEEF SATAYS

Tender Beef Pieces served with Spicy Peanut Sauce \$130

HOUSEMADE PIZZAS 12" (VO) (GFO)

5 Housemade 12" Pizzas - Your Choice of Topping \$130

MINI HOT DOGS (GFO)

Mini Hot Dogs with Dijon Butter, Caramalised Onion & Housemade Sauce \$130

SLIDER SELECTION (GFO)

Pulled Pork, Beef & Chicken with Apple Red Cabbage Slaw \$130

MINI BEEF & BACON BURGERS (GFO)

Beef Patty, Bacon, Cheese, Tomato, Dill Pickle & Mustard Mayonaise \$130

MINI SOUTHERN FRIED CHICKEN BURGERS

Fried Chicken Breast, American Cheese, Lettuce and Aioli \$130

SALT & PEPPER SQUID

Served with Chilli Lime Mayonaise \$150

CRUMBED PRAWN SKEWERS (GFO)

Crumbed Prawn Skewers Served with Lemon & Tartare

\$160



DESSERT PLATTERS

STRAWBERRIES AND MARSHMALLOW FONDUE

Fresh Strawberries & Marshmallow with Melted Chocolate Dipping Sauce \$120

PROFITEROLES

Profiteroles with Orange Cream & Chocolate Ganash \$ 120

DOUGHNUT HOLES

Doughnut Bits served with Whipped Cream & Chocolate Sauce \$120

CHURROS WITH CHOCOLATE SAUCE

Spanish Doughnuts with Rich Chocolate Dipping Sauce and Whipped Cream \$ 120

FRESH FRUIT TARTS

Fresh Fruit Glazed Tarts with Whipped Cream \$ 120

CHEESE AND FRUIT PLATTER

Selection of Cheeses, Grassini Sticks, Fresh Friut & Dried Fruits \$140

BIRTHDAY & CELEBRATION CAKES

CUTTING & PLATING SERVICE

Feel free to provide your own celebration cake.

A service charge for cutting, plating and garnishing celebration cakes applies.

Function Wines

SAUVIGNON BLANC

GIESEN VINEYARD Malborough NZ	SML	LRG 15	BTL 45
THE LANE Adelaide Hills S.A	SML 12	LRG 18	BTL 50
BIRD IN HAND Adelaide Hills S.A	SML	LRG	BTL
SHAW & SMITH	14 SML	21 LRG	60 BTL
Adelaide Hills S.A	15	22	65

SPARKLING

DUNES & GREENE N.V.	GLS	BTL
South Eastern Australia	10	40
BROWN BROTHERS PROSECCO	GLS	BTL
King Valley VIC	12	50
BLEASDALE N.V. SPARKLING SHIRAZ	GLS	BTL
Langhorne Creek S.A	13	55
BIRD IN HAND	GLS	BTL
Adelaide Hills S.A	14	60

RIESLING

VICKERY Folian Vallace S A		LRG	BTL
Eden Valley S.A	12	18	50
JIM BARRY 'WATERVALE'		LRG	BTL
Clare Valley S.A	12	18	50
RILEYS OF EDEN VALLEY 'OLD VINE'		LRG	BTL
Eden Valley S.A	13	19	55
PIKES 'TRADITIONALE'	SML	LRG	BTL
Clare Valley S.A	14	21	60

MOSCATO

BROWN BROTHERS	SML	LRG	BTL
King Valley VIC	10	15	40

CHARDONNAY

STONEHAVEN	SML	LRG	BTL
Limestone Coast S.A	10	15	40
CHAIN OF PONDS	SML	LRG	BTL
Adelaide Hills S.A	11	16	45
HILL ~ SMITH ESTATE	SML	LRG	BTL
Eden Valley S.A	13	19	55
CHALK HILL McLaren Vale S.A		LRG	
MCLUTETT VAIE 3.A	15	22	65

WHITE VARIETALS

STONEHAVEN			
Pinot Gris	SML	LRG	BTL
Limestone Coast S.A	10	15	40
SHAW FAMILY 'THE JOSEPHINE'			
Pinot Gris	SML	LRG	BTL
Currency Creek S.A	10	15	40
ANGOVE 'WILD OLIVE'			
Fiano	SML	LRG	BTL
McLaren Vale S.A	12	18	50
TIM ADAMS			
Pinot Gris	SML	LRG	BTL
Clare Valley S.A	12	18	50
SOUL GROWERS 'VINE VALE'			
Grenache Blanc	SML	LRG	BTL
Barossa Valley S.A	12	18	50

ROSE			
STONEHAVEN	SML	LRG	BTL
Limestone Coast S.A	10	15	40
PARACOMBE 'RED RUBY'	SML	LRG	BTL
Adelaide Hills S.A,	12	18	50
LANGMEIL 'BELLA ROUGE'	SML	LRG	BTL
Barossa Valley S.A	12	18	50

An extensive range of wines are available from our Sip n Save Cellar. Consumption of wine from outside the venue or purchased from the cellar, will have corkage charged at \$25 per bottle.

CHAFFEY BROS 'NOT YOUR GRANDMA'S'



Function Wines

GRENACHE

	SML	LRG	BTL
McLaren Vale S.A	14	21	60
	SML	LRG	BTL
McLaren Vale S.A	15	22	65

PINOT NOIR / MERLOT

SORBY ADAMS GUDILLY PINOT NOIR	SML	LRG	BTL
Adelaide Hills S.A	Ш	16	42
NEPENTHE 'ALTITUDE' PINOT NOIR	SML	LRG	BTL
Adelaide Hills S.A	14	21	60
FOX CREEK MERLOT	SML	LRG	BTL
McLaren Vale S.A	12	18	50

RED BLENDS / VARIETALS

NED DEENDO! VAINE			
MAJELLA 'THE MUSICIAN' Cabernet Shiraz Coonawarra S.A	SML	LRG 16	BTL 42
RUNNING WITH BULLS Tempranillo Barossa Valley S.A	SML	LRG 18	BTL 50
PINDARIE T.S.S Tempranillo Sangiovese Shiraz Barossa Valley S.A	SML	LRG 18	BTL 50
WIRRA WIRRA 'CHURCH BLOCK' Cabernet Sauvignon Shiraz Merlot McLaren Vale S.A	SML	LRG 18	BTL 50
LANGMEIL 'THREE GARDENS' Grenache Shiraz Mataro Barossa Valley S.A	SML	LRG 21	BTL 60
SOUL GROWERS 'THE DEBUTANT' Counoise Carignan Barossa Valley S.A	SML	LRG 21	BTL 60
PENFOLDS BIN 389 Cabernet Shiraz Barossa Valley / McLaren Vale / Padthaway S A			BTL

SHIRAZ

STONEHAVEN Limestone Coast S.A	SML	LRG	BTL
	10	15	40
BELLEVUE ESTATE McLaren Vale S.A	SML	LRG	BTL
	12	18	50
HENTLEY FARM 'VILLAIN & VIXEN' Barossa Valley S.A	SML	LRG	BTL
	14	21	60
RILEYS OF EDEN VALLEY 'JUMP SHIP' Eden Valley S.A	SML	LRG	BTL
	14	21	60
FIRST DROP 'MOTHER'S MILK' Barossa Valley S.A	SML	LRG	BTL
	15	22	65
ANGOVES 'THE MEDHYK' McLaren Vale S.A		_	BTL 95

CABERNET SAUVIGNON

STONEHAVEN Limestone Coast S.A		LRG	
Littlestotte Codst J.A	10	15	40
RYMILL 'THE DARK HORSE'	SML	LRG	BTL
Coonawarra S.A	12	18	50
JIM BARRY 'COVER DRIVE'		LRG	BTL
Clare Valley / Coonawarra S.A	14	21	60
ST HUGO			BTL
Coonawarra S.A			00

NON-ALCOHOLIC

MCGUIGAN ZERO	SML	LRG	BTL	
Sauvignon Blanc	7	11	29	
MCGUIGAN ZERO	SML	LRG	BTL	
Shiraz	7	- 11	20	

FORTIFIED WINE

GRANT BURGE AGED TAWNY	60ML
Barossa Valley S.A	5
MORRIS CLASSIC MUSCAT	60ML
Rutherglen, VIC	9



SAILMASTER



TERMS & CONDITIONS

FUNCTION MENUS

We can cater a menu for you and your event.

All set and cocktail menus require a minimum of 40 people.

Menu selections must be made two weeks prior to the event.

All dietary or special requests are also required two weeks before the event.

DECORATIONS

We encourage the supply of decorations for your event.

Please notify if items are deing delivered or collected by a third party.

Please advise the functions manager regarding decorations you are having prior to your event.

TABLE LINEN

Table linen can be provided and charged at \$15 per table cloth. Table linen is complimentary for all Seated Set Menu functions.

CAKFAGE

Supplying your own Birthday or Celebration Cake is permitted.

A service fee of \$25 is applied if cutting, plating and garnishing cakes is required.

Plates and cutlery can be provided if you choose to cut and serve your own cake.

CORKAGE

Strictly Wine Bottles only
Wine Corage fee is \$25 per bottle
All wines must be given to staff at the start of the event.

AGE RESTRICTIONS

Under Liquor Licensing Laws any person/s under the age of 18 years must vacate the Sailmaster by Midnight.

Children must remain under parent/guardian supervision at all times. Minors will not be served or allowed to consume alcohol under any circumstances.

ENTERTAINMENT & NOISE

Licencing Laws require the Sailmaster to control the volume of noise, content and base levels to ensure that it does not impact on the local comunity. A Nightlife system is avaliable free of charge to use during your event.

CLOSING TIMES

The Sailmaster Deck closes at 10pm Sunday to Thursday and Midnight on Friday & Saturday nights.
All other areas close at midnight Sunday to Thursday and Ipm on Friday & Saturday nights.
Guest will be required to vacate the Sailmaster shortly befor closing time which includes the car park