

FUNCTION PACK

CONTACT INFORMATION

Ph (08) 7132 0666
Em info@thesailmaster.com.au
Adr 16 Arcadia Court, North Haven
Web www.thesailmaster.com.au

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!



SAILMASTER



SAILMASTER

FUNCTION SPACES

NAUTICA

Capacity

80 PAX - Cocktail Style
60 PAX - Seated Set Menu

Minimum Spend

\$2500 - Included Food & Beverages

CARGO BAR

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 Style
90 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



SAILMASTER

SET MENU OPTIONS

SERVED AS ALTERNATE DROP

SET MENU 1 \$ 60 PER PERSON

ENTREE

House Smoked Jerk Chicken served with Pineapple Salsa & Slaw

OR

Spinach & Fetta Ravioli 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 Sesame Dressing & Rice

SET MENU 2 \$ 75 PER PERSON

ENTREE

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

OR

Goat's Curd Tart, Caramelised 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



SAILMASTER

FUNCTION FOOD

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

\$140

SMOKED RARE BEEF FILLET (GFO)

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

\$160

CHARCUTERIE BOARD

Selections of Artisan 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



SAILMASTER

FUNCTION FOOD

HOT PLATTER OPTIONS

SHOESTRING FRIES AND POTATO WEDGE BOWL (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



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FUNCTION FOOD

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 (VO) (GFO)

Housemade Pizza Slices – Your Choice of Topping

\$130

MINI HOT DOGS (GFO)

Mini Hot Dogs with Dijon Butter, Caramelised 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 Mayonnaise

\$130

MINI SOUTHERN FRIED CHICKEN BURGERS

Fried Chicken Breast, American Cheese, Lettuce and Aioli

\$130

SALT & PEPPER SQUID

Served with Chilli Lime Mayonnaise

\$150

CRUMBED PRAWN SKEWERS (GFO)

Crumbed Prawn Skewers Served with Lemon & Tartare

\$160



SAILMASTER

FUNCTION FOOD

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 Fruit & 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.

\$25



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 being 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 \$25 per table cloth.
Table linen is complimentary for all Seated Set Menu functions.

CAKEAGE

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 Corkage 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

Licensing Laws require the Sailmaster to control the volume of noise, content and base levels to ensure that it does not impact on the local community. A Nightlife system is available 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 1pm on Friday & Saturday nights.
Guest will be required to vacate the Sailmaster shortly before closing time which includes the car park area.