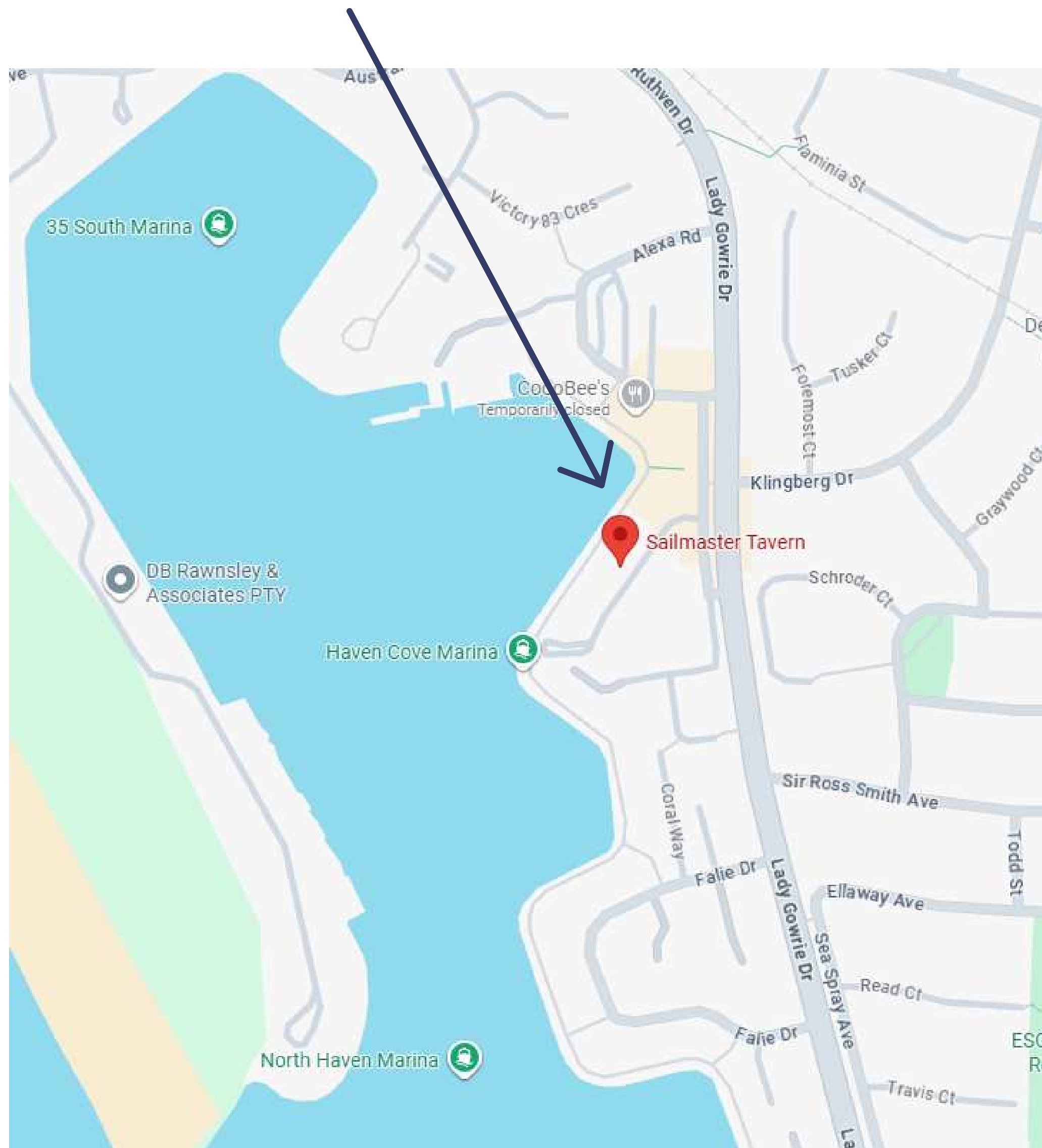




SAILMASTER

Events



THE SAILMASTER TAVERN

Nestled on the picturesque marina at North Haven, The Sailmaster Tavern offers an unforgettable setting for events of all kinds. Million-dollar view, stylish modern interiors, and flexible function spaces tailored to your needs.

'let's make memories'



NAUTICA

Nautica is an elevated function space designed to impress. Located upstairs, it offers a spacious private setting ideal for any occasion with elevator access ensuring easy entry for all guests.

The room features its own private bar, available exclusively for your event, making it perfect for both intimate gatherings and larger celebrations. A large screen allows you to showcase personal videos, photo slideshows, or set the atmosphere with music of your choice.

To complete the experience, Nautica is fitted with modern halo lighting that can be dimmed to create the perfect mood.

room hire & minimum spends may apply

CAPACITY

SEATED	60 guests
COCKTAIL	80 guests



CARGO BAR

Designed with a relaxed coastal feel, the space flows seamlessly from indoors to outdoors, welcoming the summer breeze and natural light. By day, it's bright and airy; by night, it transforms into a lively social hub with a laid-back vibe.

A large screen takes centre stage, perfect for live sport, videos, or setting the mood with music and visuals for your function. The open-plan design suits casual drinks or structured gatherings, while the adjoining deck combines indoor comfort with outdoor charm. Guests can enjoy fresh marina views and vibrant indoor energy, creating a dynamic, versatile function space.

room hire & minimum spends may apply

CAPACITY

SEATED	120 guests
COCKTAIL	180 guests



FULL DECK

Perched directly over the water, the deck offers uninterrupted views of the picturesque North Haven Marina. By day it’s a relaxed space for dining and socialising, while by night the fairy lights transform it into a warm and inviting setting – perfect for larger celebrations. The entire deck can be reserved exclusively for private functions, giving your event a truly unforgettable backdrop.

HALF DECK

For more intimate gatherings, the half deck provides the same stunning marina views and fairy-lit atmosphere, with a cosier feel. It’s an ideal option for smaller functions or casual get-togethers.

room hire & minimum spends may apply

CAPACITY

	FULL DECK	HALF DECK
COCKTAIL	120 guests	60 guests
SEATED	90 guests	50 guests



FOUR KNOTS

For a function space that captures the beauty of the marina, Four Knots delivers a truly unique setting. Floor-to-ceiling windows showcase sweeping waterfront views, creating an open and light-filled atmosphere that's ideal for both daytime celebrations and evening events.

Whether it's an intimate gathering or a larger occasion, the stunning outlook and relaxed coastal feel make Four Knots the perfect backdrop for your next function.

room hire & minimum spends may apply

CAPACITY

SEATED	90 guests
COCKTAIL	120 guests



MAP ROOM

The Map Room is an intimate and versatile space, perfect for corporate meetings, private dining, or small gatherings. With flexible layout options, the room can be set up to suit your needs and includes TV access for presentations or video connections.

Sliding doors allow the room to be completely private, creating a quiet and exclusive environment. Whether you're hosting a professional meeting or an intimate dining experience, the Map Room offers comfort, privacy, and style.

room hire & minimum spends may apply

CAPACITY

SEATED	28 guests
COCKTAIL	40 guests



CREW BAR

Crew Bar is a vibrant indoor/outdoor space with wide windows showcasing the stunning views of the marina. The relaxed coastal feel and lively atmosphere make it an ideal setting for celebrations and gatherings.

With its own private bar and flexible floor plan, Crew Bar can be tailored to suit your event – from cocktail-style parties to more intimate seated functions. Sliding doors allow the space to become fully exclusive, giving you and your guests privacy while still enjoying the waterfront setting.

Available for private functions on Saturdays from 7pm, Crew Bar offers the perfect spot to celebrate in style.

room hire & minimum spends may apply

CAPACITY

COCKTAIL	80 guests
----------	-----------



SET MENU I

2 COURSE \$38 | 3 COURSE \$48

Please choose 2 dishes per course. Additional dishes available at \$2.50 per dish, per person

ENTREE

MUSHROOM & SMOKED CHEDDAR CROQUETTES truffle aioli (v)

PORK BELLY BITES sticky reduction, sesame & pickled cucumber

TOFU SKEWERS grilled tofu, seasonal vegetables, soy and ginger glaze, toasted sesame (ve)(gf)

MAIN



200g STONEGRILL ANGUS RUMP gravy, saily potatoes (gfo)

CHICKEN OR BEEF SCHNITZEL chips, salad, sauce

SALT & VINEGAR CALAMARI chips, salad, lemon, roasted garlic aioli

COOPERS BEER BATTERED OR HERB CRUMBED FLAKE OR BAKED WITH DILL, LEMON & CHIVE BUTTER chips, salad, house made tartare sauce (gfo)

SAILY CHEESEBURGER american cheese, caramelised onion, mustard, tomato sauce (gfo)

vegetarian options available at no additional cost

DESSERT

STICKY DATE PUDDING butterscotch sauce, creme anglaise, vanilla ice cream

LEMON TART lemon curd, toasted meringue (gf)

APPLE CRUMBLE baked apples, oat crumble, vanilla bean ice cream, creme anglaise



SET MENU 2

2 COURSE \$48 | 3 COURSE \$60

Please choose 2 dishes per course. Additional dishes available at \$2.50 per dish, per person

ENTREE

SMOKED JERK CHICKEN pineapple salsa & slaw

SPINACH & FETA RAVIOLI cavolo nero, genovaise sauce, parmesan

GRILLED PRAWN SALAD avocado, cos lettuce, citrus dressing

MAIN



200g STONEGRILL ANGUS RUMP gravy, saily parmentier potatoes

STUFFED CHICKEN BREAST feta, sundried tomato, pumpkin risotto, sage cream sauce

SOY GLAZED ATLANTIC SALMON asian greens, roast sesame dressing, rice

PORK BELLY ginger & garlic vegetables, rice, char siu sauce (gfo)

vegetarian options available at no additional cost

DESSERT

BELGIUM DARK CHOCOLATE TART cognac cream, coffee syrup

STRAWBERRY SPONGE layers of strawberries, cream and sponge, shaved chocolate, strawberry coulis

GREEK DONUT BALLS vanilla ice cream, pistachios, honey spice syrup



PLATTERS

prices are per platter

- DIPS PLATTER crudité's, grissini, pita bread (v) \$60
- CHARCUTERIE BOARD assorted sliced smallgoods, olives, dip, assorted breads (gfo) \$120
- ARANCINI sundried tomato, pesto mayo (30) (v) \$95
- VIETNAMESE COLD ROLLS honey & soy dipping sauce (vo) (30) \$100
- WEDGES sour cream & sweet chilli sauce (v) \$70
- SPRING ROLLS soy & sweet chilli dipping sauce (30) (v) \$85
- MAC & CHEESE BALLS cheese & chive dipping sauce (30) \$95
- SALT & PEPPER SQUID served with chilli lime mayonnaise (30) \$115
- SMOKED RARE BEEF FILLET baguette, horseradish cream, fresh basil (GFO) (30) \$130
- PARTY FAVOURITES pepper beef and bacon pies, pork and bacon sausage rolls, pasties tomato chutney, tomato (30) \$85
- CHICKEN & BEEF SATAY SKEWERS peanut sauce (30) \$130
- PIZZA PLATTER meatlovers, margherita, bbq chicken, hawaiian, salami \$100
- MINI BEEF & BACON SLIDERS bacon, cheese, tomato, pickle, mustard mayonnaise (15)(gfo) \$90
- MINI SOUTHERN FRIED CHICKEN SLIDERS american cheese, lettuce, aioli (15) \$90
- MIXED DESSERT PLATTER a chef's selection of mini desserts (30) \$130

BIRTHDAY & CELEBRATION CAKES

Feel free to provide your own celebration cake
A service charge for cutting, plating and garnishing celebration cakes
applies of \$2.50 per person.

(gf) gluten free (v) vegetarian (ve) vegan (o) option available

BEVERAGE PACKAGES

prices are per person
minimum of 20 guests

STANDARD

2 HOUR \$48
3 HOUR \$58
4 HOUR \$65

- SPARKLING
Reschke R Series Sparkling
- WHITE WINE
Reschke R Series Sauvignon Blanc
- ROSE
Reschke R Series Rose
- RED WINE
Reschke Bull Trader Shiraz
- BEERS
Hahn Superdry
Coopers Pale Ale
Hahn 3.5
Great Northern Supercrisp
- NON ALCOHOLIC
Heineken Zero
McGuigan Zero Sauvignon Blanc
McGuigan Zero Shiraz
- SOFT DRINK & JUICE

DELUXE

2 HOUR \$58
3 HOUR \$65
4 HOUR \$72

- SPARKLING
Yarra Burn Prosecco
- WHITE WINE (choice of two)
Brown Brothers Moscato
Mr Mick Riesling
Squealing Pig Sauvignon Blanc
Petaluma Chardonnay
- RED WINE (choice of two)
Bird In Hand Rose
Hentley Farm 'Villain & Vixen' Shiraz
Wynns 'Sidings' Cabernet Sauvignon
Paracombe Pinot Noir
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
Hahn 3.5
Great Northern Supercrisp
Thatchers Apple Cider
- NON ALCOHOLIC
Heineken Zero
McGuigan Zero Sauvignon Blanc
McGuigan Zero Shiraz
- SOFT DRINK & JUICE

PLATINUM

2 HOUR \$65
3 HOUR \$72
4 HOUR \$80

- SPARKLING
Lane Lois Blanc de Blanc
- WHITE WINE (choice of three)
Pikes Riesling
Shaw & Smith Sauvignon Blanc
Heggies Cloudline Chardonnay
Tar & Roses Pinot Grigio
- RED WINE (choice of three)
Rockford Alicante Rose
Mollydooker 'The Boxer' Shiraz
Two Hands 'Sexy Beast' Cabernet Sauvignon
Paracombe Ruben GSM
Rockbare Merlot
- BEERS
Hahn Superdry
Coopers Pale Ale
West End Draught
XXXX Gold
Great Northern Supercrisp
Stone & Wood Pacific Ale
Guinness
Hard Rated Alcoholic Lemon Squash
Hard Rated Alcoholic Orange
Thatchers Apple Cider
- NON ALCOHOLIC
Heineken Zero
Heaps Normal XPA
McGuigan Zero Sauvignon Blanc
McGuigan Zero Shiraz
- SOFT DRINK & JUICE

BAR TAB | SUBSIDISED DRINKS | CASH DRINKS
> ADD A PERSONALISED COCKTAIL ON ARRIVAL TO YOUR DRINKS PACKAGE FOR \$10 PER PERSON

cocktail will be designed by the Sailmaster team and will not come from our cocktail list
All guests to be on the same beverage package.



CONFERENCE PACKAGES

Perfect accompaniment to your meeting, conference or training session.
Minimum numbers may apply.

JUST A COFFEE THANKS

UNLIMITED ESPRESSO COFFEE, TEA, JUICE, MINERAL WATER..... 10 per guest

MORNING OR AFTERNOON TEA

FRUIT PLATTER (ve)..... 7 per guest
HOUSE MADE MUFFINS..... 8 per guest
DANISH PASTRIES..... 8 per guest
HOME MADE COOKIES..... 6 per guest

BREAKFAST OPTIONS

SMOKY BACON, EGG & ONION ROLLS..... 12 per guest
HAM, CHEESE & TOMATO RELISH CROISSANT..... 12 per guest

LUNCH BREAK

Pre-order from our Sailmaster Menu and have your meals ready for your break.

WORKING LUNCH

GOURMET SANDWICH PLATTER..... 15 per guest
GOURMET WRAP PLATTER..... 15 per guest

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 \$15 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 \$2.50 per person is applied. For this fee our team will cut, plate and garnishing your cake and serve to your guests.

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 licencing laws all 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 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 and Saturday nights. All other areas close at midnight Sunday to Thursday and 1am on Friday & Saturday nights. Guests will be required to vacate the Sailmaster shortly before closing time which includes the car park area.