



cnr park rd and hastings street
noosa heads qld 4567
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Wedding Receptions

Offering views of Laguna Bay and Noosa's North Shore, Sails Restaurant is the perfect year round venue for the ultimate Wedding Reception.

From elegantly simple to truly extravagant weddings, Sails Restaurant is the industry leader in Weddings and Events.

Cocktails and canapés can be enjoyed on our private beachfront patio overlooking views exclusive to Sails Restaurant.

Once the sunset has turned to dusk, your guests are invited to a three course dinner prepared by our renowned chefs.

Executive Chef, Paul Leete represents the very best in modern Australian cuisine; his food is creative while keeping a strong focus on fresh seasonal produce.

Paul combines beautiful ingredients, sourced with integrity to create clean, thoughtful and uncomplicated menus.

Sails Restaurant offers menus that reflect each season's climate, only fresh and available ingredients are used to create our menus every three months.

You are welcome to select cocktails, wine and beer from our wine list and charged on a consumption basis or beverage packages are available for your consideration.

We also offer an extensive 'Cellar List' if you would like to include a selection of superior wines to accompany your menu.

The venue can cater for up to 120 guests seated or 180 guests for a cocktail style event. Sails Restaurant is a multi award winning restaurant which offers a quality dining experience for sophisticated receptions; however it is not a venue where entertainment can be played at dance club levels. Please refer to our 'guidelines' section for more information.

A \$500 Booking Fee is required to confirm your date. Please be aware that functions are only considered booked when the Booking Fee has been paid.

We also offer a Winter Wedding Package available upon request.

Please feel welcome to contact me if I can be of any further assistance to you.

Kind regards

Carly Laczko

Carly Laczko
Events Coordinator
carly@sailsnoosa.com.au

SAILS RESTAURANT WEDDING PRICING GUIDE

EVENING RECEPTIONS

From 5.00pm – 11.30pm

<i>Day</i>	<i>Menu Cost Per Guest</i>	<i>Minimum Guest no.</i>	<i>Minimum Beverage Spend</i>
Monday – Thursday	\$120	60	\$55pp
Friday or Sunday	\$120	80	\$60pp
Saturday	\$130	90	\$65pp

LUNCHEON RECEPTIONS

From 10.00am – 3.00pm

<i>Day</i>	<i>Menu Cost Per Guest</i>	<i>Minimum Guest no.</i>	<i>Minimum Beverage Spend</i>
Monday – Friday	\$120	60	\$55pp
Saturday	\$120	60	\$60pp
Sunday	\$130	60	\$65pp

BREAKFAST RECEPTION

From 7.30am – 11.00am

<i>Day</i>	<i>Menu Cost Per Guest</i>	<i>Minimum Guest no.</i>
Monday – Friday	\$50	50
Saturday	\$50	80
Sunday	\$50	90



SPRING MENU

Menu Option One, Lunch and Dinner - Canapés on Arrival and Three Course A la Carte Dining

Pre Dinner Canapé Selection

Small sushi squares; assorted toppings
Sand crab sandwiches
Hoisin duck, mandarin pancake
Yellowfin tuna tartar, wakame salad
Organic rye, poached organic chicken, petite waldorf salad
Ciabatta, buffalo mozzarella, heirloom tomato
Crumbed semolina gnocchi, mozzarella, prosciutto, pesto
Sugarcane cuttlefish
House smoked ocean trout beignets
Rare roasted lamb loin, potato roesti, pickled beetroot
Kennilworth vintage cheddar croquette
Hervey bay scallop and cauliflower puree tartlet
House smoked salmon, buttermilk scone, dill mascarpone
Mini blue cheese soufflé

Please select five items from above & three from each course below.

At the reception your guests will be offered all three of the entrée, main and dessert selections.

Vegetarian and special diet requests will be catered for individually.

Entree

Salt and Pepper Cuttlefish: sticky pork, hot and sour green papaya salad
Mooloolaba Sandcrab; marinated trout belly tartar, avocado puree, crushed broad beans
Hervey Bay Scallop Ceviche; pickled young ginger, cucumber, coconut, mint, yellow curry sauce
Insalata Caprese; heirloom tomatoes, buffalo mozzarella, sweet basil, Fat Hen olive oil
Mooloolaba King Prawns; olive oil poached, steamed asparagus, baby beetroot, blood orange, mandarin oil
Waxy Potato Gnocchi; Italian sausage ragout, crisp pancetta, sage, pecorino
Appenzell Soufflé; roasted and pureed cauliflower, baby endive, toasted hazelnuts
Atlantic Salmon; house smoked, crisp pancetta, pear, shaved ricotta salata, buttermilk scone



Mains

Mooloolaba Jumbo King Prawns; Chimmichurri, roasted eggplant, pine nuts, preserved lemon, raisins

Oven Roasted Rib Fillet; served medium, 180 day grain fed, colcannon, kaissler bacon, portabello, baby onions, porcini butter

Seafood Salad; sautéed local reef fish, king prawns, cuttlefish, mussels, salmon pearls, Italian slaw

Cannelloni; Jerusalem artichoke, goat's curd, raw tomato sauce, Gympie green beans, cavolo nero, toasted almonds, parmesan

BBQ Spring Lamb; roasted beetroot, fetta, lemon, toasted walnuts, crushed spring peas and mint

Organic Chicken; Moya Valley, eggplant and soft curd puree, zataar spiced dates, toasted pistachio

Petuna Ocean Trout; baby potatoes primavera, king prawn, basil, organic olive oil, lemon

Moreton Bay Bug Tails; grilled, pancetta wrapped, butter bean and grape tomato salad, pink peppercorn vinaigrette (add \$10pp when ordered)

Dessert

Apple Tart; pear caramel, gingerbread ice cream

Callebaut Chocolate Fondant; vanilla bean ice cream, honeycomb shard

Wild Honey and Buttermilk Pannacotta; semi dried apricot, eton mess, white peach sorbet

Cinnamon Dusted Churros; dry roasted cinnamon ice cream, chocolate sauce

Passionfruit Marshmallow; passionfruit curd, passionfruit jelly, fresh berries, cotton candy

Local Strawberry, White Chocolate and Almond Torte; pine nut brittle, strawberry jam

Australian Cheese Selection

GLOSSARY

Chimmichurri; parsley, garlic and lemon paste

Colcannon; potato mash, sprout leaves

Kaissler; cured pork

Appenzel; Swiss cheese



SPRING MENU

Cocktail Style Reception – Option One

Canapé – please select five from the list below

Small sushi squares; assorted toppings
Sand crab sandwiches
Hoisin duck, mandarin pancake
Yellowfin tuna tartar, wakame salad
Organic rye, poached organic chicken, petite waldorf salad
Ciabatta, buffalo mozzarella, heirloom tomato
Crumbed semolina gnocchi, mozzarella, prosciutto, pesto
Sugarcane cuttlefish
House smoked ocean trout beignets
Rare roasted lamb loin, potato roesti, pickled beetroot
Kennilworth vintage cheddar croquette
Hervey bay scallop and cauliflower puree tartlet
House smoked salmon, buttermilk scone, dill mascarpone
Mini blue cheese soufflé

Entrée – please select four from the list below

Crab rolls; orange miso
Prawn cocktail, radicchio cup
Marinated swordfish kebab
Roasted oyster
: crisp pancetta, fresh horseradish
: Parsley and parmesan, brioche crumbs
: Tempura Fresh Oysters
Natural oyster
: Cucumber salsa, salmon pearls
: Wasabi and grated daikon
Salt and Pepper organic chicken drumettes
Chilli salt Cuttlefish



Main – please select four from the list below

Tempura King Prawn, wasabi mayo
Waxy potato gnocchi, Italian sausage ragout, pecorino
Green pea risotto
Seafood chowder cups
Lamb cutlet, beetroot jam
Miniature hamburgers, onion relish
Braised Wagyu Shin, Parsnip muffin
Yellow chicken curry; coconut sambal

Desserts – please select four from the list below

Belgian chocolate delice
Sicilian fried ricotta ravioli
Churros, chocolate sauce
Chocolate coated ice cream lollipops
Virgin's breasts
Mother in laws tongue
Strawberry and white chocolate lamingtons
Choc malt meringues
Moscato and fresh raspberry jellies
Baked passionfruit cream
Chocolate pots
Queensland cheese selection
Fried semolina dumplings, vanilla crème fraiche
Eton mess, fresh berries, stewed rhubarb
Brioche pudding, passionfruit curd



SPRING MENU

Cocktail Style Reception Option Two – Oyster bar

Hand Sculptured Ice Oyster and Prawn Bar – additional \$500

Freshly shucked and shelled by our chefs in front of your guests

Canapé – please select three from the list below

Small sushi squares; assorted toppings

Sand crab sandwiches

Hoisin duck, mandarin pancake

Yellowfin tuna tartar, wakame salad

Organic rye, poached organic chicken, petite waldorf salad

Ciabatta, buffalo mozzarella, heirloom tomato

Crumbed semolina gnocchi, mozzarella, prosciutto, pesto

Sugarcane cuttlefish

House smoked ocean trout beignets

Rare roasted lamb loin, potato roesti, pickled beetroot

Kennilworth vintage cheddar croquette

Hervey bay scallop and cauliflower puree tartlet

House smoked salmon, buttermilk scone, dill mascarpone

Mini blue cheese soufflé

Entrée – please select four from the list below

Crab rolls; orange miso

Prawn cocktail, radicchio cup

Marinated swordfish kebab

Roasted oyster

: crisp pancetta, fresh horseradish

: Parsley and parmesan, brioche crumbs

: Tempura Fresh Oysters

Natural oyster

: Cucumber salsa, salmon pearls

: Wasabi and grated daikon

Salt and Pepper organic chicken drumettes

Chilli salt Cuttlefish



Main – please select four from the list below

Tempura King Prawn, wasabi mayo
Waxy potato gnocchi, Italian sausage ragout, pecorino
Green pea risotto
Seafood chowder cups
Lamb cutlet, beetroot jam
Miniature hamburgers, onion relish
Braised Wagyu Shin, Parsnip muffin
Yellow chicken curry; coconut sambal

Desserts – please select four from the list below

Belgian chocolate delice
Sicilian fried ricotta ravioli
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Chocolate coated ice cream lollipops
Virgin's breasts
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Moscato and fresh raspberry jellies
Baked passionfruit cream
Chocolate pots
Queensland cheese selection
Fried semolina dumplings, vanilla crème fraiche
Eton mess, fresh berries, stewed rhubarb
Brioche pudding, passionfruit curd



SPRING MENU

Deluxe Breakfast Menu *\$50pp*

Entrée

Freshly Squeezed Orange Juice

Tea or Coffee

Platters of Fresh Fruit and Sails Bircher Muesli

At the function your guests will be offered individual menus to make their selections from Vegetarian and special diet requests will be catered for individually

Main Course - Please select three from the menu below

Grilled Banana, Chocolate and Pecan Bread; rhubarb compote, vanilla ricotta, wild honey

Home made Crumpets; crisp streaky bacon, maple syrup

Chilled Stone fruit Salad; fresh mango, Sails, toasted muesli, mulberry yoghurt

Queensland Strawberry and Lady Finger Banana Salad; toasted brioche and almond crumble, Shaw River buffalo yoghurt, wild honey

Fromart Appenzelle Toasted Organic Sourdough Melt; crisp prosciutto, heirloom tomatoes, sweet basil

Braised Bacon Steak; fried potato roesti, zucchini chutney, poached free range egg, tomatoes and rosemary

Grilled Kransky Sausage; Boston baked beans, hash browns, poached free range eggs on toast

Buttermilk Pancakes; whipped hazelnut and roasted banana butter, maple syrup

Grilled Bacon; local free range eggs on toast

Thyme Roasted Portabello Mushrooms; creamed baby spinach, steamed asparagus, poached free range eggs, toasted sourdough

Eggs Benedict; house smoked salmon, asparagus, poached free range eggs, hollandaise, fresh dill muffin

Dessert

Breakfast Pastries

Example Beverage Packages

\$60pp 5pm – 11.00pm

- BEER – Tooheys Extra Dry, Coopers Pale Ale, XXXX Gold
- SPARKLING – Chandon Rose
- WHITE – Pizzini Pinot Grigio 2008 King Valley Vic
- RED – Torbreck Woodcutters Shiraz 2007 Barossa Valley SA

\$70pp 5pm – 11.00pm

- BEER – Crown Lager, James Boags Premium, James Boags Light
- SPARKLING – Cloudy Bay 'Pelorus' NV Marlborough NZ
- WHITE – Catalina Sounds Pinot Gris 2007 Marlborough NZ
Cape Mentelle Sauvignon Blanc Semillon 2007 Margaret River WA
- RED – Paringa PE Pinot Nior 2006 Mornington Peninsular Vic
Belnaves 'The Blend' 2005 Coonawarra SA
- DESSERT - T'Gallant Moscato 2008 Mornington Peninsula Vic

\$80pp 5.00pm – 11.00pm

- APPERETIFF – Champagne cocktail on arrival
- BEER – Corona, Peroni, Stella Artois, James Boags Light
- SPARKLING – Chandon Blanc de Blancs 2004 Yarra Valley, VIC
- WHITE – Craggy Range 'Avery' Sauvignon Blanc 2007 Marlborough NZ
Scotchmans Hill SHV Chardonnay 2006 Geelong, VIC
- RED – Chapel Hill Cabernet Sauvignon 2006 McLaren Vale SA
Penfolds 'Bin 389' 2005 Regional Blend SA

Please request wine and cellar lists if you prefer to purchase beverages on a consumption basis

Prices subject to change

A few guidelines for your information -

Entertainment –

Due to our close proximity to accommodation in Hastings Street and Liquor Licensing Laws, we are only permitted two musicians amplified or a DJ.

Drums and brass instruments are not accepted, Sails Restaurant is not a venue where entertainment can be played at dance club levels.

All entertainers are required to use our Bose amplification system, which delivers superb quality of sound and controlled volume output. No independent speakers will be permitted onto the premises.

Entertainment must conclude by 11.00pm, background level music is then provided by the venue to enjoy until 11.30pm.

We will not accept any disturbances to our residential neighbours. Sails Restaurant reserves the right to close the venue doors to ensure noise level effects are kept to a minimum.

Beverages –

You are welcome to select Beer, Wine and Spirits from our restaurant and cellar lists.

Beverages are charged on consumption or fixed price package. Beverage Packages are available from 5.00pm to 11.00pm for Dinner functions and 10.00am to 2.30pm for luncheon functions.

Sails is a licensed Restaurant, BYO is unavailable.

Inclusions –

The Booking Fee is a one off payment that covers administration and coordination costs. The payment also prevents the need to charge a room hire fee.

Menu cost per person offers canapés on arrival, three course A-La-Carte dining, table menus, linen, wedding cake table, PA system with cordless microphone and use of sound system for an ipod

Confirmation of Bookings –

A Booking Fee of \$500 along with our reservation form is required to confirm your reservation.

To avoid disappointment, please be aware that weddings are never to be considered 'booked' until the Booking Fee is received.

Guest Final Numbers and Menu selections –

Final Numbers (minimum number we cater and charge for) and menu selections are required two weeks prior to your wedding reception. Maximum seating capacity is 120 people.

Venue times –

Sails Restaurant is available for use for breakfast functions from 7.30am till 11.00am, Lunch functions from 10.00am till 3.00pm and Dinner functions from 5.00pm till 11.30pm. In the case where the venue is needed for ceremony the venue availability times are as above.

Payment –

A part payment of \$2000 is required 6 months prior to the reception date, catering costs will then be required two weeks prior to your reception. The \$2000 part payment will be deducted from your final account. Beverage accounts are to be settled on conclusion of your function.

Accounts paid by Diners Card and American Express will attract a service charge of 2%.

Cancellations –

The Booking Fee is non refundable and does not impact your final payments.

Six months notice is required to receive refunds of any part payments made to date.

Four weeks notice or less, total catering costs for the event will be charged.

Pricing –

Pricing and menu ingredients are subject to change

Winter Wedding Packages –

Available on request for your perusal



RESERVATION FORM

Please circle your selection, sign and return by email, fax or post

Names:

Contact Person:

Contact Phone Number:

Email Address:

Reception Date:

Style of Reception:	Breakfast	Luncheon	Dinner
Arrival time:	7.30 am	10.00 am	5.00 pm

Minimum Number of Guests Required:

Price Per Guest:

Booking Fee Required: \$500

A non refundable Booking Fee of \$500 is required to confirm all reservations. Final guest numbers and full food payment are required two weeks prior to the event.

I have read the guidelines and agree to abide to the restrictions stated in the form previous.

Please sign below to acknowledge your acceptance

Signature _____

Method of payment

Cheque OR

Charge my Bankcard Visa MasterCard American Express

Credit card number _____ Expiry date ___ / ___

Cardholder Name

Amount \$ 500

Signature

Payments settled by Diners Card and American Express will attract a service charge of 2%.

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