SMALL GROUP BOOKINGS
Sails Restaurant Noosa

# The Venue

Situated on Noosa's Main Beach, Sails Restaurant Noosa has gained a reputation of delivering a seamless and memorable experience.

For groups of 20 or more guests, Sails Restaurant offers several set menu options as part of our a la carte service. Sails is happy to cater to groups dining non exclusively to a maximum of 40 guests.

For groups under 20 guests, please make your booking in the normal fashion, ie. via our website or by telephone. Please note that bookings can be made to a maximum of 3 months in advance.

Available booking times can be limited to due to the size of your group. Please understand that we have double sittings on most weekends and school holidays.

*Stephanie Ross*

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# The Menu

## AUTUMN TWO THOUSAND AND NINETEEN

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

Paul and his team combine ingredients, sourced with integrity, to create clean, thoughtful and uncomplicated menus.

It is his preference to use growers who practice organic and non genetically modified farming techniques and are pesticide free. By using fruit and vegetables that complement our climate, Paul is able to consistently create menus that reflect the very best our region has to offer.

We offer an a la carte style menu, where you select 3 options and your guests chooses on the night. Menus at Sails Restaurant change every three months with the season. This is to ensure we source freshest and highest quality produce. This is our current menu so remember the menu may be different by the time of your booking

# Menu Options

## A LA CARTE STYLE MENU

TWO COURSE MENU
Appetisers to share and main $64

TWO COURSE MENU
Main and dessert $65

TWO COURSE MENU
Entrée and main $76

THREE COURSE MENU
Appetisers to share, main and dessert $82

THREE COURSE MENU
Entree, main and dessert $95

FOUR COURSE MENU
Appetisers to share, entrée, main and dessert $115

| LUNCH | DINNER |
| --- | --- |
| 12pm - 4pm | 5pm - 11.30pm |

Please note that during busy periods we have two sittings

# Appetisers to Share

## SELECT 3 OPTIONS

(Served seated on the tables)

POTATO BREAD
Sails potato bread, Pepe Saya cultured butter

CHARRED CIABATTA
House smoked trout butter

TUNA TOSTADITO
Mooloolaba tuna, crisp tortilla, avocado, lime

HALOUMI AND OLIVE
Grilled Cedar St buffalo haloumi warmed wild olives, dried Noosa Reds

DUCK
Duck crystal skin dumplings, pickled radishes

## ADD FOR $7 PER PERSON

OYSTERS
Freshly shucked, shallot vinegar, caraway grissini

# Entree

## SELECT 3 OPTIONS

### S A S H I M I  P L A T E
Hiramasa kingfish, Petuna ocean trout, Mooloolaba tuna

### S A L M O N
Miso glazed, blowtorched Ora King salmon, young ginger, cucumber, spring onion oil

### D U C K
Stir fried duck and lemongrass miang, betel leaf, lychee, bean sprouts, hot mint

### Z U C C H I N I  F L O W E R
Hervey Bay scallop filled flower, ocean trout tartare, salmon caviar, aioli

### M U S H R O O M S
Noosa earth mushrooms, truffled potato, Voodoo bacon, smoked carrot

### C R A B  L A S A G N E
Sandcrab lasagne, raw tomato sauce

### B L A C K  K I N G F I S H
North Queensland cobia crudo, Mary Valley persimmon, pomegranate, horseradish cream

# Main

## SELECT 3 OPTIONS

### BARRAMUNDI
Wild caught North Queensland barramundi fillet, smoked potato croquette, peas, chervil, tartare cream

### PRAWNS
BBQ Fraser Coast king prawns, skordalia, confit peppers, anchovy crumb

### SEAFOOD LINGUINE
Scallop, prawn, mussels, fish, cuttlefish, hand cut pasta, Noosa Reds tomatoes, chilli, garlic

### PUMPKIN
Slow cooked local pumpkin, crisp seeds and skin, sautéed stalks and leaves, coconut, masoor dahl

### PORK BELLY
Rhodavale pork belly braised in young coconut juice, fried eggplant, snake beans, coconut rice

### STEAK
Manning Valley grass fed eye fillet, served medium, potato puree, Gympie green beans, voodoo bacon crumb

**ADD AS AN OPTION FOR ADDITIONAL $5 PP**

### MORETON BAY BUG
Roasted Moreton Bay bug, steamed Dutch cream potatoes, snow peas, shellfish butter

# Dessert

## SELECT THREE OPTIONS

### APPLE TART
French apple tart, apple chip, pear caramel, vanilla bean ice cream

### CHOCOLATE PAVLOVA
Belgian chocolate and hazelnut pavlova, espresso cream, hazelnut praline

### CHOCOLATE PUDDING
Soft centred, Callebaut chocolate, vanilla bean ice cream, honeycomb shard

### GOLDEN SYRUP PUDDING
Steamed golden syrup pudding, stewed rhubarb, vanilla bean custard, cinnamon cream

### PANNA COTTA
Buttermilk and local honey panna cotta, roasted quince, lemon curd, coconut dacquoise

### CHEESE PLATE
Kenilworth Dairies triple cream brie and cloth aged cheddar served with pear,
date puree and wholemeal lavosh

# The Beverages

## CONSUMPTION

We recommend that you pre select the wines to be served to your guests. This enables us to ensure we have adequate stock on hand and will allow us to serve your guests immediately on their arrival.

We offer an extensive wine list with over 650 labels to choose from, covering all price points. These wines are kept in pristine condition in our three custom built wine cellars.

Please be aware that in order for us to arrange delivery of your selection, you must choose your beverages 2 weeks prior to your event.

Vintage changes may occur and some wines may be temporarily out of stock. We will ensure we have a similar style available if your preferred wine is not available.

## RESPONSIBLE SERVICE OF ALCOHOL

Please be aware that we do not serve shots and we will not served intoxicated guests.

# TERMS AND CONDITIONS

## BEVERAGES

You are welcome to select beer, wine and spirits from our restaurant and cellar lists. Sails offers beverages catering to a wide variety of tastes and budgets. Beverages are charged on a consumption basis, a final account will be presented for payment upon conclusion of your event. Sails is a licensed Restaurant, **BYO is unavailable.** One bill per table.

## CONFIRMATIONS OF BOOKINGS

Credit card details are required to confirm your reservation. A booking form is attached and to continue your reservation request, you must complete and return the booking form. To avoid disappointment, please be aware that functions are never to be considered 'booked' until the form is returned and credit card details have been retained in the event of a no show or cancellation without at least 24 hours notice.

## FINAL NUMBERS & MENU SELECTIONS

Final numbers (minimum number we cater and charge for) is required two days prior. Menu and beverage selections are required two weeks prior to the event date. A limited individual menu will be printed for each guest. Menus at Sails change every three months with the season. This is to ensure we source freshest and highest quality produce, so your menu may be different by the time of your group booking

## CANCELLATIONS

24 hours notice must be given for any cancellations. Less than 24 hours notice a **$50 per person** amount will be deducted from the credit card details provided.

## VIEW & PRE DINER DRINKS

Since we are renowned for our view, groups are **NOT PERMITTED** to have drinks on the lawn out the front. The only time we allow this is if the venue is booked exclusively. Please understand that you and your guests **must be seated at all times,** as standing around your table can block the view and be disruptive for other guests dining at the same time.

## SPEECHES

As you are sharing the dining room with other guests, we are unable to allow speeches during your event.

## PREMISES

Nothing is to be left behind after a function. Due to the limited storage space at Sails, we ask that all belongings are removed on the conclusion of your function. Sails takes no responsibility for any damage or loss of goods left behind.

## DECORATIONS

All table decorations must be authorised by Sails to ensure minimum disruption to fellow diners.

## SURCHARGE

All group bookings will attract a **7% SURCHARGE** that will be placed toward staff gratuity. On weekends we are required by law to pay significant loadings to all staff. In order to help ameliorate some of this high cost, our prices will be increased by a **10% surcharge on Sundays**. Please note we have a 1.52% fee on all credit cards and a 1% fee on all debit cards.

# *Small Group Booking Form*

Date of event:
Time of Event:
Cancelation fee: $50 per person
Menu:
Approx. guest amount:
Type of booking: Corporate / Birthday / Family get together / Small wedding
Other:
Full name:
Company Name (If applicable):
Contact phone number:
Email:
Address:

How did you hear about us?
Why did you choose Sails?

Method of Payment: VISA / MASTERCARD / AMEX
Credit Card Number:
Expiry: CCV:
Card Holders Name:
Card holders Address:

Please note that no booking is confirmed until you receive a confirmation of booking. The amount of $50 per person represents a cancellation fee, should the booking be cancelled without 24 hours notice. Please note we have a 1.52% fee on all credit cards and a 1% fee on all debit cards.
I have read the terms and conditions and agree to the restrictions stated on the previous page. Please sign below to acknowledge your acceptance.

Signature: Date: