

PRIVATE DINING
Sails Wine Bar



The Venue

Sails Wine Bar private dining room is located on Hastings Street, just a two minute stroll from Noosa's Main Beach. Sails wine bar offers an intimate, private dining room featuring a room sized, climate controlled wine cellar.

There are very few venues in Noosa that can offer the intimacy of a completely separate dining room. The wine bar affords you your own private space, whether it be for a business dinner, intimate wedding reception or family celebration.

This eclectic room can accommodate up to 22 guests for formal or casual dining. Cuisine for your dining enjoyment is prepared by the award winning team from Sails Restaurant.

Offering the largest selection of wines on the Sunshine Coast, all of our wines are housed in four purpose built, working cellars. We offer an extensive 'Cellar List' if you would like to include a selection of superior wines to accompany your meal.

Sails Wine Bar is available for private daily.
Lunch 11am– 4pm
Dinner 5pm– 11pm



Jessica Exley

Jessica Exley
Events Co-ordinator
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The Menu

SPRING TWO THOUSAND AND TWENTY-THREE

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.



A la carte style Menu Options

(Minimum spend of \$3,000)

A LA CARTE STYLE MENU

TWO COURSE MENU

Entrée and main	\$90 / Premium \$102
Appetisers to share and main	\$95 / Premium \$107

THREE COURSE MENU

Entree, main and dessert	\$98 / Premium \$112
Appetisers to share, main and dessert	\$105 / Premium \$117
Appetisers to share, entrée and main	\$115 / Premium \$127

FOUR COURSE MENU

Appetisers to share, entrée, main and dessert	\$136/ Premium \$148
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CAKE AGE

BYO Cake, served with cream and berries \$10pp

LUNCH

11pm - 4pm

DINNER

5pm - 11.00pm

Appetisers to Share

SELECT 3 OPTIONS

(Served shared on the tables)

POTATO BREAD

Sails potato bread, Cedar Street cheeserie cultured butter

CHARRED CIABATTA NOOSAVILLE, QLD

House smoked trout butter

TUNA TOSTADITOS MOOLOOLABA, QLD

Mooloolaba tuna, crisp tortilla, avocado, crema

POTATO SCALLOP

Dutch Cream potato scallop, Nduja ketchup

OYSTERS

Freshly shucked, shallot vinegar, caraway grissini

ADD ON

SCALLOP TAS

Baked Noosa Heads scallop, kombu butter, seaweed salad, sesame dressing \$14ea

ZUCCHINI FLOWER WILSONS POCKET, QLD

Goats cheese filled tempura flower, aioli, dried olive \$12ea

CAVIAR

Oscietra Premium caviar, blinis, crème fraiche \$80/10gm



Entrée

*(a la carte style menu, you select three options
and your guests order on the night)*

SELECT 3 OPTIONS

SASHIMI PLATE

Hiramasa kingfish, Petuna ocean trout, Mooloolaba tuna

CUTTLEFISH FRASER COAST, QLD

BBQ skewered cuttlefish, puffed rice, bonito, ginger, spring onion, cucumber salad, miso mayo

SANDCRAB LASAGNE FRASER COAST, QLD

Raw tomato sauce, herb salad, pecorino

DUCK SALAD

Confit duck leg, roast Jerusalem artichoke, speck, parsnip cream, watercress, pickled rhubarb, walnut

TOOTHFISH, HEARD IS. SUB-ANTARCTIC

Miso glazed Glacier 51 toothfish fillet, cucumber, radishes, sesame

SOUFFLE

Twice baked three cheese soufflé, cauliflower cream, roasted chestnuts, hazelnut

WAGYU BEEF 2GR 9+ SCORE, QLD

Blowtorched 2GR Wagyu rump cap, chilli oil, smoked coconut cream, tapioca cracker



Mains

*(a la carte style menu, where you select three options
and your guests order on the night)*

SELECT 3 OPTIONS

BARRAMUNDI BOWEN, QLD

Pommes Paillasson, bbq butternut pumpkin puree, broccoli rabe

PRAWN LINGUINE FRASER COAST, QLD

Eastern king prawns, cherry tomatoes, garlic, chili, manzanilla sherry, pecorino

BLACK TRUFFLE GNUDI

Ricotta gnudi, W.A. black truffle, walnut, fioretto, sage butter,
watercress, ricotta salata

FISH PIE

Leek fondue, mashed potato, peas, puff pastry

GNOCCHI POMONA, QLD

Dutch cream potato gnocchi, Gitsham pork and fennel sausage sauce, broad
leaf rocket, pecorino



P R E M I U M S E L E C T I O N

CORAL TROUT COOKTOWN, QLD

Pommes Paillasson, bbq butternut pumpkin puree, broccoli rabe

MORETON BAY BUG GLADSTONE, QLD

Butter poached bug, sauce from shell, Sails caesar salad

EYE FILLET GRASS FED 220G MANNING VALLEY, NSW

Dauphinoise potato, hand picked green beans, roast baby carrot, malt vinegar
pickled onion, shiraz jus

Dessert

*(a la carte style menu, where you select three options
and your guests order on the night)*

SELECT THREE OPTIONS

CHOCOLATE PAVLOVA

Belgian chocolate and hazelnut pavlova,
espresso cream, hazelnut praline G.F

APPLE TART

French apple tart, apple chip, pear caramel, vanilla bean ice cream

CHOCOLATE FOUNDANT

Soft centered, Callebaut chocolate pudding,
vanilla bean ice cream, honeycomb shard

GOLDEN SYRUP PUDDING

Steamed sponge pudding, cinnamon cream, roasted rhubarb, vanilla
bean ice cream

STRAWBERRIES

Sunshine Coast strawberries, white chocolate cream, caramelised
pastry, Pashmak

CAKEAGE

BYO Cake, served with cream and berries \$10pp





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

ENTERTAINMENT

Due to the close proximity of accommodation, regrettably live entertainment is not permitted. Sails Wine Bar has a quality, in house sound system for playing pre-recorded music. Music must be kept at a background dining level. An acoustic guitarist is allowed in Sails Wine Bar till 7pm. After 7pm, entertainment is played through our in-house system. Noise restrictions apply and music is not to be played at dance music levels in Sails Wine Bar.

CONFIRMATIONS OF BOOKINGS

Credit card details are required to confirm your reservation. A booking form is attached and to continue your reservation request, the booking form must be completed and returned. 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 one week's 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 Wine Bar, along with Sails Restaurant, 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

BEVERAGES

You are welcome to select beer, wine and spirits from our restaurant and cellar lists. We offer beverages catering to a wide variety of tastes and budgets. Beverages are charged on consumption in Sails Wine Bar. A final account will be presented for payment upon conclusion of your event. Rumba is a licensed venue, **BYO is unavailable.**

LIQUOR LICENSING

Sails Wine Bar upholds all Queensland liquor licensing laws and will not supply alcohol to intoxicated persons or minors. Queensland liquor licensing laws do not allow minors to consume alcohol regardless of parents' consent. Appropriate ID will be requested by staff to support service of alcoholic beverages. Rumba does not serve shots.

CANCELLATIONS

We require two week's notice to cancel private dining events, otherwise you will forfeit the booking fee of **\$300**. In the event of any unforeseen circumstances or accidents, Sails reserves the right to cancel any booking and refund any deposit at any time.

PREMISES

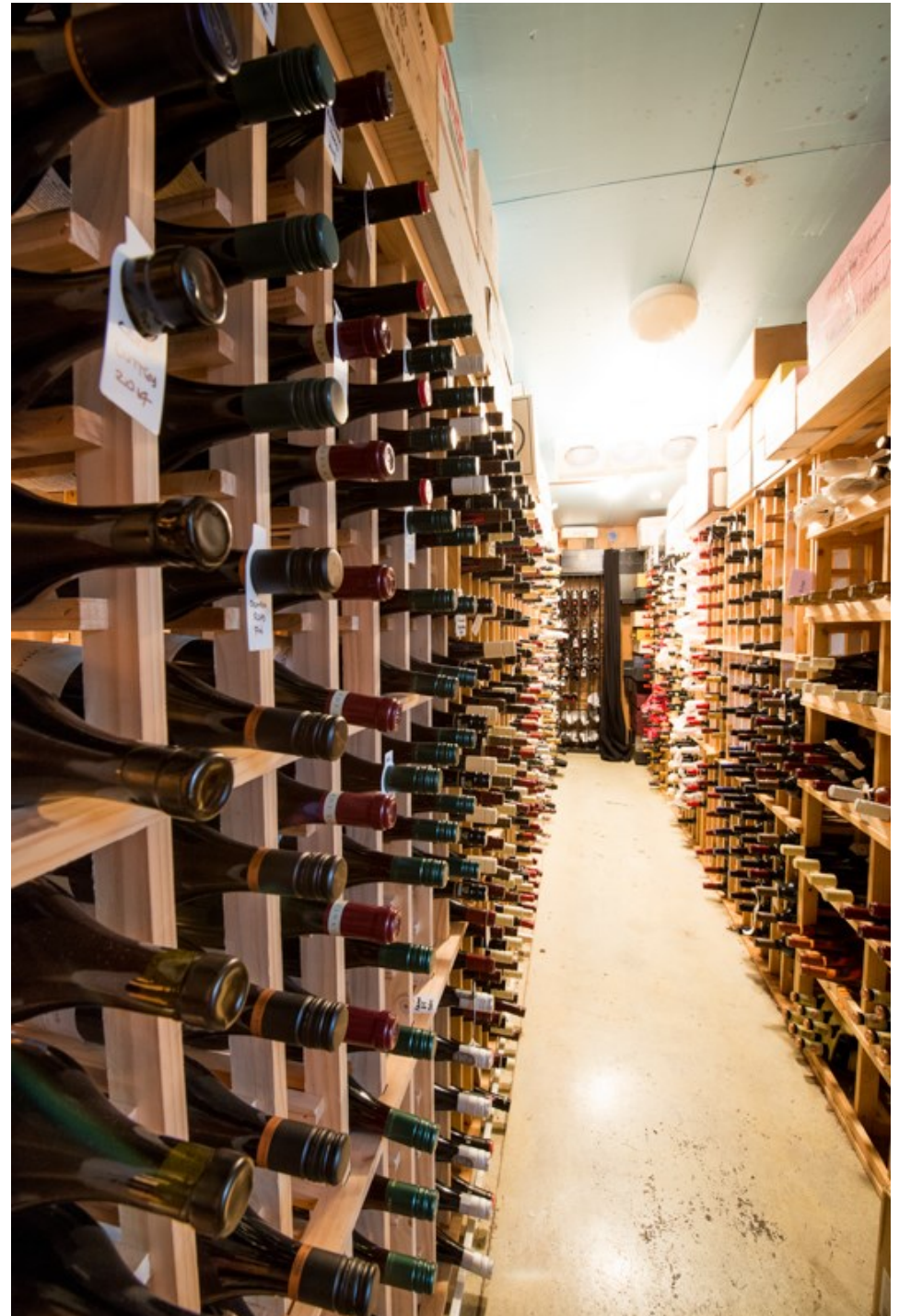
Nothing is to be left behind after a function. Due to the limited storage space available, we ask that all belongings are removed on the conclusion of your function. We take no responsibility for any damage or loss of goods left behind.

SURCHARGE

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. 17% surcharge applies to all public holidays.

PAYMENTS

A booking fee of \$300 is required to confirm your booking, **this payment does not come off your final bill**. Your "minimum spend" and/or your "final payment" must be paid 14 days prior to your event. Beverage accounts can be settled on the day of your event. All part payments will be deducted from your account. This does not include your booking fee. Please note we have a 1.52% fee on all credit cards and a 1% fee on all debit cards.



Sails Wine Bar

Booking Form

Full name:

Company Name (If applicable):

Contact phone number:

Email:

Address:

Date of event:

Time of Event:

Cancellation fee:\$500

Menu:

Approx. guest amount:

(Maximum 22 guests)

Type of booking: Corporate / Birthday / Family get together / Small wedding
Other:

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 \$500 represents a cancellation fee, should the booking be cancelled without one weeks' 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: