

A photograph of a restaurant table setting. In the foreground, there is a clear water glass and a wine glass. The wine glass on the right has the word "Sails" written on it in a cursive font. In the background, there are more wine glasses and a vase with greenery. The text "SMALL GROUP BOOKINGS" is overlaid in a large, gold, serif font.

# 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 90 days 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.



*Wendy Everleen*

**Assistant Events Coordinator  
Sails Restaurant Noosa  
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Ph. 07 5447 4235 ext 2**



# THE MENU

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 reception.



## DIETARY REQUIREMENTS

Knowing all dietary requirements before the date of your booking helps us to ensure that everyone is catered for on the day.



# MENU PRICING

All selections include sails house baked potato bread and cultured butter on arrival

## TWO COURSE MENU

Al la carte style menu

Entree and main course	Regular \$90 Premium \$109
Appetisers to share and main	Regular \$99 Premium \$118

## THREE COURSE MENU

Al la carte style menu

Entrée, main and dessert	Regular \$107 Premium \$130
Appetisers to share, main and dessert	Regular \$120 Premium \$139
Appetisers to share, entrée and main	Regular \$129 Premium \$152

## FOUR COURSE MENU

Al la carte style menu

Appertisers to share, entree, main and dessert	Regular \$150 Premium \$173
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## CAKEAGE

BYO cake served with cream and berries \$10PP



# APPETISERS TO SHARE

## CHARRED CIABATTA

House smoked salmon butter

## OYSTERS

Freshly shucked, shallot vinegar, caraway grissini

## PRAWN

Fraser Coast king prawn cocktail lettuce cups

## TUNA TOSTADITO

Mooloolaba tuna, crisp tortilla, avocado, lime

## WAGYU BEEF

2GR 9+ score Wagyu beef tartar, lemongrass and peanut miang, fried straw potato cake

## ADDITIONAL ADD ON

### ZUCCHINI FLOWER

WILSONS POCKET, QLD

Goats cheese filled tempura flower, aioli, dried olive \$12.00 PP

### CAVIAR

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

# ENTREE

## HEIRLOOM TOMATO

Oxheart tomato carpaccio, buffalo milk haloumi, green olive, basil leaf, pumpkin seed, broad leaf rocket, aged balsamic

## SCALLOP

Blow torch Fraser Coast half shell scallops, salmon caviar, yuzu kosho, lime

## SANDCRAB LASAGNE

FRASER COAST, QLD

Raw tomato sauce, herb salad, pecorino

## CUTTLEFISH

FRASER COAST, QLD

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

## QUAIL

Brisbane Valley quail saltimbocca, pickled green tomato, baby fennel, pine nut, currants, vincotto, extra virgin olive oil

## **\*PREMIUM SELECTION\***

### SASHIMI PLATE

Hiramasa kingfish, Petuna ocean trout, Mooloolaba tuna

### TOOTHFISH

HEARD IS. SUB-ANTARCTIC

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



# MAIN

(A la carte style menu. You select three options and your guests order on the day)

## BARRAMUNDI

BOWEN, QLD

Giant white beans, broad beans, cherry tomato, asparagus, saffron, vermouth

## PRAWN LINGUINE

FRASER COAST, QLD

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

## SPRING VEGETABLES

Steamed Spring vegetables, Buffalo ricotta rotolo,  
herbs, seeds, nuts, macadamia milk

## PORK CUTLET

Chargrilled pork cutlet, smoky eggplant, onions agrodolce,  
sugar snaps, carrot puree, allumette potato

## LAMB RUMP

GOLDFIELDS, VIC

Roast Sovereign Lamb rump, roasted pepper,  
black barley tabbouleh, white gazpacho

## PREMIUM SELECTION

### \*CORAL TROUT

COOKTOWN, QLD

Giant white beans, broad beans, cherry tomato, asparagus, saffron, vermouth

### \*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. You select three options and your guests order on the day)*

## MANGO

Kensington Pride mango, coconut jelly, mango sorbet, sweet young coconut, pandan, tapioca, lime, coconut wafer – GF

## STRAWBERRIES

Sunshine Coast strawberries, white chocolate cream, caramelized pastry, Persian fairy floss

## APPLE TART

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

## CHOCOLATE PAVLOVA

Belgian chocolate and hazelnut pavlova, espresso cream, hazelnut praline – GF

## CHOCOLATE FONDANT

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







# 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 and credit card details have been received and a confirmation email is delivered to you.

## DINING PERIOD

All reservations before 7pm will be allocated a dining period of up to two hours. Available timeslots after 7 pm will not be time restricted.

## 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. A cakeage fee applies to those wishing to BYO a cake.

## CANCELLATIONS & CHANGES

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.

4 hours required to change guest numbers, please note this is to be advised via telephone directly to reservations 0754474235 ext.1.

Failing four hours notice, \$50 per person 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, this is council land.

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. 17% surcharge applies to all public holidays.

# SMALL GROUP BOOKING FORM

Full name:

Company Name (If applicable):

Contact phone number:

Email:

Address:

Day & Date of event:

Time of event:

Cancellation fee: \$50 per person

Menu:

Approx. guest amount:

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 \$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: