

Group Bookings & Function Information

WELCOME

Thank you for enquiring about Sails on Lavender Bay for your upcoming event. We offer superb, modern Australian food, professional service and an extensive wine list for your function.

Perched on Sydney Harbour's edge, our restaurant offers postcard views of the Sydney Opera House framed by the Harbour Bridge, Luna Park and the tranquil, bobbing boats of Lavender Bay.

Sails on Lavender Bay is available for all events from birthdays and anniversaries to corporate events and wedding receptions.

We have a variety of dining options ranging from sit down meals to cocktail parties. Your event will be individually tailored to your preferences with the help of our experienced Functions Coordinator.



DETAILS

Dining Options

Private Dining Room for up to 20 guests
Formal sit-down meals for up to 100 guests
Cocktail events for up to 120 guests

Food Choices

Two course lunch or dinner menu
Three course lunch or dinner menu
Canapés followed by three course menu
Canapés followed by five course degustation menu
Seven course degustation menu

Beverage Choices

Our beverages include a selection of traditional and signature cocktails, beers and spirits as well as an award winning wine list from our extensive cellar. Our sommelier is happy to provide recommendations to help create the perfect match to your food.

Availability

Open for lunch and dinner seven days per week.





LUNCH & DINNER

Our lunch and dinner function menu allows you to personalise your own individual menu by selecting three options from each course from our seasonal a la carte menu.

\$90 - 2 Course lunch and dinner function menu

\$100 - 3 Course lunch and dinner function menu

\$125 - Canapé reception followed by 3 course lunch or dinner menu

Please note that the 2 Course Menu is not available on Saturdays or throughout December.



SAMPLE THREE COURSE FUNCTION MENU

Grain Bakery Sourdough Bread
Amuse Bouche

ENTREE

SEARED SCALLOPS celeriac, granny smith, smoked roe, cider
MISO GLAZED BERKSHIRE PORK JOWL kohlrabi, fermented chilli, shiso
WOODSIDE GOATS CURD CANNOLI green gazpacho, almonds, pickles

MAIN

NZ HAPUKA tempura king prawn zucchini flower, romesco
BANNOCKBURN CHICKEN pearl onion, smoked mushroom, bacon, jus gras
CAPE GRIM BEEF TENDERLOIN Jerusalem artichoke, rapa, borderlaise

SIDE

BABY COS witlof, buttermilk
FRIES onion salt, chive mayonnaise

DESSERT

STRAWBERRIES & CREAM white balsamic sorbet, vanilla meringue, basil
PRALINE MOUSSE TORTE dark chocolate ganache, buttermilk sorbet
INDIVIDUAL CHEESE with accompaniments



TASTING MENU

Our chef, Saro Derderyan, has created an exquisite tasting menu which allows our guests to sample the highlights of our a la carte menu. Each course can be perfectly paired with a matching glass of wine by our experienced sommelier.

\$135 - 7 Course tasting menu

\$135 - 3 Canapés followed by a 5 course tasting menu

\$210 - 7 Course tasting menu with matching wines





CANAPÉS

This option is a great opportunity for your guests to mingle in the bar area on arrival before sitting down to dinner or as an informal stand up drinks party.

\$50 - 10 canapés - choice of 5 hot & cold (per person)

\$65 - 14 canapés – choice of 7 hot & cold (per person)

\$70 - 18 canapés - choice of 9 hot & cold (per person)

\$90 - 14 canapés - choice of 7 hot & cold plus 3 substantial (per person)

In addition, for your group we can also offer the following items:

Substantial canapés are also available for \$9 per piece.

Sweet canapes are also available for \$5 per piece.



CANAPÉS

COLD

- Salad of cherry tomatoes, olives, cheddar
- Freshly shucked oyster, mignonette
- Seared tuna, avocado, radish
- Snowcrab sandwich, lime mayonnaise, coriander
- San Daniele ham, padron peppers, paprika

HOT

- Baked goats curd tart, apple & ginger, hazelnut
- Salt and pepper prawns
- Seared scallops, lemon, sea greens
- House made pork sausage roll, tomato relish
- Chorizo & potato croquette, smoked paprika mayonnaise
- Roast duck breast and pickled plum

SUBSTANTIAL

- Mushroom risotto, fresh seasonal herbs
- Snapper, chips, lemon aioli
- Chicken breast, baked potato, watercress
- Crispy pork belly, pickled daikon, polenta
- Black Angus tenderloin sliders, house made bbq sauce

SWEET

- Salted caramel fudge
- Sheep's milk yoghurt panna cotta, blueberries
- Raspberry friand
- Chocolate and passionfruit truffle
- White chocolate mousse, blood orange jelly





TUROSS

SHOALHAVEN

CUAPENGO

BEVERAGES

We charge for beverages on consumption and would suggest you select a white and red wine, beer and soft drinks and, depending on the type of function or budget constraints, spirits, cocktails, champagne and mineral water.

We try to have you select your wines ahead so that we can ensure that (for large groups) we will have plenty of your chosen wine in stock. If you are organising a function for 15 or less people then there may not be any need to pre-order wine.

We are happy to match wines and advise on beverages to suit your guests and menu choices. You are also welcome to set a beverage expenditure limit if required. Our full beverage list is available on request.



CONTACT US

Please contact us to discuss your upcoming function and to ask any questions or queries you may have.

Our terms and conditions and booking form are available on request.

Functions Coordinator
veronika@thesugargroup.com.au
02 9955 5998

Sails on Lavender Bay
2 Henry Lawson Avenue,
McMahons Point 2060

www.sailslavenderbay.com



Sails on Lavender Bay - Terms & Conditions

BOOKING AND CONFIRMATION

Please sign the form to agree to the booking terms and conditions and to authorise your deposit to be processed. The booking is not confirmed until you have electronically signed the confirmation form and we contact you via email to confirm.

TIMINGS

Lunch – guests may arrive from 12pm and are to leave no later than 4:30pm

Dinner – guests may arrive from 6pm and are to leave no later than 11:30pm

RESTAURANT DECORATIONS

You are more than welcome to supply flowers to decorate the private room or restaurant (if hired exclusively) along with any other styling requirements. Confetti, glitter and party poppers and decorations stuck to the wall are not permitted. Unless advised the restaurant is otherwise dressed as per normal with double layered white linen, silver service and glassware along with individual menus for each guests. The client is responsible for any external hiring of equipment and is to be paid for by the client. While Sails on Lavender Bay will treat all external equipment with care, no responsibility is taken for any damage to external equipment.

CONFIRMING FINAL GUEST NUMBERS

Sails on Lavender Bay requires confirmation of guests and final details to be confirmed 48 hours prior to the function date.

We reserve the right to charge you for the final number of guests at 48 hours unless sufficient notice has been provided that your party size has gone down.

PAYMENT

A deposit is required to secure the event date; \$50 per person or 50% of the minimum spend. Final payment (based on minimum spend or confirmed numbers) is due 1 week prior to the event. Our recommended method of payment is an electronic funds transfer into our bank account. Payments and deposits made by credit card will incur a 3% surcharge. There may be a 2% price increase for functions booked over 6 months in advance.

ADDITIONAL CHARGES

There is an 8% service charge/gratuity on the final bill.

Functions on Sundays and Public Holidays will instead incur a 10% surcharge. Please note there may be a minimum spend set for exclusive functions.

CANCELLATION

Any cancellations must be made in writing and receipt confirmed. Cancellations made less than 1 month prior to the function date will not be entitled to any refunds.

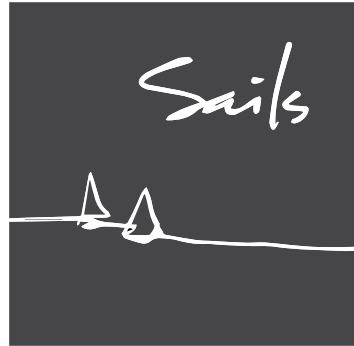
Cancellations for functions on a Saturday will not be entitled to any refunds. Cancellations for functions in the month of December will not be entitled to any refunds.

RESPONSIBLE SERVICE OF ALCOHOL

Sails on Lavender Bay has a Responsible Service of Alcohol Policy and reserves the right to refuse service of alcohol to any guests under the age of 18 or unable to provide proof of age, or any guest believed to be intoxicated or disruptive. BYO is not accepted at Sails on lavender Bay as we are a licensed venue.

RESTAURANT RIGHTS

- The venue does not assume responsibility or liability for any loss or damage to any property belonging to the client, clients guests or invitees.
- The restaurant reserves the right to exclude or remove any undesirable persons from our premises without liability.
- The restaurant reserves the rights to charge the client for any damage that occurs to the restaurant, the property or its staff.
- The restaurant reserves the rights to cancel the booking if the deposit is not paid by the due date.



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