



Wedding Information

WELCOME

Congratulations on your engagement and thank you for considering Sails on Lavender Bay for your wedding reception. 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. We offer superb food, professional service and an extensive wine list for your special day.

Sails is only a short 5 minute trip from the CBD, or you and your guests can arrive in style by water. Water taxis, ferries or private, luxury yachts can deliver you direct to our front door from anywhere on Sydney Harbour.

Bookings are available for exclusive use of the restaurant or for smaller, more intimate celebrations. Your wedding reception will be individually tailored to your preferences with the help of our experienced Functions Coordinator. Our recent awards include Restaurant & Catering's award for 'Best Restaurant Wedding Venue' and a '2 Glass' rating in Gourmet Traveller's Wine Magazine Awards.



DETAILS

Dining Options

Private Dining Room for up to 20 guests
Formal sit-down meals for up to 90 guests
Cocktail events for up to 120 guests

Food Choices

Standing Cocktail and Canape Celebrations
Canapés followed by a formal 3 course sit down lunch or dinner
Canapés followed by a 5 Course tasting menu with matching wines

Beverage Choices

We have a variety of beverage packages which can be tailored to your individual preferences. We are also able to charge by consumption. Our beverages include a selection of traditional and signature cocktails, beers and spirits as well as an award winning wine list from our exclusive cellar.

Availability

Open for lunch and dinner seven days per week.



DINING OPTIONS

Please find a selection of our food packages.

We have also listed several additional options if you wish to tailor your package to suit your needs.

OPTION 1

\$115 per guest

Canapés on arrival

3 course menu (guests choose from menu)

Side dishes served with main course

Service of wedding cake as petit fours*

Tea & Coffee

OPTION 2

\$210 per guest

Canapés on arrival

5 course tasting menu

Matching glass of wine with each course

Service of wedding cake as petit fours*

Tea & Coffee



OPTION 3

Winter Package (July-August)

\$105 per guest

Canapés on arrival

3 course menu (guests choose from menu)

Side dishes served with main meal

Service of wedding cakes as petit fours*

Tea & Coffee

OPTION 4

Cocktail party wedding

\$90 per guest

Choice of 7 canapés

3 substantial canapés

Service of wedding cake as petit fours*

Tea & Coffee

Additional Extras

Extra Canapé Option - \$8 for 2 pieces

Sweet Canapés - \$5

Substantial Canapés - \$8

Antipasto Buffet on Arrival - \$12 per guest

*wedding cake to be provided by guest





SAMPLE THREE COURSE 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



SAMPLE 5 COURSE TASTING MENU

Canapes (served on arrival)

Freshly shucked oyster, mignonette
San Daniele ham, padron peppers, paprika
Salt and pepper prawns

Amuse Bouche

HIRAMASA KINGFISH, spanner crab, dill crème fraiche, rye, cucumber
2019 Dalfarras Pinot Grigio, Pyrenees VIC

SEARED SCALLOPS, celeriac, granny smith, smoked roe
2018 Hanatomoe Yon-Dan Sake, Miyoshino Jozo, Nara JAP

AQUNA MURRAY COD, confit leek, finger fennel, peas, lovage
2019 Pedestal Chardonnay, Margaret River WA

RANGERS VALLEY BLACK ONYX BEEF, smoked eggplant, shiitake, jus
2017 Teusner 'The Dog Strangler' Mataro, Barossa Valley SA

PRALINE MOUSSE, chocolate ganache, buttermilk sorbet
2009 Cargo Road Dessert Zinfandel, Orange NSW



COCKTAIL PARTIES

Following is a list of canapé menu items that we are able to offer for your wedding. Most of our packages include canapés before a sit down meal as it is a great way for your guests to mingle before being seated. We also offer additional canapé choices as well as substantial and sweet canapés.

A buffet option is also available on arrival which provides your guests with a selection of breads, dips, cured meats and cheeses before your canapé or lunch/dinner service starts.



CANAPÉ MENU

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



BEVERAGES

We have designed a few options in regards to the beverage packages. We are able to charge per consumption as well.

Please check our full beverage list on our website. All packages are for a 5 hour duration.

STANDARD PACKAGE

\$60 per guest

(please choose one sparkling, white and red wine from the list below)

Terra Felix Prosecco, King Valley VIC

Dalfarras Pinot Grigio, Pyrenees VIC

Cape Mentelle Sauvignon Blanc Semilion, Margaret River WA

Pedestal Chardonnay, Margaret River WA

Yarrowood Pinot Noir, Yarra Valley VIC

d'Arenberg 'The Lovegrass' Shiraz, McLaren Vale SA

James Boags & Cascade Lite

Soft drinks, juices

\$5 pp additional for international beer



PREMIUM PACKAGE

\$75 per guest

(please choose one sparkling, two white & two red wines from the list below)

Terra Felix Prosecco, King Valley VIC

Holm Oak Pinot Gris, Tamar Valley TAS

Wilson 'Polish Hill River' Riesling, Clare Valley SA

Pedestal Chardonnay, Margaret River WA

Heirloom Pinot Noir, Adelaide Hills SA

Terrazas Reserva Malbec, Mendoza ARG

Flametree Shiraz, Margaret River WA

Peroni & Cascade Lite

Sparkling water, soft drinks, juices



PREMIUM PLUS PACKAGE

\$100 per guest

(please choose one sparkling, two white & two red wines from the list below)

Terra Felix Prosecco, King Valley VIC

Howard Park Jete Methode Traditionnelle Brut, Great Southern WA

Rockford 'Hand Picked' Riesling Eden Valley SA

Astrolabe 'Awatere Valley' Sauvignon Blanc, Marlborough NZL

Tolloy Pinot Grigio, Alto Adige ITL

Ocean 8 'Verve' Chardonnay, Mornington Peninsula VIC

Squawking Magpie 'Reserve' Pinot Noir, Central Otago NZL

Terrazas Reserva Malbec, Mendoza ARG

Langmeil 'Blacksmith' Cabernet Sauvignon, Barossa Valley SA

Cape Mentelle Shiraz, Margaret River WA

Cocktail on arrival

James Boags, Peroni & Cascade Lite

Sparkling water, soft drinks, juices



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 attached on the following pages.

Functions Coordinator

veronika@thesugargroup.com.au

02 9955 5998

Sails on Lavender Bay

2 Henry Lawson Avenue, McMahons Point 2060

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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