



SAILMASTER

## Spaces for Hire

### NAUTICA

Minimum Spend	\$2500 (Friday Night/ Saturday Night/ Sunday Lunch) \$1500 (All other times)
Maximum Capacity	80pax (Standing Cocktail Style) 60pax (Seated)

### DECK

Minimum Spend	\$6000 (Full Deck) \$3000 (Half Deck)
Maximum Capacity (Full Deck)	120pax (Standing Cocktail Style) 80pax (Seated)
Maximum Capacity (Half Deck)	60pax (Standing Cocktail Style) 40pax (Seated)

### CARGO ROOM

Minimum Spend	\$5000
Maximum Capacity	180pax (Standing Cocktail Style) 120pax (Seated)

### FOUR KNOTS

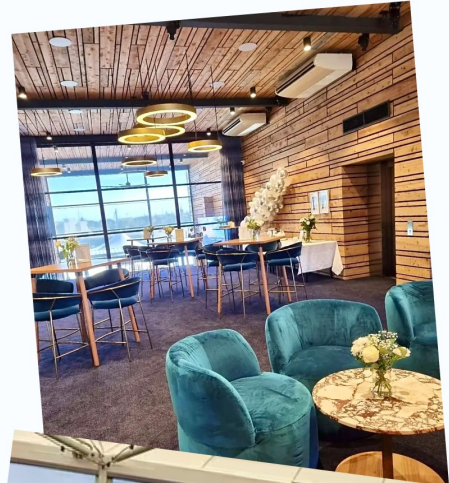
Minimum Spend	\$5000
Maximum Capacity	120pax (Standing Cocktail Style) 90pax (Seated)

### MAP ROOM

Maximum Capacity	45pax (Standing Cocktail Style) 30pax (Seated)
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### CREW BAR

Minimum Spend	\$ 1500
Maximum Capacity	80pax (Only available Saturdays from 7pm until midnight)



*Note - Pricing/Capacities are subject to change*



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## Set menu options

### OPTION 1- \$60 PP

#### To Start

##### Minesrone Soup

Beef Pieces, Vegetables , Pasta in a rich Tomato & Beef Stock Broth

or

##### Pumpkin Bacon & Pine Nut Soup

Roasted Pumpkin, Cream, Chicken Stock &  
Toasted Pine Nuts

#### Main Course

##### Dukkha Crusted Chicken Breast

Smashed Avo, Crisp Pancetta,  
Lime & Dill Hollandaise

or

##### Atlantic Salmon Filo

Atlantic Salmon , Goats Cheese, Filo Pastry,  
Tomato & Basil Bearnaise

#### Dessert

##### Profiteroles

Fresh Cream filled Profiteroles with Chocolate Ganache & Butterscotch Sauce

or

##### Sticky Date Pudding

House Made Sticky Date Pudding with Butterscotch Sauce , Cream & Ice Cream



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## Set menu options

### OPTION 2- \$ 75 PP

#### To Start

##### Thai Prawn Salad

Prawns, Glass Noodles, Mesculin Lettuce,  
Beanshoots, Corriander, Lime & Soy Dressing

or

##### Salt & Pepper Crocodile

Served with Nam Jim Sauce

#### Main Course

##### Chargrilled Chicken & Prawns (GF)

Chargrilled Chicken Breast, Prawns, Garlic, Cream & Spring Onions

or

##### Roasted Fillet of Beef

Fillet of Beef with , Sweet Potato Mash, Baby Spinach & Wild Mushroom Cabernet Jus Lie

#### Dessert

##### Strawberry Lime Tart

Marinated Strawberries, Lime Mascarpone Berry Coulis in a short crust pastry Case

or

##### Chocolate & Hazelnut Pudding

served with Passionfruit Anglaise



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## *Cocktail menu options*

### HOT PLATTER OPTIONS

#### **Potato Wedges**

Plain & Sweet Potato Wedges with Sour Cream & Sweet Chilli Dipping Sauces

**\$120**

#### **Southern Fried Chicken Wings**

Southern Style Coated Chicken Wings with Chipotle, and Honey Mustard Mayo Sauce

**\$120**

#### **House Made Pizzas 12"**

5 House Made 12" Pizzas - Choose your Topping Choices

**\$130**

#### **Mini Hot Dogs**

Mini Dogs with Dijon Butter , Caramalised Onion & House Made Sauce

**\$130**

#### **Mini Southern Fried Chicken Burgers**

Fried Chicken Breast American Cheese Lettuce and Aioli

**\$130**

#### **Mini Beef & Bacon Burgers**

Beef Pattie, Bacon Cheese Tomato, Dill Pickle & Mustard Mayo

**\$130**

#### **Spicy Chicken Satay's**

Chicken Satays with Spicy Peanut Sauce

**\$130**

#### **Pork & Bacon Sausage Rolls**

House Made served with Apple Tomato Chutney & Tomato Sauce

**\$120**

#### **Pepper Beef & Bacon Pies**

House made served with Homestyle Tomato Chutney & Tomato Sauce.

**\$130**

#### **Slider Selection**

Pulled Pork, Beef & Chicken with Apple Red Cabbage Slaw

**\$130**

#### **Beef Cheek Tarts**

Beef Cheek Confit Tart, Shitake Mushroom, Mustard & Chive Hollandaise

**\$130**



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## *Cocktail menu options*

### HOT PLATTER OPTIONS

#### **Triple Cheese Arancini Balls**

served with Truffle Oil Mayo Dipping Sauce

**\$130**

#### **Mac N Cheese Balls**

Fried Mac N Cheese Balls served with Cheese & Chive Dipping Sauce

**\$130**

#### **Duck Spring Rolls**

Served with Sweet Chilli Dipping Sauce

**\$130**

#### **Beef Satays**

Tender Beef Pieces served with Spicy Peanut Sauce

**\$130**

#### **Turkish Lamb Kofta**

Garlic, Onion, Chilli Flakes, Cumin, Paprika & Tzatziki

**\$130**

#### **Salt & Pepper Squid**

served with Lime Chili Mayo

**\$140**

#### **Mini Chicken Mignon**

Chicken Breast wrapped in Bacon with Grilled Mushroom & Caramalised Onion

**\$140**

#### **Battered Fish Bites**

Battered Flake Fillets, Tartare Lemons

**\$140**

#### **Salt & Pepper Crocodile**

Fried Salt & Pepper Crocodile with Garlic Aioli and Lemon Wedges

**\$150**

#### **Prawn & Bacon Skewers**

Local Prawns, Bacon, Capsicum with Sweet Chilli Mango Dressing

**\$150**



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## Cocktail menu options

### COLD FOOD OPTIONS

#### Dips Platter

A selection of Five Dips, Carrot, Cucumber, Capsicum, Celery, Grassini Sticks, Grilled Pitta Bread

**\$120**

#### Soft Goats Cheese Tarts

Short crust Pastry, Soft Goats Cheese, Sundried Tomato & Pesto

**\$130**

#### Sandwich Selection

A selection of House Made Sandwiches on Artisan Bread with both Meat & Vegetarian Options

**\$130**

#### BLT Mini Rolls

Bacon Lettuce & Tomato Mini Rolls with light Mustard Mayo

**\$130**

#### Vietnamese Cold Rolls

A selection of Cold Rolls with Honey, Soy Dipping Sauce

**\$140**

#### Smoked Salmon & Smashed Avo Toasts

Toasted Ciabatta Bread with Cream Cheese, Smoked Salmon Smashed Avocado & Tomato Salsa

**\$140**

#### Smoked Rare Beef Fillet

House Smoked Beef Fillet on a fresh baguette, Horseradish Cream & Fresh Basil

**\$160**

#### Oyster Platter

3 Dozen - Choice of Natural with Lime & Mango Salsa or Oysters Kilpatrick

**\$160**





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## Cocktail menu options

### VEGETARIAN OPTIONS

#### **Roasted Vego Skewer**

Potato, Onion, Capsicum, Sweet Potato, Pumpkin

**\$130**

#### **Vegetarian Pasties**

House Made Pasties served with Tomato Chutney & Tomato Sauce

**\$130**

#### **Vego Arancini Balls**

Roasted Pumpkin, Fetta Cheese, Pine Nuts & a Pesto Dipping Sauce

**\$130**

#### **Wild Mushroom Tart**

Short Crust Pastry, Mushrooms, Onion, Baby Spinach, Fried Shallots

**\$130**

#### **Spinach & Ricotta Puffs**

Spinach with Ricotta in Puff Pastry with Hollandaise Dipping Sauce

**\$130**

#### **Vegetable Spring Rolls**

Vegetable Spring Rolls served with Soy & Sweet Chili Dipping Sauces

**\$130**

### DESSERT OPTIONS

#### **Fresh Fruit Skewers**

Fresh Fruit on Skewers served with Passionfruit Cream Dipping Sauce

**\$ 120**

#### **Profiteroles**

Profiteroles with Orange Cream & Chocolate Ganash

**\$ 120**

#### **Doughnut Holes**

Glazed Doughnut Holes with Fresh Whipped Cream & a Honey, Chocolate Sauce

**\$ 120**

#### **Churros with Chocolate Sauce**

Spanish Doughnuts with rich Chocolate Dipping Sauce and Whipped Cream

**\$ 120**

#### **Mini Muffins**

A selection of Mini Muffins

**\$ 120**

#### **Sticky Date Pudding Slices**

Served with Butterscotch Sauce and Whipped Cream

**\$ 120**

#### **Fresh Fruit Tarts**

Fresh Fruit Glazed Tarts with Whipped Cream

**\$ 120**



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## *Wine by the glass*

### CHARDONAY

#### **Stonehaven**

Limestone Coast S.A

**\$9.5**

#### **Mike Press Chardonnay**

Adelaide Hills

**10.9**

#### **Hill & Smith Estate**

Eden Valley S.A.

**\$11.5**

### MOSCATO

#### **Brown Brothers**

South Eastern Australia

**\$9.5**

### RIESLING

#### **Shut The Gate**

Clare Valley S.A.

**\$11.5**

#### **Jim Barry 'Watervale'**

Clare Valley S.A

**11.5**

#### **D'Arenberg 'The Dry Dam' Riesling**

Adelaide Hills

**11.5**

### SAUVIGNON BLANC

#### **Fox Gordon 'Sassy' Savignon Blanc**

Adelaide Hills

**10.5**

#### **Giesen Vineyard**

Malborough NZ

**\$10.5**

#### **Shaw & Smith**

Adelaide Hills S.A

**\$14.5**





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## *Wine by the glass*

### ROSE

<b>Stonehaven Rose</b>	<b>\$9.5</b>
Limestone Coast	
<b>Paracombe Red Ruby</b>	<b>11.5</b>
Adelaide Hills SA	
<b>Langmeil 'Bella Rouge'</b>	<b>11.5</b>
Barossa Valley S.A.	

### MERLOT & GRENACHE

<b>Fox Creek</b>	<b>\$11.5</b>
McLaren Vale S.A.	
<b>DOWIE DOOLE</b>	<b>14.0</b>
McLaren Vale S.A.	
<b>Olaro Grenache</b>	<b>14.0</b>
McLaren Vale S.A.	

### VARIETALS & BLENDS

<b>PINDARIE TEMPRANILLO SANGIOVESE SHIRAZ</b>	<b>15</b>
Barossa Valley S.A.	
<b>PARACOMBE 'RUBEN'</b>	<b>11.5</b>
Adelaide Hills S.A.	
<b>Langmeil 3 Gardens GSM</b>	<b>\$9.5</b>
Barossa Valley S.A.	



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## *Wine by the glass*

### **PINOT NOIR**

**Nepenthe 'Altitude'**

Adelaide Hills S.A

**13.0**

**Devils Corner**

Tasmania

**14.0**

### **SHIRAZ**

**Stonehaven**

Limestone Coast S.A,

**\$9.5**

**Langmeil The Long Mile**

Barossa Valley S.A.

**\$11.5**

**Hentley Farm Villan & Vixen**

Barossa Valley S.A.

**\$12.5**

**First Drop 'MOTHERS MILK'**

Barossa Valley S.A

**14.5**

### **CABERNET SAUVIGNON**

**Rymill Dark Horse**

Coonawarra S.A.

**11.5**

**Montera 'M Block'**

Fleurieu Peninsula S.A

**11.5**

**Jim Barry The Cover Drive**

Clave Vally & Coonawarra S.A.

**14.0**



SAILMASTER

# Terms and Conditions

## **FUNCTION MENUS**

We can cater a menu for you and your event  
all set menu and cocktail menus are for a minimum of 30 people  
Menu Selections must be made two weeks prior to the event.  
All dietary or special requests are also required two weeks before the event.

## **DECORATIONS**

We encourage the supply of Decorations for your event.  
Please notify if items are being delivered by a third party.  
Please advise the functions manager re what decorations you are having prior o your event

## **TABLE LINEN**

Table Linen Black or White is a available at \$15 per Table Cloth

## **CORHAGE**

Wine only  
Bottle Wine Corkage fee is \$25 per Bottle.  
All wines must be given to staff at the commencement of the event.

## **CAHEAGE**

Brining a Birthday or Wedding cake in to the venue is acceptable  
Minimum Spend event do not incur a cake cutting and plating charge

Any function that does not have a minimum spend requirement  
or is a A La Carte Booking the change will be \$30.00

## **AGE RESTRICTIONS**

Under Liquor Licensing Laws any Person/s under the age of 18 years of age must vacate the Sailmaster by  
Midnight.  
Children must remain under parent/ guardian supervision at all times'  
Minors will not be served or allowed to consume alcohol under any circumstances

## **ENTERTAINMENT**

Entertainment can be supplied by the Sailmaster  
Licensing Rules require the Sailmaster control volume, content and base levels to ensure that we do not impact  
on the local community.  
Night life systems are available through out the Sailmaster

## **NOISE**

The Sailmaster reserves the right to control sound and noise levels for the comfort of all patrons.  
All aspects of an event in relation to noise will be at the discretion of Management

## **CLOSING TIMES**

The Sailmaster Deck Closes at 10pm Sunday to Thursday and midnight on Friday & Saturday nights.  
All other areas close at midnight Sunday to Thursday and 1pm on Friday & Saturday nights.  
Guests will be required to vacate the Sailmaster shortly after closing which includes car ark areas.