

sail anchor

PUB BREWERY

Thank you for expressing an interest in the Sail & Anchor Pub Brewery for your upcoming function. The following package is designed to provide you with all the necessary information you will require when planning your function at the Sail & Anchor Pub Brewery. Should you require any further information, wish to view our function facilities or if you would like to make a booking, please do not hesitate to contact our Functions Coordinator.

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Functions Coordinator
64 South Terrace Street, Fremantle 6016
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Fax: 9431 1600

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www.sailandanchor.com.au



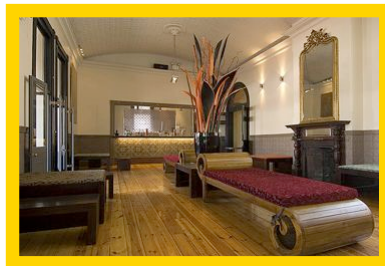
SOUTH TERRACE BALCONY

The South Terrace Balcony is the ideal spot where you can sit and enjoy the nightlife in Fremantle, or alternatively, enjoy the many beautiful sunsets by hosting a sun downer event for work colleagues or family and friends. This is a perfect space to cater for a group of approximately 50 guests.



THE COCKTAIL LOUNGE

The Cocktail Lounge is a fully stocked trendy cocktail bar setting. With a simplistic and open -plan design this area can comfortably hold 100 to 150 guests. The perfect atmosphere for a chic cocktail party!



THE RED ROOM

The Red Room - Is a smart lounge bar setting which features vibrant yet artistic red furniture and décor that is perfect for cosy parties, meetings and presentations. We can cater for approximately 50 guests standing or 30 guests seated. Also when you hire **The Red Room** you also get part of the South Terrace Balcony!



GENERAL INFORMATION

- Due to the Sail & Anchor Pub Brewery being a Responsible Server of Alcohol food must be purchased when booking a room.
- All function areas are strictly non smoking.
- Both the Bars are open to any function and to the public however they are not allowed in your function area.
- The Sail & Anchor Pub Brewery require minimum number of guests in order to secure an area as follows;

To reserve **The Red Room** and part of the Balcony you must have a minimum of 40 guests and a maximum of 100 guests. The room Hire for the Red Room / Balcony is **\$200.00** and you are required to order a minimum of 4 platters of food.

To reserve **The Cocktail Lounge** you must have a minimum of 60 guests and a maximum of 200 guests. Please note that there is no charge to hire the Cocktail Lounge and you are required to order a minimum of 6 platters of food.

To reserve **The South Terrace** Balcony you must have a minimum of 30 guests and a maximum of 50 guests. The room Hire for The South Terrace Balcony is **\$150.00** and you are required to order at least 3 platters of food.

- All room hire applies until 12.00 midnight except on Sundays when the Venue closes at 10.00pm
- It is strongly recommended that all people attending functions at the Sail & Anchor Pub Brewery bring current photo identification with them, as refusal of entry may offend.

DEPOSITS & BOOKINGS

Please note that due to a high demand for function areas you will not have a confirmed booking until a deposit, credit card details and the signed terms and conditions form has been signed and returned. For this reason we do not take tentative reservations.

The deposit is subtracted from the total bill at the end of your function, and NOT considered an extra cost. Further, your credit card will not be charged except in the following circumstances: -

- The function is cancelled without at least 14 days notice (\$100)
- The function area is damaged in any ways (cost of repairs)
- You leave the Venue without settling your bill (total bill will be charged)

FOOD

The Sail & Anchor Pub Brewery offers a range of options for you function food. There are a wide variety of platters to choose from and set menus which is a reflection of our a la carte dining menu that changes seasonally.

The Sail & Anchor Pub Brewery operates under an accredited food and safety program in the interests of patron safety all food must be consumed on premise and we cannot allow food to be taken from the venue.

A LA CARTE (see page 6)

Choose from our extensive a la carte menu in the downstairs restaurant. The menu includes a wide selection of dishes to tempt everyone's tastebuds! Our mouth watering menu caters for all dietary requirements with daily specials.

PLATTERS (see page 7)

Platters are a great lighter alternative to a sit down meal. As platters are considered finger foods, these are not classified as a substantial meal; therefore to satisfy our Policy for Responsible Service of Alcohol 1 platter per 10 guests is required.

We are more than happy to discuss any further catering with you in order to ensure that you and your guests enjoy your function.

Please note a la carte and set menus are only available in the downstairs restaurant area. Platters are only available for upstairs private functions.

For catering purposes, the final number of guests attending your function needs to be confirmed at least 14 days prior to the event.

Set menu billing is based on confirmed final numbers, however, if numbers increase on the day, additional charges will apply. We do not provide separate billing; however an itemised account may be presented on request.

BEVERAGES

Here at the Sail & Anchor Pub Brewery, we can tailor make your beverage list for you and your guests.

Please note that due to Liquor License restrictions beverages can not be offered at discounted rates.

All drinks are charged on a consumption basis with your choice of a bar tab or the option of a cash bar for your guests to purchase their own drinks. Beverages for your function must be selected one week prior to the event. Please see page 8 for full details.

MUSIC

The Sail & Anchor has an in house music system with more than 6700 songs which is updated regularly and is played throughout the venue including our function rooms. The volume of the music can be adjusted throughout the function to suit your specific needs, however on busy nights some residual noise is unavoidable. Not what you want? That's ok, you can provide your own music or DJ, speak to your Function Coordinator for details.

Lights

Soup of the Day 9.5
served with crusty bread

Dips and Turkish Bread (*Tasting Tray*) 13.5
daily dips with sea salt & rosemary Turkish bread

Pumpkin, Spinach & Cheese Tart (*Fremantle Pils*) 14
served with salad leaves and a light curry dressing

Brewer's Plate (*Favourites Tasting Tray*) 14.5
olives, Danish feta, cacciatore and toasted foccacia

Chicken Liver & Port Pate (*India Pale Ale*) 13
served with salad leaves and red onion marmalade

Mains

Thai Green Chicken Curry (*India Pale Ale*) 19
served with jasmine rice

Fremantle Pils Battered Fish (*Fremantle Pils*) 21
with chips, salad leaves, tartare sauce and lemon wedges

Xocoatl Porter & Onion Braised Shin of Beef (*Xocoatl*) 18
served with roasted root vegetables

Fettuccine (*Fremantle Pils or Sail Blonde*) 20
bound in a mussel & prawn arrabiata sauce

Sail & Anchor Beef Burger (*India Pale Ale*) 19
our own beef burger served with cheese,
bacon, lettuce & tomato in a toasted bun with chips

280g Pork Rib Eye (*Sail Blonde*) 26
served on a bed of creamy mash, broccoli, gravy &
apple sauce

Steak Sandwich (*India Pale Ale*) 19
150g grazier's rump steak served with salad leaves
& onion marmalade in a mini Turkish bread
with a side of chips

300g Graziers Rump Steak (*India Pale Ale*) 24
served with chips, salad leaves, grilled tomato &
a side of coleslaw

Pan Fried Squid (*Sail Blonde*) 18.5
in a garlic, chilli, coriander, dill & tomato sauce
with Jasmine rice

Braised Lamb Shank (*Brass Monkey Stout*) 21
served in a Provençale sauce with creamed mash &
buttered green beans

Chicken Parmigana (*Fremantle Pils*) 20
crumbed chicken breast topped with Napolitano sauce,
mozzarella cheese & ham, served with salad leaves & chips

Caesar Salad (*Fremantle Pils*) 17
cos lettuce dressed in Caesar dressing, crispy bacon,
garlic croutons, shaved parmesan cheese
& anchovies
**Add chicken 21*

Roast Pumpkin & Danish Feta Salad (*Sail Blonde*) 18
severed with a wholegrain mustard dressing

Pizzas (*All beers taste good with pizza*)

pumpkin, spinach & feta 18

spiced lamb, capsicum, red onion & sour cream 18

cacciatore, olive & onion 18

bacon, brie & caramelized onion 18

Magherita 14

**All pizzas have a tomato & mozzarella base*

Sides

chips *with a serve of tomato sauce* 8

wedges *with a serve of sour cream & sweet chilli* 8.5

extra sauce: *tomato, sweet chilli, sour cream, aioli, bbq* 0.8
turkish bread 5.5

mixed olives & fetta 8

garden salad with dressing 8.5

garlic bread 8

Desserts

Hot Chocolate Mud Cake (*Xocoatl Porter*) 12
served warm topped with our own rich chocolate sauce & vanilla
ice cream

Sticky Date Pudding (*Xocoatl Porter or Brass Monkey Stout*) 12
served warm with a butterscotch sauce & vanilla ice cream

Banoffe Pie (*Sail Blonde*) 12
biscuit base topped with thick caramel, sliced bananas
& a vanilla cream. Served with fresh cream

**The Sail & Anchor Pub Brewery operates under a food
safety program.
In the interest of patron safety all food must be
consumed
on the premises**

COCKTAIL FOOD MENU

Cold Platters

Selection of dips \$35

3 dips served with toasted Turkish bread.

Antipasto Platter \$45

Assorted cold meats, seafood, marinated olives, fetta, and marinated vegetables – served with toasted Turkish bread.

Mini Bruschetta \$40

Baguette croutons with kalamata olive tapenade, tomato and basil salsa and drizzled with infused garlic olive oil

Assorted sushi platter \$55

Chicken / Seafood / Vegetarian - with Japanese soy, pickled ginger and wasabi.

Hot Platters

Asian Platter \$55

Vegetarian spring rolls, mini dim sims, prawn wantons and Malaysian meatballs – served with plum dipping sauce and prawn crackers.

Indian Platter \$55

Onion bajis, vegetable pakoras, curry puffs and samosas – served with raita mango pickle and pappadums

Seafood Platter \$60

Fish bites, salt and pepper squid, crumbed prawn cutlets and tempura scallops – served with home made parsley and lemon aioli and lemon wedges.

Gourmet Pastries \$55

Petite pies, mini sausage rolls and vegetarian pastries - served with chilli tomato relish.

Pizza Platter \$45

Fresh from our pizza oven - choice of any the following three; pumpkin, spinach & feta/spiced lamb, capsicum, red onion & sour cream/cacciatore, olive & onion/bacon, brie & caramelized onion/Margherita

**All pizzas have a tomato & mozzarella base*

Indonesian satay platter \$60

Beef and / or chicken skewers – served with a spicy satay sauce.

Seasoned wedges Platters \$35

Seasoned potato wedges with a selection of dipping sauces.

FUNCTION CONFIRMATION FORM

To confirm your function, please complete and fax to:

FUNCTIONS DEPARTMENT
9431 1600

Name:

Company:

Postal Address:

Phone: _____ Fax: _____

Email:

Date of function: _____ Time: _____

Area: _____ Number of guests: _____

Reason for
function: _____

Type of function (please circle): Cocktail Set menu Meeting
Other: _____

Special requests:

Contact person at the function:

CREDIT CARD DETAILS

Credit card type:

- AMEX**
- DINERS**
- VISA**
- MASTERCARD**

Card number: _____

Date of expiry: _____

Signature of card holder:

Card holders name:

I _____ give the Sail and Anchor authority to deduct
\$ _____ from my credit card being for the deposit for my function on
the _____.

Do you wish this credit card to be charged for the remainder of the functions
costs (please mark):

YES

NO

***PLEASE NOTE: If the function is not settled upon completion, this
credit card will be automatically charged any outstanding amounts.***

TERMS AND CONDITIONS

1. We will endeavour to place your function in your desired area, depending on numbers and the availability of room.
2. A deposit of \$100 or your credit card details will be required to secure your booking. This amount will be deducted from your final bill. Your booking will be treated as a tentative booking until such time as we have received your deposit and a signed copy of these Terms and Conditions. Please Note unfortunately we cannot accept cheques.
3. **CANCELLATION POLICY:**
If you wish to cancel your function less than 14 DAYS prior to date of function, there will be NO refund of your deposit.
4. We will hold you liable for the costs of repairing any damage caused by yourself or your guest during the function.
5. Final number of guests attending will be confirmed 5 working days prior to your function; this is the number that you will be charged for. NO EXCEPTIONS.
6. Food menus, dietary and specific drink requirements must be confirmed two weeks prior to the event.
8. Food and beverages purchased through the Sail and Anchor are for consumption on the premise. No 'take-aways' will be allowed.
9. Payment in full is required on the day of the function. We accept all major credit cards; however we do NOT accept payment by cheque.
10. Only staff are permitted to be behind the bar – *this applies to all guests at all times.*
11. The Sail and Anchor is a licensed hotel. It is not permissible to bring your own alcohol or to consume alcohol on the premise that has been purchased in the Bottleshop.
12. **Smoking Policy:**
Under the Health ACT 2006, guests are allowed to smoke on the upstairs, market-side balcony .The rest of the Sail and Anchor venue is non smoking.
13. The Sail and Anchor will endeavour to provide the required services contingent on being able to do so. The Sail and Anchor will not accept liability in the Case of Business Interruption (ie. labour disputes, major mechanical failure or any other circumstances that may inhibit the trading capacity of the venue)
14. Bar Limits – Management will liaise with the function contact at intervals throughout the event regarding the bar tab amount. We endeavour to make every effort of informing the function contact when the bar tab has \$100 left but ultimately it is the responsibility of the function to be aware of the bar tab amount
15. Food and Alcohol prices are subject to change without notice, however we will endeavour to inform you of this change when they occur
16. - Under WA law all guests under the age of 18 years of age must be accompanied by their own parents and their parents must stay with them for the duration of their time within the Sail and Anchor
 - All guests must be over the age of 18 to consume alcohol (Current Photographic ID is required)
 - Any guests deemed by a staff member to be intoxicated may be asked to leave the premises

17. Please note that the Sail and Anchor does not host 18th birthday parties.

Your signature here below binds you to the Terms and Conditions set out above.

Print Name: _____

Company: _____

Address: _____

Phone No: _____

Signature: _____

Date: _____

Date of Function _____

The Sail and Anchor Pub and Brewery is a responsible server of alcohol and for this reason we reserve the right to”

- Refuse service to intoxicated persons
- Refuse entry and service to underage persons
- Remove any persons creating a disturbance

These guidelines reflect both the legal requirements and the desire of the Sail and Anchor to be caring and ethical and a leader in the leisure and hospitality industry.

(Please note that all information contained in this pack is subject to change and or price increase, at discretion of management.)