



CONFERENCE & EVENTS

SAILS PORT MACQUARIE

by Rydges



SAILS

PORT MACQUARIE



LET'S PLAN AN UNFORGETTABLE EVENT

Sails Port Macquarie by Rydges has established itself as an on-trend destination for conferences, meetings and events on the east coast of Australia.

This iconic coastal beauty boasts an elegant Hamptons inspired oasis to rival any off shore resort. This stunning 4.5 star venue holds 92 guest rooms and suites overlooking the Port Macquarie marina precinct.

The stylish and contemporary design, inspired by its breathtaking bayside location, offers guests the chance to retreat, relax and rejuvenate with all the coast life essentials, including pool and spa with private cabanas, entertainment deck, tennis court, private jetty, paddle boards, waterfront restaurant and bar, room service and waterfront pavilion with private chapel and landscaped gardens.

Perfect for gala receptions, conferences and special events, with an exclusive 300 person waterfront ballroom.



An idyllic

W A T E R F R O N T

LOCATION FOR YOUR EVENT



THE BALLROOM

Situated on the eastern foreshore of the resort with uninterrupted views of the marina across the bay and out to the Pacific Ocean.

The Cape Ballroom seats up to 200 guests in a banquet formation and 300 guests in a theatre or classroom formation with a selection of spaces for smaller events.

The breathtaking pillar less space features floor to ceiling windows with natural light and stunning water views. With high ceilings, modern AV, pre event lounge, a large undercover terrace, full event bar, elevator access and private amenities, this exclusive venue is the ideal backdrop for your inspired celebration.



THE P A V I L I O N

Undoubtedly the most iconic coastal venue on the North Coast.

The Pavilion is set amongst the formal gardens leading to the edge of the bay. The Pavilion seats 80 guests in an undercover alfresco area with space for a further 100 guests in the formal gardens set in a cocktail style. Enjoy the lush surrounds and views across the water as you say I do. The Pavilion is perfect for casual cocktail parties, relaxed lunches, long table dinners or launch events.



THE BOARDROOM

The space offers a dedicated board table with executive chairs and large wall mounted plasma screen with media ports.

Located on the ground floor of the hotel with access from the atrium and formal gardens, the Executive Boardroom is a premium meeting space with capacity for 16 guests for a boardroom discussion, secretariat, team planning, business lunch or dinner meeting.

The Executive Boardroom has direct access to the lush tropical gardens around the Pavilion, perfect to take a break between sessions and catch some rays and water vistas.



THE BOATHOUSE

It doesn't have to be all about business. Get marina side and soak up the coastal Hampton's vibe and sweeping water vistas at The Boathouse Bar & Restaurant.

Nestled amongst the yachts and tropical gardens, relax on the deck and enjoy the stunning riverside. Start the day right and hit the deck for a morning espresso, a sunny gourmet breakfast or meet in the afternoon for some cheeky cocktails, a bite to eat and an ice cold beer post conference.



SAILS PORT MACQUARIE EXCLUSIVELY YOURS

PRICE ON APPLICATION. MINIMUM NUMBERS APPLY

This exquisite luxury hotel uniquely encapsulates the hamptons experience, promising an unforgettable stay of sheer relaxation, privacy, and comfort and it can all be yours exclusively!

For a truly luxury experience, consider exclusively hiring the entire hotel for your events sole use. Imagine registration barbeques by the pool, team building on the lawns and the ultimate gala dinner in the ballroom!

DAY DELEGATE PACKAGES

HALF DAY - \$69 PER PERSON

FULL DAY - \$79 PER PERSON

Half Day Inclusions;

- Conference venue hire*
- Complimentary WiFi
- Arrival tea and coffee
- Morning tea OR afternoon tea
- Working style lunch
- Data projector
- Whiteboard, flipchart and screen
- Conference stationery and pens
- Mints and iced water

Full Day Inclusions, all of the above plus;

- Addition of morning / afternoon tea

**Minimum delegate numbers apply*





DAILY DELEGATE MENUS (20+ GUESTS)

MONDAY

Morning Tea

- Assorted Handmade Savoury Muffins

Working Lunch

Indian Curry Buffet Inclusive Of:

- Scented Rice
- Naan Bread
- Condiments
- Pumpkin & Chickpea Curry
- Butter Chicken
- Beef Korma
- Mixed Green Salad
- Broccoli with Almond Spiced Yoghurt
- Fresh Fruit Platter

Afternoon Tea

- House Danish Pastry

TUESDAY

Morning Tea

- Assorted Mini Quiche

Working Lunch

DIY Burger Station Inclusive Of:

- Selection of Brioche Buns (GF On Request)
- Hot Chips
- Selection of Sauces & Condiments
- Pesto Pasta Salad
- Fresh Fruit Platter
- Variety Of Toppings:
 - Angus Beef Meat Patties
 - Southern Fried Chicken
 - Iceberg Lettuce
 - American Cheddar Cheese
 - BBQ Onions
 - Sliced Tomato, Beetroot & Pineapple

Afternoon Tea

- Banana Bread

WEDNESDAY

Morning Tea

- Mini Pork Sausage Rolls with Tomato Relish

Working Lunch

Italian Feast Buffet Inclusive Of:

- Beef Lasagna
- Vegetarian Lasagna
- Penne Pasta with Pesto & Sundried Tomato
- Garlic Bread
- Garden Salad
- Caesar Salad
- Condiments
- Fresh Fruit Platter

Afternoon Tea

- Gluten Free Raspberry-Blueberry Friands



DAILY DELEGATE MENUS (20+ GUESTS)

THURSDAY

Morning Tea

- Mini Ham & Cheese Croissants

Working Lunch

South East Asian Buffet Inclusive Of:

- Vegetarian Nasi Goreng
- Chicken & Cashew Stir Fry
- Sweet & Sour Pork with Capsicum & Pineapple
- Mini Spring Rolls
- Vermicelli Glass Noodle Salad with Soft Asian Herbs & Nam Jim Sauce
- Prawn Crackers
- Condiments
- Fresh Fruit Platter

Afternoon Tea

- Assorted Mini Muffins

FRIDAY

Morning Tea

- Mini Assorted Beef Pies with Tomato Sauce

Working Lunch

Seaside Lunch Buffet Inclusive Of:

- Panko Crumbed Reef Fish
- Salt & Pepper Squid
- Salted Hot Chips
- Bread Rolls
- Tartare Sauce, Citrus & Condiments
- Greek Salad
- Beetroot, Fetta & Walnut Salad
- Seasonal Fresh Fruit Platter

Afternoon Tea

- Assorted Mini Donuts

*Working Style Lunch Only \$44pp
(including soft drink)*



DAILY DELEGATE MENUS (UNDER 20 GUESTS)

MONDAY

Morning Tea

- Assorted Handmade Savoury Muffins

Working Lunch

DIY Sandwich Board Inclusive Of:

- Wraps & Rolls
- Spiced Wedges
- Hot Chips
- Selection of Sauces & Condiments
- Fresh Fruit Platter
- Variety Of Toppings:
 - Selection of Sliced Proteins
 - Lettuce Greens
 - Swiss Cheese
 - Sliced Tomato & Beetroot

Afternoon Tea

- House Danish Pastry

TUESDAY

Morning Tea

- Assorted Mini Quiche

Working Lunch

- Vegetarian or Meat Lasagna
- Garlic Bread
- Sweet Potato Wedges
- Garden Salad
- Fresh Fruit Platter

Afternoon Tea

- Banana Bread

WEDNESDAY

Morning Tea

- Mini Pork Sausage Rolls with Tomato Relish

Working Lunch

DIY Burger Station Inclusive Of:

- Selection of Brioche Buns (GF On Request)
- Hot Chips
- Selection of Sauces & Condiments
- Fresh Fruit Platter
- Variety Of Toppings:
 - Angus Beef Meat Patties
 - Southern Fried Chicken
 - Iceberg Lettuce
 - American Cheddar Cheese
 - BBQ Onions
 - Sliced Tomato, Beetroot & Pineapple

Afternoon Tea

- Gluten Free Raspberry-Blueberry Friands



DAILY DELEGATE MENUS (UNDER 20 GUESTS)

THURSDAY

Morning Tea

- Mini Ham & Cheese Croissants

Working Lunch

- Selection of Wood Fire Base Pizzas
- Garlic Bread
- Sweet Potato Wedges
- Garden Salad
- Caesar Salad
- Fresh Fruit Platter

Afternoon Tea

- Assorted Mini Muffins

FRIDAY

Morning Tea

- Mini Assorted Beef Pies with Tomato Sauce

Working Lunch

- Herb Crumbed Reef Fish
- Salt & Pepper Squid
- Steak Cut Seasoned Hot Chips
- Garden Salad
- Mini Bread Rolls
- Tartare, Lemon & Condiments
- Fresh Fruit Platter

Afternoon Tea

- Assorted Mini Donuts

*Working Style Lunch Only \$44pp
(including soft drink)*

BREAKFAST MEETINGS

CONTINENTAL \$24PP

FULL HOT BUFFET \$36PP

PLATED BREAKFAST \$32PP

Catch your delegates first thing in the morning when they're fresh!

All of the above breakfast meeting options include;

Freshly brewed coffee & tea
Selection of two fruit juices
(orange, apple or pineapple)
Sliced seasonal fruit





BREAKFAST MENUS

Continental Breakfast Inclusions

- Bircher Muesli
- Natural & Fruit Flavoured Yoghurts
- Selection of Breakfast Cereals with Milk
- Selection of Croissants, Danishes & Breads
- Beerenberg Jams, Spreads & Honey
- Selection of Cured Meats
- Selection of Australian Cheddar & Brie Cheese

Hot Buffet Inclusions

All Continental Breakfast Inclusions +

- Scrambled Eggs
- Smoked Bacon
- Grilled Roma Tomatoes
- Sautéed Buttered Mushrooms
- Pork & Herb Chipolata Sausages
- Tasmanian Smoked Salmon
- Sautéed Onions & Rosemary Potato Hash

Plated Breakfast Selections

All Platted Breakfast Options Inclusive Of:

- Breakfast Basket of Breads & Danishes per Table
- Beerenberg Jams, Spreads & Honey
- Selection of Natural & Fruit Flavoured Yoghurts

Plated Options (Choose Two - Alternate Drop)

- Smashed Avocado on a Breakfast Brioche Bun with Poached Eggs & Vine Ripened Cherry Tomatoes
- Traditional Eggs Benedict with Champagne Leg Ham, Poached Eggs, Hollandaise Sauce, Grilled Asparagus & Tomato
- Mediterranean Style Herb Frittata with Roasted Capsicum, Chorizo, Baby Spinach, Vine Ripened Cherry Tomato & Field Mushrooms
- Scrambled Eggs & Smoked Salmon on Sourdough Bread with Slow-Roasted Vine Tomatoes

CANAPÉ PACKAGES

\$25 PER PERSON
4 Pieces - 4 roaming

\$52 PER PERSON
7 Pieces - 6 roaming + 1 substantial

\$62 PER PERSON
9 Pieces - 7 roaming + 2 substantial

\$72 PER PERSON
11 Pieces - 8 roaming + 3 substantial

ADDITIONAL CLASSIC CANAPES \$7PP
ADDITIONAL SUBSTANTIAL CANAPES \$10PP

*(Please note our chef caters
1 ½ pieces of each roaming per person
plus 1-1 ½ per person of each substantial)*





CANAPÉ SELECTIONS

Classic Canapé Selection

- Tomato & Bocconcini Arancini with Saffron Truffle Aioli
- Ricotta & Sweet Corn Stuffed Pumpkin Flower with Green Goddess Dressing
- Prawn with Lemongrass served on a Sugar Cane Skewer
- Lamb Kofta with Sumac Yoghurt
- Chorizo & Haloumi Skewers
- Tandoori Chicken Skewers with Yoghurt Dressing
- Four Cheese Arancini with Apple Butter
- Pork Spring Rolls with Nam Jim Dressing
- Vegetarian Spring Rolls with Nam Jim Dressing
- Steamed Mini Pork Bun with Hoisin Sauce
- Fried Chilli Prawns with Lime Aioli



Substantial Canapé Selection

- Asian Prawn Salad including Glass Noodles, Garden Herbs & Nuoc Cham Dressing
- Crispy Thai Beef Salad including Soft Herbs & Nam Jim Dressing
- Beef Tortellini with Parmesan, Chive, Tomato Sugo & Powdered Parmesan
- Wild Mushroom Gnocchi with Truffle Cream & Herb Ciabatta Crumb
- Salt & Pepper Squid with Lime Aioli
- Mini Angus Beef Burger Sliders with Pickles & Burger Sauce
- Butter Chicken with Naan Bread
- Beef Korma Curry with Roti Bread
- Prawn & Pea Risotto with Preserved Lemon, Herb Oil & Fresh Chives
- Tapas Style Beef Meatballs in Spicy Tomato Sugo & Served with a Dipping Baguette

After something extra? Ask Us About Sweet Canape Options



PLATTER OPTIONS

Each platter serves 10 people - Menus are subject to seasonal change without notice

ORIENTAL PLATTER | \$165

Selection of Fried Mini Dim Sum, Spring Rolls, Money Bags & Prawn Crackers with Sweet Chilli & Soy Sauce

CLASSIC PLATTER | \$165

Selection of Gourmet Pies & Sausage Rolls with Bush Tomato Relish & Smokey BBQ Sauce

MINI QUICHE PLATTER | \$160

Selection of Meat & Vegetarian Quiches with BBQ Sauce & Tomato Relish

MEXICAN PLATTER | \$145

Selection of Meat & Vegetarian Empanadas with Corn Chips, Salsa, Guacamole & Fried Chorizo

SEAFOOD PLATTER | \$320

Selection of Fried Baby Whiting Fillets, Salt & Pepper Squid, Fried School Prawns & White Bait with Aioli, Chunky Tartare & Citrus

Add Fresh King Prawns - \$45 per 500g // \$75 per Kg

Add NSW Rock Oysters - \$60 per Dozen

MEDITERRANEAN PLATTER | \$165

Selection of Fried Meat Balls, Arancini, Turkish Bread with Olive Oil & Balsamic, Olives, Marinated Charred Vegetables & Beetroot Hummus

CHEESE PLATTER | \$160

Selection of Australian & International Cheese, Breads, Pickles & Quince Paste

A PLATED AFFAIR

TWO COURSE - \$73 PER PERSON
THREE COURSE - \$83 PER PERSON

Treat your delegates to a refined sit down celebration in our stunning ballroom with your choice of either a two or three course menu.

Both our two & three course plated menu options include a freshly baked bread roll and whipped butter to each table setting, along with tea and coffee





PLATED MENUS

Two course options can include either entrée & main OR main & dessert to be served alternately

Entrée Selection (Choose Two)

- Prawn & Pea Risotto with Mascarpone, Preserved Lemon & Herb Oil
- Twice Cooked Crumbed Brie with Candied Walnut, Aioli & Honey
- Charcuterie Plate Selection including Cured Meats, Apple Chutney, Pickles, Sun-dried Olive Butter, Poached Pear & Warmed Sourdough
- 5 Spiced Salt & Pepper Squid with Roasted Capsicum Aioli & Herb Oil
- Peruvian Ceviche with Scallop, Tuna, Avocado Salsa, Lemon Oil & Micro Greens
- Heirloom Tomato Bruschetta with Buffalo Mozzarella, Candied Balsamic & Lemon
- Pressed Lamb Shoulder with Hummus, Pomegranate, Mint & Orange Oil

Main Selection (Choose Two)

- Twice Cooked Beef Cheek with Chive Potato Purée, Charred Golden Shallots, Port Jus & Chive Gremalatta
- 18 Hour Slow Cooked Lamb Shoulder with Aloo Bonda Potato, Minted Pea Purée & Madeira Jus
- Crispy Skin Barramundi with Almond Romesco, Potato Rosti, Basil Essence & Green Leaves
- Sous Vide Harissa Chicken Supreme with Parmesan, Smoked Paprika Potato Pav & Sumac Yogurt
- Dukkha Crusted Duck Breast with Potato Dauphinoies, Poached Turkish Fig & Port Jus
- Seared Atlantic Salmon with Potato Dauphinoise, Crab Mint & Dill Salad, Lemon Essence
- Seared Beef Fillet with Creamed Spinach, Yorkshire Pudding, Café de Paris Butter & Confit Tomato

Dessert Selection (Choose Two)

- Chocolate Raspberry Dome with Hazelnut, Cocoa Cream, Coco Dust & Fresh Berries
- Passionfruit Roulade with Vanilla Bean Cream & Freeze Dried Berry Meringue
- Tropical Cheesecake Tart with Coconut Gel & Blackberries
- Chocolate Tasting Plate including Cocoa Macaron, Chocolate Mint Truffle & Chocolate Brulee

*Please speak to your coordinator about specific dietary requirements
Menus are subject to seasonal change*

FEASTING PACKAGE

\$78 PER PERSON

*"To me, food is as much about the moment,
the occasion, the location and the company
as it is about the taste"*

Heston Blumenthal

Designed to share & savour together.

The Feasting menu allows guests to share from a banquet placed
in the center of the table in your
choice of the Pavilion or the ballroom.





FEASTING MENU

*The feasting Reception option is available for Ballroom & Pavilion events.
All items served at once in the centre of the table for your guests to enjoy.*

A selection of assorted breads

Main Selection (select three items)

- Braised lamb shoulder with parsnip chickpea puree, jus & mint
- Truffle tarragon chicken with butternut puree & fried sage
- Herb panko crumbed snapper with gribiche sauce
- Seared rib of beef with red wine jus, horseradish cream & watercress
- Flash fried squid with lemon, parsley & pink sea salt
- Braised beef with creamed spinach & charred onion
- Glazed honey miso pork belly with ancient wheat grain salad
- Whole baked snapper with caponata
- Wild mushroom & spinach risotto
- Egg rigatoni with peas, roasted capsicum & crème fraiche
- Boneless pork ribs with pickled cucumber salad
- Chargrilled pork cutlets with roasted peppers & crispy capers
- Nowra lamb rack with freekeh tabouli

Sauce Selection (select two items)

- Red wine sauce | Diane sauce | Béarnaise | Romesco | Garlic aioli

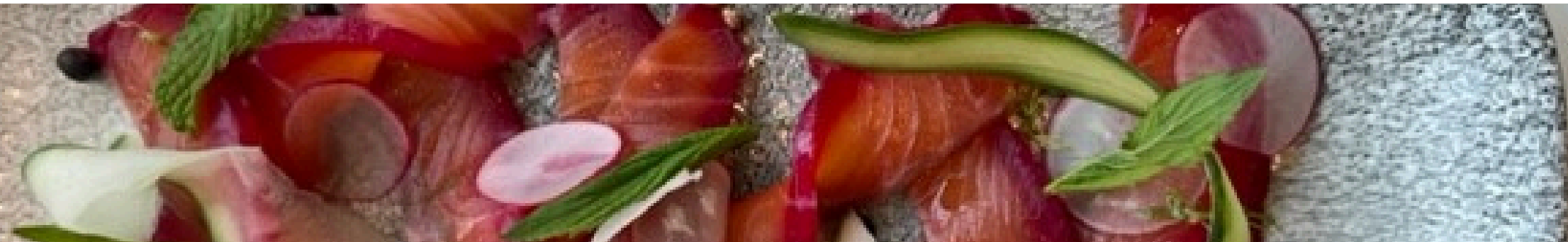
Side Selection (select three items)

- Spiced cauliflower with salted yoghurt
- Seasonal greens with chilli, garlic & olives
- Eggplant Ratatouille
- Duck fat roasted potatoes
- Tomato & bocconcini arancini
- White bean chorizo salad with lemon dressing
- Mac & cheese croquettes
- Braised cabbage with pancetta & caraway seed
- Roasted field mushroom with pine nuts & persian feta
- Caesar salad

Dessert

- Selection of petit fours

Menus are subject to seasonal change



INDIVIDUAL CATERING SELECTIONS

Morning or Afternoon Tea

\$14.00 pp

Includes;

Freshly brewed tea, coffee & juice

Daily selection from the Morning & Afternoon Tea menu

Light Sandwich Lunch

\$29.00 pp

Includes;

Freshly brewed tea, coffee & soft drink

DIY Sandwich Platter Only



BALLROOM

BEVERAGE PACKAGES

Add a beverage package to your ballroom event!

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

BOTTLED BEER

Hahn Super Dry 3.5

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy

Two Hours \$37pp
Three Hours \$40pp
Four Hours \$46pp

PREMIUM BEVERAGE PACKAGE

WINES

Wildflower Prosecco
Herringbone Sauvignon Blanc
Alte Chardonnay
St Aime Pinot Gris
Bimbadgen Moscato
Alte Shiraz
Quilty & Gransden Merlot

TAP BEER

Carlton Dry
Great Northern
Toohey's New
Balter Eazy Hazy
Stone & Wood
Byron Bay
Balter XPA
Peroni

BOTTLED BEER

Hahn Super Dry 3.5

NON ALOCHOLIC

Soft Drinks
Sparkling Water
Juices

Two Hours \$42pp
Three Hours \$48pp
Four Hours \$54pp



PAVILION

BEVERAGE PACKAGES

Pair a beverage package with your cocktail or feasting event in the Pavilion!

CLASSIC BEVERAGE PACKAGE

WINES

Woodbrook Farm Brut Cuvée
Woodbrook Farm Sauvignon Blanc
Woodbrook Farm Chardonnay
Woodbrook Farm Shiraz
Woodbrook Farm Cab Sauvignon

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Hahn Super Dry 3.5 - Bottle
Balter Eazy Hazy - Can

Two Hours \$37pp
Three Hours \$40pp
Four Hours \$46pp

PREMIUM BEVERAGE PACKAGE

WINES

Wildflower Prosecco
Herringbone Sauvignon Blanc
Alte Chardonnay
St Aime Pinot Gris
Bimbadgen Moscato
Alte Shiraz
Quilty & Gransden Merlot

BEER

Carlton Dry - Bottle
Great Northern - Bottle
Toohey's New - Bottle
Stone & Wood - Bottle
Byron Bay - Bottle
Peroni - Bottle
Balter XPA - Can
Balter Eazy Hazy - Can

NON ALCOHOLIC

Soft Drinks
Sparkling Water
Juices

Two Hours \$42pp
Three Hours \$48pp
Four Hours \$54pp

The Hotel upholds the principles of responsible service of alcohol and in accordance with the Liquor License applicable to these premises. The Hotel reserves the right to refuse service to persons suspected of being under the age of 18 years and to any person who shows signs of intoxication.

Beverage menus subject to change



HOTEL ACCOMMODATION

YOUR DELEGATES CAN SELECT FROM THE FOLLOWING ROOM TYPES

Your delegates will enjoy some resort style relaxation with our range of gorgeous guest rooms and suites. All featuring the signature Sails coastal style with access to the pool and private cabanas, hotel facilities, waterfront bar and restaurant.

- Standard King Room** - contains a king size bed with city views
- Standard Suite** - contains a king size bed and two single beds with city views
- Garden King Room** - contains a king size bed with garden views
- Garden Suite** - contains a king size bed and two single beds with garden views
- Water King Room** - contains a king size bed with water views
- Water View Suite** - contains a king size bed and two single beds with water views
- Executive Suite** - one bedroom suite with separate master with king bed, open plan living and kitchen area with large private balconies with water views



LET'S PLAN
AN EVENT

GET IN TOUCH WITH OUR TEAM OF PROFESSIONAL COORDINATORS

Conference & Event Coordinator
Phone (02) 6589 5100
functions_sailsportmacquariehotel@evt.com

Sails Port Macquarie by Rydges • 20 Park Street, Port Macquarie NSW 2444 • (02) 6589 5100