

The
POINT
Bar & Grill
FUNCTIONS

FUNCTIONS AT THE POINT

THE POINT BAR AND GRILL OFFERS A RANGE OF FUNCTION PACKAGES WHICH ARE PERFECT FOR ANY CELEBRATION, WHETHER IT BE A SOCIAL GATHERING, CASUAL SUNDOWNER OR CORPORATE LUNCH. WITH UNINTERRUPTED VIEWS OF THE SWAN RIVER, THE POINT BAR AND GRILL PROVIDES A RELAXED AND LUXURIOUS SPACE TO CELEBRATE YOUR NEXT OCCASION.



BOOTHS

4-8 GUESTS (4 AVAILABLE)

Our semi private booths are perfect for smaller intimate occasions. We have four booths available, all west facing with views of the Swan River and South Perth. Enjoy a selection of dishes and beverages from our bar menu and take in the unbeatable sunset view.



TERRACE LOUNGES

8 – 100 GUESTS

Enjoy an exclusive lounge on one of our terraces with uninterrupted views of the Swan River. The area can cater for smaller groups, or can be used exclusively for larger cocktail style functions. Whatever the occasion, The Point Bar and Grill provides a relaxed and luxurious space to celebrate your next event.



DINE

UP TO 40 GUESTS

Take in panoramic views of the Swan river while enjoying an intimate lunch or dinner within The Point Bar and Grill Restaurant. Suitable for groups of 10 to 40 guests, our Set Menu is a perfect choice for large groups wanting to celebrate in a more formal setting. We offer the choice of a 2 or 3 course menu with the option to dine inside or outside on our river view terrace.



LARGE EVENTS

PART AND EXCLUSIVE VENUE HIRE

The point bar and grill can cater for functions up to 350 guests. For enquiries regarding part and exclusive hire, please contact us directly at functions@thepointbarandgrill.com.au.



FUNCTION PLATTERS

SELECT YOUR MENU (15 guest minimum)

4 items- \$40pp

5 items- \$50pp

tofu, avocado rice paper rolls, crushed peanut, lime dipping sauce **ve gf**
teriyaki chicken, california roll selection with traditional accompaniments **gf**
gourmet quiche lorraine, florentine, mushroom, ketchup
braised beef wellington, shallot jus
prawn in filo, chilli, lime, honey, soy sauce
mini wagyu beef burgers, jack cheese, truffle aioli **gfo**
lamb cutlets, ras el hanout, harissa, spiced peanuts **gf**
sweet corn and coriander fritters, cumin yoghurt **v**
fried chicken, kimchi, sriracha mayonnaise, slider **gfo**
caramelized pumpkin, courgette, aubergine pastizzi **v**
peking duck spring roll, spiced plum sauce
beef, guinness, mushroom pie, tomato relish

ADD DESSERT

\$6pp per item

individual lemon meringue
chocolate and salted caramel tart

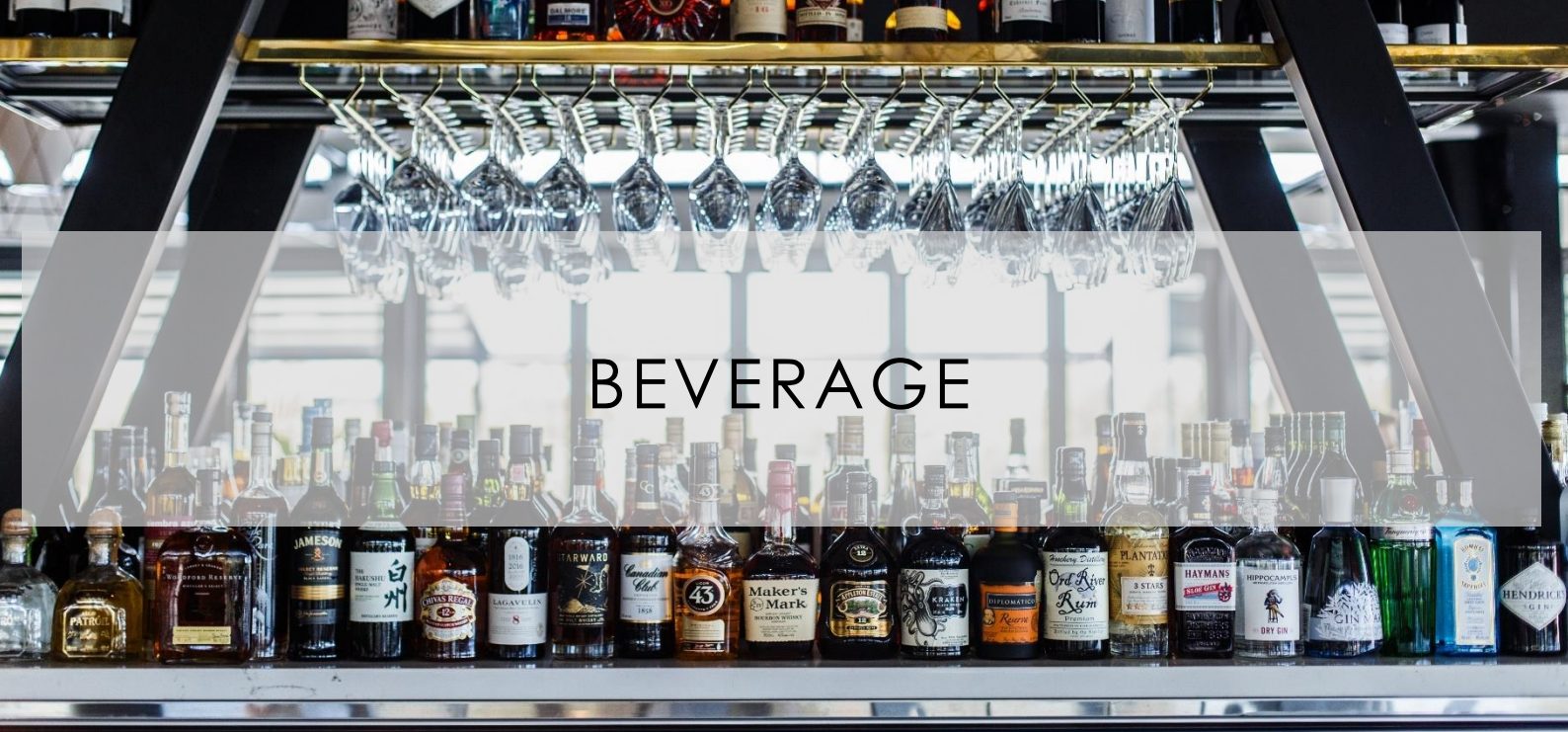
each menu includes 1.5 servings of selected items per person
extra items may be added to platters at an additional cost of \$10pp per item
Canape server available at an extra charge of \$25 per hour

gf | gluten free

gfo | gluten free

v | vegetarian

ve | vegan



BEVERAGE

SELECT YOUR PACKAGE

(20 guest minimum)

STANDARD PACKAGE

2 HOURS \$40PP | 3 HOURS \$50PP | 4 HOURS \$55PP

Dal Zotto Prosecco
Vasse Felix Classic Dry White
Vasse Felix Classic Dry Red
All Tap Beers
Soft Drinks and Juices

King Valley, VIC
Margaret River WA
Margaret River, WA

EXCLUSIVE PACKAGE

2 HOURS \$50PP | 3 HOURS \$60PP | 4 HOURS \$65PP

Burch Family Wines 'Allegory' Sparkling Wine
Babich 'Black Label' Sauvignon Blanc
Forest Hill Estate Chardonnay
Head Rose
Opawa Pinot Noir
Kangarilla Road Shiraz
All Tap Beers
Soft Drinks and Juices

Margaret River, WA
Marlborough, NZ
Denmark, WA
Barossa Valley, SA
Marlborough, NZ
McClaren Vale, SA

PREMIUM PACKAGE

2 HOURS \$60PP | 3 HOURS \$65PP | 4 HOURS \$70PP

Chandon NV Brut
The Paper Nautilus Sauvignon Blanc
Giant Steps Chardonnay
Fire Gully Rose
Bannockburn Pinot Noir
Yangarra Estate Shiraz
All Tap Beers
Soft Drinks and Juices

Yarra Valley, VIC
Marlborough, NZ
Clare Valley, SA
Margaret River, WA
Geelong, VIC
McLaren Vale, SA

Wines may be subject to change due to availability. Beverage on consumption options also available.
Please contact us directly regarding spirit and cocktail additions.



DINING

DINING SET MENU

2-course \$65pp

3-course \$75pp

on arrival

olives, marinated

grilled common loaf, hummus, evoo

entree

sweetcorn and coriander fritter, cumin yoghurt **v**

wok fried salt and pepper calamari, tomato, chilli **gfo**

lamb cutlets, ras el hanout, harissa, peanuts **gf**

main

free range chicken, buttered mash, leeks, kale, tarragon, sweetcorn puree

market fish, papaya salad, palm sugar, chilli, mint **gfo**

rangers valley sirloin, fries, tomato, parsley, béarnaise

served medium rare or medium well

forest mushroom tart, poached free-range egg, baby spinach, parmesan cream **v gfo**

to finish

chef's selection of mini desserts **v gfo**

&

cheese selection, fruit bread, glazed fruits, apple, celery, muscatel **v gfo**

gf | gluten free

gfo | gluten free

v | vegetarian

BOOKING DEPOSIT FORM

PERSONAL DETAILS

NAME:	PHONE:
COMPANY:	MOBILE:
EMAIL:	

BOOKING DETAILS

BOOKING DATE:	NO. GUESTS:		
ARRIVAL:	CONCLUSION:		
OCCASION:			
AREA (PLEASE CIRCLE):	BOOTH	TERRACE LOUNGE	DINING
SPECIAL REQUESTS:			

FUNCTION PLATTER (SELECT ITEMS)

☐ tofu, avocado rice paper rolls	☐ lamb cutlets	☐ peking duck spring roll
☐ sushi selection	☐ sweet corn coriander fritters	☐ prawn in filo
☐ gourmet quiche lorraine	☐ fried chicken slider	☐ Mini wagyu beef burgers
☐ braised beef wellington	☐ caramelized pumpkin pastizzi	☐ Guinness and mushroom pie
☐ chocolate salted caramel tarts	☐ individual lemon meringue	

DINING SET MENU

☐ 2 – course set menu	☐ 3-course set menu

BEVERAGE SELECTION

☐ 2 hours standard package	☐ 2 hours exclusive package	☐ 2 hours premium package
☐ 3 hours standard package	☐ 3 hours exclusive package	☐ 3 hours premium package
☐ 4 hours standard package	☐ 4 hours exclusive package	☐ 4 hours premium package
☐ Beverage on consumption		

CREDIT CARD DETAILS

CARD TYPE (please circle):	Mastercard	VISA	AMEX (2% surcharge)
CARDHOLDER NAME:			
CARD NO.	EXPIRY: /		
CARDHOLDER SIGNATURE:			

TERMS AND CONDITIONS

1. Pricing

All prices are current at the time of quotation however are subject to change based on market fluctuations. All prices shown are inclusive of GST.

2. Product availability

The Point Bar and Grill reserve the right to substitute food, beverage or service items, in consultation with the client, when issues arise regarding product availability or supply.

3. Bookings

A booking is considered tentative once The Point Bar and Grill have sent out a function quotation. Tentative bookings will be held for a period of fourteen days. After this time tentative bookings may automatically be cancelled and reallocated to other enquiries without further consultation.

4. Confirmation

A tentative booking will be considered confirmed upon receipt of deposit and completed booking form within fourteen days of quotation. Minimum deposit requirements are \$500 or 10% of the estimated function value, whichever greater. Booking confirmations and deposits received more than fourteen days after quotation are subject to The Point Bar and Grill confirming date and venue availability.

5. Final details

Final function details must be arranged at least fourteen days prior to the function date. The Point Bar and Grill cannot guarantee the provision or availability of menu or service items submitted after this time.

6. Expected attendance

The guaranteed minimum number of guests attending must be confirmed 7 days prior to the function. Decrease in function attendance cannot be accepted after this time. Every effort will be made to accommodate increases in attendance up to two days prior to the function.

7. Payment

Full payment is required at the conclusion of the function when paying by cash or credit card. Any pre-payment is required 7 days prior to the function via eft, cash or credit card. American express is subject to a 2% surcharge. Diners are not accepted. Credit card details are required to secure all bookings and details will be retained until settlement of your final account. Public holiday surcharges 25% will be applied to the total account for any function falling on a designated public holiday. Functions extending into a public holiday may be subject to a portion of this surcharge pending service requirements.

8. Cancellations

In the unfortunate situation that a client must cancel a function, notification must be made in writing and a minimum of 7 days' notice must be provided. Any cancellations made outside of the notice period will forfeit the deposit.

9. Area Allocation

Reserved areas are allocated for a maximum of 4-hour periods. This may be extended at management's discretion subject to date, time and availability.

10. Security

The venue will not accept responsibility for the loss or damage to any equipment or personal belongings left prior to or after a function

11. Liquor Act

Under WA law, all guests under the age of 18 must be accompanied by their legal guardian and supervised at all times. All guests must be 18 or over to consume alcohol and are expected to provide legal identification when necessary.

12. Responsible Service of Alcohol

The Point Bar and Grill abides by WA guidelines on responsible service of alcohol as per our house policy. The venue reserves the right to refuse the service of alcohol to any patron deemed to be showing signs of intoxication.



CONTACT US



08 9218 8088

www.thepointbarandgrill.com.au

functions@thepointbarandgrill.com.au

306 Riverside Drive

East Perth WA 6004

