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 – 180 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 100 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 100 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
(20 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

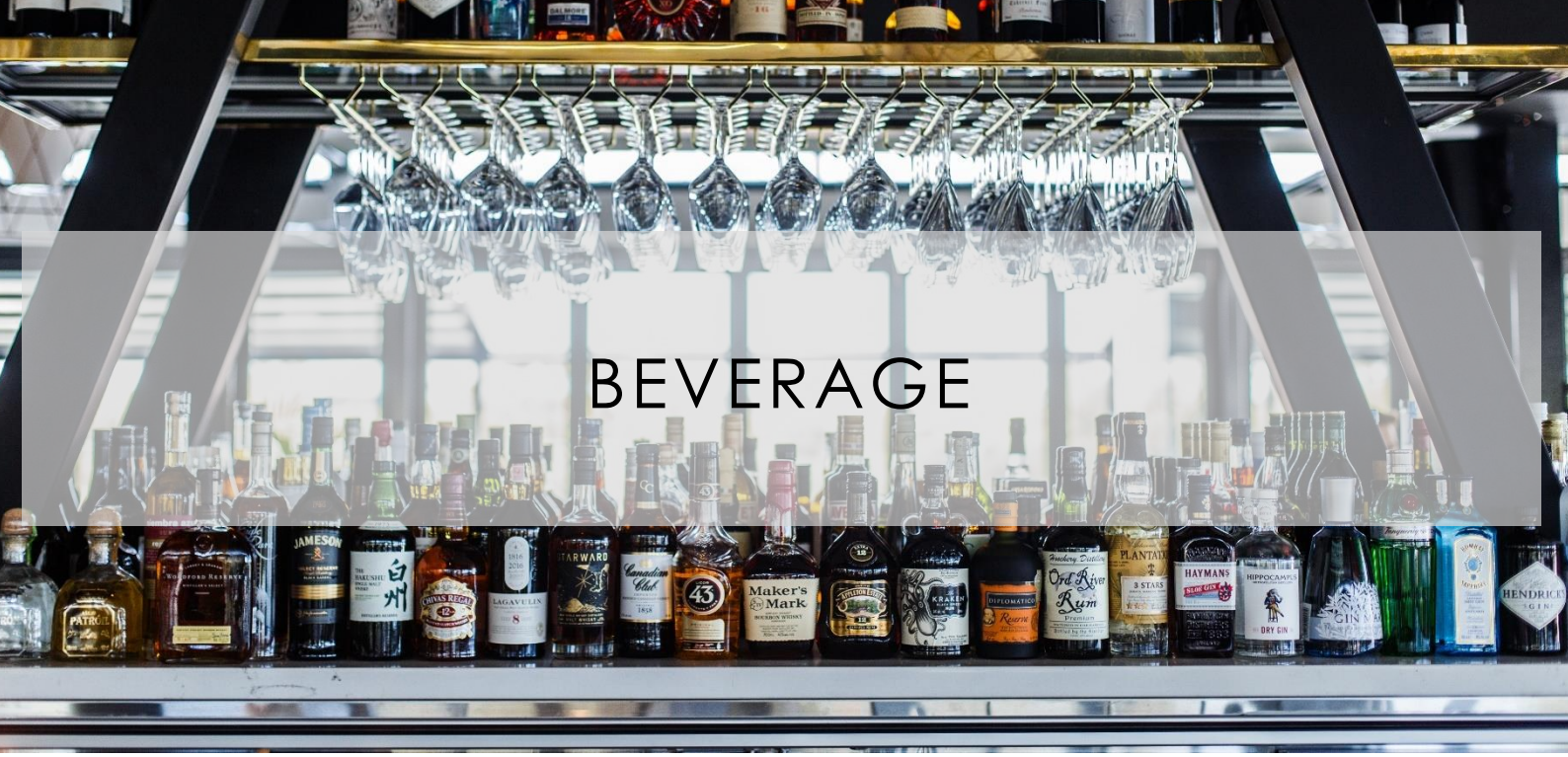
chocolate and salted caramel tart

each menu includes 1.5 servings of selected items per person

additional items may be added to platters at an additional cost of $10pp per item

canape service available at an extra charge of $25 per hour/ per 50 guests

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

Secret Garden Brut Sparkling Wine	Big Rivers, NSW
McHenry Hohnen 'Rocky Road' Sauvignon Blanc Semillon	Margaret River WA
McHenry Hohnen 'Rocky Road' Cabernet Merlot	Margaret River, WA
All Tap Beers	
Soft Drinks and Juices	

EXCLUSIVE PACKAGE
2 HOURS $50PP | 3 HOURS $60PP | 4 HOURS $65PP

Dal Zotto Prosecco	King Valley, VIC
Babich 'Black Label' Sauvignon Blanc	Marlborough, NZ
Forest Hill Estate Chardonnay	Denmark, WA
Victory Point Rose	Margaret River, WA
Opawa Pinot Noir	Marlborough, NZ
Tom Foolery 'Young Blood' Shiraz	Barossa Valley, SA
All Tap Beers	
Soft Drinks and Juices	

PREMIUM PACKAGE
2 HOURS $60PP | 3 HOURS $65PP | 4 HOURS $70PP

Chandon NV Brut	Yarra Valley, VIC
Leeuwin Estate' Art Series' Sauvignon Blanc	Margaret River, WA
Fraser Gallop 'Parterre' Chardonnay	Margaret River, WA
Hahndorf Hill Rose	Adelaide Hills, SA
Handpicked Pinot Noir	Mornington, VIC
Kalleske 'Moppa' Shiraz	Barossa Valley, SA
All Tap Beers	
Soft Drinks and Juices	

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

marinated mt zero olives

grilled common loaf, romesco, garlic evoo

entree

sweetcorn and coriander fritter, cumin yoghurt v

calamari, lime salt, pepper, tomato, chilli, spring onions gfo

karaage crispy chicken, fermented cabbage, ssamjang

main

corn fed chicken, confit leg croustillant, buttered mash, kale, tarragon, sweetcorn puree

market fish, exmouth prawn, potato, lemon, capers, butter gfo

rangers valley sirloin 220g, fries, portobello, burst tomato, café de paris

served medium rare or medium well

tofu and forest mushroom tart, fried cauliflower, baby spinach, parmesan and truffle cream v gfo

sides

Mixed leaves, heirloom tomatoes

to finish

chef's selection of mini desserts v gfo

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

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	

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

CANAPE SERVICE

- ☐ Canape service ($25 per hour)

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

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www.thepointbarandgrill.com.au
functions@thepointbarandgrill.com.au
Level 1
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East Perth WA 6004

PARKING AND TRANSPORT

24 Hour Paid City of Perth parking available onsite. Please note that due to our closeness to the WACA and Optus Stadium, parking may be limited on external event days. Transperth Bus 24 is available in the free zone from the Perth CBD. The Waterbank Ferry also runs ferries daily from Claisebrook cove and Elizabeth Quay.