

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 – 200 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 60 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 60 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

Function platters are available for parties of minimum of 20 guests
each menu includes 1.5 servings of selected items per person

choose 4- \$40pp

choose 5 - \$50pp

tofu, avocado rice paper rolls, crushed peanut, lime dipping sauce **ve gf**
teriyaki chicken, california and vegetarian roll selection with traditional accompaniments **gf**
gourmet quiche selection lorraine, florentine, wild mushroom, ketchup
chilli beef empanada, paprika mayonnaise
prawn in filo, chilli, lime, honey, soy sauce
mini wagyu beef burgers, jack cheese, truffle aioli **gfo**
fried chicken, kimchi, sriracha mayonnaise, slider **gfo**
goats cheese, caramelized red onion tartlet **v**
shitake and leek spring roll, nuoc cham **v**
peking duck spring roll, spiced plum sauce
lamb cutlets, ras el hanout, harissa, spiced peanuts **gf**
beef, guinness, mushroom pie, tomato relish

ADD DESSERT

\$6pp per item

bambino gelato cones assorted flavours

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 50 guests

gf | gluten free

gfo | gluten free option

v | vegetarian

ve | vegan



BEVERAGE

SELECT YOUR PACKAGE

(20 guest minimum)

STANDARD PACKAGE

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

Angas Brut Premium Cuvee
Vasse Felix 'Classic Dry White'
Vasse Felix 'Classic Dry Red'
All Tap Beers
Soft Drinks and Juices

Barossa Valley, SA
Margaret River WA
Margaret River, WA

EXCLUSIVE PACKAGE

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

Andreola 'Verv' Prosecco
Babich 'Black Label' Sauvignon Blanc
Vasse Felix 'Filius' Chardonnay
Vasse Felix 'Filius' Cabernet Sauvignon
Nietschke 'Julius' Shiraz
All Tap Beers
Soft Drinks and Juices

Veneto, ITA
Marlborough, NZ
Margaret River, WA
Margaret River, WA
Barossa Valley, SA

PREMIUM PACKAGE

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

Jansz Premium Cuvee
Dog Point Sauvignon Blanc
Vasse Felix Premier Chardonnay
Vasse Felix Premier Cabernet Sauvignon
Darymple Pinot Noir
Kalleske 'Moppa' Shiraz
All Tap Beers
Soft Drinks and Juices

Piper's Brook, TAS
Marlborough, NZ
Margaret River, WA
Margaret River, WA
Piper's River, TAS
Barossa Valley, 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

marinated mt zero olives
grilled common loaf, romesco, garlic evoo

entrée

sweetcorn and coriander fritter, cumin yoghurt v

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

karaage crispy chicken, fermented cabbage, ssamjang

lamb ribs with zaatar spice, chermoula, toasted pine nuts, spiced yogurt

main

slow cooked chicken, buttered mash, crisp kale, tarragon, sweetcorn puree, popcorn gfo

cone bay barramundi, shrimp, coconut, pomelo, papaya, mint, chili, peanuts, nam jim

daube of beef, peas, carrot, smoked bacon, scorched onion, parsley gfo

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

for the table

mixed leaf salad, heirloom tomatoes, chardonnay dressing

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 option

v | vegetarian

BOOKING DEPOSIT FORM

PERSONAL DETAILS

NAME:	PHONE:
COMPANY:	MOBILE:
EMAIL:	

BOOKING DETAILS

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

FUNCTION PLATTER (SELECT ITEMS)

- | | | |
|---|--|---|
| <input type="checkbox"/> tofu, avocado rice paper rolls | <input type="checkbox"/> prawn in filo | <input type="checkbox"/> peking duck spring roll |
| <input type="checkbox"/> sushi selection | <input type="checkbox"/> mini wagyu beef burgers | <input type="checkbox"/> shitake and leek spring roll |
| <input type="checkbox"/> gourmet quiche selection | <input type="checkbox"/> fried chicken slider | <input type="checkbox"/> lamb cutlets |
| <input type="checkbox"/> chilli beef empanada | <input type="checkbox"/> goats cheese tarlet | <input type="checkbox"/> guinness and mushroom pie |
| <input type="checkbox"/> bambino gelato cones assorted | | |

DINING SET MENU

- | | |
|--|--|
| <input type="checkbox"/> 2 – course set menu | <input type="checkbox"/> 3-course set menu |
|--|--|

BEVERAGE SELECTION

- | | | |
|---|--|--|
| <input type="checkbox"/> 2 hours standard package | <input type="checkbox"/> 2 hours exclusive package | <input type="checkbox"/> 2 hours premium package |
| <input type="checkbox"/> 3 hours standard package | <input type="checkbox"/> 3 hours exclusive package | <input type="checkbox"/> 3 hours premium package |
| <input type="checkbox"/> 4 hours standard package | <input type="checkbox"/> 4 hours exclusive package | <input type="checkbox"/> 4 hours premium package |
| <input type="checkbox"/> bar tab | <input type="checkbox"/> cash bar | |

CANAPE SERVICE

- canape service

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. The menu provided is a sample only and may be a subject to change.

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 is 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

Preferred area is only a request and not guarantee, it is a subject to date, time and availability. Reserved areas are allocated for a maximum of 4-hour periods. This may be extended at management's discretion.

10. Food and Beverage service

In order to add a personal touch, canape service is available at an extra charge of \$25 per 50 guests booked. With the selection of canape service, a server will be allocated to the function for the duration of the food service. Without the addition of the canape service, food platters will be placed on the tables in the function area. When selecting the beverage package, a wine and sparkling station will be set up in the allocated area. All other drinks are served at the bar. A beverage package is not compulsory, bar tab and cash bar options are available.

11. 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.

12. 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.

13. 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

Level 1

306 Riverside Drive

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.

