





BOOTHS
6 - 8 GUESTS (3 AVAILABLE)

Our booths are perfect for smaller casual occasions. We have three booths available, all east facing with views of the Swan River. 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 our terrace 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 50 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 50 guests, our Set Menu is a perfect choice for large groups wanting to celebrate in a more formal setting.



LARGE EVENTS PART AND EXCLUSIVE VENUE HIRE

The point bar and grill can cater for functions up to 400 guests. For enquiries regarding part and exclusive hire, please contact us directly at functions@thepointbarandgrill.com.au.



GRAZING BOARD \$285ea

(Suitable for 20 people)

cured sliced charcuterie meats, cheeses, muscatels, olives, pickled vegetables, bread & dips, crackers, crudites

VEGAN ANTIPASTO PLATTER \$28ea

(Suitable for 5 people)

CANAPES HOT OR COLD

(20 guests minimum)

Choose 4 - \$38 per person

Choose 6 - \$49 per person

Choose 8 - \$65 per person

Smoked salmon blinis w' stracciatella and roe
Tomato & onion jam tarts w' mozzarella & basil (vego)
Smoked chicken empanadas w' aioli
Pumpkin arancini w' sugo (vegan)
Vegetable spring rolls w' chilli jam (veg)
Spiced avocado tarts w' balsamic reduction (vego)
Fried chicken & waffles w' maple syrup
Spiced Lamb fillet tarts w' goats cheese & horseradish
Buttermilk chicken slider w' corn relish slaw
Pork & fennel sausage rolls w' tomato relish
Buttermilk chicken pieces w' pickled ginger & Korean bbq

PIZZAS \$26ea (gluten free extra \$3 extra pizza)

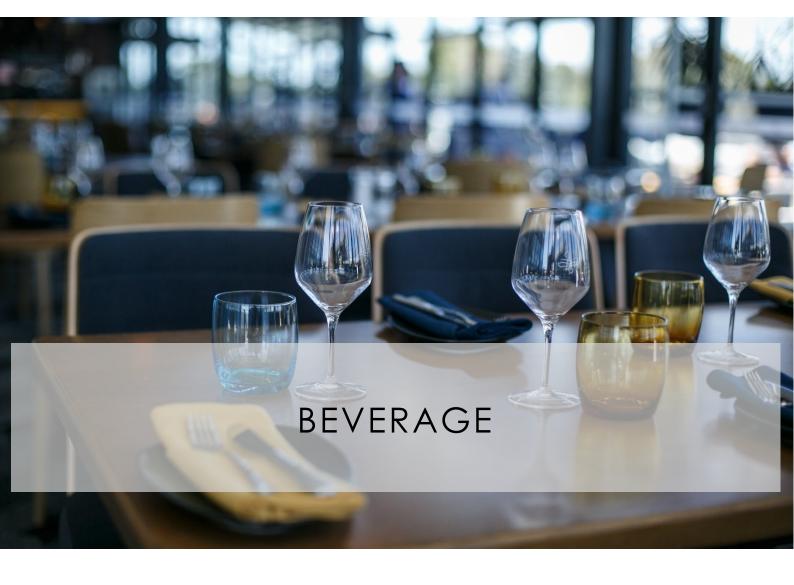
Into the wild Nap sauce, mozzarella Wild mushroom, Truffle ham, capsicum & salsa verde

Spice it up Nap sauce, mozzarella, nduja, eggplant, tomato, scorpion chilli

Push it prosciutto

Garlic nap sauce mozzarella, artichoke, olives, prosciutto, pesto, grated Parmesan

Classic margarita Nap sauce, mozzarella, tomato, basil



SELECT YOUR PACKAGE

(20 guests minimum)

EXCLUSIVE PACKAGE 2 HOURS \$65PP | 3 HOURS \$78PP

Dalz otto Prosecco

Geisen Small Batch Sauvignon Blanc

Castelli Estate Rose

Hentley Farm 'Villain & Vixen' Shiraz

Tap Beers

Soft Drinks and Juices

King Valley, VIC

Marlborough, NZ

Margaret River, WA

Barossa Valley, VIC

STANDARD PACKAGE 2 HOURS \$55PP | 3 HOURS \$65PP

Yves Sparkling Cuvee

Folklore Cabernet Merlot

Sea Urchin Sauvignon Blanc Semillon

Tab Beers and Juices

Yarra Valley, VIC Margaret River, WA Margaret River, WA

Wines may be subject to change due to availability. Beverage on consumption options also available. Cocktails and spirits are available on consumption only.



SET MENU

2-course \$79pp

3-course \$89pp

For the table to share

grilled sourdough, saltbush dukkah, evoo, balsamic & penfield olives entrée

Pork and duck terrine Confit tomato, vinaigrette, sourdough

Heirloom tomato salad Basil, olive crumb, goats cheese

Fried Szechuan calamari Garlic oil, aioli, lemon

For the table to share with Mains (1ea between 4ppl)

Chips w' cajun seasoning Broccolini w' sesame dressing

main

260gm Kidman scotch fillet Mushroom Jus, spiced salts

Cone bay Barramundi Spinach, beurre Blanc, confit tomato, peas, saltbush

Ricotta gnocchi pomodoro Grated parmesan, basil oil

to finish (applies to 3-course only)

Selections of cheeses & petite fours

gf | gluten free gfo | gluten free option v | vegetarian vg | vegan

BOOKING DEPOSIT FORM

PERSONAL DETAILS

| NAME: | | | PHON | IE: | | |
|---------------------------------|---------------|-----------------------------|--|-------------|--------------------------|--|
| COMPANY: | | | MOBILE: | | | |
| EMAIL: | | | <u> </u> | | | |
| BOOKING DETAILS | | | | | | |
| BOOKING DATE: | | | NO. C | NO. GUESTS: | | |
| COMMENCEMENT: | | | CONCLUSION: | | | |
| OCCASION: | | | | | | |
| AREA (PLEASE CIRCLE): | | BAR | | | DINING | |
| FUNCTION PLATTER (SELEC | CT ITEMS) | | | | | |
| Smoked salmon blini | s | Spiced avocado | tarts | | Buttermilk chicken | |
| Tomato & onion jam | | Fried chicken& waffles | | | Pizza | |
| Smoked chicken em | panadas | Spiced lamb fillets tarts | | | GRAZING BOARD (how many) | |
| Pumpkin arancini | | Buttermilk chicken slider | | | Vegan Antipasto Platter | |
| Vegetable spring roll | S | Pork & fennel sausage rolls | | | | |
| DINING SET MENU | | | | | | |
| 2 – course set menu | | 3-course set menu | | | | |
| BEVERAGE SELECTION | | | | | | |
| 2 hours standard page | ckage | 2 hours exclusive package | | | bar tab (on consumption) | |
| 3 hours standard page | ckage | 3 hours exclusive package | | | cash bar | |
| PAYMENT DETAILS | | | | | | |
| BSB | Account N | | neficiary me | Account | ABN | |
| 086131 | 431541482 | Ве | Beaumonde Hospitality Australia Pty Ltd | | 75 609 216 999 | |
| Reference Numb Amount Deposite | | | | | | |
| | | | | | | |
| I accept the Terms a | nd Conditions | Signature: | | | Date: | |

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 subject to change.

3. Food & Beverage

Food service will commence in half an hour from the booking time. When bringing a cake for the function, prior notice is required and a cakeage fee of \$30 will apply. When selecting the Beverage Package, a beverage station will be set up in the allocated area. Any Beverage Package selected must be accommodated by a food package. Beverage Packages are not offered on their own and bar tab / cash bar options are available.

4. 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.

5. Confirmation

A tentative booking will be considered confirmed upon receipt of deposit and completed booking form within fourteen days of quotation. Booking confirmations and deposits received more than fourteen days after quotation are subject to The Point Bar and Grill confirming date and venue availability. Minimum deposit requirements are \$500. Full pre-payment for the function is required 7 days prior to the function date.

6. 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.

7. 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 three days prior to the function.

8. Payment

Full pre-payment for the function is required 7 days prior to the function via eft, cash or credit card. 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 15% 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.

9. 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.

10. Area allocation

Preferred area is only a request and not guarantee, it is 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.

Set Menu is essential for restaurant bookings of 13 guests and over. Any bookings exceeding 12 people will be split to multiple tables, according to the number of guests attending.

11. Speeches & presentations

The Point Bar & Grill is a venue open to the public. For this reason we are not able to accommodate for speeches or presentations- no av equipment, lectern, microphone or speakers are available to be used. Turning down or shutting off the ambience music is not an option.

12. Security

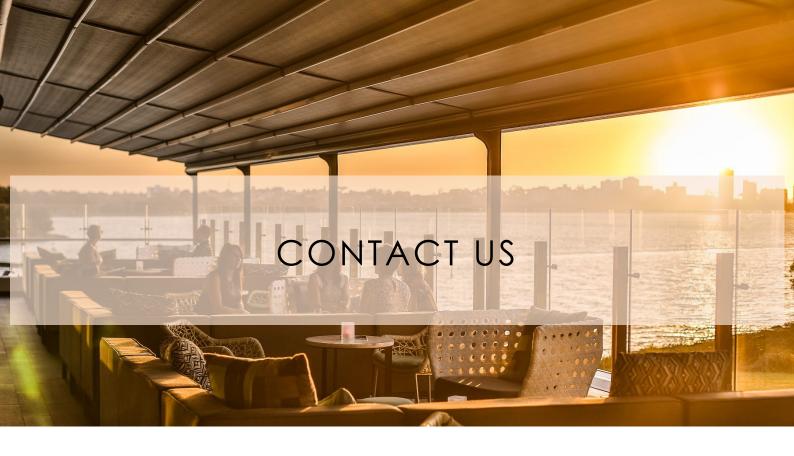
The venue will not accept responsibility for the loss or damage to any equipment or personal belongings left prior to or after a function.

13. 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.

14. 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.





08 9218 8088
www.thepointbarandgrill.com.au
functions@thepointbarandgrill.com.au
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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.

