



CELEBRATIONS PACKAGE

Promenade Room

Lake Room

Café Deck

old friends, new memories....



**Finalist**  
Wedding Caterer 2010  
Awards for Excellence

## THE POINT CELEBRATIONS PACKAGE

With panoramic views over Albert Park Lake and the city skyline, The Point is one of Melbourne's most spectacular event venues

We offer three superbly presented event areas- Promenade Room, Lake Room and Café Deck and can cater for the most intimate or extravagant event. Our mouth watering, award winning cuisine, designer interiors, professional staff and experienced events team ensure that your special day will be memorable

### SEATING CAPACITY

Configurations	Promenade Room	Lake Room	Café Deck
Cocktail style	300	200	150
Dinner Dance (with dance floor)	160	80	60
Sit down dinner (no dance floor)	180	100	70

#### The Point Function Package includes

- Microphone and PA System in Promenade Room and Lake Room
- Ample on site metered parking
- White linen tablecloths, napkins and silk underlays
- Personalised menus
- Cake knife and table
- Floral arrangements in each room
- Black wrought iron candelabras in Promenade Room
- Hurricane lanterns in Lake Room
- Dance floor
- Miniature location map PDF  
*Printed copies available at minimal cost*

## MINIMUM CHARGES

	Promenade Room	Lake Room	Café Deck
<b>Breakfast</b>	\$2,200	\$1,450	\$1,250
<b>Lunch</b>			
Mon - Fri	\$2,750	\$1,650	\$1,450
Sat - Sun	\$3,850	\$2,750	\$4,000
<b>Dinner</b>			
Mon - Thu	\$3,300	\$2,150	\$2,000
Saturday			
Oct - May	\$12,000	\$6,300	\$5,600
Jun - Sept	\$6,600	\$3,850	\$3,500
Fri and Sun			
Oct - Nov/Jan - May	\$6,600	\$3,850	\$3,500
Jun - Sept	\$5,500	\$2,750	\$2,500
Dec	\$6,600	\$5,500	\$5,000

*A room hire fee will only apply when food and beverage costs do not meet these minimums*

## OPERATIONAL TIMES

Lunch 12pm - 4pm  
Dinner 6pm - 1am (except Cafe Deck)

*Allowances can be made for earlier arrival where the room has not been previously booked*

## ADDITIONAL TIME

The standard time allocation allowed in the following packages is 4 hours for a luncheon and 5 hours for a dinner. If you wish to extend beyond the allocated time frame then an additional charge of \$10 per person per hour will apply based on your final confirmed numbers. This includes room hire and an extension of your beverage package

## **ENTERTAINMENT**

The Promenade Room, Lake Room and Café Deck have their own stereo system allowing our guests to play their selection of music. If you wish to bring your own CD's, we are happy to play them for you as background music. Bands and DJ's are more than welcome to play. Please consult with your Events Coordinator before engaging a band larger than four pieces. Sound check must be conducted prior to the commencement of the event in the presence of The Point Event Supervisor and we do insist that DJ's and bands keep the volume to a reasonable standard. Equipment can only be delivered/collected during times agreed to by The Point Management. We are happy to suggest entertainment through our recommended entertainment providers

## **CHILDREN 3 - 12 YEARS OF AGE**

Two Courses ( main and dessert ) \$28 or Two Courses ( entrée and main ) \$35

Children are welcome to attend any function. Children's menus are available and a selection is to be made prior to the event as with all menus. All prices include soft drink and juice for the duration of the event

## **PRE DINNER DRINKS**

Weather permitting, pre luncheon/dinner drinks can be held downstairs on our wooden decking situated adjacent to the Café for functions held in Promenade Room. Lake Room pre dinner drinks may be taken on the lake side front paved area. If the weather is inclement, pre dinner drinks will be served inside the room where your function is being held

## **CHAIR COVERS**

Chair covers and sashes can be added to your package for a cost of \$6 per chair. A variety of colours are available

### **THE POINT**

Aquatic Drive T 03 9682 5566  
Albert Park Lake F 03 9682 5577  
VIC 3206 Australia E [functions@thepointalbertpark.com.au](mailto:functions@thepointalbertpark.com.au)

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## **TENTATIVE BOOKINGS AND DEPOSITS**

We are able to hold a date tentatively for a period of seven days, after which time if verbal confirmation has not been received the date will be released. Once you have advised your intention to confirm we will send out a Booking Agreement. A deposit of \$1,500 is required for events held in the Lake Room or Café Deck and \$2,000 for events held in the Promenade Room. Deposits are required seven days after your receipt of Booking Agreement and are inclusive of GST. Should the deposit not be received seven days after receipt of Booking Agreement, the date will be released

### **DEPOSITS ARE NON REFUNDABLE**

## **CANCELLATION POLICY**

*All cancellations must be made in writing to The Events Team, The Point Albert Park.*

Where the client;

- A** cancels a booking between 8 and 60 days prior to the day on which the function is to be held, the client shall forfeit the entire deposit and in addition shall, upon demand of The Point in writing, pay up to 50% of the estimated spend.
- B** cancels a booking 7 days or less prior to the day on which the function is to be held, the client shall forfeit the entire deposit and in addition shall, upon demand of The Point in writing, pay up to 80% of the estimated spend.

## **PRICES**

All prices quoted are inclusive of GST. Prices and menus are subject to change. A credit card surcharge will apply on all transactions to visa and mastercard of 2% and to amex and diners card of 2.5%

## BREAKFAST PACKAGE

### Full Breakfast Sit Down

\$35 p/p

Bircher muesli

Croissants and Danish pastries

Seasonal fruit platters

Orange juice and freshly brewed tea & coffee

Please choose one of the following options:

- Eggs Benedict\*
- Eggs Florentine\*
- Zucchini and sweetcorn fritters, smoked salmon and dill cream
- Hot pancakes, caramelised banana, bacon and maple syrup
- Spinach and goats cheese frittata
- Scrambled eggs on toasted sourdough, your choice of two sides
  - bacon                      -breakfast sausages                      -mushrooms
  - grilled tomato      -spinach

***\*Denotes menu items available for events of 50 guests or less***

### Premier Breakfast Buffet

\$46 p/p

*Minimum of 40 guests*

Smoked salmon platter

Seasonal fruit platters

Croissants and Danish pastries

Natural and flavoured yoghurts and cereals

Pancakes, maple syrup and strawberries

Scrambled eggs and chives

Grilled tomatoes and mushrooms

Breakfast sausages

Rosemary chat potatoes

Chilled sparkling wine

Orange juice and freshly brewed tea & coffee

### Additional Sides

\$3 per item p/p

- |                            |                        |              |
|----------------------------|------------------------|--------------|
| -spinach                   | -compote of fruit      | -cold meats  |
| -hash browns               | -bagels                | -baked beans |
| -muffins (plain and fruit) | -scones, jam and cream |              |

## LUNCH PACKAGE

Prices are based on a **4 hour** duration and include The Point house beverage package (p 19)

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### Lunch Package 1      \$100 p/p

Hot and cold canapés on arrival  
Two entrees served alternately  
Two mains served alternately  
Your cake served with                      coulis  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Lunch Package 2      \$105 p/p

Hot and cold canapés on arrival  
Two entrees served alternately  
Two mains served alternately  
Two desserts served alternately  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Lunch Package 3      \$110 p/p \*

Hot and cold canapés on arrival  
Guest's selection from two entrees  
Guest's selection from two mains  
Your cake, fresh cream and fruit coulis  
Your cake served with  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Lunch Package 4      \$115 p/p \*

Hot and cold canapés on arrival  
Guest's selection from two entrees  
Guest's selection from two mains  
Guest's selection from two desserts  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Lunch Package 5      \$120 p/p \*

Hot and cold canapés on arrival  
Guest's selection from three entrees  
Guest's selection from three mains  
Guest's selection from three desserts  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

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***\*Applicable to events of 70 guests or less***

Antipasto plate to the table	Meat	\$30 per plate
	Vegetarian	\$25 per plate
	Seafood	\$40 per plate
Additional side dish per table		\$15 per side
Fresh seasonal fruit plate to the table		\$29 per plate
Cheese, lavoche, muscatels and fruit paste to the table		\$39 per plate

## DINNER PACKAGE

Prices are based on a **5 hour** duration and include The Point house beverage package (p 19)

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### Dinner Package 1      \$120 pp

Hot and cold canapés on arrival  
Two entrees served alternately  
Two mains served alternately  
Your cake served with                      coulis  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Dinner Package 2      \$125 pp

Hot and cold canapés on arrival  
Two entrees served alternately  
Two mains served alternately  
Two desserts served alternately  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Dinner Package 3      \$130 pp\*

Hot and cold canapés on arrival  
Guest's selection from two entrees  
Guest's selection from two mains  
Your cake, fresh cream and fruit coulis  
Your cake served with  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Dinner Package 4      \$135 pp\*

Hot and cold canapés on arrival  
Guest's selection from two entrees  
Guest's selection from two mains  
Guest's selection from two desserts  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

### Dinner Package 5      \$140 pp\*

Hot and cold canapés on arrival  
Guest's selection from three entrees  
Guest's selection from three mains  
Guest's selection from three desserts  
House baked bread  
Choice of one side dish per table  
Freshly brewed coffee, tea and biscotti

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***\*Applicable to events of 70 guests or less***

Antipasto plate to the table	Meat	\$30	per plate
	Vegetarian	\$25	per plate
	Seafood	\$40	per plate
Additional side dish per table		\$15	per side
Fresh seasonal fruit plate to the table		\$29	per plate
Cheese, lavoche, muscatels and fruit paste to the table		\$39	per plate

## MENU

### ENTREE

#### Cold

Antipasto of cured meats, local seafood and marinated vegetables

Cape Grim pasture fed beef carpaccio, rocket and parmesan salad, balsamic and Mt Zero olive oil

Half dozen natural oysters\*, your choice of dressing

( red wine vinegar, ginger soy or shallot vinaigrette )

Tasmanian smoked salmon, dill toast, watercress, red onion and citrus salad

Corn fed chicken, shallot and wild mushroom terrine, chardonnay vinaigrette

***\*Twelve oysters available for a surcharge of \$9 per person***

#### Hot

Risotto of prawns and scallops, dill and fresh tomato

Slowly braised pork belly, savoy cabbage, lardons and rosemary dressing

Potato gnocchi, braised lamb, black olives and goat's cheese

Salt and pepper calamari, sweet chilli mayonnaise and cucumber ribbons

Spinach, poached chicken and thyme cannelloni, roasted tomato sauce

Roast pumpkin soup, pine nuts and sage

#### **Vegetarian options ( entrée or main )**

Gratin of white beans, saffron mash and baby herbs

Orecchiette, broccoli, chilli, garlic and parsley

Cherry tomato, zucchini and pesto gnocchi

Risotto of peas, mint, asparagus and parmesan

Roast pumpkin soup, pine nuts and sage

## **MAIN**

Clare Valley grain fed eye fillet, horseradish creamed potato  
and bourguignon garnish

Baby Snapper fillets, lemon spinach, raisin, pine nut  
and beurre noisette vinaigrette

Clare Valley grain fed porterhouse, potato fondant, green beans  
and mustard dressing

Swordfish loin, Moroccan spiced couscous, cumin and coriander yoghurt

Lamb rump, white bean cassoulet, spanish onion, parsley and tomato salsa

Grilled chicken breast, almond, avocado and green bean salad,  
tarragon dressing

Chicken Saltimbocca, field mushroom risotto and herb salad

Roast lamb rack, ratatouille, saffron mash and rosemary dressing

Atlantic salmon, minted peas, fennel, green olive and citrus dressing

Crispy skin duck breast, pont neuf potato and glazed baby vegetables

## **Side dish ( select one )**

Rocket, pear and parmesan salad

Greek salad

Roasted chat potatoes, garlic and rosemary

Seasonal vegetables and herb butter

New seasons potatoes, garlic, butter and sea salt

Roast pumpkin, almonds and sage

## **DESSERT**

Chocolate silk tart and King Island double cream

Lemon tart, vanilla cream and raspberry coulis

Individually baked cheese cake and marinated strawberries

Sticky date pudding, butterscotch sauce and double cream

Orange and passionfruit tart, lemon curd and cream Chantilly

Vanilla bean panna cotta, poached berries and almond tuille

Lindt chocolate mousse, chocolate brownie and citrus salad

Bread and butter pudding and honey anglaise

## BUFFET MENU

Minimum of 60 guests

For a selection of canapés on arrival there is an additional charge of \$9 per guest

### Lunch

**\$110 p/p**

Price is based on a **4 hour** duration and includes The Point House Beverage Package (p22)

House baked breads and rolls

Selection of charcuterie and antipasto condiments

House cured salmon and traditional garnish

Your selection of three salads

One of each of the following dishes	-fish	-vegetable side
	-meat	-potato/rice side
	-vegetarian	-soup
	-international	

Your selection of three cakes/gateaux

Your selection of one hot dessert

Cheese, lavoche, muscatels and fruit paste

Freshly brewed tea and coffee

### Dinner

**\$120 p/p**

Price is based on a **5 hour** duration and includes The Point House Beverage Package (p22)

House baked breads and rolls

Selection of charcuterie and antipasto condiments

House cured salmon and traditional garnish

Your selection of three salads

One of each of the following dishes	-fish	-vegetable side
	-meat	-potato/rice side
	-vegetarian	-soup
	-international	

Your selection of three cakes/gateaux

Your selection of one hot dessert

Cheese, lavoche, muscatels and fruit paste

Freshly brewed tea and coffee

## **MENU**

### **Salads**

Caesar

Garden

Greek

Tomato, bocconcini and pesto

Potato, spring onion and seeded mustard

Asian inspired coleslaw

Roast pumpkin, rocket and fetta

Penne puttanesca (cold)

Mesculin leaves and French vinaigrette

Spinach, roast tomato and avocado

### **Fish**

Saffron Paella

Atlantic salmon, Asian greens and ponzu dressing

Baby snapper and shaved fennel salad

Grilled swordfish Nicoise

Steamed Rainbow trout, pine nuts and lemon spinach

### **Meat**

Whole roasted chicken, green olives and preserved lemon

Roast leg of lamb, crispy parsnip and basil jus

Clare Valley grain fed porterhouse, bourguignon garnish

Roast leg of Western Plains pork and cinnamon poached apples

Rotisserie roasted, grain mustard crusted rib of beef and Yorkshire pudding

### **Vegetarian**

Thai green vegetable curry

Hokkien noodle stir fry

Eggplant melanzanne

Mediterranean vegetable and mozzarella lasagne

### **International**

Gnocchi, braised lamb, olives and goats cheese

Red curry of white fish, spring onions, coriander and lime leaves

Orecchiette, chicken, leek and Italian parsley

Massaman style Kinkawook mussels, young galangal and Thai basil

Traditional beef goulash, paprika and sour cream

## **THE POINT**

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### **Vegetable side**

Panache of seasonal vegetables  
Stir fried bok choy, choy sum and gai lung in oyster sauce  
Cauliflower and blue cheese gratin  
Ratatouille, basil and herb crumbs  
Honey glazed carrots, pinenuts and parsley  
Roast butternut pumpkin and fried sage  
Roasted root vegetables, garlic and thyme

### **Potato/rice side**

Italian style chat potatoes, rosemary and garlic  
Gratin dauphinoise  
Hasselback potatoes, caramelised onion and oregano  
Cajun spiced kipfler potatoes  
Steamed Jasmine rice  
Fragrant rice Pilaf  
Coconut steamed rice

### **Soup**

Butternut pumpkin, sour cream and chives  
Potato and leek vichyssoise  
Minestrone and pesto  
Russian borsch  
Roast tomato, garlic and herbs

### **Hot dessert**

Bread and butter pudding  
Hot chocolate fondant  
Sticky date pudding and butterscotch sauce  
Steamed apple and raisin cake  
Seasonal stone fruit crumble

### Cakes & gateaux

Coconut raspberry tart  
 Pear and blueberry frangipane  
 Baked New York cheesecake  
 Sour cherry and chocolate croissant pudding  
 Chocolate and orange marble cake  
 Apple and rhubarb cake and maple syrup  
 Peach and raspberry crumble cake  
 Traditional lemon tart  
 Chocolate silk tart

### ADDITIONAL

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Whole roasted snapper, fresh lemon and herbs	\$9 p/p
Freshly shucked oysters and red wine vinaigrette	\$8 p/p
King prawns and cocktail sauce	\$8 p/p
Baby octopus, oregano and olives	\$5 p/p
Marinated mussel skewers	\$5 p/p
Calamari, chilli, red capsicum and ginger	\$5 p/p
Half shell Spring Bay scallops and sauce vierge	\$5 p/p
Additional salad	\$3 p/p
meat dish	\$9 p/p
fish dish	\$8 p/p
vegetarian dish	\$5 p/p
international dish	\$6 p/p
vegetable or potato/rice side	\$4 p/p
soup	\$4 p/p
hot dessert	\$5 p/p
cake/gateaux	\$5 p/p

## COCKTAIL PARTY

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12 pieces per person, variety of 6 canapés (minimum number of canapes recommended for a single hour event)	\$39 p/p
16 pieces per person, variety of 8 canapés (minimum number of canapes recommended for a two hour event)	\$44 p/p
20 pieces per person, variety of 10 canapés (minimum number of canapes recommended for a three hour event)	\$49 p/p
24 pieces per person, variety of 12 canapés	\$54 p/p

## CELEBRATION PACKAGES

Celebration Package One	\$110 p/p
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20 canapes per guest ( variety of 10 )  
 2 grazing dishes per guest  
 Your cake cut and served grazing style  
 Tea and coffee  
 5 hour house beverage package

Celebration Package Two	\$115 p/p
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20 canapes per guest ( variety of 10 )  
 2 grazing dishes per guest  
 1 grazing dessert per guest  
 Tea and coffee  
 5 hour house beverage package

**In addition to the above celebration packages, The Point can tailor a package to suit your celebration, taste and budget**

**Please contact your Events Coordinator to discuss tailored packages for your 21st Birthday**

## COCKTAIL MENU

### Cold

Tomato, goats cheese and basil bruschetta

Vietnamese rice paper rolls – vegetarian

- lemon chicken

- pork and prawn

Cape Grim pasture fed eye fillet tataki

Confit salmon, capers, red onion and sour cream

Marinated artichoke, roma tomato, basil and fetta

Meredith goats cheese, apple marmalade crostini

Smoked salmon, crème fraiche and dill pinwheel

Confit tomato, bocconcini and salsa verde tartlet

Zucchini, roast tomato and basil frittata

Carpaccio of Cape Grim pasture fed beef, daikon, coriander and soy

Ham hock, parsley and carrot en crouete

Freshly shucked oysters - natural

- soy mirin and crispy shallots

- red wine shallot vinaigrette

\*Handmade sushi

- salmon California roll

- king prawn California roll

- chilli tuna roll

\*Sashimi

- salmon

- tuna

- kingfish

\*Freshly cooked king prawns, sauce Americaine

**\* Denotes menu items with a surcharge of \$2 per item per person**

## Hot

Harissa marinated chicken skewers, tomato relish

Shredded Asian vegetable spring rolls

Marinated grain fed Clare Valley beef skewers

Black olive, anchovy and caramelised onion tart

Veal and sage housemade sausage rolls

Thai style fish cakes, sweet chilli sauce

Mini beef burgers, red onion and cheddar cheese

Assorted mini pizza

Salt and pepper calamari, chilli mayonnaise

Cumin, coriander and onion bahji, mint yoghurt

Crispy chicken strips and satay sauce

Cured ham and swiss cheese croquettes

Sweetcorn and parsley arancini

Lemon, rosemary and garlic marinated chicken skewers

Fish goujons, tartare sauce

Roast duck, coriander crepe, Hoisin sauce

Brochette of beef, Hoisin sauce and spring onions

Creamed leek and Gruyere cheese pastries

\*Tempura prawns, ponzu dressing

\*Oysters Mornay

**\* Denotes menu items with a surcharge of \$2 per item per person**

### Grazing Dishes

**\$9 per item**

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Classic Korma curry ( beef / chicken / vegetarian )  
 Vegetarian Hokkien noodles, coriander and ginger  
 Special fried rice  
 Fish and chips, fresh lemon and tartare sauce  
 Herb crumbed lamb cutlet, minted yoghurt  
 Thai basil and chilli chicken, vermicelli noodles  
 Sweet and sour pork, steamed rice and pineapple  
 Stir fry beef and black bean sauce

### Grazing Desserts

**\$8 per item**

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Fresh fruit skewers, spiced tea dipping sauce  
 Pots of chocolate mousse and biscotti paddle  
 Chocolate brownie and mousse  
 Lemon meringue pie  
 Classic English trifle  
 Rocky road

### Antipasto Buffet

**\$20 p/p**

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Selection of cold antipasto items for a two hour duration  
 ( available with canape package for a minimum of 50 guests )

### Dessert Buffet

**\$16 p/p**

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Selection of pastries, tarts and cakes  
 ( available with canape package for a minimum of 50 guests )

### Cake and Coffee

**\$4.50 p/p**

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Your cake cut and served 'Grazing Style' with a tea and coffee station available

## BEVERAGE PACKAGES

*\*The Point has a strict no BYO policy*

### The Point House Package

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SPARKLING	The Point Sparkling Brut NV Yarra Valley VIC
WHITE	The Point Semillon Sauvignon Blanc by De Bortoli Griffith NSW
RED	The Point Shiraz by De Bortoli Yarra Valley VIC
BEER	Carlton Draught ( on tap ) Cascade Light ( on tap )  Soft drinks & juices

1 hour: \$26 p/p

2 hours: \$31 p/p

3 hours: \$36 p/p

4 hours: \$41 p/p

5 hours: \$46 p/p

### Classic Package

**\$9 p/p upgrade**

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*Selection depends on current availability and price. Your choice of two white and two red wines*

SPARKLING	Rococo Blanc de Blancs by De Bortoli Yarra Valley VIC
WHITE	Chrismont Riesling King Valley VIC Mojo Sauvignon Blanc Adelaide Hills SA Chapel Hill unwooded Chardonnay Various SA
RED	Six Foot Six Pinot Noir Geelong VIC Fox Creek Duet Cabernet Merlot McLaren Vale SA Mojo Shiraz Adelaide Hills SA
BEER	James Boag's Premium ( on tap ) Cascade Light ( on tap )  Soft drinks & juices

## Premier Package

\$15 p/p upgrade

*Selection depends on current availability and price. Your choice of two white and two red wines*

SPARKLING	Yarrabank Cuvee Vintage Yarra Valley VIC
WHITE	Leeuwin Estate 'Art Series' Riesling Margaret River WA Three Tales Sauvignon Blanc Marlborough NZ Red Hill Estate Chardonnay Mornington Peninsula VIC
RED	Sticks Pinot Noir Yarra Valley VIC '02 RL Buller Reserve Cabernet Sauvignon Rutherglen VIC Torbreck 'Woodcutters' Shiraz Barossa Valley SA
BEER	Stella Artois ( on tap ) Cascade Light ( on tap )  Sparkling mineral water Soft drinks & juices

## Sommelier Selection

Wines selected from our extensive wine list by our Sommelier can be tailored exclusively for your celebration. The value of the upgrade being determined on the selection of the wines. Please contact your Events Coordinator to discuss your requirements

## Additions

Cocktails on arrival are available in conjunction with your celebration package. Please contact your Events Coordinator to discuss your signature cocktail

Spirits or fortified wines to finish can all be tailored in addition to your package