



WEDDING PACKAGE

Promenade Room
Lake Room
Café Deck

forever after like never before...



Finalist
Wedding Caterer 2010
Awards for Excellence

THE POINT WEDDING PACKAGE

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

We offer three superbly presented reception 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 a dream come true

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
Breakfast	\$2,200	\$1,450	\$1,250
Lunch			
Mon - Fri	\$2,750	\$1,650	\$1,450
Sat - Sun	\$3,850	\$2,750	\$4,000
Dinner			
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 - May	\$6,600	\$5,500	\$3,500
Jun - Sept	\$5,500	\$2,750	\$2,500

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 the 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

CEREMONY

Outdoor locations of The Point or surrounding sites in Albert Park (confirm with Parks Victoria) are available for wedding ceremonies. Ceremonies at The Point are only possible in conjunction with your reception and may be held one hour prior to your reception. Please contact your Events Coordinator to discuss pricing

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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%

WINTER DISCOUNT

Hold your wedding during the winter season of June through September and receive your choice of an alternate dessert OR an upgrade to the Classic Beverage Package compliments of The Point

Offer valid until September 2011 and only applicable to new bookings

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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 15)

Lunch Package 1 \$100 p/p

Hot and cold canapés on arrival
Two entrees served alternately
Two mains served alternately
Your wedding cake, fresh cream
and fruit 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 wedding cake, fresh cream
and fruit coulis
House baked bread
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

****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

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DINNER PACKAGE

Prices are based on a **5 hour** duration and include The Point house beverage package (p 15)

Dinner Package 1 \$120 pp

Hot and cold canapés on arrival
Two entrees served alternately
Two mains served alternately
Your wedding cake, fresh cream
and fruit 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 wedding cake, fresh cream
and fruit coulis
House baked bread
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

****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

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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

COCKTAIL PARTY

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

WEDDING PACKAGES

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

Wedding 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 wedding packages, The Point can tailor a package to suit your celebration, taste and budget

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**

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Grazing Dishes

\$9 per item

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

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

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

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

Wedding Cake and Coffee

\$4.50 p/p

Your wedding 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

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

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 wedding. 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 wedding 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