

THE POINT



Celebrations

The perfect place for any event.

Our beautiful first floor event space features floor to ceiling windows and an open plane space to suit any event style. Our experienced event team can personalise your package and our award winning Chef and Sommelier can tailor a menu with world class matching wines to create a truly memorable event.

Features & Inclusions

- Open plan space allowing a variety of floor plans
- Experienced events team offering flexibility in tailoring your event
- Floor to ceiling windows overlooking Albert Park Lake
- Close proximity to the Melbourne CBD & public transport
- Ample on site metered parking
- Award winning cuisine
- Sommelier advice available
- Lectern and microphone
- In House PA System including iPod connectivity
- WiFi complimentary upon request
- White or black linen
- Miniature location map PDF
- Personalised menus & guest list
- Selection of beautiful centrepieces
- Dance floor
- Lift access
- Blackout facilities

CAPACITY

Configurations	Promenade Room
Banquet (no dance floor)	160
Banquet (with dance floor)	150
Cocktail	300
Theatre	200
Cabaret	120

MINIMUM CHARGES

	Jan-Oct	Nov-Dec
Breakfast	\$2,500	\$2,500
Lunch		
Monday-Thursday	\$2,500	\$5000
Friday-Sunday	\$5000	\$5000
Dinner		
Monday-Thursday	\$2,500	\$5000

	Oct-May	Jun-Sept
Dinner		
Friday & Sunday	\$8,800	\$8,000
Saturday	\$15,000	\$8,800

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

Please be aware that increased minimum spends and a 25% surcharge on all food and beverage items will apply for all public holidays and venue closure dates. Please contact your Events Manager for further details.

WINTER PACKAGE

Valid for events held between 1st May & 1st September 2016

TWO COURSE	THREE COURSE
Option 1 \$50pp Alternate basis entrée & main, your cake served as dessert House baked bread	Option 1 \$65pp Alternate basis entrée, main & dessert Your cake served on platters House baked bread
Option 2 \$65pp Choice of two entrée & main your cake served as dessert House baked bread	Option 2 \$75pp Choice of two entrée, main & dessert Your cake served on platters House baked bread

MENU

ENTREE

Freshly shucked oysters and mignonette dressing **gf/df**
Braised Wagyu brisket and pickled vegetables
Beetroot and goats cheese

MAIN

Lamb rump, fondant potato and ratatouille
John Dory, pearl barley and clams
Pine mushroom risotto

DESSERT

Hot chocolate fondant
Coconut tapioca, fruit salad and mango granita **gf/df/vegan**
Cheese selection with muscatels and lavosh

SIDES UPGRADE \$15 per table

Iceberg lettuce and Roquefort dressing **gf**
Peas a la Francaise **gf/df**
Mixed leaves and hazelnut dressing **gf/df**
Beef fat potatoes **gf/df**
Bocconcini, tomato and baby basil **gf**
French beans **gf/df**

SEATED PACKAGES

<p>Tailored Menu From \$80pp Matching Wines from \$40pp</p> <p>Indulge your senses with a tailored degustation menu. Our events team will work with you to create a unique menu suited to your guests.</p> <p>Our Executive Chef utilises the finest produce and luxury ingredients to create your unforgettable menu. Complement your menu with a carefully matched wine selection from our unrivalled collection, which has been curated over 18 years.</p> <p>Beginning with canapés, followed by four to ten courses, a tailored menu will create a truly memorable dining experience.</p> <p>Sample Menu <i>Taleggio, walnut, grape and sorrel</i></p> <p><i>Spanner crab, almond gazpacho, sauce Jacqueline</i></p> <p><i>Murray cod, dashi and yuzu salt</i></p> <p><i>Wagyu short rib, smoked eggplant</i></p> <p><i>Poached quince and white chocolate</i></p> <p><i>Mandarin marble</i></p>	<p>TWO COURSE</p> <p>Option 1 \$73pp Alternate basis entrée & main with your cake served as dessert House baked bread Selection of two side dishes per table</p> <p>Option 2 \$80pp Choice of two entrée & main with your cake served as dessert House baked bread Selection of two side dishes per table</p> <p>THREE COURSE</p> <p>Option 1 \$90pp Alternate basis entrée, main & dessert, your cake served on platters to the table House baked bread Selection of two side dishes per table</p> <p>Option 2 \$100pp Choice of two entrée, main & dessert, your cake served on platters to the table House baked bread Selection of two side dishes per table</p>
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<i>Chef selected canapés on arrival</i>	<i>\$15pp</i>
<i>Tasting boards</i>	<i>\$15pp</i>
<i>Freshly shucked oysters</i>	<i>\$4pp</i>
<i>Additional side dish per table</i>	<i>\$2pp</i>
<i>Fruit selection</i>	<i>\$10pp</i>
<i>Cheese board</i>	<i>\$15pp</i>
<i>Petit four selection</i>	<i>\$5pp</i>
<i>Macarons</i>	<i>\$5pp</i>

MENU

ENTREE

Beef tartare, Sher wagyu bresaola and bloody Mary **gf/df**
Confit king salmon, saffron hollandaise and wild garlic **gf**
Fraser Island spanner crab, avocado mousse, puff rice and salmon roe **gf**
Pan seared scallop, black pudding, celeriac puree and prosciutto **gf/df**
Freshly shucked oysters and mignonette dressing **gf/df**
Sweetcorn and black garlic risotto **gf/v**
Asparagus, goats curd and confit yolk **gf/v**
Confit duck, pappardelle and green olives

MAIN

120 day grain fed eye fillet, pome moussolin, baby carrots **gf**
John Dory, clam pearl barley risotto, radish and yuzu
Flinders Island lamb, pomme Maxine, parsley and mint **gf**
Wagyu rump cap, pickled onion, watercress and thyme **gf/df**
Blue eye cod, pickle, cabbage and white bean **gf**
Chicken breast stuffed with herbs and truffle, confit leg
Pumpkin and feta tortellini and almond buerre noisette **v**
Gnocchi, beetroot and walnuts **v**

SIDES *(please choose two per table)*

Iceberg lettuce and Roquefort dressing **gf**
Peas a la Francaise **gf/df**
Mixed leaves and hazelnut dressing **gf/df**
Beef fat potatoes **gf/df**
Bocconcini, tomato and baby basil **gf**
French beans **gf/df**

DESSERT

Organic quark cheesecake, lemonade sorbet, raspberry cream and hazelnut sable **gf**
Lemon meringue pie
Hot chocolate fondant
Tiramisu, Kahlua meringues and coffee sauce **gf**
Vanilla panna cotta and seasonal berries **gf**
White chocolate and yuzu ganache, strawberries and lime marshmallow **gf**
Coconut tapioca, fruit salad and mango granita **gf/df/vegan**
Cheese selection with muscatels and lavoch

CANAPE PACKAGES

ONE HOUR \$30pp

6 canapes per person, variety of 3
Your selection of 3 canapes

TWO HOURS \$45pp

Option 1
12 canapes per person, variety of 6
Your selection of 6 canapes

Option 2
8 canapes per person, variety of 4
and 1 grazing dish
Your selection of 4 canapes

THREE HOURS \$60pp

Option 1
16 canapes per person, variety of 8
Your selection of 8 canapes

Option 2
12 canapes per person, variety of 6
and 1 grazing dish
Your selection of 6 canapes

FOUR HOURS \$75pp

Option 1
20 canapes per person, variety of 10
Your selection of 10 canapes

Option 2
16 canapes per person, variety of 8
and 1 grazing dish
Your selection of 8 canapes

FIVE HOURS \$90pp

Option 1
24 canapes per person, variety of 12
Your selection of 12 canapes

Option 2
20 canapes per person, variety of 10
and 1 grazing dish
Your selection of 10 canapes

CAKE \$5pp

Your cake served grazing style
with fresh cream and fruit couli

FLAVOUR STATIONS

Enhance your event by adding a food station for a 2 hour duration in addition to your canapé package

Oyster Bar **\$15pp**

Freshly shucked oysters, fresh lemon, Bloody Mary, shallot and red wine vinaigrette

Charcuterie Table **\$15pp**

Cured meats, parfait, terrine, duck rillettes, bread and mustard

Cheese Table **\$15pp**

Local and imported cheese, lavoche and muscatels

Dessert Table **\$15pp**

Selection of mini desserts

MENU

CANAPES

cold

Pumpkin yuzu and feta tart **v**

Wagyu Bressola **gf/df**

Cervich of kingfish, finger lime and sago **gf/df**

Hamhock terrine **gf/df**

Smoked salmon roulade **gf**

Serano jamon tartlets

Freshly shucked oysters and lemon **gf/df**

hot

Spiced Wagyu brisket tarts

Vegetable frittata **v**

Chicken balls stuffed with garlic

Truffle arancini **v**

Harissa marinated chicken skewers and yoghurt sauce **gf/df**

Vegetarian spring rolls and sweet chilli sauce **v**

Prawn and scallop dumplings, soy dipping sauce

Fish cakes and garlic aioli **df**

Duck, quail and shitake pies

GRAZING

\$8pp

Mini beef burgers, red onion jam, tomato and cheddar

Confit lamb shoulder and baba ganoush **gf**

Braised beef check and pommes puree **gf**

Pearl barley and black garlic risotto **v**

Traditional prawn cocktail **gf/df**

Tuna and sweet corn rissoni

Soft shell crab burger

BEVERAGE PACKAGES

THE POINT SELECTION

2 hours \$39pp 3 hours \$49pp 4 hours \$59pp 5 hours \$69pp 6 hours \$74pp

Our house sparkling, white and red wine, one heavy beer, one cider, one light beer and soft drink and juice.

sparkling The Point Sparkling Brut NV, South East Australia

white The Point Sauvignon Blanc, South East Australia

red The Point Cabernet Sauvignon, South East Australia

beer New Zealand Pure
Asahi Soukai Light

cider Somersby Apple Cider

Selection of soft drinks & juices

CLASSIC SELECTION

2 hours \$49pp 3 hours \$59pp 4 hours \$69pp 5 hours \$79pp 6 hours \$84pp

Your choice of one sparkling, two white, two red wine and one heavy beer, one cider, one light beer, soft drink and juice. Please note wines and vintages are subject to availability

sparkling NV Redbank Emily's Pinot Noir Chardonnay, King Valley Vic
NV Mojo Chardonnay Pinot Noir, Adelaide Hills SA

white Jim Barry Watervale Riesling, Clare Valley SA
Hugel Gentil Pinot Gris Blend, Alsace France
Cape Mentelle Sauvignon Blanc Semillon, Margaret River WA
Yabby Lake Red Claw Chardonnay, Mornington Peninsula Vic
Willow Bridge Estate Dragonfly Chardonnay, Ferguson Valley WA

red TarraWarra Estate Pinot Noir, Yarra Valley Vic
West Cape Howe Cabernet Merlot, Mount Barker WA
Yalumba Patchwork Shiraz, Barossa SA
Cape Mentelle Marmaduke Shiraz, Margaret River WA
Maison E. Guigal Cotes de Rhone Rouge Grenache, Southern Rhone France

beer Cricketers Arms Keepers Lager
Cricketers Arms Spearhead Pale Ale
Asahi Soukai Light

cider Somersby Apple Cider

Selection of soft drinks & juices

PREMIUM SELECTION

2 hours \$79pp 3 hours \$89pp 4 hours \$99pp 5 hours \$109pp 6 hours \$114pp

Your choice of one sparkling, two white, two red wine and two heavy beers, one cider, one light beer, soft drink and juice.

Please note wines and vintages are subject to availability

sparkling NV Cloudy Bay Pelorus Brut, Marlborough NZ
2010 Domaine Chandon Vintage Blanc de Blancs, Yarra Valley Vic
NV Jansz Brut Cuvee, Pipers Brook Tas

white Pewsey Vale The Contours Riesling, Eden Valley SA
Freycinet Riesling, Bicheno Tas
Cloudy Bay Sauvignon Blanc, Adelaide Hills SA
Yabby Lake Red Claw Pinot Gris, Mornington Peninsula Vic
Villa Antinori Bianco Trebbiano Malvasia, Tuscany Italy
John Duval Plexus White Rhone Blend, Barossa Valley SA
Kooyong Clonale Chardonnay, Mornington Peninsula Vic
Vasse Felix Filius Chardonnay, Margaret River WA
William Fevre Chablis, Burgundy France

rose Laventine Hill Cabernet Sauvignon Rose, Yarra Valley Vic

red Kooyong Massale Pinot Noir, Mornington Peninsula Vic
Ata Rangi Crimson Pinot Nior, Martinborough NZ
Maison Faiveley Mercury 1er Cru Clos du Roi, Burgundy France
Mitchelle Sevenhill Cabernet Sauvignon, Clare Valley SA
Vasse Felix Filius Cabernet Merlot, Margerate River WA
Mitchell Peppertree Shiraz, Clare Valley SA
Langmeil Valley Floor Shiraz, Barossa SA
Penfolds Bin 128 Shriaz, Coonawarra SA
Tarrazas de los Andes Reserva Malbec, Mendoza Argentina

beer Asahi Super Dry Lager
Mountain Gate Hightail Ale
Cricketers Arms Lager
Cricketers Arms Spearhead Pale Ale
Asahi Soukai Light

cider Somersby Apple Cider

Selection of soft drinks & juices

A tailored beverage selection can be created for your event. Please ask your event coordinator for our premium selections and full wine list.

Optional extras

Spirit Package

\$35pp

The following selection of spirits available for the duration of your event

Bullet Bourbon
Jack Daniels
Larios Gin
Bailey's Irish Cream
Kahula
Midori
Malibu
Barcardi White Rum
Kracken Dark Rum
Johnny Walker Black
Jameson's Irish Whiskey
Canadian Club
Kettle One Vodka

Champagne Upgrade

For the duration of your event in conjunction with your beverage package

NV Taittinger Brut, Reims France	\$40pp
NV Pol Roger Brut Reserve, Epernay France	\$40pp
NV Veuve Cliquot Brut, Reims France	\$40pp
NV Laurent Perrier Brut, Touls-su-Marne	\$40pp

Unlimited Still & Sparkling Mineral Water

Still and Sparkling mineral water	\$5pp
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Pre Dinner Cocktails

Fruit Tingle	\$20pp
French Martini	\$20pp
Cosmopolitan	\$20pp
Negroni	\$20pp
Manhattan	\$20pp
Strawberry Daiquiri	\$20pp
Espresso Martini	\$20pp
Southside	\$20pp
Side Car	\$20pp

THE FINER POINTS

ADDITIONAL TIME

Lunch events are allocated a 4 hour duration, whilst evening events are allocated a 5 hour duration. If you wish to extend beyond the allocated time frame then an additional fee of \$10 per person per hour will apply based on your final confirmed numbers.

ENTERTAINMENT

Our event space has its own sound system allowing guests to play their selection of music via iPod or CD. Bands and DJ's are welcome to perform. Please consult your Events Manager 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 Supervisor and we do insist that noise levels are kept to a reasonable standard. Equipment can only be collected during times agreed to by The Point Management.

The Point highly recommends our preferred entertainment supplier, Instinct Music. Please contact Instinct Music on 1300 881 661 or at instinctmusic.com.au and quote promotional code *The Point* to receive a \$100 gift towards entertainment of your choice.

AUDIO VISUAL

Audio visual equipment and staging can be hired on your behalf with charges being determined on individual requirements. We engage reputable staging and audio visual companies who provide access to the most up to date equipment available. The Promenade Room has complete blackout facilities. Please contact your Events Manager to receive a detailed quote on your requirements.

MENU TASTINGS

Menu tastings are available for confirmed seated events at a nominal cost. Bookings are available Monday-Friday between 12pm and 3pm and must be pre booked through your Events Manager. Please ask your Events Manager for further details. To sample the cuisine that The Point offers prior to confirming a booking, we recommend dining in our Restaurant which is open seven days a week, lunch and dinner. Standard menu pricing applies to all such bookings.

TENTATIVE BOOKINGS AND DEPOSITS

We are able to hold a date tentatively for a period of seven days, after which time, if 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 \$2,000 is required to secure your booking. Deposits are required seven days after client's 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 minimum spend
- OR
- 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 minimum spend.

PAYMENT STRUCTURE

In addition to the deposit, if an event is booked nine months or more before the event date, fifty percent of the minimum spend will be due no less than six months prior to your event. Your Events Manager will contact you prior to this date to arrange payment. Full payment based on your confirmed guest numbers and package will be due no later than 7 days prior to your event.

PRICES

All prices 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%.

SERVICE CHARGE

A 4% service charge applies for all private events and will be added to the final bill (not included in minimum spend requirement).

PUBLIC TRANSPORT & PARKING

Located minutes from the Melbourne CBD, The Point is within a five minute walk from the 12 & 96 tram routes and within a ten minute walk from the Domain Interchange. The Point is located on Aquatic Drive, Albert Park Lake. The best entrance to the park is at the intersection of Albert Road and Clarendon Streets, South Melbourne. On entering the park, take the first left before the athletics stadium and then the first right into the Aquatic Drive car park. The Point is situated at the far end of the car park, on the left hand side. Metered parking is provided out the front of the venue by Parks Victoria, at a cost of \$3.50 per hour Monday to Friday 8am to 5pm, and \$2.60 flat rate after 5pm or on weekends. The meters accept coins only.