

THE POINT



Events

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, branded with your company logo
- 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	\$3,000	\$3,000
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 \$45pp Alternate basis entrée & main OR main & dessert House baked bread	Option 1 \$60pp Alternate basis entrée, main & dessert House baked bread
Option 2 \$60pp Choice of two entrée & main OR main & dessert House baked bread	Option 2 \$70pp Choice of two entrée, main & dessert House baked bread

SAMPLE MENU

ENTREE

Freshly shucked oysters and mignonette dressing **gf/df**
Chicken and foie gras Ballantine
Burrata, black olive, jerusalem artichoke

MAIN

Slow cooked beef short rib, pomme mousseline
Barramundi, fennel puree, red wine, pancetta
Ricotta gnocchi, mushroom broth

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 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 Option 1 \$68pp Alternate basis entrée & main OR main & dessert House baked bread Selection of two side dishes per table</p> <p>Option 2 \$75pp Choice of two entrée & main OR main & dessert House baked bread Selection of two side dishes per table</p> <p>THREE COURSE Option 1 \$85pp Alternate basis entrée, main & dessert House baked bread Selection of two side dishes per table</p> <p>Option 2 \$95pp Choice of two entrée, main & dessert House baked bread Selection of two side dishes per table</p>
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<i>Chef selected canapés on arrival</i>	\$15pp
<i>Tasting boards</i>	\$15pp
<i>Freshly shucked oysters</i>	\$4pp
<i>Additional side dish per table</i>	\$2pp
<i>Fruit selection</i>	\$10pp
<i>Cheese board</i>	\$15pp
<i>Petit four selection</i>	\$5pp
<i>Macarons</i>	\$5pp

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 lavosh

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

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 Angus Premium Cuvee, Barossa Valley SA

white Chaffey Bros. 'Not Your Grandmas' Riesling, Eden Valley SA
Oxford Landing Estates Sauvignon Blanc, Waikerie SA
Corte Giara Pinot Grigio, Veneto Italy
Torres Vina Sol Parellada, Penedes Spain
West Cape Howe Chardonnay, Mt Barker WA

red Haha Pinot Noir, Marlborough NZ
Primo Estate 'Merlesco' Merlot, McLaren Vale SA
Alamos Malbec, Uco Valley Argentina
Mawsons Far Eastern Party Cabernet Sauvignon, Wratttonbully SA
Oxford Landing Estates Shiraz, Waikerie SA

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 Corte Giara Prosecco, Vento Italy
 NV Jansz Premium Cuvee, Pipers Brook Tas
- white** Jim Barry Watervale Riesling, Clare Valley SA
 Twin Islands Sauvignon Blanc, Marlborough NZ
 Opawa Pinot Gris, Marlborough NZ
 Corte Giara Soave, Veneto Italy
 Primo Estate Primo Grigio, McLaren Vale SA
 Tarra Warra Estate Chardonnay, Yarra Valley Vic
- red** Palliser Estate Pencarrow Pinot Noir, Martinborough NZ
 Antinori 'Santa Cristina' Sangiovese, Tuscany Italy
 Running With Bulls Tempranillo, Barossa Valley SA
 Vasse Felix 'Filius' Cabernet Merlot, Margaret River WA
 Bleasdale 'Bremerview' Shiraz, Langhorn Creek SA
 Rymill 'The Dark Horse' Cabernet Sauvignon, Connawarra SA
- 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 France	\$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

BREAKFAST PACKAGES

CONTINENTAL BREAKFAST

\$35pp

to the table

Individual bircher muesli
Seasonal fruit platters
Natural and flavoured yoghurts
Assorted Danish pastries and croissants
Selection of savoury muffins

beverage

Freshly brewed Bristot coffee, T2 teas and herbal infusions
Orange juice

optional extras

<i>Unlimited still & sparkling mineral water</i>	\$5pp
<i>Selection of cheese</i>	\$10pp
<i>Cured meats</i>	\$10pp

PLATED BREAKFAST

\$45pp

to the table

Individual bircher muesli
Seasonal fruit platters
Assorted Danish pastries and croissants

plated breakfast

Your choice of one hot breakfast item

beverage

Freshly brewed Bristot coffee, T2 teas and herbal infusions
Orange juice

optional extras

<i>Unlimited still & sparkling mineral water</i>	\$5pp
<i>Alternate service of two hot breakfast items</i>	\$10pp
<i>Additional sides</i>	\$3pp

MENU

Eggs Benedict - Poached eggs, English muffins, hollandaise with ham
Eggs Florentine - Poached eggs, English muffins, hollandaise with spinach
Poached eggs and crushed avocado on cornbread v
Buttermilk pancakes, berries and yoghurt v
Spinach, slow roasted tomato and goats cheese frittata v
French toast, maple syrup, crème fraiche and cinnamon grilled banana v
Eggs cooked to your liking on toast, your choice of two sides

sides

*Breakfast sausages, Mushrooms, Spinach, Grilled tomato
Smoked salmon, Bacon, Avocado, Hollandaise*

ROAMING AND TAKE AWAY BREAKFAST

\$65pp

roaming breakfast

Vegetable frittata, tomato and basil salsa

French toast, maple syrup, crème fraîche and cinnamon grilled banana

Croque Monsieur- grilled brioche, ham and gruyere

Poached egg, warm mustard foam and truffle

beverage

Freshly brewed Bristot coffee, T2 teas and herbal infusions

Orange Juice

take away boxes

Assorted muffins

Danish pastries

Individual yoghurt

Homemade Bircher muesli

Piece of fruit

Homemade cookie

Individual juice

CONFERENCE PACKAGES

PLATED LUNCH

\$79pp

on arrival

A selection of freshly baked muffins, Danish pastries and croissants
Seasonal fruit platter OR cheese platter

morning tea

Choice of one morning tea item

lunch

Two course restaurant express menu (entrée & main OR main & dessert)

afternoon tea

Choice of one afternoon tea item

beverage

Unlimited still and sparkling mineral water
Freshly brewed Bristot coffee, T2 teas and herbal infusions
Selection of fruit juices

optional extras

Additional morning tea/afternoon tea item	\$5pp
Three course restaurant express lunch surcharge	\$10pp
Whole fruit	From \$2.50pp

BREAKOUT MENU

morning tea

Please select one

Seasonal fruit skewers **gf/df /vegan**

Chocolate chip cookies

Blueberry friands

Granola, yoghurt and fruit cups

afternoon tea

Please select one

Scones, double cream and jam

Chocolate brownies

Orange and almond cake **gf/df**

Lemon meringue tarts

HOT BUFFET LUNCH

\$89pp

on arrival

A selection of freshly baked muffins, Danish pastries and croissants

morning tea

Choice of one morning tea item

lunch

Choice of two hot dishes and one salad
Seasonal fruit platter OR cheese platter

afternoon tea

Choice of one afternoon tea item

beverage

Freshly brewed Bristot coffee, T2 teas and herbal infusions
Selection of fruit juices

optional extras

Unlimited still & sparkling mineral water	\$5pp
Additional morning tea/afternoon tea item	\$5pp
Additional buffet lunch item	\$5pp
Additional salad	\$3pp
Whole fruit	From \$2.50pp

BREAKOUT MENUS

morning tea

Please select one

Seasonal fruit skewers **gf/df/vegan**
Chocolate chip cookies
Blueberry friands
Granola, yoghurt and fruit cups

afternoon tea

Please select one

Scones, double cream and jam
Chocolate brownies
Orange and almond cake **gf/df**
Lemon meringue tarts

LUNCH MENU

Please select two

Cobia, King Brown mushrooms, clams and peas **gf**
Braised beef cheek **gf/df**
Poached skate wing and caper butter sauce
Slow cooked pork neck, roast parsnip and apple **gf/df**
Roast goat, parmesan dumplings and olives
King salmon, fennel and saffron **gf/df**
Orecchiette, wild mushrooms and blue cheese **v**
Truffle gnocchi, roasted pumpkin and almonds **v**
Potato terrine, 62°C egg, gruyere and watercress **v**

SALADS

Red and white cabbage slaw and herbs **gf/df**
Mixed leaves and hazelnut vinaigrette **gf/df**
Roast pumpkin, feta and pine nuts **gf**
Bocconcini, tomato and baby basil **gf**
Potato and egg salad, mustard mayonnaise **gf/df**
Baby cos, parmesan and croutons **gf/df**

COLD BUFFET LUNCH

\$75pp

on arrival

A selection of freshly baked muffins, Danish pastries and croissants

morning tea

Choice of one morning tea item

lunch

selection of cured meats, antipasto, salad items, cold seafood, cheeses, house baked breads and condiments to create your own lunch.
Seasonal fruit platter

afternoon tea

Choice of one afternoon tea item

beverage

Freshly brewed Bristot coffee, T2 teas and herbal infusions
Selection of fruit juices

optional extras

Unlimited still & sparkling mineral water	\$5pp
Additional morning tea/afternoon tea item	\$5pp
Additional salad	\$3pp
Whole fruit	From \$2.50pp

morning tea

Please select one

Seasonal fruit skewers **gf/df /vegan**
Chocolate chip cookies
Blueberry friands
Granola, yoghurt and fruit cups

afternoon tea

Please select one

Scones, double cream and jam
Chocolate brownies
Orange and almond cake **gf/df**
Lemon meringue tarts

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 3%.

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.