

# THE POINT



Weddings

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	\$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.

## SEATED PACKAGES

<p><b>Tailored Menu From \$80pp</b>  <b>Matching Wines from \$40pp</b></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 <b>four to ten courses</b>, a tailored menu will create a truly memorable dining experience.</p> <p><b>Sample Menu</b>  <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><b>TWO COURSE</b></p> <p><b>Option 1 \$73pp</b>          Alternate basis entrée &amp; main with your wedding cake served as dessert          House baked bread          Selection of two side dishes per table</p> <p><b>Option 2 \$80pp</b>          Choice of two entrée &amp; main with your wedding cake served as dessert          House baked bread          Selection of two side dishes per table</p> <p><b>THREE COURSE</b></p> <p><b>Option 1 \$90pp</b>          Alternate basis entrée, main &amp; dessert, your wedding cake served on platters to the table          House baked bread          Selection of two side dishes per table</p> <p><b>Option 2 \$100pp</b>          Choice of two entrée, main &amp; dessert, your wedding 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**  
Mixed leaves and hazelnut dressing **gf/df**  
Beef fat potatoes **gf/df**  
Bocconcini, tomato and baby basil **gf**  
French beans **gf**

### 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 wedding 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

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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

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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

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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, Martinaborough NZ  
                  Antinori 'Santa Cristina' Sangiovasse, 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

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### 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

## 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.

### CEREMONY

Lakeside outdoor locations at The Point or surrounding sites in Albert Park (please 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 for a fee of \$1,100.

Features include

- 20 classic white wooden chairs
- Clothed signing table
- Red, white or black carpet available at an additional cost

### CHAIR COVERS

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

### 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](http://instinctmusic.com.au) and quote promotional code *The Point* to receive a \$100 gift towards entertainment of your choice.

### 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.