

ThePoint
BRISBANE HOTEL

2019 - 2020

Meeting and Event Kit



Take your
next meeting
or event...

to new heights!

The Point's event facilities cater for 10 to 120 guests in a range of settings and our team will ensure your individual requirements are met with tailor-made solutions and friendly, personalised service.

Centrally located in the exclusive inner city village of Kangaroo Point, the hotel is embraced by the Brisbane CBD and New Farm reaches and is a brief ferry ride from the city heart.

The Point offers a range of deluxe accommodation rooms and suites, with exclusive rates available for residential conferences and special events. Please contact our Sales and Event Department for further information.

Onsite parking and Wi-Fi internet access is provided complimentary for all meetings and events.

We look forward to making your next meeting or event a success!

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Eagles Nest

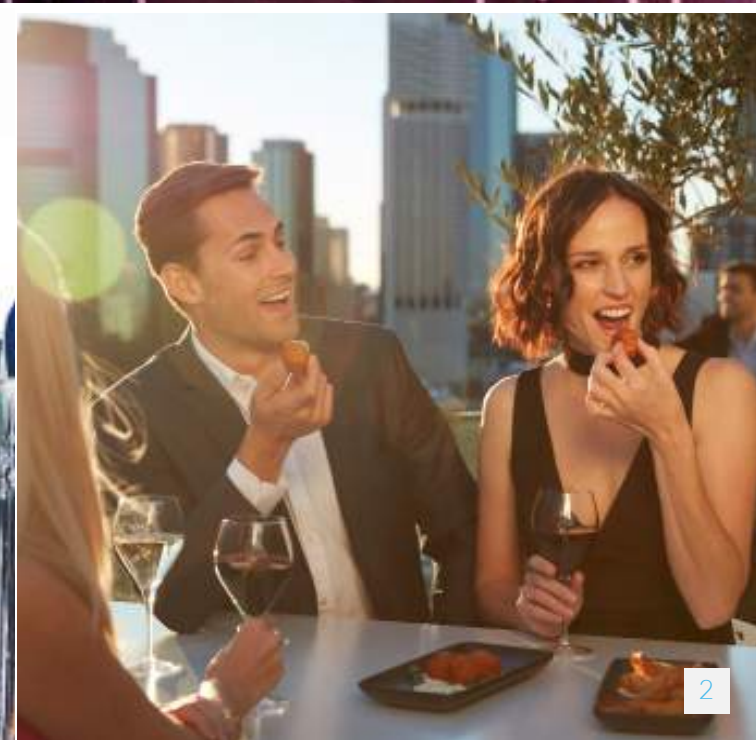
Eagles Nest is truly a special venue, with its breathtaking views towards the city and Story Bridge, a spectacular sight when lit up after dark.

Located exclusively on the top floor, this magnificently appointed event space is a flexible space, perfect for business meetings, product launches or special occasions.

The adjoining rooftop balcony provides an ideal break-out space or stylish setting for pre-dinner drinks and canapés.

Capacities
Banquet: 60
Cocktail: 120
Cabaret: 48
U shape/Boardroom: 30

 Eagles Nest Brisbane
 @eaglesnestbrisbane



Panorama Room

Panorama Room is perfectly named, given its panoramic views towards the city and Story Bridge, a spectacular sight when lit up after dark.

Situated on the top floor, this beautifully presented event space is ideally suited to business meetings, product launches, intimate dinners and cocktail parties.

Capacities

Banquet: 30

Cocktail: 60

Cabaret: 24

U shape/Boardroom: 20



Moreton Room

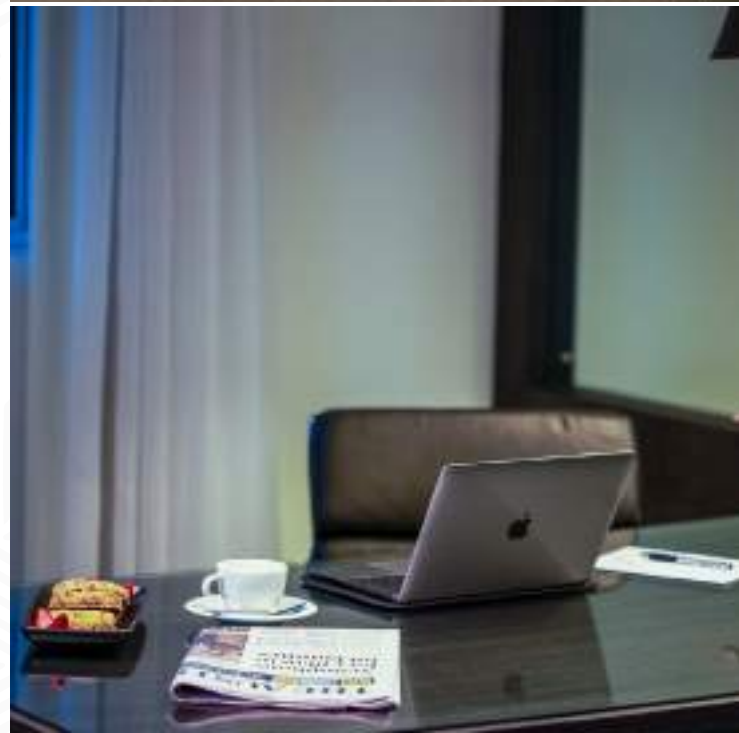
Located on the top floor, the Moreton Room offers an impressively presented boardroom which is perfect for business meetings.

Guests have access to a private balcony area with magnificent views of East Brisbane.

Capacities

Banquet/Boardroom: 12

Cocktail: 30



Capacity Chart & Audio Visual Equipment

Room	Dimensions	Floor	Boardroom	U-Shape	Theatre	Cabaret	Classroom	Cocktail	Banquet
Eagles Nest	12.5m x 7.5m 93.75m ² 209m ² (including outdoor area)	12	30	30	70	48	30	120	60
Panorama Room	5m x 13m 65m ²	11	20	20	40	24	20	60	30
Moreton Room	7m x 7m 49m ²	11	12	-	-	-	-	30	12

Rate per day - Audio Visual Equipment

» Data projector & screen*	\$250.00
» Polycom speaker phone	\$250.00
» Electronic whiteboard	\$250.00
» Laptop	\$250.00
» Lapel microphone	\$50.00 per day
» B&W printing	\$0.20 per page
» Flip chart or whiteboard (1) **	Complimentary
» Wi-Fi internet access	Complimentary
» Lectern	Complimentary
» Hand-held microphone	Complimentary
» In-house sound system	Complimentary

Additional equipment can be arranged through our preferred audio visual supplier.

Please contact our Sales & Events Department for details.

*Complimentary screen hire when providing own data projector

**Complimentary (1), extras \$50.00 each/per day

Executive Meeting Package



All meeting packages inclusive of:

- » Room setup as per your requirements
- » Catering
- » Pad & pen per delegate
- » Bottled water
- » Snack items
- » Mints
- » Flip chart or whiteboard
- » Wi-Fi internet access
- » On-site, secure car parking (subject to availability)
- » Attentive & professional staff to ensure the smooth running of your event

Minimum numbers apply

- 20 pax – Eagles Nest
- 12 pax – Panorama Room
- 10 pax – Moreton Room

Full Day Package \$85.00 per person

- » Room hire 8:00am – 5:00pm
- » Nespresso Coffee & Premium tea and orange juice station on arrival
- » Full Day Catering

½ Day Package \$74.00 per person

- » Room hire 8:00am – 12:00pm or 1:00pm – 5:00pm
- » Nespresso Coffee & Premium tea and orange juice station on arrival
- » Full day catering (excluding morning or afternoon tea)

Work & Unwind \$249.00 per person

- » Overnight accommodation in a Queen Guest Room
- » Buffet breakfast for 1 in Lamberts
- » Full Day Executive Meeting Package
- » Check out at 12 noon
- » Complimentary onsite car parking

Full Day (Lunch Only) \$63.00 per person

- » Room hire 8:00am – 5:00pm
- » Nespresso Coffee & Premium tea and orange juice station on arrival
- » Lunch

Full Day (Tea Break Only) \$51.00 per person

- » Room hire 8:00am – 5:00pm
- » Nespresso Coffee & Premium tea and orange juice station on arrival
- » Morning Tea
- » Afternoon Tea

Mini Meet \$40.00 per person

- » Room hire either 8:00am – 12:00pm or 1:00pm – 5:00pm
- » Nespresso Coffee & Premium tea and orange juice station on arrival
- » 1 x tea break



Get together. get to the Point





Executive Meeting Package

Morning & Afternoon Tea

On Arrival

Nespresso coffee machine with a selection of premium teas.

Arrival Upgrade Options

Danish Pastries & Croissants

\$7.00 pp

Espresso coffee

\$5.50 pp

Morning / Afternoon Tea

Nespresso coffee machine with a selection of premium teas and fresh juices.

Please select any two of the following options per break / per day:

Sweet

- » Danish Pastries [V](#)
- » Scones with jam & cream [V](#)
- » Lamingtons [V](#)
- » Cinnamon Doughnuts & Chocolate Sauce [V](#)
- » Apple Tea Cake [V](#)
- » Chocolate Brownie [V](#)
- » Banana Loaf Fingers [V,GF](#)
- » Raspberry & Pear Loaf Fingers [V](#)
- » Mini Assorted Doughnuts
- » Mini Chocolate Croissants [V](#)
- » Mini Croissants with assorted condiments [V](#)
- » Sticky Date Pudding [V](#)
- » Honey & Orange Madeleines [V](#)

Savoury

- » Sweet Corn Fritters [V](#)
- » Steamed Dim Sims [DF, Vegetarian Available](#)
- » Mini Quiches [Vegetarian Available](#)
- » Ham & Cheese Croissants
- » Coconut Prawns
- » Cheese & Tomato Croissants [V](#)
- » Gourmet Petite Pies [Vegetarian Available](#)
- » Gourmet Beef Sausage Rolls
- » Pumpkin Sausage Rolls [V,GF,DF,V+](#)
- » Steamed Pork Buns
- » Prawn Twisters
- » Savoury Doughnuts [Vegetarian Available](#)
- » Porcini & Truffle Arancini [V,GF](#)

Healthy Hit

- » Seasonal Fruit Skewers [V,DF,GF,V+](#)
- » Assorted Fruit Smoothie Shots [V,DF,GF,V+](#)
- » Assorted Vegetable Crudities & Hummus [V,DF,GF,V+](#)
- » Apricot & Coconut Protein Balls [V,DF,V+](#)
- » Sesame, Sunflower & Pepita Muesli Slice [V,DF,V+](#)
- » Mini Bircher Muesli Cups [V,DF,V+](#)
- » Mini Chia Pudding Cups [V,DF,GF,V+](#)
- » Raw Lemon, Chia & Cashew Slice [V,GF](#)
- » Raw Bounty Slice [V,GF,DF,V+](#)
- » Mixed Sushi Rolls [Vegetarian Available](#)

A bowl of whole fresh fruit is served with all morning & afternoon tea breaks.

Morning / Afternoon Tea \$15.00* per person/ per break if not purchased as part of the Executive Meeting Package

*Minimum 10 delegates applies

[V](#) = Vegetarian [GF](#) = Gluten Free [DF](#) = Dairy Free [V+](#) = Vegan

Executive Meeting Package

Lunch



Served in Lamberts Restaurant

Nespresso coffee machine with a selection of premium teas, soft drinks & fresh juices.

Please select one of the following lunch options, per day:

Italian Pranzo

- » Garlic bread
- » Tomato & Bocconcini Bruschetta [V](#)
- » Pepperoni & Mushroom Pizza
- » Margherita Pizza [V](#)
- » Spaghetti Bolognese
- » Penne al Funghi [V](#)
- » Rocket & Parmesan Salad [V,GF](#)

Mexican Fiesta

- » Chilli Con Carne
- » Pulled Pork [DF](#)
- » Mexican Rice [DF](#)
- » Refried Beans [V,DF](#)
- » Sour Cream [V](#)
- » Coleslaw [V,GF](#)
- » Tortillas [V](#)
- » Corn Chips [V](#)

Jewels of the Andaman

- » Vegetable Samosas [V](#)
- » Beef Rendang [GF](#)
- » Chicken Tikka Masala [GF](#)
- » Steamed Basmati Rice [V,GF,DF,V+](#)
- » Naan Bread, Raita, Mango Chutney [V,DF,V+](#)
- » Garden Salad [V,GF,DF,V+](#)

Sandwich Art*

- » Fresh wraps & sandwiches on artisan breads
- » Select 4 of the below gourmet fillings:
 - Turkey, Mesclun, Cranberry, Brie
 - Chicken, Mesclun, Avocado, Aioli
 - Roast Beef, Rocket, Caramelised Onion, Chilli Tomato Relish
 - Beetroot, Cucumber, Cheese, Tomato, Hommus
 - Ham, Cheese, Tomato, Pickles
 - Tuna, Cos Lettuce, Cucumber, Spanish Onion
- » Selection of Chef's salads

Americano*

- » Wagyu Meatballs
- » Southern Fried Chicken
- » Pepper Beef Pies
- » Garden Salad [V,V+](#)
- » Potato Salad
- » Turkish Bread [V,V+](#)
- » Ranch Dressing [V](#)
- » Ketchup [V,V+](#)
- » Tatziki [V](#)

Chinese Banquet

- » Steamed Pork Buns
- » Steamed Dim Sims [DF](#)
- » Spring Rolls [DF,V](#)
- » Vegetable Money Bags [DF,V](#)
- » Honey Soy Chicken Noodles
- » Fried Rice [GF,DF,V](#)
- » Asian Greens & Oyster Sauce [DF](#)

*Menu can be served in meeting room as a working lunch if required. Dietary requirements can be catered for upon request.

Networking Platters

Available for conference catering or as an upgrade option for cocktail events

Bread and Dips \$75.00 per platter

Available in gluten free

- » 3 house made dips - hummus, tzatziki & olive tapenade v
- » Turkish Bread v,v+
- » Flat Bread v,v+

Yum-Cha \$95.00 per platter

- » Vegetable Spring Rolls v
- » Steamed Dim Sims
- » Pork Wontons
- » Barbecue Pork Buns
- » Vegetable Samosa v

Aussie Delights \$95.00 per platter

- » Sausage Rolls
- » Gourmet Mini Pie
- » Spinach & Ricotta Parcels v
- » Beer Battered Onion Rings v
- » Chicken Drumettes

Veggie Platter \$95.00 per platter

- » Spinach & Cheese Triangles v
- » Vegetable Samosas v+
- » Spring Rolls v+
- » Money Bags v
- » Quiche v

Cheese Board \$99.00 per platter

- » Cheese Selection v
- » Lavosh v+
- » Walnut Bread v
- » Quince Paste v
- » Fresh & Dried Fruits v+

Sweet Tooth \$95.00 per platter

- » Orange Madeleines v
- » Chocolate Brownie v
- » Cinnamon Doughnuts v
- » Petit Crème Brûlée v,GF
- » Sticky Date Pudding v

Charcuterie \$105.00 per platter

- » Assorted Cured Meats
- » Cornichons v,v+
- » Caper Berries v,v+
- » Fig Jam v,v+
- » Balsamic Onions v,v+
- » Turkish Bread v,v+

Seafood Fiasco \$120.00 per platter

- » Coconut Prawns
- » Salt & Pepper Squid
- » Prawn Twists
- » Barramundi Bites
- » Beer Battered Chips v

We cater for all dietary requirements; Vegan, Gluten Free, Dairy Free, Vegetarian, Pescatarian and many more. Please let us know if you would like a tailor made platter to cater to your dietary guests

v = Vegetarian GF = Gluten Free DF = Dairy Free v+ = Vegan

Breakfast Menus



Networking Breakfast \$18.50 per person

Minimum 10 guests applies

- » Freshly baked Croissants & Danish Pastries **V**
- » Platter of Fresh Seasonal Fruits **V,GF,DF**
- » Nespresso coffee machine & selection of premium teas
- » Selection of Fresh Juices

Networking Breakfast Upgrade Options

- » Bacon & Egg Muffins \$8.00 pp
- » Bircher Muesli with Seasonal Fruit **V,DF** \$4.00 pp
- » Yoghurt, Passionfruit & Granola Cups **V** \$4.00 pp

Continental Breakfast \$27.50 per person

Minimum 20 guests applies

- » Freshly baked Croissants & Danish Pastries **V**
- » Spinach, Mushroom & Baked Egg Tarts **V**
- » Baked Ricotta & Honey Cakes **V**
- » Yoghurt, Passionfruit & Granola Cups **V**
- » Platter of Fresh Seasonal Fruit **V,GF,DF**
- » Nespresso coffee machine & selection of premium teas
- » Selection of Fresh Juices & Smoothie Shots

Breakfast Meeting Package \$56.00 per person

Minimum 20 guests applies

- » 2 hours room hire, data projector & screen, Wi-Fi
- » Nespresso coffee machine & selection of premium teas
- » Selection of Fresh Juices
- » Freshly baked Croissants & Danish Pastries **V**
- » Your choice of one of our Plated Executive Breakfast options

Plated Executive Breakfast

Minimum 20 guests applies

- One Selection \$28.00 per person
- Two Selections (alternate drop) \$30.00 per person

1. The Lamberts Lot - 2 Fresh Farm Eggs, Bacon, Hash Browns, Mushrooms, Gourmet Sausages, Tomato & Toast
2. Eggs Benedict - Bacon, Spinach, Poached Eggs & Hollandaise Sauce on an English Muffin
3. Vege Benedict - Spinach, Roasted Mushrooms, Poached Eggs, Hollandaise on an English Muffin **V**
4. Avocado on Rye - Haloumi, Poached Egg, Labneh, house made Dukkah **V**
5. Bircher Muesli - Berries, Pepitas, Sunflower Seeds, Greek Yoghurt **V**

- » Freshly baked Croissants & Danish Pastries (share platter per table)
- » Nespresso coffee machine & selection of premium teas
- » Selection of Fresh Juices



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Canapé Packages



Minimum 20 guests applies

2 Hour Canapé Package

\$42.00 pp

- » 8 Canapés from the hot & cold canapé selection*
- » 1 Substantial canapé per person

3 Hour Canapé Package

\$57.00 pp

- » 10 Canapés from the hot & cold canapé selection*
- » 1 Substantial canapé per person

4 Hour Canapé Package

\$72.00 pp

- » 12 Canapés from the hot & cold canapé selection*
- » 1 Substantial canapé per person

*A minimum of 2 cold canapés is required.

Canapé Selection

Cold Canapés

- » Vegetarian Sushi Rolls **V**
- » Goats Cheese & Caramelised Onion Tartlet **V**
- » Button Mushroom, Green Pea Hummus, Roast Almond **V,GF,DF,V+**
- » Smoked Salmon Blini, Hollandaise, Avruga Caviar
- » Seared Tuna, Cucumber, Wasabi Aioli, Black Sesame **GF**
- » Spanner Crab, Sweetcorn & Dill Tart, Avocado Mousse
- » Rare Roast Beef, Melba Toast, Olive Tapenade
- » Mushroom & Parmesan Pinwheels **V**
- » Prosciutto, Blue Cheese & Fig Parcels

Dietary requirements can be catered for upon request.
Menu is seasonal & subject to change.

Hot Canapés

- » Truffle & Porcini Arancini Balls **V**
- » Grilled Haloumi, Chilli, Tomato, Sweetcorn **V,GF**
- » Manchego Cheese & Chive Croquettes, Quince Sauce **V**
- » Moroccan Meatballs, Tomato Chutney **GF,DF**
- » Lamb Koftas, Mint Yoghurt **GF**
- » Prawn Twisters, Chilli Lime Sauce **DF**
- » Satay Chicken Skewers **GF**
- » Salt & Pepper Squid, Aioli
- » Crisp Pork Belly, Apple & Cumin Puree **GF,DF**
- » Chicken Karaage, Yuzu Aioli

Substantial Canapés*

Please select one of the following options:

- » Thai Prawn Salad, Noodle, Wombok, Nam Jim **GF,DF**
- » Chicken Tikka Masala, Steamed Basmati Rice **GF**
- » Beef Rendang, Coconut Rice (spicy) **GF**
- » Pumpkin, Spinach & Fetta Risotto **V**
- » Duck & Shiitake Noodles, Pak Choi, Hoisin Sauce

*Upgrade to 2 substantial canapé selections for an additional \$8.00 per person.

Upgrade Option

Dessert Canapés

\$8.00 pp

- » Orange & Honey Madeleines
- » Chocolate Brownie
- » Sticky Date Pudding
- » Petit Crème Brûlée

Set Menus

Lunch & Dinner



Minimum 20 guests

Alternate Drop

Please select 2 options per course, served alternately

- » 2 Course \$65.00 pp
- » 3 Course \$80.00 pp

Choice Menu

Please select 3 options per course, guests to select on the night

- » 2 Course \$75.00 pp
- » 3 Course \$90.00 pp

Entrée

- » Seared Scallops, Cauliflower, Serrano, Almonds, Raisin Caper Dressing [GF,DF](#)
- » Beef Brisket, King Brown, White Polenta, Caramalised Onion, Sauce Chasseur [GF,DF](#)
- » Kangaroo, Native Pepper, Aussie Dukkah, Beetroot Agro Dolce, Beets, Salt Bush [GF,DF](#)
- » Crisp Pork Belly, Spiced Eggplant, Edamame, Black Vinegar Reduction [GF,DF](#)
- » Ricotta Gnocchi, Raddichio, Peas, Parmesan, Sage, Beurre Noisette [V](#)
- » Truffled Risotto, Rocket, Parmesan, Truffle Oil [V,GF](#)

Main

- » Swordfish Loin, Kipfler, Prawn, Corn, Baby Cos, Mojo Verde [GF,DF](#)
- » Atlantic Salmon, Wasabi Pea Puree, Woodear, Enoki, Snaps, Radish [GF,DF](#)
- » Duck Breast, Sweet Potato Galette, Broccolini, Orange Jus [GF,DF](#)

- » Beef Tenderloin, Wilted Spinach, Truffled Mash, Baby Carrots, Red Wine Jus [GF](#)
- » Roasted Chicken Breast, Truffled Paris Mash, Peas, Snaps, Zucchini, Jus Gras [GF](#)
- » Baked Butternut, Wild Rice, Kale, Raisins, Pepitas, Roast Tomato Sauce [V,DF,GF,V+](#)

Dessert

- » Calvados Crème Brulee, Pistachio Biscotti, Apple Sorbet
- » Triple Chocolate Brownie, White Chocolate Mousse, Raspberry, Vanilla Ice Cream
- » Coconut Crème Caramel, Coconut Sorbet, Seasonal Fruits [V,DF,GF,V+](#)
- » Sticky Date Pudding, Butterscotch, Sesame Tuille, Rum & Raisin Ice Cream
- » Lemon & Basil Tart, Blueberry, Orange Tuille, Yoghurt Sorbet
- » Cheese Selection, Lavosh, Walnut Bread, Quince Paste

3 Course Meals include Nespresso coffee machine & a selection of premium teas

Set Menu Upgrade Options

½ Hour canapé service*	\$20.00 pp
1 Hour canapé service*	\$25.00 pp
Tea, coffee & chocolates	\$6.50 pp
Dessert platter	\$95.00 each

*A minimum of 2 cold canapés is required.

Dietary requirements can be catered for upon request. Menu is seasonal & subject to change.

Buffet Ideas



Carvery Buffet

\$55.00 per person

Minimum 20 guests applies

Maximum 40 guests applies

- » Slow Roasted Sirloin
- » Maple Baked Leg Ham
- » Braised Lamb Shoulder
- » Mushroom Sauce & a Selection of Condiments
- » Roasted Vegetables **V**
- » Selection of Salads **V**
- » Dinner Rolls **V**

Seafood Upgrade

\$25.00 per person

- » Prawns
- » Oysters
- » Smoked Salmon
- » Moreton Bay Bugs

Dessert Upgrade

\$14.00 per person

Please select 2 of the following options:

- » Triple Chocolate Brownie
- » Sticky Date Puddings & Butterscotch Sauce
- » Individual Pavlova, Seasonal Fruit & Cream **GF**
- » Petit Crème Brûlée **GF**
- » Seasonal Fruit Platter **GF, DF**

Cheese & Charcuterie Station \$25.00 per person

Minimum 20 guests applies

Maximum 40 guests applies

(Only available on arrival and for the first 2 hours)

- » Selection of Cured Meats & Jamon
- » Selection of Gourmet Cheeses (3 types)
- » Dried & Fresh Fruits
- » Lavosh & Crackers **V**
- » Turkish Bread **V, V+**
- » Assorted Dips (3 types) **V**
- » Antipasto (including Olives, Artichokes, Cornichons, Pickles & Peppers) **V**



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Beverage Packages



Silver Beverage Package

- » Azahara Sparkling Brut
- » Republic Sauvignon Blanc
- » Republic Shiraz Cabernet
- » James Boag's Premium Light, Corona, Great Northern, Draught Lager & Draught Cider
- » Selection of juice & soft drink

1 Hour \$28.00 per person
2 Hour \$38.00 per person
3 Hour \$48.00 per person
4 Hour \$58.00 per person

Gold Beverage Package

- » Whistler 'Frizzante' Brut
- » Whistler 'What the Fronti' Sauvignon Semillon
- » Whistler 'Shock Value' Cab Sauv Shiraz Merlot
- » Whistler 'Dry as a Bone' Rose
- » James Boag's Premium Light, Corona, Great Northern, James Squire 150 Lashes Pale Ale, Draught Lager & Draught Cider
- » Selection of juice & soft drink

1 Hour \$35.00 per person
2 Hour \$43.00 per person
3 Hour \$53.00 per person
4 Hour \$63.00 per person

Please note beverage packages are seasonal & subject to change. The Point Brisbane Hotel practices responsible services of alcohol in accordance with the Liquor Act 1992.

Diamond Beverage Package

- » Redbank Prosecco
- » Totara Sauvignon Blanc or Sticks Chardonnay
- » Bleasdale 'Bremerview' Shiraz or Wirra Wirra Church Block
- » James Boag's Premium Light, Great Northern, James Squire 150 Lashes Pale Ale, Corona, Asahi, Draught Lager & Draught Cider
- » Selection of juice, soft drink & Antipodes still & sparkling water

1 Hour \$39.00 per person
2 Hour \$49.00 per person
3 Hour \$59.00 per person
4 Hour \$69.00 per person

Platinum Beverage Package

- » Hentley Farm Blanc De Noir
- » Catalina Sounds Sauvignon Blanc or West Cape Howe Old School Chardonnay
- » Yangarra Preservative Free Shiraz or Nanny Goat Pinot Noir
- » AIX Rosé
- » James Boag's Premium Light, Great Northern, Corona, Asahi, James Squire 150 Lashes Pale Ale, Draught Lager & Draught Cider
- » Selection of juice, soft drink & Antipodes still & sparkling water

1 Hour \$55.00 per person
2 Hour \$67.00 per person
3 Hour \$79.00 per person
4 Hour \$88.00 per person

Beverage List

Wine



Sparkling & Champagne

	Glass
» Hentley Farm Blanc de Noir (Barossa Valley, SA)	\$14.00
» Redbank Prosecco (King Valley, VIC)	\$10.50
» Louis Roederer Brut (Reims, France)	\$25.00

White

» Yalumba 'Christobel's Moscato (Eden Valley, SA)	\$9.50
» Totara Sauvignon Blanc (Marlborough, NZ)	\$10.50
» Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)	\$17.50
» Sticks Chardonnay (Yarra Valley, VIC)	\$12.00
» Red Claw Pinot Gris (Mornington Peninsula, VIC)	\$14.00
» Yalumba Wild Ferments (Barossa Valley, SA)	\$13.00
» O'Leary Walker 'Watervale' Riesling (Adelaide Hills, SA)	\$12.00

Red

» Barringwood Pinot Noir (Tamar Valley, TAS)	\$15.50
» Nanny Goat Pinot Noir (Central Otago, NZ)	\$18.50
» Smith & Hooper Merlot (Wrattonbully, SA)	\$10.50
» Bleasdale 'Bremerview' Shiraz (Langhorne Creek, SA)	\$11.50
» Yangarra Preservative Free Shiraz (McLaren Vale, SA)	\$16.50
» Langmeil 'Three Gardens' SMG (Barossa Valley, SA)	\$12.50
» Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot (McLaren Vale, SA)	\$13.00

Rosé

» NV Deviation Road 'Altair' Sparkling Rosé (Adelaide Hills, SA)	\$17.00
» AIX Rosé (Provence, France)	\$17.50
» Langmeil Bella Rouge (Barossa Valley, SA)	\$10.00

Dessert

» Frogmore Creek Iced Riesling (Coal River Valley, TAS)	\$11.00
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Beverage Packages



Beer & Cider

- » Hills Cider (Pear or Apple) \$9.50
- » Draught Cider of the Month \$9.00
- » Burleigh Twisted Palm \$10.00
- » XXXX Gold Lager \$7.50
- » Burleigh Big Head Zero Carbs \$10.50
- » Great Northern Original Lager \$8.50
- » James Boag's Premium Light \$8.25
- » James Boag's Premium Lager \$9.00
- » Stone & Wood Pacific Ale \$11.50
- » White Rabbit Dark Ale \$11.00
- » James Squire 150 Lashes Pale Ale \$9.50
- » James Squire The Chancer Golden Ale \$9.50
- » Draught Beer of the Month \$9.00
- » Corona (Mexico) \$9.50
- » Heineken (Holland) \$9.50
- » Asahi Super Dry (Japan) \$9.50
- » Guinness Dry Stout (Ireland) \$11.75

Vodka

- » 42 Below \$9.50
- » Grey Goose \$12.00

Gin

- » Bombay Dry \$9.50
- » Bombay Sapphire \$11.50
- » Hendrick's \$13.00

Bourbon

- » Woodford Reserve \$9.50
- » Wild Turkey \$10.00
- » Canadian Club \$10.00
- » Buffalo Trace \$12.50

Scotch Whiskey

- » Dewars \$9.50
- » Chivas Regal 12yr \$11.50

Rum

- » Bundaberg Rum \$9.50
- » Bacardi \$9.50
- » Sailor Jerry \$11.00
- » Ron Zacapa \$13.50

Unable to find your favourite in the list? Just ask your Event Executive for a full spirit and liqueur menu.

Beverage List

Cocktails & Mocktails

Cocktails

Maximum selection of two per event

\$18.00 each

Aperol Spritz

» Aperol & sparkling wine

The Point Spritz

» Aperol, passionfruit & sparkling wine

Margarita

» Tequila, lime & gomme

Cosmopolitan

» Vodka, Cointreau, cranberry & lime

French Martini

» Vanilla vodka, Chambord, pineapple juice & lime

Espresso Martini

» Vodka, Kahlúa & espresso coffee

Pimm's Cup

» Pimm's No 1, lemonade & seasonal fruit

Negroni

» Bombay gin, Campari & vermouth

Eagles Nest Club Cocktail

» Our rooftop bars' signature blend- Bacardi, St. Germain, Noilly Prat, pineapple, mint & agave syrup

\$20.00 each

Mojito

(available in passionfruit, strawberry, blueberry or original)

» Bacardi, mint, lime & gomme

Arrival Punch Station

Self-service, available for first 30 minutes of the event

Fruit Punch

» Pineapple & orange juice, seasonal fruit, ginger ale & sparkling wine

» \$10.00 per person / \$6.00 per person non-alcoholic

Mojito Island Punch

» Assorted citrus, mint, Bacardi & lemonade

» \$12.50 per person / \$8.50 per person non-alcoholic

Beverage list is seasonal & subject to change.

Please be advised that with bar tabs, all wines are charged by the glass as this is how they are served. Beverage packages are available if you have a preference for bottle service.

Christmas Parties

Lunch & Dinner Packages



Minimum 20 guests applies

Alternate Drop

Please select 2 options per course, served alternately

- » 2 Course* \$70.00 per person
- » 3 Course* \$85.00 per person

*Includes room decorations, table centrepieces & bon bon per person

Entrée

- » Seared Scallops, Cauliflower, Serrano, Almonds, Raisin Caper Dressing [GF, DF](#)
- » Beef Brisket, King Brown, White Polenta, Caramelised Onion, Sauce Chasseur [GF, DF](#)
- » Kangaroo, Native Pepper, Aussie Dukkah, Beetroot Agro Dolce, Beets, Salt Bush [GF, DF](#)
- » Crisp Pork Belly, Spiced Eggplant, Edamame, Black Vinegar Reduction [GF, DF](#)
- » Ricotta Gnocchi, Raddichio, Peas, Parmesan, Sage, Beurre Noisette [V](#)
- » Truffled Risotto, Rocket, Parmesan, Truffle Oil [V, GF](#)

Main

- » Swordfish Loin, Kipfler, Prawn, Corn, Baby Cos, Mojo Verde [GF, DF](#)
- » Atlantic Salmon, Wasabi Pea Puree, Woodear, Enoki, Snaps, Radish [GF, DF](#)
- » Duck Breast, Sweet Potato Galette, Broccolini, Orange Jus [GF, DF](#)
- » Beef Tenderloin, Wilted Spinach, Truffled Mash, Baby Carrots, Red Wine Jus [GF](#)

- » Roasted Chicken Breast, Truffled Paris Mash, Peas, Snaps, Zucchini, Jus Gras [GF](#)
- » Baked Butternut, Wild Rice, Kale, Raisins, Pepitas, Roast Tomato Sauce [V, GF, DF, V+](#)
- » Maple Glazed Pork Cutlet, Pumpkin, Kale, Zucchini, Cranberry & Cider Sauce

Dessert

- » Calvados Crème Brulee, Pistachio Biscotti, Apple Sorbet
- » Triple Chocolate Brownie, White Chocolate Mousse, Raspberry, Vanilla Ice Cream
- » Coconut Crème Caramel, Coconut Sorbet, Seasonal Fruits [V, GF, DF, V+](#)
- » Sticky Date Pudding, Butterscotch, Sesame Tuille, Rum & Raisin Ice Cream
- » Lemon & Basil Tart, Blueberry, Orange Tuille, Yoghurt Sorbet
- » Cheese Selection, Lavosh, Walnut Bread, Quince Paste
- » Traditional Plum Pudding, Brandy Anglaise, Vanilla Bean Ice Cream
- » Chocolate & Cherry Marquise, Boozy Cherries, Coconut Ice Cream

3 Course Meals include Nespresso Coffee machine & a selection of premium teas.

For a cocktail style Christmas party please select from the canapé options detailed on (p. 12).

Dietary requirements can be catered for upon request.

Menu is seasonal & subject to change.



The Views
The Style
The Service...

ThePoint

A leading Brisbane Deluxe Hotel

Enjoy friendly and personalised service at a leading Brisbane deluxe hotel.

Event Styling & Entertainment

Please contact our Sales and Events Department for preferred supplier recommendations for event styling and entertainment.

Accommodation

The Point offers 202 deluxe rooms and suites, with exclusive rates available for residential conferences and special events. Please contact our Sales and Event Department for further information.

Eagles Nest

Eagles Nest Rooftop Bar opens to the general public every Friday & Sunday from 3pm and is available for exclusive hire at all other times.

Please contact info@eaglesnestbrisbane.com.au to make a booking for one of our rooftop bar sessions.

[Book a Table Now - Click Here!](#)

Lamberts Restaurant

Lamberts Restaurant features contemporary Australian dining using seasonal, locally sourced produce. The fully air-conditioned cocktail bar and lounge area is a popular spot to enjoy a relaxed drink and our friendly, personalised service. The beverage menu features innovative cocktails, as well as a premium range of beers and wine. Lamberts serves buffet breakfast and a la carte lunch and dinner 7 days.

Hotel Facilities & Services

- » Complimentary onsite, secure parking (subject to availability)
- » Valet parking
- » Complimentary Wi-Fi
- » Courtesy shuttle service
- » 24 hour guest services and housekeeping
- » 24 hour room service
- » Concierge service
- » Outdoor heated pool, with poolside menu
- » 24 hour cardio centre

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The**Point**
BRISBANE HOTEL

