



FUNCTIONS

BEAUMONDE
On the Point

CREATE THE ULTIMATE IMPRESSION

Escape the ordinary and immerse yourself in the unique ambience of this pristine waterfront venue.

Located on the banks of the Swan River at Perth's city's doorstep, Beaumonde On The Point is one of the most exciting new venues Perth has to offer, with picturesque surroundings and state of the art facilities.

This bold and impressive venue boasts sweeping river views through floor to ceiling windows, striking modern architecture, soaring ceilings and wide open spaces to take in the natural beauty of this impressive setting.

Specialising in conferences, exhibitions, corporate events and celebrations for up to 800 guests, our dedicated professional team create unforgettable events as we continue to inspire the people of Western Australia.

Beaumonde On the Point offers an exciting range of possibilities to create something distinctive and we look forward to welcoming you soon.

	Board-room	U-Shape	Theatre	Cabaret	Seated with Dance floor	Seated	Cocktail
Grand Ballroom	-	-	600	310	360	420	800
Ballroom 1	40	35	250	130	140	160	400
Ballroom 1 & 2	-	-	400	220	240	280	450
Ballroom 2	30	25	150	80	80	100	200
Ballroom 2 & 3	-	-	350	210	220	260	450
Ballroom 3	40	35	200	100	90	120	200

CAPACITY

AUDIO VISUAL

The onsite audiovisual facilities are of exceptional quality. Built in we have available

- 3 x Panasonic 7000-lumen projectors each with 150-inch motorised screen.
- Speakers for even distribution across the entire ballroom for the best possible speech and music intelligibility throughout the expansive space
- Extensive feature lighting throughout ballroom
- Wireless microphone system
- Wi-Fi internet

Enjoy the river views through floor to ceiling windows, or pull down the built in screens, operable walls and curtains to create a black out effect for effective audio visual presentations.

Our onsite audio visual partners – PAV Event's will deliver your corporate and large-scale audiovisual requirements. Reliably serving Perth, they provide slick and cutting edge productions – taking your theming brief and making it reality. Contact onthepoint@pav.com.au for further information.

PARKING

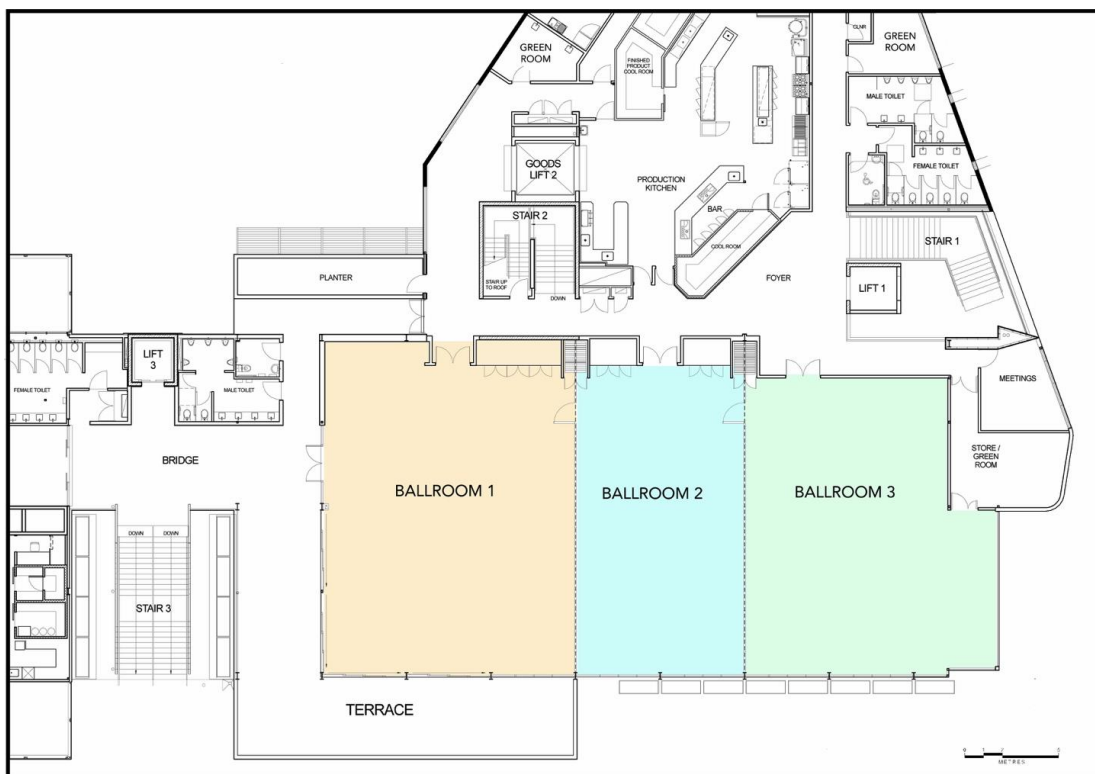
Ample onsite parking is available at the venue, City of Perth parking fees apply.

ACCESS

Beaumonde On The Point can be accessed by Transperth bus #24 from St George's Terrace which stops at the front of the building, direct ferry route stopping at our boardwalk, 30 minute walk to Perth City train station, and future pedestrian link to Perth Stadium.

Beaumonde On The Point is located on the first floor accessible via public lift (and goods lift by prior arrangement)

FLOORPLAN



LETS GET IN TOUCH

Phone 08 9218 8088
 Email info@beaumondeotp.com.au
 Web www.beaumondeotp.com.au
 Where Level 1, 306 Riverside Drive, East Perth, 6004

STAND-UP BREAKFAST \$35 per guest | min 50 guests

ON DISPLAY FROM THE BAKERY

Mini Danish Pastries, Chocolate Twists, Pain Au Raisin, Apple Turnover, Raspberry Lattice
Assorted Petite Muffins, Chocolate, Apple Walnut Streusel, Fruits of The Forest, Toasted Oats, Golden Syrup
Breakfast Bread Selection, Potted Jams, Honey, Marmalade
Potted Fresh Fruit, Berry Compote

TRAY SERVICE

Croissants with Ham, Swiss Cheese, Dijon | or | Tomato, Swiss Cheese, Homemade Chutney v
Seeded Bagels, Smoked Trout, Cream Cheese, Capers
Mini Bacon & Free-Range Egg Sliders
Gourmet Quiche Selection, Lorraine, Florentine v, Wild Mushroom v

Freshly Brewed Coffee, Selection of Teas, Chilled Orange, Apple Juice

CONTINENTAL BREAKFAST \$32 per guest | min 50 guests

FROM THE BAKERY

Mini Butter Croissants
Mini Danish Pastries, Chocolate Twists, Pain Au Raisin, Apple Turnover, Raspberry Lattice
Assorted Petite Muffins, Chocolate, Apple Walnut Streusel, Fruits of the Forest, Toasted Oats, Golden Syrup
Breakfast Bread Selection, Potted Jams, Honey, Marmalade

CONTINENTAL BUFFET

Traditional Bircher Muesli, Greek Yoghurt, Wildflower Honey
Selection of Cereals, Full Cream, Skim, Soy Milk
Sliced Tropical Fruit Platter, Local Seasonal Berries
Selection of Poached Peaches, Pears and Plums
Shaved Leg Ham, Mortadella, Proscuitto, Sliced Edam, Swiss Cheese, Roma Tomatoes

Freshly Brewed Coffee, Selection of Teas, Chilled Orange, Apple Juice



BUFFET BREAKFAST \$40 per guest | min 50 guests

FROM THE BAKERY

Mini Croissants, Danish Pastries & Seasonal Petite Muffins
Home Baked Rolls, Brioche Potted Preserves, Rosella Jelly

CONTINENTAL SELECTION

Sliced Tropical Fruit Platter, Local Seasonal Berries
West Australian Fruit, Natural Yoghurt
Selection of Cereals, Full Cream, Skim, Soy Milk
Shaved Leg Ham, Mortadella, Prosciutto, Sliced Edam, Gruyere Cheese, Roma Tomatoes

FROM THE PAN

Scrambled Eggs, Soft Cheese, Chives v gf
Crispy Bacon Rashers gf | Gourmet Sausages
Grilled Field Mushrooms | Rich Tomato Baked Beans v gf
Slow Cooked Roma Tomatoes, Parsley, Garlic v gf

Freshly Brewed Coffee, Selection of Teas, Chilled Orange, Apple Juice

PLATED BREAKFAST \$36 per guest | min 50 guests

FROM THE BAKERY

Mini Butter Croissants
Mini Danish Pastries, Chocolate Twists, Pain Au Raisin, Apple Turnover and Raspberry Lattice
Assorted Petite Muffins, Chocolate, Apple Walnut Streusel, Fruits of The Forest, Toasted Oats, Golden Syrup
Breakfast Bread Selection, Potted Jams, Honey, Marmalade

CONTINENTAL SELECTION | PLEASE SELECT ONE ITEM

Traditional Bircher Muesli, Greek Yoghurt, Wildflower Honey
Selection of Cereals, Full Cream, Skim, Soy Milk
Mixed Berry, Mango, Peach, Strawberry & Vanilla Yoghurts
Sliced Tropical Fruit Platter, Local Seasonal Berries

FROM THE PAN | PLEASE SELECT ONE ITEM

Scrambled Eggs, Bacon, Breakfast Sausage, Potato Gratin, Field Mushroom, Sourdough gfo
Eggs Benedict, Asparagus, Black Forest Ham, Spinach, Breakfast Sausage, Hollandaise gfo
Free Range Hens Egg, Smoked Candied Bacon, Goats Cheese Croustade, Cumberland Sausage, Sautéed Forest Mushroom, Slow Roasted Roma Tomato, Béarnaise
'Huevos Rancheros' Open Fresh Corn Tortilla with Soft Scrambled Eggs, Spanish Onion, Avocado, Grilled Corn, Tomato Salsa, Chorizo, Chilli Beans gfo
Grilled Haloumi, Poached Egg, Sourdough, Field Mushroom, Baby Spinach, Vine Tomato, Asparagus v gfo

Freshly Brewed Coffee, Selection Of Teas, Chilled Orange, Apple Juice.

MORNING & AFTERNOON COFFEE BREAKS

Max 30-minute duration

SAVOURY SELECTION | charged per person, per selection

Finger Sandwiches (choose two fillings) \$9.50 gfo

Roast Beef Sirloin, English Mustard Butter, Malt Pickled Onions

Egg and Salad Cream, Chives, Corn v

Leg Ham, Tomato Chutney, Swiss Cheese

Waldorf Style Poached Chicken

Shaved Turkey Breast, Bacon, Rocket Aioli

Aged Cheddar Ploughman's, Mustard Piccalilli v

Smoked Trout, Cream Cheese, Red Onion on Seeded Bagel \$8

Butter Croissant, Champagne Ham, Swiss Cheese, Dijon \$6.5

Croissant, Swiss Cheese, Tomato, Homemade Relish v \$6

Beef and Guinness Pies, Ketchup \$6

Traditional Sausage Rolls, Homemade Tomato Sauce \$6

Mini Gourmet Quiches, Lorraine, Florentine V, Wild Mushroom v \$5

House Made Goats Cheese and Red Onion Tart, Basil Oil, Micro Herbs \$7

Free Range Egg and Bacon Slider, Spiced BBQ Sauce \$7

Selection of Australian Cheese, Autumn Fruit, Celery, Muscatels, Artisan Breads \$10

SWEET SELECTION

All items are charged per person, per selection

Assorted Cookies \$4.50

Macaroon Selection \$8

Chocolate Twists, Pain Au Raisin, Raspberry Lattice Danish \$6

Apple Walnut Streusel, Chocolate and Fruits of the Forest Muffins \$6

Banana Cake, Chocolate Ganache \$6

Chocolate Jaffa Cake \$6

Carrot Cake, Cream Cheese Frosting \$6

House Made Gluten Free Chocolate Brownie \$6

Flourless Orange and Almond Cake \$7

New York Cheesecake \$6

Sultana Scones, Strawberry Preserve, Clotted Cream \$7

Freshly Brewed Coffee and Selection of Teas \$6 per guest

Continuous Coffee, Selection of Teas | four hour max \$13 pg | eight hour max \$16 pg

BARISTA COFFEE CART

Half Day Cart Hire Four Hour Max \$350

Full Day Cart Hire Eight Hour Max \$500

Individual Coffee Cup Charged on Consumption \$4



DAY MENU Sandwich Fillings and Light Lunch

Prepared on a selection of white, wheat and country grain bread.

All buffets are served for a maximum one-hour duration.

Finger Sandwich Buffet \$28.50 per guest

Please Select Five Items:

Roast Beef Sirloin, English Mustard Butter, Malt Pickled Onions

Egg and Salad Cream with Chives and Corn v

Leg Ham, Tomato Chutney, Swiss Cheese

Pink Salmon, Caper Aioli, Red Onion, Dill Cream Cheese

Green Olive Mortadella, Provolone Cheese, Dried Tomato Butter

Shaved Turkey Breast, Bacon, Rocket Aioli

Waldorf Style Poached Chicken

Aged Cheddar Ploughman's, Mustard Piccalilli v

Gourmet sandwich buffet \$34.50 per guest

Please Select Four Items:

Pastrami, Sauerkraut, Russian Dressing, Pretzel Bread

Tandoori Chicken, Mint Yoghurt, Riata, Grilled Wrap

Ham, Prosciutto, Brie, Crusty White Baguette

Cured and Smoked Salmon, Dill Cream, Onion, Fresh Bagel

Roast Beef Strip, Spinach on Stone Baked Granary

Turkey and Bacon with Plum Tomato, Rocket, Honey Mayonnaise, Floured Bap

Guacamole, Vine Ripened Tomato, Charred Corn, Mixed Garden Leaves, Tortilla v

Light Luncheon buffet

Please Select Min Two Items:

Mini Gourmet Quiches, Lorraine, Florentine v, Wild Mushroom v \$6

Teriyaki Chicken, California Roll, Traditional Accompaniments gf \$6.50

Traditional Sausage Rolls Homemade Tomato Sauce \$6

Royal Blue Potato, Pea and Parmesan Croquette, Pesto Mayonnaise \$8

Moroccan Style Lamb Kofta, Mint, Cucumber, Yoghurt \$9

Individual Chicken and Vegetable Pies \$8.50

Warm Individual Beef and Mushroom Pies \$9

Fresh Pasta, Cherry Tomatoes, Ripped Basil, Ricotta, Parmesan V \$11

Spiced Chicken Thigh, Dates, Apricots, Spiced Nuts \$12 gf

Beef Cheek Daube, Paris Mash, Red Wine Jus \$14 gf

Selection of Australian Cheese, Autumn Fruit, Celery, Muscatels, Artisan Breads \$10

Served with a seasonal fruit platter, freshly brewed coffee and selection of teas

CANAPE PACKAGES | min 50 guests

One Hour \$30 per guest | Select two cold, three hot canapés

Two Hour \$50 per guest | Select four cold, four hot canapés

Three Hour \$70 per guest | Select five cold, five hot canapés, two substantial items

Five Hour \$100 per guest | Select five cold, five hot canapés, two substantial, two stations

COLD SELECTIONS

Coconut Poached Chicken Salad, Chilli Curl, Crisp Gyoza Cup

Twice Cooked Duck, Cucumber, Coriander, Mint Salad

Smoked Salmon, Herbed Scone, Chive Crème Fraiche, Salmon Caviar

Vietnamese Rice Paper Rolls, Crushed Peanut, Lime Soy Sauce v gf

Poached WA Prawns, Laab Style, Green Papaya, Palm Sugar

Toasted Baguette, Tomato Concasse, Avocado, Pecorino v gfo

Butternut Pumpkin Brulee, Dehydrated Olive, Micro Basil v

Beetroot Macaroon, Creamed Goats Cheese, Toasted Cumin v gf

Mini Reuben on Rye, Sauerkraut, Hot Mustard, Swiss Cheese, Dill Butter

Slow Roasted Lamb Loin, Spiced Cream Cheese, Eggplant Kasundi

HOT SELECTIONS

Braised Lamb and Goat Cheese Croquette, Lemon Mayonnaise

Mini Goat Cheese and Red Onion Tartlet, Pesto Dipping Sauce

Peking Duck Spring Roll, Spiced Plum Sauce

Popcorn Chicken, Buttermilk, Ranch Dressing

Chilli Beef and Red Bean Empanada, Chipotle Mayonnaise

Lamb Cutlet, Ras El Hanout, Harissa, Peanuts

Prawn In Filo, Chilli, Lime, Honey, Soy Sauce

Leek and Shitake Mushroom Spring Roll, Sweet and Sour v

Smoked Beef Cheek, Parsley, Paprika, Croquette, Garlic Aioli gfo

Fried BBQ Pork Bun, Chilli Sambal, Coriander

Wild Mushroom and Asiago Cheese Arancini, Truffle Mayo

SUBSTANTIAL ITEMS

Mac and Cheese Bites, Peppered Tomato Relish v

Plum Pork Belly, Kimchi, Soft Milk Bun Gfo

Ground Beef, Pickles, Smoked Bacon, Jack Cheese, Brioche Gfo

Lemon Grass Chicken, Thai Chilli Jam, Rocket, Soft Roll

Beef Cheek Daube, Sage Mash, Buttered Carrots gf

Gnocchi, Wild Mushrooms, Brandy Cream, Parmesan v

Salt and Pepper Calamari, Arugula, Lemon Aioli

Spiced Snapper, Soft Tortilla, Tomato And Charred Corn Salsa, Guacamole



DESSERT SELECTIONS

Chocolate Amarula Eclairs
Lemon Curd Tart, Confit Lemon, Torched Italian Meringue
Walnut, Pumpkin Cinnamon Tart
Coco and Salted Caramel Tart, Golden Pearls
Apple Tarte Tatin, Clotted Cream
Chocolate Pecan Brownie with Chocolate Orange Crème
Chocolate Pedro Cup, Turkish Delight, Crunch Pearls gf
Chocolate Maple Brulee, Demerara Caramel gf
Lavender Panacotta, Ginger Wafer
Decadent Chocolate, Cherry Mousse Flan
Raspberry & Coconut Butter Cream Macaroon gf
Short Black Macaroon, Coffee Kahlua Mousse gf
Suspended Citrus, Champagne Jelly gf

Additional canapés are priced separately | Additional hours are charged at \$10 pg, per additional hour

CREATIVE STATIONS

LETS TACO 'BOUT IT \$20 PER GUEST

Live Cooking of taco fillings, guests to make their own taco (soft/hard)

Filling Option (select two):

Mole Chicken

Beef Cheek, Pico de Gallo

Pulled Pork

Black Bean & Corn v

Compliment your tacos: Tomatillo Salad, Tequila Salsa, Pickled Cactus, Yoghurt Dressing, Sour Cream, Avocado Salsa, Cheddar, Mole Sauce

PAELLA SABROSO \$20 PER GUEST

A Spanish rice dish prepared live on traditional large cast iron pans, served on pressed bamboo and wood

Filling options:

Ale Braised Chicken, Chorizo, Pea, Saffron, Sugo, Herbs

Seared Exmouth King Prawn, Saffron Rice, Orange Notes, Red Mustard Leaf

Red Peppers, Black Rice, Ouzo, Candied Lemon Rind v

Served with Sangria Syrup, Lemon Pepper Spice, Fresh Lemon & Lime, Orange Mist

HOT OFF THE WOK @ \$20 PER GUEST

Prepared & tossed live, served on pressed bamboo and wood

Wok Tossed Rice Noodles, Ginger Chicken, Bok Choy, Hoisin Sauce, Chilli, Coriander

Wok Tossed Rice Noodles, Bok Choy, Coriander, Baby Corn, Lime V

Served with Chilli Oil, Chopped Spring Onion, Bean Sprouts, Toasted Sesame Seeds, Soy Spray

ADD A BAO BUN

Crisp Szechuan Chicken Bao, Shredded Vegetables, Spicy Peanut Sauce \$9

Steamed Sticky BBQ Duck Bao, Chilli Salted Caramel \$9

Hoisin Glazed Mushroom, Sesame Seeds, Kewpie Mayonnaise v \$9

Sticky Pork Steam Bao, Poached Daikon, Pork Crackle \$9



SET MENU

Two course \$65 | Three course \$85 | Four course \$95 per guest

ENTRÉE | COLD SELECTION

Lemon Thyme Chicken, Smooth Carrot, Leek, Potato, Shallot Vinaigrette gf
 Jamon, Smoked Truss Tomato, Crostini, Truffled Goats Cheese, Vincotto
 Smoked Salmon, Horseradish Cream, Pickled Daikon, Chive Oil, Crisp Skin gf
 Chilled Prawn Cocktail, Avocado, Iceberg, Tomato, Worcestershire, Lemon Oil gf
 Amelia Park Bavette Steak, Miso, White Radish, Enoki Mushrooms, Ponzu
 Pancetta Bound Chicken, Foie Gras, Dates, Charred Leek, Celeriac, Puffed Grains gf
 Roast King Brown Mushroom, Parsley Reduction, Pickled Mushrooms v
 Slow Roasted South Downs Lamb Loin, Smooth Carrot, Sesame, Dried Tomato, Olives, Chive
 Roasted Beets, Herb Salad, Buffalo Mozzarella, Candied Walnuts v gf

ENTRÉE | HOT SELECTION

Braised Beef Cheek, Soft Polenta, Portobello, Baby Spinach, Stout Reduction
 Mini Beef Fillet, Shin Croquette, Buttered Mash, Jus, Gremolata
 Sous Vide Chicken Breast, Royal Blue Potato, Sautéed Mushroom, Sprout Petals gf
 Confit Duck Leg, Pumpkin, Kipfler Potato Crush, Shallots, Hazelnut, Quince
 Roast Butternut Pumpkin, Sage Ravioli, Almond, Ricotta, Burnt Butter v
 Shark Bay Scallop, Cauliflower, Chorizo, Jamon, Savory Granola
 Pork Belly, Scallop, Chilli Sauce, Tatsoi, Shitake Mushroom Salad
 Slow Cook Lamb, Goats Cheese Croquette, Salsa Verde, Scorched Onion

MAIN COURSE

Beef Fillet, Parsnip and Kipfler Potato Crush, Shallot Puree, Broccolini gf
 WA Beef Sirloin, Onion Rings, Braised Shin And Cabbage, Red Wine Reduction
 Medallions of Beef, Slow Cooked Beef Cheek, Roasted Carrots, Sour Cherry gf
 Beef Tenderloin, Truffle Mash, Root Vegetables, Mushroom Ketchup, Sorrel gf
 Dhukkah Crusted Chicken, Crisp Leg Meat, Pearl Barley, Dates, Apricot, Spiced Yoghurt
 Pan Fried Chicken Breast, Smoked Mash, Cured Ham, Charred Onion, Tarragon gf
 Confit Duck Leg, Crushed Royal Blues, Braised Red Cabbage, Cherry Bigerade gf
 Cone Bay Barramundi, Pea Puree, Seared Scallop, Fennel, Apple, Blood Orange gf
 Paprika Lacquered Snapper, White Beans, Chorizo, Red Capsicum, Charred Corn, White Onion, Avocado
 Pan Seared Snapper, Exmouth Prawn, Caponata, Braised Fennel, Red Pepper Puree
 Lamb Rump, Lemon Thyme Risotto, Artichoke, Green Olive, Rosemary Jus gf
 Amelia Park Lamb, French Mustard, Potato Compression, Broad Beans, Mint, Onion
 Roasted Pork Belly, Apple, Sage and Pancetta Carnerolli Rice, Kale, Cider Reduction
 Silver Beet Risotto, Buttered Swiss Mushrooms, Crumbled Goats Cheese v

ADDITIONAL ENHANCEMENTS TO YOUR MENU

SALADS | Please select one, two bowls per table | \$5.50 per guest

Mixed Mesclun Salad, Garlic Croutons, Cherry Tomato, Balsamic Dressing v

Feta Salad With Dill and Mint, Rocket, Roasted Pumpkin, Evoo Potato v

Roma Tomato and Red Onion, Rocket, Basil and Aged Balsamic v

Butter Crunch Lettuce Chicory, Walnut, Blue Cheese, Crisp Pear, Sherry Vinegar, Rye Croutons v

Cos Lettuce, Parmesan Cheese, Sour Dough Crouton, Bacon Pieces and Chopped Egg

VEGETABLES | Please select one, two bowls per table

Roasted Garlic and Rosemary Gourmet Potatoes

Whisked Mashed Potatoes with Truffle Oil v

Stir Fry of Pak Choi, Kai Lan And Sugar Snaps in Chilli, Garlic And Soy v

Roasted Baby Beets, Shallots and Carrots, Chive Crème Fraiche v

Steamed Seasonal Vegetables v

CHARCUTERIE & CHEESE

Chorizo, Bresaola, Parma Ham, Olives, Antipasto, Boutique Cheese

Individual serve - per guest \$23

Share platters – per guest \$21

PALATE REFRESHERS \$5.50 per guest | Please select one

Mango and Passionfruit Sorbet

Lemon and Lime Sorbet

Apple Cider Sorbet

Blood Orange Sorbet

DESSERTS | Please Select One

Pavlova, Passion Fruit Textures, Elderflower Cream

Coconut Brulee, Almond, Cranberry Biscotti, Roasted Golden Pine

Vanilla Panna Cotta, Berries, Lemon and Honeycomb

Baked Lemon Tart, Raspberry, Meringue and Crème Fraiche

Thyme Honeycomb, Chocolate Slice, Lychee Puree, Cocoa Crumbs

Chocolate Fondant, Milk Ice-Cream, Aerated Chocolate, Nutella Cremeux

Nougat Parfait, Candy Orange, Popcorn, Citrus Anglaise

Additional Information

Additional Side Dish | \$5.50 per guest, per course

Alternate Drop | \$6 per guest, per course

Choice Menu | \$15 per guest, per course (maximum of two choices per course unless agreed with sales consultant)

Min 30 guests apply

TABLE SHARE & BUFFET MENU

Recommend select three mains, three sides, two desserts

Artisan Bread, French Butter included

MAIN

Seared Snapper, Chilli, Coriander, Palm Sugar, Bean Sprouts \$16

Baked Tasmanian Salmon, Ponzu, Crispy Shallots, Pea Tendril \$16

Shiraz Braised Beef Cheek, Gremolata, Red Sorel \$16

Lamb Cutlets, Ras El Hanout, Fragrant Rice gf \$16

Twice Cooked Pork Belly, Crackle, Treacle Butter gf \$15

Paprika Lacquered Chicken, Roasted Peppers, Preserved Lemon gf \$15

Confit Chicken Leg, Sautéed Mushrooms, Tarragon, Light Chicken Jus gf \$15

Caramelized Onion, Persian Feta, Leek Tart v \$13

Roasted Pumpkin and Soft Cheese Risotto, Parsley, Puffed Grains v \$13

PASTA

Orecchiette, Lamb Shin Ragout, Truffle Parmesan \$10 v

Spinach and Ricotta Tortellini, Cherry Tomatoes, Ripped Basil, Nut Brown Butter \$10 v

Beef Cheek and Braised Vegetable Ravioli, Osso Bucco Sauce, Romano \$11

Gnocchi, Wild Mushroom Cream, Parsley \$10 v

SIDES | \$5.50 per guest

Mixed Mesclun Salad, Garlic Croutons, Cherry Tomato, Balsamic Dressing v gf

Feta Salad With Dill and Mint, Rocket, Roasted Pumpkin, Evoo Potato v gf

Roma Tomato, Red Onion, Rocket, Basil and Aged Balsamic v gf

Butter Crunch Lettuce Chicory, Walnut, Blue Cheese, Crisp Pear, Sherry Vinegar, Rye Croutons v

Cos Lettuce, Parmesan Cheese, Sour Dough Crouton, Bacon Pieces, Chopped Egg

Roasted Kipfler Potatoes in Goose Fat with Garlic and Rosemary gf

Whisked Mashed Potatoes with Truffle Oil V gf

Stir Fry of Pak Choi, Kai Lan And Sugar Snaps In Chilli, Garlic and Soy v

Roasted Baby Beets, Shallots and Carrots, Chive Crème Fraiche v gf

Steamed Seasonal Vegetables v gf

MINI DESSERTS | \$5 per guest

Choux Puff, Hazelnut Butter Cream

Mulberry & Gingerbread Cheesecake, Vanilla Ice Cream

Lime Curd Tart, Torched Italian Meringue

Blackberry Trifle, Pistachio Sponge gf

Lavender Panacotta, Ginger Wafers

Chocolate Maple Brulee, Demerara Caramel gf

Coco and Salted Caramel Tarts, Golden Pearls

Passionfruit Roulade, Fresh Fruit, Cream gf



Saffron Poached Pear, Champagne Jelly gf

Chocolate Marshmallow Brownie, Chocolate Sauce, Violets gf

Strawberry Crumble, White Chocolate Mousse

V – vegetarian option

Gf – gluten free





BEAUMONDE ON THE POINT - TERMS & CONDITIONS

Pricing- All prices are current at the time of quotation however are subject to change based on market fluctuations. All prices shown are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

Product Availability- Beaumonde on the Point reserve the right to substitute food, beverage or service items, in consultation with the client, when issues arise regarding product availability or supply.

Provision of Catering - Beaumonde on the Point will make every effort to work with clients and offer menu options to suit specific requirements. Sample and suggested menu items are provided from our comprehensive range. Clients and their guests are not permitted to provide food or beverages for consumption or distribution.

Booking Confirmation

Tentative Bookings - A booking is considered tentative once Beaumonde On The Point have prepared and forwarded a quotation document for the client's consideration. Tentative bookings will be held for a period of fourteen days. After this time, tentative bookings may automatically be cancelled and reallocated to other enquiries without further consultation.

Confirmation - A tentative booking will be considered confirmed upon receipt of deposit, completed booking contract and signed terms and conditions. Minimum deposit requirements are \$1,000 or 10% of the estimated function value, whichever greater. Booking confirmations and deposits received more than fourteen days after quotation are subject to Beaumonde On The Point confirming date and venue availability.

Date changes will be permitted within 30 days of the original function date, pending confirmation of availability. Deposits and pre-payments received will be transferred to the new date. Date changes more than 30 days from the original function date will be treated as a cancellation.

Final Details - To ensure the smooth running of your function, final function details must be arranged at least fourteen days prior to the function date. The guaranteed minimum number of guests attending must be confirmed to Beaumonde On The Point fourteen days prior to the function. Decrease in function attendance cannot be accepted after this time. Every effort will be made to accommodate increases in attendance up to 2 days prior to the function. Beaumonde On The Point cannot guarantee the provision or availability of menu or service items submitted after this time.

Expected attendance - Booking confirmations are accepted based on provision of expected attendance figures as being a true and accurate representation by the client. Beaumonde On The Point reserves the right to review pricing if the actual attendance varies more than 20% from the expected attendance.

Payment

Full payment of the function account is required fourteen days prior to the function via EFT, cash or credit card. Cheques should be made out to Beaumonde on the Point and will only be accepted when received in enough time to clear fourteen days prior to the function. If payment is not received the venue reserves the right not to proceed with the event.

Credit card payments -Visa, Mastercard and American Express accepted. American Express attract 2% surcharge.

Purchase orders will be accepted from government departments for the estimated value of the function at least fourteen days prior to the function.

Credit card details are required to secure all bookings and details will be retained until settlement of your final account. Any additional charges incurred during the function will be invoiced in the week following and are to be finalised within 7 days. (Additional charges include but are not limited to increased labour, increased beverage consumption, additional orders during the function and missing/broken equipment). When settlement is not made within 7 days, Beaumonde on the Point will charge the outstanding amount to the credit card provided in the booking confirmation.

Public Holiday Surcharges - 25% will be applied to the total account for any function falling on a designated public holiday. Functions extending into a public holiday may be subject to a portion of this surcharge pending service requirements.

Staffing – When standard function timing is exceeded, staff cost per staff member is;

- \$ 45 per hour Monday-Friday
- \$ 55 per hour Saturdays and after midnight any day
- \$ 60 per hour Sundays

Cancellations In the unfortunate situation that a client must cancel a function, notification must be made in writing and Beaumonde on the Point reserves the right to charge the following cancellation fees:

- Less than 14 days prior – 100 % of estimated function value
- Less than 30 days prior - 50% of estimated function value
- 30 - 90 days prior - 100% of deposit
- More than 90 days prior –50% of deposit

Unforeseen Circumstances - Beaumonde On The Point reserve the right to cancel a booking and refund deposits and pre-payments without further liability, if unforeseen circumstances such as, but not limited to, natural disasters, interruption to utilities and services, plant or equipment failure, industrial disputes, accidents or interruptions and unavailability of products result in Beaumonde On The Point being unable to deliver products or services as quoted.

Security & Conduct

Duty of Care - At all times when Beaumonde On The Point is supplying liquor as the Licensee, we will serve your guests in a responsible, friendly and professional manner. Under the Liquor Licensing laws of Western Australia, we have a duty of care to all our guests and our trained staff will not serve alcohol to those guests deemed to be intoxicated or behaving in an antisocial manner. Alcohol will only be served to patrons over the age of 18 years of age and requests for identification may be made by our staff.

Security – Management reserve the right to appoint security personnel for maintaining guest's safety and function security, charges will be payable by the client. Any event over 300 guests is required to have security. With other events, please discuss with your Function Coordinator. Security is charged at approximately \$ 50 per hour per guard.

The month of December, security is compulsory for Friday and Saturday events.

Damage to property & equipment - Any loss, breakage or damage to property or equipment caused by guests will be invoiced at full replacement costs, including associated cleaning, repair and maintenance works. Any equipment or hire items not available for collection at the designated time will be recorded as missing and invoiced as such. Charges will apply for additional equipment collections following a function. This extends to Beaumonde On The Point as well as all The Point businesses as all the venues and tenants need to be treated with respect.

Beaumonde On The Point will not be responsible to any loss or damage to client property, products, merchandise or gifts delivered to or left on function premises prior to, during or following an event.

Indemnity - The client must always indemnify Beaumonde On The Point and its employees for any liability or claim arising for personal injury or death of any person or damage or loss of property in any way relating

to the function or persons attending the function, except to the extent of omission, contribution or negligence by Beaumonde On The Point.

AUDIO VISUAL - We recommend the service of our on-site professional AV provider, PAV Complete Event Solutions. Please be aware that a technician on duty is required at all events to oversee the set up and bump out of all AV equipment. This is to ensure the technical excellence of your event and cover our insurance requirements. Should PAV be the appointed AV provider, this fee is waived. Please note that Beaumonde On The Point does not own or operate any of the existing AV equipment in the function rooms. Should you decide to utilise any other outside supplier, Outside Suppliers Terms & Conditions form must be completed and signed week prior to the event. All arrangements must be discussed with your co-ordinator or PAV technician.

Bump in and bump out

Morning Loading bay Access 7.00am –10.30am ONLY

Loading and unloading of single truck is permitted on loading bay at the time – only whilst the actual unloading or loading is taking place. Vehicle cannot remain parked there they must be moved into a designated parking area.

Beaumonde goods and services lift behind the loading bay is meant to be used for deliveries, not front entrance stairs.

Suppliers are to be prepared to provide their own trolleys and staff.

No Truck or Van is to Block the Front Entrance of the Venue AT ANY TIME.

Deliveries after these times can be small and serviced from the Set Down Zone opposite the Loading Bay - 15-minute Service time via trolley only

Afternoon Loading Bay Access - 3.00pm – 5.30 pm ONLY

No Deliveries to the Loading bay after 5.30 pm

Deliveries after this time must be serviced via the Set Down Zone opposite the loading Bay -15 minutes service time via a trolley only.

Suppliers leaving the venue with Audio Visual, Sets and Furniture will have to decide with the Venue Coordinators instructions.

Evening Bump Out – from 12am

Major Set / AV Bump out can be stored ready for dispatch prior to 12 AM.

Bump Out starts to occur at the Loading Bay from 12 am ONLY – One Truck in the front Area at a time ONLY.

Minor Bump Out can start to occur from any time after 5.30 pm from Loading Zone opposite The Loading Bay in small batches via a trolley.

Smoking – at Beaumonde On The Point, smoking is allowed only in designated smoking area. Please advise Function Manager prior to the event.

Confetti bombs, indoor firework, smoke machines and hazers are not allowed at Beaumonde On The Point. Should these points be missed, Beaumonde On The Point take no responsibility of impact to show.

