ThePo'nt
BRISBANE HOTEL

2018 - 2019

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 assisting you in making your next meeting or event a success!

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EaglesNest

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 11th 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 11th 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: 11
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 93.75m2 209m2 (including outdoor area)	12	30	30	70	48	30	120	60
Panorama Room	5m x 13m 65m2	11	20	20	40	24	20	60	30
Moreton Room	7m x 7m 49m2	11	11	-	-	-	-	30	11

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

*Complimentary screen hire when providing own data projector
**Complimentary (1), extras $50.00 each/per day

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

Please contact our Sales & Events Department for details.

Executive Meeting Package

Full Day Package $85.00 per person*

*Minimum numbers apply

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

Full Day Package Includes:

- Room hire 8:00am – 5:00pm
- Room setup as per your requirements
- Full day 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

½ Day Package $74.00 per person*

*Minimum numbers apply

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

½ Day Package Includes:

- Room hire 8:00am – 12:00pm or 1:00pm - 5:00pm
- Room setup as per your requirements
- Full day catering (excluding morning or afternoon tea)
- 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

Exclusive accommodation rates available for residential meetings & events.

30min Post Event Networking Package $15.00 per person

Conclude your event with canapés and drinks for 30 minutes

'TEXT A COFFEE'
UNLIMITED
BARISTA COFFEE
$15 pp

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 one of the following options per break / per day:

Bakery Run

» Aussie Damper with butter & golden syrup V
» Danish pastries V

High Society

» Plain & fruit scones with jam & cream V
» Lamingtons V

Devilishly Sweet

» Cinnamon doughnuts & chocolate sauce V
» Vanilla slice V

Energy Boost

» Apricot & coconut fruit protein balls V, DF
» Assorted fruit smoothie shots V, DF, GF

Healthy Hit

» Sesame, sunflower & pepita muesli slice V, DF
» Bircher muesli with seasonal fruit V, DF

Grandmas Kitchen

» Quiche Lorraine
» Apple tea cake V

Opposites Attract

» Ham & cheese croissants, cheese & tomato croissants V
» Gourmet biscuits V,

Herbivore

» Assorted vegetable crudites & dips V, GF
» Seasonal fruit skewers V, DF, GF

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

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
» Artichoke, capsicum & olive pizza V
» Spaghetti bolognese
» Penne al funghi V
» Rocket & parmesan salad V, GF
» Platter of fresh seasonal fruit V, GF, DF

Retro Package

» Hot dogs, frankfurts, sauerkraut, mustard
» Party pies & sausage rolls
» Coleslaw V, GF
» Corn on the cob V, GF
» Waldorf salad V
» Platter of fresh seasonal fruit V, GF, DF

Jewels of the Andaman

» Vegetable samosas V
» Beef Rendang GF
» Chicken Tikka Masala GF
» Steamed basmati rice V, GF
» Naan bread, raita, mango chutney V
» Indian kachumber salad V, GF, DF
» Platter of fresh seasonal fruit V, GF, DF

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
  - Smoked salmon, cucumber, Spanish onion, cream cheese
  - Ham, cheese, tomato, pickles
  - Roast pumpkin, capsicum, zucchini, spinach, hummus V
» Selection of Chef's salads
» Platter of fresh seasonal fruit V, GF, DF

Ploughman's Lunch*

» Honey soy chicken wings DF
» Meatballs DF
» Charcuterie shaved meat platter
» Antipasto platter of shaved cheeses, marinated olives, semi-dried tomatoes, cornichons, marinated artichoke & roasted red peppers V
» Select 2 of the below salad options:
  - Garden salad - mesclun, cucumber, tomato, Spanish onion, House dressing V, GF
  - Caesar salad - baby cos, bacon, croutons, parmesan, Caesar dressing
  - Potato salad - potato, sweetcorn, bacon, eschallot, sour cream
  - Pasta salad - penne pasta, rocket, olives, semi-dried tomatoes V
  - Rocket salad - parmesan, balsamic dressing V, GF
  - Coleslaw - green cabbage, red cabbage, carrot, aioli V
» Crusty rolls & fresh artisan bread V
» Platter of fresh seasonal fruit V, GF, DF

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

V = Vegetarian GF = Gluten Free DF = Dairy Free

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
» Flat bread V

Yum-Cha — $95.00 per platter

» Vegetable spring rolls V
» Steamed dumplings
» Pork wontons
» Barbecue pork buns
» Vegetable samosa V

Aussie Delights — $95.00 per platter

» Sausage rolls
» Gourmet mini pie
» Spinach and ricotta parcels V
» Beer battered onion rings V
» Chicken drumettes

Bakery Selection — $85.00 per platter

» Freshly baked croissants
» Danish pastries
» Assorted conserves
» Chantilly cream

Cheese Board — $99.00 per platter

» Cheese selection
» Lavosh
» Walnut bread
» Quince paste
» Fresh & dried fruits

Sweet Tooth — $95.00 per platter

» Assorted macarons
» Chocolate brownie
» Handmade petite fours
» Petit crème brûlée
» Chocolate éclairs

Charcuterie — $105.00 per platter

» Assorted cured meats
» Cornichons V
» Caper berries V
» Fig jam
» Balsamic onions V
» Turkish bread V

Seafood Fiasco — $120.00 per platter

» Crumbed prawns
» Salt and pepper squid
» Prawn twists
» Barramundi bites
» Beer battered chips V

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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

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 and 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

» Croissants & Danish pastries (share platter per table)
» Nespresso coffee machine & selection of premium teas
» Selection of fresh juices

Full Buffet Breakfast $32.00 per person

Served daily in Lamberts Restaurant

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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

» Eggplant caponata and polenta bites V, DF
» Goats cheese & caramelised onion tartlet V
» Button mushroom, green pea hummus, roast almond V, GF, DF
» 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 and 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
» 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
» Wild mushroom, spinach & truffle risotto V, GF
» Duck and Shiitake noodles, pak choi & hoisin sauce
» Prawn laksa, rice noodle, lychee, bean sprouts

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

Upgrade Option

Dessert Canapés $8.00 pp

» Assorted macarons
» Chocolate brownie
» Handmade petite fours
» Petit crème brûlée

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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, Jerusalem artichoke, cauliflower, butternut, caper dressing GF
- Goat pastilla, spiced rice pilaf, raisins, almonds, okra, roast tomato sauce
- Beef cheeks, pommes aligot, roasted Brussel sprouts, spec, sauce chasseur GF
- Crisp pork belly, parsnip, vanilla, apple, watercress, mustard sauce GF
- Sweet potato gnocchi, wild mushroom, sage, cep sauce, shaved Reggiano V, GF
- Truffled risotto, rocket, parmesan, truffle oil V, GF

Main

- Swordfish loin, chermoula, kipfler, prawn, chorizo, baby cos, chimichurri GF, DF
- Barramundi, charred corn, samphire, squid, turtle beans, mojo verde GF, DF
- Zaatar lamb rump, candied eggplant puree, tomato, green olives, dates, jus GF, DF
- Beef tenderloin, wilted spinach, dauphinoise potato, caramelised onion, red wine jus GF
- Roasted chicken breast, truffled paris mash, peas, snaps, zucchini, jus gras GF
- Mushroom and artichoke pitivier, pearl onions, spinach, vegetable jus V

Dessert

- Vanilla crème brulee, pistachio biscotti, mango ice cream
- Chocolate blondie, coco gel, citrus salad, chantilly cream
- Flourless chocolate cake, salted caramel, honeycomb, rum and almond ice cream GF
- Sticky date pudding, marshmallow anglaise, sesame tuille
- Raspberry and basil tart, orange dentelle, 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.

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Buffet Ideas

Carvery Buffet $55.00 per person

Minimum 20 guests applies

- Slow roasted sirloin
- Maple baked leg ham
- Braised lamb shoulder
- Mushroom sauce & a selection of condiments
- Roasted vegetables
- Selection of salads
- Dinner rolls

Seafood Upgrade $25.00 per person

- Prawns
- Oysters
- Smoked salmon
- Moreton bay bugs
- Salt & pepper squid

Dessert Upgrade $14.00 per person

Please select 2 of the following options:

- House made tiramisu
- Sticky date puddings with butterscotch sauce
- Individual pavlova, seasonal fruit & cream GF
- Petit crème brûlée
- Seasonal fruit platter GF, DF

Cheese & Charcuterie Station $25.00 per person

Minimum 20 guests applies

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

- Selection of cured meats and jamon
- Selection of gourmet cheeses (4 types)
- Dried & fresh fruits
- Artisan breads V
- Lavosh & crackers
- Assorted dips (3 types) V
- Antipasto (including olives, artichokes, cornichons, pickles and 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 $27.00 per person
2 Hour $34.00 per person
3 Hour $40.00 per person
4 Hour $46.00 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, Fat Yak Pale Ale, Draught Lager & Draught Cider
» Selection of juice & soft drink

1 Hour $32.00 per person
2 Hour $40.00 per person
3 Hour $48.00 per person
4 Hour $54.00 per person

For beverages on consumption to a bar TAB please select 1 sparkling, 2 whites, 2 reds & 4-5 beers. 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

» Hentley Farm Blanc De Noir Sparkling or 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, Stone & Wood Pacific Ale, Draught Lager & Draught Cider
» Selection of juice, soft drink & Antipodes still & sparkling water

1 Hour $47.00 per person
2 Hour $55.00 per person
3 Hour $62.00 per person
4 Hour $68.00 per person

Platinum Beverage Package

» Louis Roederer NV Brut
» Shaw + Smith Sauvignon Blanc or Dog Point Chardonnay
» Yangarra Shiraz or Nanny Goat Pinot Noir
» AIX Rosé
» James Boag's Premium Light, Great Northern, Burleigh 28 Pale Ale, Corona, Stone & Wood Pacific Ale, Draught Lager & Draught Cider
» Selection of juice, soft drink & Antipodes still & sparkling water

1 Hour $65.00 per person
2 Hour $75.00 per person
3 Hour $85.00 per person
4 Hour $95.00 per person

Beverage List

Wine

Sparkling & Champagne

	Glass
» Hentley Farm Blanc de Noir (Barossa Valley, SA)	$13.00
» Redbank Prosecco (King Valley, VIC)	$9.50
» Louis Roederer Brut (Reims, France)	$25.00

White

» Yalumba 'Christobel's Moscato (Eden Valley, SA)	$9.50
» Totara Sauvignon Blanc (Marlborough, NZ)	$10.00
» Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)	$17.50
» Sticks Chardonnay (Yarra Valley, VIC)	$11.50
» Red Claw Pinot Gris (Mornington Peninsula, VIC)	$14.00
» La Maschera Pinot Grigio (Limestone Coast, SA)	$13.00
» Chaffey Bros. 'Not your Grandmother's Riesling' (Eden Valley, 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 Estate Shiraz (McLaren Vale, SA)	$16.50
» Warboys Grenache (McLaren Vale, SA)	$17.00
» Wirra Wirra Church Block Cabernet Sauvignon Shiraz Merlot (McLaren Vale, SA)	$12.50

Rosé

» Deviation Road 'Altair' Sparkling Rosé (Adelaide Hills, SA)	$16.00
» AIX Rosé (Provence, France)	$17.00
» Langmeil Bella Rouge (Barossa Valley, SA)	$10.00

Dessert

» Frogmore Creek Iced Riesling (Coal River Valley, TAS)	$14.00

Beverage List

Cider & Beer

Beer & Cider

» Napoleone Apple or Pear Cider (Yarra Valley, VIC)	$9.00
» Draught Cider of the Month	$9.00
» Stones Original Ginger Beer	$12.00
» XXXX Gold Lager	$7.50
» Tooheys Extra Dry Lager	$8.00
» Great Northern Original Lager	$8.50
» James Boag's Premium Light	$7.50
» James Boag's Premium Lager	$9.00
» Stone & Wood Pacific Ale	$11.00
» Fat Yak Pale Ale	$8.50
» James Squire 150 Lashes Pale Ale	$9.50
» James Squire The Chancer Golden Ale	$9.50
» Draft Beer of the Month	$9.00
» Corona (Mexico)	$9.00
» Heineken (Holland)	$9.00
» Asahi Super Dry (Japan)	$9.00
» Guinness Dry Stout (Ireland)	$9.50

Beverage List

Spirits, Liqueurs & Aperitifs

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

Vanilla Sky
» Vodka, Liquor 43, Strawberry, Vanilla & Lime

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, white rum & 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, Jerusalem artichoke, cauliflower, butternut, caper dressing GF
- Goat pastilla, spiced rice pilaf, raisins, almonds, okra, roast tomato sauce
- Beef cheeks, pommes aligot, roasted Brussel sprouts, spec, sauce chasseur GF
- Crisp pork belly, parsnip, vanilla, apple, watercress, mustard sauce GF
- Sweet potato gnocchi, wild mushroom, sage, cep sauce, shaved Reggiano V, GF
- Truffled risotto, rocket, parmesan, truffle oil V, GF

Main

- Swordfish loin, chermoula, kipfler, prawn, chorizo, baby cos, chimichurri GF, DF
- Barramundi, charred corn, samphire, squid, turtle beans, mojo verde GF, DF
- Zaatar lamb rump, candied eggplant puree, tomato, green olives, dates, jus GF, DF
- Beef tenderloin, wilted spinach, dauphinoise potato, caramelised onion, red wine jus GF
- Roasted chicken breast, truffled paris mash, peas, snaps, zucchini, jus gras GF
- Mushroom and artichoke pitivier, pearl onions, spinach, vegetable jus V
- Stuffed turkey ballotine, sweet potato galette, chestnuts, broccolini, cranberry jus

Dessert

- Vanilla crème brulee, pistachio biscotti, mango ice cream
- Chocolate blondie, coco gel, citrus salad, chantilly cream
- Flourless chocolate cake, salted caramel, honeycomb, rum and almond ice cream GF
- Sticky date pudding, marshmallow anglaise, sesame tuille
- Raspberry and basil tart, orange dentelle, yoghurt sorbet
- Cheese selection, lavosh, walnut bread, quince paste
- Individual pecan pies, pumpkin, maple, cherry ice-cream
- Traditional plum pudding, brandy anglaise, vanilla bean 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.

V = Vegetarian GF = Gluten Free DF = Dairy Free

The Views
The Style
The Service...

ThePoint

Brisbane's leading independent Hotel

Enjoy friendly and personalised service at Brisbane's leading independent 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.

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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ThePoint

BRISBANE HOTEL