

TaTa's

Point Samson Resort

Corporate Functions, Weddings, Engagements,

Birthdays, Farewell Parties

Team Building Workshops, Training Seminars, Product Launches

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www.pointsamson.com

For bookings of 25 to 100 people

3 course: \$95.00 per person

2 course: \$65.00 per person

Please choose 3 Entrees

Grilled prawns chilli & lime glaze, HG

Red emperor & prawn croquettes, shaved fennel & orange salad, honey & mustard seed dressing

Esperance scallops, Tata's sweet chilli, HG

4 x oysters Coffin Bay. Natural with ocean granita or Natural with apple & mint salsa HG

Tasmanian salmon hot smoked, citrus crème fraiche, salmon caviar HG

Please choose 3 Mains

48 hour Beef cheeks, potato fondant, carrot, red wine jus H G

Pork belly, pork shoulder, pork crackle, sticky rice cakes, wombok salad, palm sugar dressing
HG

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Free range Chicken Breast, cumin spiced roast capsicum, coconut lemongrass sauce, HG

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Wild caught barramundi fillet, creamed mashed potato, saffron cream, red oil HG

Lamb shoulder boned & stuffed with bacon & red capsicum, 48 hour slow cooked, bourbon & cola glaze, parmesan polenta, pea puree. HG

Point Samson fish fillet fresh from the local boats, served on a herb potato cake, seasonal greens, finished with a citrus buerre blanc.

Please choose 3 Desserts

'Choc choc choc - Flourless chocolate & hazelnut dessert, mocha semifreddo ice cream, chocolate soil, citrus crème fraiche, orange syrup. GV

Sticky Date pudding, caramel sauce, Chantilly cream V

Triple Chocolate tart White, milk and dark chocolate tart, raspberry coulis, Chantilly cream V

Peaches & vanilla cream panacotta, lychee jelly, coconut tuile

If you want to add a little something extra

Please notify your function coordinator 2 weeks prior to your reservation
Choose 4 Canapés \$16 pp

Parmesan and cheddar cheese twists V

24 hr beef, potato skins, Texas BBQ sauce G

Celery, stuffed with cream cheese, with olive, capsicum and fennel leaves VG

Truffled mushroom and parmesan frittata V, G

Cherry tomato tart tatin, with basil pesto V

Pulled pork, asparagus and almond roulade, with apple chutney G

Beef rissoles, with nap sauce and parmesan G

Cheese platters \$10 pp

Cheese platters for the table(s)

Additional Christmas Option

Available for functions 1 November to 20 December

Roast breast of turkey or baked leg ham, traditional garden herb stuffing, roast vegetables, cranberry sauce

There is no charge to **replace** one of the existing main selections with the above Christmas option

Tata's Cocktail Menu

Cold Selection

Gazpacho Soup shot, with basil oil (V, GF)

Rock melon and yoghurt shot, with saffron infused apricot and vanilla oil (V, GF)

Cherry tomato tart tatin, with basil pesto (V)

Truffled mushroom and parmesan frittata (V, GF)

Choux pastry bun, with chicken and spring onion mayo

Prawn, pickled ginger and coriander, bound with aioli, served in cucumber cup (GF)

Peppered beef, parmesan sable biscuit, chive aioli

Pulled pork, asparagus and almond roulade, with apple chutney (GF)

Celery, stuffed with cream cheese, with olive, capsicum and fennel leaves (V, GF)

Local prawn, cucumber ribbon, chilli Marie rose (GF)

Threadfin ceviche, braised fennel salad, fennel crisp (GF)

Coffin bay oysters with spicy Virgin Mary (GF)

Baby squid, stuffed & grilled (GF)

Smoked chicken, avocado and beetroot tartlet

Cured Scallop and watermelon, with Thai basil

Tata's Cocktail Menu

Hot Selection

Chorizo and Cheddar cheese croquettes

Smoked salmon, chive and feta arancini, roasted garlic aioli

Prawn wontons, with homemade teriyaki

Mini quiche Lorraine

Pulled lamb spring roll, with tzatziki

Beef rissoles, with nap sauce and parmesan

Parmesan and cheddar cheese twists

Chilli and minted lamb pastizzi

Pumpkin and chilli soup shot, with coconut foam (V, GF)

Grilled vegetable skewers, with whipped feta dip (V, GF)

Braised beef, on spinach spätzle, with sour cream and paprika

Crumbed mushroom, with blue cheese dip (V)

Jasmine tea poached scallop, minted pea puree and prosciutto chip (GF)

Flaked Salmon, with potato and sundried tomato, in parmesan and parsley crumb

Chicken vol-au-vents with mushroom cream and broccolini

Homemade samosas, with curried vegetables and mango chutney

Eggplant and zucchini moussaka mille feuille, with basil pesto

Pomme Anna, layered with prosciutto, served with olive tapenade and chive (GF)

FUNCTION BOOKING FORM

Company_____

Contact Name_____

Address_____

Telephone Mobile_____ Home_____

Email_____ Fax_____

Please book

Date: _/_/___

No of guests:_____

Menu type please select

Cocktail Three Course Menu Lunch catering menu

Deposit to confirm booking \$2000.00

Menu selection to be advised a minimum of four weeks prior to your function date.

Final number of people to be advised 4 weeks prior to your function date

Email or fax your booking to

Fax: 08 9187 1603

Email: Helen@pointsamson.com

Deposit due within 14 days of making booking.

Office Use

Price per person \$_____ x No of people_____ \$_____

Exclusive use TaTa’s inside area \$_____

Exclusive use Deck area \$_____

Open Bar_____ Or reduced custom Alcohol list_____

Bar Tab (minimum \$30 per person) \$_____

Total \$_____

Final payment due by:_____

Pricing

Menu

<u>Options</u>	<u>Cocktail Menu</u>	<u>Sit down</u>	<u>Lunch catering Menu</u>
Lunch Breads & Main 3 main		\$40.00	
Dinner Entrée Platters & Main 3 main		\$55.00	
Dinner Entrée & Main 3 entrée, 3 main		\$60.00	
Dinner three course- 3 entrée, 3 main, 3 dessert		\$75.00	
Sundowner- 6 pc per person from cocktail menu 5pm – 7 pm	\$45.00		
Cocktail dinner – 12 pc per person	\$70.00		
Team building or conference Lunch 4 pc pp from cocktail menu & assorted sandwiches, fruit platter			\$33.00
Morning tea – at TaTa's			\$15.00
Afternoon tea – at TaTa's			\$15.00

Note 25 people are the minimum for function menus

Function Areas, Capacity & Minimum Spend

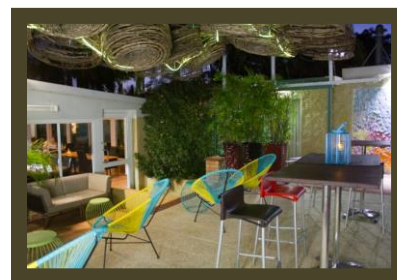
If you wish to book out Tata's, The Deck or The Back Deck completely there is a minimum spend requirement No other people will be permitted in your area

NOTE: exclusive use minimum spend does not apply if other guests are permitted in the same area as your group

Minimum Spend for each area

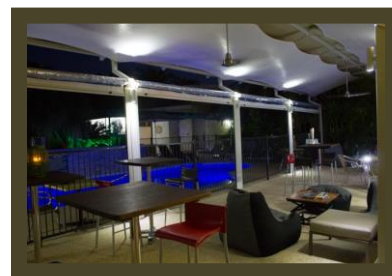
The Back Deck –

Maximum:	20 seated	30 cocktail
Sunday to Thursday		\$1800.00
Friday, Saturday		\$2000.00



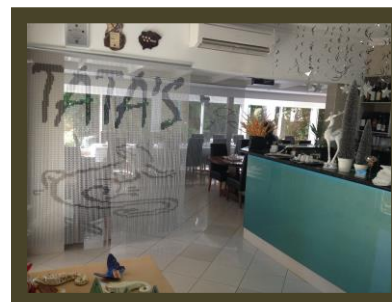
The Deck

Maximum	60 seated	80 cocktail
Sunday to Thursday		\$3000.00
Friday, Saturday		\$3500.00



Tata's

Maximum	50 seated	
Sunday to Thursday		\$3000.00
Friday, Saturday		\$3800.00



Venue hire 8am to 4pm

Team building, conference, and meeting

Al fresco area	\$250.00
Inside area	\$350.00

TERMS & CONDITIONS

TENTATIVE BOOKINGS

All tentative bookings will be held for a period of 14 days upon reservation, after this time bookings will be automatically cancelled. You will be contacted to confirm your booking if another inquiry is received for the same day within the two weeks. In such a circumstance, you may be required to secure your deposit within 48hrs.

CONFIRMATION BOOKINGS

A deposit is required to secure your chosen date. This is refundable upon cancellation with 3 months with written notice of cancellation. The Confirmation Form & Terms & Conditions must also be filled out and returned with the deposit to confirm your booking.

CANCELLATION OF BOOKING

Written notice is required to cancel a booking. Deposit is non refundable 4 weeks prior to function date.

FUNCTION START & FINISH TIMES

Lunch Functions – may start from 11am but are required to vacate the room by 4.30pm at the latest.

Evening Functions – cannot commence any earlier than 5.00 pm for guest arrival.

FOOD AND WINE

Food availability is subject to seasons and wine changes may occur with supply and allocation or vintage.

DELIVERY

All deliveries must be clearly marked with the name and date of the function. Wedding Cakes should only be delivered on the day of the function if this is not possible, they should be stored in a protective box or container and clearly marked with your name.

No deliveries will be accepted after 6pm

SMOKING

In line with state legislation TaTa's and The Deck restaurant area where food is served are non-smoking. We have an area adjacent to the restaurant area where your guests may smoke.

I HAVE AGREED TO THE CONDITIONS AS STATED ABOVE

SIGNATURE: _____

DATE: _____

FINAL DETAILS

Food, beverage and final number details, are to be decided at least 4 weeks prior to the booked date, and payment made in full. The final confirmed number of guests will be the minimum charged, even if the actual number of guests attending drops after this time. Place cards, seating plans, bonbonniere's can be delivered before the function as we will place these on the tables at no cost to you.

PAYMENT

The total food bill & beverage package is to be paid 4 weeks prior to the function date. Beverage consumption is to be settled on the night of the function. Payment can be made by cash, electronic transfer or credit card.

PRICING

Management reserves the right to increase the price of Beverages or Function Menus, provided we give you 30 days notice. This price change may be due to our suppliers increasing the cost of their products. All produce is subject to price change and availability. All prices quoted in the Function Package are inclusive of the GST.

BEVERAGES

TaTa's is a fully licensed restaurant – **NO BYO**

CLIENT RESPONSIBILITY

TaTa's Restaurant does not accept responsibility for damage or loss of any of the client's property left prior to, during or after the function. All presents and belongings must be taken away on the day/night of the function as there are no storage facilities. Organizers are responsible financially for any damage to the property of TaTa's caused by themselves or their guests. Costs associated with abnormal cleaning will be charged at the rate of \$40.00 per hour per staff member.

No confetti, rice, rose petals or bubble blowers are to be used inside or outside of TaTa's Restaurant under any circumstances. Any glassware taken off the property will be charge to the client

As TaTa's is part of the Pilbara Accord and has a duty of care to your guests, no intoxicated person will be served alcohol. No "shooters or "doubles" will be served. Any person providing another guest with alcohol after they have been refused service, will also be cut off or asked to leave.

I HAVE AGREED TO THE CONDITIONS AS STATATED ABOVE

SIGNATURE: _____

DATE: _____