



# Weddings

Pricing and Menu Information



## Thank you for your enquiry.

### The location

Pointbreak Bar + Grill is located on the world renowned Burleigh Headlands and offers pristine 180 degree views extending across the Surfers Paradise skyline up to the Moreton Islands. Your guests will enjoy an experience they will never forget from our oceanfront balcony as the waves roll through the point directly beneath them. Pointbreak is the premium oceanfront location on the Gold Coast if you are planning a beach wedding.

### The capacity

Pointbreak can hold up to 100 guests seated or 150 if you are planning a cocktail reception.

### The hours

Lunch 11:30am - 5:30pm

Dinner 5:30pm - 11:30pm

### What it costs

Pointbreak Bar + Grill is open to the general public for lunch and dinner seven days. In order to close our restaurant exclusively for your special event we require that you spend a minimum amount of money on our food and beverages. How you spend this money is up to you. Your wedding coordinator will be able to discuss which options will best suit your needs.

### Minimum spend

On Saturday nights the minimum spend is \$12 000. This amount includes an exclusive closing fee of \$1000.

On Public Holidays, Summer School Holidays, Friday dinner, Sunday lunch & dinner the minimum spend is \$10 500. This amount includes an exclusive closing fee of \$1000.

On Monday - Thursday lunch & dinner as well as Friday and Saturday lunch the minimum spend is \$7500. There is no closing fee on these days.

This minimum spend includes the use of the venue exclusively, the supply of food and beverages, table clothed tables, and the attentiveness of our friendly Pointbreak staff.

### Deposit

A deposit of \$500 is required to secure your booking. No tentative bookings can be taken or held for any specific date without a deposit.

### Decorations

As Pointbreak focuses on providing quality food and beverages with professional service, we do not include wedding decorations for your reception. We are happy to recommend experienced professionals on the Gold Coast who can provide quality decorating, chair covers and sashes, table decorations and floral arrangements to suit your individual requirements.

If you or your family wish to provide your own decorations for the reception our staff will be happy to assist in basic decorating.

### Beverages

Pointbreak Bar + Grill has a first class wine list, selection of beers and spirits menu made up of popular and premium drinks from Australia and around the world. Your wedding co-ordinator will be able to discuss the options available to best suit the needs of your guests and your budget.

### Menu options

Pointbreak Bar + Grill trades daily as a busy and popular bar and restaurant. All the dishes on our wedding menus are taken from our a la carte menu so you can be assured your guests will receive the finest, freshest cuisine in a timely manner prepared by our fully qualified chefs.

If any of your guests have any specific dietary requirements please discuss with your wedding co-ordinator. This will ensure that they will be catered for on your special day.

**Bread + main + choice of dessert or entrée - \$55 pp**

**Bread + entrée + main + cakeage - \$58 pp**

**2 selection of canapes + bread + main + cakeage - \$56 pp**

**3 selection of canapes + main + cakeage - \$61 pp**

**Entrée + main + dessert - \$65 pp**

**2 selection of canapes + main + dessert - \$63 pp**

**Bread + entrée + main + dessert - \$68 pp**

**2 selections of canapes + entrée + main + cakeage - \$71 pp**

**Canapes - \$8 a selection, minimum \$32 pp**

#### **Who to talk to**

If you have any further questions on holding your reception at Pointbreak please do not hesitate to contact Donovan Pearse, our event manager and wedding co-ordinator on **07 5535 0822** or by email on [events@pointbreakburleigh.com](mailto:events@pointbreakburleigh.com)

Donovan has many years of experience in co-ordinating weddings and is only too happy to discuss your individual requirements.



## Set Menu:

The current menu is subject to seasonal changes and will need to be confirmed closer to the date of your function. Select from the following with entrée, mains and dessert served as an alternate drop of three:

## Breads:

Wood fired Turkish bread with a trio of dips

## Entrée:

Salt + pepper cuttlefish salad w. asian slaw + ponzu dressing

Terrine of smoked salmon, rocket, capers, goats cheese + pomegranate dressing

Tempura local prawn cutlets on green tea noodles with curly endive salad + smoked tomato dressing

Seared scallops w. ouzo butter + fennel parmesan salad

Coconut chicken salad with poached pear

Pumpkin + ricotta rotolo w. spinach + capsicum coulis

## Mains:

250g eye fillet steak marinated in Dijon mustard + truffle oil on potato mash w. broccolini + port wine jus

Papaya chicken breast marinated in thyme w. crispy prosciutto, melon + baby cos salad

Pork kassler cutlet on thai bbq sauce w. grilled pineapple, asian greens

Twice roasted ½ duck on grilled sweet potato, pak choi w. jackfruit glaze + duck jus

Fresh fish of the day

Moroccan lamb loin marinated in chermoula on grilled eggplant + zucchini terrine w. a rocket + marinated goats fetta on harira sauce

## Dessert:

Coconut + pumpkin cake w. pomegranite gelati + white chocolate twist

Selection of handmade sorbets + icecream with almond biscotti

Sticky banana pudding w. cinnamon gelati + butterscotch sauce

White chocolate brulee W. kiwifruit mojito coulis + pistachio biscotti

Baked to order chocolate fondant w. turkish delight icecream

Five spiced pannacotta with fresh mango, peach + balsamic macerated strawberries

## Cakeage:

Our chefs will cut and serve your cake with fresh whipped cream and mixed berry coulis

## Canapes:

each selection will include two pieces per person

Fish + Chips w. lemon + aioli served in asian box

Fried Cuttlefish w. orange + ginger salt + soy dip

Duck + tallegio cheese arancini w. orange balsamic glaze

Vegetable spring rolls with sweet chilli

Satay chicken tenders

Mixed Japanese nori rolls (includes vegetarian)

Rare sealed beef en croute w. caramelized onions + shadows of blue brie

Oven roasted polenta cakes w. swiss brown mushrooms + semi dried tomato tapenade

Seared scallops on asian spoons w. pureed artichoke + roast garlic butter

Smoked salmon + horseradish cream in profiteroles

Tomato + feta tarts

Pumpkin + pinenut mini savoury muffins

Chicken ballontine wrapped in prosciutto w. pistou

