

Meeting and Event Kit



Take your
next meeting
or event...

to new heights!

The Point Brisbane Hotel's event facilities cater for up 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 Brisbane Hotel 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.

*subject to availability

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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



Enterprise Room

The Enterprise Room features glimpses of the Brisbane River, Story Bridge and city skyline, a spectacular sight when lit up after dark.

Situated on the 11th floor, this impressively presented function room is equipped with state-of-the-art video conferencing facilities and is ideally suited to business meetings, product launches or special occasions.

Capacities

Banquet: 30

Cocktail: 60

Cabaret: 24

U-Shape/Boardroom: 20



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
Enterprise Room	5m x 13m 65m ²	11	20	20	40	24	20	60	30

Audio Visual Equipment

» Data projector*	\$300.00 per event
» Polycom speaker phone	\$200.00 per event
» Lapel microphone	\$100.00 per event
» B&W printing	\$0.20 per page
» Electronic whiteboard	POA
» Laptop	POA
» Flip chart or whiteboard (1)**	Complimentary
» Video conferencing***	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.

***Available in Enterprise Room only in conjunction with data projector — must be pre-arranged.



Meeting Packages

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 guests — Eagles Nest

10 guests — Enterprise Room

Full Day Package

\$83.00 per person

- » Room hire 8:00am — 5:00pm*
- » Nespresso coffee & premium tea station on arrival
- » Full Day Catering (morning tea, lunch & afternoon tea)

½ Day Package

\$72.00 per person

- » Room hire 8:00am — 12:00pm or 1:00pm — 5:00pm*
- » Nespresso coffee & premium tea station on arrival
- » Full Day Catering (excluding morning or afternoon tea)

*Please note Eagles Nest Brisbane operates as a public bar on the main balcony Thursday — Sunday from 3:00pm.

Get together
get to the Point!





Meeting Packages

Morning & Afternoon Tea

On Arrival

Nespresso coffee machine with a selection of premium teas.

Morning / Afternoon Tea

Nespresso coffee machine with a selection of premium teas and soft drink.

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

Sweet

- » Scones with Jam & Cream [V](#)
- » Lamingtons [V](#)
- » Apple Tea Cake [V](#)
- » Chocolate Brownie [V](#)
- » Mini Chocolate Croissants [V](#)

Savoury

- » Mini Quiches [Vegetarian Available Upon Request](#)
- » Ham & Cheese Croissants
- » Cheese & Tomato Croissants [V](#)
- » Gourmet Petite Pies [Vegetarian Available Upon Request](#)
- » Gourmet Beef Sausage Rolls

Healthy Hit

- » Seasonal Fruit Skewers [V](#), [DF](#), [GF](#), [V+](#)
- » Assorted Fruit Smoothie Shots [V](#), [DF](#), [GF](#), [V+](#)
- » Mini Bircher Muesli Cups [V](#), [DF](#), [V+](#)
- » Mini Chia Pudding Cups [V](#), [DF](#), [GF](#), [V+](#)
- » Banana Loaf Fingers [V](#), [GF](#)

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

Meeting Packages

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

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 [V](#)
 - 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+](#)
- » Tzatziki [V](#)

*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

\$79.00 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

\$100.00 per platter

- » Vegetable Spring Rolls V
- » Steamed Dim Sims
- » Pork Wontons
- » Barbecue Pork Buns
- » Vegetable Samosas V

Aussie Delights

\$100.00 per platter

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

Veggie

\$100.00 per platter

- » Spinach & Ricotta Parcels V
- » Vegetable Samosas V+
- » Spring Rolls V+
- » Money Bags V
- » Mini Quiches V

Cheese Board

\$104.00 per platter

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

Sweet Tooth

\$104.00 per platter

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

Charcuterie

\$110.00 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

\$126.00 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 and Pescatarian.

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

Breakfast Menus



Networking Breakfast

\$20.00 per person

Minimum numbers apply

20 guests — Eagles Nest

10 guests — Enterprise Room

- » 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

Continental Breakfast

\$32.00 per person

Minimum numbers apply

20 guests — Eagles Nest

10 guests — Enterprise Room

- » 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

Plated Executive Breakfast

Minimum numbers apply

20 guests — Eagles Nest

10 guests — Enterprise Room

One Selection

\$32.00 per person

Two Selections (alternate drop)

\$37.00 per person

- » Menu to be provided at the time of booking
- » Freshly baked Croissants & Danish Pastries (share platter per table)
- » Nespresso coffee machine & selection of premium teas
- » Selection of Fresh Juices



Canapé Packages

Minimum 20 guests

2 Hour Canapé Package

\$48.00 pp

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

3 Hour Canapé Package

\$63.00 pp

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

4 Hour Canapé Package

\$79.00 pp

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

Canapé Selection

Cold Canapés

- » 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

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 \$9.00 per person.

Upgrade Option

Dessert Canapés

\$9.00 pp

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

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

*A minimum of 2 cold canapés is required.

V = Vegetarian **GF** = Gluten Free **DF** = Dairy Free **V+** = Vegan

Set Menus

Lunch & Dinner

Minimum 20 guests

Alternate Drop

Please select 2 options per course, served alternately

- » 2 Course \$73.00 pp
- » 3 Course \$89.00 pp

Choice Menu

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

- » 2 Course \$83.00 pp
- » 3 Course \$99.00 pp

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, Radicchio, 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, Wood ear, 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 Tuile, Rum & Raisin Ice Cream
- » Lemon & Basil Tart, Blueberry, Orange Tuile, 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 Package* \$27.00 pp
- 1 Hour Canapé Package* \$32.00 pp
- Sweet Tooth Platter \$104.00 each

*A minimum of 2 cold canapés is required.

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

Beverage Packages

Silver Beverage Package

Minimum 20 guests

- » First Creek Botanica
- » Ate Sauvignon Blanc
- » Frankie Shiraz
- » James Boag's Premium Light, Corona, Great Northern, Draught Beer & Hill Cider
- » Selection of Juices & Soft Drinks

1 Hour	\$41.00 per person	3 Hour	\$79.00 per person
2 Hour	\$64.00 per person	4 Hour	\$96.00 per person

Gold Beverage Package

Minimum 20 guests

- » Bodegas Patrocinio Gran Zino Cava
- » The Falls Sauvignon Blanc
- » Alta Pinot Noir
- » Mountadam Rose
- » James Boag's Premium Light, Corona, Great Northern, James Squire 150 Lashes Pale Ale, Draught Beer & Hill Cider
- » Selection of Juices & Soft Drinks

1 Hour	\$45.00 per person	3 Hour	\$89.00 per person
2 Hour	\$72.00 per person	4 Hour	\$106.00 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

Minimum 20 guests

- » Bandini Prosecco Rose
- » The Falls Sauvignon Blanc
- » Palliser Estate Pinot Noir
- » Bruno Shiraz
- » AIX Rose
- » James Boag's Premium Light, Great Northern, James Squire 150 Lashes Pale Ale, Corona, Draught Beer & Hill Cider
- » Selection of Juices, Soft Drinks & Antipodes Still & Sparkling Water

1 Hour	\$48.00 per person	3 Hour	\$93.00 per person
2 Hour	\$75.00 per person	4 Hour	\$111.00 per person

Platinum Beverage Package

Minimum 20 guests

- » 42 Degree South Premium Cuvee
- » Yalumba Christoblel's Moscato
- » Head Red Shiraz
- » Tarra Warra Barbera
- » Black Cottage Pinot Gris
- » AIX Rose
- » James Boag's Premium Light, Peroni Nastra Azzurro, Great Northern, Corona, James Squire 150 Lashes Pale Ale, Draught Beer & Hill Cider
- » Selection of Juices, Soft Drinks & Antipodes Still & Sparkling Water

1 Hour	\$54.00 per person	3 Hour	\$101.00 per person
2 Hour	\$83.00 per person	4 Hour	\$119.00 per person



Christmas Set Menus

Lunch & Dinner

Minimum 20 guests

Alternate Drop

Please select 2 options per course, served alternately

- » 2 Course* \$78.00 per person
- » 3 Course* \$94.00 per person

*Includes room decorations, table centrepieces & one 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, Radicchio, 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 Tuile, Rum & Raisin Ice Cream
- » Lemon & Basil Tart, Blueberry, Orange Tuile, 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. 10.

Dietary requirements can be catered for upon request.

Menu is seasonal & subject to change.

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

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 Brisbane Hotel 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 Brisbane

Eagles Nest Brisbane Rooftop Bar opens to the general public Thursday to Sunday from 3pm and is available for exclusive hire.

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 a la carte breakfast, lunch and dinner 7 days.

Hotel Facilities & Services

- » Onsite, secure parking (subject to availability)
- » Complimentary Wi-Fi
- » Courtesy shuttle service
- » 24 hour guest services
- » 24 hour room service
- » Outdoor heated pool, with poolside menu
- » 24 hour cardio centre
- » Onsite, complimentary guest laundry

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