



Wedding Reception Package

Congratulations on your engagement and thank you for considering The Point Ballina for your Wedding Day.

The Point would like to warmly welcome you and your guests to our beautiful Restaurant and Bar located on the stunning Richmond River.

The Point Ballina is an award winning restaurant, under the Ramada Hotel & Suites. Located on the riverfront of the majestic Richmond River, the Point is considered one of Ballina's most stylish Restaurants with unique dining, bar, entertainment and function venue offering a panorama of the river and hinterland on the waterfront in Ballina.

Our Head Chef Mariano Perpigniano and his team have created an exquisite menu using our region's fresh and diverse produce that will tempt and delight.

The Point Ballina accommodates weddings for up to 120 guests, with a dance floor and alfresco lounge area.

The Point Ballina is at the heart of Ballina's alluring beachside lifestyle; fusing together casually elegant dining and stylish surrounds.

With Ballina's most incredible sunset and river views, The Point is the perfect place for you and your guests to celebrate your Wedding and soak up the sun-drenched surrounds and coastal sea breeze.

The cost and timing of your Wedding is dependent on the style of your event and where possible, can be arranged to suit your individual needs. We offer all-inclusive packages or you may wish to design your own.

Following are the menus and pricing structure for your perusal.

We are also able to organise your Ceremony on 'The Green' directly outside the Point Restaurant on the banks of the Richmond River. Wet weather options also available.

Thank you again for your consideration and please don't hesitate to contact us should you require any further information or wish to arrange a time to discuss your requirements.

The Point Wedding Packages include:

- ❖ 5 hour Wedding Reception from 6pm to 11pm
- ❖ Personal liaison with our in house wedding planner
- ❖ Three course meal (entree, main and dessert) – alternate placement
- ❖ 4.5 hour beverage package
- ❖ Fresh white linen and napkins for tables
- ❖ Personalised menu for each guest
- ❖ Cake and gift table
- ❖ Platter serving of wedding cake
- ❖ One night's free spa room accommodation in the Ramada Hotel and Suites
- ❖ Discount accommodation for your guest in the Ramada Hotel and Suites
- ❖ Menu tasting for the engaged couple

The Silver Package - \$120.00 per person

Drinks include:

- ❖ Seaview Brut
- ❖ Morgans Bay Sauvignon Blanc or Chardonnay
- ❖ Morgans Bay Cabernet Merlot
- ❖ Tooheys New, Hahn Super Dry, Hahn Light, Stone and Wood Pacific Ale, Hahn 3.5, XXXX Gold
- ❖ Soft Drinks
- ❖ Juices
- ❖ San Pellegrino Mineral Water
- ❖ Tea and coffee on request

The Gold Package - \$135.00 per person

Drinks include:

- ❖ La Giosa, Prosecco, Superiore DOCG, Veneto, Italy
- ❖ Swings and Roundabouts Semillon Sauvignon Blanc, Margaret River, WA,
- ❖ Formby and Adams Cabernet Sauvignon, Langhorne Creek, SA
- ❖ Corona
- ❖ Tooheys New, Hahn Super Dry, Hahn Light, Stone and Wood Pacific Ale, Hahn 3.5, XXXX Gold
- ❖ Boag's Premium Light
- ❖ Soft Drinks
- ❖ Juices
- ❖ San Pellegrino Mineral Water
- ❖ Tea and coffee on request

**Please note that Beverage selections may be subject to change*

Alternate Drop Wedding Menu Options

Entrée (choice of two)

Slow cooked Pork Belly - date puree, apple, fennel, walnut salad (GF)
Crispy skin pork belly, parsnip puree, pickled cauliflower, shimeji mushrooms and rocket (GF)
Pork wrapped in prosciutto and sage, pea puree, caramelised eschallot, dutch carrot (GF)
Braised Lamb, Sweet Potato and goats cheese Ravioloni - beurre noisette
Stuffed Zucchini Flower - ricotta, brie, beetroot tapenade, crisp salad (V)
Vegetable pave, roasted capsicums zabaglione and olivade (V, GF)
Grilled Haloumi Salad – confit cherry tomatoes, walnut foccacia, oven dried olives, watercress (V)
King Prawn & Salmon Dill Ravioloni – tomato and caper beurre noisette
Sashimi of king fish, butter poached scallops, fennel, cress and ruby red grapefruit salad (GF)
King prawns in kadaifi pastry, avocado, heirloom tomato and chipotle chilli oil
Salad of soy lacquered duck breast, pickled baby beetroot, orange, goats cheese and asparagus (GF)

Main Course (choice of two)

Eye Fillet (cooked medium) potato rosti, pancetta lardons, caramelised eschallots, mushroom duxelle, port jus (GF)
Pan roasted Atlantic salmon, with kiplfer potatoes, tomato medley, baby herbs, asparagus and eggplant puree (GF)
Barramundi wrapped in pancetta, cauliflower puree, peas, pickled shimeji, lemon butter sauce (GF)
Crispy Skin Chicken potato dauphinoise, broccolini, oven dried tomato, red wine reduction (GF)
Pan fried handmade gnocchi wild mushroom, capsicum essence, goats cheese (V)
Pumpkin and ricotta panzotti, confit spring vegetables and oregano burnt butter (V)
Rosemary infused Lamb Rump, parsnip puree, escalibada, wilted spinach, cranberry jus (GF)
Herb and parmesan crusted rack of lamb, caramelised kumera, escalibada, broccolini and red wine jus (add \$5 per person)
Smoked Paprika Lamb Cutlets, mixed mushroom brochette, roasted truss tomatoes, rocket coulis (GF) (add \$5 per person)

Dessert Course (Choice of two)

Panna Cotta medley of poached fruit
Hazelnut Praline Semifreddo raspberry coulis, belgian chocolate ganache
Caramelised Pineapple and ginger tart, coconut sorbet
Chocolate Mousse Cake, ginger maple icecream, poached pear
Caramel Panna Cotta, chilli lime pear, peanut brittle
Belgium chocolate and walnut brownie, salted caramel sauce, vanilla bean ice cream and berries
Vanilla bean panna cotta, chargrilled peach, raspberry sorbet and mint syrup
Classic lemon tart, mascarpone and blueberries
Honeycomb semifreddo, chocolate feuilletine crunch, abamelle and fresh raspberries

- ❖ Vegetarian and special diets can be catered for
- ❖ Children's meals are charged at \$25 (5 – 12yrs old)
- ❖ Main meal for photographers, musicians, and videographers are charged at \$50 per person

- ❖ Menus may change slightly subject to seasonal availability.

Gourmet Canapé Menu

5 items \$25 per person

7 items \$35 per person

9 items \$45 per person

Minimum number of 4 items per person required

- ❖ Mini Bruschetta of tomato basil and vino cotto (v)
- ❖ Marinated bocconcini prosciutto and cherry tomato skewers, basil oil (gf)
- ❖ Pea and brie Arancini, Salsa Verde and prosciutto crisp (v)
- ❖ Tempura asparagus in romesco sauce (v)
- ❖ Caramelized truffled baby potatoes (v)
- ❖ Vegetable chips (v)
- ❖ Tempura Asparagus with romesco sauce (v)
- ❖ Peppered eye fillet on potato rosti and caramelized onion
- ❖ Thai duck salad on cucumber cups
- ❖ Beetroot and ginger belini, crème fraiche and caviar
- ❖ Potato Blini, smoked salmon and caviar
- ❖ Salmon Carpaccio
- ❖ Asparagus and prosciutto wraps with hollandaise sauce
- ❖ Asparagus and salmon gravlax on homemade brioche
- ❖ Goat's cheese tortellini, capsicum essence and baby basil
- ❖ Mini chicken, jalsberg and chive vol au vent
- ❖ Caramelised onion and gorgonzola vol-au-vent
- ❖ Pork Belly, fig and shimeji mushroom
- ❖ Honey cured salmon and asparagus on crostini
- ❖ Oysters Japanese with Wakame and wasabi dressing
- ❖ Natural Oysters
- ❖ Scallop Terrine, saffron cream, garlic chives
- ❖ Bloody Mary oyster shooters
- ❖ Braised lamb shoulder and peperonata pithiviers
- ❖ Melba toast, sobrasada and fried quail egg
- ❖ Coconut prawns in kadaifi pastry, plum sauce
- ❖ Scallop wrapped in prosciutto, charred corn salsa
- ❖ Tempura Oyster, soy and ginger, asian salad
- ❖ Squid ink gnocchi, roasted tomato, prawn

Sweet Selections

- ❖ Chocolate Mousse, honeycomb, strawberry chip
- ❖ Gin and lime meringue tarts
- ❖ Berry financier
- ❖ Chocolate logs
- ❖ Blueberry and vanilla tarts
- ❖ Profiteroles
- ❖ Almond shortbread, strawberry and mascarpone
- ❖ Chocolate mousse cake, poached pear and praline
- ❖ Crème caramel, whipped cream and apple chip

- ❖ Menu items and prices subject to seasonal change

Ceremony Venues

There are many picturesque parks, gardens and beachside areas available to use for your ceremony. The Point Ballina sits alongside a large green that overlooks the spectacular Richmond River and is available for hire.

A few of the other most popular areas are listed below.

Boulders Beach and Headland, Skinners Head

Located along the coast road between Ballina and Lennox Head, Boulders Beach and Headline gives the best of both worlds, beachside charm with spectacular ocean views.

Richmond River Lighthouse, East Ballina

The Richmond River Lighthouse located in East Ballina provides a spectacular back drop for your wedding ceremony.

Seven Mile Beach, Lennox Head

A pristine stretch of sandy beach from the Lennox Point Headland and the national surfing reserve including the famous right hand break - one of the top ten breaks in Australia, then to the north, Seven Mile Beach is an iconic beach and mecca for surfers, swimmers, fishermen and beach lovers.

Lake Ainsworth, Lennox Head

Lake Ainsworth, a tea-tree stained freshwater lake, is very popular with locals and visitors. The lake is located at the northern end of Pacific Parade and is complemented by wonderful barbecue and picnic facilities. It's an exhilarating experience to swim between the salty ocean and the fresh water lake. It's also suitable for stand-up paddle boards, kayaking and canoeing.

Pat Morton Lookout, Lennox Head

Located on the top of Lennox Point, Pat Morton Lookout has extensive views especially to the North stretching up Seven Mile Beach. An ideal whale watching spot (during whale season) and perfect for spotting dolphins and the best vantage point for watching the surfers at its famous right hand break. You can also go hang gliding from here taking in the magnificent views of the sparkling Pacific Ocean and coast.

Booking Information

Reserves are hired from Ballina Council. Further information can be obtained from the Ballina Council Website at http://www.ballina.nsw.gov.au/cp_themes/default/page.asp?p=DOC-KKK-41-54-65

Preferred suppliers

Decorator

Deborah Marks Weddings
www.deborahmarksweddings.com.au

Wedding Cakes

Gregs Cakes
www.gregscakes.com.au
Greg Smith – (02) 6686 0857
(02) 6686 8691 or 0412 024 745

Florist

Alstonville Florist
www.alstonvilleflorist.com
(02) 6628 5529

Photographer

James Day Weddings
www.facebook.com/jamesdayweddings

Photo Booth

In The Booth
Brett and Sam Connell
www.inthebooth.com.au

Wedding and Party Hire

North Coast Party Hire
www.northcoastpartyhire.com.au
(02) 6686 8500

Plant Hire

Radiance Plant Hire
www.radianceplanthire.com.au

Wedding Hairstylists

Headroom Hair Salon
www.headroomhair.com.au
(02) 6686 3111

Invitations and Wedding Stationary

The Paper Cafe
hello@thepapercafe.com.au
www.thepaper.com.au

Booking Policies and Conditions

Minimum Spend Requirements

The Point Restaurant does not charge a room hire fee, however we do require a minimum spend to be met, this can be done using our all inclusive packages listed above or styling an individual package to suit your theme and/or requirements. Please consult our Wedding Coordinator for more information.

The minimum spend for use of the restaurant for either lunch or dinner

Monday to Thursday Lunch \$ 8,000

Monday to Thursday Dinner \$10,000

Friday to Sunday Lunch \$10,000

Friday to Sunday Dinner \$12,000

Timing

- ❖ **Receptions are based on a 5 hour period beginning at 6pm and concluding at 11pm.**
- ❖ Lunch functions cannot extend beyond 5pm.
- ❖ Dinner functions commence from 6pm and conclude at 11pm due to noise and licensing restrictions.
- ❖ All timings listed and confirmed in the Order of Events located on the first page of the Event Schedule are approximate only. Due to possible extenuating circumstances, these confirmed times may run slightly behind or in front dependent on many factors.

Sundays and Public Holiday Bookings

- ❖ Weddings that fall on a Sunday for either lunch or dinner will incur a 10% surcharge on the overall package.
- ❖ Weddings booked on a Public Holiday or Public Holiday Weekend will only be permitted to start at 6pm with the restaurant closing for set up at 3pm.
- ❖ Public holiday or public holiday weekend receptions will also incur a 15% surcharge on the overall package.

Confirmation and Payments

- ❖ The Point will hold the requested date without a deposit for 2 weeks after the initial enquiry.
- ❖ A \$1,000.00 deposit is required to secure the reservation as soon as possible following confirmation.
- ❖ We require a signed copy of the Terms and Conditions to be returned to us when the deposit has been paid.
- ❖ A 50% prepayment of the minimum spend is due 60 days prior to the event.
- ❖ Final numbers (which will be the minimum number charged) are due 2 weeks prior to the event.
- ❖ Final payment (based on the greater of either the minimum spend or estimated numbers) is due one week prior to the event and a Wedding Payment Authorisation Form is to be completed, authorised and returned.
- ❖ Adjustments in number of guests are allowed up to two days prior, although no refunds will be made at that point (credit can be allocated to bar tab).
- ❖ Any and all necessary third party hire charges and fees are to be absorbed by the client.

Cancellations

- ❖ For cancellations with greater than 60 days notice, a \$50 administration fee will be charged.
- ❖ For cancellations 30 to 60 days prior to the event, the \$1,000.00 deposit will be forfeited.
- ❖ For cancellations within 30 days of the event, the 50% prepayment will be forfeited.
- ❖ Should The Point Ballina cancel on its commitment as outlined above for any reason, a full refund of all monies paid will be made.

- ❖ The Point Ballina will not be held liable for any further costs incurred by the hirer in relation to this booking.

Third Party Vendors

- ❖ All Third Party suppliers and entertainment personnel will have access to the venue at a time outlined by the Wedding Coordinator.
- ❖ Generally, access to the venue for set up or drop off is after 10:30am for lunch events and after 3:30pm for evening events. Access times may change in line with the event schedule and other factors.
- ❖ All suppliers' equipment and items supplied for the event MUST be collected on the day of the event.

Entertainment

- ❖ Due to the location of the venue within the Ramada Hotel, we are obligated to show as much respect and consideration to our hotel guests as we are our Wedding Party and guests.
- ❖ We only situate entertainment (DJs, Bands, Acoustic, Music Systems, etc) at the River End of the venue to reduce the noise filtering into the hotel which may affect Ramada in-house guests.
- ❖ All doors of the Point Restaurant are to be closed at 9:30pm to minimise the amount of noise travelling into and around the Ramada Hotel. Air-conditioning or heating will be used following this time.
- ❖ All entertainment volume levels will be monitored during the course of the evening and Management will ensure that noise levels are kept to a reasonable level.
- ❖ All music including Bands, DJ's and background music is to cease at 11pm with no exceptions.
- ❖ Please consult our wedding coordinator before booking your entertainment.

BYO

- ❖ Please note that we are fully licensed and BYO is not available.

Wedding Payment Authorisation Form

- ❖ This form contains a Credit Card Authorisation for any outstanding amounts on the evening of the event.
- ❖ We do not offer payment options post-event and all outstanding amounts must be finalised on the evening of the event.
- ❖ Any remaining reception payments, bar tab amounts, etc, will be charged to the details provided to finalise your Wedding Reception account.
- ❖ Itemised receipts and the receipts of charge will be kept and made available for your records following the event.

Venue Set Up - Damage and/or Cleaning Costs

- ❖ In the event that damage has been caused by attendees of the event where specialised cleaners or repairers are required, these costs may be passed onto the hirer of the venue to rectify damage or other.

Security and RSA Guidelines

- ❖ As the Point Restaurant is located within the Ramada Hotel and our facilities are also located within the hotel lobby area, it is imperative that Wedding Guests are aware that no drinks (alcoholic or other) are to be taken outside the Point Restaurant licenced area.
- ❖ This licenced area pertains to the restaurant inside area and immediate outdoor areas that are undercover and are within the cemented areas on the Green side and also the River Side of the venue.
- ❖ The hotel lobby, corridors and other common areas are not Point Restaurant licenced areas and beverages are not to be taken out of these areas.
- ❖ In order to ensure this is abided by, the Point Restaurant will appoint a senior member of staff to monitor the doors leading out into the lobby area to ensure no drinks are taken out of the venue and also that guests are behaving in a responsible manner.
- ❖ All management and staff here at the Point Restaurant Ballina practice and uphold the recommendations and regulations of RSA NSW (Responsible Service of Alcohol NSW) and reserve the right to refuse service to any guest deemed to be intoxicated on the premises.
- ❖ Any person, who is seen to be intoxicated, is abusive or refuses to acknowledge staff recommendations in line with RSA guidelines will be asked to leave the premises.

Client Sign Off:

I agree to all of the above details and guarantee final numbers will be accepted no later than 7 working days prior to the function. In the event that a guaranteed number is not received, the guaranteed catering numbers will be confirmed as the number indicated on the event schedule. Once completed please sign and send via email to events@thepointballina.com.au or fax 02 6618 1186.

Name of client signing this document: _____

Client Signature: _____ Date: _____

Date of Wedding: _____