



SOCIAL CELEBRATION PACKAGES

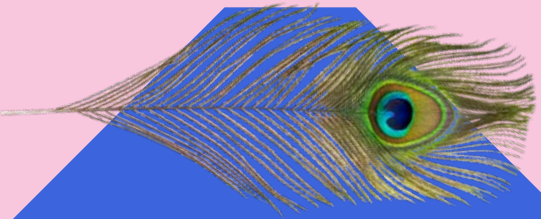
WHATEVER YOUR STYLE, come play with us

For over 50 years, Wrest Point has been Tasmania's home of play, making it the perfect venue for your next party or event. Whether it's a birthday, or a family get-together, from casual gatherings to formal celebrations to group dining, there's a setting, style, and service level to match, all under one roof. Whatever your event, Wrest Point offers more ways to play.

We look forward to seeing you soon.

Linda Collis
General Manager
Wrest Point





SOCIAL GATHERING SPACES AND DESTINATIONS

Gather your crew of 12–25 and celebrate in style! With cocktail menus, beverage packages, and two inviting spaces, the Birdcage and the Green Room, Wrest Point is the perfect spot to make your celebration unforgettable.



BIRDCAGE

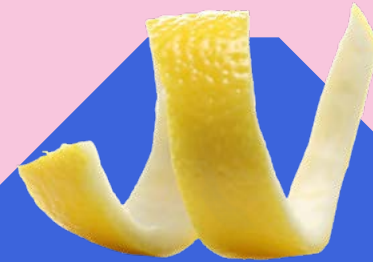
The feather in Hobart's nightcap since 1973.
Whether you're looking to shake a tail feather at
the cocktail bar or just get cosy in the lounge,
Birdcage is the perfect venue to add a bit of
classic glamour to your next event.





The more casual of our two event spaces.
For those looking to enjoy drinks and dancing
in a fun and buzzy atmosphere, the good times
always roll on at The Green Room Bar.





MENU OPTIONS

SOCIAL
GATHERINGS



FOOD OPTION 1

\$40 per person

SELECTION OF SLIDERS

Please select 3 options

CHEESEBURGER

Angus beef pattie, American cheese, pickle, mustard

BUTTERMILK FRIED CHICKEN BURGER

Marinated fried chicken, slaw, ranch dressing

PLANT BASED FALAFEL BURGER

Chickpea falafel, hummus, vegan cheese, veganaise

PRAWN PO BOY

Cos lettuce, siracha mayonnaise

PORK BELLY

Pickled vegetables, sesame mayonnaise



Menus are seasonal and indicative. Some dishes may be subject to change.

FOOD OPTION 2

\$40 per person

HOT CANAPE OPTIONS

Please select 3 options

MUSHROOM ARANCINI

Truffle aioli, grated pecorino

BEEF BURRITO SPRING ROLL

Chipotle mayonnaise

THAI STYLE CHICKEN SKEWERS

Satay style sauce

SELECTION OF STEAMED DUMPLINGS

Chinkiang vinegar

SMOKED HAM HOCK AND CHEESE CROQUETTE

Sweet mustard pickle



Menus are seasonal and indicative. Some dishes may be subject to change.





FOOD OPTION 3

1

\$45 per person

Mini burgers, assorted hot canapes,
party pies and condiments.

2

\$30 per person or \$300 per platter for 10 people

Assorted cheese platter, three varieties of cheese served
with crisp breads, fruit pastes and nuts.

3

\$30 per person or \$300 per platter for 10 people

Charcuterie platter, assortment of sliced meats, pickles,
mustards, and crisp breads.

4

\$18 per person or \$180 per platter for 10 people

Selection of dips and crudities.



Menus are seasonal and indicative. Some dishes may be subject to change.

FOOD OPTION 4

\$50 per person

BIRDCAGE HIGH TEA TOWERS

4 SWEET OPTIONS

—

SCONES, JAM AND CREAM

—

LEEK AND CHEDDAR QUICHE

—

CHICKEN AND CRAISIN SAUSAGE ROLL

—

ASSORTED HIGH TEA SANDWICHES



Menus are seasonal and indicative. Some dishes may be subject to change.





FOOD OPTION 5

\$75 per person

BIRDCAGE COCKTAIL HIGH TEA

(Sample menu. Offerings may change.)

OPERA SLICE

—

ALMOND AND BRANDY FINANCIER

—

LIME TART

—

COCONUT MALIBU BARREL

—

CHOCOLATE BONBON

—

SCONES WITH JAM & WHIPPED CREAM

—

BEEF BRISKET & MUSHROOM QUICHES

—

CHICKEN & HERB SAUSAGE ROLL

—

ASSORTED HIGH TEA SANDWICHES

—

YOUR CHOICE OF A TEA OR BARISTA COFFEE

—

SPARKLING COCKTAIL AND OUR SIGNATURE BIRDIE BLUSH COCKTAIL



Menus are seasonal and indicative. Some dishes may be subject to change.



BEVERAGE PACKAGES

SOCIAL
GATHERINGS



BIRDCAGE PACKAGE

\$45 per person – 2hrs

Kreglinger Tasmanian Brut

Ninth Island Sauvignon Blanc

42 Degrees South Pinot Grigio

Holm Oak Pinot Noir

Kalleske 'Moppa' Shiraz

James Boag's Premium

Cascade Pale Ale

James Boag's Premium Light



GREEN ROOM PACKAGE

\$43 per person – 2hrs

Jansz Premium Cuvee

Ninth Island Pinot Grigio

Hardys The Riddle Sauvignon Blanc

St Hubert's The Stag Pinot Noir

Seppelt Great Entertainer Shiraz

Tap Beers

Boag's St George

Balter XPA

Cascade Draught

Carlton Dry

Great Northern Super Crisp

SOCIAL GATHERINGS EVENT TERMS AND CONDITIONS

Packages will run for 2 hours.

Group sizes 12 to 25 guests.



Bookings from 10AM



Bookings from 11AM

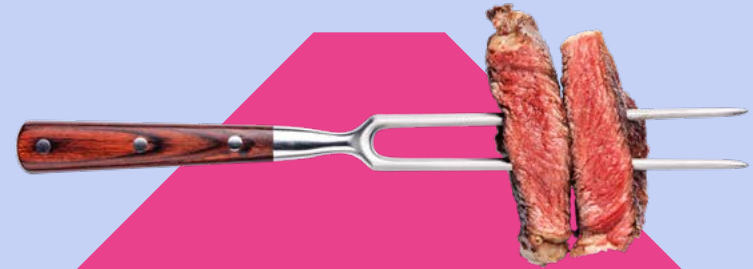
- These offers are for the Birdcage Bar and Green Room bar only.
 - Bookings must be made at least 7 days in advance.
 - Payment at time of booking (minimum deposit \$800).
 - Dietaries to be advised at least 3 days prior to the event.

CONTACT

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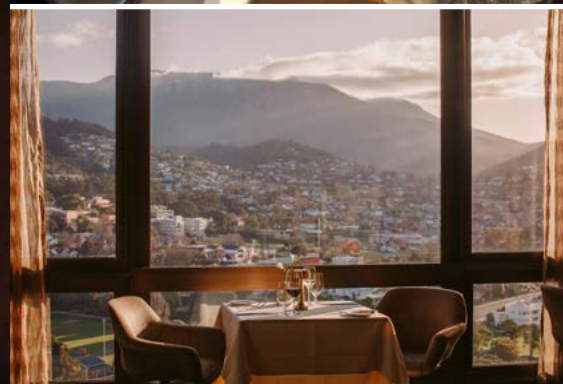


GROUP DINING

Looking for something a little fancier? Treat your guests to a more formal dining experience with multiple courses, available across three of our restaurant venues here at Wrest Point.



Seventeen floors above the River Derwent, The Point Revolving Restaurant is the perfect place to celebrate that special occasion. For those looking to spoil those close or mark a new memory, The Point Revolving Restaurant will never disappoint.





LONGHORN

SMOKEHOUSE

Paying tribute to the legendary traditions of the Southern United States, Longhorn Smokehouse is a classic American smokehouse done the Tasmanian way. A place to enjoy great Tasmanian meats, warm hospitality, amazing beers, playful cocktails, and the best wines from around the globe.



Located on the water, The Boardwalk is Hobart's best waterfront venue, with a contemporary casual feel where you, the customer, are our number one focus. A family-friendly destination with a focus on great value, you'll find something for everyone at The Boardwalk.





MENU OPTIONS

GROUP
DINING



THE POINT REVOLVING RESTAURANT

GROUP MENU

\$115 per person

Customers choose one dish for each course

ENTRÉE

FIVE OYSTERS

Asian, White Soy, Yuzu Pearl, Fried Ginger

BURRATA

Asparagus, Broad Bean, Salsa Verde, Grilled Bread

TWICE BAKED GRUYÈRE SOUFFLÉ

Onion Soubise, Watercress, Walnut, Parmesan

MAIN

MARKET FISH

Asparagus, Spinach, Yuzu Beurre Blanc, Garden Herbs

SOUS VIDE LAMB RUMP

Piperade, Grilled Broccolini, Black Olives, Mint, Pan Jus

TWICE-COOKED DUCK BREAST

Puy Lentils, Witlof, Currant, Rosemary, Jus

BRAISED SHORT RIB

Pomme Purée, Mushroom, Dutch Carrot, Bone Marrow Jus

DESSERT

CHOCOLATE HAZELNUT TART

Orange, Hazelnut, Blood Orange Sorbet

COFFEE TIRAMISU

Crèmeux, Chocolate Soil

TASMANIAN CHEESE

Muscatel Grapes, Apple, Walnut Bread, Lavosh

TO FINISH

Freshly Brewed Coffee or Tea



Menus are seasonal and indicative. Some dishes may be subject to change.

LONGHORN SMOKEHOUSE

MASTER SMOKER'S PLATTER

\$78 per person

CORNBREAD WITH SMOKED BUTTER

BUFFALO WINGS

CRACKIN' CORN RIBS

Ivory BBQ sauce

DEVILLED EGGS

SMOKED PULLED PORK SHOULDER

16HR SMOKED CAPE GRIM BRISKET

MAC 'N' CHEESE

CHARRED BROCCOLINI

ROMESCO, SHAVED PECORINO

BREAD N' BUTTER PICKLES

TANGY BBQ SAUCE

ESPRESSO CUMIN BBQ SAUCE

DESSERT TO SHARE

SET WHITE CHOCOLATE GANACHE

Hazelnut crunch, dark chocolate soil

KEY LIME TART

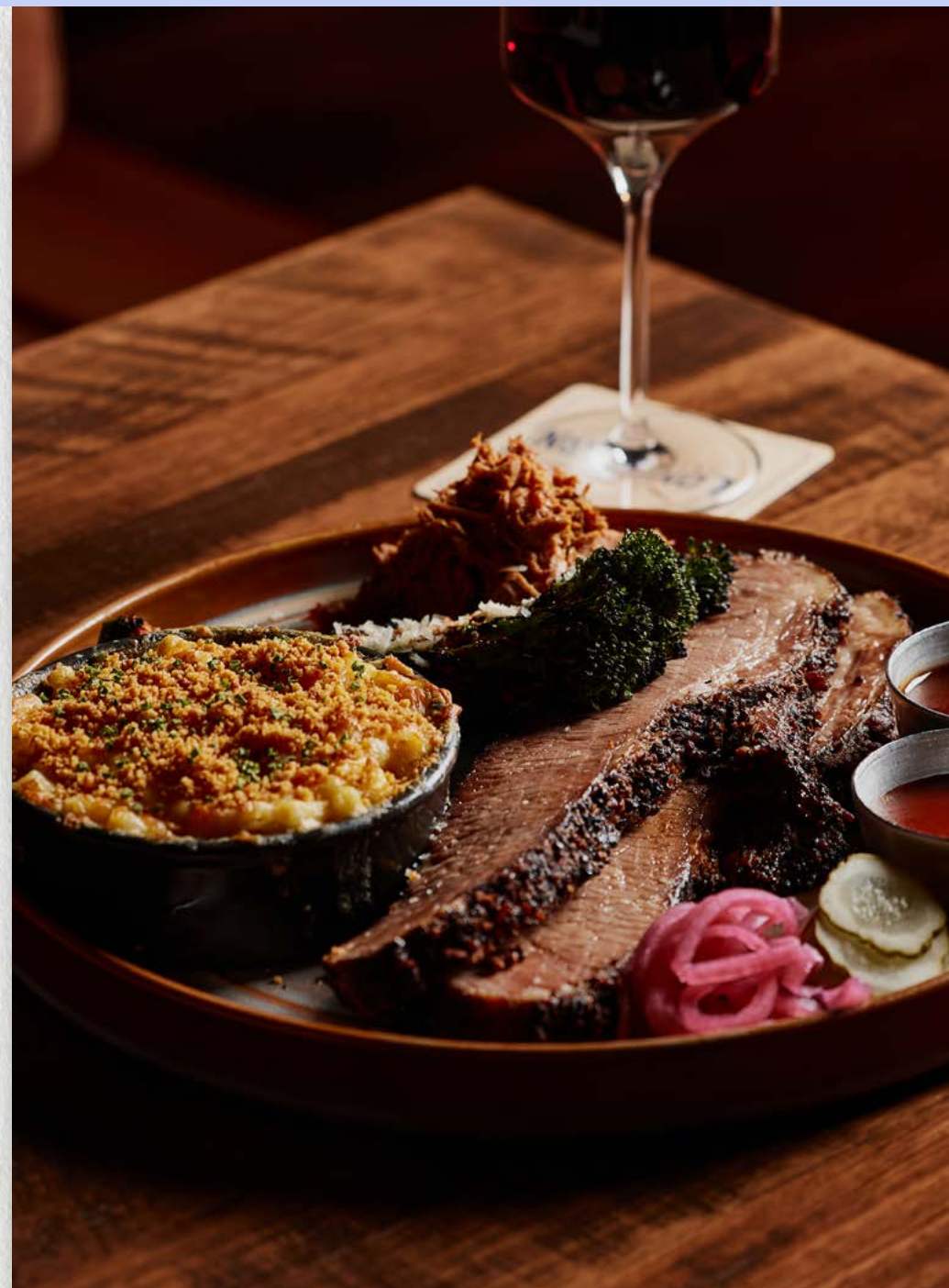
Mascarpone cream

CHOCOLATE TACO

Raspberry crèmeux, textures of berries



Menus are seasonal and indicative. Some dishes may be subject to change.





LONGHORN SMOKEHOUSE

THE PITMASTER'S FEAST

\$97 per person

CORNBREAD WITH SMOKED BUTTER

HALF DOZEN OYSTERS

Natural or Kilpatrick

GRILLED CALAMARI

Potato skordalia, smoked paprika dressing

CRACKIN' CORN RIBS

Ivory BBQ sauce

TASMANIAN GRASS FED PORTERHOUSE BEEF

GRILLED & GLAZED COUNTRY STYLE PORK RIB

MAC 'N' CHEESE

CHARRED WEDGE SALAD

NATIVE PEPPER SAUCE

ESPRESSO & CUMIN BBQ SAUCE

DESSERT TO SHARE

WARM TEXAS BROWNIE SLAB

Toasted Pecan, Caramel, Vanilla Ice Cream

OR

LONGHORN SIGNATURE HURRICANE COCKTAIL



Menus are seasonal and indicative. Some dishes may be subject to change.

THE BOARDWALK

GROUP MENU 1

2 Course Menu \$58, 3 Course Menu \$70

ENTRÉE

BOARDWALK SOUP

See notice board and ask waiter for dietary option

SQUID RINGS

Salad & lime aioli

CRISPY FRIED BBQ WINGS

Coleslaw

MAIN

ROAST PORK STRIPLOIN

Roast potatoes, pumpkin, vegetable & red wine gravy

GRILLED TASMANIAN SALMON

Steamed vegetables, new potatoes & sundried tomato & garlic cream

CHICKEN PARMIGIANA

Ham, napoli sauce, mozzarella, chips & slaw

CHICKPEA & VEGETABLE CURRY

with basmati rice

DESSERT

BISTRO SUNDAE BUFFET

Complimented by a spread of cakes, tarts & pastries



Menus are seasonal and indicative. Some dishes may be subject to change.



GROUP DINING TERMS AND CONDITIONS



Tuesday - Saturday from 6PM,
September to April
Tuesday - Saturday from 5:30PM,
May to August
Groups of 12 to 100 guests.
Bookings for groups of 31+ guests
not available Friday or Saturday.



Monday - Saturday from 5:30PM
Groups of 12 to 100 guests.
Minimum spend required for groups
of 31+ guests.



Lunch 12PM - 2PM
Dinner 5:30PM - 9PM
Groups of 12 to 60 guests.
No minimum spend required.

CONTACT

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