



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 enjoy 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 Executive Head Chef, Keith Wilson 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 100 guests.

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

With Ballina's most incredible sunset, 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 occasion 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.

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

Kind regards,

Emily O'Brien
Functions Manager

The Point Wedding Packages include:

Personal liaisons with our in house Wedding Planner
3 course meal (starter, main and dessert) – alternate placement
4.5 hour beverage package
Fresh white linen and napkins for tables
Personalised menu for each guest
Microphone and lecturn
Cake and gift table
Platter serving of wedding cake
Discount accommodation rates for your guests
One night's spa room accommodation for the bride and groom

The Silver Package

\$100 per person

Drinks included:

Thomas Mitchell Sparkling Brut
Canonbah Bottle Tree Chardonnay, Griffith, NSW
Canonbah Bottle Tree Cabernet Merlot, Griffith, NSW
Tap Beers - Tooheys Extra Dry, New and Old, Hahn Super Dry, Hahn 3.5 and Hahn Light
Soft Drinks
Mineral Water
Tea and Coffee upon request

The Gold Package

\$125 per person

Drinks included:

Blackbilly Sparkling, McLaren Vale, SA

Choice of Swings & Roundabouts SSB, Margaret River, WA or
Mount Adam Chardonnay, Barossa Valley, SA

Choice of Six Foot Six Pinot Noir, Geelong, VIC or
Mount Adam Cabernet Merlot, Barossa Valley, SA

Tap Beers - Tooheys Extra Dry, New and Old, Hahn Super Dry, Hahn 3.5 and Hahn Light
Coopers, Heineken, James Squire Pale Ale and James Squire Amber Ale

Soft Drinks

Mineral Water

Tea and Coffee upon request



Minimum Spend

Lunch

Monday to Friday	\$ 6,000
Saturday	\$ 8,000
Sunday	\$ 8,000

Dinner

Monday to Thursday	\$ 8,000
Friday	\$10,000
Saturday	\$10,000
Sunday	\$ 8,000

Please note that the Minimum Spend is a pricing Guide only, for confirmation of the minimum spend for your intended date please speak with the Function Coordinator.

Timings

Functions are based on a five-hour period.
Extensions are possible and charged at \$200 per half hour.
Lunch functions cannot extend beyond 4:30pm.
Dinner functions commence from 6pm and cannot extend beyond 12 midnight.

Confirmation and Payments

The Point will hold the requested date, with no deposit for 2 weeks after the initial enquiry.
A \$500 deposit is required to secure the reservation.
A 50% prepayment of the minimum spend is due 60 days prior to the function.
Final numbers (*which will be the minimum number charged*) are due 2 weeks prior to the function.
Final payment (*based on the greater of either the minimum spend or estimated numbers*) is due one week prior to the function.

Cancellations

For cancellations with greater than 60 days notice, a \$50 administration fee will be charged.
For cancellations 30 to 60 days prior to function, the \$500 deposit is forfeited.
For cancellations within 30 days of function, the 50% prepayment is 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.

Menus

Select two menu items per course served as an alternate plating - menus subject to seasonal change

Starters

Local grass fed Angus beef Carpaccio with parmesan & balsamic aioli (GF)

Chopped prawn salad with red capsicum, white beans & celery (GF)

Salt & pepper tempura local octopus with tomato & coriander aioli

Slow cooked Bangalow sweet pork belly with udon noodles & green papaya

Roast pumpkin salad with cos lettuce, pecans, goat's feta & Dijon mustard dressing (GF & V)

Chinese style crisp skin duck breast with orange & sesame salad

Mains

Grilled Bangalow sweet pork scotch fillet with sautéed apple, potato and parmesan gratin finished with grain mustard cream (GF)

Roast salmon fillet with sweet potato puree, Asian greens & ginger hollandaise (GF)

Pan fried fillet of local fish with semi-dried tomatoes, green beans, olives & basil butter sauce (GF)

Grilled local grass fed Angus beef sirloin with bacon & potato rosti, black olive butter & black pepper sauce (GF)

Roast Alstonville chicken breast with spinach & macadamia stuffing, crushed kipfler potatoes & roast onion sauce (GF)

Spinach & ricotta cannelloni with tomato, basil & slow cooked garlic sauce (V)

Desserts

Caramel stuffed profiteroles with chocolate sauce

Coconut & pineapple ice cream terrine (GF)

Chocolate mousse with French toast

Strawberry & champagne jelly with strawberry sorbet (GF & DF)

Vanilla pannacotta with rhubarb & mixed berries (GF)

Crème caramel with orange & cardamom (GF)

Canapé Menu

Minimum two canapés per guest, minimum of 40 guests

\$4.50 per item

Oysters - Natural, Kilpatrick or Japanese *(GF)*

Roulade of eggplant, goat's cheese & roasted capsicum with pesto *(GF & V)*

Prosciutto & Rockmelon with olive oil & chives *(GF)*

Beer battered local fish with tartare sauce

Coconut Prawns with mango & coriander dressing

Smoked chicken, avocado & red capsicum flat bread roll

Caramelised onion, pine nut & blue cheese mini quiches *(V)*

Chorizo & corn Arancini with aioli *(V option available)*

Smoked Salmon Roulade with lime aioli

Spinach, pine nut & feta frittata *(GF & V)*

California Rolls (Avocado, Cucumber & Carrot) with wasabi, soy & ginger *(GF & V)*

Please Note the Menu is subject to change due to seasonality and availability of produce.

~ Vegetarian and special diets can be catered for

~ Appropriate children's meals are charged at \$29 (5-12yrs old)

~ Main meal and soft drinks for photographers & musicians are charged at \$29 per person