

Point Walter Recreation and Conference Centre

1 Stock Road, Bicton 6157

Perth, WA

Weddings



About Us



Point Walter Recreation & Conference Centre (Point Walter)

Looking for a beautiful and relaxed venue for your wedding, reception or other special event? Point Walter, just 20 minutes from Perth's CBD, a unique and rustic space, encapsulating all that's great about the Western Australian outdoors.

Boasting a magnificent backdrop of the Swan River and the lights of the City Centre, Point Walter is set on six stunning hectares of seclusion.

- Use of venue includes an Amphitheatre, providing the ideal setting for your outdoor ceremony, with the option to use one or both of our function rooms to host your reception. The rooms provide a blank canvas for you to plan and create according to your unique style.
- Point Walter's Pelican Function Room provides you with the choice of seating 100 guests formally, or 150 in a more relaxed cocktail style. The Cygnet Dining Room seats 120 guests at tables, or 200 cocktail style.
- With its extensive grounds, Point Walter is picture perfect, providing the best possible photo opportunities either at its beautiful vista, or at the nearby Point Walter Reserve and foreshore.
- The courtyard area is a great space for canapes and pre-dinner drinks, and in keeping with the great Aussie outdoors you can dance the night away under a canopy of stars, creating perfect memories with family and friends.
- We offer a comprehensive onsite catering service through Accolade Catering with a range of menus and packages which can be tailored to suit your budget, tastes and special dietary needs. Drinks bar service can be arranged through Accolade Catering for your BYO beverages (subject to our alcohol policy).
- Exclusive site bookings provide access to our convenient dormitory style accommodation for your guests to enjoy. With 31 rooms (2 bunk beds per room), linen provided and access to the site's facilities including our swimming pool, tennis, basketball and beach volleyball courts why not make a weekend of it!
- We have ample free parking available onsite and our indoor function rooms are fully airconditioned for your comfort.

To truly experience the tranquility of the grounds, arrange for a tour of our facilities with our events manager.

Our contact details are: Phone [\(08\) 9492 9784](tel:0894929784) or Email pointwalter@dlgsc.wa.gov.au

Accolade Catering

Accolade Catering has been the caterer at Point Walter since 1999, during this time we have tailored a diverse range of flexible menus, which enable clients to personalise their wedding experience.

Our menus and services include –

- Buffets – traditional, modern, spit roast, BBQ and street food
- Canapes – pre-dinner and or as your wedding meal
- Set Menus – soups, entrées, mains and desserts with table service
- Options – street food stalls (starters, mains and or dessert) tapas bar, oyster shucking, grazing tables, cupcake tables
- Special dietary catering – as per you and your guests requirements
- Bar with RSA service – for your B.Y.O. drinks
- Professional and personable service
- Flexibility to tailor packages to your personal requirements

Discuss your catering options and wedding aspirations with us onsite and we will provide you with a prompt quotation.

**Our contact details are: Accolade Catering Phone: [1300 538 889](tel:1300538889) or Phone Sam directly on [041 990 2042](tel:0419902042)
or Email sam@accoladewa.com.au**



2022 Wedding Packages



More Casual

Grazing Table Chicken Chorizo Paella Wedding Cake Service for Your Cake	\$67.50pp
Tapas Chicken Chorizo Paella Choice of 1 Dessert Grazing Table	\$78.00pp

Cocktail

Canapés as a Meal: 5 Canapés 3 Substantial Canapés 2 Sweet Canapés	\$78.00pp
Street Food Oysters & Prawns 5 Canapés & 4 Substantial Canapés 3 Sweet Canapés	\$88.25pp

Buffets

Choice of Buffet and Options to Start and Finish

To Start - Soup Buffet	To Finish - 1 Buffet Dessert Selection	\$88.25pp
To Start - 5 Canapé Selections	To Finish - 3 Mini Dessert Selections	\$88.25pp
To Start - 1 Street Food Stall	To Finish - 1 Dessert Street Food Stall	\$88.25pp
To Start - Grazing Table	To Finish - 1 Sweet Grazing Table	\$98.60pp

Mix & Match - Starter and Dessert Options can be Mixed and Matched – Please Ask

Package Additions and Upgrades

Additional - Tapas Bar	\$6.25pp
Additional - Canapé or Sweet Canapé Selections	\$5.25pp
Additional - Substantial Canapés	\$7.25pp
Additional - Buffet Dessert Selections	\$5.25pp
Additional - Mini Dessert Selections	\$3.25pp
Additional - 2 Mini Dessert Selections	\$3.25pp
Additional - Street Food Stall (to Start or Finish)	\$7.25pp
Upgrade - Grazing Table to Grazing Table with Seafood	\$7.25pp

Set Menus with Table Service

Choice of 4 Canapés	1 Soup	1 Main	1 Dessert	\$109pp
Choice of 5 Canapés	1 Entrée	2 Mains (<i>Alternate Drop</i>)	1 Dessert	\$114pp
Choice of 5 Canapés	2 Entrées	2 Mains	2 Desserts (<i>All Alternate Drop</i>)	\$119.50pp

Alternate Drop - Can be Changed for Pre-Arranged Orders Confirmed 1 Week Prior to Function

Wedding Cakes and Inclusions

Wedding Cakes – Supplied & Served by Us – **\$8.30pp** OR Supplied by You & Served by Us – **\$5.30pp**
 Inclusions – Please See “Wedding Package Inclusions” - **Page 9**

“Please note: 2023 & future menus are subject to annual CPI price increases”



Canapés



Chilled Canapé Selections

Poached prawn spoons in spicy Thai sauce
Lemon poached scallop spoons
Sushi with wakami, soy, wasabi, pickled ginger
Smoked salmon pinwheels with dill
Brioche buns with steam prawn, thousand island sauce
Natural oysters, shallot champagne dressing, lime slushy

Shaved rare beef spoons, spicy thai sauce
Corn tortilla, spiced chicken, guacamole
Mar hor of sweet pork, watermelon, nam prik
Goats curd filo tarts, tomato pesto confit
Baby bruschettas with Persian feta
Prawn with ponzu & kewpee mayo

Hot Canapé Selections

Steamed dumplings with sticky soy & hot sauce
Vegetable spring rolls with Vietnamese dressing
Haloumi croquettes with spiced pear chutney
Arancini with capsicum relish
Chef's selection of homemade pastries
Mini wattleseed dampers with lemon myrtle butter

Mini smoked salmon tarts with beetroot & horseradish tapenade
Beer battered whiting fillets with aioli
Spicy paella balls
Baby sausage-rolls with a homemade tomato sauce
Mexican vegetable frittata

BBQ Canapé Selections

Twice cooked pork belly with spiced apple
Lemon myrtle chilli prawn cutlets
Salt & Pepper squid with fresh lemon / lime
Scallops in lemon sauce

Chorizo sausage with fresh lemon
Tandoori chicken skewers with cucumber raita
Ginger scotch fillet beef skewers
Mediterranean vegetable skewers

Substantial Canapé Selections

Beef burger, fresh bun, onion jam
Truffle mayo & karage chicken rice box
Cheesy chilli beef & baby baked potatoes
Traditional fish & chips, homemade tartar
Open chicken caprese sliders

Pork bao bun with Asian slaw
Goats cheese & caramelised onion tarts
Squid, rocket & mango salad
Lamb Koftas with minted pea dip
Vegetable Indian korma with rice & papadums

Sweet Canapé Selections

Lemon meringue tart
Chocolate ganache tart
Profiteroles
Seasonal fruit tarts
Chocolate mousse
Macaroons

Salted caramel brownie
Orange cake slithers
Three sided white chocolate raspberry cake
Cheesecake glasses
Crémé brûlée
Rockyroad slice
Chocolate mud cake



Starters



Tapas Bar (1 Hour)

Bread selections, dukkha & virgin olive oil, hummus, bruschetta, guacamole, olives & feta

Soup Buffet with Continental Bread (1 Hour - Choose 1)

French onion with cheese crouton

Carrot & coriander cream

Mushroom with thyme & leek

Roasted pumpkin, sour cream & chive

Roasted tomato & basil

Soup of your choosing

Grazing Tables

Grazing Table (1 Hour)

Artisan breads, dukkha & virgin olive oil, harissa, hummus, bruschetta, guacamole, pickled smoked & marinated vegetables, crudités, olives, 3 cheeses, ham & salami

Grazing Table with Seafood (1 Hour)

Artisan breads, dukkha & virgin olive oil, harissa, hummus, bruschetta, guacamole, pickles, smoked & marinated vegetables, crudités, olives, 3 cheeses, ham, salami, smoked salmon, Western Australian prawns, marinated octopus

Street Food Stalls

Oyster & Prawn Bar (3 of Each - Per Person)

Freshly shucked live oysters

Freshly cooked whole Western Australian prawns

Condiments

Soup Kitchen (1 Hour - Choose 2)

French onion with cheese crouton

Carrot & coriander cream

Mushroom with thyme & leek

Roasted pumpkin, sour cream & chive

Roasted tomato & basil

Soup of your choosing

Soup served with rolls & butter

Kettle-Spit Boulevard (1 Hour - Choose 2)

Sticky pork ribs

New York buffalo chicken wings

Texas beef ribs

Skewers BBQ (1 Hour - Choose 3)

Skewered lamb with tzatziki

Chicken & mediterranean vegetables

Moroccan beef with minted yoghurt

Lemon myrtle & chilli prawns

Hawkers Hut (1 Hour - Choose 3)

Steamed prawn dumplings

Vegetable spring rolls

Fried pork wonton

Crispy squid

The Taco Bar (1 Hour - Choose 2)

Chilli beef

Chicken, corn & black bean

Mexican vegetable & bean stew

Taco's come with crispy corn & soft flour tacos, lettuce, tomato, cheese & jalapeno's



Buffet



Contemporary Buffet

Texan beef brisket, Memphis rub & bourbon glaze
Citrus chicken with currants, preserved lemon & Persian feta
Crunchy mac & cheese - American style
Mezze platter with pickles, ham, salami selection, olives & feta
Moroccan chickpea salad with sweet potato & saffron yoghurt

Vietnamese vegetable & rice noodle salad
Mustard potatoes with cornichons & herbs
Spring mixed salad with lemon Dijon vinaigrette
Sour dough, crusty white bread & butter

Traditional Buffet

Chilled whole West Australian prawns with marie rose sauce
Roast pork with crackle & apple sauce
Roast beef with a pan jus and mustards
Mediterranean vegetable cheesy penne bake
Roast baby potatoes

Baked pumpkin
Steamed seasonal vegetables
Traditional Caesar salad
Busy garden salad
Bread basket & butter

Kettle Spit Buffet

Angus beef served with gravy & condiments or as Texas BBQ beef
Local lamb served with gravy & condiments or as Greek marinated lamb
Free-range pork served with gravy & condiments or as Cuban mojo pork
Boiled potatoes with porcini mushroom & sour cream
Mexican elote corn

Quinoa salad with roasted cauliflower
Coleslaw with red & green apples & horseradish mayo dressing
Salad of cos lettuce, baby spinach, candied bacon, shaved parmesan & Caesar dressing
Fresh buns, butter & condiments

BBQ Buffet

Angus beef porterhouse with a homemade BBQ sauce
Chicken thigh fillets with Argentine chimichurri sauce
Quinoa salad with roasted cauliflower & chickpeas
Lemon myrtle & pepper barramundi fillets
Local chorizo sausage with tomato, chickpeas & paprika aioli

Steamed kipfler potatoes with salted butter
Rocket, beetroot, Persian feta & red onion salad
Sweet & crunchy garden salad
Grilled Turkish bread



Street Food



Choice of 4 Stalls; 2 Selections per Stall Served with Salad Park

Kettle Spit Boulevard (Choose 2)

Louisiana sticky pork ribs
Chunky beef ribs in a Texas rub
New York buffalo chicken wings
Greek marinated lamb, lemon oregano potato
Texas BBQ beef sliders w' mustard slaw
Cuban mojo pork, apple slaw & brioche bun

BBQ Avenue (Choose 2)

Moroccan chicken & minted yoghurt
Lemon myrtle chilli seafood
Garlic rosemary beef
Pork chipolata, caramelised onions & soft rolls
Cowboy beef meatballs n' BBQ sauce
Lamb koftas with minted yoghurt

Wok Lane (Choose 2)

Sichuan pepper beef noodle
Taiwanese popcorn chicken & rice
Gua bao steamed pork buns
Thai vegetable fried rice
Mongolian lamb stir fry
Singapore noodles

Via Italiana (Choose 2)

Lean beef lasagne
Roast pumpkin & vegetable lasagne
Seafood cannelloni
Spinach & ricotta cannelloni

Curry House Road (Choose 2)

Butter chicken
Lamb rogan josh
Vegetable korma
Beef rendang
Green Thai chicken
Sri Lankan style prawn & coconut
Asian vegetables
(Curries served with rice & condiments)

Paella Highway (Choose 2)

Mixed seafood
Spanish vegetable
Chicken & chorizo

Plaza de la Mad-Mex (Choose 2)

Chilli beef taco
Chicken, corn & black bean taco
Mex-veg & bean taco
(Taco's served with corn & soft flour tacos with lettuce, tomato, cheese & jalapeno's)
Honey lime chicken enchillada
Cheesy beef enchillada
Creamy seafood enchillada
Mexican vegetable enchillada

Salad Park - Complimentary

An assortment of leaves, vegetables & dressings to compliment your selections



Desserts



Mini Dessert Selections (Choose 3)

Lemon meringue tart
Chocolate mousse
Cheesecake glasses
Chocolate ganache tart
Macaroons
Creme brulee
Profiteroles
Salted caramel brownie
Rockyroad bites
Seasonal fruit tarts
Orange cake slithers
Chocolate mud-cake cubes
3 sided white chocolate raspberry cake

Grazing Tables

Sweet

Choice of 7 mini dessert selections hosted amongst fruits & other sweet things

Fruit 'n' Cheese

5 Cheeses, crackers, fresh & dried fruits, pastes & interesting seasonal accompaniments

Cup Cake Table

Assorted cup cakes & toppings, hosted amongst fruit & other sweet things

Wedding Cakes

Wedding cakes can be cut & served, or packed for guests to take away

Dessert Buffet (Choose 1)

Hot

Homemade apple crumble, custard & icecream
Sticky date pudding, caramel sauce & icecream
Rhubarb & apple pie, cream & icecream
Chocolate pudding, chocolate sauce & icecream

Chilled

Mississippi mud cake
Fruit flan
Fresh fruit platter
Creme brulee
Chocolate mousse
Rockyroad slice
Potted cheesecake – lemon, mixed berry, chocolate, white chocolate & raspberry or strawberry
Black forrest chocolate mousse
Creme caramel salted caramel brownie
Pavlova with seasonal fruit & passionfruit

Street Food Stalls

Ice-Cream Cart

5 assorted flavors of ice-cream plus 1 sorbet to include strawberry, chocolate, cookies & cream, vanilla supreme, banana, and raspberry sorbet

Churro Stall

Freshly cooked churros dusted with icing sugar, served with, chocolate & caramel sauces, bananas & strawberries

Tea & Coffee

All desserts are served with tea selections, barrista style coffee & cacao hot chocolate



Set Menu



Soup

French onion with cheese crouton

Carrot & coriander cream

Mushroom with thyme & leek

Roasted pumkin, sour cream & chive

Roast tomato & basil

Soup of your choosing

Soups served with fresh rolls & butter on the table

Entrées

Lemon myrtle & chilli prawn, mango rocket & parmesan salad

Gruyere & sweet onion tart with pea shoot & lemon vinaigrette

Poached scallop, crispy pork with Vietnamese slaw & nuoc cham dressing

Entrées served with fresh rolls on the table

Meze Plate – ham, salami, smoked salmon, marinated olives, feta, mediterranean vegetables, hummus, ciabatta

Mains

Morocan lamb rump, quinoa, smoked eggplant, preserved lemon feta

Angus beef scotch fillet, mashed potato with crushed peas, roast mushrooms & salsa verde dressing

Free range chicken breast, corn fritter, avocado salsa & smoked tomato dressing

Grilled local fish ratatouille with lemon confit potato

Slow cooked angus beef loin, rice pilaf, baby spinach & spiced tomato coulis

Seared salmon with soba noodle, wakami cucumber salad, wasabi pea & toasted sesame mayo

Mains served with tossed garden salad on the table

Dessert

Pavlova, vanilla anglaise, passionfruit & seasonal fruit

Sticky date pudding with butterscotch sauce & classic vanilla ice-cream

Very berry cheesecake jar (or flavour of your choice)

Raspberry chocolate mousse

Old fashioned apple crumble, custard & classic vanilla ice-cream

Tea & Coffee

Dessert served with tea selections, barista style coffee & cacao hot chocolate



Wedding Package Inclusions



BYO Drinks Bar

Bar set up & pack up, 20 litre tubs
Glassware: beer, wine, champagne, water
Drink trays, jugs, bottle openers
Black table cloths for the venues bar tables
Savoury popcorn on bar for guests on arrival

BYO Bar Service

7 Hours Responsible Service of Alcohol (RSA) from 4pm – 12 midnight for beer, wine, champagne & soft drinks – including glass clearing & washing

Table Setting Equipment

White linen table cloths provided for the event tables
White linen or disposable napkins
Quality white crockery & elite brand cutlery
Salt & pepper, wine coolers & water bottles
Wine & water glasses, champagne flutes
Wedding cake table

Food Service to Match Your Menu

Canapés – tray service
Buffets – staff assisted buffet service including clearing
Set menus – table service
Street food – buffet service from stalls
Wedding cake service (platter & or takeaway)
Special dietary catering

Other Inclusions

Barista style coffee & cacao hot chocolate (fresh beans & milk) from our self serve “barista machine” & 5 gourmet tea selections – for the duration of your stay
Upon arrival; seasonal fruit bowl for the wedding party
Wedding planner checklist



Frequently Asked Questions



1. What is the availability at Point Walter and how do I book?

For venue availability, venue booking and other information please phone our events manager.

Our contact details are: Phone [\(08\) 9492 9784](tel:0894929784) or Email pointwalter@dlgsc.wa.gov.au

2. We have a tentative booking at Point Walter to make catering arrangements: what happens next?

1. We will arrange an onsite meeting with you to understand your catering requirements
2. A priced menu quotation is submitted for your consideration, input and any changes
3. When you're satisfied with the menu, format and pricing you may confirm this by email
4. Point Walter will confirm your venue booking which will simultaneously confirm provision of catering
5. Formal booking procedures will then follow

3. Are we able to make changes to the menu or format after we confirm?

Accolade will work with you to incorporate any changes and new information which we add into your quotation as it is progressed into a final wedding catering plan.

4. How are guests with special dietary requirements catered for?

Accolade will cater for special dietary requirements either by menu design and individually.

5. How are children catered for and at what cost?

Children 10 and under pay half the price of your agreed menu price and children under 3 are free of charge. Age appropriate children's meals are prepared upon request.

6. Do you provide menu tastings?

Menu tastings are provided in the initial 8 week booking process, they are subject to venue availability. Menu tastings include a selection of dishes from the menu at a cost of \$200 for 2 people. If you proceed with your booking we will subtract the \$200 from your final invoice.

7. What is included in the wedding packages?

Please see our wedding package inclusions page for a list of what is included ([Page 9](#)).

8. Can we provide our own wedding cake?

You can arrange your own wedding cake provided we are satisfied with the food safety circumstances – Please discuss this with us.

9. Can we provide any other foods?

No.

10. If we book the venue for the weekend can we arrange other meals?

Yes, please ask us; if you have booked the venue for the weekend you will receive a complimentary fruit bowl upon arrival and have use of our barista coffee machine for your duration.

11. Is there anything not included that we need to be aware of?

Venue costs, room & table settings, drinks table service and final venue cleaning.

12. What are the catering payment terms?

8 weeks from your wedding date a 50% deposit is required, with the balance payable 1 day prior to the date of your wedding.

13. What time does bar service finish?

Bar service will conclude at 12am latest.

14. How many bar staff are provided?

Typically we provide 1 to 2 staff members per 50 guests for bar service of beer, wine, champagne, basic spirits and soft drinks. All beverage service staff will follow RSA protocols and will not serve alcohol after the bar is closed.

15. When can we get access to table setting equipment etc?

This will be ready for you upon arrival.

16. Who will be our contact on the day?

Contact details for the Point Walter duty manager and the Accolade Catering event manager will be provided to you prior to the wedding. The event manager will also request contact details of the person you have nominated to be in charge of the proceedings on the day.

