

# 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](mailto: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: [08 6110 4781](tel:0861104781) or  
Phone Roi on [08 6110 4781](tel:0861104781) or Email [catering@accoladewa.com.au](mailto:catering@accoladewa.com.au)**



# 2024 Wedding Packages



## More Casual

Grazing Table   Chicken Chorizo Paella   Wedding Cake Service for Your Cake	<b>\$76.00pp</b>
Tapas   Chicken Chorizo Paella   Choice of 1 Dessert Grazing Table	<b>\$76.00pp</b>

## Cocktail

Canapés as a Meal: 5 Canapés   3 Substantial Canapés   2 Sweet Canapés	<b>\$88.00pp</b>
Street Food Oysters & Prawns   5 Canapés & 4 Substantial Canapés   3 Sweet Canapés	<b>\$99.50pp</b>

## Buffets

### Choice of Buffet and Options to Start and Finish

<b>To Start</b> - Soup Buffet	<b>To Finish</b> - 1 Buffet Dessert Selection	<b>\$99.50pp</b>
<b>To Start</b> - 5 Canapé Selections	<b>To Finish</b> - 3 Mini Dessert Selections	<b>\$99.50pp</b>
<b>To Start</b> - 1 Street Food Stall	<b>To Finish</b> - 1 Dessert Street Food Stall	<b>\$99.50pp</b>
<b>To Start</b> - Grazing Table	<b>To Finish</b> - 1 Sweet Grazing Table	<b>\$110.75pp</b>

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

## Package Additions and Upgrades

<b>Additional</b> - Tapas Bar	<b>\$7.00pp</b>
<b>Additional</b> - Canapé or Sweet Canapé Selections	<b>\$6.00pp</b>
<b>Additional</b> - Substantial Canapés	<b>\$8.70pp</b>
<b>Additional</b> - Buffet Dessert Selections	<b>\$6.00pp</b>
<b>Additional</b> - Mini Dessert Selections	<b>\$3.70pp</b>
<b>Additional</b> - 2 Mini Dessert Selections	<b>\$3.40pp</b>
<b>Additional</b> - Street Food Stall (to Start or Finish)	<b>\$8.70pp</b>
<b>Upgrade</b> - Grazing Table to Grazing Table with Seafood	<b>\$8.70pp</b>

## Set Menus with Table Service

Choice of 4 Canapés	1 Soup	1 Main	1 Dessert	<b>\$122.00pp</b>
Choice of 5 Canapés	1 Entrée	2 Mains ( <i>Alternate Drop</i> )	1 Dessert	<b>\$122.00pp</b>
Choice of 5 Canapés	2 Entrées	2 Mains	2 Desserts ( <i>All Alternate Drop</i> )	<b>\$125.00pp</b>

*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 – **\$9.25pp** OR Supplied by You & Served by Us – **\$5.90pp**  
 Inclusions – Please See “Wedding Package Inclusions” - **Page 9**

“Please note: 2025 & 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

Broiche buns with steam prawn, thousand island sauce

Natural oysters, shallot champagne dressing, lime slushy

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

Shaved rare beef spoons, spicy thai sauce Corn tortilla, spiced chicken, guacamole

## 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 potatos

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 brulée

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

### Skewers BBQ (1 Hour - Choose 3)

Skewered lamb with tzatziki  
Chicken & mediterranean vegetables  
Moroccan beef with minted yoghurt  
Lemon myrtle & chilli prawns

### 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

### Hawkers Hut (1 Hour - Choose 3)

Steamed prawn dumplings  
Vegetable spring rolls  
Fried pork wonton  
Crispy squid

### Kettle-Spit Boulevard (1 Hour - Choose 2)

Sticky pork ribs  
New York buffalo chicken wings  
Texas beef ribs

### 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 chimi-churri 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 or Email [pointwalter@dlgsc.wa.gov.au](mailto: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.

