



SENTINEL

FUNCTIONS & EVENTS

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SENTINEL FUNCTIONS & EVENTS

THE VENUE

Located on the corner of St. Georges Terrace and William Street, Sentinel Bar & Grill is a dynamic venue that caters for the diverse clientele of the city and offers a sophisticated dining experience for guests.

Sentinel is happy to work with you to create a bespoke, personal menu for your event. You are welcome to come have a coffee, get to know the space and see how our hospitality professional can help.

THE SPACES

THE DINING ROOM



A confident & striking space, the Sentinel Dining Room can accommodate long tables for larger groups, or can be hired exclusively as a semi-private dining room

	COCKTAIL	SEATED
PART-HIRE	NA	10-40
EXCLUSIV USE	NA	up to 45

THE ALFRESCO



Surrounded by 12ft nickel plant pillar, the alfresco offers an enclosed outdoor area, complete with bustling views of the terrace while remaining an intimate space.

	COCKTAIL	SEATED
PART-HIRE	25-40	26
EXCLUSIV USE	60	26+cocktail space



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THE MENUS

COCKTAIL & SEATED



BREAKFAST CATERING

REDUCED MENU

For groups 15+, charged on consumption, full hot and juice beverage menu available

Eggs your way, bacon on toast	\$18
brioche breakfast burger, fried eggs, jamon, avocado	\$15
sautéed mushrooms on grilled toast, ricotta, rocket, poached egg	\$17
bircher muesli, cinnamon & honey yogurt, apple & walnut	\$15

BREAKFAST SET MENU

\$26pp, tea, coffee, orange juice included

choice of:

- potato rosti & poached eggs, spinach, lemon mustard
- house made granola, seasonal fruit compote, vanilla yoghurt
- brioche breakfast burger; fried eggs, jamon, avocado
- scrambled, fried or poached eggs on toast (optional bacon or mushrooms extra)

**Dietary requirements can be catered for if known in advance. Menu & prices subject to change.*



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Set Menus

2 Course Dinner \$55 | 3 Course Dinner \$69

Please note a \$5pp service surcharge applies on Friday & Saturday's

Shared Grazing Platter

Warm Bread Roll | Marinated Olives | Hummus

Seared Sea Scallops | Slow Braised Pork Belly | Thyme & Roasted Tomato Arancini

Mains

Chargrilled 220g Beef Eye Fillet, truffel mash, black pepper & brandy Sauce (gf)

Cone Bay Barramundi Fillet, with chef's choice to garnish (gf)

Angel Hair Pasta, blue swimmer crab, prawns, tomato sugo, chilli, parsley e.v.o.o.

Mahogany Creek Chicken Breast, sous vide, with chefs choice to garnish (gf)

We will accommodate all dietary & allergy requirements on request.

To share on the Table

Fries | Chefs Vegetable Selection | Caesar Salad | Sauce Selection

Three Cheese Platter to Share

Optional course at \$9

Cave Aged Cheddar hard, WA | **Gorgonzola Dolce** blue, Italy | **Mt Lofty Triple Cream Brie** soft, WA
Muscatel, Walnuts, Pistachio & Cranberry Wafer

Desserts

Chefs Panna Cotta Flavour, chocolate soil, raspberry coulis (gf. v.)

Belgian Chocolate Fondant, hazelnut chocolate soil, salted caramel ice cream (v.)



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CANAPÉS & PLATTERS

Select from the following to create a flexible & bespoke cocktail menu.
Canapés are priced per piece.

CANAPÉS

Pork & fennel sausage rolls, tomato relish	\$3.5
Cod arancini, parmesa mornay, tomato sugo	\$3.5
Chicken liver parfait, brioche	\$3.5
Blue cheese & pear, vincotto tarte tatin (V) (GFO)	\$4
Crispy fried chicken, sweet chilli	\$4
Mini wagyu burgers	\$5
Salmon ceviche tart (GFO)	\$5
Beetroot, orange, mint & goat cheese tart (V)(GFO)	\$4
Goat cheese and prochuitto bruschetta (GFO)	\$4
Tomato basil and ricotta mini bruschetta (V)(GFO)	\$3.5

SUBSTANTIAL

Rare beef rolls, dijon, rocket	\$10
Seafood & saffron risotto (GF)	\$10

SOMETHING SWEET

Chocolate tart, honey comb	\$5
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PLATTERS

Olives, PX glazed chorizo & mushroom, grilled bread	\$40
Charcuterie plate; house cured meats, pickle, grilled bread	\$30
Cheese platter	\$30

*minimum of 2x kinds of canapé is required

** minimum 10x pieces per canapé is required

***menu to be confirmed 7 days prior to booking

**Dietary requirements can be catered for if known in advance. Menu & prices subject to change.*



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BEVERAGE OPTIONS



BEVERAGE ON CONSUMPTION

Guests purchase their own drinks at the bar.

BEVERAGE BAR TAB

Drinks are charged on consumption, up until a pre-determined bar tab amount or time limit is reached. This amount/time can be adjusted on the event day with your function manager. You are welcome to preselect the drinks you would like served from our full list.

BEVERAGE PACKAGES

SENTINEL PACKAGE

French Sparkling

Sentinel White

Sentinel Red

Draught beer

2 hours \$30pp

3 hours \$45pp

Additional time \$10pp/per hour

PREMIUM PACKAGE

Our Sommelier will work with your tastes and preferences to design a premium menu of wines to include 1x sparkling, 2x white & 2 red wines to select from at the event
Draught beer

2 hours \$50pp

3 hours \$65pp

Additional time \$10pp/per hour



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EXAMPLE DRINKS LIST

DRAUGHT BEER & CIDER

Tiger , Lager SINGAPORE	\$9/\$11
Furphy , Ale, Vic	\$9/\$11
Little Creature , Pale Ale, WA	\$9/\$11
Colonial , Small Ale, WA	\$9/\$11
White Rabbit , White Ale, NSW	\$9/\$11
5 seeds cider , NSW	\$9/\$11

WINES

Divinci Prosecco NV, IT	\$10/\$45
NV Veuve Fourny Brut NV, FR	\$18/\$100
Bellarmino 17 Riesling, SA	\$9/\$45
Vidal Estate 16 Sauv Blanc, NZ	\$9/\$42
Pike & Joyce "Beurre Bosc" 16 Pinot Gris, SA	\$10/\$53
Vasse Felix "Filius" 16 Chardonnay, WA	\$12/\$58
Pierre et Papa 16 Rose, FR	\$10/\$49
42 Degree 16 Pinot Noir, TAS	\$12/\$58
Picardy 14 Merlot, Cab Franc, WA	\$12/\$55
Credaro '5 Tails' 15 Cab Sav, WA	\$9/\$42
Heritage 14 Shiraz, SA	\$12/\$55



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TERMS & CONDITIONS

Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and confirmation form has been received.

Event Order quotations are valid for (2) months.

In the event that another enquiry is received for the same date, first priority will be given to the party holding the tentative booking, at which time the event confirmation must be signed and returned with full deposit within 24 hours.

In the event of a cancellation we require 5 day's notice, if cancellation is less than this time then the deposit will be forfeited. A change of date is deemed a cancellation.

The total number of guests must be confirmed no less than 2 days prior to the event date. The balance for the event is to be paid at the completion of the event. If payment is not received on the day of the event, then a credit card surcharge of 2% will apply.

Sentinel may assign an alternate function space for your event if the appointed function space is unavailable for any reason or Sentinel believes that the appointed function space is no longer appropriate. Sentinel will where possible; consult with you before making any changes. Sentinel will endeavour to honour all prices as quoted, however market variations and unforeseen circumstances may result in cost changes.

Sentinel can arrange Audio Visual equipment with 2 week's notice. All AV equipment will be charged in total prior to and not included in the function deposit/balance.

Sentinel must approve all signage. Nothing is to be attached to any surface or any part of the building without approval.

The venue has no restrictions on third party suppliers however the client shall notify management of any third party contractors they have secured. The outside contractor must liaise with the venue in all matters relating to delivery, set up and pack down. Please contact your function coordinator for a list of preferred suppliers.

Sentinel reserves the right (without recourse) to refuse service to any persons who is disorderly or behaving in an inappropriate manner or suspected of being under the influence of alcohol and/or to refuse access. Please note that a dress code applies.

Sentinel does not accept responsibility for damage or loss of any client's property left on the premises prior to, during or after a function.

Function clients are financially responsible for any damage sustained to fittings, property or equipment by the client, guests or outside contractors prior to, during, or after a function.