



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

**BREAKFAST SET MENU PACKAGE** *groups 20+ people*  
*\$35pp, tea, coffee, orange juice included*

- Full Breakfast, choice of Bacon or Avocado poached eggs, tomato, mushrooms, spinach, toasted sourdough
- Granola, toasted almonds, vanilla yoghurt, seasonal fruit, raspberry coulis

**BREAKFAST PACKAGE "ALTERNATE DROP"** *groups 20+ people*  
*\$39pp, tea, coffee, orange juice included*

*Select two items for alternate drop:*

- Smashed Avocado, poached egg, tomato, goat cheese, dukkah on sourdough
- Prosciutto, poached eggs, asparagus, capsicum pesto, goat cheese, sourdough
- Scrambled eggs, Bacon, tomato, mushrooms, hash brown, sourdough

*On request:*

- Granola, toasted almonds, vanilla yoghurt, seasonal fruit, raspberry coulis

**Add on:** *to share on the table*

- Freshly Baked Crossiants +\$4 per person
- Selection of Fruit filled danishes & Muffins +\$5 per person
- Seasonal Fruit Platter +\$6 per person

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



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## LARGE GROUP SET MENU

(Groups of 16 and more)

**3 Courses \$79**

(2 course available on request)

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

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### Shared Grazing Platter

Warm Bread Roll | Chorizo | Marinated Olives

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Seared Sea Scallops | Slow Braised Pork Belly | Chef's Arancini

### Mains

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

\*\*\*

Fresh Tasmanian Salmon Filet, 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)

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*We will accommodate all dietary & allergy requirements on request.*

### To share on the Table

Fries | Chefs Vegetable Selection | Caesar Salad

### 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, Crackers, Apricot*

### Desserts

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

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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

#### COLD

Salmon Ceviche on sourdough	\$5
Tomato Bruschetta (V)(GFO)	\$4
Beetroot, walnut, goat cheese tartlet (V)(GFO)	\$4
Homemade focaccia, Parma ham, Bocconcini	\$5

#### HOT

Arancini of the day (V) (GF)	\$4.5
Crispy fried chicken, sweet chilli (GF)	\$4.5
Pumpkin Tartlet, haloumi, Dukkha (V)	\$4
Chorizo skewer, honey, elate	\$3.5
Frenched Lamb cutlet, chef sauce to dip	\$9
Beef Sliders, pickles & cheese	\$7
Lamb Satay and peanut butter (GF)	\$6
Pork & Apple Sausage Roll, tomato relish	\$4.5
Vegetarian spring rolls, Sweet and sour sauce (V)	\$4
Snapper croquette, Pickled fennel, Siracha, lemon mayo	\$5

#### SUBSTANTIAL

Beef Bourguignon, mash, sage chips	\$12
Mushroom & Pancetta Risotto (GF)	\$10
Vegetarian Gnocchi (V)	\$10

SOMETHING SWEET : Chocolate tart \$6 | Portuguese Egg Tart \$8

### PLATTERS

Crudites, tahini, olives, chorizo, sourdough	\$40
Charcuterie plate; house cured meats, pickle, sourdough	\$45
Three Cheese platter, dried fruit, walnut, quince, wafers	\$40

\*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

(For groups of 20 and more)

#### **SENTINEL PACKAGE**

**French Sparkling**

**Sentinel White**

**Sentinel Red**

**Draught beer**

*2 hours \$35pp*

*3 hours \$50pp*

*Additional time \$15pp/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 \$55pp*

*3 hours \$70pp*

*Additional time \$20pp/per hour*



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EXAMPLE DRINKS LIST

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**DRAUGHT BEER & CIDER**

<b>Tiger</b> , Lager SINGAPORE	\$9/\$12
<b>Eagle Bay</b> , Kolsch, WA	\$9/\$12
<b>Colonial</b> , Small Ale, WA	\$9/\$12
<b>Feral Hop Hog</b> , Pale Ale, WA	\$10/\$13
<b>Stella Artoris</b> , Lager, Belgium	\$10/\$14
<b>Monteiths Pale Ale</b> , NZ	\$10/\$13

**WINES**

Prosecco NV, IT	\$12/\$58
NV Veuve Fourny Brut NV, FR	\$25/\$125
Bellarmino, Riesling, SA	\$12/\$57
Pa Road, Sav Blanc, NZ	\$10/\$49
Mr Mick, Pinot Grigio, SA	\$10/\$48
West Cape Howe, Chardonnay, WA	\$13/\$58
Pierre et Papa, Rose, FR	\$11/\$54
West Cape Howe, Pinot Noir, WA	\$12/\$56
Picardy, Merlot, Cab Franc, WA	\$12/\$58
Xanadu, Cab Sav, WA	\$12/\$58
Heritage, Shiraz, SA	\$13/\$59





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## **T E R M S & C O N D I T I O N S**

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 7 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.