



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

PRIVATE	COCKTAIL	SEATED
FRONT	30 - 60	up to 30
REAR	N/A	up to 55

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.

ALFRESCO	COCKTAIL	SEATED
FRONT	15 - 30	< 13
REAR	30 - 60	Up to 30



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LARGE GROUP SET MENU

(Groups of 14 and more)

3 Courses \$97pp

(2 course available on request)

Please note a 10% F & B surcharge applies on Friday & Saturday nights

Shared Grazing Platter

Warm Bread Roll | Marinated Olives

Seared Sea Scallops | Mild Spanish Chorizo | Chef's Arancini

Mains

Market Fish, confit fennel, asparagus, celeriac puree, dill hollandaise, fried capers (gfo)

Capellini Pasta, prawns, spicy nduja, tomato medley, sugo, fresh herbs e.v.o.o.

Mahogany Creek Chicken Breast, parsnip puree, lentil & pancetta ragu, walnuts, jus (gf)

Chargrilled 220g Beef Eye Fillet, Paris mash, black pepper & brandy Sauce (gf) **+\$10 per serve**

We will accommodate all dietary & allergy requirements on request.

To share on the Table

Three of Chefs choice vegetable selection

Desserts

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

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

Or your choice of one Australian cheese:

Cheddar | Blue | Triple Cream Brie

dried fruit, nuts, quince paste, cornichon, bread



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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 tartlet	\$6
Tomato Bruschetta (V)(GFO)	\$4.5
Beetroot, walnut, goat cheese tartlet (V)(GFO)	\$4
Steak Tartare, egg emulsion on crostini	\$6

HOT

Arancini of the day (V) (GF)	\$5
Crispy fried chicken, sweet chilli (GF)	\$5
Pumpkin Tartlet, haloumi, Dukkha (V)	\$4.5
Chorizo skewer, honey & goat cheese coat	\$4
Garlic Herb Prawn skewer (GF)	\$6.5
Frenched Lamb cutlet, chef sauce to dip	\$10
Steak Sliders, pickles & cheese	\$9
Seared Shark Bay Scallop, corn velouté, chili oil (GF)	\$8.5
Pork & Apple Sausage Roll, tomato relish	\$6
Vegetarian spring rolls, Sweet and sour sauce (V)	\$4.5
Snapper croquette, Pickled fennel, Siracha, lemon mayo	\$6

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

PLATTERS

Crudites, tahini, olives, chorizo, sourdough	\$45
Charcuterie plate; house cured meats, pickle, sourdough	\$55
Three Cheese platter, dried fruit, walnut, quince, wafers	\$45

- *minimum of 3x kinds of canapé is required
- ** minimum 15 x 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

Sparkling Wine

Sentinel White

Sentinel Red

Draught beer

2 hours \$40pp

3 hours \$55pp

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 \$65pp

3 hours \$90pp

Additional time \$25pp/per hour



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EXAMPLE DRINKS LIST

DRAUGHT BEER & CIDER

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

WINES

Prosecco NV, IT	\$12/\$63
Bellarmino, Riesling, SA	\$12/\$57
Pa Road, Sav Blanc, NZ	\$10/\$49
Mr Mick, Pinot Grigio, SA	\$10/\$48
Domain Naturaliste, Chardonnay, WA	\$13/\$58
Pierre et Papa, Rose, FR	\$54
Howard Park, Pinot Noir, WA	\$12/\$57
Picardy, Merlot, Cab Franc, WA	\$58
Domaine Naturaliste, Cab Sav, WA	\$61
Icarus, Shiraz, WA	\$13/\$59



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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 has been received.

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 is due with the full deposit within 24 hours.

In the event of a cancellation we require 14 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. Charges apply for your confirmed final numbers or the number of attendees on the day, whichever is greater.

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 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.

Minimum Spends

Please note that all private dining and large groups require a minimum spend on food and beverages to be reached, which is quoted and agreed to at the time of enquiry. If, at the conclusion of your Event this minimum amount is not reached, the final bill will be rounded up to this amount accordingly and the remaining amount charged as a room hire fee. The deficit is payable by you on the day of and immediately after the conclusion of the Event, by credit card. Minimum spends apply based on booking duration. A commencement and completion time is to be provided for each booking. Additional charges may apply for events extending beyond the agreed completion time.

Service Charge

All group bookings incur a 5% Service Charge as a gratuity to the staff looking after the Event. The Service Charge is payable on the final food and beverage components of the Event. It is to be paid on the day of, and immediately after the conclusion of the Event by credit card. The Service Charge is not included in the minimum spend quote.

Acceptance of Agreement

By confirming your booking with us with credit card details you are accepting of and are bound by the terms and conditions as stated in this agreement.