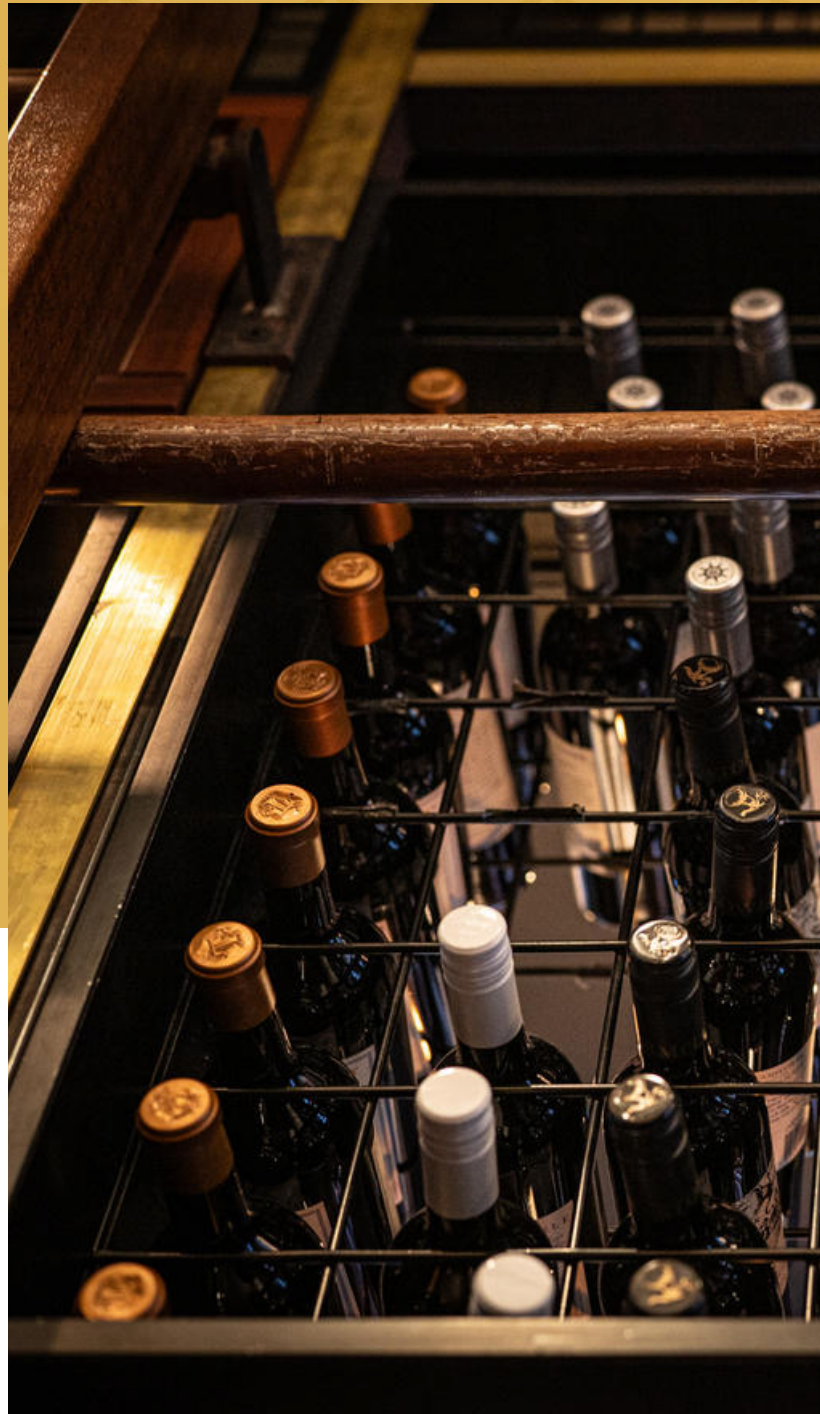




FUNCTIONS & EVENTS



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



WELCOME TO SENTINEL BAR & GRILL IN THE PERTH CBD

Whether you're celebrating a birthday, hosting a special event, or organising a corporate function, our friendly functions team can help you create the perfect event to suit any occasion



SENTINEL

(08) 9322 4043

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111 St Georges Tce, Perth, WA

www.sentinelbar.com.au



WESTERN AUSTRALIA
STEAK RESTAURANT

Sentinel Bar & Grill
PERTH



THE SPACES

THE DINING ROOM

Bold and full of character, the Sentinel Dining Room offers a striking setting for a la carte dining. While primarily used for individual table service, the space can accommodate long tables for groups of up to 18 guests. Please note, the area is not private and cannot be hired exclusively.



THE ALFRESCO ROOM

Stylishly renovated to a chic French bistro look, with black gloss & gold finishes. A semi enclosed and air conditioned all year function space for gatherings and private dining experiences.

- Seated Dinner up to 30 Guests
- Cocktail for up to 50 Guests

THE BAR

A magnificent New York feel space surrounded with tall windows overlooking St George's Tce and view up to the tallest buildings in town. Ideal for those upscale private cocktail events or sit down dinners.

- Seated Dinner up to 30 Guests
- Cocktail for up to 50 Guests





LARGE GROUP - SET MENU

Applicable for Groups of 16 & more

3 COURSES \$110PP (2 course available on request)

SHARED GRAZING PLATTER

Warm Sourdough | Marinated Olives | Mild Spanish Chorizo
Crispy Halloumi Bites | Pumpkin & Mozzarella Arancini

MAINS (guests select on the day)

Chargrilled Beef Eye Fillet (Upgrade to 320gm Scotch fillet or 250gm Wagyu - available on request)
confit leek, spinach puree, beef jus (gf)

Local caught Market Fish chefs seasonal garnish

Hand Made Potato Gnocchi

Duck & porcini ragout, pecorino cheese

Campanelle Pasta, mushroom & truffle cream sauce (v, gf)

Add sides option to share:

1. Fries & Chefs Salad **\$8pp**
2. Fries, Maple Carrots, Broccolini **\$12pp**
3. Hasselback Potatoes, Nduja Brussel Sprouts, Maple Carrots **\$16pp**

DESSERTS (guests select on the day)

Chocolate & Pistachio Entremet

Toasted Marshmallow, salted pistachio (gf, vegan)

Choice of one Cheese : Cheddar | Blue | Triple Cream Brie
dried fruit, nuts, quince paste, cornichon, wafers (gf)

*sample Menu - items are subject to change

*Our beef & duck meat is Halal certified, all dieatries can be accommodated with notice

*All group bookings incur a 5% Service Charge as a gratuity to the staff looking after the Event.



CANAPÉS & PLATTERS

Select from the following to create a flexible & bespoke cocktail menu.

Canapés are priced per piece.

CANAPÉS

COLD

Tomato Bruschetta (v,gfo)	\$5
Beetroot, walnut, goat cheese tartlet (v,gfo)	\$6
Chicken parfait, honey glaze on crostini	\$6
Steak Tartare on crouton	\$7

HOT

Arancini of the day (v,gf)	\$5
Vegetarian Spring Rolls, Sweet and sour sauce (v)	\$5
Pumpkin Tartlet, haloumi, Dukkha (v)	\$6
Crispy Chicken Goujons, sweet chilli	\$6
Halloumi Bites, jalapeno, chefs secret dressing (v,gf)	\$7
Chorizo skewer, honey & goat cheese coat	\$6
Shark Bay Jumbo Prawn skewer, garlic herb marinate (gf)	\$10
Half-shell Rottnest Scallop, lemon & honey emulsion, pangrattato (gf)	\$12
Frenched Lamb cutlet, chef sauce to dip	\$13
Steak Sliders, pickles, cheese, tomato relish	\$13

SOMETHING SWEET

Lemon Custard Cannoli	\$11		Portuguese Egg Tart	\$9
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PLATTERS

Crudites, house made dips, olives, chorizo, sourdough	\$55
Charcuterie plate; house cured meats, pickle, sourdough	\$59
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



BEVERAGE PACKAGES

Minimum 20 Guest

STANDARD:

2hrs - \$45pp | 3 - hrs \$60pp
Additional time \$15pp/per hour

Sparkling Wine
Sentinel White Wine
Sentinel Red Wine
Draught beer

Non alcoholic
Soft drinks & juices

PREMIUM:

2hrs - \$65pp | 3hrs - \$90pp
Additional time \$25pp/per hour

Our Sommelier will work with your tastes & preferences to design a premium menu of wines to include at the event.

1x Sparkling Wine | 2x White Wines | 2 Red Wines

Draught beer

Non alcoholic
Soft drinks & juices

Add - ons:

House Spirit upgrade: available to add to all beverage packages - \$5pp

Cocktail upgrade: Treat your guests to a bespoke cocktail on arrival for an additional \$15pp

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

You are welcome to preselect the drinks you would like served from our full list. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our beverage selection, which they can purchase throughout your function



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.