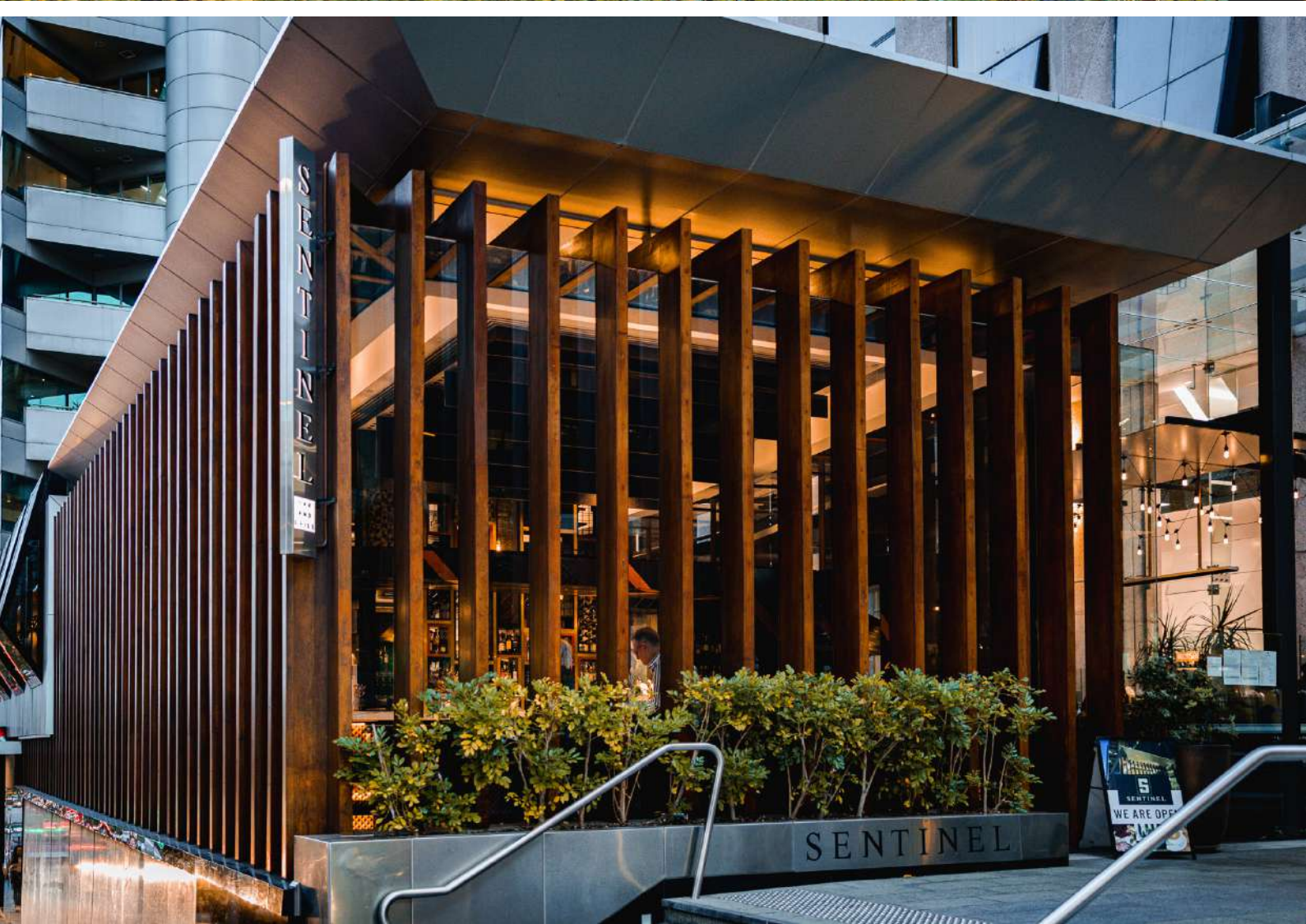


SENTINEL

BAR & GRILL

Every event at Sentinel is an opportunity to bring people together over exceptional food, remarkable wine and genuine hospitality.

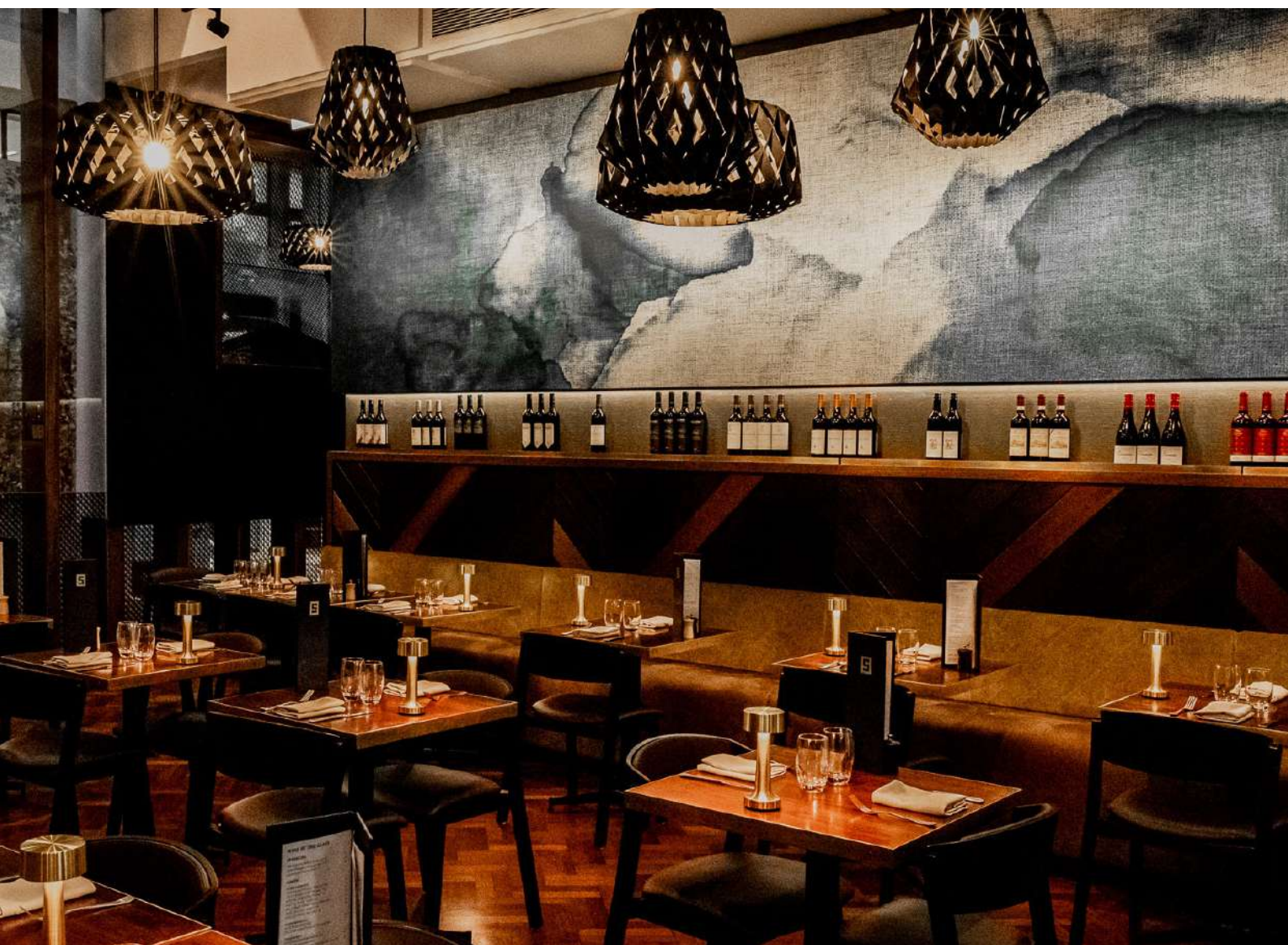
Whether you're planning an intimate dinner, a corporate event or a milestone celebration, allow us to create an occasion that reflects your vision and exceeds your expectations.



OUR SPACES

DINING ROOM

Elegant and full of character, Sentinel Dining Room offers a refined setting for à la carte dining. Designed primarily for individual tables, the space can also accommodate long-table dining for groups of up to 18 guests. As part of the main restaurant, it is not available for private or exclusive hire.



A L F R E S C O R O O M

Inviting and versatile, the Alfresco Room offers a comfortable, fully enclosed setting for private dining and special events. Air-conditioned year-round, it provides the perfect space for both intimate gatherings and corporate occasions.

Seated Dining: Up to 30 guests

Cocktail Style: Up to 50 guests



F R O N T B A R

With floor-to-ceiling windows overlooking St Georges Terrace and Perth's illuminated skyline, the Front Bar provides a unique setting for private dinners, cocktail events and celebrations. As the city comes to life after dark, the space offers a vibrant atmosphere for every occasion.

Seated Dining: Up to 30 guests

Cocktail Style: Up to 50 guests



SET MENU

APPLICABLE FOR GROUPS OF 12 & MORE

Built around premium steaks, seasonal produce and quality ingredients, our menus are carefully prepared and designed to be shared, bringing people together over exceptional food.



3 COURSES \$130 PP

GRAZING BOARD TO SHARE

Warm sourdough bread, Marinated olives,
Mild Spanish chorizo, Pumpkin & Mozzarella Arancini,
Crispy Halloumi Bites

MAIN COURSE

Choice of

Chargrilled Eye Fillet (*medium-rare*) paris mash, red wine jus (*gf*)
Guests may upgrade to a 350g Scotch Fillet or 300g Wagyu Sirloin for an additional charge.

Local caught Market Fish with chef's seasonal garnish

Char-grilled Pork Chop, red wine jus & paris mash (*gf*)

Ricotta Gnocchi, rich tomato sugo & pecorino romano (*v*)

Sides to share: Fries & Green Salad

DESSERT

Choice of

Chocolate & Pistacchio Entremet
Toasted Marshmallow, salted pistachio

★

Hard | Soft or Blue Cheese (*gfo*)

*Sample Menu - Items are subject to change.

*Our beef & chicken meat is Halal certified.

* All dietaries can be accommodated with notice

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



2 COURSES \$110 PP

GRAZING BOARD TO SHARE

Warm sourdough bread, Marinated olives,
Mild Spanish chorizo, Pumpkin & Mozzarella Arancini,
Crispy Halloumi Bites

MAIN COURSE

Choice of

Chargrilled Eye Fillet (*medium-rare*) paris mash, red wine jus (*gf*)
Guests may upgrade to a 350g Scotch Fillet or 300g Wagyu Sirloin for an additional charge.

Local caught Market Fish with chef's seasonal garnish

Char-grilled Pork Chop, red wine jus & paris mash (*gf*)

Ricotta Gnocchi, rich tomato sugo & pecorino romano (*v*)

Sides to share: Fries & Green Salad

*Menu & prices subject to change.

*Our beef & chicken meat is Halal certified.

*All dietaries can be accommodated with notice.

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



CANAPÉS

Bring your event to life with a selection of canapés chosen to suit your style and guests.

COLD

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

HOT

Arancini of the day (v)	\$6
Vegetarian Spring Rolls, Sweet and sour sauce (v)	\$6
Halloumi Bites, chefs secret dressing (v)	\$7
Crispy Chicken Goujons, sweet chilli	\$8
Beef Empanadas	\$8
Chorizo skewer, honey & goat cheese coat	\$9
Shark Bay Jumbo Prawn skewer, garlic herb marinate (gf)	\$12
Baked Scallops, seaweed garlic butter, capsicum salsa (gf)	\$12
Steak Sliders, pickles, cheese, tomato relish	\$13

SWEET TREAT

Amuse Bouches	\$9
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PLATTERS

Crudites, house made dips, olives, sourdough	\$55
Charcuterie plate, house cured meats, pickle, sourdough	\$59
Three Cheese Platter Semi Hard, Roquefort, Triple Cream	\$65

*Menu & prices subject to change.

*All dietaries can be accommodated with notice.

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



B E V E R A G E

A great event deserves a thoughtfully chosen beverage experience. From a curated selection of wines to a flexible bar tab, we'll help you tailor your beverage service to suit your guests, your menu and your budget.

Set a spending limit that you're comfortable with, pre-select specific wines and beverages, or allow guests to order from our full beverage list. Our team will monitor your bar tab throughout the event, ensuring you remain in control at all times. If preferred, the bar tab can be closed at any stage, allowing guests to continue purchasing their own drinks.

W E L C O M E C O C K T A I L

Begin your event with a welcome cocktail on arrival.

Guests can enjoy one of our selected "The Perfect" cocktails for \$17 per person.





CONFIRMATION & DEPOSIT

To secure your booking, a 50% deposit of the quoted minimum spend or estimated event value is required upon confirmation. Your booking is not considered confirmed until the deposit has been received and valid credit card details have been provided.

The remaining balance, together with any additional charges incurred during the event, is payable immediately upon completion of the function.

Final guest numbers must be confirmed no later than two (2) days prior to the event date. Charges will be based on the confirmed final numbers or the actual number of guests attending, whichever is greater.

MINIMUM SPEND

Private dining events and large group bookings are subject to a minimum food and beverage spend, which will be quoted and agreed upon at the time of booking. Should the agreed minimum spend not be reached during the event, the outstanding balance will be charged as a room hire fee, with the final invoice adjusted accordingly. Minimum spends apply for the agreed booking duration. Event commencement and completion times must be confirmed in advance. Additional charges may apply if the event extends beyond the agreed finish time.

SERVICE CHARGE

A 5% service charge applies to all group bookings. This gratuity is distributed amongst the team members responsible for servicing your event. The service charge is calculated on the final food and beverage spend and is payable upon completion of the event. Please note that this charge is additional to, and not included within, the quoted minimum spend.

CHANGES TO FUNCTION SPACE

While every effort will be made to provide the reserved function space, Sentinel reserves the right to allocate an alternative area should operational requirements or unforeseen circumstances arise. Where possible, we will consult with you prior to making any changes.

PRICING

Every effort is made to honour all quoted pricing. However, prices may be subject to change due to market fluctuations, supplier price increases or other unforeseen circumstances.

RESPONSIBLE SERVICE & DRESS CODE

Sentinel reserves the right, without liability, to refuse entry or service to any guest who is intoxicated, behaving in a disorderly or inappropriate manner, or otherwise in breach of our venue policies. A smart casual dress code applies.

ACCEPTANCE OF TERMS

By confirming your booking, providing credit card details and paying the required deposit, you acknowledge that you have read, understood and accepted these Terms & Conditions and agree to be bound by them.

C O N T A C T U S

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