



WEDDINGS - 8 AT TRINITY - 2023

81 TRINITY POINT DRIVE MORISSET PARK, NSW, 2264

8ATTRINITYPOINT.COM.AU
RESERVATIONS@TRINITYPOINT.COM.AU



CONTENTS

| | |
|--------------------------------------|----|
| WEDDINGS AT 8 AT TRINITY..... | 3 |
| INCLUSIONS..... | 4 |
| CAPACITIES..... | 5 |
| CEREMONIES..... | 6 |
| TIMINGS & MINIMUM CHARGES..... | 8 |
| FOOD PACKAGES..... | 10 |
| ALCOHOLIC BEVERAGE PACKAGES..... | 12 |
| NON-ALCOHOLIC BEVERAGE PACKAGES..... | 14 |
| OPTIONAL ADD-ONS..... | 16 |
| ENTREE/MAIN/DESSERT MENUS..... | 18 |
| DETAILS & FAQ's..... | 19 |
| MARINA..... | 20 |
| ACCOMMODATION..... | 21 |
| TERMS & CONDITIONS..... | 22 |
| CONTACT DETAILS..... | 25 |

Kingfish Ceviche
avocado mousse, yuzu, green apple, finger lime & avruga caviar (gf/df)

WEDDINGS AT 8 AT TRINITY



BRING THE WEDDING OF YOUR DREAMS INTO REALITY

Surrounded by the serene waters of beautiful Lake Macquarie, Trinity Point has been designed by leading Australian architects to unite the natural beauty of the peninsula with the distinction and lifestyle of a world-class marina resort.

Lush coastal landscapes and sweeping views of Barden's Bay creates the perfect backdrop for world-class weddings and events and encompasses a new standard of luxury. Trinity Point is conveniently located 50mins drive north along the M1 from Sydney and set upon premium waterfront land.

Only steps from the water's edge, 8 at Trinity offers pristine waterfront location, surrounded by natural bushland and lake views. Offering multiple outdoor spaces, sundrenched verandas and an intimate dining room, 8 at Trinity can host an array of events tailored for any occasion.

8 at Trinity is a modern contemporary Italian waterfront restaurant that showcases a first-class design, with a comfortable, relaxed and beautiful setting. The building embraces its natural setting with seamless indoor and outdoor dining options

INCLUSIONS

ALL PACKAGES INCLUDE

8 at Trinity Event Manager to help plan and coordinate your special day.

All food and beverage staff costs for a reception of up to 5 hours.

All references to beverage packages allow for unlimited consumption.

Access to our preferred supplier contacts.

All linen, cutlery, crockery and glassware.

Boutique loose leaf tea and barista coffee.

Large easel and frame for the display of your seating plan.

Table centrepieces of silk flowers.

Bridal table & cake table skirted with white linen.

Gift table.

Wedding cake cutting including cake table & cake knife.

Personalised printed menu per table (1 per setting) and table numbers.

Set up of any place cards & bonbonniere you provide.

Menu tasting for 2 people (conditions apply).

Dedicated floor manager and wait staff with a 1:15 ratio.



Roasted Watermelon
burrata, 30yr aged balsamic, river mint, extra virgin olive oil & toasted crostini (v)

CAPACITIES

| INDOOR DINING AREAS | | |
|---------------------|--|---|
| AREA | SEATED LUNCH OR DINNER WITHOUT DANCE FLOOR | SEATED LUNCH OR DINNER WITH DANCE FLOOR |
| Entire Venue | 230 | 180 |

| OUTDOOR AREAS - UMBRELLA COVERAGE | | | |
|---|----------------------------|-----------------------|------------------------|
| USED AS ANCILLIARY / BREAKOUT AREAS ONLY WHEN BOOKING AN INDOOR DINING AREA. NOT BOOKABLE ON THEIR OWN. | | | |
| AREA | PRE-DRINKS / BREAKOUT AREA | SEATED FOR PRE-DRINKS | SEATED LUNCH OR DINNER |
| Green Terrace Deck | 75 | 30 | N/A |
| Cocktail Bar Deck | 75 | 30 | N/A |
| Grass Area | 200 | 60 | N/A |
| Total Outdoor Area | 350 | 120 | N/A |

*Capacities are subject to dance floor, theming, furnishing and AV requirements.

TIMINGS & MINIMUM CHARGES

TIMINGS

LUNCH RECEPTIONS

You may host your ceremony between 10:30am-11:30am
 Reception earliest start time 11.30am - Reception must conclude by 3:30pm

DINNER RECEPTIONS

You may host your ceremony between 5pm-6pm
 Reception earliest start time 6.00pm - Reception must conclude by 11:00pm (10:00pm on Sundays)

| MINIMUM CHARGES* | | | | |
|---|--|--|--|--|
| MINIMUM CHARGES ARE FOR LUNCH OR DINNER ONLY. FOR WHOLE DAY (10:30AM - 11:00PM) EVENTS THE MINIMUM CHARGES ARE DOUBLE THE AMOUNTS LISTED IN THIS TABLE. | | | | |
| AREA | MARCH - AUGUST LUNCHES: WED/THURS DINNERS: WED/THURS/SUN | SEPTEMBER - FEBRUARY LUNCHES: WED/THURS DINNERS: WED/THURS/SUN | MARCH - AUGUST LUNCHES: FRI/SAT/SUN DINNERS: FRI/SAT | SEPTEMBER - FEBRUARY LUNCHES: FRI/SAT/SUN DINNERS: FRI/SAT |
| Entire Venue | \$35,000 | \$45,000 | \$55,000 | \$65,000 |

8 at Trinity does not impose a minimum amount of adult guests but does have minimum spend requirements. See the table above.
 *Please note, an 8% service fee applies to the final bill on all functions. The service fee is added onto your total bill, charged in addition to and on top of the minimum spend. This fee goes directly to the service staff.

Add 10% to all food and beverage prices for Sundays and 15% for Public Holidays.

For lunch or dinner on all Public Holidays, Melbourne Cup Day & Valentine's Day the minimum spend is \$65,000 plus 10% service fee on total bill.

For dinner on New Years Eve the minimum spend is \$150,000 plus 8% service fee on total bill.

The minimum charge requirement is not a room hire fee, but is the amount we would need you to guarantee to spend on food and beverage, for us to justify closing the restaurant to the public. This charge is inclusive of GST.

Events in December are only permitted on a case by case basis.



CEREMONIES

GENERAL INFORMATION

The gardens surrounding 8 at Trinity are the perfect location to host a ceremony.

Ceremony on lawns and the surrounding gardens at the front of 8 at Trinity:
Includes hiring and setting 20 white chairs, a clothed signing table and cleaning costs.

If you are holding your reception at 8 at Trinity: \$1,500
If you are not holding your reception at 8 at Trinity: POA

Time windows are applicable. Contact us for more information.

Whilst ceremonies can be hosted in the gardens the surrounds can not be totally cordoned off for ceremonies. Please note: payments received for ceremonies at 8 at Trinity are non-refundable in the case of bad weather. 8 at Trinity has several different areas that can host a ceremony in the event of wet weather if a temporary marquee is erected.

| CEREMONY | |
|--|-------------------|
| ONLY AVAILABLE WHEN HOSTING RECEPTION AT 8 AT TRINITY | |
| CEREMONY HIRE FEE IS \$1,500. | |
| PLEASE NOTE THIS FEE IS NOT INCLUDED IN THE MINIMUM SPEND REQUIREMENT. | |
| AREA | CEREMONY CAPACITY |
| Green Terrace Deck | 50 |
| Cocktail Bar Deck | 50 |
| Grass Area In Front of Marina Office | 100 |

OPTIONAL UPGRADE

Marquee hire as a wet weather contingency.
Size, location and cost determined on case by case basis. POA.



FOOD PACKAGES

SIT-DOWN PACKAGES

SEATED EVENTS

CANAPES + 2 COURSE

STANDARD SIT-DOWN PACKAGE

3-4 hours of service includes:

Arrival canapés 3pp
Housemade Warm Bread
Shared Entrée or One Entrée or Dessert pp
One Main Meal pp

\$128pp

CANAPES + 3 COURSE

PREMIUM SIT-DOWN PACKAGE

4-5 hours of service includes:

Arrival canapés 3pp
Housemade Warm Bread
Shared Entrée or One Entrée pp
One Main Meal pp
One Dessert pp Served on Share Plates

\$148pp

CANAPES + 4 COURSE

DELUXE SIT-DOWN PACKAGE

4-5 hours of service includes:

Arrival canapés 3pp
Housemade Warm Bread
Shared Entrée or One Entrée pp
One Main Meal pp
One Dessert pp Served on Share Plates
Cheese & Fruit Platter

\$178pp

OTHER FOOD PACKAGES

KIDS PACKAGE

UNDER 12 YEARS OLD

main

Crumbed chicken pieces & chips
with tomato ketchup
Crispy fish & chips with tomato ketchup
Cheesy cheese pizza with “bunny ears” (v)
Ham & pineapple pizza with “bunny ears”
Spaghetti pasta with bolognese
Spaghetti pasta with napoli sauce (v)
Spaghetti pasta with butter sauce (v)

(gluten free option available for kids
pizzas and pastas)

dessert

2 scoops ice-cream with chocolate
or strawberry sauce

beverage

Coke, coke zero, lemonade,
pink lemonade or OJ

\$48pp

CREW MEALS

main

1 x main meal
non-alcoholic drinks

\$48pp



Chicken Fricassee

Twiced cooked chicken, spiced bread sauce, confit chestnut mushrooms & tarragon chicken jus. Served with duck fat potato maxim

ALCOHOLIC BEVERAGE PACKAGES

All adult guests within each EVENT must have same beverage package. All wines are subject to availability. We do not allow BYO.
An option to change to beverages on consumption is available with the minimum spend. minimum 14 days NOTICE required for all beverage package SELECTIONS

STANDARD PACKAGE

alcoholic

sparkling wine

NV First Creek Brut 'Botanica', Hunter Valley, NSW

white wine

(choose one)

Hay Shed Hill 'Morrison's Gift' Chardonnay, Margaret River, WA

Wirra Wirra Sauvignon Blanc, Adelaide Hills, SA

red wine

(choose one)

Earthworks 'Grower Gatherer' Shiraz, Barossa, SA

Sister's Run Old Testament, Cabernet, Coonawarra, SA

rose wine

NV Bouchard Aine & Fils Rose, Burgandy, France

beers

Coopers Premium Light 355ml, Adelaide, SA

(choose one)

Corona 330ml, Mexico

Peroni 330ml, Italy

non-alcoholic

Fresh Orange Juice, Coke, Coke Zero, Lemonade

Lemon, Lime & Bitters or Soda Lime & Bitters

San Pellegrino Sparkling Mineral Water

Aqua Panna Still Mineral Water

3 HRS 62pp

4 HRS 75pp

5 HRS 88pp

PREMIUM PACKAGE

alcoholic

sparkling wine

(choose one)

NV Astoria 'Butterfly' Prosecco, Treviso, Italy

NV Domain Chandon Brut, Yarra Valley, VIC

white wine

(choose one)

Villa Sandi DOC Pinot Grigio, Delle Venzie, Italy

Domaine Christian Salmon Sancerre, Loire Valley, France

The Lane 'Block 1A' Chardonnay, Adelaide Hills, SA

red wine

(choose one)

Geoff Merrill 'G & W' Cabernet, Coonawarra / McLaren Vale, SA

Teusner 'Bilmore' Shiraz, Barossa Valley, SA

Conde Valdemar Roja Crianza Tempranillo, Rioja, Spain

Ara 'Single Estate' Pinot Noir, Marlborough, NZ

rose wine

Triennes 'Mediterranee' Rose, Provence, France

beers

Coopers Premium Light 355ml, Adelaide, SA

(choose two)

Hawks 'Underdog' Lager mid strength 375ml Can, Sydney, NSW

Corona 330ml, Mexico

4 Pines Pale Ale 330ml, Sydney, NSW

non-alcoholic

Fresh Orange Juice, Coke, Coke Zero, Lemonade

Lemon, Lime & Bitters or Soda Lime & Bitters

San Pellegrino Sparkling & Aqua Panna Still Mineral Water

3 HRS 78pp

4 HRS 92pp

5 HRS 105pp

DELUXE PACKAGE

alcoholic

sparkling wine

NV Veuve Cliquot Ponsardin, Reims, France

white wine

(choose two)

Andrew Thomas 'Braemore' Semillon, Hunter Valley, NSW

Vasse Felix 'Premier' Chardonnay, Margaret River, WA

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Famille Hugel Riesling, Alsace, France

red wine

(choose two)

Paringa 'Peninsula' Pinot Noir, Mornington Peninsula, VIC

Frederick Stevenson Montepulciano, Eden Valley, SA

John Duval Wines 'Entity' Shiraz, Barossa, SA

Cannonball Cabernet, Sonoma California, USA

rose wine

(choose one)

Domaine Ott 'By Ott' Rose, Provence, France

Rusden 'Poco Loco' Rose, Barossa Valley, SA

beers

Coopers Premium Light 355ml, Adelaide, SA

(choose two)

Balter IPA, 375ml (can) Currumbin, QLD, 6.8%

Asahi, 375ml (can) Japan 5.0%

Stone & Wood Pacific Ale, 4.4%

non-alcoholic

Fresh Orange Juice, Coke, Coke Zero, Lemonade

Lemon, Lime & Bitters or Soda Lime & Bitters

San Pellegrino Sparkling & Aqua Panna Still Mineral Water

3 HRS 168pp

4 HRS 208pp

5 HRS 238pp



When Harry Met Sally
Ketel 1 vodka, elderflower liqueur, italicus bergamot liqueur, lime, passionfruit, pandan syrup, peychaud's bitters & whites

NON-ALCOHOLIC BEVERAGE PACKAGES

All adult guests within each group must have same beverage package

STANDARD PACKAGE

non-alcoholic

juice & soft drinks

Fresh Orange Juice, Coke, Coke Zero, Lemonade Lemon, Lime & Bitters or Soda Lime & Bitters

punch

Jug of Tropical Fruit Punch

(Orange, pineapple & lime juice, strawberry shrub, & soda. Fresh strawberries, mint, orange, pineapple & lime)

3 HRS 23pp / 4 HRS 28pp / 5 HRS 33pp

PREMIUM PACKAGE

non-alcoholic

juice & soft drinks

Fresh Orange Juice, Coke, Coke Zero, Lemonade Lemon, Lime & Bitters or Soda Lime & Bitters

water

San Pellegrino Sparkling Mineral Water / Aqua Panna Still Mineral Water

punch

Jug of Tropical Fruit Punch

(Orange, pineapple & lime juice, strawberry shrub, & soda. Fresh strawberries, mint, orange, pineapple & lime)

3 HRS 27pp / 4 HRS 32pp / 5 HRS 37pp

SIGNATURE PACKAGE

non-alcoholic

grape juice

N.V. Patrissi Sparkling Dark Grape Juice, 750ml, Regional SA

N.V. Patrissi Sparkling Golden Muscat, 750ml, Regional SA

N.V. Patrissi Still Golden Muscat, 2L, Regional SA, 2L

juice & soft drinks

Fresh Orange Juice, Coke, Coke Zero, Lemonade Lemon, Lime & Bitters or Soda Lime & Bitters

water

San Pellegrino Sparkling Mineral Water / Aqua Panna Still Mineral Water

punch

Jug of Tropical Fruit Punch

(Orange, pineapple & lime juice, strawberry shrub, & soda. Fresh strawberries, mint, orange, pineapple & lime)

3 HRS 34pp / 4 HRS 39pp / 5 HRS 44pp



OPTIONAL ADD-ONS

FOOD

SIDES

Rocket Salad

walnuts, pear, parmesan,
aged balsamic dressing & evoo (v/gf)
15 per side

Avocado Salad

cucumber, cos & chardonnay dressing (v/gf)
15 per side

Thick Chips

& house ketchup (ve)
14 per side

Thin Fries

& rosemary salt (v)
14 per side

Truffle Fries

parsley & truffled percorino (v)
16 per side

Green Beans & Broccolini

eschallots, verjuice, parsley & pistachios (gf/v)
15 per side

Vegetables

herbs & lemon dressing (v)
15 per side

Paris Mash

smoked olive salt & chives (v)
15 per side

Duck Fat Potato Maxim

tarragon chicken jus
15 per side

ARRIVAL DRINKS

COCKTAILS ON ARRIVAL

When Harry Met Sally

Ketel 1 Vodka, Elderflower liqueur, Italicus Bergamot
liqueur, lime, passionfruit, pandan syrup, Peychaud's
bitters & whites

Espresso Martini

Ketel 1 vodka, licor 43 & Mr. Black shaken, fresh espresso

Mrs Smith

Ketel 1 Vodka, Licor 43 & Pomme Verte shaken with
fresh green apple juice, lemon & whites

Lychee Southside

Ketel 1 vodka, lychee & pomegranate liqueur shaken with
fresh lime, mint & whites

*Pre-order quantity required for each
Maximum 3 different types cocktails
\$23 each*

Jug of Tropical Fruit Punch - Non Alcoholic

Orange, pineapple & lime juice, strawberry shrub, & soda.
Fresh strawberries, mint, orange, pineapple & lime.
\$28 per jug

Jug of Aperol Spritz

Aperol & Prosecco, dash of soda & an orange wheel
\$42 per jug

Jug of Red Sangria

Chilled red wine, cointreau, strawberry shrub, lemon juice,
& soda. Fresh lemon, orange & strawberries
\$39 per jug

Jug of Hugo Spritz

Elderflower liqueur & prosecco, soda, fresh mint & lime
\$48 per jug

FOOD

ARRIVAL

Additional Canapes

Select from canape menu

Hot/Cold
\$5 per canape

Substantial
\$10 per canape

Freshly Shucked Sydney Rock Oysters

Natural with lemon
\$30 per 1/2 dozen

Premium Tasting Plate to Share

Moreton bay bugs & lemon.
Queensland tiger prawns & cocktail sauce.
Sydney rock oysters with pickled cucumber,
salmon caviar & chardonnay vinegar.
Kingfish ceviche, avocado mousse, yuzu dressing,
green apple, finger lime & avruga caviar.
(All gf/df)
\$98 per platter

Antipasto to Share

Sliced David Blackmore wagyu bresaola, San Daniele
prosciutto & salumi with condiments & warm
house-made breadsticks
\$55 per platter

PRIVATE FIREWORKS DISPLAY

from \$20,000*

Speak to your Wedding Planner for more information. *Fireworks display is an additional spend item and cannot be included in the venue hire minimum spend. Subject to council approval on case by case basis.



SAMPLE MENUS

SEASONAL SAMPLE MENU. PUBLISHED MENUS SUBJECT TO CHANGE.

SHARE ENTREES

Whole group only

Tasting Plate

Fried calamari, chilli sea salt & garlic aioli(df).
Wagyu meatballs. Tomato & burrata salad(v/gf).
Grilled king prawns, chilli & garlic butter(gf).
Served with a toasted crostini.

Vegetarian Tasting Plate

Saffron arancini & percorino. (v)
Grilled avocado salad, hazelnuts, almond cream, beets, salsa verde. (v/gf)
Tempura zucchini flowers, spinach & four cheese. (v)
Tomato & burrata salad. (v/gf) Served with a toasted crostini.

Cold Tasting Plate to Share

+\$10pp

Moreton bay bugs & lemon. Queensland tiger prawns & cocktail sauce.
Sydney rock oysters with pickled cucumber,
salmon caviar & chardonnay vinegar.
Kingfish ceviche, avocado mousse, yuzu dressing,
green apple, finger lime & avruga caviar. (All gf/df)

OR

ENTREES

Please select 2 items only

Kingfish Ceviche

avocado mousse, yuzu, green apple, finger lime
& avruga caviar (gf/df)

Roasted Watermelon

burrata, 30yr aged balsamic, river mint, extra virgin olive oil
& toasted crostini (v)

Grilled Avocado

hazelnuts, almond cream, baby beets, salsa verde
& potato crisp (vegan/gf/df)

Sea Scallops

celeriac, pine nuts, blackcurrants, lemon, brown butter,
parsley oil & chives (gf)

Split King Prawns

chilli, chives & garlic butter (gf)

Zucchini Flowers

tempura battered, filled with spinach & four cheeses,
garlic & tomato confit (v)

Grilled Avocado Salad

hazelnuts, almond cream, baby beets, salsa verde
& potato crisp (vegan/gf/df)

Lightly Fried Southern Calamari

chilli salt, lemon, rocket & garlic aioli (df)

Sea Scallops

celeriac, pine nuts, blackcurrants, lemon, brown butter,
parsley oil & chives (gf) (served room temperature)

Split King Prawns

chilli, chives & garlic butter (gf)

MAINS

Please select 2 items only

Pumpkin Rotolo

goats feta, spinach, preserved lemon yoghurt, pine nuts,
currants & sage (v)

Quattro Cheese Tortellini

four cheeses & spinach filled tortellini, blackcurrants,
pine nuts & sage burnt butter (v)

Potato & Stracciatella Gnocchi

zucchini flower, mushrooms, sage, lemon butter sauce,
chives & parmesan (v)

Vegan Casarecce

mushrooms, confit garlic, truffle, plant cream
& hazelnut (vegan/df)

Vegetarian Lasagna

nutmeat ragu, mushroom, zucchini, eggplant,
vegan cheese & vegan bechamel sauce
(df/v)

Wagyu Bolognese Spaghetti

parmesan reggiano (gluten free option available)
(vegetarian or vegan option with nutmeat ragu available)

Lamb Saffron Pappardelle

braised lamb shoulder, red wine, tomatoes, basil,
peas, parmesan & pecorino cheese

Crab Spaghettoni

spanner crab, chilli, garlic, eschallots, grape tomatoes,
butter & coriander

Barramundi

pan seared barramundi, paris mash, dill,
caper & lemon butter sauce (gf)

Salmon en Croute

Ora King Salmon encased en croute with spinach &
ricotta filling, dill cream, fennel salad,
smoked salmon pearls

Chicken Fricassee (600g Spring Chicken)

Twiced cooked chicken, spiced bread sauce,
confit chestnut mushrooms & tarragon chicken jus.
Served with duck fat potato maxim

Wagyu Beef Cheek MBS 8+

overnight braised rangers valley wagyu, paris mash,
carrots, squash, chives & port jus (gf)

Wagyu Rump Cap MB9+

270gr jack's creek wagyu, duck fat potato maxim,
vinegar salt, portobello mushroom,
pickled pearl onion, green peppercorn sauce
(sous vide to medium)

Wagyu Sirloin MBS 9+

250g stone axe wagyu, royal potato dauphinoise,
mustard cream sauce & jus (gf)

All sample menu dishes are subject to seasonal availability
and at the chefs discretion based on final catering numbers

SIDES

Please select 2 items only

Rocket Salad

walnuts, pear, parmesan,
aged balsamic dressing & evoo (v/gf)

Avocado Salad

cucumber, cos & chardonnay dressing (v/gf)

Thick Chips

& house ketchup (ve)

Thin Fries

& rosemary salt (v)

Truffle Fries

parsley & truffled percorino (v)

Green Beans & Broccolini

eschallots, verjuice, parsley & pistachios (gf/v)

Vegetables

herbs & lemon dressing (v)

Paris Mash

smoked olive salt & chives (v) 15 per side

Duck Fat Potato Maxim

tarragon chicken jus

DESSERT

Please select 2 items only

3 Scoops of Italian style Sorbet

coconut, passionfruit, & raspberry (ve/gf)

Bombe Alaska

soft meringue, chef's selection of sorbets, fresh fruit & nuts (v)
(subject to change seasonally)

Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb

Croissant Bread & Butter Pudding

served warm in copper pan with apricot glaze, almonds,
currants, crème anglaise & vanilla gelato (v)

Apple Tarte Tatin

Served warm out of the oven,
vanilla bean gelato & caramel sauce (v)

Chocolate Passionfruit Cake

with chocolate gelato & whipped mascarpone (gf)

Deep-fried Vanilla Ice-Cream

gold leaf and butter scotch sauce (v)

Glazed chocolate Mousse Dome

with vanilla bean gelato & black currant jam

DETAILS & FAQ's

ALTERNATIVE VS SET MENU

Alternate serve is when two entrées, two mains and two desserts are served to your guests as an alternative drop. When you select a set menu all guests eat the same entrée, main and dessert.

ARRIVAL DRINKS

4 cocktail round tables for the pre-dinner drinks area clothed with white linen

BABIES

Toddlers are no charge if they do not require a meal. High chairs are complimentary.

BEVERAGE PACKAGE EXTENSIONS

It is possible to extend the time of your reception but it is subject to liquor license restrictions for any given night. You can extend the beverage packages, an extension rate is charged at an hourly rate depending on your choice of beverage package. POA.

BUMP-IN & BUMP-OUT

3rd party suppliers including musicians, DJ, staging crew, celebrants, photographers etc are allowed in 2 hours prior to the function to set-up. 8 at Trinity has the right take other bookings that start or end up to one hour within your event.

CAKE CUTTING

The wedding cake will be cut by the 8 at Trinity chefs and served by the waitstaff in all sit-down food packages.

CAKE TABLE & CAKE KNIFE

This is included in all of the standard packages.

CHAIRS

Green and blue Kettal chairs are used as the standard chairs in the venue. Chair covers are not available due to the custom shape of our chairs.

COAT CHECK/GIFT ROOM ATTENDANT

This is not included in any of the standard packages and is added extra in all situations. \$275 up to six hours; \$45 per hour over six hours.

DANCE FLOOR

8 at Trinity has wooden decking floorboards on the ground level allowing any area on the ground level to be used as a dance floor. This is included in all of the standard packages and is only an extra cost if you opt for a dance floor to be hired and placed on the top of the floor of 8 at Trinity

DJ

DJ's are available at an additional cost. 8 at Trinity can source a DJ or you may source your own supplier. POA.

DECORATION OPTIONS

There are numerous other decorative options available including: floral displays, carpets, votives, wishing well, centrepieces, draping. Please ask for more details.

DIETARY REQUIREMENTS

8 at Trinity can accommodate most special dietary requirements but do need to be given advance warning. All dietary requirements are to be provided in writing to your event planner a minimum of two weeks prior to your event.

DELIVERIES

We can take delivery of your place cards, bonbonnière, wishing wells, guest signing books and additional decorations a day or two before your event.

FINALISING YOUR WEDDING

Our Events Manager will arrange to meet with you at least one month before your wedding. Four weeks prior we request your food and drinks selection and then final numbers a week before.

MC

MC's are available at an additional cost. 8 at Trinity can source a MC or you may source your own supplier. POA.

MENU SELECTIONS

All food and beverage menus and selections are subject to change up to 1 month prior to your event date.

MENU TASTINGS

Complimentary menu tasting for the bride and groom is included for all weddings booked with a deposit paid at 8 at Trinity. We invite you to dine in our Restaurant for a complimentary 3 course lunch / dinner prior to your wedding so that you can experience our menu. Tastings who have not booked and paid a deposit will be required to pay for their tasting along with additional guests who will incur a charge of \$100pp. For sit-down menus a maximum of 2 dishes per course can be tasted. No canapés can be tasted during the tasting of a sit-down wedding package.

PRE-DINNER DRINKS & CANAPÉS

30 minutes is allocated for pre-dinner drinks & canapés if they are requested. Requests for extensions of this time will be allowed but is it mandatory to pay for more canapés.

PRIVATE BRIDAL ROOM

8 at Trinity can allocate a separate bridal room in our nearby accommodation. Please contact us to discuss options and additional costs.

SCREEN & PROJECTOR

This is not included in any of the standard packages. POA.

SET-UP

Your 8 at Trinity supervisor along with our experienced function staff will execute all set-up arrangements for your event on the day. This includes set-up of any additional décor and theming items i.e. your place cards, bonbonnière, centrepieces, seating plans, wedding cakes etc.

STAGING

This is not included in any of the standard packages and is considered on a case by case basis. POA.

SUGGESTED SUPPLIERS, WEDDING PLANNING & STYLING

8 at Trinity has a wide selection of suggested suppliers that range from photography, flowers, hire cars, accommodation and wedding cakes. Contact us for more information. We are happy to share with you once you confirm your wedding; if you prefer, you are welcome to use your usual suppliers.

TABLES

All tables are custom marble 750mm x 866mm or 900mm x 866mm rectangle tables and can accommodate up to 20 guests in a row of 10 tables comfortably. If the maximum tables are used then a few will be discreetly removed after dinner to create a larger dance area. We also have a range of other smaller table configurations that allow for groups of 4-8 guests depending on the area of the venue guests are seated.

WEDDING CAKES

8 at Trinity does not make wedding cakes but has a referral list of preferred suppliers.

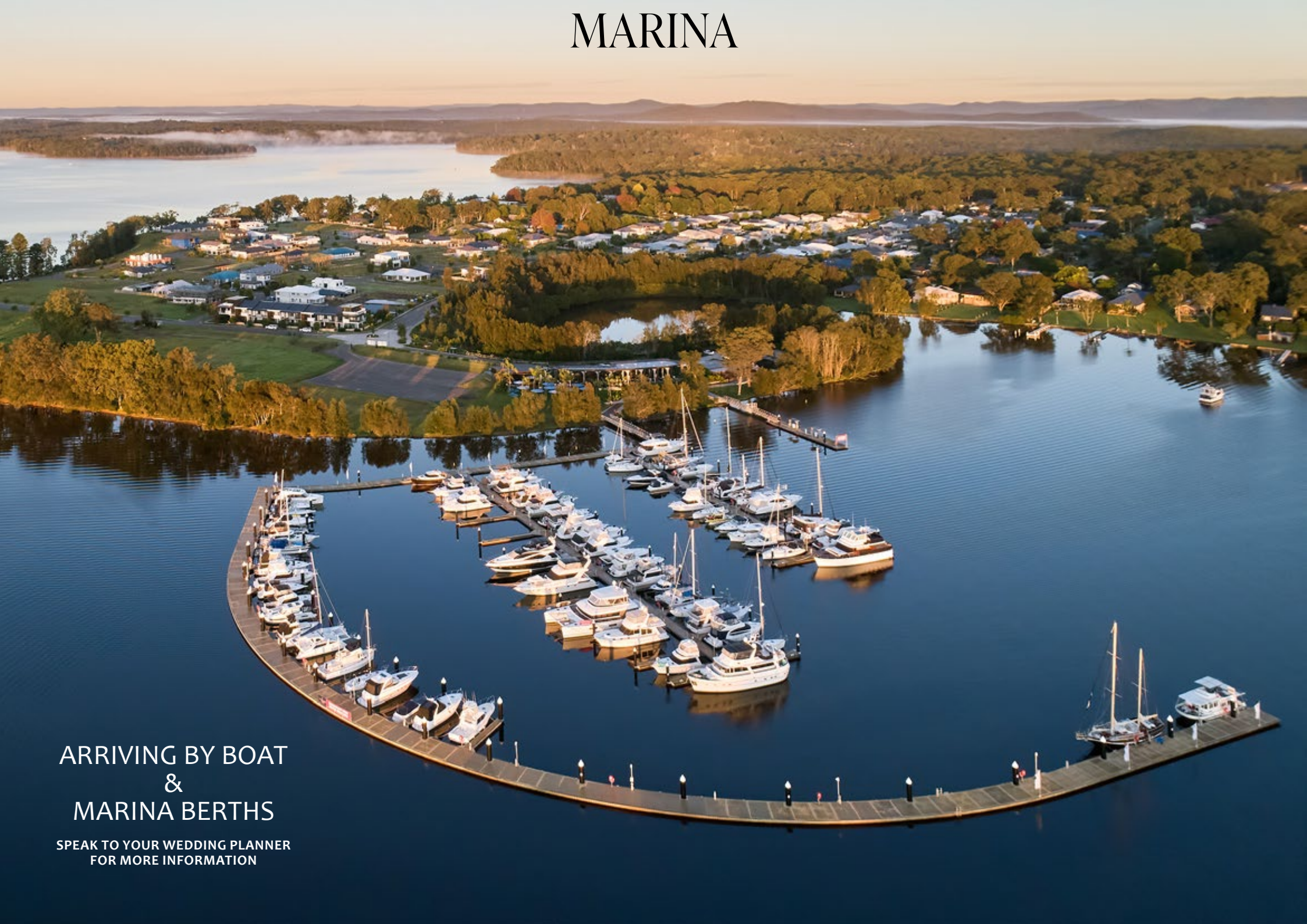
WHEELCHAIR ACCESS

8 at Trinity has wheelchair access to all parts of the ground floor of the building.

MARINA

ARRIVING BY BOAT
&
MARINA BERTHS

SPEAK TO YOUR WEDDING PLANNER
FOR MORE INFORMATION



ACCOMODATION

LUXURY WATERFRONT ACCOMMODATION - TRINITY POINT LAKE MACQUARIE

Speak to your wedding planner for details, costs and availability.



TERMS & CONDITIONS

FOR EVENTS CONDUCTED BY 8 AT TRINITY

1. DEFINITIONS

For the purpose of these terms and conditions, the following definitions apply:

- 'Event Order' means the form provided to you prior to your event stating all details of your function.
- 'The Hirer' means the person or group of persons hosting an event catered by 8 at Trinity at a nominated Venue Premises.
- 'Business Day' means any day from Monday to Friday inclusive, except public holidays.
- 'Trinity Point8 F&B Pty Ltd, [ABN: 42 629 999 891] or 8 at Trinity' means 8 at Trinity and its managers, officers, employees and authorised agents including venue staff.
- 'Venue Premises' means the premise(s) situated where The Hirer has engaged 8 at Trinity to provide goods and services.

2. BOOKINGS, DEPOSITS AND PAYMENTS

- Confirmation of your booking is required in writing to 8 at Trinity, and a deposit payment made within five business days of making your booking. By signing off on your event proposal/quote you are agreeing to the terms within this "Terms and Conditions" document. If a signed copy of your event proposal and a deposit are not received by 8 at Trinity within five business days your booking may be cancelled.
- Your booking is not confirmed without signing your quotation agreement and paying 25% deposit (1st deposit), for events booked more than 14 days in advance of event date.
- The 2nd deposit of 25% of your balance owing is due 6 weeks before your event
- Final payment: 14 Business Days before your event, full payment for agreed minimum numbers is required. Services will not be provided without the full payment being received;
- Full payment is required for events booked less than 14 days in advance of event date, unless authorised by management;
- If an event starts earlier or runs later than scheduled then 8 at Trinity reserves the right to charge for the extra service time based on extra food and beverage used, extra staff time and any other variable costs including venue costs. If an event has more guests attend than scheduled then 8 at Trinity reserves the right to charge at the quoted rates for any extra food or beverage supplied. If an event has less guests attend than scheduled then 8 at Trinity has no liability to refund or reimburse in any form any amount to a level less than what was quoted or numbers were changed to by The Hirer.
- Any further payments that are due after an event is hosted, including, but no limited to, added consumption of food, beverage, added staff costs or any other ancillary costs are to be paid in full within 7 days of the conclusion of the event.

3. EVENT DETAILS

- Minimum charges apply for 8 at Trinity events, please see your proposal for details of minimum numbers applicable for your event.
- Minimum guest numbers are required 14 days prior to your event, after which time numbers cannot be revised below the minimum. Final numbers are required seven days prior to your event.

- Menu and beverage selections along with staff requirements are required seven days prior to your event. This is to allow appropriate time to source ingredients, beverages and book staff and confirm any external arrangements. Any cancellations or changes less than 7 days before event will require full payment.
- You are required to provide 8 at Trinity in writing all particulars of your event, including but not limited to: venue specifics, beverages, entertainment, technical requirements, room set ups, plans, designs, start and finishing times 14 days prior to your event.
- Guaranteed Numbers – final attendance numbers must be notified to 8 at Trinity (7) days prior to arrival. Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charging at the full contracted amount. Numbers cannot be revised below this amount for your event. If more guests turn up to your event than has been noted for the final attendance numbers then 8 at Trinity may charge for any food or beverage provided to those guests.
- All food and beverages are to be provided by 8 at Trinity, unless both the Hirer and 8 at Trinity have agreed other arrangements.

4. PRICE VARIATIONS

- Price Variations: Every endeavour will be made to maintain prices as printed, however, these are subject to change due to seasonal availability of products. Prices quoted include GST, unless otherwise specified.
- Any government or council regulatory costs incurred by 8 at Trinity may be passed on to The Hirer. This may include liquor licence fees, public area hire fees and lodgement fees for particular events.

5. QUOTES AND ACCEPTANCE

- Quotations: Quotes are valid for 10 business days from the date of quotation, unless otherwise stated. In the instance that the event brief alters, it may be necessary to review and reissue quotation.
- Any instructions received by 8 at Trinity from The Hirer for the supply of goods or services from 8 at Trinity and/or The Hirer's acceptance of goods or services supplied by 8 at Trinity shall constitute acceptance of the terms and conditions contained herein.
- Upon acceptance of these terms and conditions by The Hirer the terms and conditions are binding and can only be amended with the written consent of 8 at Trinity.

6. CANCELLATIONS

- In the instance that you need to cancel your event, the following conditions will apply:
- Any cancellations; changes or additions must be received in writing.
- If cancellation occurs more than 28 days prior to your event, 100 % of the deposit will be refunded.
- Should the event be cancelled within 28-7 days prior to the event, 25 % of the estimated costs are charged.
- Should the event be cancelled within 7-4 days prior to the event, 50 % of the estimated costs are charged.
- If you cancel your function less than four days prior, 100 % of the estimated costs are charged.
- In the case of 8 at Trinity arranging outside services for your event and the event is cancelled, you may be liable for cancellation fees incurred by the outside supplier. This may include but is not limited to venue hire, equipment hire, decoration costs and audio visual / staging costs.
- Some internal 8 at Trinity fees may be nonrefundable including event planning fees and menu testing costs.

7. CIRCUMSTANCES BEYOND THE CONTROL OF 8 AT TRINITY

- If 8 at Trinity is unable to provide the facilities or any other arrangements for your function or any part thereof, or to otherwise perform the terms of this agreement and 8 at Trinity's failure is due to circumstances beyond its decision or control, 8 at Trinity is not responsible for any costs, damages or expenses that you may suffer or incur.
- 8 at Trinity will not serve alcohol beyond the maximum time it is allowed to by its liquor license in meeting its commitments to these Terms and Conditions.

8. CONDUCT OF THE FUNCTION

- Your function must be conducted in an orderly and lawful manner and in accordance with the conditions attaching to 8 at Trinity's licenses granted under the Liquor Act, 2007. A copy of these conditions is available from 8 at Trinity on request.
- 8 at Trinity may terminate your function if 8 at Trinity reasonably believes that your function is not being conducted in an orderly and lawful manner.
- 8 at Trinity has no responsibility to you for any costs, damages or expenses that you may incur in relation to 8 at Trinity's termination of your function.
- 8 at Trinity reserves the right in absolute discretion to exclude or remove any person(s) or possessions from your function or from 8 at Trinity premises without liability.
- No food or beverages of any kind, other than those provided by 8 at Trinity, will be permitted to be served by 8 at Trinity staff without the consent of a representative of 8 at Trinity.
- 8 at Trinity practices principles of responsible service of alcohol. Intoxicated persons will not be served alcohol and may be removed from the event.

9. TERMINATION

- 8 at Trinity reserves the right to cancel an event or booking if:
- The proposed venue or any part of the venue is closed due to circumstances outside 8 at Trinity's control.
- The Hirer becomes insolvent, bankrupt or enters into liquidation or receivership.
- The event might prejudice the reputation of 8 at Trinity.
- The deposit and final payment have not been paid by the due dates.
- The Hirer does not comply with any of the terms and conditions set by 8 at Trinity.

10. SPECIAL EFFECTS

- Smoke machines, special balloon effects and / or pyrotechnics cannot be operated without the prior authority from 8 at Trinity, due to the effect on the venue smoke detectors. Should the Fire Brigade respond to an alarm in an event, which has been set off by an unauthorised use of smoke machine, special balloon effect and or pyrotechnics, you will be liable for any charges incurred by 8 at Trinity.

11. EXTERNAL SUPPLIERS

- Where goods or services are supplied from an external supplier additional terms and conditions may apply, such as additional deposits, earlier confirmation of final numbers or cancellation fees. You are responsible for any fees that may apply in relation to the supplier's terms and conditions.
- 8 at Trinity may act as an agent for external suppliers, such as Photography and Videography, Decorators, Cake Supplier and others, therefore the suppliers hold all responsibility for their services.
- You are responsible for the costs involved in ensuring set-up and break-down of third party suppliers not engaged by 8 at Trinity. All deliveries to a 8 at Trinity event that relates to the services provided by 8 at Trinity must be advised to your 8 at Trinity event co-ordinator prior to the delivery and must be marked with event name and event date.

TERMS & CONDITIONS

12. ITEMS NOT COLLECTED

- Any items that have not been collected after the event will be disposed of within seven (7) days.

13. 8 AT TRINITY WAIVERS RESPONSIBILITY FOR:

- 8 at Trinity is not responsible for any theft, damage or loss to any goods that may occur in any public areas.
- Transfers to and from the event location that are contracted by any companies that are not owned or are subsidiaries of 8 at Trinity. 8 at Trinity is not responsible for any costs, damages or expenses that you may suffer or incur.

14. LOSS AND DAMAGE TO THE VENUE PROPERTY

- You are responsible for all loss and damage to the property of the venue where the event is conducted, (including the venue premises and any fixtures, furnishings or goods on or off the Venue) caused by or arising from any act or omission by you, your guests or any other persons attending your function or present in the venue premises or through The Hirer's negligent action or through the negligent action of Hirer's contractors or sub-contractors (excluding 8 at Trinity). The Hirer is also financially liable should they or their contractors / sub-contractors cause any property damage to the venue and or any associated areas.

15. INSURANCE

- 8 at Trinity does not accept responsibility for any loss or damage to property of sponsors or their contractors prior to, during or after an event, with the exception of any loss or damage resulting from 8 at Trinity's negligence or willful misconduct. Should 8 at Trinity be unable to provide any service due to any unforeseen circumstances, The Hirer will make no further claim other than to a full refund of any deposit.

16. CONFIDENTIALITY

- The terms and charges outlined herein are tailored specifically for The Hirer for their event. At no time, will The Hirer disclose or discuss these terms and charges.

17. CONSENT, GOVERNMENT TAXES, CHARGES OR LEVIES

- Rates / Prices are subject to change without notice due to the imposition of Government taxes, charges or levies.

18. JURISDICTION

- These terms and conditions and any contract to which they apply shall be governed by the laws of New South Wales and are subject to the jurisdiction of the courts of New South Wales.

IMPORTANT NOTE

Please read these terms & conditions carefully. If you do not understand any of the terms & conditions or have any questions, please discuss them with a 8 at Trinity representative. If you have read and understood the terms set out above and accept them, please sign the terms. In signing the terms, they are binding upon you.

PAYMENT OPTIONS

Credit cards: MasterCard, Visa, AMEX. (1.5% fee)

EFTPOS

- Bank transfer made to:
- Trinity Point8 F&B Pty Ltd
- Trading as 8 at Trinity
- BANK: NAB
- BSB: 082-057
- Account: 788961180
- A copy of the receipt must be sent to the event coordinator to confirm payment.





Our wedding specialists are eager to connect & help
you plan your perfect wedding.
reservations@trinitypoint.com.au



@8ATTRINITY
8attrinitypoint.com.au