



PRIVATE DINING

81 TRINITY POINT DRIVE MORISSET PARK, NSW, 2264

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EFFECTIVE FROM 08/11/25



PRIVATE DINING AT 8 AT TRINITY

**An exclusive waterfront space for
unforgettable gatherings.**

Overlooking the marina and Lake Macquarie, our new Private Dining Room offers a refined, secluded setting for corporate dinners, milestone celebrations, and intimate social events.

Your private experience extends beyond the dining room itself — enjoy exclusive use of the Terrace Deck and adjoining arrival and breakout area, perfect for pre-dinner drinks or mingling.

Together, these beautiful spaces form a seamless indoor-outdoor environment with flexible configurations for up to 40 guests seated. Each event is delivered with the same world-class food, service, and atmosphere that define 8 at Trinity — entirely yours for the occasion.

Overlooking the marina and Lake Macquarie, our new Private Dining Room offers a refined, secluded setting for corporate dinners, milestone celebrations, and intimate social events.

SEATED DINING - LUNCH OR DINNER TERRACE ROOM & DECK - UP TO 40 GUESTS			
OCCASION	MONTH	ROOM HIRE	MINIMUM SPEND [FOOD & BEVERAGE]
Thurs or Fri Lunch Thurs or Sun Dinner	February - October	\$1,500	\$6,000
	November - January		\$7,000
Sat or Sun Lunch Fri or Sat Dinner	February - October	\$2,000	\$8,000
	November - January		\$9,000

DURATION & SESSION TIMES

Session times for private dining are up to 4 hours.
Selected arrival times are available for the 8 at Trinity Private Dining Room

Lunch

12:30pm - 4:30pm / 12:45pm - 4:45pm

Dinner

6:00pm - 10:00pm[^] / 6:30pm - 10:30pm* / 6:45pm - 10:45pm*

*Not available on Sunday evenings. [^]Sunday evenings only.

All groups must select one of our Set Menu Food Packages and pricing is based on a 4 hours duration.
8 at Trinity does not impose a minimum amount of adult guests but does have minimum spend and room hire spend requirements. See the table above.

Please note, an 8% service fee applies to the final food & beverage bill on all private dining bookings. 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 and chef staff.

Add 10% to all food and beverage prices for Sundays and 15% for Public Holidays.
For lunch or dinner on all Public Holidays, Mother's Day, Father's Day, Melbourne Cup Day, lunch on New Years Eve & Valentine's Day the minimum spend is higher of the applicable rate in the table above or \$15,000. For dinner on New Years Eve the minimum spend is \$25,000.

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

SET- MENU PACKAGES

NEW

DIAMOND PACKAGE

Shared Entree

Six Sydney Rock Oysters (gf/df)
Kingfish Ceviche (gf/df)
Roasted Watermelon (v)
Salmon Sashimi (df)
Sea Scallops (gf)
Split King Prawns (gf)

Shared Mains

Kagoshima A5 Wagyu Scotch Fillet MBS 12+
Miso Glazed Glacier 51 Toothfish
Whole Lobster - Hong Kong Style
Singapore Chilli Style Prawns
Quattro Cheese Tortellini (v)
Tempura Partially Deboned Whole Murray Cod

Sides Included

Avocado Salad (ve/gf)
Green Beans & Broccoli (gf/v)
Thick Chips (ve/gf)

Shared Desserts

Croissant Bread & Butter Pudding (v)
Chocolate Delice (ve)
Steamed Vanilla Cheesecake
Bombe Alaska (v)
Apple Tarte Tatin (v)

Up to 4 Hour Dining Duration Only
3 Courses \$315pp

PLATINUM PACKAGE

Shared Entree

Vegetarian Tasting Plate to Share:
Saffron Arancini (v)
Grilled Avocado Salad (vegan/gf/df)
Zucchini Flowers (v)
Tomato & Burrata Salad (v/gf)

Shared Mains

Wagyu Tomahawk MBS9+
Seafood Platter

Sides

Avocado Salad (ve/gf)
Green Beans & Broccoli (gf/v)
Fries (v)

Shared Desserts

Bombe Alaska (v)
Steamed Vanilla Cheesecake
Croissant Bread & Butter Pudding (v)
Chocolate Delice (ve)

Up to 4 Hour Dining Duration Only
3 Courses \$265pp

MOST POPULAR

GOLD PACKAGE

Shared Entree

Kingfish Ceviche (gf/df)
Roasted Watermelon (v)
Grilled Avocado (vegan/gf/df)
Sea Scallops (gf)
Split King Prawns (gf)

Shared Mains

Singapore Chilli Style Prawns
Quattro Cheese Tortellini (v)
Whole Partially Deboned Murray Cod
Wagyu Sirloin MBS 9+ (gf)
Mushroom Casarecce (vegan/df)
Chicken Fricassee

Sides

Rocket Salad (v/gf) / Thick Chips (ve/gf)

Shared Desserts

Bombe Alaska (v)
Steamed Vanilla Cheesecake
Croissant Bread & Butter Pudding (v)
Apple Tarte Tatin (v)
Chocolate Delice (ve)

Up to 4 Hour Dining Duration
3 Courses \$175pp

SILVER PACKAGE

Shared Entree

Tasting Plates to Share:
Fried calamari (df)
Wagyu meatballs
Tomato & burrata salad (v/gf)
Split King Prawns (gf)

Choice of Mains

Prawn & Scallop Ravioli
Mushroom Casarecce (v/vo)
Spicy Rigatoni (v)
Fish & Chips (df)
Barramundi Fillet (gf)
Braised Beef Cheek (gf)
Wagyu Rump Cap MB9+ [+5pp]
Pepperoni Pizza
Prawn Pizza

Sides

Avocado Salad (ve/gf) / Fries (v)

Share Desserts

Bombe Alaska (v)
Steamed Vanilla Cheesecake
Croissant Bread & Butter Pudding (v)
Chocolate Delice (ve)

Up to 4 Hour Dining Duration
3 Courses \$135pp

VEGETARIAN PACKAGE

Shared Entree

Vegetarian Tasting Plate to Share:
Saffron Arancini (v)
Grilled Avocado Salad (vegan/gf/df)
Zucchini Flowers (v)
Tomato & Burrata Salad (v/gf)

Choice of Mains

Vegetarian Pizza (v)
Pumpkin Pizza (v)
Potato Pizza (v)
Mushroom Casarecce (v/vo)
Quattro Cheese Tortellini (v)
Spicy Rigatoni (v)

Sides

Avocado Salad (ve/gf) / Fries (v)

Share Desserts

Chocolate Delice (ve/df/gf)
Steamed Vanilla Cheesecake
Croissant Bread & Butter Pudding (v)

Up to 4 Hour Dining Duration
3 Courses \$125pp

SET MENUS

LUNCH & DINNER

SET MENU DIAMOND PACKAGE

8 AT TRINITY'S PREMIUM SIGNATURE DISHES

Shared Entree

Sydney Rock Oysters (gf/df)
pickled cucumber, salmon caviar & chardonnay vinegar.

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

Roasted Watermelon
burrata, aged balsamic, river mint, cucamelons, extra virgin olive oil & woodfired bread (v)

Salmon Sashimi
ora king salmon seared with hot grapeseed oil, sesame seeds, soy, ginger & chives (df)

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

Split King Prawns
chilli, chives & garlic butter (gf)

Shared Mains

Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+
crispy duck fat potato maxim, roasted portobello mushrooms, vinegar salt, pickled pearl onions & green peppercorn sauce

Miso Glazed Glacier 51 Toothfish
asparagus, toothfish mousseline stuffed zucchini flower, sea herbs & lemon beurre blanc

Whole Lobster - Hong Kong Style
live eastern lobster with garlic, ginger, shallot & butter sauce. Served with egg noodles

Singapore Chilli Style Prawns
coriander, spring onions, chilli, garlic, steamed rice & house warmed baoger buns

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

Tempura Partially Deboned Whole Murray Cod
Spine removed, served whole, tempura batter
Choice of sauce: Lemon aioli & bottarga OR Tomato, chilli, garlic & coriander sauce

Sides Included

Avocado Salad cucumber, baby cos & chardonnay dressing (vegan/gf)
Green Beans & Broccolini eschallots, verjuice, parsley & pistachios (gf/v)
Thick Chips & house ketchup (ve)

Shared Desserts

Bombe Alaska
belgium chocolate gelato, vanilla bean gelato, italian meringue, roasted hazelnuts, mascarpone, graham crumble, ferrero rocher & gold leaf (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 Delice
chocolate, macadamia, hazelnut, cocoa nibs, raspberry gelato & chocolate tuile (ve)

up to 4 Hour Dining Duration

2 Courses \$295pp / 3 Courses \$315pp
Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$16pp
(San Pellegrino Sparkling & Aqua Panna Still)



Japanese Kagoshima A5 Wagyu Scotch Fillet MBS 12+
Crispy duck fat potato maxim, roasted portobello mushrooms, vinegar salt, pickled pearl onions & green peppercorn sauce

SET MENUS

LUNCH & DINNER

AVAILABLE FOR GROUPS 8+ MANDATORY FOR GROUPS 13 OR MORE

SET MENU PLATINUM PACKAGE

Shared Entree

Vegetarian Tasting Plate to Share

Saffron arancini & percorino. (v)
Grilled avocado salad, hazelnuts, almond cream, baby beetroots, salsa verde. (ve)
Tempura zucchini flowers, spinach & four cheese. (v)
Tomato & burrata salad. (v)

Shared Mains

SHARED FOR THE TABLE

Wagyu Tomahawk MBS9+

Various sizes served depending on available 1.5kg - 2.5kg
With picante, chimichurri & green peppercorn sauce

AND

Seafood Platter

All menu items are subject to market availability and subject to change seasonally.

Sydney Rock Oysters pickled cucumber, salmon caviar, chardonnay vinegar

Moreton Bay Bug

Kingfish Ceviche, avocado mousse, yuzu dressing, green apple, finger lime & avruga caviar

Sea Scallops, celeriac, pine nuts, blackcurrants

Fresh Cooked Eastern Rock Lobster Mornay (Half)

Queensland Tiger Prawns & seafood sauce

Split King Prawns, chilli & garlic butter

Cod, beer batter & tartare

Fried Calamari, rocket, chilli salt

Hand-Cut Chips (ve/gf)

Sides Included

Avocado Salad

cucumber, baby cos & chardonnay dressing (vegan/gf)

Green Beans & Broccolini

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

Fries

rosemary salt, lemon aioli (gf/v)

Share Desserts

Bombe Alaska

belgium chocolate gelato, vanilla bean gelato, italian meringue, roasted hazelnuts, mascarpone,
graham crumble, ferrero rocher & gold leaf (v)
(subject to change seasonally)

Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb

Croissant Bread & Butter Pudding

served warm in a copper pan

apricot glaze, almonds, currants, creme anglaise & vanilla bean gelato (v)

Chocolate Delice

chocolate, macadamia, hazelnut, coca nibs, raspberry gelato & chocolate tuile(ve)

up to 4 Hour Dining Duration

2 Courses \$245pp / 3 Courses \$265pp

Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$16pp
(San Pellegrino Sparkling & Aqua Panna Still)



Seafood Platter

All menu items are subject to market availability and subject to change.

SET MENUS

LUNCH & DINNER

SET MENU GOLD PACKAGE

ENJOY A RANGE OF OUR MOST LOVED SIGNATURE DISHES 8 AT TRINITY IS KNOWN FOR

Shared Entree

Kingfish Ceviche

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

Roasted Watermelon

burrata, aged balsamic, river mint, cucamelons, extra virgin olive oil & woodfired bread (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)

Shared Mains

Singapore Chilli Style Prawns

coriander, spring onions, chilli, garlic, steamed rice & house warmed baozer buns

Quattro Cheese Tortellini

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

Tempura Partially Deboned Whole Murray Cod

Spine removed, served whole, tempura batter
choice of sauce: Lemon aioli & bottarga OR Tomato, chilli, garlic & coriander sauce
(subject to market availability)

Wagyu Sirloin MBS 9+

300g wagyu sirloin, royal potato dauphinoise, mustard cream sauce & jus - (served medium) (gf)

Vegan Mushroom Casarecce

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

Chicken Fricassee

twice cooked spring chicken, spiced bread sauce, confit pearl mushrooms
& tarragon chicken jus. Served with duck fat potato maxim

Sides Included

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

Thick Chips & house ketchup (ve)

Shared Desserts

Bombe Alaska

belgium chocolate gelato, vanilla bean gelato, italian meringue, roasted hazelnuts, mascarpone,
graham crumble, ferrero rocher & gold leaf (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 Delice

chocolate, macadamia, hazelnut, cocoa nibs, raspberry gelato & chocolate tuile(ve)

up to 4 Hour Dining Duration

2 Courses \$155pp / 3 Courses \$175pp
Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$16pp
(San Pellegrino Sparkling & Aqua Panna Still)



Vodka Tempura Partially Deboned Whole Murray Cod
Choice of sauce: lemon aioli & bottarga OR tomato, chilli, garlic & coriander sauce

SET MENUS

LUNCH & DINNER

SET MENU SILVER PACKAGE

Shared Entree

Tasting Plate to Share

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

Choice of Mains

Scallop and Prawn Ravioli

lardo, coriander, chives & spicy sichuan pepper

Vegan Mushroom Casarecce Pasta

mushrooms, confit garlic, truffle, plant cream, vegan cheese & hazelnut (ve/df)
(gluten free pasta option +\$3)

Spicy Rigatoni Pasta

tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)
(gluten free pasta option +\$3)

Fish & Chips

beer battered cod, hand-cut chips, tartare & lemon

Pan Roasted Barramundi Fillet

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

Beef Cheek

overnight braised cheeks, paris mash, carrots, squash, chives & port jus (gf)

Wagyu Rump Cap MB9+ [+\$5pp]

270gr wagyu rump, fries, portobello mushroom,
pickled pearl onion, green peppercorn sauce (sous vide to medium)

Pepperoni Pizza

cotto salumi, tomatoes, confit garlic, toasted fennel seeds, fior di latte & grated grana padano
(gluten free base +\$3. Dairy free cheese option +\$3)

Prawn Pizza

marinated with garlic & chilli, fior di latte, roasted capsicum, tomato base & salsa verde
(gluten free base +\$3. Dairy free cheese option +\$3)

Sides Included

Avocado Salad cucumber, cos & chardonnay dressing (ve/gf)

Fries rosemary salt, lemon aioli (gf/v)

Share Desserts

Bombe Alaska

belgium chocolate gelato, vanilla bean gelato, italian meringue, roasted hazelnuts, mascarpone,
graham crumble, ferrero rocher & gold leaf (v)
(subject to change seasonally)

Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb

Croissant Bread & Butter Pudding

served warm in a copper pan
apricot glaze, almonds, currants, creme anglaise & vanilla bean gelato (v)

Chocolate Delice

chocolate, macadamia, hazelnut, cocoa nibs, raspberry gelato & chocolate tuile(ve)

up to 4 Hour Dining Duration

2 Courses \$115pp / 3 Courses \$135pp

Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$16pp
(San Pellegrino Sparkling & Aqua Panna Still)

Kindly be aware that while the "gluten free" pizza base is free of gluten and efforts are made to prevent cross-contamination, it is prepared in an environment where gluten is present during cooking. Therefore, it is not suitable for individuals with severe gluten sensitivity, such as strict celiacs.



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

SET MENUS

LUNCH & DINNER

SET MENU VEGETARIAN PACKAGE

Shared Entree

Vegetarian Tasting Plate to Share

Saffron arancini & percorino. (v)
Grilled avocado salad, hazelnuts, almond cream, baby beetroots, salsa verde. (ve/df/gf)
Tempura zucchini flowers, spinach & four cheese. (v)
Tomato & burrata salad. (v)

Choice of Mains

Vegetarian Pizza

grilled eggplant & zucchini, bullhorn peppers, spinach, tomato, artichoke, mushrooms, garlic, chilli & fior di latte (v)
(gluten free base +\$3. vegan cheese +\$3)

Pumpkin Pizza

pumpkin, pine nuts, caramelised onion, pumpkin creme, feta, rocket, balsamic glaze & evoo (v)
(gluten free base +\$3. vegan cheese +\$3)

Potato Pizza

buffalo mozzarella, potato, rosemary, grana padano, truffle mayo, parsley & alfredo base (v)
(gluten free base +\$3. vegan cheese +\$3)

Vegan Mushroom Casarecce pasta

mushrooms, confit garlic, truffle, plant cream, vegan cheese & hazelnut (ve/df)
(gluten free pasta option +\$3)

Quattro Cheese Tortellini Pasta

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

Spicy Rigatoni Pasta

tomato & vodka sauce with chilli, garlic, cream, parmigiano reggiano, basil & fresh burrata (v)
(gluten free pasta option +\$3)

Sides Included

Avocado Salad

cucumber, baby cos & chardonnay dressing (ve/gf)

Fries

rosemary salt, lemon aioli (gf/v)

Share Desserts

Chocolate Delice

chocolate, macadamia, hazelnut, cocoa nibs, raspberry gel & chocolate tuile (ve)

Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb

Chocolate Passionfruit Mud Cake

with chocolate gelato & whipped mascarpone (gf)

Croissant Bread & Butter Pudding

served warm in a copper pan
apricot glaze, almonds, currants, creme anglaise & vanilla bean gelato (v)

up to 4 Hour Dining Duration

2 Courses \$105pp / 3 Courses \$125pp
Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$16pp
(San Pellegrino Sparkling & Aqua Panna Still)

Kindly be aware that while the "gluten free" pizza base is free of gluten and efforts are made to prevent cross-contamination, it is prepared in an environment where gluten is present during cooking. Therefore, it is not suitable for individuals with severe gluten sensitivity, such as strict celiacs.



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

OPTIONAL ADD-ONS

KID'S PACKAGE

**MANDATORY FOR ALL KIDS
2 YEARS - 12 YEARS OLD
IN A GROUP BOOKING**

Meal

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"
Pasta with bolognese
Pasta with napoli sauce (v)
Pasta with butter sauce (v)

(gluten free option available for kids
pizzas and pastas)

Dessert

2 scoops ice-cream with chocolate
or strawberry sauce

Drink

Coke, coke zero, lemonade,
pink lemonade or OJ

\$55pp

ARRIVAL DRINKS

Unlimited Italian Mineral Water for the table
(San Pellegrino Sparkling & Aqua Panna Still)
4 hrs: \$16pp

Jug of Tropical Fruit Punch - Non Alcoholic
Orange, pineapple & lime juice, strawberry shrub, & soda.
Fresh strawberries, mint, orange, pineapple & lime.
\$28 per jug

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)

2 HRS 18pp / 3 HRS 23pp / 4 HRS 28pp

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)

2 HRS 22pp / 3 HRS 27pp / 4 HRS 32pp

Signature Package

(non-alcoholic)

grape juice

N.V. Patrilli Sparkling Dark Grape Juice, 750ml, Regional SA
N.V. Patrilli Sparkling Golden Muscat, 750ml, Regional SA
N.V. Patrilli 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)

2 HRS 29pp / 3 HRS 34pp / 4 HRS 39pp

OPTIONAL ADD-ONS

SIGNATURE CAKES

8 at Trinity can prepare large cakes for group special occasions. In-house cakes require a min of 72 hours notice and pre-payment.

Bombe Alaska

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

10-16 guests - \$98

20-25 guests - \$148

**gelato flavours change seasonally*



Steamed Vanilla Cheesecake

with berries, graham crumble, honeycomb

10-14 guests - \$98



DESSERT PLATTER

Four desserts presented on a share platter

Bombe Alaska

Steamed Vanilla Cheesecake

Chocolate Passionfruit Mud Cake

Croissant Bread & Butter Pudding

\$88

Cakeage

8 at Trinity does not allow for guests to bring your own cake, mini cakes or cupcakes to the restaurant. Please refer to our dessert menu or signature cakes for our sweet options.

OPTIONAL ADD-ONS

ALCOHOLIC BEVERAGE PACKAGES

ALL ADULT GUESTS WITHIN EACH GROUP MUST HAVE SAME BEVERAGE PACKAGE.

MINIMUM 7 DAYS NOTICE REQUIRE FOR ALL BEVERAGE PACKAGES

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)

Teusner 'Bilmore' 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

2 HRS 48pp / 3 HRS 62pp / 4 HRS 75pp

Premium Package alcoholic

sparkling wine (choose one)

NV Astoria 'Butterfly' Prosecco, Treviso, Italy
NV Domain Chandon Brut, Yarra Valley, VIC

white wine (choose one)

Aquilani Pinot Grigio, Friuli, Italy
Domaine Christian Salmon Sancerre, Loire Valley, France
Scarborough Yellow Label Chardonnay, Hunter Valley, NSW

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

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

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

2 HRS 65pp / 3 HRS 78pp / 4 HRS 92pp

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
Balthasar Ress Riesling Kabinett, Rheingau, Germany

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 Mineral Water
Aqua Panna Still Mineral Water

2 HRS 128pp / 3 HRS 168pp / 4 HRS 208pp



TERMS & CONDITIONS

PRIVATE DINING BOOKING POLICY

- Our reservations system will not allow online reservations for the private dining room.
- Please complete this private dining booking form to confirm a private dining booking.
- The Group Set Menus in this booklet apply to all groups who are seated in our private dining room.
- Any requirements for groups of more than 50 guests and/or that require exclusive use of a section or the whole restaurant will need to refer to our events team for a customised quote.
- If your preferred date and time is not available or if you have any other dining queries, please don't hesitate to email us at reservations@trinitypoint.com.au
- Prices subject to change for all reservations made when the dining date is 3 months or more ahead of when the booking was made.

PAYMENT & CANCELLATION POLICY

- To confirm your private dining reservation, 100% pre-payment of the room hire fee is required.
- This payment ensures your exclusive use of the room and event date.
- The remaining balance for food & beverage is payable on the day you dine.
- All payments are non-refundable within 7 days of the event date.
- Service & Gratuity. An 8% staff gratuity applies to all private dining bookings. This contribution is distributed directly to our hospitality and kitchen team in recognition of the personalised service provided for private events and is added to the food & beverage spend, (not to the room hire).
- Any spend in excess of the agreed minimum spend — including additional food, beverages, or extensions on the day — will be charged and payable in full on the day of dining.
- Your reservation is considered tentative until a complete Private Dining Booking Form is received and 100% of the room hire fee is paid. Management reserves the right to cancel the booking and allocate the space to another client if the deposit and signed documents are not received within a five (5) business day period of the request for payment being made.
- The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by an act by the client or the client's guests.

FINAL GUARANTEED NUMBERS

- The final number of guests must be confirmed not less than 4 days prior to the reservation date.
- If more guests turn up to your group booking than has been noted for the final attendance, there is no guarantee that there will be available space for them at your allocated table, especially on days the restaurant is completely booked out and all chairs & tables are occupied. If there is space to accommodate extra guests, then 8 at Trinity will charge for any food or beverage provided to those guests.

BOOKING DURATION

- All standard reservations have a maximum time allocation of 4 hours at your table.
- For groups of 13-30 guests "choice of" menu available.
- For groups of 31-50 guests "alternate drop" menu only.

LATE RESERVATIONS

- Tables may be given away if you are more than 15 minutes late. Your 4 hour allocation starts from your booking time and therefore, late arrival bookings will not be given time extensions due to the tables being required back for the next reservation after you.

MENUS & BEVERAGE PACKAGES

- All menu items and prices are subject to change based on seasonal availability. Beverage packages commence at the start time of your reservation.
- Dietaries: Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.
- Seafood: All seafood menu items including the seafood platter are available until sold out daily.

CAKES

- 8 at Trinity does not allow for guests to bring your own cake, mini cakes or cupcakes to the restaurant. Please refer to our dessert menu or signature cakes for our sweet options.
- Signature Cakes: 8 at Trinity can prepare large cakes for group special occasions. Full pre-payment required. 72 hours notice required to cancel a signature cake order.
- Contact us for details. In-house cakes require a minimum of 72 hours notice and prepayment.

CHILDREN'S POLICY

- Children are welcome at 8 at Trinity restaurant. Children as part of a group booking must have either an adult or children's set menu. We provide children's meals, highchairs, and are happy to accommodate pram spaces where appropriate.
- All children must remain seated at tables.

LIQUOR & TRADING HOURS

- License: We are fully licensed and as such do not allow BYO.
- Sunday Trading: Our liquor license is subject to license conditions. One of those conditions is that the consumption of alcohol is prohibited from 10pm on Sundays. This effectively means, no alcohol can be consumed by guests from 10pm – alcohol will be removed from tables at 10pm.

PAYMENTS & SURCHARGES

- Payments: credit card or EFTPOS only
- 8 at Trinity is a cashless venue and will not accept cash for any payments.
- No split bills. A maximum of two credit cards accepted per table.
- A payment processing fee will apply to all credit card transactions. 8 at Trinity engages an independent third party to provide this service and does not profit from any payment processing fees. Card payment fees: Savings/Cheque 0%. Mastercard, Visa, Pay Pass/Wave, Amex 1.5%.
- Electronic funds transfer payments direct from your bank account are not available for any groups big or small.
- Surcharges: A surcharge of 10% on Sundays and 15% on Public Holidays applies on top of the list prices in this booklet. Surcharges are to cover penalty rates paid to staff and are not gratuities provided to the team.

CONDUCT OF YOUR 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.

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 person or company booking 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 person or company booking does not comply with any of the terms and conditions set by 8 at Trinity.

SELECTIONS & CONFIRMATION

PRIVATE DINING CONFIRMATION

	DETAILS
DESCRIPTION OF OCCASION	
LUNCH OR DINNER	
ROOM HIRE FEE & MINIMUM F&B SPEND	\$

SET-MENU SELECTIONS

PACKAGE NAME	3 COURSE	COST PER PERSON	QTY
FOR 2 COURSE MENUS SPECIFY ENTREE/MAIN OR MAIN/DESSERT			
KID'S PACKAGE	2 COURSE		

DINING DURATION & ARRIVAL TIME

All private dining bookings have a maximum time allocation of 4 hours at your table.

PLEASE ENSURE ALL YOUR GUESTS ATTENDING ARE AWARE OF THE DURATION OF YOUR RESERVATION.

REQUESTED ARRIVAL TIME	
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YOUR DETAILS

NAME:	
PH/MOB:	
EMAIL:	
CONTACT ON THE DAY:	
DATE OF BOOKING:	
TOTAL GUESTS:	
NUMBER ADULTS/ KIDS:	
ARRIVAL TIME:	
SPECIAL REQUIREMENTS: (E.G. DIETARIES, WHEELCHAIR ACCESS)	

SIGNATURE CAKE

MENU ITEM NAME	COST PER ITEM	QTY

DRINKS PACKAGE SELECTIONS

PACKAGE NAME	NUMBER HOURS	COST PER PERSON	QTY
SPECIFY BEER, RED AND WHITE WINE IF SELECTING ALCOHOLIC PACKAGE	BEER:		
	WHITE WINE:		
	RED WINE:		

ADDITIONAL SIDES / ARRIVAL DRINKS / OYSTERS

ITEM NAME	COST PER ITEM	QTY
ADD UNLIMITED ITALIAN MINERAL WATER FOR THE TABLE - 4 HOURS (SAN PELLEGRINO SPARKLING & AQUA PANNA STIL)	\$16pp	

CONFIRMATION

Please read these terms & conditions carefully. If you do not understand any of the terms & conditions or have any questions, please discuss them with an 8 at Trinity representative.

Surcharges: A surcharge of 10% on Sundays and 15% on Public Holidays applies on all food and beverage. Surcharges are to cover penalty rates paid to staff and are not gratuities provided to the team applies on top of the list prices in this booklet. A discretionary 8% service charge is applied to all private dining bookings as a gratuity paid directly to our staff (Monday-Saturday).

I have read and understood the Terms and Conditions under which this group booking has been booked and I agree that all the details on this form are correct. I/ We acknowledge that the provided card will be charged based on the selections made and any fees stated in the terms and conditions in the case that these terms and conditions are not met. 8 at Trinity accepts Visa, Mastercard & Amex. No Diners cards accepted.

TODAY'S DATE:	
NAME ON CARD:	
CARD NUMBER:	
EXPIRY DATE:	CVC:
SIGNATURE:	

OFFICE USE ONLY

ROOM HIRE COST:		MINIMUM F&B SPEND:	
TOTAL MINIMUM-COST:		CON-FIRMED Y/N	
TOTAL # GUESTS		ROOM HIRE PAID Y/N	





Our reservations team are eager to connect & help
you plan the perfect meeting, event, party or special occasion.
reservations@trinitypoint.com.au



@8ATTRINITY
8attrinitypoint.com.au