



8
AT TRINITY

GROUP BOOKINGS

81 TRINITY POINT DRIVE MORISSET PARK, NSW, 2264

8ATTRINITYPOINT.COM.AU
PHONE 0428 238 888
RESERVATIONS@TRINITYPOINT.COM.AU

EFFECTIVE FROM 18/07/24

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)

4 Hour Dining Duration Only

2 Courses \$295pp
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)

4 Hour Dining Duration Only

2 Courses \$245pp
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)

2 Hour Dining Duration

2 Courses \$133pp / 3 Courses - N/A

4 Hour Dining Duration

2 Courses \$163pp / 3 Courses \$183pp

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 Lumache (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)

2 Hour Dining Duration

2 Courses \$88pp / 3 Courses \$108pp

4 Hour Dining Duration

2 Courses \$118pp / 3 Courses \$138pp

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 Lumache (v)

Sides

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

Share Desserts

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

2 Hour Dining Duration

2 Courses \$78pp
3 Courses \$98pp

4 Hour Dining Duration

2 Courses \$108pp
3 Courses \$128pp

IMPORTANT DETAILS

TYPES OF EVENTS / FUNCTIONS

The entire table must be on the same set-menu aside from kids who can select the kids set-menu.
For 2 course menus the entire table must select either entree/main or main/dessert.
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.

GROUP SIZES & TABLE CONFIGURATIONS

Set menus are available for groups of 8 adults and above.
Set menus are mandatory for ALL groups of 13 or more guests (including children).
Any group bookings of 13+ may be split over 2 or more tables next to each other depending on the availability of tables on the day of your reservation.

HOW TO BOOK

Group bookings for sizes of 13-50+ guests cannot book online. All groups within this size range need to complete the booking form in this booklet to confirm their booking and return it via email to: reservations@trinitypoint.com.au

CONFIRMATION, PRICING & CANCELLATION POLICY

Credit card details will be required for all reservations to secure your booking, including any group reservations. No charges will be made except in the event of no-shows where \$30 per person will be charged. If a credit card is not supplied with your booking details, your booking will be cancelled.

YOUR RESERVATION IS TENTATIVE UNTIL YOU SUPPLY CREDIT CARD DETAILS. Failure to provide credit card details within the allocated time will mean your tentative reservation will be GIVEN AWAY AUTOMATICALLY to the next table on our waitlist.

The final number of guests must be confirmed not less than 48 hours prior to the reservation date. In the event that you fail to show up, cancel within 48 hours of the date of your booking, the guest numbers reduce from the date of confirmation or if you arrive with less guests, you will be charged a \$30 per person cancellation fee.

Prices subject to change for all reservations made when the dining date is 3 months or more ahead of when the booking was made. All wine vintages subject to availability and change. All menu items, (food and beverage), are subject to market availability and subject to change seasonally.

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.
A discretionary 8% service charge is applied to all tables of 13 or more guests as a gratuity paid directly to our staff (Monday-Saturday) applies on top of the list prices in this booklet.

FINAL NUMBERS

The final number of guests must be confirmed not less than 48 hours prior to the reservation date.

DINING DURATION & ARRIVAL TIME

Session time availability varies according to your group size.
All standard reservations have a maximum time allocation of STRICTLY 2 hours. Please ensure all your guests are aware of the dining duration as meal orders/selections will need to be taken within 15 minutes of your selected arrival time.
Late Arrivals: Tables may be given away if you are more than 15 minutes late.

Double Length Session Times

There is an option to have a double length session (4 hours) for an additional fee of \$30pp. The additional fee does not include any food or drinks. See below for booking time options. Only available for your entire group.

Groups of 31-50 Guests

“ALTERNATE DROP” MENU ONLY - 4 HOUR SESSION DURATION AVAILABLE ONLY
Pre-selection of 3 mains (2 x protein + 1 x vegetarian) which will be alternately provided to guests.

2 Hour Lunch Sitting

11:30am - 1:30pm
11:45am - 1:45pm
2:15pm - 4:15pm
2:30pm - 4:30pm

2 Hour Dinner Sitting

5:30pm - 7:30pm
5:45pm - 7:45pm
8:15pm - 10:15pm*
8:30pm - 10:30pm*

*Not available on Sunday evenings.

4 Hour Lunch Sitting

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

4 Hour Dinner Sitting

6:00pm - 10:00pm^
6:30pm - 10:30pm*
6:45pm - 10:45pm*
7:00pm - 11:00pm*

^Sunday evenings only.

SET MENUS

LUNCH & DINNER

AVAILABLE FOR GROUPS 8+ MANDATORY FOR GROUPS 13 OR MORE

SET MENU DIAMOND PACKAGE

8 AT TRINITY'S PREMIUM SIGNATURE DISHES

Shared Entree

Sydney Rock Oysters (gf/df)(M)

pickled cucumber, salmon caviar & chardonnay vinegar.

Kingfish Ceviche

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

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)(A)

Sea Scallops

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

Split King Prawns

chilli, chives & garlic butter (gf) (A)

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(I)

Whole Lobster - Hong Kong Style

live eastern lobster with garlic, ginger, shallot & butter sauce. Served with egg noodles(A)

Singapore Chilli Style Prawns

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

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(A)

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

mango sorbet & coconut sorbet, white chocolate, mango pearls, coconut flakes & italian meringue (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)

2 Hour Dining Duration

Not Available

4 Hour Dining Duration

2 Courses \$295pp / 3 Courses \$315pp

SEAFOOD CLASSIFICATIONS

SEAFOOD ORIGIN - A=Australian I= Imported M=Mixed



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(M)

Moreton Bay Bug(A)

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

Sea Scallops, celeriac, pine nuts, blackcurrants(I)

Fresh Cooked Eastern Rock Lobster Mornay (Half)(A)

Queensland Tiger Prawns & seafood sauce(A)

Split King Prawns, chilli & garlic butter(A)

Cod, beer batter & tartare(A)

Fried Calamari, rocket, chilli salt(I)

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

mango sorbet & coconut sorbet, white chocolate, mango pearls, coconut flakes & italian meringue (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)

SEAFOOD CLASSIFICATIONS

SEAFOOD ORIGIN - A=Australian I= Imported M=Mixed

4 Hour Dining Duration Only

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

Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$9pp
(San Pellegrino Sparkling & Aqua Panna Still)



Seafood Platter

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

SET MENUS

LUNCH & DINNER

AVAILABLE FOR GROUPS 8+ MANDATORY FOR GROUPS 13 OR MORE

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)(M)

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 (gf/df) (vegan option available)

Sea Scallops

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

Split King Prawns

chilli, chives & garlic butter (gf) (A)

Shared Mains

Singapore Chilli Style Prawns

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

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(A)
(subject to market availability)

Wagyu Sirloin MBS 9+

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

Mushroom Casarecce

mushrooms, confit garlic, truffle, cream, parmesan & hazelnut (v/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

mango sorbet & coconut sorbet, white chocolate, mango pearls, coconut flakes & italian meringue(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)

2 Hour Dining Duration

2 Courses \$133pp / 3 Courses - Not Available
Add an alcoholic beverage package from \$48pp

4 Hour Dining Duration

2 Courses \$163pp / 3 Courses \$183pp

SEAFOOD CLASSIFICATIONS

SEAFOOD ORIGIN - A=Australian I= Imported M=Mixed



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

SET MENUS

LUNCH & DINNER

AVAILABLE FOR GROUPS 8+ MANDATORY FOR GROUPS 13 OR MORE

SET MENU SILVER PACKAGE

Shared Entree

Tasting Plate to Share

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

Choice of Mains

Scallop and Prawn Ravioli

lardo, coriander, chives & spicy sichuan pepper(l)

Mushroom Casarecce Pasta

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

Spicy Lumache

spicy 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(A)

Pan Roasted Barramundi Fillet

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

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 & Hot Honey Pizza

cotto salumi, vodka sauce, ricotta, parmesan, basil & hot honey
(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)(l)

Sides Included

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

Fries rosemary salt, lemon aioli (gf/v)

Share Desserts

Bombe Alaska

mango sorbet & coconut sorbet, white chocolate, mango pearls, coconut flakes & italian meringue(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)

2 Hour Dining Duration

2 Courses \$88pp / 3 Courses \$108pp

Add an alcoholic beverage package from \$48pp

4 Hour Dining Duration

2 Courses \$118pp / 3 Courses \$138pp

(San Pellegrino Sparkling & Aqua Panna Still)

SEAFOOD CLASSIFICATIONS

SEAFOOD ORIGIN - A=Australian I= Imported M=Mixed

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

AVAILABLE FOR GROUPS 8+ MANDATORY FOR GROUPS 13 OR MORE

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. (df/gf) (vegan option available)

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)

Mushroom Casarecce pasta

mushrooms, confit garlic, truffle, cream, & parmesan & hazelnut (v/df)
(gluten free pasta option +\$3)(Vegan option +\$3)

Quattro Cheese Tortellini Pasta

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

Spicy Lumache

spicy 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

Trio of Sorbet

coconut sorbet, raspberry sorbet, and passionfruit sorbet (ve/gf)

Croissant Bread & Butter Pudding

served warm in a copper pan

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

2 Hour Dining Duration

2 Courses \$78pp / 3 Courses \$98pp

Add an alcoholic beverage package from \$48pp

4 Hour Dining Duration

2 Courses \$108pp / 3 Courses \$128pp

Add an alcoholic beverage package from \$75pp

Add unlimited Italian Mineral Water for the table from \$9pp
(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

DOUBLE LENGTH SESSION TIMES

There is an option to have a double length session (4 hours) for an additional fee of \$30pp. The additional fee does not include any food or drinks.
See page 3 for booking time options. Only available for your entire group.

\$30pp

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

2x scoops ice-cream with chocolate
or strawberry sauce

Drink

1x Coke, or coke zero, or lemonade,
or pink lemonade or OJ

2 hour duration \$25pp

4 hour duration \$55pp

ARRIVAL DRINKS

Unlimited Italian Mineral Water for the table

(San Pellegrino Sparkling & Aqua Panna Still)

2 hrs: \$9pp 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*

*3 and 4 hour packages
only available
when double length
session selected
or for exclusive hire events.

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 Delice (vegan)

Croissant Bread & Butter Pudding

\$88

Cakeage

8 at Trinity does allow for guests to bring your own cake, mini cakes or cupcakes to the restaurant.

Please Note there will be a cakeage fee added per person

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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
Un-Surrounding Sauvignon Blanc, Eden Valley, 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*

*3 and 4 hour packages only available
when double length session selected or for exclusive hire events.



TERMS & CONDITIONS

GROUP BOOKING POLICY

- Our reservations system will not allow online reservations for 12 or more guests.
- All groups of 13 or more (including children) must commit to a Group Set Menu completing our group booking form to confirm a group booking.
- The Group Set Menus in this booklet apply to all groups of 13-50 guests [children are included in the guest count] who are seated in a non-exclusive area of the restaurant.
- 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

- Credit card details will be required for all reservations to secure your booking, including any group reservations. No charges will be made except in the event of no-shows where \$30 per person will be charged. If a credit card is not supplied with your booking details, your booking will be cancelled.
- The final number of guests must be confirmed not less than 48 hours prior to the reservation date. In the event that you fail to show up, cancel within 48 hours of the date of your booking, the guest numbers reduce from the date of confirmation or if you arrive with less guests, you will be charged a \$30 per person cancellation fee.

FINAL GUARANTEED NUMBERS

- The final number of guests must be confirmed not less than 48 hours 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 2 hours at your table. There is an option for a double booking duration of 4 hours which incurs a \$30pp fee to extend your booking time. This fee does not include any additional drinks or food.
- For groups of 13-30 guests "choice of" menu available - option of 2 hour or 4 hour session duration.
- For groups of 31-50 guests "alternate drop" menu only - 4 hour session duration available only.

LATE RESERVATIONS

- Tables may be given away if you are more than 15 minutes late. **Your 2 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.

ARRIVAL AND SEATING TIMES

- It is appreciated if you could kindly emphasize to your guests the importance of arriving at 8 at Trinity on time so that you can enjoy your meal within the confirmed time period.

REQUESTED SEATING AND CAPACITY

- While we try our best to accommodate booking requests we cannot guarantee any table requests or area requests as we have an automated booking system that allocates to our restaurant capacity. Please be aware that groups 13 or more guests may be seated on two or more tables. The final floorplan on the day is at the complete discretion of the Restaurant Manager, as consideration of other bookings and multiple group handling needs to be incorporated into table placements.

CAKES

- Guests are welcome to bring their own cakes. A cakeage fee will be charged per person.
- 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.
- No payment processing fees apply to credit card transactions. Card payment fees: Savings/Cheque, Mastercard, Visa, Pay Pass/Wave, Amex: 0%.
- 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.
- A discretionary 8% service charge is applied to all tables of 13 or more guests as a gratuity paid directly to our staff (Monday-Saturday).

RESERVATION CONFIRMATION

- Your reservation is considered tentative until a complete Function Booking Form is received and credit card details are provided. Management reserves the right to cancel the booking and allocate the space to another client if the credit card and number and signed documents are not received within a ten (10) day period.
- Group bookings made less than 10 days from the reservation date must provide the signed forms and credit card details within 24 hours of first contact with 8 at Trinity reservations team.
- Confirmation of menu and guest numbers are required 48 hours prior to your reservation.
- 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.

SELECTIONS & CONFIRMATION

SET-MENU SELECTIONS

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

SIGNATURE CAKE

MENU ITEM NAME	COST PER ITEM	QTY
LARGE BOMBE ALASKA CAKE SERVES 10-16 GUESTS	\$98	
EXTRA-LARGE BOMBE ALASKA CAKE SERVES 20-25 GUESTS	\$148	
LARGE CHEESECAKE CAKE SERVES 10-16 GUESTS	\$98	

DINING DURATION

All standard reservations have a maximum time allocation of 2 hours at your table. There is an option for a double booking duration of 4 hours which incurs a \$30pp fee to extend your booking time. This fee does not include any additional drinks or food.

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

2 HOURS OR 4 HOURS DURATION?	
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YOUR DETAILS

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

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 - 2 HOURS (SAN PELLEGRINO SPARKLING & AQUA PANNA STILL)	\$9pp	
ADD UNLIMITED ITALIAN MINERAL WATER FOR THE TABLE - 4 HOURS (SAN PELLEGRINO SPARKLING & AQUA PANNA STILL)	\$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. 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 tables of 13 or more guests 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.

In signing the terms, they are binding upon you.

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

OFFICE USE ONLY

TOTAL COST:		CON-FIRMED Y/N	
TOTAL # GUESTS		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