

**THE BROOK**  
POINT COOK

**FUNCTION  
PACKAGE**

# FUNCTION ROOM



**120 SEATED**



**200 COCKTAIL**



**AUDIO / VISUAL**



**MUSIC ACCESS**



**PRIVATE AREA**



**SMOKING AREA**



**DANCE FLOOR**



**PRIVATE BAR**



**STAGE**

A versatile space with an abundance of natural light, perfect for any occasion.

Minimum spends apply for any event Friday to Sunday  
Hire fee \$500 for up to 5hrs, includes all listed above plus welcome signage and table linen.

\*all functions must conclude by 12am

\*minors are strictly not permitted on the premises after 10pm



# COFFEE ROOM

 **25 SEATED**

 **35 COCKTAIL**

 **SEMI PRIVATE**

 **ACCESS TO KIDS PLAY AREA**

Perfect for intimate gatherings, smaller celebrations or kids parties.

Hire fee \$200 for up to 4hrs  
Includes all listed above plus welcome signage and table linen.



# TWO BROTHERS BAR



50 COCKTAIL



BAR ACCESS



SMOKING AREA



VISUAL EQUIPMENT



SEMI PRIVATE

Perfect for birthdays and milestone events.

Hire fee \$300 for up to 4hrs,  
includes all listed above plus welcome signage and  
any linen required.



# CORPORATE PACKAGES

## *Corporate packages available*

Adaptable spaces to suit your needs, capacities from 10 - 120 guests seated.

- Ongoing bookings available
- Custom seating arrangement
- Complimentary tea and coffee station
- Disabled access
- Private or semi-private option
- Audio visual equipment provided



# CANAPES

## Cocktail Function Package *(Platter price per/head)*

Package	Price	Choice
Platinum	25	9
Crystal	30	12

**Satay Chicken Skewers** (n)(gf)  
w spicy home-made satay sauce

**Mac & Cheese Bites** (vg)  
w garlic aioli

**Beef Burgundy Pies**  
w tomato sauce

**Spinach & Ricotta Pastizzi** (v)  
w Tzatziki sauce

**Moroccan Lamb Pies**  
w tomato relish

**Pan Fried Vegetarian Dumplings** (v)  
w home-made chilli soy sauce

**Thai Chicken Pies**  
w tomato sauce

**Veg Curry Samosas** (v)  
w tomato chutney

**Satay Beef Skewers** (n) (gf)  
w spicy home-made satay sauce

**Tempura Battered Prawns** (gf)  
w cocktail sauce (Crystal package only)

**Tempura Battered Fish** (gf)  
w cocktail sauce

**Tempura Battered Cauliflower** (vg)(gf)  
w cocktail sauce

**Panko Crumbed Calamari Rings**  
w garlic aioli

**Beef Sausage Rolls**  
w tomato sauce

**Mini BBQ Chicken Pizzas**  
w bbq sauce base and diced chicken breast

**Mini Vegetarian Pizzas**  
w a tomato base, mozzarella cheese

**Arancini** (vg)  
w home-made tomato & basil sauce

**Beef Sliders**  
w tomato sauce, beef patty, melted cheese  
(Crystal Package only)

**Veg Sliders** (v)  
w garlic aioli, grilled zucchini, melted cheese  
(Crystal Package only)

**Trio of fries** (v)  
sweet potato wedges, onion rings, potato wedges w aioli,  
tomato relish and tomato sauce

**Popcorn Chicken** (gf)  
w aioli and tomato sauce

**Fresh Assorted Sandwiches**

## SOMETHING SWEET *Petite Fours*

Mini Ferrero (Crystal Package only)

Mini Salted Caramel (gf)

Lemon Meringue Tartlets

Mini Cookies & Cream

Assorted Fruit Platter (Vg)(gf)





## SET MENU *Platinum*

2 Course \$50 per Head | 3 Course \$60 per head

### ENTREE

**Beef Tortellini** - pasta stuffed with ground beef, butter, home-made tomato & basil sauce, parmesan

**Lemon Pepper Squid** (gf) - flash fried squid, lemon, garlic aioli w rocket & red onion salad, lemon vinaigrette & balsamic glaze

**Satay Chicken** (n,gf) - grilled satay chicken, onion, capsicum, home-made satay sauce, crushed peanuts

**Arancini** (available Vegan) - w home-made tomato & basil sauce, topped with shaved parmesan

### MAIN

**Barramundi** (gf) - grilled barramundi, sauce puttanesca, lemon, w buttered baby corn, kale, turnip

**Creamy Chicken** (gf) - poached garlic chicken breast, mushrooms, white wine, butter, cream, parmesan w chunky hand-cut herb fries

**300gm Striploin** (gf) - premium cut, marinated in rosemary oil, cooked medium w buttered baby beets, corn, fennel & creamy mushroom gravy

**Saltimbocca** (gf) - pan-fried chicken breast, sliced prosciutto, sage, buffalo mozzarella, garlic, butter, white wine, cream w garlic & herb mash

**John Dory** (gf) - grilled fish, sauce soubise, lemon w buttered baby carrots, chats, leek, shallots

**Brook Super Salad** (Vg,gf,n) - quinoa, roasted Brussel sprouts, sweet potatoes & asparagus, sweet tofu, almond flakes, walnuts, kale, spinach, coriander, dried cranberries, pomegranate vinaigrette

### DESSERT

**Salted Caramel** - salted caramel and chocolate mousse on a chocolate sponge base, topped with a caramel glitter glaze

**Coconut and Lime Time** (gf) - coconut and lime mousse on a coconut dacquoise w berries

**Ferrero Rocher** (gf,n) - Nutella on cheesecake, topped with Ferrero glaze w whipped cream & berries

**Bombe Alaska** (Vg,gf) - passionfruit & raspberry sorbet on a vanilla sponge base topped with meringue w passionfruit pulp & berries

# SET MENU *Crystal* \$60 per head 2 Course | \$70 per head 3 Course

## ENTREE

**Beef Tortellini** - pasta stuffed with ground beef, butter, home-made tomato & basil sauce, parmesan

**Lemon Pepper Squid** (gf) - flash fried squid, lemon, garlic aioli w rocket & red onion salad, lemon vinaigrette & balsamic glaze

**Satay Chicken** (n,gf)- grilled satay chicken, onion, capsicum, home-made satay sauce, crushed peanuts

**Arancini** (available Vegan) - w home-made tomato & basil sauce, topped with shaved parmesan

**Ravioli** - roasted pumpkin & sage ravioli, home-made tomato & basil sauce, parmesan

**Smoked Salmon Salad** (gf)- spinach, avocado, smoked salmon, lemon vinaigrette

**Vol Au Vents** - creamy garlic & mushroom chicken, butter, parsley, parmesan in a hollow case of puff pastry

## MAIN

**Barramundi** (gf) - grilled barramundi, sauce puttanesca, lemon, w buttered baby corn, kale, turnip

**Creamy Chicken** (gf) - poached garlic chicken breast, mushrooms, white wine, butter, cream, parmesan w chunky herb fries

**300gm Striploin** (gf) - premium cut beef striploin, marinated in rosemary oil, cooked medium w buttered baby beets, corn, fennel & creamy mushroom gravy

**Saltimbocca** (gf) - pan-fried chicken breast, prosciutto, sage, buffalo mozzarella, garlic, butter, white wine, cream w garlic & herb mash

**Dijon & Rosemary Eye Fillet** (gf) - premium cut beef tenderloin, marinated in Dijon mustard & rosemary, cooked medium w buttered baby beets, corn, fennel & creamy mushroom gravy

**John Dory** (gf) - grilled fish, sauce soubise, lemon w buttered baby carrots, chats, leek, shallots

**Pollo alla Sorrentina** (gf) - poached chicken breast, grilled eggplant, sliced prosciutto, home-made tomato & basil sauce, melted provolone w jacket potatoes

**Brook Super Salad** (Vg,gf,n) - quinoa, roasted brussel sprouts, sweet potatoes & asparagus, sweet tofu, almond flakes, walnuts, kale, spinach, coriander, dried cranberries, pomegranate vinaigrette

**Salmone glassato all'arancia** (gf) - salmon marinated in soy sauce, orange glaze w buttered baby beets, carrots & leek

## DESSERT

**Salted Caramel** (nf) - salted caramel and chocolate mousse on a chocolate sponge base w caramel glitter glaze

**Coconut and Lime Time** (gf) - coconut and lime mousse on a coconut dacquoise w berries

**Ferrero Rocher** (gf,n) - Nutella on cheesecake w Ferrero glaze, whipped cream & berries

**Apple & Raspberry Crumble** - warm crumble in a French butter pastry shell w ice-cream

**The Duchess** (contains alcohol) - Cointreau mousse, espresso ganache, caramel ganache, sable biscuit w berries

**Raspberry Tart** - diplomat crème, topped with raspberries, encased in a French butter pastry shell

**Bombe Alaska** (Vg,gf) - passionfruit & raspberry sorbet, vanilla sponge w meringue, passionfruit pulp & berries



# KIDS PARTIES

**\$20pp - (7 choices from either menu)**

## MAINS

- Calamari
- Fish Bites
- Mini Hot Dogs
- Popcorn Chicken
- Sliders – Beef
- Spinach & Ricotta Pastizzi (V)
- Mac & cheese bites (Vg)

## DESSERT

- Mini Salted Caramel (gf)
- Mini Cookies & Cream

**\$15pp - (5 choices)**

## MAINS

- Party Pies
- Sausage Rolls
- Trio of fries (V) – Wedges, Chips, Onion Rings
- Fresh Assorted Sandwiches
- Fairy Bread (V)Chicken
- Nuggets

## DESSERT

- Ice cream
- Frog in a pond
- Mixed Fruit Cups



## CAFÉ ROOM \$200

Room for 3 hours  
(before 5pm Fri/Sat)

For an unforgettable day includes:

- Lolly Bags
- Host
- Balloons
- Birthday Badge
- Complimentary Soft Drink
- Up to 25 Kids

## FUNCTION ROOM \$500

Room for 5 hours  
(before 4 pm Fri/Sat)

The ultimate kids party experience! Includes:

- Lolly Bags
- Host
- Balloons
- Birthday Badge
- Complimentary Soft Drink
- Movie Screening
- Private Area
- Outdoor Alfresco
- Over 25 kids



# CONTACT US

Terms and conditions applicable for all functions.

Book an appointment with our  
function manager today:

**P** (03) 9394 6444

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