



| Thankyou for your Group Luncheon Enquiry |

Our vision for Ponte was to create a relaxed, family-friendly atmosphere ideal for enjoying good food and great cocktails + wine.

We never want our diners to feel rushed, so our Three Course Lunch Special is designed for you and your guests to have a choice on the day from your pre selected Three Entrées, Mains and Two Desserts all whilst allowing you to take in the spectacular views of the Shoalhaven River at your leisure.

Our enclosed front balcony area is wet-weather friendly and has a seating capacity of approximately 45 guests.

Our main dining room which is slightly elevated above the balcony has a 70 pax capacity with uninterrupted views along the stunning Shoalhaven River.

The \$60 Lunch Set Menu is compulsory for all groups of 12 or more adults, kids meals are available as well as High Chairs for the little ones and accessibility ramps for those that need a little extra help, which means all the family is welcome here.

We look forward to seeing you at Ponte soon





\$60 THREE COURSE LUNCH

Sample Menu Only

Starters

Stracciatella | nans relish | grilled housemade focaccia (v)

Local Kingfish ceviche | BBQ corn | avocado | chilli lemon dressing | wonton *

Slow cooked pork belly | smoked bbq sauce | shallots | crispy skin *

Local Kingfish sashimi | lime coconut | caramelised nam jim *

Seared Japanese scallops | XO cream | chives (4)

Spanner crab meat | crispy wonton | pomelo salad | chilli lime sauce *

Mains

Housemade pasta | truffle Parmesan cream | pangritata (v)

BBQ duck breast | cucumber | tomato | corn | sesame dressing *

Char-grilled local fish of the day | Jervis Bay mussels | warm tartare | fresh peas *

BBQ lamb backstrap (m/r) | pumpkin puree | roast pumpkin | braised greens *

Wagyu rump (m/r) | crispy polenta chips | mushroom sauce*

Desserts

Profiterole | hazelnut custard | roasted hazelnut

Chocolate & almond cake | smoked vanilla cream | cocoa *

Sticky date pudding | toffee sauce | peanut praline | vanilla bean ice-cream

HOW DOES THIS SET MENU WORK FOR US ?

Groups of: 12 to 20 guests

All guests will have their order taken on the day from our chefs carefully selected set menu items. You will have a choice on the day from:

Three Starters, Three Mains and Two Desserts.

(Any guests with dietary requirements and/or food allergy will have their own specific menu items served to them)

Groups of: over 20 guests

Your Three Course Lunch Menu will consist of our chefs selection of

Two Starters, Two Mains and Two Desserts which will be alternately served to your guests.

(Any guests with dietary requirements and/or food allergy will have their own specific menu items served to them)

KIDS: All children will be able to order from the kids menu on the day.

Childrens meals are for 2-12 years only.

GROUP LUNCH BOOKING:

Confirmation/Credit Card Authorisation Form – 2024

E: bookings@pontebaranddining.com.au

Name:		Company Name:	
Mobile:		What are you celebrating? :	
Date of Booking:		Arrival Time:	Number of Guests:
Beverages: (please circle) BAR TAB: LIMIT \$ _____		Beverages on Consumption: PAYG	
Sparkling:		Wine:	
Beer:		Other:	
DIETARY REQUIREMENTS:			
Credit Card:			
Name:		Card Type:	
Card Number:		Expiry Date:	
CCV Number			
Please advise your preferred method of payment when finalizing your booking.			
Signature:		Date:	
Terms & Conditions: Please Sign to acknowledge that you have read and agree to the below terms and conditions below:			
Signature _____			
On Behalf of: _____			

LETS ALL PLAY BY THE RULES.....

BOOKING CONFIRMATION AND PAYMENTS

- Upon confirmation, your credit card details are required on the booking confirmation sheet to secure your booking.
- Deposit – currently, a deposit is not required until you have confirmed final numbers.
- Confirmation of guests & final details for your booking is required 48 hours (2 days prior to your group booking).
- Full Payment for beverages / bar tab is to be settled on the day (unless previously arranged with the venue to be invoiced). Please advise if you wish to use another card or make final payment with a different method.
- 1% surcharge applies on all card's payments and split bills.
- All prices are inclusive of GST.

FOOD & BEVERAGES

- Please advise us of any guests with dietary requirements or allergies.
- Changes to the menu - Please note that our set menus are subject to regular changes due to seasonal variations.
- BYO is not permitted.
- Please advise dietary requirements when confirming your final number of guests 48 hrs prior to booking. It is very important to us that we are aware of all food allergies prior to your reservation date to ensure we can cater sufficiently for all guests. We (Ponte Bar and Dining) do not take any responsibility for not be able to cater for guests if we have not received notice on all food allergies, dietary requirements, and specific requests. We can cater for all dietary requirements with notice.
- Adults – may not order from the children's menu.
- Under no circumstances can guests bring their own food into the venue unless previously arranged with management.

CAKES & DECORATIONS

- Guests may bring a cake or cupcakes of their own from outside the venue. If you wish to cut your cake yourself you may do so, however if you would like our staff / chefs to cut and plate your cake for you a cakeage fee of \$2 per person will apply. Ice cream cakes are not permitted.
- Guests may decorate their tables with flowers, place cards and any items that will not damage the tables, flooring, or chairs. Confetti is not permitted in our venue.

CODE OF CONDUCT

- Guests between the ages of 18 years old and 21 years old should always carry photo identification on them.
- The client/guests shall conduct themselves in an orderly manner compliant with the rules of the venue and in accordance with all applicable laws.
- Smoking is not permitted in the restaurant.
- The client is liable for the actions of their invitee's and any damages or losses incurred. Any costs will be invoiced directly.

Restaurant's Right

- The venue does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees.
- The venue reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability.
- The venue also reserves the right to cancel the booking if:
 - The venue or any part of it is closed due to circumstances beyond the restaurant's control
 - The client becomes insolvent, bankrupt or enters into liquidation or receivership
 - The event may prejudice the reputation of the venue
 - The deposit (where applicable) has not been paid by the due date

Responsible Service of Alcohol: Ponte Bar and Employees will, always be bound to state licensing laws and the responsible service of alcohol act.