

# Tata's Point Samson Resort

*At TATA's we cater for all occasions from Engagement Parties,  
Birthdays, Christmas Functions, Sit Down Dinners, Corporate Meetings  
and Seminars.*

*For that very special occasion, you need a very special venue*

**Function and Marketing Manager:**

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# Functions Menu's

## Three Course Menu

A

\$90 Per Guest

Minimum 25 Guests

Maximum 60 Guests

Choose two each of entree, two of mains and two of desserts to be served alternatively.

\$9 per person if you wish to have your guests choose on the day (N/A 40 + guests).

### ENTREES

#### PORK BELLY & SCALLOPS

Served with TaTa's Sweet Chilli Sauce

#### SALT & PEPPER SQUID

On a bed of Mesculin, Roasted Tomato and Garlic Vinagrette.

#### GRAND CEASAR SALAD

Char Grilled Chicken, Pancetta and Parmesan (v option) (g option)

#### TASMANIAN SMOKED SALMON IN TUSCANY SPICES

Mixed Leaf, Asparagus Spears and Trio of Capsicum Dressing

#### CREAM OF BUTTERNUT PUMPKIN SOUP

Garlic Croutons (v option)

### MAINS

#### DUCK IN THAI CURRY SAUCE

Coconut, lemongrass, kaffir lime, mild chilli. Sides of jasmine rice, roasted pineapple chutney, fiery chilli nuoc cham, spiced roast peanuts

#### BEEF CHEEK

Creamy mash, steamed greens, Roasted Carrot and beef jus

#### POINT SAMSON FISH

Fresh herbed Mash, Petite Roast Pumpkin, Baby Spinach, Citrus Buerre Blanc Sauce (g)

#### FREE RANGE CHICKEN BREAST

Saffron Risotto, Spinach, Sun-Dried Tomato Buerre Blanc (g)

### DESSERTS

#### TRIPLE CHOC TART

White, Milk and Dark Chocolate Tart, Raspberry Coulis, Chantilly Wafer.

#### LIME PANNACOTTA

Candied Orange, Lime Syrup & Pistachio Biscotti (g)

#### APPLE TART TARTAIN

Vanilla bean ice cream

# Three Course Menu

B

\$95 Per Guests

Minimum 25 Guests

Maximum 60 Guests

Choose two entree, three Mains two Desserts, to be served alternately  
\$9.50 per person if you wish to have your guest choose on the day (N/A 40 + guests).

## ENTREE

### TATA'S SEAFOOD CHOWDER

Mussels and Prawns

### NICOISE OF SMOKED CHICKEN

Beans, potatoes, olives tomato and cucumber. Aged Balsamic Dressing (g)

### CHARRED BEEF

Three Mushroom Risotto and Herb Butter (g)

## MAIN COURSE

### MARGARET RIVER BEEF

Grilled Field Mushrooms, Potato & Caramelised onion Puree, roast Vine Ripened Tomato, Red Wine Jus (g)

### POINT SAMSON FISH FILLET

Sautéed Greens, Potato Gratin, Saffron Mussel butter sauce (g)

### CHERMULAH CHICKEN BREAST

Cumin Couscous, Roasted Roma Tomatoes and Moroccan Jus (g)

### THREE MUSHROOM RISOTTO

Enocchi, Shitake and Oyster Mushrooms, Reggiano, Basil Parmesan Wafer. (v) (g)

### COCONUT SAFFRON SEAFOOD

Point Samson Fish, Prawns & Squid in coconut milk infused with Saffron, Corriander, Ginger.  
sides of Jasmine rice, Cucumber & Coriander, Fiery Chilli Nuoc Cham.

## DESSERTS

### POACHED PEARS (g)

On vanilla bean anglaise

### TRIPLE CHOC TART

White, Milk and Dark Chocolate Tart, Raspberry Coulis, Chantilly Cream.

### LIME AND MANGO CHEESECAKE

Red Berry Coulis.

# DINNER PARTY MENU

\$90 per guest

## Three Course Menu

*Guests to choose on the night*

Maximum 30 guests

### ENTREE

#### MEAT TRIO FOR TWO

Slow Cooked Duck Salad with Garlic croutons, pork Belly, Lemon Dressed Grilled Chorizo, Fresh House Baked Bread

#### SEAFOOD FOR TWO.

Blue Manna & Prawn Croquettes, Salt & Pepper Squid, Freemantle Scallops, Apple & mint Salsa, Balsamic glaze, fresh house baked bread.

### MAINS

#### MARGARET RIVER BEEF

Grilled Field Mushrooms, roast Vine Ripened Tomato, Potato onion Puree, Red Wine Jus (g)

#### CHICKEN BREAST WITH POTATO GNOCCHI

Potato and her gnocchi, baby spinach, maple pancetta, hazel nuts, parmesan wafer

#### POINT SAMSON FISH FILLET

Sautéed Greens, Potato Gratin, Saffron Mussel butter sauce (g)

#### DUCK IN THAI CURRY SAUCE

Coconut, lemongrass, kaffir lime, mild chilli. Sides of jasmine rice, roasted pineapple chutney, fiery chilli nuoc cham, spiced roast peanuts

### DESSERTS

#### BEE HIVE

TaTa's Honeycomb Ice Cream, Brandy Snap Cases, Honeycomb.

#### STICKY DATE PUDDING

Traditional Date Pudding with Butterscotch Sauce and Cream

#### TRIPLE CHOC TART

White, Milk and Dark Chocolate Tart, Raspberry Coulis, Chantilly Cream.

# CREATE YOUR OWN

**Choose two or three entree or starters, mains and desserts for your menu**  
**Guest choose on the night**

Maximum 30 guests

Prices are per person

## **DIPS & PLATTERS Serves 2 to 4**

### **\*\* BRUSCHETTA-**

House bread toasted with garlic butter served with sides of tomato & onion salsa, garden herb pesto, shaved parmesan & kalamata olives

### **\*\* GARLIC CROSTINI**

With a Spicy Mexican Tomato and Herb Salsa (v)

### **\*\* CHARRED BEEF**

Medium Rare Charred Beef on Light Rye

### **\*\* PRAWN RICE PAPER ROLLS**

Vietnamese Rice Paper Rolls with Sweet Chilli Dipping Sauce (v option) (g)

## **ENTREES**

### **\*\* TIKKA PRAWN SKEWERS**

Wild Rocket, Cucumber, Avocado Salad and Sweet Mango Chutney Dressing (g)

### **\*\* ROASTED MEDITERRANEAN VEGETABLE**

Roasted Potato, Pumpkin, Beans, Olives and Fetta

### **\*\* GRAND CEASAR SALAD**

Char Grilled Chicken, Pancetta and Parmesan (v option) (g option)

### **\*\* SMOKED SALMON IN TUSCANY SPICES**

Smoked Salmon wrapped Asparagus Spears with Capsicum Salsa

## **MAIN COURSE**

### **\*\* MARGRET RIVER BEEF**

Beans, Parsnip & Sweet Potato Mash, Roasted Garlic & Shallots (g)

### **\*\* LAMB RUMP**

Pumpkin Gratin, Wilted Greens, Green Beans, Rosemary Jus (g)

### **\*\* POINT SAMSON FISH FILLET**

Fresh herbed Mash, Petite Roast Pumpkin, Caviar Sauce (g)

### **\*\* FREE RANGE CHICKEN BREAST**

Saffron Risotto, Spinach, Sun -Dried Tomato Buerre Blanc (g)

### **\*\* SLOW COOKED DUCK**

Confit Duck Legs on a root vegetable and Garden Herb Potato Cake with wilted Baby Spinach.  
Orange Saffron Butter Sauce

# SUGGESTED ALCOHOL SELECTIONS

## **Selection 1**

Deutz -Brut Cuvee

Cape Vale- Chardonnay, Ferngrove - Semillion Sauvignon Blanc

Flying Fish- Cabernet Merlot

Hahn Premium Light, Crown Larger, Corona

Soft Drinks

## **Selection 2**

Deutz -Brut Cuvee

Ferngrove Semillion Sauvignon Blanc, Capel Vale Chardonnay,

Flying Fish- Cabernet Merlot, Taylors Jaraman- Cabernet Sauvignon

Hahn Premium Light, Pure Blond, Crown Lager, Corona

Soft Drinks

# Exclusive Use

## Function Venue Capacity and Prices

### Room Hire\*

*Day Events Only 8am to 4pm*

	<b>Inside</b>	<b>Alfresco</b>
<b>Capacity</b>	35pax	40pax
	\$350	\$250

\*room hire only applies for day events. food and beverages are additional

### Minimum Spend Requirements

*Evening 6pm to Midnight*

Minimum spend on food and beverages is required for exclusive use of private function area

<b>Room</b>	<b>Capacity</b>	<b>Sunday- Thursday</b>	<b>Friday- Saturday</b>
<b>TATA's inside</b>	40pax	\$4500	\$4800
<b>Al fresco</b>	40pax	\$2550	\$3000



# TERMS & CONDITIONS

## **STANDARD FUNCTION START & FINISH TIMES**

**Lunch Functions** – may start from 12pm but are required to vacate the room by 4.00pm at the latest.

**Evening Functions** – cannot commence any earlier than 5.00 pm for guest arrival.

## **TENTATIVE BOOKINGS**

All tentative bookings will be held for a period of 14 days upon reservation, after this time bookings will be automatically cancelled. You will be contacted to confirm your booking if another inquiry is received for the same day within this time frame. In such a circumstance, you may be required to secure your deposit within 48hrs.

## **CONFIRMATION BOOKINGS**

### *Room Hire*

Room hire must be paid in full 7 days prior to event. (for events requiring food please refer to the function bookings.)

### *Function Booking*

Function Booking form must be filled out and returned with the deposit to confirm your booking. A deposit of \$2000 is required to secure your chosen date. Final Numbers and Menu must be finalised 1 month prior to function date. Final numbers will be set as minimum charge if changes are made.

## **CANCELLATION OF BOOKING**

### *Room Hire.*

Cancellation must be given in writing 48 hrs prior to event

### *Function Bookings*

Written notice is required to cancel a booking. Deposit is non refundable upon cancellation in 3 months prior to function date.

## **FOOD AND WINE**

TaTa's is a fully licensed restaurant – **NO BYO.**

Menu items to be advised a minimum of 4 weeks prior to your function date.

Food availability is subject to seasons and wine changes may occur with supply and allocation or vintage.

Management reserves the right to increase the price of Beverages or Function Menus, provided we give you 30 days notice. All prices quoted are inclusive of the GST.

## **PAYMENT**

The Total Account is to be paid 30days prior to function date. The Client shall pay the full amount quoted for the function by cash, credit card or electronic funds transfer. Any additional costs incurred will be settled on the day at the conclusion of the function. Credit Card Details will need to be provided on the booking confirmation form or on the day of the function to run accounts such as bar tabs. You authorise Point Samson Resort to charge any additional amounts for outstanding charges such as bar tabs to your credit card at the end of the function.

## **DELIVERY**

All deliveries must be advised with delivery details and times to function coordinator. Deliveries must be clearly marked with the name and date of the function. Wedding Cakes should only be delivered on the day of the function if this is not possible, they should be stored in a protective box or container and clearly

marked with your name. Place cards, seating plans, bonbonniere's can be delivered before the function as we will place these on the tables at no cost to you.

**No deliveries will be accepted after 6pm.**

### **SMOKING**

TaTa's is a Non Smoking venue. We have a small smoking area outside the licensed area.

### **CLIENT RESPONSIBILITY**

TaTa's Restaurant does not accept responsibility for damage or loss of any of the client's property left prior to, during or after the function. All presents and belongings must be taken away on the day/night of the function as there are no storage facilities. Organizers are responsible financially for any damage to the property of TaTa's caused by themselves or their guests. Costs associated with abnormal cleaning will be charged at the rate of \$35.00 per hour per staff member.

No confetti, rice, rose petals or bubble blowers are to be used inside or outside of TaTa's Restaurant under any circumstances. Any glassware taken off the property will be charge to the client

### **LIQUOR LICENSING**

Under the Liquor Control Act of Western Australia we have various obligations and reserves the right to refuse service of alcohol to persons if he/she is deemed to be intoxicated and may do harm to themselves, other patrons or property, or for any other reason permissible under the act or by law. The law in respect of people under 18 years of age will be enforced at all times. Approved identification must be provided upon request.

As TaTa's is part of the Pilbara Accord and has a duty of care to your guests, no intoxicated person will be served alcohol. No "shooters or "doubles" will be served. Any person providing another guest with alcohol after they have been refused service, will also be cut off or asked to leave.