



EVEREST

PONTOON
EVENTS
BY THE BEACH

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LUNCH

FROM 12 ^{PM}

ALL LUNCH EVENTS CONCLUDE NO

LATER THAN 4 . 3 0 ^{PM}

DINNER

FROM 6 ^{PM}

ALL DINNER EVENTS CONCLUDE NO

LATER THAN 1 . 00 ^{AM}

STAND UP EVENTS

WELCOME TO ST KILDA'S FAVOURITE BEACH SIDE OASIS.
WITH VARIOUS EVENT SPACES TO CHOOSE FROM PONTOON OFFERS ENDLESS OPPORTUNITIES TO MAKE YOUR EVENT A SPECIAL ONE. ALWAYS PROVIDING THE BEST BEVERAGES AND ALL AROUND GOOD TIMES!

CANAPES

SMALL

Fresh oysters, mignonette [G,D,N]	\$4.5
Compressed melon and prosciutto [G,D,N]	\$4
Gnocco fritto, white bean puree [D,N,VE,V]	\$3
Whipped cod belly, farinata [D,N]	\$4.5
Cod croquette, romesco [D]	\$4.5
Anchovy, olive on toast [D,N]	\$3
Pepperonatta in cos heart [D,N,G,VE,V]	\$3
Smoked tomato tartare in witlof [D,N,G,VE,V]	\$3
Fennel jam stuffed mussels [G,N,D]	\$4
Sardine on toast [D,N]	\$4.5
Cucumber, cumin yoghurt [D,N,G,V]	\$3
Cauliflower fritter, garlic aioli [D,N,V]	\$3

LARGE

Sirloin beef skewer, gremolata [D,N,G]	\$9
Swordfish skewer, blistered tomato sauce [D,G,N]	\$7
Fire roasted octopus, capsicum dressing [D,G,N]	\$7
Fried chicken, tahini [N]	\$6
Beef bolognaise arancini [N]	\$6
Seasonal agnolotti [N,V]	\$7
Ricotta zucchini flowers (seasonal) [N]	\$8
Grilled zucchini, Stracciatella, salsa verde [G,N,V,VE]	\$6
Polenta chips, parmesan, aioli [G,N,V]	\$6

DESSERTS

Lemonchello pavlova [G]	\$5
Tiramisu baba	\$5
Campari ice cream sandwich [G]	\$5
Cannoli with ricotta and pistachios	\$5
Milk chocolate and bitter orange brûlée [G]	\$5
Negroni soaked watermelon and aperol gelato [V,D,G]	\$5

FEASTING TABLE

95pp

ANTIPASTI SECTION

Flat breads for everyone [VE,G,D,N]

- Pickles [VE,G,D,N]
- Marinated peppers [VE,G,D,N]
- White bean and confit garlic dip [VE,G,D,N]
- Burratas – seasonal garnish [V,G,N]
- Cucumbers, yoghurt [V,G,N]
- Tomatoes, balsamic [VE,G,D,N]

SHAVED MEATS

- Prosciutto [G,D,N]
- Mortadella [G,D,N]
- Chilli salami [G,D,N]

MAIN - Choice of 1 protien

- 3+ Beef sirloin, gremolata, lemon [G,D,N]
- OR
- Marinated chicken, stone fruit, yoghurt
- OR
- Market fish, Blistered tomato sauce, balsamic [G,D,N]
- Zucchini alla scapece, grilled halumi, pesto [V,G,N]

SIDE

- Charred broccolini, anchovy bagna couda [V*,VE*,G,D,N]
- Ice berg wedge, fetta, buttermilk, dill [V*,VE*,GF, D*,N]
- Panzanella salad [VE,D,N]

DESSERTS - Platters or roaming

- Seasonal fruit pavlova in a glass
- Classic tiramisu

V - vegetarian

VE - vegan

G - gluten free

D - dairy free

N - nut free

* - can be made V,VE



DRINKS PACKAGES

PLEASE SEE OUR SELECTION OF BEVERAGE PACKAGES BELOW TO BE OFFERED FOR THE DURATION FOR YOUR EVENT

CLASSIC

85 PP FOR 4 HOURS

SPARKLING

Redbank Prosecco, King Valley, VIC

WHITE – CHOOSE ONE

HAHA Sauvignon Blanc, Marlborough, NZ

Wickhams Road Chardonnay, Yarra Valley, VIC

RED - CHOOSE ONE

Airlie Bank Pinot Noir, Yarra Valley, VIC

Heathcote Estate Shiraz, Heathcote, VIC

BEER - CHOOSE TWO TAP

Ask our friendly staff for selection

James Boags Light (bottled)

BASIC SPIRITS

PREMIUM

105 PP FOR 4 HOURS

COCKTAIL ON ARRIVAL – CHOOSE THREE

Frosen selection, Spritz selection, Espresso Martini, Margarita, Sangaria

SPARKLING

Stward & Prentice 'paradise Garage' NV, Gippsland, VIC

WHITE – CHOOSE ONE

Allegrini 'Corte Giara' Pinot Grigio, Veneto, Italy

Yabbylake 'Stokehouse' Chardonnay, Mornington Peninsula, VIC

ROSE

Triennes Rose, Provence, France

RED – CHOOSE ONE

Onnanon Pinot Noir, Mornington Peninsula, VIC

Syrahmi 'Demi' Shiraz, Heathcote, VIC

BEER

Stone & Wood Pacific Ale, Colonial Kolsch, James Boags Light (bottled),

Kozi, Hazy Byron, Furphy, Coaster Bright Ale

BASIC SPIRITS



Add a round of cocktails mid or late night

\$15 per

Switch to premium spirits

\$20 per person

Bollinger 'Special' Cuveé
\$45 per person

TERMS & CONDITIONS

CANCELLATIONS

All cancellations are to be made in writing. In the event of a cancellation, postponement or transfer of the event date, please advise 30 days or more before the function date, or 100% of the deposit will be retained. Should there be an enforceable Government order which impacts on the ability of the venue to open or accommodate all planned guests, the client and venue will work together to resolve alternative arrangements within 48 hours of the enforceable Government order being confirmed.

DEPOSIT

20% of the agreed minimum spend must be paid to confirm your event. If the deposit is not received by the due date, the booking will be cancelled.

MINIMUM SPEND

Please get in contact with our team to discuss your event.

FINAL NUMBERS

Guaranteed numbers are required 5 working days prior to your function to ensure we best manage staff and service.

PUBLIC HOLIDAY AND PRICING

An additional 15% surcharge will apply to the account total for all events held on public holidays. All prices include GST.

DURATION

Standard functions are up to 4 hours. All lunch bookings can commence from 12pm onwards and all guests must vacate the event space by 4:30pm. All dinner functions can commence from 6pm onwards and must conclude no later than 1:00am.

DAMAGES

The client is financially liable for any damage to Pontoon's property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors, or other surfaces which are part of the restaurant.

INSURANCE/PUBLIC LIABILITY

Pontoon accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

DELIVERY/COLLECTION OF GOODS

Pontoon will only accept delivery of goods 2 hours prior to the function commencement time, and all goods must be collected on the same day unless prior arrangements have been made.

RESPONSIBLE SERVICE OF ALCOHOL

Pontoon is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises. We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive.

MUSIC

Pontoon retains complete discretion and control of music and noise levels at all times to vary or cease entertainment levels that do not comply with applicable law or which may cause Pontoon to breach the lease agreement.

FOOD/BEVERAGES

Pontoon does not permit outside food or beverages to be brought onto the premises. Exception can be made at management discretion, please check with your event coordinator, noting charges may apply.

DECORATIONS

Pontoon does not allow sparklers where the flame is exposed. The host of the event will be liable for the full cost of the fire department call out fee and any damages incurred as a result of use of these items. Pontoon does not allow confetti to be placed on tables or released in the venue. All other decoration brought into the venue will need management approval prior your event.

SERVICE CHARGE

A 5% discretionary gratuity will be added to your final bill. Please speak to our events team if you would like this to be removed.

