

An aerial photograph of a coastal town and a large body of water. The town is built on a hillside, with a prominent red-roofed building featuring a clock tower. The water is a deep blue, and the sky is clear. The text "GROUP SET MENUS" is overlaid on the right side of the image.

GROUP SET MENUS





High on the hill in Applecross with stunning views overlooking the Perth City skyline and Swan River BWG Steakhouse is sure to impress guests at your next event.

Whatever type of event - we have spaces of all sizes that will bring your guests together with flawless service and superb food.

All our rooms have their own personalities and all our menus are tailor made so we can create an event to suit you and your special occasion.

All private spaces attract a venue hire fee. Your venue hire consists of – staffing and setup of the room for your event. This will be provided in a quote from our Sales Team.

Our Private Spaces - The Bluewater Room



**The Bluewater Room overlooks the South of Perth Yacht Club to the east side and the City Skyline to the front of the room.
It features, a central area with high ceilings and a beautiful bay window.
A side area perfect for some pre-drinks and a built in dance floor.**

The room has the following capacity:

SEATED

- 90 guests - banquet round tables
- 72 guests - cabaret round tables

COCKTAIL

- 150 guests cocktail style

*+options to extend to the side area to
increase capacity*

We can also add the side grassed area to your event so that your guests can experience the views up close and personal

This also increases the maximum capacity of guests

Speak with your coordinator for more details

Our Private Spaces - The Private Wine Room



www.ericaserena.com

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The Private Wine Room is a stunning room with an air of elegance with its surrounding wine racks and high ceilings. The room looks out over the grassed area at the front of the venue to the expansive river and city view.

The room comprises of wooden floorboards, a working fireplace and a paved verandah space enclosed by clears than can be closed or opened weather depending.

The room has the following capacity:

SEATED

- 40 guests - banquet round tables
- 32 guests - cabaret round tables
- 22 guests - boardroom long table

COCKTAIL

- 70 guests cocktail style

+options to extend to the front area to increase capacity

We can also add the front paved area and then further again to include the grassed area to your event so that your guests can experience the views up close and personal

This also increases the maximum capacity of guests

Speak with your coordinator for more details

Our Private Spaces - The Private Dining Room



The Private Dining Room is to the Western Side of the building and is perfect for smaller events. It has a central bay window overlooking the expansive Swan River and a boardroom table suitable for intimate seated events. Perfect for a degustation dinner!

The room has the following capacity:

SEATED

- 18 guests - boardroom square table

COCKTAIL

- 40 guests cocktail style



Set Menu One - \$70pp

SHARED ENTRÉE (all items served to the centre of the table)

Chargrilled Turkish bread with EVOO and dukkah

Woodfired baba ghanoush with fried capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

ALTERNATE DROP MAIN

Dry aged 250g Kilcoy scotch fillet with royal blue mashed potato, broccolini and red wine jus

ALTERNATED WITH

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

SIDE TO SHARE

Chopped salad, ranch dressing

SET DESSERT

Vanilla crème brulee with shortbread and salted caramel ice-cream



Set Menu Two - \$85pp

ON ARRIVAL

Two Chef's choice canapes

SHARED ENTRÉE (all items served to the centre of the table)

Chargrilled Turkish bread with EVOO and dukkah

Woodfired baba ghanoush with fried capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

CHOICE OF MAINS

Dry aged Kilcoy scotch fillet with lager braised chat potatoes and broccolini

OR

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

OR

12hr cooked Linley Valley pork belly, apple three ways, pickled cabbage, cider glaze

SIDE TO SHARE

Chopped salad, ranch dressing

CHOICE OF DESSERT

Vanilla crème brulee with shortbread and salted caramel ice-cream

OR

Chocolate tart with vanilla bean ice-cream and hazelnut praline



Set Menu Three - \$110pp

Maximum 40 guests

ON ARRIVAL

Three Chef's choice canapes

SHARED ENTRÉE (all items served to the centre of the table)

Chargrilled Turkish bread with EVOO and dukkah

Woodfired baba ghanoush with fried capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

Fresh shucked oysters with mignonette dressing

BWG charcuterie

CHOICE OF MAINS

Dry aged Kilcoy scotch fillet with lager braised chat potatoes and broccolini

OR

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

OR

180g Kilcoy Diamond eye fillet with half slipper lobster, pommes puree, asparagus and soft herb butter

SIDES TO SHARE

Chopped salad, ranch dressing Hand cut chips with aioli

CHOICE OF DESSERT

Vanilla crème brûlée with shortbread and salted caramel ice-cream

OR

Chocolate tart with vanilla bean ice-cream and hazelnut praline



Festive Set Menu - \$115pp

Maximum 40 guests

ON ARRIVAL

Three Chef's choice canapes

SHARED ENTRÉE (all items served to the centre of the table)

Chargrilled Turkish bread with EVOO and dukkah

Woodfired baba ghanoush with fried capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

Fresh shucked oysters with finger lime dressing

BWG charcuterie

CHOICE OF MAINS

180g Kilcoy Diamond eye fillet with half slipper lobster, pommes puree, asparagus and soft herb butter

OR

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

OR

Rolled turkey breast with sage stuffing, green beans, roast pumpkin and cranberry jus

SIDE TO SHARE

Chopped salad, ranch dressing

Hand cut chips with aioli

Sage stuffing balls

CHOICE OF DESSERT

Chocolate tart with vanilla bean ice-cream and hazelnut praline

OR

Christmas pudding with crème anglaise and vanilla bean ice-cream

Alternatively you can add the you can add the Turkey Breast + Christmas Pudding to Set Menus Two or Three for \$15PP

Beverages on Consumption

Sparkling Wines

Howard Park Jete NV	Margaret River, WA	\$60
Clover Hill Cuvee Rose	Lebrina, TAS	\$77
Borgo Molino Extra Dry Prosecco	Veneto, Italy	\$55

Rosé

Hahndorf Hill	Adelaide Hills, SA	\$55
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White Wines

Rieslingfreak No2 Riesling	Clare Valley, SA	\$70
S.C Pannell Pinot Grigio	Adelaide Hills, SA	\$60
Leeuwin Estate 'Art Series' Sauvignon Blanc	Margaret River, WA	\$70
Howard Park Sauvignon Blanc	Margaret River, WA	\$65
Voyager Estate Sauvignon Blanc Semillon	Margaret River, WA	\$55
Willow Bridge G1-10 Chardonnay	Geographe, WA	\$68

Red Wines

Domaine Stoney Vineyard Pinot Noir	Coal River Valley, TAS	\$66
Leeuwin Prelude Estate Cabernet Sauvignon	Margaret River, WA	\$70
Stella Bella Cabernet Sauvignon/Merlot	Margaret River, WA	\$55
Milbrook Tempranillo	Geographe, WA	\$52
Yering Station Cabernet Sauvignon	Yarra Valley, VIC	\$75
Elderton Shiraz	Barossa Valley, SA	\$64
Leeuwin Estate 'Art Series' Shiraz	Margaret River, WA	\$85

Bottled Beers

Cascade Premium Light	\$8.00
Peroni Leggera	\$9.00
Peroni Nastro Azzurro	\$10.00
Corona	\$10.00
Asahi	\$10.00
Stella Artois	\$10.00
Hills Apple/Pear Cider	\$10.00
Stone & Wood Pacific Ale	\$10.00
Feral 'Hop Hog' IPA	\$10.00
Peroni Libera 0%	\$10.00

Draught Beers

Heineken Lager 5%	\$9.00
Kirin Lager 4.5%	\$9.00
Little Creatures 'Rogers' Amber Ale 3.7%	\$8.00
James Squire 150 Lashes 4.2%	\$9.00

Non-Alcoholic

Soft Drinks and Juices by the Glass	\$4.50
Soft Drinks and Juices by the Carafe	\$12.00
San Pellegrino Sparkling Water – 500ml	\$6.50
Acqua Panna Still Mineral Water- 500ml	\$6.50

Spirits

House Spirits	From \$9.50
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Cocktails Available from \$15

*If beverages are to be served on consumption, please select what you would like to be made available to your guests.
We recommend selecting a maximum of 1 sparkling, 2 white, 2 reds and a selection of beers*



Contact Us



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