



BLUEWATER

BAR ▶ BISTRO ▶ FUNCTIONS

FUNCTION KIT | 2023 - 2024

CHOOSE YOUR CATERING

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BREAKFAST

Available 7am - 10:30am

SIT DOWN PLATED – \$40pp

Set/served to the middle of the table: (over 20 guests – served as a buffet)

Honey yoghurt, toasted muesli
Assorted Danish pastries
Chilled orange juice
Coffee and tea

One hot plated item:

Scrambled eggs, chicken sausage, hash brown, tomato, ciabatta
Vegetarian frittata, feta, rocket, balsamic
Poached egg, hollandaise, ham, spinach, sourdough (+\$5pp)
Smashed avocado, poached egg, toasted sourdough, rocket
Scrambled eggs, grilled mushroom, bacon, toasted sourdough
Vanilla pancakes, berry compote, whipped double cream

OPTIONAL UPGRADES

Upgrade to alternate drop of second hot item +\$5pp
Upgrade to choice of hot item +\$12pp per additional item

COCKTAIL STYLE – \$40pp

Can be served passed canapé style or to a station

Honey yoghurt, toasted muesli
Danish pastries
House made sausage roll
Smoked salmon blinis, lemon crème fraîche
Banana bread, cinnamon cream
Vegetable quiche, whipped ricotta
Tomato and cheese croissant
Seasonal fruit
Chilled orange juice
Coffee and tea station

SEMINAR PACKAGES

Available 8am - 4pm

Half Day Seminar Package – \$75pp (excludes morning or afternoon tea)
All Day Seminar Package – \$85pp

PACKAGE INCLUSIONS

(Menu items for you to select from can be found on the following pages)

On arrival:

Brewed coffee, tea station

Morning tea:

Your choice of x2 morning tea items

Lunch – served stand-up, buffet style:

x2 hot savoury (protein) items

and

x2 hot vegetarian items

and

x3 side/salad items

Also included (at lunch):

Selection of breads

Brewed coffee and tea, juice, soft drinks and water

Afternoon tea:

Chef's selection of freshly baked biscuits/slice

Tables will be set with small notepads, pens and mints





SEMINAR MENU ITEMS

MORNING/AFTERNOON TEA ITEMS

(If hosting a morning or afternoon tea stand alone event, items are \$7pp each)

Savoury

Assorted finger sandwiches
Ham and cheese croissant
Black Angus beef pie
House made sausage roll
Quiche Lorraine

Sweet

Chia pudding cups, fresh seasonal fruit
Pistachio Baklava
Chocolate tart
Danish pastries
Assorted mini muffins
Carrot cake
Macarons
Banana bread (GF)

SEMINAR LUNCH ITEMS

Hot savoury protein options (choose two)

Grilled saffron marinated chicken, lemon yoghurt
Grilled snapper, chardonnay dressing, fennel
Grilled scotch fillet, caramelised onion
Atlantic salmon, dill, butter sauce
Butter chicken curry, aromatic rice
Battered flathead, pickled white onion, tartare

Hot vegetarian options (choose two)

Tomato arancini, aioli
Pea and potato samosa, cucumber yoghurt
Florentine quiche, ricotta cheese
Roasted cauliflower, eggplant, miso
Vegetable curry, steamed jasmine rice

Side/salad options (choose three)

Marinated heirloom tomatoes, bocconcini
Grilled cauliflower, chickpeas, grain, tahini yoghurt
Feta, pumpkin, spinach, balsamic glaze, pine nuts
New potatoes, spring onion, sour cream
Grain salad, brown rice, quinoa, chickpeas, pepitas, rocket
Roast baby beetroots, mixed leaf, pomegranate molasses
Rocket, pear, parmesan, chardonnay vinegar dressing



LUNCH & DINNER

Available 12pm - 4pm | 6pm - midnight

LUNCH (two course minimum)

\$75pp – two course (set entrée + set main OR set main + set dessert)

Your lunch includes:

Breads on the table

Two course set menu:

One entrée + one main (with vegetables and salad)

OR

One main (with vegetables and salad) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$95pp (set entrée + set main + set dessert)

Your dinner includes:

Breads on the table

Three course set menu:

One entrée + one main (with vegetables and salad) + one dessert

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Add three Chef's selection of canapés +\$15pp

Upgrade to alternate drop of two menu items +\$5pp per course

Upgrade to choice of menu items +\$12pp per course, per additional menu item

Cheese platters for the table +\$12pp

DEGUSTATION

Our degustation menus are designed and specifically tailored to your tastes, this five or six course set meal can also be matched with wines by our Sommelier

5 courses starting at \$120pp + \$65pp with matched wines

6 courses starting at \$135pp + \$75pp with matched wines



LUNCH & DINNER MENU

Entrées

Beef bresaola, shaved parmesan, rocket, baby capers, balsamic glaze
Roast cauliflower, hummus, chickpeas, baby spinach, dukkah
Panko crumbed prawn, kewpie mayonnaise, Asian slaw
Salmon tataki, wasabi mayonnaise, cucumber salad
Tempura BBQ pork belly, pink onion, sprouts, coriander
Roasted pumpkin, feta risotto, rocket salad

Mains

Braised beef cheek, potato puree, asparagus, shiraz jus
Crispy skinned barramundi, romesco, shallots, capsicum asadillo, fennel
Roast chicken breast, potato puree, tarragon chicken sauce
Slow cooked lamb shoulder, Moroccan couscous, apricot, almonds, tahini
Grilled salmon, sweet potato puree, broccolini, salsa verde
Roasted lamb rump, babaganoush, roast carrot, red wine jus
Potato gnocchi, mixed vegetables
Wild mushroom and spinach risotto, parmesan

Desserts

Chocolate fondant, vanilla bean ice cream
Vanilla panna cotta, berry coulis, macadamia crumb
Chocolate tart, chocolate crumb, vanilla bean ice cream
Crème brûlée, biscuit finger, green apple gelato
Sticky date pudding, toffee sauce, vanilla bean ice cream



COCKTAIL STYLE

Cocktail style events are able to fully customise the menu to suit your event style. You design your own menu from the items on the following pages, including – standard canapés, signature canapés, substantial canapés and food stations.

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame.

Below are our minimum food catering requirements:

UP TO 2 HOURS – \$55pp | 3 HOURS – \$77pp
4 HOURS – \$88pp | 5 HOURS – \$99pp | 6 HOURS – \$110pp

STANDARD CANAPÉS – \$5.50pp

Roast beef, red onion jam, watercress, toasted brioche
Pumpkin and feta tartlets
Saffron arancini, garlic aioli
Mushroom and truffle croquette
Honey soy chicken bites, sesame seeds
Vegetable samosa, chutney
Beef meatballs, smokey bourbon sauce
Assorted sushi, wasabi, soy
Snapper ceviche, lime, coconut cream, coriander, shallots

SIGNATURE CANAPÉS – \$6.50pp

Oysters, shallot vinaigrette
Herb crumbed barramundi, soft herb aioli
Duck spring roll, chilli lime sauce
Haloumi chips, tomato relish
Vegetarian dumpling, sriracha mayonnaise
Miso glazed salmon skewer
Black Angus beef pie, tomato ketchup
Spicy beef empanadas, capsicum mayonnaise

SUBSTANTIAL CANAPÉS – \$10pp

Truffle mushroom risotto, parmesan
Butter chicken, basmati rice
Beef sliders, tomato, melted cheese, mayonnaise
Beer battered flathead, chips, tartare sauce
Crispy pork belly, Asian herb slaw, chilli caramel
Braised beef cheek, potato mash, gremolata
Vegetarian quesadilla, tomato salsa



COCKTAIL STYLE

FOOD STATIONS

Charcuterie grazing station – \$25pp

Selection of cold meats, European cheeses, marinated olives, pickled vegetables, breads, olive oil, crackers, fruit bread

Oyster station – \$25pp

Freshly shucked oysters, kilpatrick oysters, bloody mary shooters, shallot vinaigrette, tomato salsa, lemon and lime wedges, tabasco, cracked black pepper

BBQ station – \$25pp

Chicken satay, mini-BBQ sausages, garlic prawns, lamb chops, caramelised onions, dinner rolls, assorted accompaniments

Dessert station – \$25pp

Vanilla bean brûlée, Belgian chocolate mousse tarts, lemon cheesecake, macarons, white chocolate strawberries

Asian station – \$25pp

Crispy squid, chilli bean sprout salad, vegetable fried rice, Thai green chicken curry, sauces – ABC sweet soya, sriracha chilli sauce



BEVERAGE PACKAGES

Package Zero – ‘Non-alcoholic’

Edenvale Sparkling
Edenvale Sauvignon Blanc
Edenvale Shiraz
Peroni Libera

Package One – ‘Select Series’

McPherson Brut NV
McPherson Sauvignon Blanc
McPherson Shiraz
One full strength draught beer

Package Two – ‘Parklife Package’

Parklife wines are made exclusively for Fraser’s Group by Howard Park

Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
Selection of draught beers and cider

Package Three – ‘Premium Package’

Howard Park Jete
Voyager Estate Sauvignon Blanc Semillon
Via Caves Chardonnay
Fraser Gallop Cabernet Merlot
Amelia Park Shiraz
Selection of draught beers and cider

Package Four – ‘Sommelier’s Selection’

Marchand & Burch Crémant de Bourgogne Brut NV
Tiefenbrunner Pinot Grigio
La Crema Monterey Chardonnay
Principe Corsini Chianti
Francoise Roumieux Côtes du Rhône
Selection of draught beers and cider

All packages include – soft drinks, juices and iced tap water

Mid-strength beer will be made available on packages one – four

Packages apply to all adult guests

Maximum event time is 6 hours

	2 hours	3 hours	4 hours	5 hours	6 hours
Package Zero	\$32pp	\$35pp	\$38pp	\$40pp	\$42pp
Package One	\$36pp	\$45pp	\$52pp	\$58pp	\$64pp
Package Two	\$43pp	\$52pp	\$58pp	\$64pp	\$71pp
Package Three	\$52pp	\$61pp	\$69pp	\$76pp	\$84pp
Package Four	\$62pp	\$74pp	\$86pp	\$98pp	\$110pp

Our beers on tap:

Swan 4.4% | Balter XPA 5% | Peroni Nastro Azzurro 3.5% | Somersby Apple Cider 4.5%

OPTIONAL UPGRADES

Chateau Minuty ‘M’ Rosé on Packages 2, 3, 4 +\$5pp

Bottled still or sparkling water +\$6pp



CONSUMPTION BEVERAGES

Champagne

Moët et Chandon Imperial	Epernay FR	150
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Sparkling

Howard Park Petit Jete	Margaret River WA	69
Marchand Burch Cremant	Burgundy FR	90
Sittella Grand Vintage BdB	Pemberton WA	95

White Varietals

Corymbia Chenin Blanc	Swan Valley WA	72
Tiefenbrunner Pinot Grigio	Alto Adige, IT	78
Pieropan Soave	Veneto IT	82

Riesling

Forest Hill	Mt Barker WA	55
Bellarmino Select Riesling (<i>sweet</i>)	Pemberton WA	58
Leeuwin Estate Art Series	Margaret River WA	65
Pewsey Vale Contours	Clare Valley SA	89

Sauvignon Blanc Semillon Blend

Voyager Estate	Margaret River WA	57
Fraser Gallop Parterre	Margaret River WA	72

Sauvignon Blanc

Stella Bella	Margaret River WA	59
Shaw & Smith	Adelaide Hills SA	72
Leeuwin Estate Art Series	Margaret River WA	75
Craggy Range	Martinborough NZ	77

Chardonnay

Via Caves	Margaret River WA	59
Stella Bella	Margaret River WA	75
Leeuwin Estate Prelude	Margaret River WA	78
Voyager Estate	Margaret River WA	105

Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa SA	62



CONSUMPTION BEVERAGES

Pinot Noir

Yering Station Village	Yarra Valley, VIC	65
Castelli	Pemberton WA	74
Castle Rock	Porongurup WA	85
Craggy Range	Martinborough NZ	90

Red Varietals

Rusden Driftsand GSM	Barossa Valley SA	59
Fraser Gallop Cabernet Merlot	Margaret River WA	59
Principe Corsini Chianti	Chianti IT	65
Tim Adams Tempranillo	Clare Valley SA	72

Cabernet Sauvignon

Xanadu DJL	Margaret River WA	69
Leeuwin Estate Prelude	Margaret River WA	75
Bowen Estate	Coonawarra SA	80
Leeuwin Estate Art Series	Margaret River WA	185

Shiraz

Sittella	Frankland River WA	55
Lake Breeze	Langhorne Creek SA	64
Amelia Park	Margaret River WA	65
Oliver's Taranga	Mclaren Vale SA	79
Leeuwin Estate Art Series	Margaret River WA	108

Moscato

Scagliola Volo di Farfalle	Asti IT	69
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Dessert and Fortified

Vasse Felix Cane Cut	Margaret River WA	59
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CONSUMPTION BEVERAGES

Beers – bottled

James Boags Light	9.5
Little Creatures Rogers	10
Peroni Leggera	10
Peroni Nastro Azzurro	12
Little Creatures Pale Ale	12
Gage Roads Single Fin	12
Matso's Ginger Beer	13

Beers – draught (330ml pilsner)

Peroni Nastro Azzurro 3.5%	10.5
Heineken 5%	12
Balter XPA 5%	12
Somersby Apple Cider 4.5%	12

Non-alcoholic options

Peroni Libera 0.0%	9.5/btl
Edenvale sparkling, white or red wine	40/btl
Seedlip Group 42 gin alternative	7/shot

Soft drinks

Coke, Diet Coke, Squash, Lemonade, LLB	5/glass
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Juice

Assorted fruit selection	4.5/glass
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Mineral water

San Pellegrino (sparkling) 1L	14/btl
Acqua Panna (still) 1L	14/btl