



56 Duncraig Road, Applecross, Western Australia

CORPORATE & FAMILY EVENT INFORMATION

A BOUTIQUE VENUE IDEAL FOR YOUR NEXT CORPORATE OR FAMILY EVENT...

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WELCOME

The Bluewater Grill is a unique heritage listed venue located on Heathcote Reserve. Our venue boasts glorious views of the Perth city skyline and the Swan River. With its close proximity to Perth and Fremantle it is the ideal spot for hosting a variety of different corporate and family events.

Since opening in 2003 The Bluewater grill has been catering for functions of all sizes from the small intimate lunches, to large banquet dinners and beautiful deluxe cocktail parties and is dedicated to creating your perfect event.

“A huge thanks for last night! It went really well, the food and the service were both amazing and my customers were really impressed. The staff were wonderful & also helped me pack up at the end so very much appreciated! So personally a big thank you from me for all your help. The menu selections you recommended were perfect.”
Angela Moran – Johnson & Johnson Medical

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Image on this page provided by Daniela Fego Photography

STAFFING/ VENUE HIRE CHARGES & VENUE CAPACITIES

STAFFING/ VENUE HIRE CHARGES	
The Bluewater Function Centre	\$500.00
The Bluewater Private Wine Room	\$350.00
The Bluewater Private Dining Room	\$150.00

Minimum food and beverage spends apply to all bookings, please discuss with coordinator.

VENUE CAPACITIES			
ROOM	SEATED	PRESENTATION	COCKTAIL
The Bluewater Function Centre	90 guests	Open faced (oval tables) 63 guests	150 (utilising the grassed area)
The Bluewater Private Wine Room	BOARDROOM TABLE 22	Open faced (boardroom table) presentation 16 guests	60 (utilising the veranda)
	BANQUET 40	Open faced tables (oval tables) 32 guests	
The Bluewater Private Dining Room	18	Not applicable	40 (utilising the veranda)

DURATIONS AND CONCLUSION TIMES		
TYPE OF FUNCTION	DURATION	LATEST CONCLUSION TIME
Breakfast	2 hours	11am
Lunch	3 hours	4pm
Dinner	5 hours	12am

Duration times can be longer, please discuss with coordinator for additional charges.



ROOM OPTIONS

THE FUNCTION ROOM

The Bluewater Grill Function Room offers various opportunities for stylish and elegant weddings, and the function room can accommodate up to 90 guests seated or up to 150 guests cocktail.

Big bay windows that open up and spill out onto the grass, heritage brick and timber furnishings offer a rustic yet contemporary feel. Bluewater's beautiful panoramic city views and vast lawns provide perfect opportunities for memorable wedding photos.

THE PRIVATE WINE ROOM

Enjoy your next corporate or family function in the Bluewater Private Wine Room. This exclusive room boasts its own balcony overlooking the gardens and river with views stretching out towards the city.

This rustic yet quaint room has kept its historic charm with the wooden floorboards, fireplace and French doors yet feels at the same time very modern, with contemporary wine racks and furnishings.

The room seats 22 guests around a boardroom-style table or 40 people around 4 tables of 10. We can accommodate 30 guests for theatre-style seating or up to 60 for a cocktail-style function.

THE PRIVATE DINING ROOM

For *smaller* events, the Bluewater Private Dining Room is the perfect venue, featuring its own small terrace area, and superb views through its timber windows.

Please note that this room is *not* suitable for seminars and meetings, due to its location and privacy, though it is perfect for relaxed, small social events.

FUNCTION CENTRE GRASSED AREA

The grassed area next to the function centre is also City of Melville property. If we have liquor licence guests can consume alcohol outside for pre dinner drinks and throughout the evening.

If you wish to put any structures on the grassed area i.e. dance floors, marquees etc then the venue has to acquire an exclusive licence from the City of Melville to allow us to use the grassed area exclusively.

MARQUEE FUNCTIONS

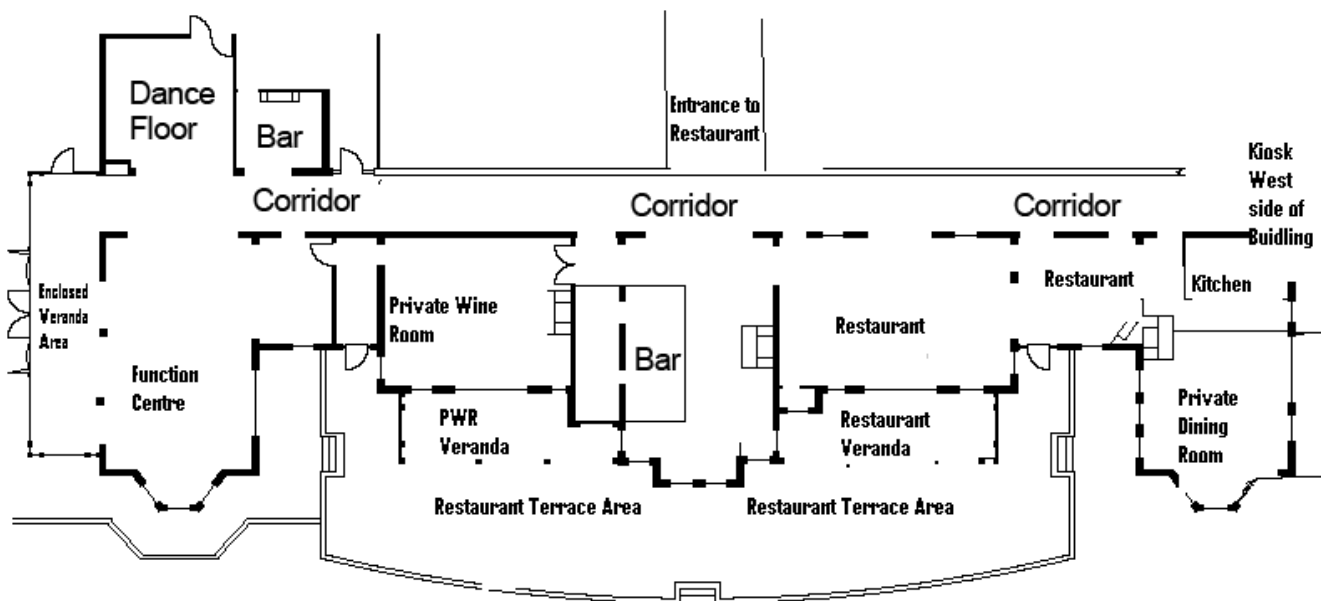
Marquees can be erected outside our function centre (with permission from the City of Melville) and we could potentially do a seated functions outside of up to 200 people. We do not have an already erected marquee; there are additional hireage costs involved, e.g. marquee, flooring, lighting, tables, chairs, cutlery and crockery. These are additional costs will be charged to the client.

EXCLUSIVE RESTAURANT FUNCTIONS

Our restaurant is available for hire for exclusive functions only. Prices depend on the date in question and usually attract a higher minimum spend than our function centre. If you are interested in booking the restaurant for your reception please ask your coordinator for further information.

"We had a wonderful evening. The level of service, the food, the organisation, the ambience were all above and beyond my expectations. The staff did an excellent job, was always available, never intrusive and was always keen to solve any issues we had. Every one of our party has contacted me to say what a wonderful event it was and were all impressed with the Bluewater Grill. Congratulations and thank you for doing an excellent job."

Janet



River and City Views Facing North

BREAKFAST & BRUNCH FUNCTIONS

SAMPLE BREAKFAST MENU

SET ON THE TABLE

Orange, apple and pineapple juice
Seasonal fresh fruit platter
Selection of pastries, croissants and muffins
Toast with jams, honey and butter
Granola, berries and yoghurt caffeino's

HOT BREAKFAST

Eggs Benedict with shaved ham, hollandaise sauce and English muffin

Freshly brewed Braziliano coffee and tea

\$32.00 PER PERSON (WEEK DAYS)

SAMPLE BRUNCH MENU

SET ON THE TABLE

Fruit juice punch with mint and strawberries
Fresh melon and pineapple
Friands and chocolate croissants
Baskets of warm baguette with butter and Berenberg jams

FIRST COURSE

Mushrooms on toasted brioche, free range poached egg and tarragon butter

SECOND COURSE

Tagine of lamb Merguez with tomato, chorizo and herbs; toasted Turkish bread

THIRD COURSE

Vanilla bean waffles with Belgian chocolate sauce and ice cream

Freshly brewed Braziliano coffee and tea

\$49.00 PER PERSON

STAND UP COCKTAIL BREAKFASTS

Please discuss this option with your coordinator and chef to customise your menu.

BUFFET BREAKFASTS

Please discuss this option with your coordinator and chef to customise your menu.

Below is our all day seminar package. This can be tailored to meet your individual requirements. Please discuss with your coordinator for further information and pricing.

<p>ALL DAY SEMINAR PACKAGE</p> <p>Minimum 10 people 0800-1700 \$70.00 PER PERSON</p> <p><i>** see menu's for food selections **</i></p>	
INCLUSIONS	
Coffee and tea on arrival	
Fresh fruit basket in the room	
Morning Tea	Coffee and tea Two morning tea selections
Lunch	Eight selections from the all day seminar buffet menu 1 cold, 2 salads, 3 hot and 2 treats Soft drinks, coffee and tea included
Afternoon Tea	Coffee and tea Two afternoon tea selections
Other Inclusions	Iced water on tables Assorted mints

COCKTAIL FUNCTIONS

Cocktail functions are perfect for relaxed and casual affairs. They have the potential for you to be creative and to be able to create a specific mood for the evening.

For larger cocktail functions The Bluewater Grill offers a "Deluxe Cocktail Package" which serves the traditional canapés and a selection of food stations which allow your guests to mix and mingle and still eat a full meal.

SAMPLE CANAPÉ MENU

COLD CANAPES

Butter poached marron with cauliflower crostini
Peking duck and spring onion pancake
Beef bresola with egg and gherkin gribiche, fig vincotto
Tiger prawn san choi bao on Chinese spoon (g)
Goats cheese and beetroot marmalade crostini (v)

HOT CANAPES

Tuscan veal sausage rolls with pine nuts and parmesan
Prawn cutlet in tempura with Japanese mayonnaise
Beer battered reef fish and chip cones with tartare
Roast lamb fillet on crisp potato and mint jelly (g)
Spiced tomato arancini with garlic aioli (v)
Boscattle beef and Guinness pies

\$44.00 PER PERSON

Required amount for a 2 hour function

Required items for function duration;

2 hours – 10 items, 3 hours – 14 items, 5 hours – 20 items

SAMPLE DELUXE CANAPÉ MENU

COLD CANAPES

A selection of 5 cold canapé items

HOT CANAPES

A selection of 5 hot canapé items

A SELECTION OF 4 FOOD STATIONS

SASHIMI, SUSHI & OYSTER STATION

Freshly shucked oysters with condiments, oysters Kilpatrick,
bloody Mary shooters
Sushi rolls and nigiri sushi, hiramasa kingfish, tuna sashimi
Wasabi, pickled ginger and soy sauce
Smoked salmon, crème fraiche, baby capers and crisp bread

INDIAN STATION

Madras beef curry and butter chicken with basmati rice
Pappadum and naan bread
Cucumber riata and tomato kasundi

SHAWARMA STATION

Chicken or lamb shawarma
Mini pita breads, tabouleh, cos lettuce, hummus,
Pickled turnip and chillies
Selection of sauces garlic, chilli and sour cream

DESSERT STATION

Caffienos of vanilla bean brulee
Soft meringue with white rum and pineapple
Hot apple and cinnamon tartlets with calvados custard
Redfruit skewers with rosewater syrup
Pistachio praline tartlet
Farmhouse cheese board with water crackers and fruit bread

\$90.00 PER PERSON

Minimum of 60 guests required

SEATED FUNCTIONS

There are a couple of different ways of having a sit down lunch or dinner function at the Bluewater Grill. We offer set menus, buffet or degustation lunch and dinners. We are happy to tailor something individually to your needs and requirements.

LUNCH PACKAGES

Lunch Package 1

Baskets of warm bread rolls with butter
One (1) set entrée
One (1) set mains (seasonal vegetables included)
Choice of a second side dish
Plunger coffee, tea and chocolates

\$52.00 PER PERSON – WEEKDAY

\$57.00 PER PERSON – WEEKEND

Lunch Package 2

Baskets of warm bread rolls with butter
One (1) set entrée
One (1) set main (seasonal vegetables included)
Choice of a second side dish
One (1) set dessert
Plunger coffee, tea and chocolates

\$60.00 PER PERSON – WEEKDAY

\$65.00 PER PERSON – WEEKEND

Lunch Package 3

Baskets of warm bread rolls with butter
One (1) set entrée
Choice two (2) mains (seasonal vegetables included)
Choice of a second side dish
One (1) set dessert
Plunger coffee, tea and chocolates

\$70.00 PER PERSON – WEEKDAY

\$75.00 PER PERSON – WEEKEND

DINNER PACKAGES

Dinner Package 1

Chef's choice of canapés on arrival
Baskets of warm bread rolls with butter
One (1) set entrée
One (1) set main course
(seasonal vegetables included)
Choice of a second side dish
One (1) set dessert
Plunger coffee, tea and chocolates

\$78.00 PER PERSON

Dinner Package 2

Chef's choice of canapés on arrival
Baskets of warm bread rolls with butter
Choice of one (1) entrée
Choice of two (2) mains
(seasonal vegetables included)
Choice of a second side dish
One (1) set dessert
Plunger coffee, tea and chocolates

\$88.00 PER PERSON

Dinner Package 3

Chef's choice of canapés on arrival
Baskets of warm bread rolls with butter
Charcuterie boards for the table
One (1) set entree
Choice of two (2) main
(seasonal vegetables included)
Choice of a second side dish
Choice of two (2) desserts
Plunger coffee, tea and chocolates

\$98.00 PER PERSON

ADDITIONAL CHOICES - \$10.00 PER COURSE PER PERSON

ADDITIONAL COURSES - \$15.00 PER PERSON

SAMPLE BUFFET MENU

COLD FOOD SELECTION

Selection of dinner rolls and butter
Leg ham platter with mustards and cornichons
Spicy Asian seafood – noodle salad
Fremantle octopus and cucumber salad
Smoked salmon with traditional accompaniments

SALADS

Broccoli, toasted almonds, sweet mustard dressing, Caesar salad, Gado Gado, Greek salad,
Potato salad, gherkins, sour cream, Roast pumpkin salad with pine nuts and rocket

HOT FOOD SELECTION

Roast lamb leg with rosemary jus
Roast sirloin of beef and béarnaise sauce
Navarin of lamb with garden vegetables
Chicken in red wine, shallots and mushrooms
Salt and pepper squid with rocket and lemon aioli
Penne pasta with Italian sausage and tomato
Roasted potatoes, pumpkin and parsnip
Steamed broccoli and green beans

DESSERTS

Rich chocolate mousse, sticky date pudding, Fresh seasonal fruit, fresh strawberries, double cream
Vanilla bean brulee, carrot and walnut cake, Mini fruit meringues, white chocolate and mango cheesecake
Selection of Farmhouse cheeses with crackers and fruit bread

Plunger coffee, tea and chocolates

\$70.00 PER PERSON

Minimum of 60 guests required

DEGUSTATION MENU

Looking for a unique dining experience at your wedding reception? Degustation is a culinary term meaning "a careful, appreciative tasting of various foods", which focuses on the senses, and high culinary art.

Our degustation menus are designed by our head chef Brad Leahy and are specifically tailored to your tastes, this five to seven course set meal can also be matched with wines by our sommelier

Degustation menus are fantastic for the function centre and only suitable for functions of a maximum of 20 guests in the Private Wine Room and Private Dining Room.

Degustation menus aren't suitable for functions with lots of special dietary requirements.

5 COURSES \$90.00

7 COURSES \$120.00

BEVERAGE PACKAGES

These packages have been designed for the function centre only. If you wish to go on a beverage package in the Private Wine Room or Private Dining Room please discuss with your coordinator.

PACKAGE 1			
The Habitat Sparkling The Habitat Chardonnay The Habitat Semillon Sauvignon Blanc The Habitat Shiraz The Habitat Cabernet Merlot Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	1 HOUR	2 HOURS	3 HOURS
	\$25.00 pp	\$28.00 pp	\$31.00 pp
	4 HOURS	5 HOURS	6 HOURS
	\$34.00 pp	\$38.00 pp	\$42.00 pp
PACKAGE 2			
Mt Monster Sparkling Mt Monster Semillon Sauvignon Blanc Mt Monster Chardonnay Mt Monster Cabernet Mt Monster Shiraz Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	1 HOUR	2 HOURS	3 HOURS
	\$30.00 pp	\$33.00 pp	\$38.00 pp
	4 HOURS	5 HOURS	6 HOURS
	\$45.00 pp	\$49.00 pp	\$51.00 pp
PACKAGE 3			
Taltarni "T Series" Sparkling West Cape Howe Semillon Sauvignon Blanc West Cape Howe Unwooded Chardonnay West Cape Howe Shiraz West Cape Howe Cabernet Merlot Heineken Draught Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	1 HOUR	2 HOURS	3 HOURS
	\$35.00 pp	\$43.00 pp	\$48.00 pp
	4 HOURS	5 HOURS	6 HOURS
	\$53.00 pp	\$57.00 pp	\$60.00 pp
PACKAGE 4 – Premium Western Australia			
Jane Brook "Plain Jane Sparkling" NV The Greedy Sheep Semillon Sauvignon Blanc Forest Hill Chardonnay The Greedy Sheep Cabernet Merlot Forest Hill Shiraz Heineken Draught Hahn Super Dry Draught Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Old Codger Port with coffee (<i>dinner only</i>) Soft Drinks and Juice	1 HOUR	2 HOURS	3 HOURS
	\$45.00 pp	\$48.00 pp	\$52.00 pp
	4 HOURS	5 HOURS	6 HOURS
	\$56.00 pp	\$61.00 pp	\$65.00 pp
PACKAGE UPGRADE – Bottle beer upgrade – choice of 3 - additional to the above pricing			
Corona Stella Artois James Boag Premium James Boag Premium Light Little Creatures Rodgers Amber Ale Fat Yak Dirty Granny Cider	1 - 3 HOURS		4 - 6 HOURS
	+ \$15.00 pp		+ \$20.00 pp
CASH BAR – On application only -			
Surcharge of \$350.00 to provide cash bar facilities for individual guest payments.			

BEVERAGES ON CONSUMPTION

If beverages are to be served on consumption, please select what you would like to be made available to your guests.
(3 weeks before the event)

We recommend selecting 1 sparkling, 2 white, 2 reds and a selection of beers that will be served during the function.

SPARKLING WINES

Rebello Strabellini (sweet)	Vic	\$36.00
Wild River Sparkling	Vic	\$30.00
Redbank 'Emily'	Vic	\$35.00
Yealands Sparkling Sauvignon Blanc	NZ	\$42.00
Veuve d' Argent	FRANCE	\$49.00
Jansz	Tas	\$62.00

WHITE VARIETAL BLENDS

Little Brother Late Harvest Riesling	WA	\$35.00
Pinocchio Moscato	WA	\$47.00
Valley of Giant White	WA	\$30.00

Wirra Wirra Riesling	SA	\$46.00
Starborough Pinot Gris	NZ	\$44.00

SAUVIGNON BLANC

Abbey Creek	WA	\$40.00
Squealing Pig	NZ	\$45.00

SEMILLION SAUVIGNON BLANC BLENDS

Cape Mentelle	WA	\$49.00
Hillbille Estate	WA	\$43.00
Forester Estate	WA	\$45.00
Frog Belly	WA	\$38.00

CHARDONNAY

Hentley Farm 'Fools Bay'	SA	\$30.00
Forest Hill	WA	\$47.00
Goose Island Unoaked	VIC	\$40.00
Thompson Estate 'Locum'	WA	\$43.00

DESSERT WINES

Tempus Two (250ml)	NSW	\$40.00
Stella Bella Pink Muscat (375ml)	WA	\$40.00

Spirits and Liqueurs	from	\$8.50
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Cocktails	from	\$18.00
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Fortified Wines

Dutschke 'Old Codger' Tawny Port	\$7.50
Galway Pipe Port	\$10.00
Penfolds Grandfather Port	\$15.00
Seppeltsfield Grand Muscat 'Rutherglen	\$8.00

RED VARIETAL BLENDS

Gordon Parker Merlot	WA	\$47.00
Valley of the Giants Red	WA	\$30.00
Terra Felix Shiraz Viognier	SA	\$38.00
Aramis Estate Shiraz Cabernet	SA	\$39.00
Shenton Ridge Rose	WA	\$40.00
Squealing Pig Pinot Noir	NZ	\$47.00

CABERNET MERLOT

O'Leary Walker 'Blue Cutting Road'	SA	\$39.00
Hillbille Estate	WA	\$43.00
Vasse Felix	WA	\$47.00

CABERNET SAUVIGNON

Taylor's Promised Land	SA	\$38.00
Olsen	WA	\$40.00

SHIRAZ

Picaroon	WA	\$40.00
Mt. Langi Ghiran 'Billi Billi'	Vic	\$43.00
Tin Shed 'Melting Pot'	SA	\$44.00
Greedy Sheep	WA	\$50.00

BEER STUBBIES

Fat Yak Pale Ale	\$9.00
James Boag's Premium	\$9.00
Little Creatures Rodgers	\$7.00
James Boag's Premium Light	\$6.00
Dirty Granny Cider	\$9.00
Imported Beer	\$10.00

TAP BEERS (Function Centre Only)

Heineken Draught	\$7.50
Hahn Super Dry Draught	\$6.50
Pure Blonde Naked Midstrength	\$6.00
Cascade Premium Light	\$6.00

TAP BEERS (Private Wine Room Seated Dinners and Lunches Only)

Kirin	\$10.00
Little Creatures Rodgers	\$9.00
James Squire 'Chancer Ale'	\$10.00
Cascade Premium Light Lager	\$6.00

SOFT DRINKS AND JUICES

Soft Drink	\$4.50
Lemon, Lime & Bitters	\$4.50
San Pellegrino – 750ml	\$10.00
Juices	\$4.50

*For a more extensive range of current vintages and reserves please refer to the restaurant wine list.
To guarantee availability all selections from the restaurant list must be confirmed 5 business days prior to the event.*