



EXPERIENCE THE ROMANCE . . .

GRILL - FUNCTION - PRIVATE WINE ROOM - PRIVATE DINING ROOM

APPLECROSS
bluewater
grill private room kiosk functions

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Front cover images provided by Natasja Kremers Photography



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 intimate wedding receptions.

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

***"The day was the most fun I've ever had. A huge thank you to your staff.
The room was perfect, the service attentive and the food simply superb.
Everyone had such a great time and we were all so upset when it all finished.
Thank you so much to you and your team for everything."***

Natasha & Scott Brown

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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	COCKTAIL
The Bluewater Function Centre	90 guests	150 (utilising the grassed area)
The Bluewater Private Wine Room	BOARDROOM TABLE 22	60 (utilising the veranda)
	BANQUET 40	
The Bluewater Private Dining Room	18	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

The Bluewater Grill's Private Wine Room is perfect for small and intimate style weddings, whether it be cocktail-style or a sit-down dinner. 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 also accommodate up to 60 for a cocktail-style function.

THE PRIVATE DINING ROOM

For much smaller weddings, the Bluewater Private Dining Room is ideal featuring its own small terrace area, and superb views through its timber windows.

The room can seat up to 18 guests around a boardroom-style table, or up to 40 guests for a cocktail-style function (utilising the designated terrace area).

Image on this page provided by Daniela Fego Photography



FURTHER INFORMATION

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 WEDDING RECEPTIONS

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 gorgeous day! Everyone had such a lovely time. A HUGE THANK YOU to all the staff at Bluewater! Everyone is still telling us how much they loved the food, the drink, the location, the Aboriginal dancers, the ceremony, the speeches etc etc. Everything went so well, you really helped make our day very special.

THANK YOU! THANK YOU! THANK YOU! “

Jane & Kevin Aspinwall

COCKTAIL WEDDINGS

Cocktail wedding receptions can still be elegant and stylish and are fast becoming a popular alternative to the formal sit down dinner or lunch. Cocktail wedding receptions have the potential for you to be creative and to be able to create a specific mood for the evening.

For larger cocktail receptions 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 have eat a satisfying meal.

"Thank you very much for all your assistance in the lead up and our wedding day itself.

We had the most perfect day we could have hoped for!

Everything came together just beautifully, the weather was spectacular – the flies added amusement!

Bluewater just 'turned it on'!! I had guests comment that it was like an International Food Festival & that there was so much delicious food to choose from they didn't know where to start.

My friends LOVED the Singapore slings (a couple of my girlfriends a bit too much) & the staff service was excellent.

We had a wonderful time."

Fiona & Ian Phillips

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)
Boscastle 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 WEDDING RECEPTIONS

Sit down lunch or dinner receptions are the most classic and traditional type of wedding reception. There are a couple of different ways of having a sit down wedding reception 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 Carlton Draught	1 HOUR	2 HOURS	3 HOURS
Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	\$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 Highland White Mt Monster Chardonnay Mt Monster Cabernet Mt Monster Shiraz Carlton Draught	1 HOUR	2 HOURS	3 HOURS
Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	\$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 Carlsberg Draught Carlton Draught	1 HOUR	2 HOURS	3 HOURS
Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Soft Drinks and Juice	\$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 Carlsberg Draught Carlton Draught	1 HOUR	2 HOURS	3 HOURS
Pure Blonde Naked Mid Strength Draught Cascade Premium Light Draught Old Codger Port with coffee (<i>dinner only</i>) Soft Drinks and Juice	\$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			RED VARIETAL BLENDS		
Rebello Strawbellini (sweet)	Vic	\$36.00	Gordon Parker Merlot	WA	\$47.00
Wild River Sparkling	Vic	\$30.00	Valley of the Giants Red	WA	\$30.00
Redbank 'Emily'	Vic	\$35.00	Terra Felix Shiraz Viognier	SA	\$38.00
Yealands Sparkling Sauvignon Blanc	NZ	\$42.00	Aramis Estate Shiraz Cabernet	SA	\$39.00
Veuve de Argent	France	\$49.00	Shenton Ridge Rose	WA	\$40.00
Jansz	Tas	\$62.00	Squealing Pig Pinot Noir	NZ	\$47.00
WHITE VARIETAL BLENDS			CABERNET MERLOT		
Little Brother Late Harvest Riesling	WA	\$35.00	O'Leary Walker 'Blue Cutting Road'	SA	\$39.00
Pinocchio Moscato	WA	\$47.00	Hillbille Estate	WA	\$43.00
Valley of Giant White	WA	\$30.00	Vasse Felix	WA	\$47.00
Wirra Wirra Riesling	SA	\$46.00	CABERNET SAUVIGNON		
Starborough Pinot Gris	NZ	\$44.00	Taylor's Promised Land	SA	\$38.00
SAUVIGNON BLANC			Olsen	WA	\$40.00
Abbey Creek	WA	\$40.00	SHIRAZ		
Squealing Pig	NZ	\$45.00	Picaroon	WA	\$40.00
SEMILLION SAUVIGNON BLANC			Mt. Langi Ghiran 'Billi Billi'	Vic	\$43.00
Cape Mentelle	WA	\$49.00	Tin Shed 'Melting Pot'	SA	\$44.00
Hillbille Estate	WA	\$43.00	Greedy Sheep	WA	\$50.00
Forester Estate	WA	\$45.00	BEER STUBBIES		
Frog Belly	WA	\$38.00	Fat Yak Pale Ale		\$9.00
CHARDONNAY			James Boag's Premium		\$9.00
Hentley Farm 'Fools Bay'	WA	\$30.00	Little Creatures Rodgers		\$7.00
Forest Hill	WA	\$47.00	James Boag's Premium Light		\$6.00
Goose Island Unoaked	VIC	\$40.00	Dirty Granny Cider		\$9.00
Thompson Estate 'Locum'	WA	\$43.00	Imported Beer		\$10.00
DESSERT WINES			TAP BEERS (Function Centre Only)		
Tempus Two (250ml)	NSW	\$40.00	Carlsberg Draught		\$7.50
Stella Bella Pink Muscat (375ml)	WA	\$40.00	Carlton Draught		\$6.50
Spirits and Liqueurs			Pure Blonde Naked Midstrength		\$6.00
	from	\$8.50	Cascade Premium Light		\$5.50
Cocktails			TAP BEERS (Private Wine Room and Private Dining Room Only)		
	from	\$18.00	Kirin		\$10.00
Fortified Wines			Fat Yak Pale Ale		\$8.00
Penfolds Club Port		\$7.50	James Squire 'Chancer Ale'		\$10.00
Galway Pipe Port		\$10.00	Cascade Premium Light Lager		\$6.00
Penfolds Grandfather Port		\$15.00	SOFT DRINKS AND JUICES		
Seppeltsfield Grand Muscat 'Rutherglen		\$8.00	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.*



DELUXE WINTER WEDDINGS

THE MENU

Chef's choice of canapés on arrival
Baskets of warm bread rolls with butter
One (1) set soup
Choice of (2) set main course
(seasonal vegetables included)
Choice of a second side dish
One (1) set dessert
A selection of cheese served on platters to each table
Plunger coffee, tea and chocolates

THE BEVERAGES

A selection of premium wines selected by our sommelier
1 sparkling
2 whites
2 reds
A glass of port with cheese
Carlsberg Draught
Pure Blonde Naked Midstrength
Cascade Premium Light
Soft drinks and juices
(5hours only)

INCLUDES

5 Hours of Staffing
Venue Hire
Chair Covers

\$130.00 PER ADULT
(MINIMUM OF 60 ADULTS REQUIRED)

Images provided by Natasja Kremers Photography