

APPLECROSS bluewater

Function Centre, Private Wine Room
Private Dining Room



The Bluewater Function Centre, Private Wine Room and Private Dining Room boast perfect uninterrupted views of the Swan River with city skyline in the distance.

The rooms are kept to their historic charm with a contemporary feel and modern décor.

The Heathcote complex has 80 free public parking bays available.

**Heathcote Reserve, Duncraig Road, Applecross, WA
6153**

(PO Box 1290, Canning Bridge, Applecross, WA 6153)

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Corporate

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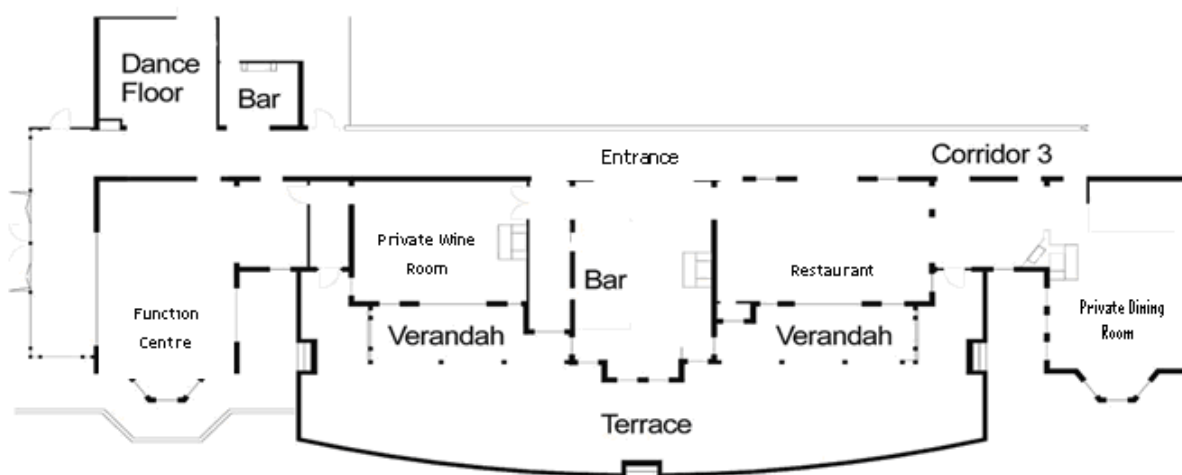
Weddings and Family Events

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Function Centre Venue Hire and Restrictions

Venue Hire \$450.00	Minimum Spend on Food and Beverage	Function Duration	Latest Conclusion Time
Breakfast	\$800.00 Weekdays \$1000.00 Weekends	2 hours	11am
Lunch	\$2,500 Weekdays \$5,500 Weekends	3 hours	4pm
Dinner	\$3,000 Monday- Thursday \$7,000 Friday-Sunday	5 hours	12am
All Day Seminar	\$1,200	8am – 5pm	5pm

Minimum spend will increase in November and December
For exclusive use of the grassed area refer to your consultant for the application to
The City of Melville.

Capacities

	Seated	Open-faced Tables	Theatre Style	Cocktail
	100	72	80	150 utilising grassed area

Private Wine Room Venue Hire and Restrictions

Venue Hire \$300.00	Minimum Spend on Food and Beverage	Function Duration	Latest Conclusion Time
Breakfast	\$500.00	2 hours	11am
Lunch	\$1,000.00	3 hours	4pm
Dinner	\$1,500.00	5 hours	12am
All Day Seminar	\$825.00	8am – 5pm	5pm

Minimum spend will increase in November and December

The Private Wine Room has noise restrictions.

Please refer to your consultant regarding the entertainment.

Capacities

	Boardroom Table	Open-ended Boardroom Table	Theatre Style	Cocktail	Banquet	Open- faced Oval Tables
Room	22	18	30	60 utilising verandah	40	4

NOTE: The brick paved area in front of the Private Wine Room is for restaurant patrons only.

Private Dining Room Venue Hire and Restrictions

Venue Hire \$250.00	Minimum Spend on Food and Beverage	Function Duration	Latest Conclusion Time
Breakfast	\$200.00	2 hours	11am
Lunch	\$500.00	3 hours	4pm
Dinner	\$1000.00	5 hours	12am

Minimum spend will increase in November and December

The Private Dining Room is not suitable for seminars and meetings,
due to its location and privacy.

Capacities

	Seated	Open-faced Tables	Cocktail
	16	12	40 utilising small terrace area

Breakfast Menu

\$30.00 per person weekdays

\$33.00 per person on weekends

Set on the table and served

- Orange, apple and pineapple juice
- Seasonal fresh fruit and poached fruits
- Selection of pastries, croissants and muffins
- Toast with jams, honey and butter
- Breakfast trifle, fresh fruit, vanilla yoghurt and nut muesli
- Freshly brewed coffee and tea

Hot Choices

(One pre selected and served to the table)

- Parmesan scrambled eggs, toasted brioche and double smoked bacon
- Ricotta pancakes with fresh berries, double cream and toffee sauce
- Eggs Benedict with shaved ham, hollandaise sauce and roast tomato
- French toast with grilled bacon, bananas and maple syrup
- Scrambled eggs with chipolata's, grilled bacon and herb roasted tomato
- Scrambled eggs with chives, grilled bacon and potato - corn hash brown
- Poached eggs with smoked salmon, asparagus, grilled muffin and chive hollandaise

Additional Options

- Individual banana / strawberry smoothies **\$4.50 pp**
- Spanish donuts with butterscotch sauce **\$3.00 pp**
- Coffee and tea station for registration on arrival **\$3.50 pp**

Stand Up Cocktail Breakfast

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

Breakfast Buffet Menu – Function Centre Only

Minimum numbers required 60 guests

\$37.00 per person

Cold Display

- Deluxe fruit displays
- Asparagus spears (Seasonal)
- Bircher muesli
- Nuts and dried fruit mix
- Yoghurt
- Bread selection and English muffins for toasting
- Bagels
- Muffins
- Cream cheese
- Smoked salmon
- Pastries

Hot Display

- Bacon
- Baked beans
- Chargrilled field mushrooms
- Chicken chipolata
- Pancakes and condiments – See below
- Roast tomatoes
- Scrambled eggs
- Vegetarian frittata

- Coffee station
- Fresh juice on the table

Pancake Station

- Cooked in the room additional \$200.00
- Staff member to be stationed to cook and serve.

- All usual condiments to be on offer or can be served in a chaffing dish at no additional charge

Morning and Afternoon Tea

Pricing is per person – per session

Freshly Brewed Coffee and Teas	\$5.00
Freshly Brewed Coffee, Teas and Cookies	\$7.50
Freshly Brewed Coffee and Teas With a choice of one (1) item as listed below	\$9.50
Freshly Brewed Coffee and Teas With a choice of two (2) items as listed below	\$13.50
Freshly Brewed Coffee and Teas With a choice of three (3) items as listed below	\$17.50

Fruit muffins
Warm pineapple and coconut friands
Chocolate baklava cigars
Warm banana and walnut cake
Scones with jam and cream
Spanish donuts with chocolate sauce
Hot bacon and egg tarts
Miniature Boscastle pies with tomato sauce
Croque Monsieur
Finger sandwich selection
Cheddar crusted sausage rolls with relish
Little chicken hot dogs
Roma tomato and Emmenthal croissants

Day Seminar Package

Minimum 15 people

0800-1700

\$65.00

Inclusions	
Coffee and tea on arrival	
Fresh fruit basket in the room	
Morning Tea	Coffee and tea Two selections from the list (page 5)
Lunch	Eight selections from the buffet menu 1 cold, 2 salads, 3 hot and 2 treats (page 7)
Afternoon Tea	Coffee and tea Two selections from the list (page 5)
Other Inclusions	Iced water on tables Lollies and mint

Additional Audio Visual	Cost
Data Projector	\$200
Whiteboard	\$55
Electronic Whiteboard	\$150
Flipchart, pens and paper	\$75
6' Tripod Screen	Comp
Delivery & Collection	\$50

All Day Seminar Selections

Bread rolls, soft drinks, coffee and tea inclusive.

Cold

Mini bagels selection
 Fetta and chive tart
 Antipasto platters
 Finger sandwiches
 Open faced sandwiches
 Selection of Mountain bread wraps
 Thai beef and glass noodle salad
 California rolls with soy and wasabi

Salads

Cos heart, cherry tomato and herb dressing
 Oak leaf, avocado and mustard dressing
 Rocket, roasted pine nuts, croutons and parmesan
 Traditional coleslaw
 Greek salad
 Garden salad

Treats

Rich chocolate tart with double cream
 Apple - black currant crumble with custard and cream
 Miniature fruit pavlovas with passionfruit syrup
 Warm sticky date pudding with butterscotch sauce
 Fresh fruit selection
 Australian cheese board with water crackers and fruit bread

Hot

Hot soup of the day
 Potato and leek chowder with assorted seafood
 Fresh fish with parsley and lemon olive oil
 Crisp fried reef fish fillets in beer batter with chips and tartare sauce
 Salt and pepper calamari with bean shoot and mint salad
 Penne pasta with field mushroom and herb cream
 Vegetarian pizza's with basil pesto
 Spinach and ricotta cannelloni with Napoli sauce
 Baked Macaroni cheese with paprika crust
 Chicken Satays with steamed rice; satay sauce
 Coq au Vin (chicken in red wine, shallots and mushroom) with fettuccine
 Butter chicken with jasmine rice; cucumber yoghurt
 Herb – parmesan crumbed chicken schnitzel
 Zaatar crusted beef fillet with potato gratin
 Navarin of Lamb with buttered courgettes
 Madras beef curry with basmati rice
 Hot roast beef rolls with gravy and onions

Cocktail Food

Cold Selection - \$3.80 per Item

Smoked salmon on sweet potato pikelet, horseradish cream
Atlantic salmon and egg roll with salmon caviar
Lemon peppered swordfish with cucumber salad
Freshly shucked oyster with shallot dressing or Kilpatrick
Oyster shooter with wasabi, soy and orange
Butter poached marron with cauliflower crostini
Sushi roll with soy and pickled ginger
Prawn and avocado salad in a wonton cup
Persian fetta and cherry tomato on crisp polenta
Yoghurt bread fingers with artichoke dip
Vietnamese rice paper rolls (duck, prawn or vegetarian)
Roast capsicum and basil bruschetta
Peking duck and spring onion pancake
Shaved prosciutto on grissini with chickpea dip
Thai beef salad in an asian spoon
Dukkah spiced lamb on toast with relish
Smoked kangaroo with pickled beetroot and red onion jam

Additional Choices - \$6.00 per item

Lemon, herb and chilli marinated olives
Marinated fetta in oregano and olive oil
Grilled chorizo sausage with lemon and crusty bread
Crumbed green olives with fetta cream
Pizza bianca with shaved prosciutto

NOTE: One item of each of the chosen items will be served per person. When all items have been served, the food is deemed finished. If more food is required please discuss this with the supervisor/chef for advice. The items above are suitable for a cocktail party - not a meal replacement. If your cocktail function is to be held over a period of more than 2 hours you must discuss with your coordinator to ensure the function is catered for accordingly.

*Required items for function duration; 2 hours – 10 items, 3 hours – 14 items, 5 hours – 20 items

Cocktail Food

Hot Selection - \$4.00 per item

Teriyaki marinated salmon skewer
Crisp fried calamari with lime and chilli dipping sauce
Crab and chive cake with green chilli jam
Prawn cutlet in chickpea batter with harissa yoghurt
Seared scallop with celeriac and apple coleslaw
Beer battered reef fish and chip cones with lime mayonnaise
Panko crumbed whiting with black sesame – wasabi mayonnaise
Margarita pizzette with oregano and bocconcini
Spinach, fetta and hazelnut sambousek
Potato and pea curry puffs with brinjal pickle
Goats cheese, tomato and red onion tart
Hokkien noodles with stir fry vegetables and oyster sauce
Spiced tomato arancini with garlic aioli
Lebanese lamb and pine nut filo
Mini lamb pizzas with yoghurt cheese
Chicken skewer in tandoori spice with cucumber and yoghurt
Duck and shitake mushroom wonton with sweet soy dipping sauce
Chicken with aromatic Thai green peanut paste
Confit duck, smoked bacon and white bean pie
Mini Boscastle beef and Guinness pies
Meatball with ricotta, spiced tomato sauce
Beef or chicken satays with peanut sauce
Mini hamburgers with barbeque sauce
Cheddar crusted sausage rolls with tomato relish
Steamed pork bun with chilli and soy

Additional Choices

Carved in the Room

Roast fillet of beef in dukkah; rye bread, mustards and chutney

\$6.00 per person + Chef \$200.00

Oysters shucked in the room

\$4.50 each + Chef \$200.00

Deluxe Cocktail Menu

Canapés – tray service

Choose 10 items - 5 hot and 5 cold items - from the cocktail menu
(Pages 8-9)

Please select four (4) of the following food stations:

Stations are manned by Chefs;

Sashimi, Sushi & Oyster Station

Freshly shucked oysters with condiments, oysters Kilpatrick, Bloody Mary shooters
Sushi rolls and Nigiri sushi, Hiramasa Kingfish, Yellow fin tuna sashimi
Wasabi, pickled ginger and soy sauce
Beetroot cured salmon gravlax, crème fraiche, baby capers and Melba toast

Asian Station

BBQ Beef and chicken satays with peanut sauce
Steaming table with duck & shitake, prawn and chive and vegetarian dumplings
Steam Pork buns with plum dipping sauce
Twice cooked pork belly with yellow bean sauce
Woks of Nasi Goreng and Mee Goreng

Shawarma Station

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

Indian Station

Madras beef curry and butter chicken with basmati rice
Pappadums, naan and paratha breads, yoghurt raita
Chutneys and pickles

Carvery Station

Roast beef fillet, lamb leg and peppered kangaroo
Caramelised onions, béarnaise sauce, gravy, mustards and relishes
White, wholemeal and sourdough rolls,

Dessert Station

Apple and blackcurrant crumble with custard
Caramelised lemon tart with double cream
Mini vacherins with strawberries, cream and passionfruit syrup
Farmhouse cheese board with water crackers and fruit bread

\$85.00 per person

Minimum numbers required 60 guests

Suggested Buffet Menu

Cold Food Selection

Bowls of marinated olives, fetta
Continental meat platter
Freshly cooked king prawns
Octopus salad
Selection of dinner rolls and freshly baked breads
Smoked salmon with traditional condiments

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

Dressings

Balsamic, lemon olive oil, Caesar, tartare, cocktail, mustards

Hot Food Selection

Roast lamb leg with rosemary jus
Roast sirloin of beef and béarnaise sauce
Navarin of lamb with buttered courgettes
Chicken in red wine, shallots and mushrooms
Assorted seafood in yellow curry sauce
Steamed jasmine rice
Salt and pepper squid with rocket and lemon aioli
Fettuccine pasta with pancetta and mushrooms
Roasted potatoes, pumpkin and parsnip
Steamed broccoli and green beans

*Barbecue West Australian Rock Lobster
- Additional charge of \$30.00 per person
- Subject to availability

Desserts

Rich chocolate tart, Fig and ginger pudding
Fresh seasonal fruit, fresh strawberries, double cream

Maple syrup brulee, Flourless orange and almond cake
Mini blueberries meringues, Cheese cake selection
Selection of Farmhouse cheeses with crackers and fruit bread

Plunger coffee, tea and shortbread

\$85.00 per person

All items listed are included on the buffet

Minimum numbers required 60 guests

Designing Your Set Menu

Menus should be discussed with your co-ordinator as catering should take into account the time of day, demographic of the group and duration of the event.

Vegetarian and Special Dietary needs

The chefs are able to provide specific and separate dishes for your guests; however this should be advised to the function co-ordinator prior to your function.

Lunch package based on 3 hour duration

Lunch Package 1

Choice of warm panini rolls or pita bread with dip
Choice of one (1) entrée
Choice of two (2) mains (seasonal vegetables included)
Choice of a second side dish
Plunger coffee, tea and chocolates

\$45.00 per person-weekday
\$50.00 per person –weekend

Lunch Package 2

Choice of warm panini rolls or pita bread with dip
Choice of one (1) entrée
Choice of two (2) mains (seasonal vegetables included)
Choice of a second side dish
Choice of one (1) dessert
Plunger coffee, tea and chocolates

\$49.00 per person- weekday
\$54.00 per person – weekend

Lunch Package 3

Choice of warm panini rolls or pita bread with dip
Choice of two (2) entrees
Choice of two (2) mains (seasonal vegetables included)
Choice of a second side dish
Choice of one (1) dessert
Plunger coffee, tea and chocolates

\$60.00 per person – weekday
\$65.00 per person – weekend

ADDITIONAL CHOICES - \$7.00 per course per person

Dinner package based on 5 hour duration

Dinner Package 1

Chef's choice of canapés on arrival
Choice of warm bread rolls or pita bread with dip
Choice of one (1) soup
Choice of one (1) main course (seasonal vegetables included)
Choice of a second side dish
Choice of one (1) dessert
Plunger coffee, tea and chocolates

\$68.00 per person

Dinner Package 2

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

\$71.00 per person

Dinner Package 3

Chef's choice of canapés on arrival
Choice of warm bread rolls or pita bread with dip
Choice of one (1) entrée
Choice of two (2) main courses (seasonal vegetables included)
Choice of a second side dish
Choice of one (1) dessert
Plunger coffee, tea and chocolates

\$77.00 per person

Dinner Package 4

Chef's choice of canapés on arrival
Choice of warm bread rolls or pita bread with dip
Choice of two (2) entrees
Choice of two (2) main courses (seasonal vegetables included)
Choice of a second side dish
Choice of one (1) desserts or change to 1 entrée and 2 desserts
Plunger coffee, tea and chocolates

\$85.00 per person

**** Additional choices are \$7.00 each**

Menu Options

Soups

Leek and potato with crème fraiche; black pepper bread
Roasted butternut pumpkin with chive cream
Wild mushroom and walnut with parmesan toast
Minestrone with garlic toast
Chicken noodle and parsley
Celeriac and fennel with garlic roasted prawns
Seafood chowder with leek, broccoli and soft herb cream

Cold Entrees

Asparagus with gruyere cheese – potato salad, herb mustard dressing
Range valley beef carpaccio with pickled beetroot, chickpea fries and watercress
Salt and sugar cured salmon with whitlof, pear and walnut salad
Freshly cooked king prawn, avocado, cos heart lettuce and tomato cocktail
Dukkah chicken with smoked eggplant, Yarra Valley fetta and tomato salsa

Cold and Warm Entrees

Seafood plate; Oyster with lime, tuna with sherry onions, slow cooked salmon, tiger prawn and asian noodle salad
Vegetarian plate; Goats cheese gnocchi with cherry tomato sauce, roast pumpkin soup with chive cream, asparagus and macadamia nut salad

Warm and Hot Entrees

Tomato tart with goats cheese cream and basil salad
Slow cooked salmon with fusilli pasta in a herb and pea cream
Duck Bastilla (Moroccan duck pie) with zhoug
Pumpkin and cheese soufflé with roast beetroot and watercress salad
Char grilled field mushrooms with cherry tomato – rocket salad, parmesan wafer
Pan fried snapper with sweet potato puree, chardonnay vinegar and chervil dressing
Smoked breast of chicken with soft dried tomato, baby spinach and red onion
Roast chicken with Orecchiette pasta, butternut pumpkin, caramelised onion, pine nuts and fetta cream
Duck leg confit on lentil risotto with cabernet – mushroom sauce
Crispy pork with seared scallops, truffle potato and pear salad

Mains

Pan-fried snapper fillet with sweet potato, tomato and oregano salsa
Grilled snapper fillet on potato mash, lemon olive oil and cress salad
Roast barramundi with asparagus – caper salad, lemon butter sauce
Seared Tasmanian salmon with olive oil mash, shaved fennel and citrus salad
Paprika roast chicken with potato – dill crumble and mushroom sauce
Braised duck leg on sweet potato, Puy lentils, radicchio and grilled pancetta
Roast and braised lamb with creamed parmesan polenta and poached tomato
Spiced lamb rump with eggplant pickle, currant and red pepper cous cous
Roast lamb rack with Navarin of shank, salt crusted potato and green beans
Roast sirloin of beef with horseradish – potato pie and red onion jam
Roast eye fillet of beef with salt roast potato and mushroom ragout
Peppered fillet and braised beef cheek with whipped potato, shallots and gremolata
Tomato braised veal cheek with prosciutto lasagne and crisp fried basil

Vegetarian Mains

Char grilled eggplant, basil, buffalo mozzarella, pumpkin and thyme puree
Asparagus and leek risotto with shaved gruyere cheese
Mediterranean vegetable strudel with organic leaves and aged balsamic

Fetta and chive tart with caramelised shallots and rocket salad

****Please select one option for all vegetarians****

Side Dishes

Thyme roasted sweet potato

Asparagus with lemon

Rocket, pear and parmesan salad

Garden salad

Traditional Greek salad

Caesar salad

Desserts

Fig and ginger pudding with butterscotch sauce and vanilla bean ice cream

Caramelised lemon tart with double cream

Crème caramel with orange salad, brandy snap

Rich chocolate tart with jaffa sauce and pure cream

Strawberry and hazelnut meringue with passionfruit syrup

Whisky – raisin bread and butter pudding with vanilla custard

Tiramisu with chocolate ice cream and frangelico syrup

Caramelised pineapple tart with coconut gelato

Vanilla Bean Brulee with champagne finger biscuit and butterscotch ice cream

Fresh strawberries with vanilla bean ice cream and sesame wafer

Cheese Course

Cheese selection from blue cow with crackers and fruit bread

Guilloteau Fromage d’Affinois with cherry mostarda and warm baguette

Aged cheddar on fruit bread with pear and honey

\$36.00 per plate

Recommended two plates per table

Sample Degustation Menu

Designed to Your Requirements

\$90.00

\$165.00 with selected wine

Turkish flat bread with roast beetroot and cumin dip

Duck Bastilla (Moroccan duck pie) with zhoug

Sweet onion soup with gruyere cheese crouton

Peppered fillet and braised beef cheek with whipped potato, shallots and gremolata

Talleggio on "toast" with cherry mostarda

Vanilla Bean Brulee with champagne finger biscuit and butterscotch ice cream

Coffee, leaf teas and chocolates

Beverage Packages - Function Centre Only

Package 1

Hardys Premium Selection on premise wines –
 Hardys Sparkling – Prefunction and Toasts
 Semillon Chardonnay – Chardonnay – Riesling
 Shiraz Cabernet - Cabernet Merlot
 Carlton Draught
 Carlton Mid Strength Draught
 Cascade Premium Light Draught
 Soft Drinks and Juice

1 hour - \$15.00,	2 hours - \$23.00,	3 hours - \$25.00,
4 hours - \$27.00,	5 hours - \$32.00,	6 hours - \$35.00

Package 2

Imprint Sparkling
 Element Classic White, Sandalford or Sandalford Sauvignon Blanc Semillon
 Element Chardonnay, Sandalford
 Element Shiraz Cabernet Sauvignon, Sandalford
 Element Merlot, Sandalford
 Carlton Draught
 Carlton Mid Strength Draught
 Cascade Premium Light Draught
 Soft Drinks and Juice

1 hour - \$19.00,	2 hours - \$27.00,	3 hours - \$32.00,
4 hours - \$35.00,	5 hours - \$39.50,	6 hours - \$44.00

Beverage Packages Continued - Function Centre Only

Package 3

Sir James NV Sparkling
 West Cape Howe Semillon Sauvignon Blanc
 West Cape Howe Unwooded Chardonnay
 West Cape Howe Shiraz
 West Cape Howe Cabernet Merlot
 Stella Artois Draught
 Carlton Draught
 Carlton Mid Strength Draught
 Cascade Premium Light Draught
 Soft Drinks and Juice

1 hour - \$23.00,	2 hours - \$30.00,	3 hours - \$35.00
4 hours - \$40.00,	5 hours - \$46.00,	6 hours - \$51.00

Package 4 - Premium Western Australian package

Jane Brook "Plain Jane" Sparkling NV
 Stella Bella Semillon Sauvignon Blanc
 Rosily Vineyard Chardonnay
 Skuttlebutt by Suckfizzle Shiraz Cabernet Merlot
 Rosily Vineyard Shiraz
 Penfolds Club Port with Coffee (dinner only)
 Stella Artois Draught

Carlton Mid Strength Draught
Cascade Premium Light Draught
Soft Drinks and Juice

1 hour - \$26.00,	2 hours - \$36.00,	3 hours - \$41.00
4 hours - \$47.00,	5 hours - \$52.00,	6 hours - \$62.00

Additional Beverage Options - Function Centre Only

Package Upgrade - Bottled beers – choice of 3 – Additional to above pricing

Corona

Crown Lager

James Boag Premium

James Boag Premium Light

Carlton Midstrength

Redback Light

1-4 hours - + \$12.00	5-6 hours - + \$15.00
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CASH BAR –

On application only -

Surcharge of \$350.00 to provide cash bar facilities for individual guest payments.

Beverage on Consumption

Function Centre and Private Wine Room

Sparkling Wines

Wild River Sparkling	Vic	\$30.00
Redbank 'Emily'	Vic	\$35.00
Taltarni 'T Series'	Vic	\$40.00
Brown Brothers	Vic	\$44.00
Jansz	Tas	\$56.00

White Varietals & Blends

Kiss Chasey Premium White	WA	\$30.00
Brown Bros. Crouchen Riesling	Vic	\$30.00
Amberley Chenin Blanc	WA	\$35.00
Wirra Wirra Riesling	SA	\$37.00
Villa Maria 'Private Bin' Pinot Gris	NZ	\$42.00

Sauvignon Blanc

Veranda	WA	\$38.00
Alta	SA	\$42.00
Skipjack	NZ	\$45.00

Semillon Sauvignon Blanc

The Lookout	WA	\$40.00
Rosily Estate	WA	\$42.00
Forester Estate	WA	\$45.00

Chardonnay

Alkoomi White Label Unwooded	WA	\$35.00
Forest Hill	WA	\$45.00
Vasse Felix	WA	\$49.00
Tamar Ridge	Tas	\$50.00

Dessert Wines

Tempus Two (250ml)	NSW	\$32.00
D'Asti Moscato (750ml)	Italy	\$40.00

Spirits and Liqueurs

Standard spirits	\$7.00
Premium spirits	\$8.00
Liqueurs	\$8.00

Red Varietal Blends

Gordon Parker Merlot	WA	\$40.00
Harewood Estate Pinot Noir	WA	\$45.00
West Cape Howe Tempranillo	WA	\$38.00
Skuttlebutt Red	WA	\$37.00
The Lookout Shiraz Cabernet	WA	\$40.00

Cabernet Merlot

O'Leary Walker 'Blue Cutting Road'	SA	\$35.00
Virgin Block	WA	\$45.00
Vasse Felix	WA	\$49.00

Cabernet Sauvignon

Mt. Monster	SA	\$35.00
Penley Estate 'Phoenix'	SA	\$42.00
Fraser Gallop	WA	\$55.00

Shiraz

Mt. Monster	SA	\$35.00
Mt. Langi Chiran 'Billi Billi'	Vic	\$37.00
Tin Shed 'Melting Pot'	SA	\$40.00
Arlewood	WA	\$42.00

Beer Stubbies

Crown Lager	\$6.50
Cascade Premium	\$6.50
Victoria Bitter	\$6.00
Carlton Midstrength	\$5.50
Cascade Prem. Light	\$5.50
Imports	\$7.50

Tap Beers (Per Glass)

Stella Artois	\$7.00
Carlton Draught	\$6.00
Carlton Midstrength	\$5.00
Cascade Prem. Light	\$5.00

Soft Drinks and Juices (Per Glass)

Function Centre Soft Drink	\$3.50
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Fortified Wines		Private Wine Room Soft Drinks	\$4.00
Penfolds Club Port		Lemon, Lime & Bitters	\$4.00
\$5.00		San Pellegrino	\$7.00
Galway Pipe Port	\$8.00		
Penfolds Grandfather Port	\$14.00	Fruit Juices Function Centre	\$4.00
Morris Muscat	\$8.00	Fruit Juice Private Wine Room	\$4.50
		Cocktails	from \$15

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.

Winter Functions Special Packages June, July & August

Any alterations to the package will require a revised costing

Menu

Champagne cocktail on arrival

Chef's choice of canapés on arrival

Choice of warm Panini rolls or Pita bread with dip

Entrée –

Choice of two (2) soups

Main Course –

Choice of two (2) main course dishes

Seasonal vegetables included

Choice of a second side dish

Dessert -

Choice of two (2) desserts

Coffee, Tea and Chocolates

Port served with Coffee

VENUE HIRE INCLUDED

BEVERAGE PACKAGE 1 INCLUDED

House Sparkling

House Chardonnay

House Semillon Chardonnay

House Shiraz Cabernet

House Cabernet Merlot

Stella Artois Draught

Carlton Draught

Carlton Mid Strength Draught

Cascade Premium Light Draught

Soft Drinks and Juice included

\$94.00 per person

All Inclusive Minimum of 70 guests

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<p>1.1 CAKES PROVIDED BY THE CLIENT</p>	<p>A standard \$5.00 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the Venue's dessert.</p>
<p>1.2 CANCELLATION</p>	<p>Written notice is required After deposit has been paid – forfeiture of the deposit plus Between 3 months – 2 weeks 50% of the anticipated food/beverage account and venue hire 0-14 days notice 100% of the total anticipated food/beverage account</p>
<p>1.3 TRANSFERING OF DATES</p>	<p>Needs to be discussed with the Coordinator as it may result in the loss of your deposit and additional charges as it is seen as a cancellation</p>
<p>1.4 CONFIRMATION</p>	<p>The booking is confirmed when we receive the deposit. Payment of the deposit is your acceptance of these terms and conditions. The Venue will be under no obligation to proceed with the event if the deposit or full payment has not been received.</p>
<p>1.5 CLIENT RESPONSIBILITY</p>	<p>The Venue will provide typed black and white menus for your function or reception. It is the clients responsibility to provide a clearly typed guest list and/or seating plan that will be displayed for the event. A \$60 administration fee will apply to any information not provided in this way.</p>
<p>1.6 CHANGES IN NUMBERS AND SLIPPAGE</p>	<p>Any decrease in numbers in excess of 20% with less than 30 days notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.</p>
<p>1.7 DAMAGE TO PROPERTY</p>	<p>The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.</p>
<p>1.8 DELIVERIES</p>	<p>All deliveries to the venue must be advised to the Function Coordinator prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff is available at that time.</p>
<p>1.9 DISPLAY & SIGNAGE</p>	<p>Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by The Venue's management.</p>
<p>1.10 FINAL ATTENDANCE NUMBERS</p>	<p>Guaranteed minimum number of guests required by three (3) working days prior to the function date.</p>

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<p>1.11 HIRE OF CATERING EQUIPMENT, DAMAGE AND LOSS</p>	<p>We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.</p>
<p>1.12 INSURANCE</p>	<p>The Venue's staff are always extremely careful when looking after guests belongings, however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.</p>
<p>1.13 MENU & DETAILS</p>	<p>The menu must be chosen three (3) weeks prior to the event. Menus will be printed especially for the day with any additional titles added.</p>
<p>1.14 PAYMENT</p>	<p>Weddings & Family Events – 50% of the anticipated food and beverage costs is due three (3) months prior to function date Full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the Venue. All credit card payments attract a 3% surcharge Corporate only – After the function an invoice will be issued for the balance/credit of the account. All accounts not paid within 30 days will incur a 5% interest charge.</p>
<p>1.15 QUOTATIONS</p>	<p>Quotes are valid for one (1) month from the date of quotation unless otherwise specified.</p>
<p>1.16 PRICING</p>	<p>Prices are based on current and expected cost increases, any change in price will be advised within 30 days. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.</p>
<p>1.17 SURCHARGES</p>	<p>\$11.00 per guest on a Public Holiday \$3.00 per guests per hour after the standard function time (min \$200 charge) \$4.00 per guest after midnight Breakfast (3 hours), Lunch (3 hours), Dinner (5 hours), All day Seminar (8am-5pm)</p>
<p>1.18 STAFFING</p>	<p>Relevant to outside catering only – park surroundings Per staff member per hour: \$35.00 per hour Monday – Friday (7.00am – Midnight) \$35.00 per hour Saturdays and after Midnight any day \$35.00 per hour Sundays Security staff are available for a minimum 2-hour call at \$35.00 per hour Audio Visual operators are available for your function \$99.00 for the first hour and \$55.00 per hour thereafter.</p>
<p>1.19 SUPPLIERS & DECORATORS</p>	<p>The Venue's has no restrictions on suppliers, however please advise your function co-ordinator of who is delivering, contact numbers and times of deliveries to be discussed. The suppliers are responsible for pick up and delivery within the venues guidelines.</p>
<p>1.20 TENTATIVE BOOKING</p>	<p>Tentative bookings will be held for a period of two (2) weeks and will be cancelled automatically unless your deposit and confirmation form has been received.</p>
<p>1.21 CEREMONY AREA</p>	<p>Clients that wish to reserve the ceremony area at Heathcote will need to contact The City of Melville Council to secure your required date. Bluewater has no responsibility for the booking of the area.</p>

Booking Confirmation Form for Weddings and Family Events Only

Please complete and return to ensure confirmation of your reservation.

Fax to (08) 9315 3700

Please check the availability of your date required with your coordinator before completing this form.

CONTACT DETAILS

Contact name: _____

Bride's Name (If Applicable) _____

Groom's Name (If applicable) _____

Address: _____

Postcode: _____

Telephone no: _____

Mobile phone: _____

Fax no: _____

E-mail.: _____

FUNCTION DETAILS

Day of function: _____

Date of function: ____ / ____ / ____

Approx. no guests: ____ commencement time: ____ conclusion time: ____

PAYMENT TERMS

Person responsible for payment

Name: _____

Address: _____

Postcode: _____

Telephone number: _____

Fax number: _____

1. Cash / cheque

Make cheques payable to Bluewater (WA) Pty. Ltd.

Mail to,

Att: Bluewater Grill, P.O. Box 1290, Canning Bridge, Applecross, PERTH, W.A. 6153

2. Direct deposit

Bank

Commonwealth Bank of Australia

Account: Bluewater Pty. Ltd.

BSB: 063-188

Acc. No: 10194409

*Please note: reference surname and date of Function

3. Credit card:

\$2,000.00 Deposit Function Centre

\$ 500.00 Deposit Private Wine Room

And / or balance of payment (subject to 3% processing fee)

Visa amex m/card b/card diners club

Account name: _____

Authorisation signature: _____

Card number: _____

Expiry date: _____

Please sign below to indicate you have read and understood the terms and conditions and sound requirements as outlined in the Bluewater Pty. Ltd. events information, and accept responsibility, abiding by these terms

Payment of the deposit is acceptance of the terms and conditions.

Signed: _____

Print name: _____

Date: _____