

An aerial photograph showing a coastal town with a mix of residential and commercial buildings, surrounded by lush greenery and palm trees. A large body of water, likely a bay or harbor, is visible on the right side of the image. The sky is clear and blue.

*Family Celebrations at*

BWG

**FUNCTIONS**

BLUEWATER GRILL





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 family event.

Whether it's a birthday, engagement, christening, anniversary or any other celebration we have spaces of all sizes that will bring your friends and family 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.

# STANDING COCKTAIL LUNCH PACKAGES

*Available between 10am and 5pm*

## **Standing Package One**

*3 Hour Event*

*\$75 per person*

Includes 3 hour passed canape package  
(8 canape items + 2 substantial items + 1 dessert canape),  
Venue hire and standard venue  
cocktail furniture

## **Standing Package Two**

*4 Hour event*

*\$90 per person*

Includes 4 hour passed canape package  
(8 canape items + 2 substantial items + 1 food station),  
Venue hire and standard venue  
cocktail furniture

## **Beverages – charged additionally**

Available on consumption, items must be  
selected in advance and are charged by the  
bottle or alternatively 3 and 4 hour beverage  
packages are also available

\*cash bar options available at a surcharge



## CANAPES

### *COLD CANAPÉ SEASONAL SELECTION*

Smoked salmon on corn pikelet with dill crème fraiche  
Roast beef with horseradish mayonnaise, toasted brioche  
Chicken san choy bao  
Wild mushroom crostini, cherry tomato  
Pink snapper ceviche with chilli and lime

### *HOT CANAPÉ SEASONAL SELECTION*

Tempura barramundi with wasabi mayonnaise  
Chorizo pizzette with oregano and bocconcini  
Spiced tomato arancini with garlic aioli  
Satay beef skewers  
Ricotta and spinach pastizzi

### *SUBSTANTIAL CANAPÉ SEASONAL SELECTION*

Mini Wagyu burgers with iceberg lettuce, onion and dijon mustard  
Slow roast lamb shoulder, thyme roasted sweet potato  
Soft shell crab with cracked black pepper and coconut  
Southern fried chicken, coleslaw, smoked paprika aioli  
Chickpea falafel, cucumber and radish salad, mint yoghurt  
Crispy fried barramundi, eggplant masala and coriander yoghurt  
Crispy pork belly with pickled red cabbage, chilli caramel  
Braised beef cheek with creamy mash and gremolata

### *DESSERT CANAPÉ SEASONAL SELECTION*

Caffeinos of vanilla bean brûlée  
Strawberries with rosewater syrup  
Belgian chocolate mousse tartlets  
Mini ice creams

## STANDING COCKTAIL LUNCH MENU

### FOOD STATIONS

#### *ANTIPASTO STATION*

Selection of meats, terrine, pickled vegetables,  
cheeses, olives and breads

#### *BURGER STATION*

Homemade beef burgers  
Sliced cheese  
Pickled beetroot, tomato, lettuce, gherkins  
Toasted brioche buns  
Tomato and barbeque sauce, mayonnaise

#### *DESSERT STATION*

Caffeinos of vanilla bean brûlée  
Strawberries with rosewater syrup  
Belgian chocolate mousse tartlets  
Mini ice creams

#### *CHEESE STATION*

Farmhouse cheese board with water crackers and  
fruit bread





# Seated Lunch Packages

## Seated Package One

### *2 Course Lunch*

*\$70 per person*

Includes bread rolls with butter on the table

Shared entrée + alternate drop main

OR alternate drop main\* + set dessert

Seasonal vegetables as side dish

Brewed coffee and teas

Venue hire, dining tables with chairs and white linen

Complimentary cake cutting, served on platters (if applicable)

## Seated Package Two

### *3 Course Lunch*

*\$95 per person*

Includes bread rolls with butter on the table

Shared entrée + alternate drop main\* + set dessert

Seasonal vegetables as side dish

Brewed coffee and teas

Venue hire, dining tables with chairs and white linen

Complimentary cake cutting – served on platters (if applicable)

## Beverages – charged additionally

Available on consumption, items must be selected in advance and are charged by the bottle or alternatively 3 and 4 hour beverage packages are also available

\*cash bar options available at a surcharge

*\*Upgrade options - \$5pp surcharge for choice of main instead of alternate drop*

# SEATED LUNCH MENU

## SHARED ENTREE

*The below items served to middle of the tables for guests to share*

Chargrilled Turkish bread with olio and dukkah  
Smoked hummus with fried capers  
Grilled chorizo and pork belly ends with cider  
caramel and fresh apple  
Sizzling garlic prawns

## DESSERTS

Banana toffee pudding, butterscotch sauce, vanilla  
bean ice cream  
Crème caramel with strawberries, brandy snap  
Vanilla bean brulee with champagne finger biscuit and  
butterscotch ice cream  
Fresh strawberries with vanilla bean ice cream and  
sesame wafer  
Chocolate mousse, raspberry coulis, hazelnut shortbread  
White chocolate and cherry parfait with pear anglaise  
Churros with cinnamon sugar and orange ice cream

## MAINS

### Fish

Grilled snapper fillet on potato mash, tomato salsa,  
frisee salad  
Miso glazed salmon with oyster mushrooms,  
green beans and wasabi sabayon  
Crispy skinned barramundi, parsnip puree,  
roast chickpeas and curry oil

### Poultry

Roast chicken breast, kipfler potato, Swiss brown mushrooms  
and seeded mustard  
Duck confit and mushroom risotto

### Beef

Roast eye fillet and braised beef cheek with potato gratin  
and Shiraz onion jus  
Grilled scotch fillet, grilled field mushrooms, hand cut chips  
with béarnaise sauce  
Arcadia rack of lamb, slow roast tomato, pumpkin puree

### Pork

Pork sirloin, roast sweet potato, cinnamon apple and shallot jus  
Roast pork belly, butternut pumpkin puree, broccolini and  
cider jus

### Pasta

Gnocchi with grilled eggplant, zucchini and pesto  
Orecchiette with braised mushroom, romesco  
Risotto with feta, leek and cherry tomatoes

# BEVERAGES ON CONSUMPTION

## White Wines

Bellarmino 'Select' Riesling (sweet)	Pemberton, WA	\$50
X by Xabregas ' Figtree' Riesling	Mount Barker, WA	\$75
S.C Pannell Pinot Grigio	Adelaide Hills, SA	\$60
Voyager Estate Chenin Blanc	Margaret River, WA	\$50
Craggy Range Sauvignon Blanc	Martinborough, NZ	\$65
Singlefile Semillon Sauvignon Blanc	Denmark, WA	\$55
Woodlands Chardonnay	Margaret River, WA	\$60

## Red Wines

Domaine A 'Stoney Vineyard' Pinot Noir	Coal River Valley, TAS	\$70
Smith & Hooper 'Reserve' Merlot	Wrattonbully, SA	\$58
Mitolo 'Jester' Cabernet Sauvignon	McLaren Vale, SA	\$55
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	\$60
Torbreck 'Cuvee Juveniles' GSM	Barossa Valley, SA	\$60
Belasco de Baquedano 'AR Guentota' Malbec	Mendoza, Argentina	\$75
Elderton Shiraz	Barossa Valley, SA	\$64
Leeuwin Estate 'Art Series' Shiraz	Margaret River, WA	\$75

## Sparkling Wines

NV Chandon Brut	Yarra Valley, VIC	\$65
Bird in Hand Sparkling Pinot Noir	Adelaide Hills, SA	\$65
Borgo Molino Extra Dry Prosecco	Veneto, Italy	\$55

## Rose

Charles Melton of Virginia	Barossa Valley, SA	\$55
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## Bottled Beers

Cascade Premium Light	\$8
Peroni Leggera	\$9
Peroni Nastro Azzurro	\$10
Corona	\$10
Asahi	\$10
Stella Artois	\$10
Bulmers Original Cider	\$10
Stone & Wood Pacific Ale	\$10
Feral 'Hop Hog' IPA	\$11
Anchor Steam Ale	\$12.50

## Draught Beers

Riverside Lager (Riverside Brewhouse)	\$9
Angus Pale Ale (Riverside Brewhouse)	\$9
Little Creatures 'Rogers' Amber Ale	\$8

## Non Alcoholic

Soft Drinks and Juices by the Glass	\$4.50
Soft Drinks and Juices by the Carafe	\$12
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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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 that will be served during the function.



# 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 the Private Dining Room please discuss with your event coordinator. Changes and substitutions are not permitted.

## PACKAGE 1 'SELECT SERIES'

Angas Brut NV  
Oxford Landing Sauvignon Blanc  
Oxford Landing Chardonnay  
Oxford Landing Cabernet Sauvignon  
Oxford Landing Shiraz  
Riverside Lager Draught  
Angus Pale Ale Draught  
Soft drinks, juice and iced tap water

## PACKAGE 2 'PARKLIFE'

*'Parklife' made exclusively for the Fraser's Group by Howard Park*

Margaret River 'Methode Traditionelle' NV Sparkling  
Margaret River Chardonnay  
Margaret River Sauvignon Blanc Semillon  
Margaret River Cabernet Sauvignon Merlot  
Margaret River Shiraz  
Riverside Lager Draught  
Angus Pale Ale Draught  
Little Creatures Rogers Draught  
Soft drinks, juice and iced tap water

## PACKAGE 3 'PREMIUM WESTERN AUSTRALIAN WINES'

Swings and Roundabouts Sparkling  
Stella Bella Sauvignon Blanc  
Flametree Chardonnay  
Xanadu DJL Cabernet  
Plantagenet Shiraz  
Riverside Lager Draught  
Angus Pale Ale Draught  
Little Creatures Rogers Draught  
Soft drinks, juice and iced tap water

## PACKAGE 4 'SOMMELIER'S SELECTION'

Chandon "Brut" N/V  
Flametree Semillon Sauvignon Blanc  
The Other Wine Company Pinot Gris  
Rusden Driftsand GSM  
S.C. Pannell Tempranillo  
Riverside Lager Draught  
Angus Pale Ale Draught  
Little Creatures Rogers Draught  
Soft drinks, juice and iced tap water

PRICES (pp)				
Package:	1	2	3	4
Two (2) Hours	\$32	\$37	\$42	\$49
Three (3) Hours	\$37	\$42	\$47	\$54
Four (4) Hours	\$43	\$47	\$54	\$61
Five (5) Hours	\$48	\$53	\$62	\$69
Six (6) Hours	\$55	\$59	\$70	\$78



# Contact Us



## Family Events

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