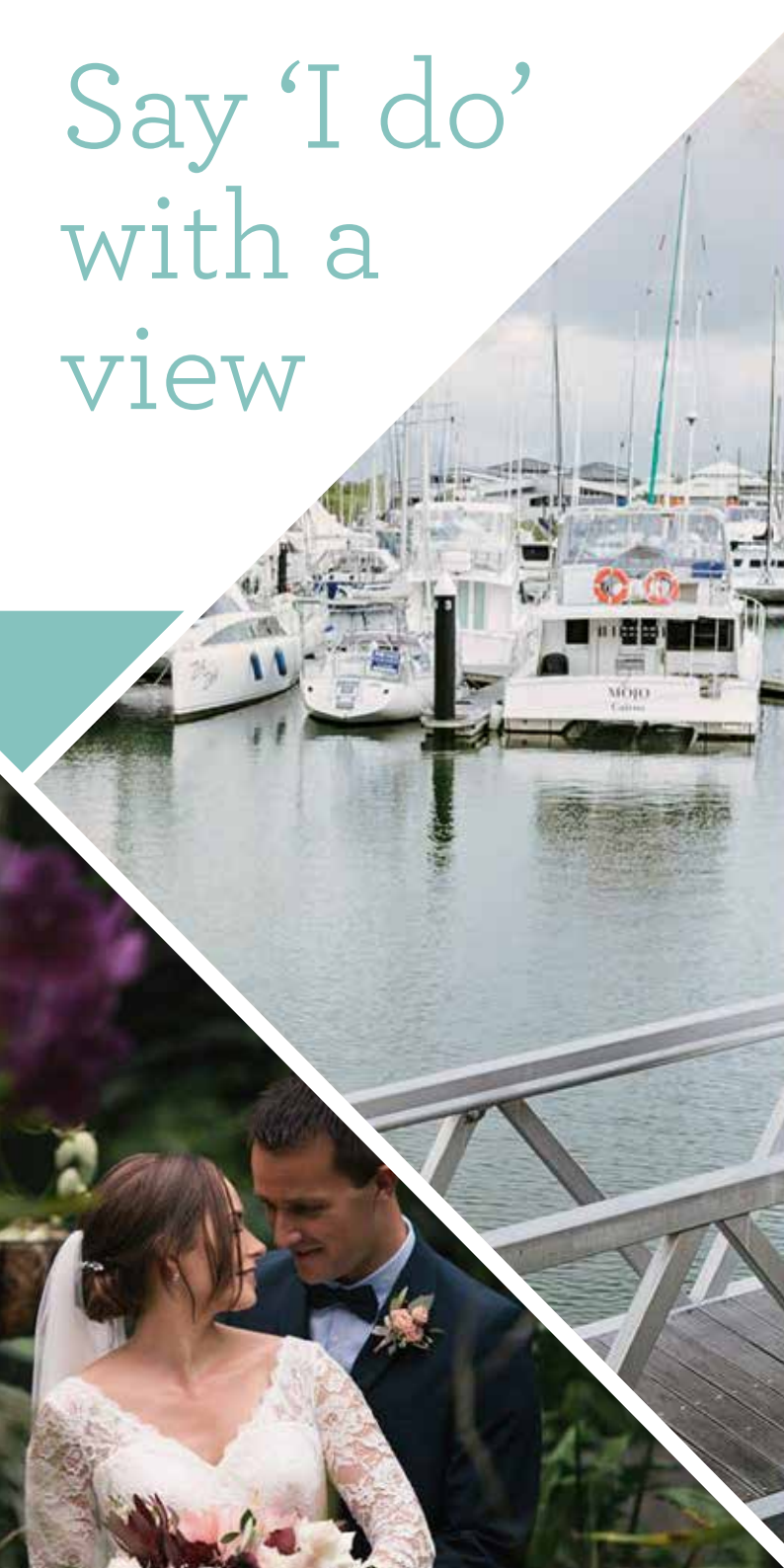
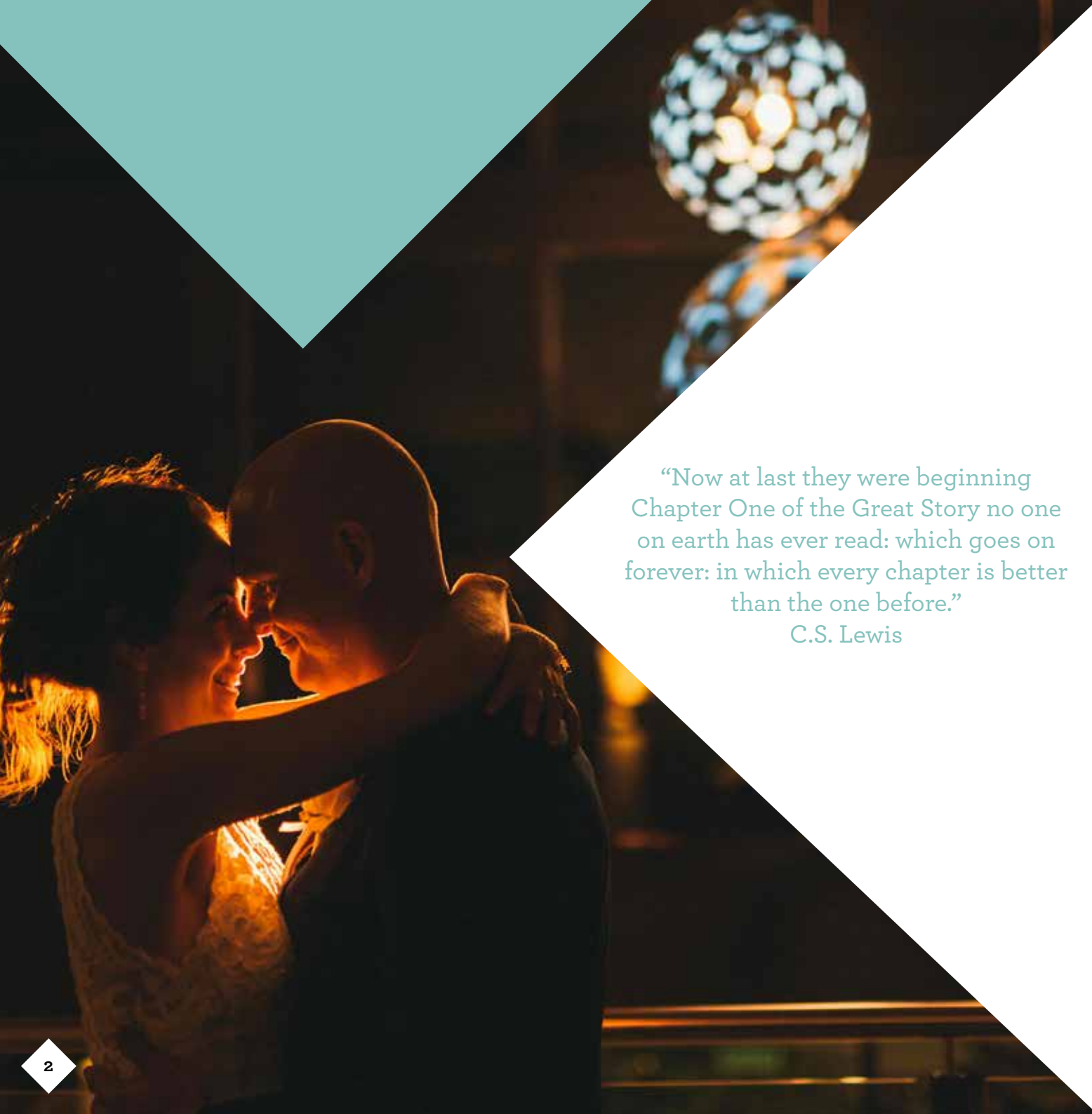


Say 'I do'
with a
view



YOUR PERFECT
WEDDING AT CAIRNS'
MOST DISTINCTIVE VENUE



“Now at last they were beginning
Chapter One of the Great Story no one
on earth has ever read: which goes on
forever: in which every chapter is better
than the one before.”

C.S. Lewis

Congratulations!

There is a special kind of excitement that comes from planning a wedding. Whatever you've been dreaming of, the reality of putting it all together should be embraced. Our team at The Bluewater take exceptional pride in assisting to create your wedding day as perfect as possible.

The Bluewater Bar & Grill is a unique venue that affords million dollar views over the Bluewater Marina all the way to the mountains surrounding Cairns. The Lighthouse function room best captures these views with floor to ceiling windows allowing this remarkable vista to be the backdrop to your wedding.

Not content to simply offer a great view, our team strive to provide the best in professional service, sumptuous, contemporary menus and a sophisticated array of beverages in a relaxed yet stylish atmosphere. No detail is overlooked and each wedding package is tailored to ensure your wedding is an individual embodiment of your ideas, plans and style.

As a hospitality professional with over 20 years' experience and more than five years specialising in weddings and events, I am genuinely passionate about my role and take your wedding personally. Whether you just don't know where to start or have been planning since before you met your love, from the minute we meet to the day you say "I Do" my responsibility is to assist you every step of the way.

I look forward to the opportunity to show you our beautiful function space and to discuss in detail the wedding that will become the start of your 'happily ever after'. Please contact myself or our team to arrange an appointment or just come by at your convenience. In the meantime please take a moment to consider the packages and menus that follow.

Warmly,
Jacquie Byard
Events and Sales Manager

events@thebluewater.com.au
07 4057 6788



Your Commitment

How you say “I Do” sets the stage for your future together.

Ceremony Venue

Trinity Beach

Angel Cove at Trinity Beach offers an unmatched beach setting with inspiring coastal views and tropical surroundings, which all make for an unforgettable ‘toes in the sand’ experience.

The Lighthouse Upper Deck

The Bluewater Lighthouse Deck offers views of the stunning Bluewater Marina and mountains creating the perfect backdrop to your commitment.

The Point

In the case of wet weather The Point, surrounded by floor to ceiling windows directly overlooking the magnificent Bluewater Marina, will be the best wet weather venue you could want for your ceremony in the tropics.

Ceremony Package

\$600.00

- Ceremony venue hire for the deck or council permit for beach weddings
- 24 White Chairs for your guests (\$5.00 each per additional chair)
- Table, two white chairs and tablecloth for signing of the marriage certificate
- PA system with iPod/AUX connection (Lighthouse deck only)
- Fresh flower petals to scatter or throw (Subject to availability)
- Water station and sweets
- Bottle of G.H.Mumm Champagne
- Services of Bluewater’s Event Coordinator throughout your ceremony

\$1200.00

Upgrade to include the services of a Bluewater preferred celebrant

Your Celebration

With the formalities and photos done, it is time to celebrate your love.

Reception Venue

The Lighthouse

Up to 150 guests can be accommodated in our beautifully appointed Lighthouse function room. With exclusive amenities, separate kitchen, lift access and your own fully stocked bar, you and your guests will want for nothing.

The Point

On arrival to this wonderful space you will walk past the showpiece 20 metre long quartz/granite bar, mahogany feature wall and discerning décor. Overlooking the marina, the Point is the ideal setting for a complete dining experience. Available for sole use bookings midweek, the Point can seat up to 40 guests for an intimate wedding experience.

Reception Package

\$750.00

- Reception venue hire
- Bridal table with white table linen
- White chair covers with selected coloured bands
- Round tables with white table linen and napery
- Cake table with silver cake knife
- Gift table
- Personalised menus and drinks lists
- Integrated JVG PA system with an auxiliary input for your own music
- Lectern and two wireless microphones for speeches
- Exclusive staff tending to your event
- Services of your Event Coordinator





Your Elopement

If all you want is to run away and wed your love without all the bells and whistles, our elopement package will ensure your day is every bit as special and as perfect.

\$1400.00

- Ceremony venue hire for deck or council permit for beach ceremony
- Bluewater preferred celebrant including marriage certificate
- Table, chairs and tablecloth for signing of the marriage certificate
- Bottle of G.H.Mumm Champagne
- PA system with iPod/AUX connection (Lighthouse deck only)
- Attendant to play music and witnesses if required
- Flower petals to scatter or throw (Subject to availability)
- Celebration meal for two (menu and additional guests to be negotiated)
- Wedding cake or cupcakes in selected flavours
- Bluewater's own table styling
- White chair covers with sashes or bands in your choice of colour (Additional charges apply for more than 20 guests)
- Services of Bluewater's Event Coordinator



Your Special Touches

The Bluewater prides itself on offering customisable, flexible packages that are tailored to suit your style and budget. In addition to our packages we offer a range of products and services that will enhance and personalise your wedding.

Professional Wedding Planner

You can liaise with Louise at Dynamic Weddings (www.dynamicweddings.net.au) or Bec at Maid Of Honour Weddings (www.maidofhonourweddings.com.au) if you prefer to let someone else take care of every detail of your preparations in their entirety.

Prices on application.

Accommodation

We can arrange rooms at with a range of properties in Trinity Beach but if you want to add that truly special touch we recommend a minimum 3 nights in a 5 star one bedroom apartment overlooking the Coral Sea.

Starting at \$840.00 (subject to availability)

Styling

The Bluewater has a select range of contemporary pieces as well as being able to source from Cairns best vendors all the extras that will provide the individual touch to complete your wedding. These include...

- Red or White Carpet for your ceremony starting at \$150.00
- Satin or Organza chair sashes in your choice of colour from \$3.00 each
- Centrepieces with candles and tealights or table runners starting at \$15 per table
- A wishing well or card box \$50.00
- 600mm L.O.V.E letters \$50.00
- Mr & Mrs signs \$50.00
- Seating chart and place cards \$100.00 (maximum 60 pax)
- Bridal bouquets, buttonholes and fresh flowers for your reception from \$300.00
- Fairy lights or Festoon lighting (P.O.A.)
- Arbours for ceremony or backdrops (P.O.A.)
- Peacock chairs for the bridal table (P.O.A)

Your Celebration Feast

Your first meal shared together with your loved ones will only happen once so should be exceptional. Whether it's a formal seated occasion or a casual stand-up function, we have a menu that will cater to all tastes and occasions. Special dietary requirements and children are welcomed and catered for at all Bluewater weddings. Please discuss the options available when you negotiate your package.

Bluewater Banquet Menus

Banquets provide a chance for guests to enjoy the pleasure of sharing platters together – like a family. **Minimum 20 adults**

\$50.00 per person

To Begin

- Pumpkin, Pepita & Chive Soup with sour cream and crusty ciabatta
- OR
- Antipasto Platter (marinated olives, pesto, dukkha and crusty ciabatta)

To Continue

- Grilled Barramundi Fillets with coconut scented jasmine rice, Asian greens and pineapple butter
- Roast Sirloin served with duck fat roasted kipfler potato and a caramelised onion sauce
- Chicken Breast with steamed seasonal greens and a lemon and tarragon cream
- Walnut & Ricotta Gnocchi served with roast cherry tomatoes and baby spinach
- Chefs Selection of roasted seasonal vegetables served with garlic and rosemary olive oil

To Finish

- Chefs Selection of slices and cheesecake along with your wedding cake served with chantilly cream
- Chefs Cheese Platter served with dried fruits, spiced nuts and crusty ciabatta

\$75.00 per person

To Begin

- Pumpkin, Pepita & Chive Soup with sour cream and crusty ciabatta
- Antipasto Platter (marinated olives, pesto, dukkha and crusty ciabatta)

To Continue

- Red Snapper Fillets with roasted zucchini, peppers and feta served with salsa verde
- Roasted Lamb with mint and rosemary duchess potatoes, toasted almonds and port jus
- Chicken Ballotine with prosciutto, sage and mushrooms served with a citrus cream
- Walnut & Ricotta Gnocchi served with roast cherry tomatoes & baby spinach
- Chefs Selection of roasted seasonal vegetables served with garlic and rosemary olive oil.

To Finish

- Chefs Selection of tartlets, tortes & petit fours served with fresh fruit & chantilly cream
- Your wedding cake served individually or on platters
- Chefs Cheese Platter served with dried fruits, spiced nuts & crusty ciabatta

Bluewater Plated Menu

For a formal occasion, this menu can be adapted to suit a pre-selection or a two or three course alternate drop.

Minimum 20 adults

2 Course \$50.00 per person | 3 Course \$75.00 per person

Opening Act

- Rice Paper Spring Rolls with julienne vegetables, lime & chilli
- Polenta & Parmesan Cake with rocket, roast peppers, chorizo and basil pesto
- Coconut Poached Chicken Breast with rum soaked figs, oranges, roasted beets and mixed leaves
- Sumac Rubbed Barramundi Fillet with cous cous, roast peppers, zucchini and mint yoghurt
- Beef Bourguignon served with seasonal greens and crusty ciabatta
- Smoked Infused Duck Breast with caramelised soubise, roasted cherry tomatoes and parsnip crisps

Main Event

- Chicken Ballotine with prosciutto, sage and mushrooms served with honey carrots and seasonal greens
- Beef Sirloin (Cooked Medium) with duck fat roasted kipfler potatoes, confit garlic, roasted cherry tomatoes, baby spinach and truffled aioli
- Salmon Fillet served on sweet corn and vegetable pearl barely risotto with a lemon scented harissa sauce
- Roast Pumpkin & Baby Spinach Risotto with toasted walnuts, parmesan & parsley crisp
- Confit Pork Belly with caramelised apple puree, cider braised cabbage and a cherry jus
- Lamb Rump served with a pea puree, kipfler potato, chilli jam and parsnip crisp

Encore

- Quenelle of Passionfruit Curd with broken meringue, toasted coconut and a lime syrup
- Raspberry & Vanilla Tart with toasted almond cream and mint tulle
- Toasted Walnut & Vanilla Mille Feuille with lemon crème patissiere and strawberry salad
- Lemon Pannacotta with pistachio biscotti, berry compote and cinnamon soil
- Dark Chocolate Ganache with vanilla salt and caramel banana
- Strawberry & Basil Sponge Cake with white balsamic mouse and hazelnuts

Bluewater Buffet Menu

When you have a crowd to cater for, our extensive buffet option suits a variety of appetites. **Minimum 40 guests**

\$50.00 per person

Select two appetiser options

- Antipasto Platter (marinated olives, pesto, dukkha & crusty ciabatta) (V)
- Charcuterie Platter (cured meats, smoked salmon, tapenades, chutney & ciabatta)
- Roast Pumpkin & Goats Cheese Tartlets (V)
- Rice Paper Rolls with julienne vegetables & lime (GF/V)
- Prosciutto, Walnut & Blue Cheese frittata
- White Bean & Basil Bruschetta with shaved parmesan (V)

Select four hot dishes along with four sauces

- Roast Beef Sirloin with duck fat roasted kipflers and cherry tomatoes (GF)
- Roast Chicken Breast with steamed seasonal greens and roasted peppers (GF)
- Grilled Barramundi Fillets atop jasmine rice and asian greens
- Roast Lamb with scented cous cous and char grilled zucchini (GF)
- Cider Braised Pork with caramelised onion and roasted pears (GF)
- Potato & Ricotta Gnocchi with buttered mushrooms & fried sage (V)

Sauces

- Creamy Peppercorn Sauce
- Lemon & Thyme Cream Reduction (GF/V)
- Pineapple Buerre Blanc (GF/V)
- Mint & Rosemary Sauce (GF/V)
- Apple & Honey Chutney (V)
- Tomato & Basil Napoli (GF/V)

Select two hot side dishes

- Duck Fat roasted kipfler potatoes (GF)
- Steamed Seasonal Greens tossed in extra virgin olive oil (GF/V)

- Fragrant Jasmine Rice with toasted coconut (GF/V)
- Roasted Vegetables Skewers with rosemary and garlic (GF/V)
- Corn & Coconut Fritters (V)
- Potato & Cheddar Rostis with garlic & parsley (V)
- Asian Greens Medley with toasted sesame seeds and coriander (GF/V)
- Polenta & Parmesan Cakes with thyme and lemon (V)

Select two salads

- Fresh Garden Salad with mixed leaves, julienne vegetables and honey mustard vinaigrette (GF/V)
- Pasta Salad with olives, roasted peppers, baby spinach, feta cheese and extra virgin olive oil (V)
- Roasted Pumpkin & Rocket Salad w toasted walnuts, red onion & shaved parmesan (GF/V)
- Classic Ceaser Salad
- Panzella Salad with heirloom tomatoes and a basil vinaigrette
- French Potato Salad with tarragon and prosciutto (GF)
- Arugula, Citrus & Fennel Salad w ginger & olive oil (GF/V)

Select 4 desserts to accompany your wedding cake sliced and served on platters

- Dark Chocolate & Peppermint Tartlets (V)
- Lemon & Lime Cheesecake with fresh strawberries (V)
- Passionfruit Curd Tartlets with french meringue (V)
- White Chocolate & Ginger Mousse (GF/V)
- Seasonal Fruit Salad with chantilly cream (GF/V)
- Hazelnut & Chocolate Butter Truffles (V)
- Mini Pavlovas with raspberry cream & fresh fruit (GF/V)
- Chefs selection of cheese, dried fruits, spiced nuts & quince paste (V)

Bluewater Buffet Menu *continued...*

\$75.00 per person

Upgrade your buffet to include two hot and two cold options from our Premium Seafood Selection (Exclude two hot and two cold dishes from previous)

Cold

- North Queensland Prawns with chipotle Aioli (GF)
- Natural Oysters with champagne vinaigrette (GF)
- Chilled Moreton Bay Bugs with a creole sauce (GF)
- Chilled Marinated Mussels
- Crab & Avocado tartlets

Hot

- Baked Tasmanian Salmon Fillets with toasted almond crust & steamed seasonal greens
- Saffron & Prawn Paella with mussels, chorizo & green peas (GF)
- Red Snapper Fillets with a warm zucchini, tomato & black olive salad (GF)
- Chilli & Citrus Butter Braised Mussels with fragrant jasmine rice (GF)
- Fried Soft Shell Crab with vermicelli and papaya

Bluewater Canapes Menu

If you prefer your friends and family to mingle while a variety of tasty delicacies are served on trays by our events team then canapes are perfect for your reception. **Minimum 25 adults**

\$4.50 per canape | \$8.50 per substantial canape

COLD SELECTION

- Seared beef on croute with chimichurri
- Smoked salmon crostini with lemon aioli and salmon pearls
- Fresh natural shucked oysters with lemon
- Red onion pumpkin and goats cheese tartlet
- Chilled prawn crab and avocado tartlet
- Atlantic salmon tartar with mango, chilli & red onion salsa
- Roma tomato, red onion and feta bruschetta
- Cured scallops with ginger, lime and cucumber
- Roasted red pepper feta cheese and avocado crostini
- Smoked duck breast with beetroot relish and orange

HOT SELECTION

- Beef spring rolls with nam jim dressing
- Vegetable spring rolls with coriander & lime

- Prawn cones with sweet chilli sauce
- Herb & lemon crumbed barramundi goujons with tartare sauce
- Lemon pepper calamari with aioli
- Truffled mushroom arancini with spicy aioli
- Jimmy sate beef skewers
- Chicken skewers with sticky soy and toasted sesame seeds
- Mini pulled pork tacos with avocado mayo
- Pork belly, scallops and apple puree

SUBSTANTIAL SELECTION

- Roast vegetable penne with herbed napoli sauce in bamboo boats
- Barramundi goujons with calamari, chips & tartare in noodle boxes
- Chicken, mushroom, white wine risotto in bamboo boats
- Beef stir-fry with vermicelli noodles in noodle boxes



YOUR REFRESHMENTS

Of all the decisions you have to make, the drinks are the most flexible and easily arranged. Regardless of budget or style, from bar tabs to consumption, we can customise an option to suit. Below are the details of our beverage packages but please feel free to discuss the alternatives with our team to ensure you, your guests and your budget are kept happy.

Standard Package

- 2 hours - \$35 per adult
- 3 hours - \$45 per adult
- 4 hours - \$55 per adult

- McPhersons Aimee's Garden - Moscato
- Angas Brut - Sparkling
- All soft drinks and juices

Select 4 wines from the following:

- Oxford Landing Estates - Waikerie, South Australia
- Sauvignon Blanc • Chardonnay • Pinot Grigio
- Merlot • Shiraz • Cabernet Sauvignon Shiraz

Beers

- Great Northern Super Crisp (3.5%)
- Great Northern Lager (4.2%)
- Carlton Draught (4.5%)
- Cascade Premium Light (2.6%) (Bottled)



Superior Package

- 2 hours - \$45 per adult
- 3 hours - \$55 per adult
- 4 hours - \$65 per adult

- McPhersons Aimee's Garden - Moscato
- Redbank Emily Brut Cuvée Sparkling
- All soft drinks and juices

Select 4 wines from the following:

- Redbank The Long Paddock - King Valley, Victoria
- Sauvignon Blanc • Chardonnay • Pinot Grigio
- Merlot • Shiraz

Beers

- Great Northern Super Crisp (3.5%)
- Great Northern Lager (4.2%)
- Carlton Draught (4.5%)
- Stella Artois (4.8%)
- Seasonal craft beer (subject to change)
- Cascade Premium Light (2.6%) (Bottled)
- XXXX Gold (3.5%) (Bottled)



Bluewater's Business Partners and Recommended Suppliers

Photographers

- Jessie Goetze | Live Love Dream Photography
www.livelovedream.biz
- Maria Nguyen | Zen Photography
www.zenphotography.com.au
- Stephanie & Jason | Peppermint Lane
www.peppermintlane.com.au
- Jules & Benn | Blue Sky Photography
www.blueskyphotography.net.au

Wedding Suppliers and Florists

- Debbie Haydock | By Design Weddings
www.bydesignweddings.com.au
- Paula Jones | Wedding Treasures
www.weddingtreasures.com.au
- Gabrielle Wenitong | Nine Blooms
www.nineblooms.com.au/
- Rainflowers Florists
www.rainflowers.com.au/a/Weddings

DJ's and Entertainment

- Millennium Weddings
www.millenniumweddings.com.au
- Cairns Premier Entertainment
www.cairnspremierentertainment.com.au
- Johnny Sanchez
www.facebook.com/johnnysanchezmusic

Celebrants

- Tim Kelly
www.cairnstropicalmarriages.com.au
- Karen Fry
www.facebook.com/karenfrycelebrant
- Leisel Pisani
www.ourceremony.com.au
- Darlene Woodward
www.eventcelebrant.com.au

Offsite Ceremony

- Alice Irvin | South Pacific Bridal
www.spb.com.au

Accommodation

- Vue Apartments
www.vuetrinitybeach.com.au
- On The Beach Apartments
www.onthebeach.com.au
- Trinity Beach Club
www.trinitybeachclub.com.au
- Roydon Apartments
www.roydon.com.au

Transportation

- Louise Elliott | Elliott's Limousines
www.elliottslimousines.com.au
- John and Debbi | Trinity Beach Transfers
Ph. 0417767642
- Cairns Bus Charters
www.cairnsbuscharters.com

Make-up and hair styling

- Rachael Gregory
www.rachaelgregory.com

Cakes

- Lorraine Murray | Passion For Cakes
www.passionforcakes.com.au

Photo Booth

- Nathan | Foto Fun Times
www.fotofuntimes.com.au

Printing

- Tim Balk | Bolton Print
www.boltonprint.com.au

All package and menu prices include GST and are subject to change and seasonal variation.





Photos courtesy of:

Jessie Goetze - Live Love Dream Photography

Maria Nguyen - Zen Photography

Benn Brown - Blue Sky Photography

Shaun Guest - Shaun Guest Photography

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