



# The Bluewater 2025 Events Package



The Bluewater Bar & Grill  
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[www.thebluewater.com.au](http://www.thebluewater.com.au)



# Time to Celebrate!

Of all the things we do in life like the celebration of milestones and achievement is where most of our memories are created. Whether it's a birthday, an engagement, anniversary, business success, a celebration of life after passing or just because life is worth celebrating, there are many occasions that should be seized to create new joyful memories every day.

The Bluewater Bar & Grill is one of Cairns most distinct venues, offering million dollar views over the Bluewater Marina all the way out to the mountains surrounding Cairns.

Not content to simply offer a great view, our events team strives 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 in planning your celebration and each package is tailored to your individual needs and style.

We look forward to showing you our beautiful function space and to discussing in detail your special occasion.

Please contact myself or our team to arrange an appointment.

In the meantime please take a moment to consider the information that follows...

**Simone Faul**

Events & Sales Manager

07 4057 6788 | [events@thebluewater.com.au](mailto:events@thebluewater.com.au)

# The Lighthouse Room

The Lighthouse Room is our sophisticated function space designed to showcase our unique views with floor to ceiling windows allowing the remarkable vista to be the backdrop of your celebration.

## Venue Hire

**The minimum spend requirement for the Lighthouse Room is \$2500.00**

- \$500 venue hire of fully air-conditioned events space for maximum 6 hour hire (conclude by Midnight)
- \$2000 minimum obligation on food and beverage
- Room set with round tables, standard chairs, table linen with everything set-up and packed away afterwards.
- Dedicated staff tending to your guests
- AV equipment including
  - Ceiling-mounted data projector & screen
  - 2 x wireless microphones with in-house speakers
  - Auxiliary input for your own music device or Bluewater in-house music
- Access to separate bathroom facilities and private bar

## Capacity

**These numbers are a maximum and depend on your set-up and other factors**

*Cocktail* - 150pax

*Seated Rounds* - 100pax

*Seated Trestles* - 100pax

*Presentation/Theatre* - 100pax





# Menus

## Plated Selection

**\$45pp Main only | \$65pp 2 Course | \$85pp 3 Course**

*Available as Alternate Drop or Preselection (select 2 per course)*

*Lighthouse minimum 40 adults | Restaurant minimum 20 adults*

### Entrees

- Caramelised Onion & Goats Cheese Tartlet w/ wild rocket, roast capsicum salad & balsamic glaze (V)
- Roasted Beetroot & Orange Salad w/ feta, caramelised walnuts, rocket and balsamic glaze (V/GF)
- Honey & Walnut Baked Brie w/ crispy flat bread (V/GFA)
- Housemade Smoked Salmon Pate w/ tobiko roe & charred ciabatta
- Grilled Korean Chicken Skewer w/ pickled red cabbage (GF/DF)

### Mains

- Stuffed Chicken Breast w/ semi-dried tomato & fetta served with roasted baby potatoes, broccolini & basil cream sauce (GF)
- Roast Beef with Grain Mustard Crust w/ roasted kipfler potatoes, broccolini, red wine, bacon & mushroom ragu (GF/DF)
- Baked Market Fish on Paris mash w/ green beans w/ a lemon & caper butter (GF)
- Vegan Dahl Makhani - spiced north Indian curry, w/ whole black lentils & red kidney beans, served with coconut rice, pappadums, ginger & fried onion (VG/GF/DF)
- Twice Cooked Lamb Rump w/ pumpkin puree, dukkha & sticky date jus (GF/DF)
- Rolled & Roasted Pork Belly w/ fennel, garlic, sage & chilli rub atop white bean puree w/ beans, jus, apple & fig jam (GF/DF)

### Desserts

- Spiced Apple Pavlova w/ vanilla bean cream & salted caramel sauce (DF/V)
- Tiramisu Panna Cotta w/ espresso syrup & coffee crumb (V)
- Sticky Date & Tamarind Pudding w/ ginger butterscotch sauce & vanilla bean cream (V)
- Salted Chocolate & Coconut Tart w/ orange & strawberry compote (GF/DF/V)
- Citrus Tart w/ raspberry compote (V)

Special dietary requirements and children are welcomed and catered for at all Bluewater events.  
Please mention your specific needs when you enquire.

## Canapes Selection

**\$7 per canape | \$14 per substantial**

*Minimum 30 pieces per option | Lighthouse Room only*

### Cold Canape Selection

- Rare roast beef on croute w/ truffle & mustard aioli (GFA/DF)
- Smoked salmon on cucumber rounds w/ dill & red onion mascarpone (GF)
- Crispy prosciutto & brie crostini w/ fig jam
- Goat's cheese, basil & roasted cherry tomato tartlet (V)
- Roasted vegetable frittata bites w/ green tomato relish (V)
- Prawn & crab tarts w/ fried baby capers
- Chinese 5 –spice duck w/ pickled cucumber & Kewpie mayo (GF/DF)
- Roasted Red pepper, feta & avocado crostini (GFA/V)

### Hot Canape Selection

- Vegetable spring rolls w/ sweet & spicy dipping sauce (V/DF)
- Three cheese arancini w/ green tomato relish (GF/V)
- Sriracha & lime marinated chicken skewers (GF/DF)
- Moroccan lamb & harissa meatball w/ mint yoghurt (GF)
- Chicken Karaage w/ Kewpie mayo (DF)
- Crispy pork wontons w/ red wine vinegar
- Duck & plum spring rolls w/ hoi sin sauce
- Herb crumbed barramundi goujons w/ tartare
- Pork & fennel empanada w/ chimichurri

### Substantial Canape Selection

- Penne w/ pork ragu & shaved parmesan
- Pumpkin, mushroom & spinach risotto w/ parmesan (GF)
- Ensenada Fish Taco w/ crispy lettuce, tomato, blackened corn salsa & Adobo mayo
- Crispy battered flathead w/ chips and tartare sauce
- Chicken Chow Mein w/ stir fry vegetables & noodles



# Celebration Platters

*Suitable for casual get-togethers on the Deck or in the Lighthouse Room*

## Cold Platters

- Natural oysters (24) (GF/DF) \$130
- Antipasto platter w/ a selection of marinated vegetables, cured meats, olives & feta cheese with rice crackers (GF) \$110
- House made dips & toasted Turkish bread (V, GF on request) \$80
- Assorted bruschetta (V, GF on request) \$80
- Roast Beef Slider w/ rare roast beef, pickles, cheese, caramelised onion & mustard \$95
- Roasted vegetable & goats cheese tartlet w/ beetroot relish (V) \$95
- Premium Seafood Platter w/ tiger prawns, natural oysters, smoke mackerel paté with lemon wedges, seafood sauce & rice crackers (GF, DF) \$150

## Hot Platters

- Satay Chicken Skewers (GF, DF) \$95
- Salt & pepper calamari w/ citrus aioli (DF) \$95
- Crispy prawn twisters w/ Vietnamese dipping sauce (DF) \$95
- Pulled pork sliders w/ spicy 'slaw (DF) \$95
- Vegetable spring rolls w/ dipping sauce (V, DF) \$60
- House made petite pork & fennel sausage rolls w/ tomato relish (DF) \$95

## Pizza Slabs (18 slices per pizza)

- House made pesto & parmesan (V) \$50
  - BBQ chicken, chorizo and mushroom \$55
  - Rump steak, bacon & roasted capsicum \$55
  - Prawn, cherry tomato & roquette \$55
  - Cherry tomato, bocconcini, pesto & baby spinach (V) \$55
- \*\*\* Gluten free option available as 12" round pizza with any above varieties \$35ea.

## Sweet & Cheese Platters

- Chef's selection of sweet petit fours (V) \$90
- Chocolate brownies (GF) \$90
- Seasonal fruit platter (V/GF/DF) \$90
- Bluewater Cheeseboard w/ double cream brie, aged cheddar, Danish blue, dried fruit, mixed nuts & crackers (V/GF) \$110
- Individual pavlova w/ fresh fruit & cream (GF,V) \$90

Each platter serves approximately 20 portions unless otherwise stated.  
Minimum seven days notice required.





## Bluewater Buffet

**\$60.00 per person (13+) | \$25 per child (4-12)**

*Minimum 40 adults | Lighthouse Room only*

### Select **THREE** hot main dishes

- Roasted Chicken Supreme in creamy mushroom & bacon sauce (GF)
- Lamb Madras Curry w/ Bombay potatoes (GF,DF)
- Mustard Crust Roast Sirloin w/ roasted red onions & pan gravy (GF,DF)
- Miso Glazed Salmon fillets w/ Asian greens (GF,DF)
- Fennel Crusted Pork w/ spiced apple sauce (GF,DF)
- Vegetable Penne w/ roasted eggplant, chilli, bocconcini, Napoli & shaved parmesan (V)

### Select **THREE** side dishes

#### Hot

- Roasted Baby Chat Potatoes w/ garlic & thyme (GF,DF,V)
- Steamed Turmeric Rice w/ toasted almonds (GF,DF,V)
- Steamed Seasonal Greens tossed in olive oil & sea salt (GF,DF,V)
- Maple Baked Pumpkin & Sweet Potato (GF,DF,V)
- Steamed Asian Greens w/ soy & sesame (DF,V)
- Moroccan Spiced Vegetable Cous Cous (DF,V)
- Steamed Corn Cobettes w/ cumin & chilli butter (GF,V)

#### Cold

- Chefs Potato Salad w/ grain mustard & shallots (GF,DF,V)
- Mixed Garden Salad w/ house dressing (GF,DF,V)
- Risoni Pasta Salad w/ bocconcini, basil, baby spinach & cherry tomatoes (V)
- Wild Rocket, Pear & Parmesan Salad w/ honey mustard dressing (GF,V)
- Baby Beetroot, Feta & Red Onion Salad w/ balsamic dressing (GF,V)
- Vietnamese Rice Noodle Salad w/ shredded vegetables & beansprouts (GF,DF,V)

### Select **ONE** sweet option to accompany your celebration cake

- Chefs' Petite Four dessert selection (V)
- Seasonal Fruit Salad w/ vanilla bean cream (GF,V)
- Chocolate Brownie (GF,V)
- Orange & Almond Cake (GF,DF,V)
- Caramel Slice (V)
- Chefs Selection of Australian Cheeses w/ dried fruits, strawberries & crackers (V)

### Upgrade your buffet with these seafood platter options

Whole Chilled Prawns w/ seafood sauce & lemon wedges \$120

Natural Oysters (24) \$130

All menu's subject to change and availability.

V ~ Vegetarian | GF ~ Gluten Friendly | GFA ~ Gluten Friendly Available on request | DF ~ Dairy Friendly

Whilst all care is taken, we cannot guarantee completely allergy free meals due to trace elements in the working environment and supplied ingredients



# Drinks Packages

Of all the decisions you have to make, the drinks are the most flexible and easily arranged. Regardless of budget or style, we can customise an option to suit. Below are the details of our beverage packages but please feel free to ask about cash bar or bar tab options to ensure you, your guests and your budget are kept happy.

*Lighthouse Room Only.*

## Standard Package

- 1 hour - \$35 per adult
- 2 hours - \$45 per adult
- 3 hours - \$55 per adult
- 4 hours - \$65 per adult

Post mix soft drinks and juices

### Selection of Australian Wines:

Sparkling Cuvee Brut | Moscato  
Sauvignon Blanc | Chardonnay  
Shiraz

### Beers on Tap:

Great Northern Super Crisp (3.5%)  
Great Northern Lager (4.2%)  
XXXX Gold (3.5%)

### Bottled Beer:

Cascade Premium Light (2.4%)

## Upgrade Inclusions:

### *Additional \$10 per adult*

Bottled soft drinks

### Australian Wines:

Pinot Grigio | Rose | Cabernet Merlot

### Beers on Tap:

Hard Solo (4.5%)  
2 x Seasonal craft beer  
(ask about current options)

### Bottled Beer:

XXXX Gold (3.5%)  
VB (4.9%) | Pure Blonde (4.6%)

## Basic Spirits:

### *Additional \$20 per adult*

Include all soft drink, wines and beers listed above  
plus 8 basic spirits

The Bluewater Bar and Grill is committed to upholding a high standard of responsible service of alcohol. Staff have the right to refuse service or entry to any patron who displays signs of undue intoxication, or any person who creates discomfort for other patrons.

For further details of The Bluewater House Policy please speak to our Events Manager.