



BLUEWATER



# 2025 CORPORATE CHRISTMAS PARTY PACKAGES

**The Bluewater Bar & Grill**  
**7 Harbour Drive, Trinity Park**  
**07 4057 6788**

[www.thebluewater.com.au](http://www.thebluewater.com.au)

[events@thebluewater.com.au](mailto:events@thebluewater.com.au)

# It's Time to Celebrate!

## 2025.... what a year!

As another busy year comes to an end, it's time to thank your team and celebrate with a Christmas party to remember! The last thing you need is to stress about the details, so let us sort it out for you.

*A Bluewater Christmas Party means you dress up,  
show up and relax...*

## Your Function Options

### THE QUARTERDECK

Capacity = 30 pax  
F & B Minimum Spend = \$50pp  
Catering = Celebration Platters  
Wet Weather Alternative = Main Bar Area



### THE COURTYARD

Capacity = 40 pax  
F & B Minimum Spend = \$50pp  
Catering = Celebration Platters  
Wet Weather Alternative = Main Bar Area



### THE POINT

Capacity = 40 pax  
F & B Minimum Spend = \$50 pp  
Catering = Plated Set Menu or  
Pre-ordered A la Carte



### THE LIGHTHOUSE

Capacity = 40 - 150pax  
F & B Minimum Spend = \$2500  
Catering = Celebration Platters, Canape,  
Plated Set Menu or Buffet



Please contact [events@thebluewater.com.au](mailto:events@thebluewater.com.au) for groups of 40+ to enquire about  
Lighthouse Bookings and Catering Options

\*Free Lighthouse venue hire for maximum 4 hours, additional hours @ \$150p/hr

# Celebration Platters

*Available in The Courtyard, The Quaterdeck & The Lighthouse*

## Cold Platters

- Natural oysters (24 oysters) (GF/DF) \$130
- Antipasto platter with a selection of marinated vegetables, cured meats, olives & feta cheese (V/GF on request) \$120
- House made dips & toasted Turkish bread (V) \$90
- Assorted bruschetta platter (V/GF on request) \$90
- Roasted vegetable & goats cheese tartlet with beetroot relish (V) \$100
- Roast Beef Slider w/ rare roast beef, pickles, cheese, caramelised onion & mustard \$100
- Premium Seafood Platter w/ beetroot cured salmon gravlax, tiger prawns, natural oysters with lemon wedges and seafood sauce (GF/DF) \$150

## Hot Platters

- Satay Chicken Skewers (GF/DF) \$100
- Panko Crumbed Calamari w/ citrus aioli (DF) \$100
- Crispy prawn twisters with Vietnamese dipping sauce (DF) \$100
- Pulled pork sliders with spicy 'slaw (DF) \$100
- Vegetable spring rolls and dipping sauce (V/DF) \$70
- Vegetable Samosas w/ sweet chilli sauce (V/DF) \$80
- House made petite pork & fennel sausage rolls with tomato relish (DF) \$100

## Pizza Platters (18 slices per pizza)

- House made pesto & parmesan (V) \$50
- BBQ chicken, chorizo and mushroom \$60
- Rump steak, bacon & roasted capsicum \$60
- Prawn, cherry tomato & roquette \$60
- Cherry tomato, bocconcini, basil & baby spinach(V) \$60

\*\*\* Gluten Free pizza option available as 12" round pizza with any above varieties \$30 each.

## Sweet & Cheese Platters

- Chef's selection of mixed slices and cakes (V) \$100
- Chocolate brownies (V/GF) \$90
- Seasonal fruit platter (V/GF/DF) \$90
- Individual Pavlovas w/ vanilla bean cream and fresh fruits (GF/V) \$100
- Bluewater Cheeseboard with double cream brie, aged cheddar, Danish blue, fresh grapes, dried fruit, spiced nuts & crackers (V/GF on request) \$120

*V ~ Vegetarian    |    GF ~ Gluten Friendly    |    DF ~ Dairy Friendly*

*Each platter serves approx. 20 portions unless otherwise stated*

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



# The Point

## Plated Set Menu

**\$50 pp 2 Course | \$65 pp 3 Course**

*Minimum 20 Adults / Maximum 40 Adults*

*Available in The Point Area Only*

### **Entrée** - shared selection of:-

- Garlic & Herb Butter Bruschetta w/ melted mozzarella (V)
- Warmed Herb Focaccia w/ hummus & garlic butter (V)
- Roasted Vegetable Bruschetta - Pinsa bread topped w/ roasted capsicum, artichoke, red onion & sun-dried tomato, finished with pesto & balsamic (VG/DF/N)

### **Main** - select *TWO* options for an alternate drop

- Stuffed Chicken Breast w/ semi-dried tomato & feta served with roasted baby potatoes, broccolini & basil cream sauce (GF)
- Garlic & mustard crusted roasted beef sirloin with Kipfler potatoes, broccolini, & bacon, mushroom and red wine ragu (GF)
- Chana Masala w/ coconut rice, pappadums & mango chutney (DF/ GF/ V)
- Roasted turkey breast with roasted baby chat potatoes, green beans and jus with cranberry sauce (DF/GF)
- Baked Barramundi fillet w/ paris mash, green beans & lemon & dill cream sauce (GF)

### **Dessert** - select *TWO* options for an alternate drop

- Tiramisu Panna Cotta w/ espresso syrup & coffee crumb (V)
- Chocolate & Hazelnut Tart w/ raspberry coulis & orange crisps (GF/DF/V/N)
- Sticky Date & Tamarind Pudding w/ ginger butterscotch sauce & vanilla bean cream (V)

V ~ Vegetarian | GF ~ Gluten Friendly | DF ~ Dairy Friendly | N - Contains Nuts

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