



## TIME TO CELEBRATE!

Life is defined by moments worth celebrating—those milestones where memories are elevated into something truly lasting. From birthdays and engagements to anniversaries, corporate achievements, elegant gatherings to honour a life well lived, or simply the pleasure of coming together to appreciate the beauty of the everyday, each occasion is an opportunity to connect, reflect, and celebrate in style.

The Bluewater Bar & Grill is one of Cairns' most distinguished waterfront venues, offering uninterrupted, million-dollar views across the tranquil Bluewater Marina and toward the lush mountain ranges beyond. This breath-taking setting provides an exquisite backdrop for celebrations that deserve to be remembered.

While the view is undeniably captivating, it is only the beginning of the Bluewater experience. Our dedicated events team is committed to delivering a level of service that is attentive, refined, and effortlessly welcoming. Thoughtfully curated contemporary menus, complemented by a sophisticated selection of beverages, are designed to elevate each event with exceptional quality and creativity. The ambience blends relaxed North Queensland elegance with polished modern design, creating a setting that feels both indulgent and inviting.

Every event hosted at The Bluewater Bar & Grill is approached with a bespoke mindset. We take the time to understand your vision, preferences, and personal style, allowing us to tailor each detail with care and precision. Whether you are planning an intimate gathering, an elegant reception, or a significant milestone celebration, our team works closely with you to ensure a seamless, personalised, and memorable experience.

We would be delighted to welcome you to our venue, present our beautiful function spaces, and discuss your occasion in greater detail. Please feel free to contact me or any member of our team to arrange a private appointment at your convenience.

In the meantime, we invite you to explore the following information and begin envisioning a truly exceptional celebration with us at The Bluewater.



## THE LIGHTHOUSE

Welcome to the Lighthouse Room at The Bluewater, Trinity Park. A beautifully appointed space designed to elevate your special moments. Overlooking the picturesque Bluewater Marina, the Lighthouse Room offers an inviting blend of coastal charm and contemporary style, making it the ideal setting for celebrations, intimate gatherings, and memorable events of every kind.

## VENUE HIRE

**The minimum spend requirement for the Lighthouse Room is  
\$3000.00**

- \$700 venue hire of fully air-conditioned events space for maximum 6 hour hire (conclude by Midnight)
- \$2300 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



## CATERING PACKAGES

*Formal dining with a selection of choices:-*

- **Main Course Only Plated Menu - \$48 per person**  
- Alternate Drop or Pre-Select options available
- **Two Course Plated Menu - \$70 per person**  
- Alternate Drop or Pre-Select options available
- **Three Course Plated Menu - \$85 per person**  
- Alternate Drop or Pre-Select options available
- **Dinner Buffet -Adults - \$68 per person**

*Relaxed 'mix & mingle' nibble options:-*

- **Celebration Platters**  
- Serving station set with a selection of platters for guest to help themselves
- **Canape Catering**  
~ These are individual portions walked around by our staff offering them to your guests.
  - **Package - \$65 per person**
    - ~ Grazing Station on arrival
    - ~ 4 Flights of Canapes (2 cold & 2 hot)
    - ~ 1 Substantial Canape

*All menu's are on following pages 4-8*

For all catering purposes Children 13 and above are considered Adults and counted accordingly. We have alternatively catering options for children 12yr or less. These options will be discussed with you further into the planning process.



## PLATED MENU - Entrée (Choose 2)

- ~ Caramelised Onion & Goats Cheese Tartlet with wild rocket, roast capsicum salad & balsamic glaze (V)
- ~ Roasted Beetroot & Orange Salad with feta, caramelised walnuts, rocket and balsamic glaze (V/GF)
- ~ Honey & Walnut Baked Brie with crispy lavash (V/GFA)
- ~ Beetroot Cured Salmon Gravlax with dill & horseradish potato salad (GF/DF)
- ~ Grilled Korean Chicken Skewer with pickled red cabbage (GF/DF)
- ~ Pork & Pistachio Terrine with cornichons & crusty ciabatta (DF)

## PLATED MENU - Dessert (Choose 2)

- ~ Spiced Apple Pavlova with vanilla bean cream & salted caramel sauce (DF/V)
- ~ Tiramisu Panna Cotta with espresso syrup & coffee crumb (V)
- ~ Sticky Date & Tamarind Pudding with ginger butterscotch sauce & vanilla bean cream (V)
- ~ Salted Chocolate & Coconut Tart with orange & strawberry compote (GF/DF/V)
- ~ Lemon & Honey Posset with candied citrus (GF/V)

## PLATED MENU - Main (Choose 2)

- ~ Stuffed Chicken Breast with semi-dried tomato & fetta served with roasted baby potatoes, broccolini & basil cream sauce (GF)
- ~ Roast Beef with Grain Mustard Crust with roasted kipfler potatoes, broccolini, red wine bacon & mushroom ragu (GF/DF)
- ~ Baked Salmon Fillet on Paris mash w/ green beans, roasted garlic & pancetta vinaigrette (GF)
- ~ Roasted Yellow Cauliflower & Chickpea Curry with turmeric rice, sambal & pappadums (GF/DF/V)
- ~ Twice Cooked Lamb Rump with pumpkin puree, dukkha & sticky date jus (GF/DF)
- ~ Rolled & Roasted Pork Belly with fennel, garlic, sage & chilli rub atop white bean puree w/ beans, jus, apple & fig jam (GF/DF)

Special dietary requirements and children under 12 are welcomed and easily catered for at all Bluewater weddings.  
These options will be discussed with you further into the planning process.



# BUFFET MENU

## *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 TWO Hot Side Dishes*

- ~ 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)

## *Select ONE Salads*

- ~ 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 & bean sprouts (GF,DF,V)

## *Select ONE Sweet - to accompany your celebration*

- ~ Chefs' Mixed Cakes & Slices dessert selection (V)
- ~ Seasonal Fruit Salad w/ vanilla bean cream (GF,V)
- ~ Chocolate Brownie (GF,V)
- ~ Caramel Slice (V)
- ~ Individual Pavlovas with fresh cream, seasonal fruit and coulis (V)



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## CELEBRATION PLATTERS

### 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) \$85
- Assorted bruschetta (V/GF on request) \$85
- Roast Beef Slider w/ rare roast beef, pickles, cheese, caramelised onion & mustard \$100
- Roasted vegetable & goats cheese tartlet w/ beetroot relish (V) \$100
- Premium Seafood Platter w/ tiger prawns, natural oysters, beetroot cured salmon gravlax with lemon wedges, seafood sauce & rice crackers (GF/DF) \$150

### HOT PLATTERS

- Satay Chicken Skewers (GF/DF) \$100
- Salt & pepper calamari w/ citrus aioli (DF) \$100
- Crispy prawn twisters w/ Vietnamese dipping sauce (DF) \$100
- Pulled pork sliders w/ spicy 'slaw (DF) \$100
- Vegetable spring rolls w/ dipping sauce (V/DF) \$70
- House made petite pork & fennel sausage rolls w/ tomato relish (DF) \$100

### PIZZA SLABS (18 slices per pizza)

- House made pesto & parmesan (V) \$55
  - BBQ chicken, chorizo and mushroom \$60
  - Rump steak, bacon & roasted capsicum \$60
  - Prawn, cherry tomato & roquette \$60
  - Cherry tomato, bocconcini, pesto & baby spinach (V) \$60
- \*\*\* Gluten free option available as 12" round pizza with any above varieties \$35ea.

### SWEETS & CHEESE PLATTERS

- Chef's selection of mixed cakes and slices \$100
- Chocolate brownies (GF) \$100
- Seasonal fruit platter (V/GF/DF) \$90
- Individual pavlova w/ fresh fruit & cream (GF/V) \$100
- Bluewater Cheeseboard w/ double cream brie, aged cheddar, Danish blue, dried fruit, mixed nuts, fresh grapes & crackers (V/GF) \$110

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



## GRAZING STATION

*Includes an indulgent selection of the below items suited to your guest numbers....*

- ~ Antipasto platter w/ a selection of marinated vegetables, cured meats, olives & feta cheese with rice crackers (GF)
- ~ Bluewater Cheeseboard w/ double cream brie, aged cheddar, Danish blue, dried fruit, mixed nuts, fresh grapes & crackers (V/GF)
- ~ Chef's Selection of House made dips & toasted Turkish bread (V, GF on request)
- ~ Assorted bruschetta (V, GF on request)

## HOT CANAPES

- ~ Vegetable spring rolls w/ sweet & spicy dipping sauce (V/DF)
- ~ Panko crumbed calamari w/ lemon aioli (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)
- ~ Wild mushroom arancini w/ truffle mayo (GF/DF/V)
- ~ 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
- ~ Beetroot & feta arancini w/ house made pesto & shaved parmesan (GF/V)
- ~ Pork & chorizo croquettes w/ cauliflower puree (DF)

## COLD CANAPES

- ~ Rare roast beef on croute w/ truffle & mustard aioli (DF/GF on request)
- ~ 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)
- ~ Chorizo, haloumi & tomato skewer w/ balsamic glaze (GF)
- ~ Roasted vegetable & goats cheese tartlet w/ beetroot relish (V)

## SUBSTANTIAL CANAPES

- ~ 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
- ~ Panko Crumbed Calamari w/ chips & tartare
- ~ Thai green vegetable & coconut curry w/ steamed rice (GF/DF/V)

# BEVERAGES

*Your celebration isn't complete without the perfect selection of drinks!*

Celebrate your special day with a carefully curated selection of drinks that perfectly complement your party style.

The beverage component of your package can be designed to offer flexibility and variety, ensuring every guest can enjoy their favourite drink, whether it's a refreshing signature cocktail, a fine wine, or a classic celebratory toast.

From premium packages to budget-friendly options, we tailor each package to suit your needs and preferences, offering the perfect balance of quality and value. Whatever your choice, our team is dedicated to providing exceptional service and ensuring your wedding is filled with unforgettable moments, one sip at a time.

We offer three tailored beverage packages to suit your style and budget: Standard, Premium, and Deluxe. Each package is designed to ensure your guests enjoy a wide variety of beverages. Plus, we offer the option of adding spirits to your package or potentially a signature cocktail or two.

In addition to our packaged options, we also offer flexibility with a Bar Tab on Consumption, allowing you to select specific drinks or set a spending limit.

No matter which option you choose, our team will ensure exceptional service and seamless coordination, so you can focus on celebrating your special day.

You don't need to have all the answers right now, we have time during the planning process to revisit which options might suit you and your guests best!



## STANDARD BEVERAGE PACKAGE

1 hour - \$40 per adult  
2 hours - \$50 per adult  
3 hours - \$60 per adult  
4 hours - \$70 per adult

### *Includes:*

#### **Post-Mix Soft Drinks and Juices:**

Coca-Cola | Coca-Cola Zero  
Lift | Sprite | Lemon, Lime Bitters  
Soda Water | Tonic Water | Dry Ginger  
Orange | Apple | Pineapple | Cranberry

#### **Selection of Australian Wines:**

Sparkling Cuvee Brut  
Moscato  
Sauvignon Blanc  
Chardonnay  
Shiraz

#### **Beers on Tap:**

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

#### **Bottled Beer:**

Great Northern Light (2%)  
Great Northern Zero (0%)

## PREMIUM BEVERAGE PACKAGE

Additional \$10 per adult

### *Standard Beverage Package Plus:*

#### **Bottled Soft Drinks:**

Coca-Cola | Coca-Cola Zero  
Lift | Sprite | Fanta | Ginger Beer

#### **Australian Wines:**

Pinot Grigio  
Rose  
Cabernet Merlot

#### **Beers on Tap:**

Hard Rated (4%)  
2 x Craft Beers

#### **Bottled Cider & Beer:**

Pure Blonde Mid (3.5%)  
Peroni Mid (3.5%)  
VB (4.9%)  
Pure Blonde (4.6%)  
Pure Blonde Cider (4.5%)

## DELUXE BEVERAGE PACKAGE

Additional \$20 per adult

### *Premium Beverage Package Plus:*

#### **Upgraded Wines:**

Prosecco VIC  
Chardonnay WA  
Sauvignon Blanc NZ  
Shiraz SA  
Cabernet Sauvignon SA  
Pinot Noir  
Rose FRANCE

#### **Bottled Cider & Beer:**

Corona (5%)  
Asahi (5%)  
Peroni (5%)  
Heineken (5%)  
Somersby Apple/Pear Cider (4.5%)  
Strongbow Original/Sweet Cider (4.5%)

## SPIRITS UPGRADE

Additional \$30 per adult

### *Deluxe Beverage Package Plus:*

Wybrowra Vodka | Beefeater Gin | Olmeca Tequila | Havana 3yr Rum | Bundaberg Rum | Jim Beam Bourbon  
Jack Daniels Tennessee Whiskey | Ballantine's Scotch Whisky

# RECOMMEDED SUPPLIERS/VENDORS

## DJ's and Musicians

- Playtime DJ Services | [www.playtimedj.com](http://www.playtimedj.com)
- Cairns DJ's | [www.cairnsdj.com.au](http://www.cairnsdj.com.au)
- DJ GlennW Cairns | [www.djglennw.com.au](http://www.djglennw.com.au)
- Millennium DJ's | [www.millenniumweddings.com.au](http://www.millenniumweddings.com.au)
- Cam Kettle | [www.onepagelink.com/camkettle](http://www.onepagelink.com/camkettle)
- Amber Farnan | [@amber.farnan](https://www.instagram.com/amber.farnan)
- Hannah May | [@iamhannahmay](https://www.instagram.com/iamhannahmay)
- The Night Shift | [www.thenightshiftcairns.com.au](http://www.thenightshiftcairns.com.au)
- Matt Seib | [@mattyboi.live](https://www.instagram.com/mattyboi.live)
- Andrea Allumay | [www.andreaallumay.com](http://www.andreaallumay.com)
- Anais Campbell | [@anaiscampbell\\_](https://www.instagram.com/anaiscampbell_)
- Dusty Haven | [@dustyhaven\\_](https://www.instagram.com/dustyhaven_)

## Content Creators

- Sumbal Ari | [@thateventcontentchick](https://www.instagram.com/thateventcontentchick)
- Collide Photo & Film | [@collide.photofim](https://www.instagram.com/collide.photofim)
- Timeless Content Co | [@timelesscontentco](https://www.instagram.com/timelesscontentco)

## Signature Signage & Balloon Walls

- The Perfect Signage Co | [info@thepperfectsignage.com.au](mailto:info@thepperfectsignage.com.au)
- Iconic Balloons | [www.iconicballoons.com.au](http://www.iconicballoons.com.au)
- The Blossom & Bloom | [www.theblossomandbloom.com](http://www.theblossomandbloom.com)

## Accommodation

- Vue Apartments | [www.vuetrinitybeach.com.au](http://www.vuetrinitybeach.com.au)
- On The Beach Apartments | [www.onthebeach.com.au](http://www.onthebeach.com.au)
- Trinity Beach Club | [www.trinitybeachclub.com.au](http://www.trinitybeachclub.com.au)
- Bellbry Lodge, Trinity Park | [www.bellbrylodge.com.au](http://www.bellbrylodge.com.au)
- The Reef House, Palm Cove | [www.reefhouse.com.au](http://www.reefhouse.com.au)
- Sanctuary, Palm Cove | [www.sanctuarypalmcove.com.au](http://www.sanctuarypalmcove.com.au)

## Cakes

- Cairns Wedding Cakes | [www.cairnsweddingcakes.com.au](http://www.cairnsweddingcakes.com.au)
- CupKates | [www.cupkates.com.au](http://www.cupkates.com.au)
- Loveleighs Cakery | [www.loveleighscakery.com.au](http://www.loveleighscakery.com.au)
- Passions for Cakes | [www.passionforcakes.com.au](http://www.passionforcakes.com.au)

# FREQUENTLY ASKED QUESTIONS

- **How much is the deposit?**
  - *Your non-refundable deposit is \$700.00. We don't ask for any further payment until all your arrangements are finalised.*
- **When do we have to confirm our guest numbers?**
  - *All Arrangements including final guests numbers & catering choices are finalised 2 weeks before your event date.*
- **What is the cancellation policy?**
  - *We have a full list of terms and conditions we'll discuss prior to your booking confirmation.*
- **What if I have to change the date?**
  - *No problem! We'll work with you to find another suitable, available date and transfer the deposit across to the new date.*
- **Do we have to use your preferred suppliers?**
  - *Not at all. Just let us know who you are using. There are so many great wedding suppliers and we love meeting new vendors. Although our recommended vendors & suppliers are great at what they do.*
- **Is the venue wheelchair accessible?**
  - *Absolutely! There is a lift to access the Lighthouse Room and accessible bathrooms.*
- **Are there noise restrictions?**
  - *Yes. After 10pm we have to close the outdoor areas and continue to celebrate inside so as to prevent noise disturbances to our neighbours.*
- **How late can we party on?**
  - *Midnight is close across our venue. Last music & last drinks at 11:30pm with all guests required to be off premise by 12am.*
- **Are there any décor restrictions?**
  - *We ask that you are mindful of the environment by not using single use plastic like scatters and glitter. We recommend having candles in glass or metal containers.*
  - *All decorations must be free standing. Blue tac, sticky tape and other fixing products can not be used to hand decorations on poles, walls or glass.*
- **Is there a smoking area?**
  - *Our Lighthouse Functions Room and attached deck are smoke free zones. However, guests can head downstairs to our D.O.S.A (Designated Outside Smoking Area) if required.*
- **If we can bring our own food & drinks?**
  - *No, sorry. We are fully licenced and have fabulous bartenders and awesome chefs to look after that for you. Celebration cake is the only exception!*