



bayside
kitchen
matilda bay

Weddings
&
Events

- RIVER VIEWS -
- FOOD - WINE -

EVENT DETAILS

VENUE DETAILS

Bayside Kitchen is a casual café located on the shores of the iconic Swan River with panoramic views to Perth City and Kings Park.

Available exclusively from 6pm
\$500 room hire (70+ pax complimentary room hire)

VENUE INCLUSIONS

- > 5 wine barrels
- > banquet tables (6 or 8pax tables)
- > white linen (other options available at an additional cost)
- > house sound system and microphone, suitable for background music and speeches (upgrade to two 1000w speakers for \$250 for your own playlists)
- > all crockery, cutlery, glassware, service equipment and service staff

WEDDING CEREMONIES

You can hold simple wedding ceremonies just north of the café, but please note that this is a public space and cannot be reserved.

At the northern end of the reserve, there are several designated sites available for reservation through Department of Parks and Wildlife. You can make bookings online [here](#)

TENTATIVE BOOKING

If you wish to place a hold on a date, this can be held for a period of two weeks. \$1000 deposit is required to confirm your event booking.

PREFERRED SUPPLIERS

We have developed a list of suppliers that we believe are the best in the business and will provide a great look and great value. Let us know if you would like specific recommendations. You are welcome use your own vendors, or we are more than happy to assist you with vendor arrangements.



COCKTAIL EVENT

50-150PAX

COCKTAIL MENU 1 - \$35pp

2 Hour function (minimum of 50pax)
4 hot and cold cocktail items

COCKTAIL MENU 2 - \$68pp

4 hour function (minimum of 70pax)
6 hot and cold cocktail items
1 bowl food

COCKTAIL MENU 3 - \$82pp

6 hour function (minimum of 70pax)
8 hot and cold cocktail items
2 bowl food
1 food station

SIT-DOWN EVENT

70-100PAX

SHARED SEATED MENU - 85pp

4 hot and cold cocktail items
3 shared mains
2 sides
1 dessert

BEVERAGES

ON CONSUMPTION

Full bar available
\$300 service charge

BEVERAGE PACKAGE

Aperol Spritz on arrival
Ironcloud wines
Bottled Beers
Soft drink and juices
2 Hours: \$38pp
4 Hours: \$48pp
6 Hours: \$65pp

Spirits are available on a cash bar basis
or tab



BEVERAGE LIST

IRONCLOUD WINES

Pepperilly Pinot Chardonnay Sparkling \$45
Pepperilly Sauvignon Blanc Semillon \$45
Pepperilly Rose \$45
Rock of Solitude Chardonnay \$55
Pepperilly Cabernet Shiraz \$55
Rock of Solitude "Purple Patch" GSM \$55

BOTTLED BEERS

Eagle Bay XPA 3.5% \$9
Eagle Bay Lager 4.8% \$10
Eagle Bay Pale Ale 5.1% \$10
Eagle Bay Kolch 4.7% \$10
Corona 4.5% \$10
Peroni 5.1% \$10
Peroni Leggerra 3.5% \$9
Peroni 0% \$9
Carmel Cider 4.8% \$10
Matso's Ginger Beer 3.5% \$11

Soft drinks \$8 / Fruit juices \$10

SPIRITS

including mix from \$10.00 (available on a cash bar basis)

42 Below Vodka, Bombay Sapphire, Johnny Walker Black Label, St Agnes Brandy, Havana Club Blanco, Jack Daniels, Jim Beam, Southern Comfort, Wild Turkey

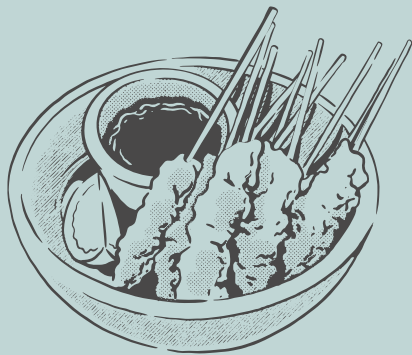


COCKTAIL EVENT FOOD MENU

CANAPES

COLD

Zucchini and sweetcorn fritters, avocado salsa (vgn)
Sun-dried tomato and Moroccan pumpkin dip,
Turkish bread (vgn)
Bruschetta –fresh tomato, onion, prosciutto,
balsamic glaze (gf/vgno)
Smoked salmon mini tart, dill cream cheese, caviar
Smoky beef sliders, jalapeno, rocket, tomato
Assorted sushi (chicken, salmon, vegetarian) soy,
pickle ginger, wasabi (gf/v)
Shrimp, avocado and cucumber bites
Korean pork, pineapple san choy bow (gf)
Nori crackers poke (tuna, cucumber, shallot, wasabi,
chilli, sesame)



HOT

Cheesy Jalapeno poppers, roasted green sauce (v)
Mushroom and feta arancini, romesco sauce (v)
Spinach and ricotta puff rolls (v)
Cauliflower pakora, garlic mint yoghurt (v)
Chickpea beetroot falafel, tahini yogurt (v)
Seared scallop and chorizo stack, garlic butter
Prawn tempura, Japanese mayo
Chicken satay, plum sauce
Fish goujons, tartare sauce
Sticky pork belly, sugar toasted peanuts, chilli jam,
coriander
Crumbed cheesy meatballs, traditional Napoli sauce
Salt pepper squid, sriracha mayo
Lamb kofta with chilli mint yoghurt
Ginger prawn dumpling, ginger spicy soy sauce
Beef pies, house chutney
Chicken mini pies, house chutney
Beef sausage rolls, house chutney
Traditional quiche

BOWL FOOD

Thai beef and mango salad. cucumber, mint,
coriander, chilli, onion jam, lime dressing (gf)
Fish and chip cones, tartare
Mini cheese burgers
Lamb skewers, minted tzatziki
Spicy pork and noodle stir fry
Vegan tofu and chili ramen (v)
Gnocchi, roast pumpkin pine nuts, sugo,
spinach mouse, goats cheese (v)
Salt and pepper squid, harissa and lime aioli
Steamed pork buns, Hoisin sauce

STATIONS

Grazing Table \$35pp (or \$10pp with menu 3)
Selection of sliced cold meats and terrine,
pickled vegetables, olives, soft and hard
cheese, crusty breads, crackers

BBQ station

Beef, chicken, prawn, haloumi vegetable
skewers, grilled fish and served with a
selection of sauces

Paella

Chicken, chorizo and seafood paella

Taco Bar

Make your own, spicy beef, fish, chicken with
traditional condiments

Oyster Shucker

Additional cost of \$500

\$2.80 per oyster including condiments

Cheese Station

Variety of Australian and international
cheeses, quince paste, nuts, dried and fresh
fruits, crackers and bread

Lolly and Dessert Table

Mixed candy, chocolates, macaroons, small
cakes, slices

SIT-DOWN EVENT FOOD MENU

CANAPES

SELECT 4 CANAPES

COLD

Zucchini and sweetcorn fritters, avocado salsa (vgn)

Sun-dried tomato and Moroccan pumpkin dip, Turkish bread (vgn)

Bruschetta – fresh tomato, onion, prosciutto, balsamic glaze (gfo/vgno)

Smoked salmon mini tart, dill cream cheese, caviar

Smoky beef sliders, jalapeno, rocket, tomato

Assorted sushi (chicken, salmon, vegetarian) soy, pickle ginger, wasabi (gf/v)

Shrimp and avocado cucumber bites

Korean pork, pineapple san choy bow (gf)

Nori crackers poke (tuna, cucumber, shallot, wasabi, chilli, sesame)

HOT

Cheesy Jalapeno poppers, roasted green sauce (v)

Mushroom and feta arancini, romesco sauce (v)

Spinach and ricotta puff rolls (v)

Cauliflower pakora, garlic mint yoghurt (v)

Chickpea beetroot falafel, tahini yogurt (v)

Seared scallop and chorizo stack, garlic butter

Prawn tempura, Japanese mayo

Chicken satay, plum sauce

Fish goujons, tartare sauce

Sticky pork belly, sugar toasted peanuts, chilli jam, coriander

Crumbed cheesy meatballs, traditional Napoli sauce

Salt pepper squid, sriracha mayo

Lamb kofta with chilli mint yoghurt

Ginger prawn dumpling, ginger spicy soy sauce

MAIN COURSE

SELECT 3 MAINS

Teriyaki glazed salmon fillet, sesame infused Asian vegetables

Grilled barramundi fillet, dehydrate lemon slices, fresh cherry tomato, basil pesto

Moroccan spiced lamb cutlet, lemon couscous, pickled onion, dried cranberry, feta, balsamic glaze

Slow roasted beef tenderloin, roasted garlic rosemary chat potato, pepper sauce

Crispy roast pork loin, chilli ginger caramel sauce and apple, cabbage, coriander slaw

Korean garlic fried chicken, maple sriracha

Thai red beef curry with jasmine rice

Butter chicken, basmati rice, naan

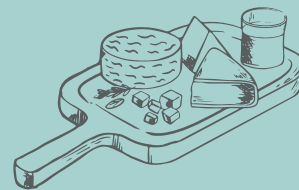
Paneer butter masala, Malaysian roti

Seafood pasta, garlic, chilli, lime, fresh parsley

Lemon butter gnocchi, kale, broccoli, pumpkin, roasted hazelnut

Crispy tofu in chickpea flour, capsicum, onion, bok choy, ginger sesame sauce, dukkha

Soba noodles, shitake mushroom, edamame, cucumber, carrot, chilli, coriander, roasted sesame dressing



SIDES

SELECT 2 SIDES

Salted rosemary potatoes

Roasted vegetables, broccoli, pumpkin, beetroot, carrots

Greek salad, tomato, cucumber, tomato, olives, feta, mustard dressing

Pumpkin kale salad with feta, quinoa, balsamic dressing, candy walnut

Classic garden salad, virgin olive oil, white vinegar dressing

Smoky chickpea sweet potato salad, feta, rocket, dried cranberry, balsamic drizzle

DESSERT

SELECT 1 DESSERT PLATTER

Tiramisu, fresh fruit platter, selection of cheese and water crackers

Rich chocolate mousse and clotted cream, fresh fruit platter, selection of cheese and water crackers

Sticky date pudding with caramel sauce, fresh fruit platter, selection of cheese and water crackers

Eaton mess, fresh fruit platter, selection of cheese and water crackers

Selection of mini tarts, macaroons, chocolate brownie, fresh fruit platter, selection of cheese and water crackers



Enquiries

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 @baysidekitchen

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