

SWEETWATER
ROOFTOP BAR

FUNCTION
PACK



SWEETWATER ROOFTOP BAR

Functions at Sweetwater Rooftop Bar offer an experience like no other in Perth.

In addition to quality service and an exceptional food and beverage offering, our panoramic outlook over East Fremantle and the Fremantle Port will blow your guests away as they enjoy our beautiful interiors that provide a luxurious and chic backdrop to relax with friends, family or colleagues.

Whether you are looking to host an exclusive whole venue event or a cocktail party on our Terrace, Sweetwater can offer your guests a sit-down dining experience or a stand-up party they will never forget.




SWEETWATER
ROOFTOP BAR

08) 9460 9988
info@sweetwaterbar.com.au
Level 6, 1 Silas Street, East Fremantle WA 6158

FUNCTION SPACES

THE GARDEN TERRACE

Admire views over East Fremantle through the leafy foliage lining our rooftop bar on the sixth floor. The Garden Terrace is the perfect setting to gather friends and colleagues for a **RELAXED** drink and a bite to eat.

		
24	60	N

		
N	N	N



THE SUNSET TERRACE

The perfect place for a sunset dinner and cocktail, our Sunset Terrace offers stunning vistas all the to Fremantle Port.

		
50	N/A	N




		
N	N	N



FUNCTION SPACES

THE SUNSET LOUNGE

Enjoy the ambience as you celebrate with friends in the Sunset Lounge. Providing the perfect setting for social gatherings, corporate functions, celebratory occasions and memorable moments.




		
N/A	40	N


		
N	N	N



SWEETWATER VENUE EXCLUSIVE

Sweetwater boasts sweeping views across East Fremantle out to the Swan River, Fremantle Port and beyond to the Indian Ocean. Sweetwater Rooftop Bar is the ideal location to hold your next special event with breath-taking views of the Swan River, Fremantle Port, and the Indian Ocean from our 6th floor vantage point.

		
120	300	N

		
N	Y	Y





CHEF'S FEED-ME MENU

Sit back, relax, and let us feed you and your group. You'll experience Sweetwater's signature banquet with all the dishes designed to be shared amongst the table

\$76pp

Sample menu:

COURSE 1

Prawn Cracker

Wok Tossed Edamame, ginger, garlic, black bean dressing (gf, vg, nf)

San Choy Bow, water chestnut, chilli peanuts, crispy shallot, lettuce cups (gf)

Sticky Beef, crispy potato, fluffy bao bun (gf, nf)

Prawn Ginger Wonton, laksa sauce, chilli oil, crispy garlic

COURSE 2

Char Sui Pork, kohlrabi and apple slaw, pork jus (gf, nf)

Beef Massaman, confit shallot, chilli peanuts, coriander (gf)

Steamed Rice (gf, vg, nf)

Papaya Slaw, spicy pineapple dressing, peanut crumble (gf, vg)

DESSERTS

Chef's selection (gfo, v, vgo)

Please note our menu changes seasonally and dishes may be different to what is shown above. Please speak with our team for any queries about the current menu and to advise of dietary requirements.



CANAPÉ PACKAGES

6 piece | \$38pp

8 piece | \$50pp

10 piece | \$63pp

(minimum 20 guests)

COLD

Oysters, ponzu, coriander oil, tobiko (ld, lg)

Salmon Tataki, kewpie mayo, ponzu, pickled onion pearls (ld, lg)

Beef Tartare, lotus root, cured egg, horseradish (ld, lg)

Coconut Chicken Cones, laksa, togarashi, micro shiso (ld)

Scallop Sashimi, chili oil, crispy wakame, lime (ld, lg)

HOT

Vegetable Gyoza, soy, sesame and ginger, shallots (ld, vg)

Prawn & Ginger Dumpling, laksa, chili oil, togarashi (ld)

Pork Shui Mi, chilli chow oil, garlic chives (ld)

Sticky Eggplant, soy lime caramel, black garlic mayo, crispies (ld, lg, vg)

Sesame Cauliflower, gochujang sauce, kewpie mayo (ld, lg, vg)

Karaage Chicken, chili caramel, togarashi, kewpie (ld, lg)

Duck Spring Rolls, house sweet chili (ld)

Coconut & Peanut Chicken Skewer, creamy satay dressing, lime (ld, lg)

DESSERT

Yuzu Tartlet, lime mascapone, lychee (lg, v)

Chocolate Fudge, raspberry, coconut, white chocolate (ld, lg, v, vgo)

Mini Rice Pudding, lychee (gf, v, nf)

SUBSTANTIAL \$12 EACH

Char Sui Pork, apple slaw, hoisin sauce (ld, lg)

Sweetwater Fries, nori salt, green chili mayo (ld, lg, v, vgo)

Bang Bang Chicken Salad, peanut dressing, cucumber, bean shoots (ld, lg)

Special Fried Rice, egg, baby corn, spring onions, Chinese broccoli (ld, lg, v, vgo)

Vibrant Yellow Curry, tofu, baby corn, sugar snaps, Chinese broccoli (ld, lg, v, vgo)

PLATTERS (25 items per platter)

Platters will be placed on tables for guests to help themselves

Oysters, ponzu, coriander oil, tobiko (ld, lg, v, vgo) | 150

Vegetable Gyoza, soy, sesame and ginger, shallots (ld, vg) | 90

Prawn & Ginger Dumpling, laksa, chilli oil, togarashi (ld) | 100

Pork Shui Mi, chilli chow oil, garlic chives (ld) | 90

Steamed Pork Buns, Chinese BBQ, hoisin sauce (ld) | 110

Coconut & Peanut Chicken Skewer, creamy satay dressing, lime (ld, lg) | 150

Karaage Chicken, chili caramel, togarashi, smoked kewpie (ld, lg) | 120

Duck Spring Rolls, house sweet chili (ld) | 125

Sticky Eggplant, soy lime caramel, black garlic mayo, crispies (ld, lg, vg) | 80

Yuzu Tartlet, lime mascapone, lychee (lg, v) | 90

Chocolate Fudge, raspberry, coconut, white chocolate (ld, lg, v, vgo) | 90



BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2hrs - \$49pp | 3hrs - \$62pp | 4hrs - \$75pp

WINES

Mr Mason Sparking Curvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet

BEER/CIDER

Swan Draught
Little Creatures Hazy Lager (Mid Strength)
Pirate Life Pale Ale
Pipsqueak Apple cider

NON ALCOHOLIC

Soft drink & juices

PREMIUM

2hrs - \$60pp | 3hrs - \$72pp | 4hrs - \$85pp

WINES

Sparkling:

Mr Mason Sparking Curvee Brut NV
Alpha Box & Dice Tarot Prosecco NV

White:

Dottie Lane Sauvignon Blanc
Spy Valley Sauvignon Blanc NZ
Amelia Park 'Trellis' Chardonnay WA
The Hidden Sea Pinot Grigio SA
T'Gallant Juliet Moscato VIC

Rose:

Hearts Will Play Rose
Marquis De Pennautier Rose FRA

Red:

Henry and Hunter Shiraz Cabernet
Hentley Farm 'Villain & Vixen' Shiraz SA
La Boca Malbec ARG
Cape Schanck T'Gallant Pinot Noir AU

BEER/CIDER

All tap beer
(includes cider and ginger beer can/bottles)

NON ALCOHOLIC

Soft drink and juices
Heineken 0



BEVERAGE PACKAGES

COCKTAIL UPGRADE

Treat your guests to a bespoke cocktail on arrival
for an additional \$21 per person

BAR TAB ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount that you feel comfortable with. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

Cash Bar will allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.