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

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 EXLCUSIVE

Sweetwater boats sweeping views across East Fremantle out to the Swan River, Freo 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, Freo 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 Crackers (ld, lg)

Wok Tossed Edamame; soy sauce, fried shallots (ld, lg, v, vg)

San Choy Bow; water chestnut, fried shallots, spicy peanuts, slaw (ld, lg, vo, vgo)

Prawn & Ginger Dumplings; laksa, chilli oil, togarashi (ld)

Vegetable Spring Roll; fermented chilli sauce, spring onion (ld, v)

COURSE 2

Pad Thai; sweet & sour dressing, spicy peanuts (ld, lg, v, vg)

Massaman; baby potato, eggplant, coconut, peanut, coriander (ld, lg, vo, vgo)

Fragent Jasmine Rice (ld, lg, v, vg)

DESSERTS

Petit Fours

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, nana's pickle, lime (ld, vg)

Salmon tataki, kewpie mayo, ponzu, pickled onion peals (ld. lg)

Tuna Tartare, ponzu, coriander, mango puree, shallots (ld, lg)

Coconut chicken cones, togarashi, gochujang (ld)

HOT

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

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

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

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

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

Karaage Chicken, chilli caramel, togerashi, kewpie (ld, lg)

Duck Spring Rolls, house sweet chilli (ld)

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

DESSERT

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

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

SUBSTANTIAL $12 EACH

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

Bang Bang Chicken Salad, peanut dressing (ld, lg)

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

Massaman, potato, eggplant, peanut, coriander (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) | 150

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

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

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

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

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

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

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

Yuzu Tartlet, lime mascapone, lychee (lg, v) | 150

Chocolate Fudge, raspberry, coconut, white chocolate (ld, lg, v, vgo) | 150

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BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2hrs - $51pp | 3hrs - $65pp | 4hrs - $78pp

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

BEER/CIDER
Swan Draught
Little Creatures Hazy Lager (Mid Strength)
Gage Roads Single Fin
Pipsqueak Apple cider

NON ALCOHOLIC
Soft drink & juices

PREMIUM

2hrs - $63pp | 3hrs - $75pp | 4hrs - $89pp

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

Vivo Moscato
Dottie Lane Sauvignon Blanc
Virtus Vineyards Chardonnay

Hearts Will Play Rose
Sud Rose

South Rock Shiraz
Henry & Hunter Cabernet Shiraz

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 $17 per person

SPIRIT UPGRADE

Available to add to all beverage packages for $28 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.