



FUNCTION PACK



WELCOME TO 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











NEW MEMORIES
BEGIN AT SWEETWATER
ROOFTOP BAR

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.

SPACE TYPE						
SPACE NAME I	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 way to Fremantle Port.

SPACE TYPE						
SPACE NAME I	50	-	N	N	N	N

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.

SPACE TYPE						
SPACE NAME 1	-	40	N	N	N	N



SWEETWATER VENUE EXCLUSIVE

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.

SPACE TYPE						
SPACE NAME 1	120	300	N	N	Y	Y

CANAPES

Minimum of 20 guests required.

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP

HOT

- Pork & Chive Potstickers ; house char siu (LD)
- Crispy XO Mushroom Wonton ; korean black vinegar dressing (LD, V, VGO)
- Prawn & Ginger Dumpling; malaysian laksa
- Karaage Chicken; sticky gochujang caramel (LD, LGO)
- Crispy Pork Rice Paper Roll; nam jim, herbs (LDO)
- Sesame Crusted Cauliflower; sticky gochujang caramel (LD, V, LGO, VGO)
- Charred Chicken Skewer; nam jim, lime & coriander (LG, LD)
- Crispy Duck Spring Roll; hoisin (LD)

COLD

- Torched Beef Tataki; house ponzu, kombu chilli oil & sesame (LD, LG)
- Crispy Rice; saku tuna tartare, wasabi & avocado, yuzu sesame (LD, LG, A)
- Shredded Coconut Chicken; crispy wonton, sriracha (LD, LGO)

DESSERT

- Yuzu Tart, freeze dried strawberry, mascarpone (LD, LG, V)
- White Chocolate Semi-Freddo; tropical fruits, black sesame (LGO, V)
- Roasted Banana Cremeux; salted caramel, pecans (LG, V)

SUBSTANTIAL \$13.50 each

- Tom Yum Fried Rice; mushroom, corn, slaw, spring onion (LD, LG, M)
- Beef Rendang Steamed Bun; XO relish
- Fried Chicken Bao; gochujang caramel
- Bang-Bang Salad; mixed herbs, crispy peanut crumble (LG, LD, V, VG)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





PLATTERS

25 ITEMS PER PLATTER

Platters will be placed on tables for guests to help themselves

Sesame Cauliflower, gochujang sauce (LD, VG, LGO) | 130

Mixed Sushi, 30 pieces (LD, LG, VO, VGO, M) | 125

Karaage Chicken, gochujang caramel (LD, LG) | 125

Pork Shui Mi, pork dumplings (LD, LG) | 125

Prawn Dumplings (LD, LGO, M) | 125

Satay Chicken Skewers (LD, LG) | 165

Duck Spring Rolls, hoisin sauce (LD, LG, M) | 130

Vegetable Gyoza, black vinegar dressing (LD, LG) | 125

DESSERT PLATTERS

Dark Chocolate Bao's, salted caramel \$115

Banana Fritters, cinnamon, dark palm sugar caramel (V, VG, LD, LG) | \$75

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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
\$75pp

SAMPLE MENU:

SMALLS

Wok Tossed Edamame, gochuchang butter sauce (LD, LG, V, VGO)

Prawn Crackers (LD, LG, M)

Karaage Chicken, gochujang caramel, chives (LD, LGO)

San Choy Bow, lettuce cups, asian salad, spicy peanuts, crispies (LD, LGO, VO, VGO)

Prawn & Ginger Dumpling; laska sauce, chilli oil, chives, torgashi (LD, LGO)

LARGE

Beef Massaman Curry, beef, cauliflower, potato, eggplant (LD, LG, VO, VGO)

Dan Dan Noodles, asian greens, chilli chow, spicy peanuts, fresh herbs (LD, LGO, VO, VGO)

SIDES

Wok Tossed Asian Greens, garlic, ginger, soy (LD, LG, VG)

DESSERT

Dark Choc Bao, miso caramel (V)

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Seafood Origin: (A) Australian (I) Imported (M) Mixed

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BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2 hours \$53pp | 3 hours \$68pp | 4 hours \$81pp

WINE

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

TAP BEER & CIDER

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

NON-ALCOHOLIC

Soft Drinks & Juices



PREMIUM

2 hours \$65pp | 3 hours \$78pp | 4 hours \$93pp

WINE

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

Vivo Moscato
Dottie Lane Sauvignon Blanc
Icarus Chardonnay

Hearts Will Play Rose
Sud Rose

South Rock Shiraz
Henry & Hunter Cabernet Shiraz

TAP BEER & CIDER

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

NON-ALCOHOLIC

Soft drink and juices Heineken 0



BEVERAGE ADD ONS

COCKTAIL UPGRADE

Treat your guests to a bespoke cocktail on arrival for an additional \$18 per person

SPIRIT UPGRADE

Available to add to all beverage packages for \$29 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.



CHERRY BLOSSOM BRUNCH

Step into cherry blossom season with our Cherry Blossom Brunch, a celebration of Japanese-inspired eats and 2hrs of free-flowing cocktails, bubbles, wines & selected tap beers.

Boozy | \$99 pp

Food Only | \$55 pp

SAMPLE MENU:

FOOD

Miso soup (ld, lg, v, vgo)

House made maki rolls; spicy mayo, soy (ldo, lg, vgo)

Soba noodle salad; sesame (ldo, lgo, v, vgo)

Okonomiyaki; bbq, kewpie, bonito (lgo, vgo)

Karrage chicken; tonkatsu (ld, lg, vgo)

Curry udon; spring onion (ld, lgo, vgo)

Beef skewer; black garlic, bonito (ldo, lg)

Corn ribs; miso glaze (ld, lg, vg)

Please note that the venue requires a 1-week lead time for this offer.



CHERRY BLOSSOM HIGH TEA

Indulge in our Cherry Blossom High Tea, a delicate Asian-fusion experience inspired by the flavours of Japanese eats. All perfectly paired with bottomless T2 tea, or go boozy with 2 hrs of free-flowing selected cocktails, bubbles, house wines & selected tap beers.

Boozy | \$99 pp

Food Only | \$55 pp

SAMPLE MENU:

FOOD

Miso soup (ld, lg, v, vgo)

House made maki rolls; spicy mayo, soy (ldo, lg, vgo)

Soba noodle salad; sesame (ldo, lgo, v, vgo)

Japanese curried egg sandwich (lgo, v, vgo)

Dark chocolate steam buns; miso caramel (lgo, vgo)

Jiggly cheesecake; raspberry cream, strawberries (lgo, vgo)

Yuzu tart; dried raspberry (lgo, vgo)

Please note that the venue requires a 1-week lead time for this offer.



SWEETWATER
ROOFTOP BAR

CONTACT US

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