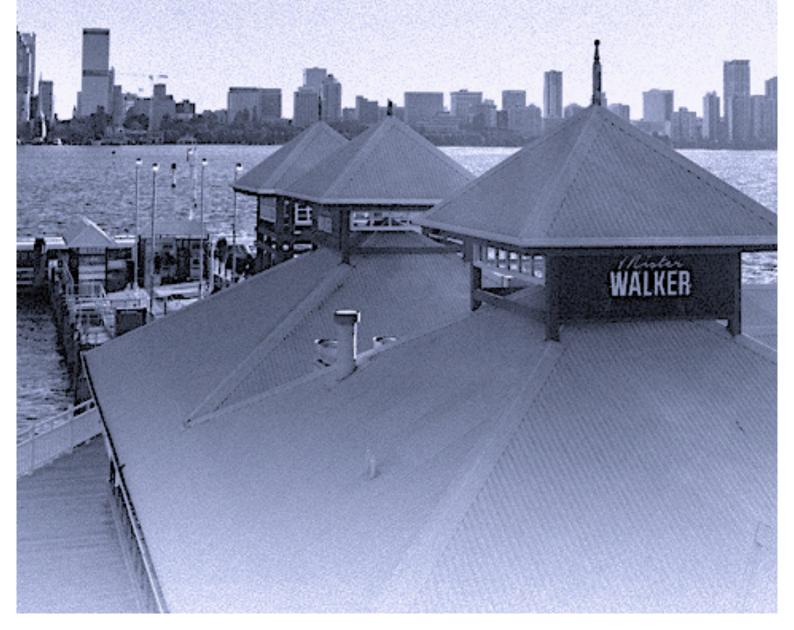


FUNCTIONS 2020

Mister







Mister Walker is a venue simply unmatched in Western Australia. While our million dollar views impress, it's the combination of the other elements that will make your event a success. Superb food from our talented chef, attentive staff delivering exceptional service, a flexible venue space adaptable to your needs and a fabulous atmosphere that's casual, elegant and fun.

MrWalker



Whether your event is stand-up cocktail or seated dining, Mister Walker is perfect for small to medium weddings, corporate cocktails, product launches, family celebrations or private lunches and dinners.

THE VIEW

What can we say?
The views at Mister Walker are simply stunning. Uniquely situated on the jetty at the South Perth Esplanade gives us uninterrupted views of Kings Park, the Swan River and Perth city. It's a truly Western Australian panorama for you and your guests. Sunsets from our deck are particularly stunning.

By day or night, the breathtaking views at Mister Walker will add a special kind of magic to your next event.

THE VENUE

Your function can be held in our alfresco front deck area or in the open plan dining room – or for larger functions, across both. Mister Walker is a flexible space that can be adapted to your event. The alfresco area is suitable for up to 50 guests. The inside dining area will accommodate up to 70 guests. For larger events encompassing the whole venue, we can accommodate up to 120 guests.

SERVICE

Let our experienced team take care of everything leaving you free to enjoy your event with your guests. Like you, we love a party and we know the importance of attentive, enthusiastic service.

That willingness to go the extra mile can make all the difference.

It's our job to ensure you have the best experience and we pride ourselves on delivering it.

FOOD

Mister Walker's chef has put together various packages highlighting a selection of options available for your event. This is just to whet your appetite. Once you've reviewed the menus, we can discuss tailoring to your particular needs, dietary requirements and budget.

AMBIANCE

Casual elegance, fun, atmosphere, sensational views. Mister Walker has it all ensuring your event is both outstanding and memorable.



COCKTAIL STYLE FUNCTIONS

Mister Walker can accommodate up to 120 guests across our outdoor deck and inside dining area with open bar. Or, you can hire just one of these areas. We're flexible and it's up to you. Our spacious deck on the Mends Street jetty is suitable for up to 50 guests. With sweeping views of Perth City and surrounded by the Swan River, this beautiful space is sophisticated yet unpretentious, casual and fun. Our new season canape menus are designed for cocktail celebrations, wedding receptions and corporate functions. All our delicious bites and sumptuous creations are made in-house using the best and freshest local ingredients. If you prefer, we also create a menu specifically for your occasion.

CHOOSE FROM

2 hours, 5 canapes	\$35
3 hours, 6 canapes and 1 substantial	\$56
4 hours, 7 canapes and 1 substantial	\$63
5 hours, 8 canapes and 1 substantial	\$70



VENUE EXCLUSIVE FUNCTIONS - CANAPE MENU 2020 COLD SELECTIONS

Mushroom and tomato pesto bruschetta (v) Smoked salmon blini pancakes w/ cream cheese & pickled cucumber Pulled poached chicken, pickled carrots, cucumber in a brioche roll Lime & chilli prawn on a potato & sweet corn fritter (af) Pulled lamb & minted pea crostini Barramundi rillets on rice crackers (gf) Pork and fennel terrine with poached pear Compressed watermelon, feta with salami Caramelized baby onions, carrot hummus & cumin tart (v) Mushroom and avocado rice paper rolls (gf, v) Goat's cheesecake with red onion jam (gf, v) Gazpacho shots with cucumber and avocado salsa (v) Sweet potato hummus, beetroot relish & walnut brittle tart (v) Beetroot kimchi, brie on roasted garlic crostini (v)

Chickpea waffle w/ avocado salsa (gf, v)



HOT SELECTIONS

Prawn laksa shooters (af) Chorizo and prawn skewer (gf) Steam chicken & prawn siu mai dumplings w/ ponzu dipping sauce (gf) Sesame crusted prawns (gf) Seared beef tenderloin w/ hollandaise Blue cheese chicken kiev bites Braised pulled pork shank and apple on toast Mini beef wellington wrapped in filo Chicken kaarage bites w/ spicy miso aioli (gf) Bacon and cheese beignet w/ coffee mayo Lamb chorizo & grilled onion tart Malaysian lamb skewers w/ satay sauce Homemade sausage rolls w/ tomato chutney Panko crumbed camembert cheese bites w/ tomato kasundi (v) Sweet potato and ginger parcels (gf, v) Fried cauliflower w/ white gazpacho dip (gf) Bombay potato spring roll w/ chat masala yoghurt (v) Spinach and goat cheese quiche (v) Pea and potato empanada (v) Mushroom and onion pharatha (v) Dukkah potato pops w/ burnt onion jus (gf, v) Roasted vegetable caponata in filo (v)

Baked new potato, cream cheese, chives & pickled onion (gf, v)

Mushroom tempura, wasabi sesame seeds (v)



VENUE EXCLUSIVE FUNCTIONS - SUBSTANTIAL MEALS

Fresh battered fish & chips w/ lemon & aioli

Spinach & mushroom risotto (v)

Lemon pepper squid w/ herb Asian salad (gf)

Braised pulled pork bao buns

Oriental braised beef gnocchi

"Chilli Milli" chicken w/ pilau rice (gf)



SEATED DINING PACKAGES

Our stylish and inviting inside dining area can accommodate fully seated table service for up to 70 guests. We offer a premium dining experience with seasonal menus designed by our acclaimed chef.

CHOOSE FROM

2 course entrée and main Alternative drop	\$66
2 course main and dessert Alternative drop	\$66
3 course entrée, main and dessert Alternative drop	\$80
3 course entrée, main and dessert Guests choose from 3 options	\$95
Canapés on arrival with pre-dinner drinks on the alfresco deck	\$14

Alternate drop means you select two choices from the entrée, main and/or dessert menus and these are served alternately around the tables.

A full service table menu is also offered where guests have a choice of meals. You can select 3 options for entrée, main and dessert. Our staff will offer the 3 choices to each guest and serve according to each specific request. Please add an additional \$15 per guest to the above prices.



VENUE EXCLUSIVE FUNCTIONS - PLATED MENU 2020 ENTRÉE

GRILLED ENDIVE (gf, v)

Herb sweet potato mash, pickled red onion, garlic emulsion, curry oil

BEETROOT IN THREE TEXTURES (gf, v)

Slow roasted beetroot, beetroot chips and beetroot dust with goat's curd, pistachio, herb oil

TEMPURA CABBAGE (gf)

Salted egg yolk dust, shaved almonds, mushroom crisp and mushroom aioli

60 DEGREE POACHED SALMON (gf)

Green beans, olive anchovy potato mouse, tomato salsa & smoked egg yolk

CHICKEN, SWEETCORN & BOURSIN BEIGNET Avocado, paprika, onion relish

MISO PORK BELLY gf

Green onion, apple w/ tahini mayonnaise

BRAISED WA OCTOPUS

Sweet corn, chorizo, red cabbage & mole

SLOW CHAR LAMB SCOTCH FILLET (gf)

Baba ganoush, pea shoots, pomegranate molasses & malt vinegar sauce



VENUE EXCLUSIVE FUNCTIONS - PLATED MENU 2020 MAINS

LINLEY VALLEY PORK BELLY (gf)

Oyster mushroom, quinoa, onion puree & celeriac chips

GRILLED CONE BAY BARRAMUNDI (gf)

Fire roasted capsicum hummus, char apple, whipped yoghurt & dill oil

CORN FED CHICKEN (gf)

Oyster cut chicken, scallop, pumpkin puree, cauliflower, mushroom & jus

MISO GLAZED WAGIN DUCK BREAST

Carrot puree, brown buttered mushroom & mustard seed jus

EXTRA VIRGIN OLIVE OIL CONFIT OF GINGIN BEEF (gf)

Horseradish cheese curd, Parisian potato, leek ash & heritage carrots

EGGPLANT TORTA (gf, v)

Tomato cucumber egg salsa, tomato kasundi & puff black rice

HEIRLOOM TOMATO TART (v)

Zucchini fritter, blue cheese, balsamic & rocket blossom

GARDEN GNOCCHI – 5 varieties (v)

Kale, beetroot, peas, pumpkin, cauliflower & sage



VENUE EXCLUSIVE FUNCTIONS - PLATED MENU 2020 DESSERTS

RUM BABA

Baba balls, coconut lemongrass espuma & meringue mint rum sorbet

CRYSTALIZED VICTORIA SPONGE

Candy walnuts, burnt custard, blackberry ketchup & vanilla bean ice cream

DARK CHOCOLATE CRUMBLE

Chocolate mousse, chocolate truffle, salted peanuts, coconut crumble & tonka toffee sauce

STICKY BLACK RICE (gf)

Mango coulis, red bean paste, burnt coconut curd, roasted & coconut flake

APPLE RIBBON TART (v)

Vanilla milk panna cotta, honey & roasted granola



BEVERAGE PACKAGE

Our "Mister Walker" beverage package features quality Australian, New Zealand & French wines/sparkling, together with a great range of domestic & imported beers both on tap & by the bottle.

Featuring 13 premium wines/sparkling, 10 local & international beers, 3 ciders, together with bottled sparkling water, soft drinks, juices & barista coffee/tea the Mister Walker beverage package caters for all guests tastes and ensures quality beverages to make your next function a memorable one.

Our beverage package is priced per hour for the confirmed duration of your event.

2 hour package	\$40.00 per guest
3 hour package	\$50.00 per guest
4 hour package	\$60.00 per guest
5 hour package	\$70.00 per guest
6 hour package	\$80.00 per guest

Add spirits to your package for an additional \$10.00 per guest on above pricing.



Sparkling

Castelli Sparkling – Denmark WA Pizzini Prosecco – King Valley VIC

White Wine:

Howard Park Riesling — Margaret River WA

Baby Doll Sav Blanc — Marlborough NZ

Lenton Brae SSB — Margaret River WA

Howard Park Chardonnay — Margaret River WA

Tim Adams Pinot Gris — Clare Valley SA

Barisel Moscato — Cannelli Italy

Red Wine:

Pierre Papa Rose – France
Junior Jones Pinot Noir – Mornington VIC
Torbreck "Woodcutters" Shiraz – Barossa Valley SA
Howard Park Cab Sav – Margaret River WA
Clairault Cab Merlot – Margaret River WA

Beers & Cider:

On Tap: Asahi & Mountain Goat Steam Ale

Bottled: Carlton Dry - Corona - Peroni - Single Fin Little Creatures Pale - Peroni Leggera Mid – Peroni Zero Alcohol
Cascade Light

ciders: Hills Apple - Hills Pear - Somersby Blackberry



BOOK YOUR FUNCTION TODAY

Mister Walker can accommodate up to 120 guests across our outdoor deck and inside dining area with open bar. Whether your event is an intimate one for a small group or a larger party for a wedding or other special occasion, our superb venue provides the idyllic setting. We promise sweeping city and river views, exceptional food and beverage and a team dedicated to ensuring your event is an outstanding success.

BRETT WALKER

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