Mister
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EXCLUSIVE VENUE

FUNCTIONS 2023



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 head chef & the culinary team, attentive staff delivering exceptional service, a flexible venue space adaptable to your needs and a fabulous atmosphere thats casual, elegant and fun.

Whether your event is stand-up cocktail or seated dining, Mister Walker is perfect for small to medium weddings, corporate events or those awesome family celebrations.

THE VIEW

THE FOOD THE VENUE

THE SERVICE



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EXCLUSIVE VENUE - COCKTAIL FUNCTION

Mister Walker can accommodate up to 120 guests across our entire venue including the outdoor deck and indoor dining/bar area. This versatile space allows for arrival drinks to be served on the outdoor deck, either an inside dance floor or dance the night away "under the stars" on the jetty. Combine this with our new season canapé menu, premium beverages, professional staff to cater for every guests needs and you have all the ingredients for an outstanding celebration for any occasion.

Exclusive venue functions require a minimum \$10,000 spend on food & beverages & \$2,000 venue hire fee.

CHOOSE FROM

• 2 hours, 5 canapé	\$35
• 3 hours, 6 canapés & 1 substantial	\$56
• 4 hours, 7 canapés & 1 substantial	\$63
• 5 hours, 8 canapés & 1 substantial	\$70



VENUE EXCLUSIVE FUNCTION CANAPE MENU 2023

COLD SELECTIONS

House smoked salmon & cream cheese

Pork & fig pate w/ caramelized onion on toasted crouton

Pulled hoisin chicken crepe

Salami & brie cheese tart

Braised pork hock rice paper rolls (gf)

Seared beef tataki w/ sweet soy cabbage slaw (spoon)

Tandoori spiced prawn w/ baby naan & cucumber raita

Apple, celery & potato bites (v)(gf)

Tomato & haloumi bruschetta (v)

Onion & mushroom polenta cakes (v)(gf)

Spinach & mozzarella quiche (v)(gf)

WARM SELECTION

Roasted chicken croquettes

Lamb goujons w/ mint yoghurt

Grilled chicken satay (gf)

Coconut prawn w/ tomato relish

Home made beef & onion sausage rolls

Grilled beef brisket bites w/ cajun hollandaise (gf)

Chicken karaage w/ wasabi aioli (gf)

Seafood kofta w/ tahini dressing (gf)

Pumpkin & goat cheese tart (v)

Spiced onion fritters w/ sweet chilli yoghurt (v)(gf)

Sweet potato & corn pakora (v)

Mushroom arancini (v)

VENUE EXCLUSIVE FUNCTION

SUBSTANTIAL MEAL MENU

Fresh battered fish & chips w/ lemon & aioli

Mushroom & leeks risotto (v) (gf)

Slow cooked pulled lamb penne pasta

Lemon pepper squid w/ herb Asian salad (gf)

Potato gnocchi w/ pumpkin & sage

Seafood paella w/ fresh squid, fish & chorizo

EXCLUSIVE VENUE - SEATED DINING

Our stylish and inviting inside dining area can accommodate fully seated table service for up to 80 guests.

We offer a premium dining experience with season menus designed by our Head Chef Alem Requesto.

Pre dinner canapés & arrival drinks can be served on the outdoor deck and this area can also be utilised to dance the night away under the stars.

Exclusive venue seated dining functions require a minimum \$10,000 spend on food & beverages & \$2,000 venue hire fee.

CHOOSE FROM

•	2 course entree & main - alternate drop	
•	2 course main & dessert - alternate drop	\$66
•	3 course entree, main & dessert - alternate drop	\$80
•	3 course entree, main & dessert Guests choose from 3 main meal options - alt drop for entree & dessert	\$95
•	Canapés on arrival x 2 selections	\$14



VENUE EXCLUSIVE FUNCTION PLATED MENU 2023

ENTRÉE FREE RANGE BERKSHIRE PORK BELLY (gf) Sweet potato puree, pickled onion, anchovy crumble

CRÈME DE MENTHE CURED SALMON (gf)

Horseradish cream, puff caper & black rice cracker

SHARK BAY PRAWN THERMIDOR

Mustard crème & pickled apple

ORGANIC CHICKEN 4WAYS (gfo)

Boneless chicken wing, chicken bonbons,
chicken vichyssoise & chicken crumble

JERK COMPRESSED LAMB (gf)

Onion puree, broad beans, saltbush

CAULIFLOWER & POTATO WONTON (v)

Spiced cauliflower puree & peas

HEIRLOOM TOMATO & GOAT CHEESE TARTE TATIN (v)

Kale pesto & toasted quinoa

VENUE EXCLUSIVE FUNCTION PLATED MENU 2023

MAINS

GRILLED LINE CAUGHT LOCAL SNAPPER (gf)

Toasted black rice, smoked capsicum, chorizo & onion puree

TIMBER HILL PORK TENDERLOIN (gf)

Parsnip puree, apple & fennel slaw

SLOW BRAISED MARGARET RIVER BEEF CHEEKS (gf)

Pickled onion, carrots, ricotta soft polenta, & herb pesto

GRAIN FED BLACK ANGUS SIRLOIN

Baked cauliflower cheese soufflé & mushroom crumble

PINE NUT CRUSTED BEST END OF NARROGIN LAMB (gf)

Spiced potato, smoked yoghurt, crispy peas & cardamom jus

JAPANESE PUMPKIN RISOTTO (gf) (v)

Char pumpkin, feta, pumpkin seed & spinach tempura

SLOW ROASTED CAULIFLOWER DUMPLINGS (v)

Garlic potato puree, portobello mushroom crumble

& leek cream sauce

VENUE EXCLUSIVE FUNCTION PLATED MENU 2023

DESSERTS

DARK CHOCOLATE & SALTED CARAMEL TART (v)

Mascarpone & raspberry coulis

STRAWBERRY & BASIL PANNA COTTA (v) (gf)

Basil cream patisserie & strawberry crumble

APPLE STRUDEL (v)

Cinnamon cream, raisin nuggets & pistachio ice cream

MANGO & COCONUT TART TATIN (v)

Sweetened milk, vanilla ice cream

BROWNIE CHEESECAKE (v) (gf)

Blood orange, salted pecan & honeycomb

EXCLUSIVE VENUE - DRINKS PACKAGE

Our Mister Walker drinks package is priced per hour for the duration of your function and includes an all inclusive selection of:

11 premium wines & sparkling

9 local & international draught & bottled beers

3 ciders & ginger beers

low/ non alcoholic options including soft drinks, juices and barista coffee & teas

PRICING IS AS FOLLOWS

•	3 hour drinks	oackage	\$55	per gues	st
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4 hour drinks package \$65 per guest

• 5 hour drinks package \$75 per guest

• Spirits Package +\$10 per guest

Alternatively you are welcome to do drinks on a consumption basis, however the minimum spend amount of \$10,000 for food & beverages still needs to achieved.



VENUE EXCLUSIVE BEVERAGE PACKAGE

Sparkling

Castelli Sparkling – Denmark WA

Pizzini Prosecco – King Valley VIC

White Wine:

Leeuwin Art Series Riesling – Margaret River WA

Baby Doll Sav Blanc – Marlborough NZ

Stella Bella 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

Langmiel "Valley Floor" Shiraz – Barossa Valley SA

Howard Park Cab Sav – Margaret River WA

Clairault Cab Merlot – Margaret River WA

Beers & Cider:

On Tap: Asahi & Dingo Lager

Bottled: Carlton Dry - Little Creatures Pale Ale Single Fin - Corona - Peroni - Peroni Leggera Great Northern Mid Matsos Ginger Beer

Cider: Barossa Cider Company Apple or Pear

Book your function

Mister Walker can accommodate up to 120 guests across our outdoor deck and inside dining bar area for an exclusive venue event or function.

Whether your event is an intimate one for a small private function 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 beverages and a team dedicated to ensuring your event is a success.

For more information contact us by email info@mrwalker.com.au with your top line event details such as date and approx. guest numbers and we can happily commence working on your special event.





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