

*Mister*  
**WALKER**



**EXCLUSIVE VENUE  
FUNCTIONS 2024**

# *About Us*

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 that's 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 VENUE
- THE FOOD
- THE SERVICE



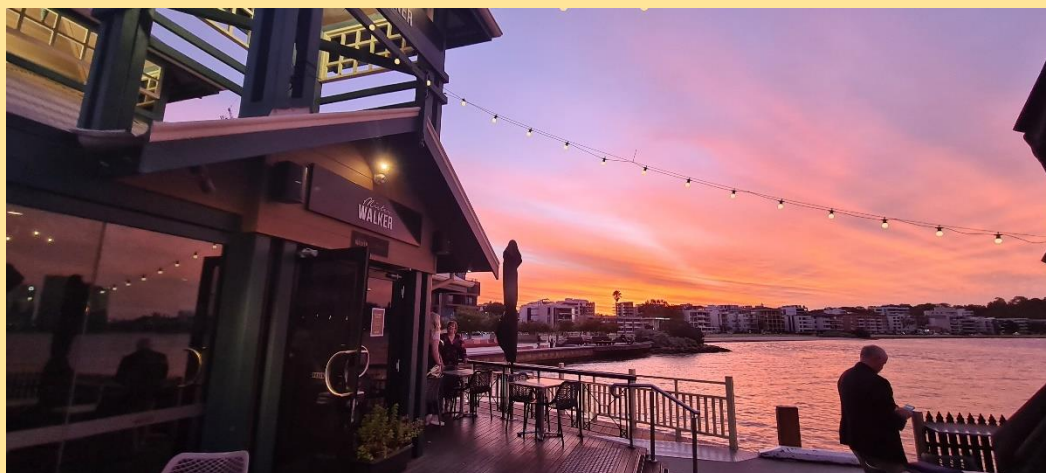
## EXCLUSIVE VENUE - COCKTAIL FUNCTION

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 drinks on arrival 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 guest's 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 and a \$2,000 venue hire fee.

### CHOOSE FROM

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



# EXCLUSIVE VENUE FUNCTION

## CANAPÉ MENU 2024

### COLD SELECTION

- House smoked salmon & cream cheese
- Pork & fig pâté w/ caramelized onion on toasted crouton
- Pulled hoisin chicken crêpe
- 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
- Homemade 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)

# EXCLUSIVE VENUE FUNCTION

## SUBSTANTIAL MEAL MENU

Fresh battered fish & chips w/ lemon & aioli (gf)

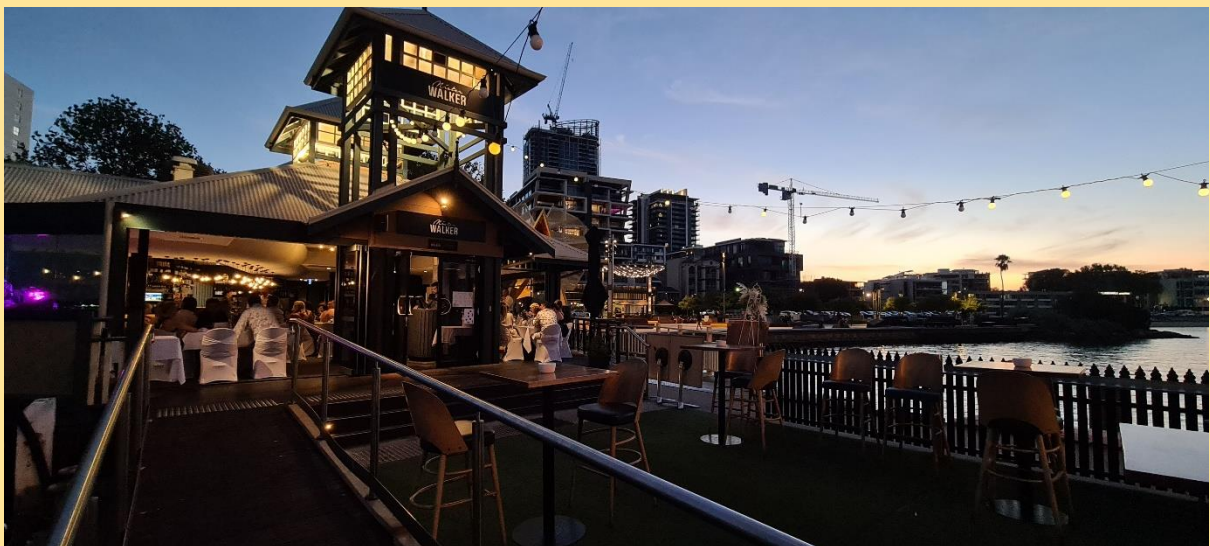
Mushroom & leek risotto (v) (gf)

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 75 guests.

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

Pre dinner canapés and drinks on arrival 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 spend of \$10,000 on food & beverages and a \$2,000 venue hire fee

## CHOOSE FROM

- 2 course entrée & main - alternate drop \$66
- 2 course main & dessert - alternate drop \$66
- 3 course entrée, main & dessert - alternate drop \$80
- 3 course entrée, main & dessert \$95

Guests choose from 3 main meal options - alt drop for entrée & dessert

- Canapés on arrival x 2 selections \$14



# EXCLUSIVE VENUE FUNCTION

## PLATED MENU 2024

### 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 purée, broad beans, saltbush

CAULIFLOWER & POTATO WONTON (v)

Spiced cauliflower purée & peas

HEIRLOOM TOMATO & GOAT CHEESE TARTE TATIN (v)

Kale pesto & toasted quinoa

# EXCLUSIVE VENUE FUNCTION

## PLATED MENU 2024

### MAINS

GRILLED LINE CAUGHT LOCAL SNAPPER (gf)

Toasted black rice, smoked capsicum, chorizo & onion purée

TIMBER HILL PORK TENDERLOIN (gf)

Parsnip purée, 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 purée, portobello mushroom crumble

& leek cream sauce



# EXCLUSIVE VENUE FUNCTION

## PLATED MENU 2024

### 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 FUNCTION

## DRINKS PACKAGE

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

13 premium wines

12 local & international beers/ciders

As well as non-alcoholic options such as soft drinks, juices, teas & coffees

### PRICING IS AS FOLLOWS

- 3 hour drinks package \$55 per guest
- 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 be achieved.



# EXCLUSIVE VENUE FUNCTION BEVERAGE PACKAGE

## Sparkling

Pizzini Prosecco – King Valley | VIC

Swings & Roundabouts Sparkling – Margaret River | WA

## White Wine

Leeuwin Estate “Art Series” 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 et Papa Rosé – Normandy | France

Giesen “Uncharted” Pinot Noir – Marlborough | NZ

Langmeil “Valley Floor” Shiraz – Barossa Valley | SA

Howard Park Cab Sav – Margaret River | WA

Stella Bella Cab Merlot – Margaret River | WA

## Beers & Cider

On Tap: Single Fin & Dingo Lager

Bottled: Carlton Dry – Corona – Peroni

Little Creatures Pale Ale – Stone & Wood

Great Northern – Peroni 3.5% – Peroni 0.0%

Barossa Apple Cider – Barossa Pear Cider

# *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](mailto:info@mrwalker.com.au) with your top line event details such as date and approximate guest numbers and we can happily commence working on your special event.

E: [info@mrwalker.com.au](mailto:info@mrwalker.com.au)

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