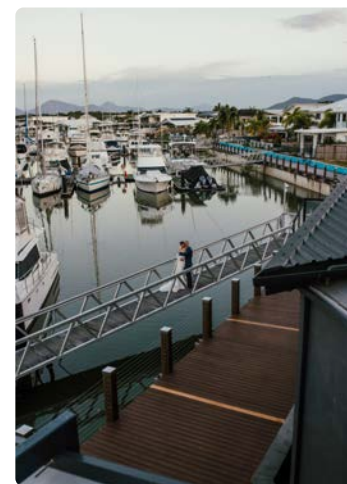




WELCOME

Welcome to Weddings at The Bluewater!

Set against the stunning backdrop of Bluewater Marina, The Bluewater offers a relaxed yet refined waterfront setting for your wedding celebration.

Family-owned and proudly operated since 2015, our venue combines panoramic marina views, exceptional food and beverage offerings, and genuine, personalised service to create weddings that feel seamless, stylish and unforgettable.

From intimate celebrations to larger receptions, our experienced events team will guide you through every stage of the planning process — ensuring every detail is thoughtfully considered so you can truly enjoy your day.

Whether you envision a romantic waterfront ceremony, a cocktail-style celebration under the lights, or an elegant seated reception overlooking the marina, we're here to help bring your vision to life.

We can't wait to celebrate with you.





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CONGRATULATIONS

Your wedding journey starts here!

There's something incredibly special about creating a day that reflects your story, your style and the people you love most.

At The Bluewater, our waterfront Lighthouse Function Room provides a breathtaking setting for both ceremonies and receptions, featuring floor-to-ceiling marina views, warm ambient lighting and a relaxed coastal atmosphere.

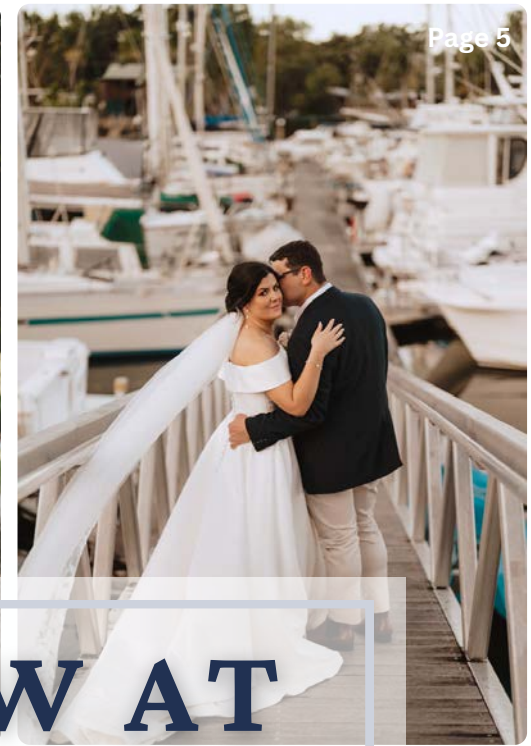
Combined with tailored menus, curated beverage packages and personalised coordination from our experienced team, your wedding day is designed to feel effortless from beginning to end.

Whether you're planning an intimate gathering or a larger celebration, we'll work closely with you to create a wedding experience that feels uniquely yours.

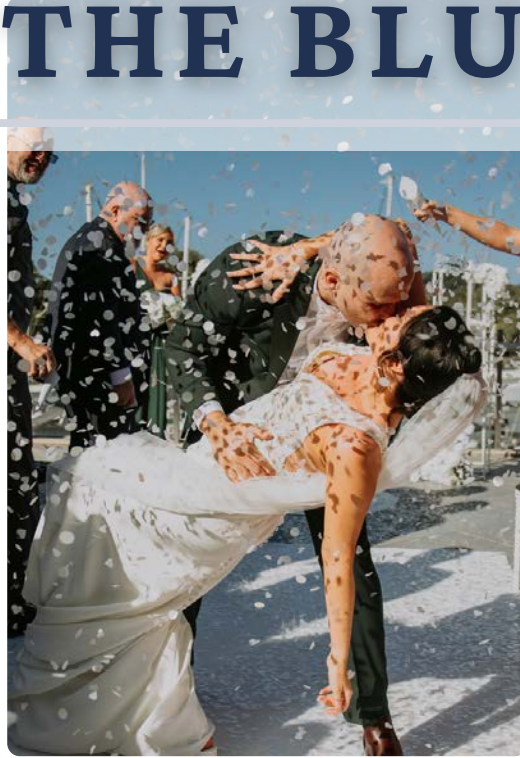
We'd love the opportunity to show you through the venue and discuss how we can bring your vision to life. In the meantime, please enjoy exploring our packages, menus and inspiration throughout this guide.

Georgia
Events Manager





SAY 'I DO' WITH A VIEW AT THE BLUEWATER



BLUEWATER DECK CEREMONY

Exchange vows overlooking the marina with panoramic waterfront views and the Yarrabah ranges creating a stunning backdrop for your ceremony.

Package Inclusions:

- Exclusive use of the Lighthouse Deck for approximately 1.5 hours
- 30 white gladiator chairs
- Signing table and chairs
- Portable speaker system with Bluetooth connectivity
- Two wireless microphones
- Water station for guests
- On-site coordination by The Bluewater Events Team

\$1,000.00

In the event of wet weather, your ceremony will be seamlessly relocated indoors within The Bluewater venue.

See page 8 for ceremony upgrade options.



ANGEL COVE CEREMONY

Located at Trinity Beach, Angel Cove offers a beautiful tropical beachfront setting for couples dreaming of a relaxed coastal ceremony.

Package Inclusions

- Council permit for the Angel Cove ceremony area (approx. 2 hours)
- 30 white gladiator chairs
- Signing table and chairs
- Portable speaker system with Bluetooth connectivity
- Two wireless microphones
- Set up and pack down of ceremony equipment
- Water station for guests
- On-site coordination by The Bluewater Events Team

\$1,200.00

In the event of wet weather, your ceremony will be relocated indoors within The Bluewater venue.

See page 8 for ceremony upgrade options.



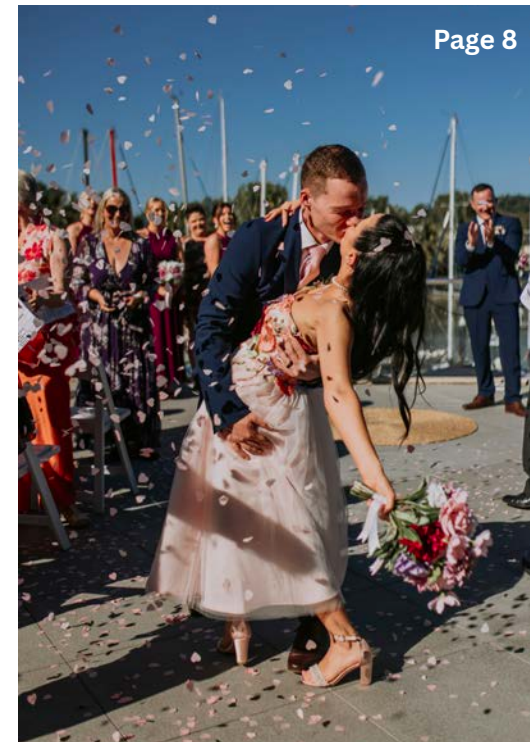
CEREMONY UPGRADES

Signage

- Personalised Corflute Welcome Sign | \$100.00
(Yours to keep)
- Personalised Acrylic Welcome Sign | \$120.00
- Personalised Wooden Welcome Sign with Florals | \$180.00
- Personalised Gold Mirror Welcome Sign | \$180.00
- Personalised Unplugged Ceremony Sign | \$120.00

Styling

- Signature Arbour with Draping & Artificial Florals | From \$750.00
- White Aisle Carpet (Deck Ceremony Only) | \$200.00
- Floral Chair Aisle Embellishments | \$120.00
- White Parasols & Hand Fans for Guests | \$180.00
- Biodegradable Confetti | \$50.00
- Patio Umbrellas for Shade (Deck Ceremony Only) | \$300.00





COCKTAIL RECEPTION PACKAGE

Designed for relaxed, stylish celebrations with a focus on mingling, atmosphere and waterfront views.

Suitable for 40–150 guests.

Inclusions

- Exclusive Lighthouse Function Room hire (up to 6 hours)
- Lighthouse Deck lounge setting with tables, stools and candle lanterns
- White linen-clothed cocktail and guest tables
- Dry bars with stools
- Cake table and cake knife
- Gift table with card box
- Personalised menu and beverage signage
- Integrated PA system, lectern and wireless microphones
- Dedicated event staff
- On-site coordination by The Bluewater Events Team

\$1,200.00

Maximum 150 guests

See page 20 for optional reception upgrades.



COCKTAIL CATERING PACKAGES

Relaxed catering packages designed for mingling and celebration.

ESSENTIAL PACKAGE — \$65.00 per person

- Grazing station on arrival
- 4 canapé selections
- (2 cold | 2 hot)
- 1 substantial canapé

CLASSIC PACKAGE — \$74.00 per person

- Grazing station on arrival
- 6 canapé selections
- (2 cold | 4 hot)
- 1 substantial canapé

SIGNATURE PACKAGE — \$84.00 per person

- Grazing station on arrival
- 8 canapé selections
- (4 cold | 4 hot)
- 1 substantial canapé

LUXE PACKAGE — \$88.00 per person

- 10 canapé selections
- (4 cold | 6 hot)
- 1 substantial canapé



GRAZING STATION

Includes an indulgent selection of the below items suited to your guest numbers!

- Antipasto platter w/ a selection of marinated vegetables, cured meats, olives & feta cheese with rice crackers (GF)
- Bluewater Cheeseboard w/ double cream brie, aged cheddar, Danish blue, dried fruit, mixed nuts, fresh grapes & crackers (V/GF)
- Chef's Selection of House made dips & toasted Turkish bread (V, GF on request)
- Assorted bruschetta (V, GF on request)
- Seasonal Fresh Fruit (GF/DF/V)



COLD CANAPES

- Rare roast beef on croute w/ truffle & mustard aioli (DF/GF on request)
- Smoked salmon on cucumber rounds w/ dill & red onion mascarpone (GF)
- Crispy prosciutto & brie crostini w/ fig jam
- Goat's cheese, basil & roasted cherry tomato tartlet (V)
- Roasted vegetable frittata bites w/ green tomato relish (V)
- Prawn & crab tarts w/ fried baby capers
- Chinese 5 -spice duck w/ pickled cucumber & Kewpie mayo (GF/DF)
- Roasted Red pepper, feta & avocado crostini (GFA/V)
- Chorizo, haloumi & tomato skewer w/ balsamic glaze (GF)
- Roasted vegetable & goats cheese tartlet w/ beetroot relish (V)

GRAZING - SEAFOOD UPGRADE

\$30.00 per person

- Whole Chilled Prawns w/ seafood sauce & lemon wedges
- Natural Oysters w/ champagne vinaigrette (GF/DF)
- Beetroot cured Salmon Gravlox (GF/DF)

HOT CANAPES

- Vegetable spring rolls w/ sweet & spicy dipping sauce (V/DF)
- Panko crumbed calamari w/ lemon aioli (DF)
- Three cheese arancini w/ green tomato relish (GF/V)
- Sriracha & lime marinated chicken skewers (GF/DF)
- Moroccan lamb & harissa meatball w/ mint yoghurt (GF)
- Wild mushroom arancini w/ truffle mayo (GF/DF/V)
- Chicken Karaage w/ Kewpie mayo (DF)
- Crispy pork wontons w/ red wine vinegar
- Duck & plum spring rolls w/ hoi sin sauce
- Herb crumbed barramundi goujons w/ tartare
- Beetroot & Feta Arancini w/ house made pesto & shaved parmesan (GF/V)
- Haloumi spring rolls w/ za'atar & mint yoghurt (V)
- Pork & chorizo croquettes w/ cauliflower puree (DF)



SUBSTANTIAL CANAPES

- Penne w/ pork ragu & shaved parmesan
- Pumpkin, mushroom & spinach risotto w/ parmesan (GF)
- Ensenada Fish Taco w/ crispy lettuce, tomato, blackened corn salsa & Adobo mayo
- Crispy battered flathead w/ chips and tartare sauce
- Chicken Chow Mein w/ stir fry vegetables & noodles
- Panko Crumbed Calamari w/ chips & tartare
- Thai green vegetable & coconut curry w/ steamed rice (GF/DF/V)

RECEPTION PACKAGE - SEATED

Designed for elegant seated celebrations with a more traditional reception style.

Suitable for 40-60 total guests

Your Package includes

- Exclusive venue hire for up to 6 hours
- Head table for up to 10 bridal party members
- Round tables for up to 8 guests each or trestle tables for a more banquet feel
- White steamed table linen and white napery
- All crockery, glassware & standard silver cutlery
- Standard chairs with white chair covers
- Cake table with silver cake knife
- Welcome/Gift table with white bird cage for cards
- Personalised menu & drinks list designs for signage
- Integrated PA system with two wireless microphones & lectern
- Lighthouse Deck set with tables, stools and lanterns w/ candles
- Services of Bluewater Events Manager

\$1,500.00

Maximum 120 guests



SEATED CATERING PACKAGES

Main Course Only

\$48.00 per person

Alternate Drop or Pre-Select options available

Two Course

\$70.00 per person

Alternate Drop or Pre-Select options available

Three Course

\$85.00 per person

Alternate Drop or Pre-Select options available

Cake Service

Option 1 - \$1.50 per person

Your wedding cake professionally cut & served on platters per table

Option 2 - \$3.00 per person

Your wedding cake professionally cut & individually served with freshly whipped cream

Dinner Buffet

Adults - \$72 per person

Children - \$35.00 per person (12 years and under)

For all catering purposes Children 13 and above are considered Adults and counted accordingly.



Entrée Selections

Select two

- Caramelised Onion & Goats Cheese Tartlet with wild rocket, roast capsicum salad & balsamic glaze (V)
- Roasted Beetroot & Orange Salad with feta, caramelised walnuts, rocket and balsamic glaze (V/GF)
- Honey & Walnut Baked Brie with crispy lavash (V/GFA)
- Beetroot Cured Salmon Gravlax with dill & horseradish potato salad (GF/DF)
- Grilled Korean Chicken Skewer with pickled red cabbage (GF/DF)
- Pork & Pistachio Terrine with cornichons & crusty ciabatta (DF)

Dessert Selections

Select two

- Spiced Apple Pavlova with vanilla bean cream & salted caramel sauce (DF/V)
- Tiramisu Panna Cotta with espresso syrup & coffee crumb (V)
- Sticky Date & Tamarind Pudding with ginger butterscotch sauce & vanilla bean cream (V)
- Salted Chocolate & Coconut Tart with orange & strawberry compote (GF/DF/V)
- Lemon & Honey Posset with candied citrus (GF/V)

Main Selections

Select two

- Stuffed Chicken Breast with semi-dried tomato & fetta served with roasted baby potatoes, broccolini & basil cream sauce (GF)
- Roast Beef with Grain Mustard Crust with roasted kipfler potatoes, broccolini, red wine bacon & mushroom ragu (GF/DF)
- Baked Salmon Fillet on Paris mash w/ green beans, roasted garlic & pancetta vinaigrette (GF)
- Roasted Yellow Cauliflower & Chickpea Curry with turmeric rice, sambal & pappadums (GF/DF/V)
- Twice Cooked Lamb Rump with pumpkin puree, dukkha & sticky date jus (GF/DF)
- Rolled & Roasted Pork Belly with fennel, garlic, sage & chilli rub atop white bean puree w/ beans, jus, apple & fig jam (GF/DF)

Special dietary requirements and children under 12 are welcomed and easily catered for at all Bluewater weddings.
These options will be discussed with you further into the planning process.



BUFFET MENU

Select FOUR Hot Main Dishes

- Roasted Chicken Supreme in creamy mushroom & bacon sauce (GF)
- Lamb Madras Curry w/ Bombay potatoes (GF,DF)
- Mustard Crust Roast Sirloin w/ roasted red onions & pan gravy (GF,DF)
- Miso Glazed Salmon fillets w/ Asian greens (GF,DF)
- Fennel Crusted Pork w/ spiced apple sauce (GF,DF)
- Vegetable Penne w/ roasted eggplant, chilli, bocconcini, Napoli & shaved parmesan (V)

Select TWO Hot Side Dishes

- Roasted Baby Chat Potatoes w/garlic & thyme (GF,DF,V)
- Steamed Turmeric Rice w/ toasted almonds (GF,DF,V)
- Steamed Seasonal Greens tossed in olive oil & sea salt (GF,DF,V)
- Maple Baked Pumpkin & Sweet Potato (GF,DF,V)
- Steamed Asian Greens w/ soy & sesame (DF,V)
- Moroccan Spiced Vegetable Cous Cous (DF,V)
- Steamed Corn Cobettes w/ cumin & chilli butter (GF,V)

Special dietary requirements and children under 12 are welcomed and easily catered for at all Bluewater weddings. These options will be discussed with you further into the planning process.

Select TWO Salads

Page 17

- Chefs Potato Salad w/ grain mustard & shallots (GF,DF,V)
- Mixed Garden Salad w/ house dressing (GF,DF,V)
- Risoni Pasta Salad w/ bocconcini, basil, baby spinach & cherry tomatoes (V)
- Wild Rocket, Pear & Parmesan Salad w/ honey mustard dressing (GF,V)
- Baby Beetroot, Feta & Red Onion Salad w/ balsamic dressing (GF,V)
- Vietnamese Rice Noodle Salad w/ shredded vegetables & beansprouts (GF,DF,V)

Select ONE Sweet - to accompany your wedding cake

- Chefs' Mixed Cakes & Slices dessert selection (V)
- Seasonal Fruit Salad w/ vanilla bean cream (GF,V)
- Chocolate Brownie (GF,V)
- Caramel Slice (V)
- Chefs Selection of Australian Cheeses w/ dried fruits, strawberries, fresh grapes & crackers (V)
- Individual Pavlovas with fresh cream, seasonal fruit and coulis (V)



BEVERAGES

Celebrate with a beverage experience tailored to your wedding style and guest experience.

Choose from our curated beverage packages featuring Australian wines, tap beers, premium upgrades and optional spirits packages.

Prefer something more flexible? We also offer bar tabs on consumption and customised beverage options to suit your celebration.

Our team will help guide you through the best option for your wedding throughout the planning process.



STANDARD BEVERAGE PACKAGE

1 hour - \$40 per adult
 2 hours - \$50 per adult
 3 hours - \$60 per adult
 4 hours - \$70 per adult

Includes:

Post-Mix Soft Drinks and Juices:

Coca-Cola | Coca-Cola Zero
 Lift | Sprite | Lemon, Lime Bitters
 Soda Water | Tonic Water | Dry Ginger
 Orange | Apple | Pineapple | Cranberry

Selection of Australian Wines:

Sparkling Cuvee Brut
 Moscato
 Sauvignon Blanc
 Chardonnay
 Shiraz

Beers on Tap:

Great Northern Super Crisp (3.5%)
 Great Northern Original Lager (4.2%)
 XXXX Gold (3.5%)

Bottled Beer:

Great Northern Light (2%)
 Great Northern Zero (0%)

PREMIUM BEVERAGE PACKAGE

Additional \$10 per adult

Standard Beverage Package Plus:

Bottled Soft Drinks:

Coca-Cola | Coca-Cola Zero
 Lift | Sprite | Fanta | Ginger Beer

Australian Wines:

Pinot Grigio
 Rose
 Cabernet Merlot

Beers on Tap:

Hard Rated (4%)
 2 x Craft Beers

Bottled Cider & Beer:

Pure Blonde Mid (3.5%)
 Peroni Mid (3.5%)
 VB (4.9%)
 Pure Blonde (4.6%)
 Pure Blonde Cider (4.5%)

DELUXE BEVERAGE PACKAGE

Additional \$20 per adult

Premium Beverage Package Plus:

Upgraded Wines:

Prosecco VIC
 Chardonnay WA
 Sauvignon Blanc NZ
 Shiraz SA
 Cabernet Sauvignon SA
 Pinot Noir
 Rosé — France

Bottled Cider & Beer:

Corona (5%)
 Asahi (5%)
 Peroni (5%)
 Heineken (5%)
 Somersby Apple/Pear Cider (4.5%)
 Strongbow Original/Sweet Cider (4.5%)

SPIRITS UPGRADE

Additional \$30 per adult

Deluxe Beverage Package Plus:

Wyborowra Vodka | Beefeater Gin | Olmeca Tequila | Havana 3yr Rum | Bundaberg Rum | Jim Beam Bourbon
 Jack Daniel's Tennessee Whiskey | Ballantine's Scotch Whisky

RECEPTION UPGRADES

Enhance your wedding reception with personalised styling, statement décor and thoughtful finishing touches designed to elevate your celebration experience.

Personalised Corflute Welcome Sign or Seating Chart | \$120.00

(Yours to keep)

Personalised Acrylic Welcome Sign or Seating Chart | \$120.00

Personalised Gold Mirror Welcome Sign or Seating Chart | \$180.00

Bridal Table Backdrop with Draping & Lighting | From \$900.00

Audio Guestbook Telephone with Signage | \$180.00

Signature Reception Lighting | From \$800.00

Table Centrepieces with Candle Votives & Fresh Greenery Runner | From \$60.00 per table

Table Centrepieces with Artificial Florals, Candle Votives & Styling Elements | From \$120 per table

Artificial Floral Posy Centrepieces | From \$90 per table

Artificial Floral Bridal Table Arrangement | From \$200

Coloured Napkins | \$2.50 per guest

Gold Cutlery | \$2 per guest

Coloured Chair Sashes or Bands | \$3 per chair

Signature Seating Upgrades | From \$16 per chair

Personalised Table Numbers | From \$40

Photobooth Package | From \$650

Optional Styling & Décor

Looking for something more bespoke? Our team can assist with customised styling concepts, florals and décor enhancements tailored to your wedding vision. Additional options are available upon request.



FREQUENTLY ASKED QUESTIONS

What if we need to change our wedding date?

Subject to availability, we're happy to assist with transferring your booking to an alternative date.

Do we need to use your recommended suppliers?

Not at all. While we're proud to recommend trusted local suppliers, couples are welcome to source their own vendors.

Do you welcome same-sex weddings?

Absolutely — we proudly celebrate all couples.

How late can the reception continue?

Receptions conclude at midnight, with last drinks and music at 11:30pm.

Are there décor restrictions?

We ask that all styling and décor items are venue-safe and environmentally considerate. Certain styling items including open flames, glitter and confetti may require prior approval.

Can we bring our own food or beverages?

As a fully licensed venue, external food and beverages are not permitted, with the exception of celebration cakes.

RECOMMENDED SUPPLIERS/VENDORS

Celebrants

John Bout | e = ceremoniesaboutyou@bigpond.com

Lee Sedgwick | www.loveleeceremonies.com

Darlene Woodward | www.eventcelebrant.com.au

Stephanie Milne | www.stephaniemilne.com.au

Tim Kelly | www.cairnstropicalmarriages.com.au

Andrea Allumay | www.andreaallumay.com

Kate Bellman | www.blessingsbykatebellman.com.au

Leisel Pisani | www.ourceremony.com.au

Rosie Cifuentes | www.ceremoniesbyrosie.business.site

Janine Meakin | www.ngcelebrations.com

Adrienne Doyle | e = adrienne@trinitybeach.info

Karen Fry | www.facebook.com/karenfrycelebrant

Photographers

Perspectives Photography | www.perspectivesphoto.com

5th Focus Photography | www.5thfocus.mypixieset.com

Tulieve Photography | www.tulievephotography.com

Matthew Evans Photography | www.matthewevansphotography.com.au

Peppermint Lane | www.peppermintlane.com.au

The Raw Photographer | www.therawphotographer.com

Kate Purling Photography | www.katepurlingphotography.com

Tiara Miranda Photo & Film | www.tiaramiranda.com

Cakes

Cairns Wedding Cakes | www.cairnsweddingcakes.com.au

CupKates | www.cupkates.com.au

Loveleighs Cakery | www.loveleighscakery.com.au

Passions for Cakes | www.passionforcakes.com.au

Videographers

Threadless Films | www.threadlessfilms.com.au

Tulieve Photography | www.tulievephotography.com

Collide Photo & Film | www.collidephotoandfilm.com.au

Content Creators

Sumbal Ari | @thateventcontentchick

Collide Photo & Film | @collide.photofim

Timeless Content Co | @timelesscontentco

Florists

I Do Flowers | idoflowerscairns.com.au

Caitielou Designs | www.caitieloudesigns.com

Beautiful Posy Florist | www.beautifulposy.com.au

Signature Signage & Balloon Walls

The Perfect Signage Co | info@theperfectsignage.com.au

Iconic Balloons | www.iconicballoons.com.au

The Blossom & Bloom | www.theblossomandbloom.com

RECOMMENDED SUPPLIERS & VENDORS cont...

DJ's and Musicians

Playtime DJ Services | www.playtimedj.com
Cairns DJ's | www.cairnsdj.com.au
DJ GlennW Cairns | www.djglennw.com.au
Millennium DJ's | www.millenniumweddings.com.au
Cam Kettle | www.onepagelink.com/camkettle
Amber Farnan | @amber.farnan
Hannah May | @iamhannahmay
The Night Shift | www.thenightshiftcairns.com.au
Matt Seib | @mattyboi.live
Andrea Allumay | www.andreaallumay.com
Anais Campbell | @anaiscampbell_
Dusty Haven | @dustyhaven_

Make-up and Hair Styling

Carly Barfoot | www.makeupbycarly.com.au
Inner Goddess Hair | www.innergoddesshair.com.au
Eclectic Hair | www.eclectic-hair.com.au
Pinned Hair | www.pinnedhair.com.au
Shae Howlett | @tropicalbeauty_hairandmakeup

Invitations and Graphic Design

Claire Victoria Wedding Design | www.clairevictoriaweddingdesign.com.au

Stylists & Accessories

Two Tribes Events | www.twotribes.com.au
Stella By Design | www.stellabydesign.com.au
Wedding Treasures | www.weddingtreasures.com.au
Revelry Events & Styling | www.revelryeventsandstyling.com
Perfect Moments | @perfectmomentscairns
Fully Lit | www.fullylit.com.au

Transportation

Elliott's Limousines | www.elliottslimousines.com.au
Cairns Classic Mustangs | www.cairnsclassicmustangs.com

Accommodation

Vue Apartments | www.vuetrinitybeach.com.au
On The Beach Apartments | www.onthebeach.com.au
Trinity Beach Club | www.trinitybeachclub.com.au
Bellbry Lodge, Trinity Park | www.bellbrylodge.com.au
The Reef House, Palm Cove | www.reefhouse.com.au
Sanctuary, Palm Cove | www.sanctuarypalmcove.com.au



01

GET IN TOUCH

Enquire with us via phone, email or our website and our Events Manager will be in touch.



02

BOOK A SITE VISIT

Book a time to visit our venue and discuss the fantastic packages we have available for your special day.



03

LOCK IN YOUR DATE

Confirm the date for your big day, then our Events team will lead you through the next steps.



04

CHOOSE VENDORS

Start meeting and booking other vendors for your wedding day.

YOUR NEXT STEPS

05

YOUR CHECKLIST

Share your plans with our Events Manager as decisions are made and details are confirmed.



06

FINAL DETAILS MEETING

Meet at the venue to discuss final plans and inclusions



07

REHERSAL

Ceremony step through the day before your special day.



08

CELEBRATE YOUR DAY

Arrive at The Bluewater to start your celebrations and let our team take care of the rest.





AWARD WINNING WEDDINGS



THE BLUEWATER

www.thebluewater.com.au

7 Harbour Drive, Trinity Park

Phone: (07) 40576788

Email: events@thebluewater.com.au

Facebook: [thebluewatertrinitypark](https://www.facebook.com/thebluewatertrinitypark)

Instagram: [thebluewatertrinitypark](https://www.instagram.com/thebluewatertrinitypark)

Pinterest: [thebluewaterweddings](https://www.pinterest.com/thebluewaterweddings)

Easy Weddings: The Bluewater

