



At Bayview, every occasion becomes extraordinary. Our premium waterfront function centre in Walsh Bay offers an unmatched experience, combining sophisticated elegance with breathtaking views.

Whether you're hosting a corporate event, a wedding, or a private celebration, we provide a stunning backdrop and a culinary experience to remember.

Our team at Bayview is dedicated to delivering impeccable service, and our award-winning chefs curate menus that celebrate the finest local and international produce. From exquisitely seared steaks to fresh seafood, our culinary creations are designed to tantalise the taste buds and elevate your event.

Our event space at Bayview offers unique charm, creating the perfect setting for your special occasion. We offer flexible, customisable packages to ensure your event is exactly as you envisioned. Bayview is a destination where memories are made, and we take pride in offering a premium experience at every turn.

Whether you're enjoying cocktails on the waterfront terrace or indulging in a multi-course feast, Bayview is here to ensure every detail is seamless, allowing you to focus on what matters most —celebrating with your guests.

Your vision, our expertise – together, we create unforgettable moments.

Our motto: "run for excellence, success will follow..."

# Canape Packages start from

2 pieces per person for 16pp

3 pieces per person for 22pp

4 pieces per person for 29pp

5 pieces per person for 36pp

6 pieces per person for 44pp

7 pieces per person for 51pp

8 pieces per person for 58pp

visit us at www.thebayview.com.au

All prices are GST inclusive. We have taken all care in preparing your meal; however, olives may contain pits and small bones may be present in fish or meat dishes. All dishes may contain traces of nuts, gluten and allergens. All meat, chicken and fish portions are based on average weight before cooking.

\*surcharge applies to all card transactions





caprese bites fresh heirloom tomato and bocconcini drizzled with a basil infused oil.

blue cheese and fig tartlet rich and creamy blue cheese paired with caramelised fig in a delicate pastry shell.

cucumber bites thick slice cucumber topped with taramasalata, caramelise cherry tomato, kalamata olives.

bruschetta diced tomato, olives, shallot, fresh herbs, confit garlic and a balsamic reduction

vegan spring roll rice paper roll filled with julienned vegetables, noodles, and fresh herbs.

truffle mushroom arancini crispy risotto balls with a truffle infused mushroom filling served with truffle mayo.

caramelized onion and brie vol-au-vents flaky pastry shell filled with sweet, caramelized onion and creamy brie.

macadamia- encrusted goat cheese medallion velvety goat cheese medallion coated in crusted macadamia nuts accompanied by a fragrant quiche.







#### vegetarian and vegan canapes

stuffed mushroom caps
garlic butter roasted portabella mushroom cap filled with herbed cream cheese topped with fresh chives.

chili lime avocado toast bites toasted baguette slices topped with lime avocado and fresh red chilli.

pesto and roasted veggie tartlets mini tartlet shells filled with pesto and roasted vegetable.

crispy cauliflower buffalo bites bite-size cauliflower florets fried in light batter with spice and tossed in spicy buffalo hot sauce.

pita pockets spread hummus and fill pocket with roasted vegetable and baked together

vegan mushroom pate crostini spread with flavorful mushroom and nut pate'

sundried tomato and olive tapenade crostini crostini topped with mixture of sundried tomato tapenade, chopped chives and fresh herbs

herbed ricotta and roasted beet canapes beetroot cracker topped with herbed ricotta and a drizzled of garlic harissa manuka honey

vegan ceviche diced avocado, orange, grapefruit, shallots, cilantro, jalapenos, lime juice served in crispy tortilla chips.

pomegranate and goat cheese crostini baguette slices topped with creamy goat cheese, pomegranate, dill, and drizzle of manuka honey.







#### seafood canapes

octopus ceviche tender octopus marinated in lemon juice, evo, cherry tomatoes, olives, capers, and fresh herbs served with gazpacho.

beetroot cured tuna tartare.

beetroot cured fresh tuna seasoned with soy mirin sauce, dried seaweed and sesame seeds served over a artisan crackers topped with chili lime avocado.

smoked salmon, cream cheese, and cucumber bites smoked salmon served on crisp cucumber round with a cream cheese.

chilled cucumber and tomato gazpacho oyster shots refreshing cucumber and tomato gazpacho served in a shot glass.

seared scallop pan seared scallop served with mushy peas and toasted herbed panko crumb.

shrimp cocktail shooters tequila glass filled with shrimp cocktail sauce and single cooked shrimp, garnish with round lemon.

crab salad crostini. crostini spread with a light crab salad made of crab meat, diced celery, mayonnaise, and chives.

> crab cake mini crab cake served with a side of tangy remoulade sauce.

grilled octopus' skewers tender grilled octopus' pieces of skewers, drizzled with olive oil, lemon juice and fresh herbs.

prawn tostada toasted blue corn tacos with grilled king prawns, chili lime guacamole, kohlrabi remoulade sauce.







#### seafood canapes

smoked salmon pinwheel blue corn tortilla bread spread with herbed cream cheese, smoked salmon rolled up and sliced to pinwheels.

oyster rockefeller bites.
oysters topped with a mixture of pernod creamed spinach,
breadcrumb and parmesan cheese cooked until brown.

sushi roll.
assorted sushi served with pickled ginger and soy sauce.

anchovy and olive tapenade crostini crostini topped with a flavourful tapenade made from anchovies, black olives, capers, and fresh herbs.

grilled seafood skewers. skewers featuring marinated with swordfish, salmon, kingfish, mahi-mahi served with a citrusy salsa verde.

seafood bisque shots elegant shot glassed filled with seafood bisque soup, garnished with cream and chives.

grilled calamari crostini with taramasalata crostini spread with plankton taramasalata garnished with grilled calamari.

scallop and mango ceviche spoon citrus marinated mix of scallops, diced mango, shallots, and cilantro.

sesame seared tuna bites grilled bite size sesame crusted tuna served with wasabi mayo.

smoked trout mousse on rye. smoked trout mousse spread on rye bread squares topped







#### chicken canapes

chicken and avocado crostini tender marinated grilled chicken, avocado slice and drizzle of balsamic glaze

chicken curry puff puff pastry filled with savory curry chicken mixture.

chicken teriyaki skewers grilled chicken skewers glazed with teriyaki sauce and finish with sesame seeds and green onion.

chicken pesto tartlets mini tartlets filled with chicken, pesto sauce and semi-sundried tomatoes.

spicy chicken lettuce wrap chicken cooked with spices and served in a lettuce cup with a spicy sauce, tomato & onion salsa.

chicken satay skewers chicken marinated in a fragrant satay sauce, cooked to perfection served on a bamboo skewer with a peanut dipping sauce.

chicken and mushroom tartlets mini puff pastry tartlets with creamy chicken and mushroom filling, garnish with micro herbs

chicken empanadas
flaky pastry turnovers filled with seasoned shredded chicken,
olives and raisins, served with remoulade sauce.

chicken liver pate on crostini creamy chicken liver pate spread on toasted baguette slices, garnish with bell peppers.

chicken and asparagus tartlets mini puff pastry filled with chicken, asparagus tips and a creamy bechamel sauce.





chicken and fig jam flatbread mini flat bread topped with grilled chicken, creamy brie cheese, and fig jam.

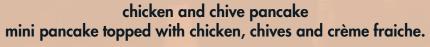
chicken meatball with harissa relish tender chicken meatballs served with a spicy harissa relish.

chicken tikka masala skewers skewers of grilled chicken marinated with aromatic tikka masala.

crispy chicken slider lightly dusted chicken fried it to crispy, serve it with crisp lettuce, tomato, onion, cheese and sriracha aioli.

truffle chicken mousse delicate chicken mousse infused with truffle oil, piped onto blini.

chicken and port wine reduction slices of roasted chicken drizzled with a rich port wine reduction, served on top of crackers.



chicken and porcini mushroom stuffed profiteroles. mini choux pastry filled with chicken and porcini mushroom cream, drizzled with a mushroom reduction.







#### beef canapes

mini beef sliders juicy mini beef patties topped with cheese, lettuce and dollop of special sauce on small brioche buns.

beef satay skewers tender strips of marinated beef skewers grilled to perfection, served with creamy peanut sauce.

beef wellington bites bite sized portion of beef wellington, featuring tender beef fillet, mushroom duxelles and puff pastry.

> beef carpaccio rolls thin slices of beef drizzled with olive oil and lemon juice, rolled around rocket leaf and shaved parmesan.

beef tacos blue corn tortilla filled with seasoned pulled short ribs, purple coleslaw, tomato salsa.

beef and caramelized onion on puff pastry squares flaky puff pastry squares topped with caramelized onions and a thin slice of roast beef.

steak tartare finely diced beef tenderloins, mixed with olive oi, lemon juice, shallots, capers, pickle,

dijon and seeded mustard, worcestershire sauce, fresh herbs, served in an artisan cracker.

roast beef and gruyere pinwheels sliced roast beef and gruyere cheese rolled in flaky puff pastry served with creamy dijon mustard dip.

beef empanadas mini beef-filled turnovers with a flavorful beef and vegetable feeling, baked until golden.

beef and mushroom bruschetta sauteed beef strips and mushrooms served on toasted baguette slices with garlic and thyme.







beet sausage rolls mini puff pastry rolls filled with seasoned ground beef, onions, and spices.

thai beef salad spoons thai-inspired beef salad with marinated grilled thinly sliced beef, diced cucumber, chilli, tomato, shallot and soy and mirin glaze, finished with sprinkle of sesame seed.

beef and cranberry brie bites bite-sized pastry cups filled with roast beef, cranberry sauce and melted brie cheese.

beef and avocado sushi cones sushi cones filled with seasoned beef, avocado guacamole, cucumber and sushi rice wrapped in seaweed.

beef and roasted garlic aioli slices of roast beef on crackers with a dollop of roasted garlic aioli and sprig of rosemary.

beef and roasted vegetable skewers skewers featuring grilled beef, bell peppers, spanish onion served with garlic aioli.

beef and that basil spring rolls rice paper spring rolls filled with beef, that basil, cucumber and sweet chili dipping sauce.

beef blinis with cornichons warm blinis topped with crème fraiche stagged with cold thinly sliced roast beef and cornichons.

> beef nduja and ricotta crostini bread spread with thick layer of home-made beef nduja topped with dollop of ricotta cheese







### cured pork canapes

prosciutto wrapped asparagus spears roasted asparagus pears wrapped in thin slices of prosciutto.

crostini with coppa and ricotta baguette rounds spread with creamy ricotta cheese and topped with thinly sliced coppa

bresaola and arugula rolls: thin slices of bresaola rolled up with fresh arugula leaves and secured with toothpicks.

jamon serrano and melon skewers: skewers alternating between cubes of ripe cantaloupe or honeydew and slices of jamon serrano.

prosciutto-wrapped breadsticks: breadsticks wrapped with thin slices of prosciutto for a simple yet elegant option.

salami and cream cheese roll ups bite sized salami rolled with cream cheese in a skewers.

prosciutto and pear canapés: slices of pear topped with prosciutto and a sprinkle of sliced almond.

salami and pickled vegetable skewers skewers featuring bite sized pieces of salami and assorted pickled vegetable.

baked brie bites with fig and prosciutto tartlets baked together with brie, fig and prosciutto skewers.

bresaola and parmesan roses thinly sliced bresaola rolled into rose shapes and garnished with shaved pecorino chees







includes one type of (beer, prosecco, red wine, white wine, and rose)



champagne cocktail

## flute

two hours 59pp | three hours 69pp | four hours 79pp house selection of prosecco, red wine, white one, rose soft drinks, juices

## craft

two hours 69pp | three hours 79pp | four hours 89pp house selection of beer, prosecco, red wine, white one soft drinks, juices

### rocks

two hours 99pp | three hours 109pp | four hours 119pp house selection of house spirits, beer, prosecco, red wine, white one soft drinks, juices





