

CONFERENCES & EVENTS

BAYSWATER
BAR & GRILL

ABOUT US

Set along the iconic Charlton Esplanade in Urangan, Bayswater Bar & Grill brings together waterfront views, relaxed coastal dining and the lively atmosphere of a true Hervey Bay local. Overlooking the water towards K'gari and the Urangan Pier, it's an ideal setting for everything from milestone celebrations and birthdays to corporate gatherings, long lunches and social events.

For those looking for a more relaxed occasion, functions can be hosted within Bayswater Bar & Grill, allowing your guests to enjoy great food, drinks and the energy of our bustling waterfront pub. With pub favourites, fresh seafood, woodfired pizzas and a well-rounded drinks offering, we make group celebrations easy and enjoyable.

For events requiring a dedicated private function space, our private function rooms are conveniently located next door in conjunction with Oaks Hervey Bay Resort and Spa, giving you the option of a more exclusive setting while remaining just moments from Bayswater.

Whether you're planning a casual gathering by the water or a private event next door, our friendly team can help tailor the experience with flexible spaces and food and beverage options to suit your occasion.

Great views, good food and genuine Hervey Bay hospitality. Let us help bring your next event together.



CHARLTON ROOM

The Charlton Room offers half of the Grand Ballroom space when the internal dividing wall is in place. Accommodating up to 95 guests theatre-style or 70 guests for a banquet, it is well suited to corporate meetings, presentations and medium-sized conferences.

FULL DAY | $350
PART DAY RATE | $250



HIBISCUS ROOM

The Hibiscus Room is a flexible function space for meetings, presentations and smaller events. It can accommodate up to 80 guests theatre-style or 60 guests for a banquet, with lighting and AV available to support your event.

FULL DAY | $250
PART DAY RATE | $150



FRASER ROOM

The Fraser Room is a practical choice for smaller meetings, training sessions and presentations. It can host up to 40 guests theatre-style or 25 guests in a classroom setup.

FULL DAY | $300
PART DAY RATE | $250



BRYCE ROOM

The Bryce Room is a private boardroom space suited to meetings, interviews and virtual calls. Accommodating up to 16 guests, it provides a comfortable setting for smaller corporate gatherings.

FULL DAY | $200
PART DAY RATE | $150



GRAND BALL ROOM

Designed for large-scale events, the Grand Ballroom can host up to 250 guests in a theatre-style setup or 180 guests for a banquet. With included AV access and flexible floor plans, it is ideal for conferences, presentations, gala dinners and corporate events.

FULL DAY | $400
PART DAY RATE | $350



Canapé Menu

4 OPTIONS 1 HOUR $24PP | 6 OPTIONS 2 HOURS $33PP | 8 OPTIONS 2 HOURS $44

COLD OPTIONS

Zulu sushi rare beef, balsamic glaze, wasabi mayo, (lgo, v, vgo)
Brie & fig crostini wholemeal costini, brie cheese, fig, rocket (ldo, lgo)
Smoked salmon blini smoked salmon, blini, fried capers, sour cream
Cajun chicken bruschetta cajun chicken, garlic bruchetta, baby spinach, cherry tomatoes, caramelised onions, sweet chili mayo (ld, lgo)
Seared beef wakame salad & wasabi spoons (lgo, v, vgo)
Greek salad lollipops cherry tomatoes, cucumber, olives, feta, olive oil (lg, v)
Cherry tomato & basil bruschetta garlic bruschetta, cherry tomatoes, boccincini, basil, balsamic glaze (ldo, lgo)

HOT OPTIONS

Pumpkin & sage arancini aioli (ld, lg, vg)
Texas beef brisket spoons cajun spice, gravy, corn chip, snow pea
Confit leek & camembert tart (v)
Chorizo & haloumi lollipops chorizo, haloumi, olive oil, snow pea (lg)
Calamari skewer aioli, micros (ld, lg, a)
Goat's cheese bon bons pea dust, beetroot dust (lg, v)

WALK & FORK MENU

***TWO ITEMS $36PP**
ADDITIONAL ITEMS $18PP, PER ITEM

Asian pork belly bites with coconut rice sesame glaze (ld, lg)
Cheeseburger slider with fries (ld, lg)
Karaage chicken bites kewpie mayo, sesame rice (lg, ld)
Barramundi & chips tartare sauce (lg, ld, a)
Thai green chicken curry ginger rice (ld, lg)
Tofu curry, brown rice beetroot & plum chutney, baby spinach, cashews (lg, ld)

LG - low gluten | LD - low dairy | V - vegetarian | VG - vegan | LGO - low gluten option LDO - low dairy option | VO - vegetarian option | VGO - vegan option Seafood Origin: A - australian | I - imported | M - mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



Platter Menu

Minimum of 8 guests

AUSSIE $115
10 party pies, 10 sausage rolls and 10 mini quiches, served with tomato sauce, BBQ sauce, aioli and parsley.

CHEESE $105
Selection of cheeses, dried apricots, dried figs and fresh fruit.

ANTIPASTO $115
Assorted meats, cheese and fruit.

MIXED SANDWICH $75
Chef's selection of gourmet sandwiches.

GLUTEN FREE $110
10 arancini, 10 vegan leek and mushroom pies, 10 pieces of pizza, carrot and celery.

WINGS $75
3kg buffalo wings, carrot and celery sticks, ranch dressing.

VEGETARIAN $100
10 croquettes, 10 arancini and 10 spinach and ricotta rolls, served with aioli, tomato relish and parsley.

ASIAN $75
10 samosas, 10 spring rolls and 10 pork shao mai, served with sweet chilli sauce, soy sauce, prawn chips and coriander.

KIDS $70
Calamari, sausage rolls, fish pieces, chicken nuggets and chips, served with tomato and BBQ sauce.

MIXED SLIDERS $150
Assorted sliders.

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Buffet Menu

BUFFET MAINS - $55 | BUFFET MAINS AND DESSERTS - $65

CHOICE OF TWO MEATS:
Pork, Beef or Lamb

Inclusions:
Bread rolls
Roasted pumpkin (ld, lg, vg)
Roasted honey carrots (ld, lg, v)
Buttered corn on the cob (lg, vg)
Golden roasted potatoes (ld, lg, v, vgo)
Medley of buttered green vegetables (lg, v, vgo)
Fresh garden salad (ld, lg, v, vgo)
Traditional condiments

DESSERTS
Pavlovas with berry coulis, mango and whipped cream

BBQ Buffet

$70PP

Inclusions:
Selection of crusty oven fresh dinner rolls
Thick BBQ sausages (lg)
Mint and lemon lamb chops (lg)
Satay chicken skewers (lg)
Crunchy slaw with dressing (lg, v)
Fresh garden salad (ld, lg, v, vgo)
Creamy potato salad (lg, v)
Traditional condiments

DESSERTS
Apple crumble with whipped cream (v)
Mango and passionfruit pavlova (lg, v)

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Premium Australian Buffet

BUFFET MAINS - $55 | BUFFET MAINS AND DESSERTS - $65

CHOICE OF TWO MEATS:
Crispy skin barramundi with avocado salsa, roasted leg of Lamb with chimmi churri or apricot glased roast chicken

Inclusions:
Bread rolls
Roasted pumpkin (ld, lg, vg)
Creamy potato bake with gremolata
Roasted mixed vegetables (ld, lg, v, vgo)
Quinoa tabouleh
Fresh garden salad (ld, lg, v, vgo)
Spinach, feta & macadamia nut salad
Traditional condiments

DESSERTS
Pavlova with berry coulis, mango and whipped cream, chocolate mud cake

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Breakfast Menus

CONTINENTAL BUFFET BREAKFAST $30PP

Selection of chilled juices
Assorted breakfast cereals
A selection of milks
Muesli with dried and poached fruit and natural yoghurt
Baker's selection of muffins, croissants and Danish pastries
Multigrain, white and wholemeal toast
Jams preserves and spreads
Fresh fruit basket

Upgrade to include 1 x choice of rise & shine plate for $50pp

HOT BUFFET BREAKFAST $40PP

Selection of chilled juices, healthy breakfast cereal, selection of milks, muesli with dried fruit, fruit salad, natural yoghurt, wholemeal, white and sourdough bread, jams, preserves, butter and spreads, creamy scrambled eggs, grilled Roma tomatoes, tossed field mushrooms, breakfast sausages, crispy bacon, baked beans, hash browns and fresh fruit basket.

RISE & SHINE PLATED BREAKFAST $35PP

Creamy scrambled eggs, crispy bacon, hash brown, buttered mushrooms and grilled tomato served with sourdough toast.
OR
Poached eggs, sautéed spinach and bacon served on an English muffin topped with hollandaise.

FULL BREAKFAST | COLD & HOT BUFFET $60PP

Continental Breakfast and Hot Buffet Breakfast.
OR
Continental Breakfast and your choice of one Rise & Shine Plated Breakfast.

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CORPORATE LUNCH MENU

INCLUDED IN DELEGATE PACKAGES OR $30PP

GRILLED or BATTERED BARRAMUNDI
Served with garden salad, chips, lemon, tartare sauce (ld, lg)

CRUMBED WHITING
Served with garden salad, chips, lemon, tartare sauce (ld, lg, i)

CHICKEN SCHNITZEL
Served with garden salad, chips, gravy (ld, lg)

CHICKEN PARMGIANA
Served with garden salad, chips, gravy (ldo, lg)

BEEF BRISKET BURGER
On Turkish with mushroom, rocket, caramelised onion, chips (ldo, lg)

SOUTHERN FRIED CHICKEN BURGER
Slaw, chipotle aioli, milk bun (ld, vo, vgo, lg)

CLASSIC CHICKEN CAESAR SALAD
Crispy cos lettuce, bacon, croutons, Caesar dressing,
parmesan & poached egg (ldo, lgo, vo, vgo, lg)

ASIAN STYLE BEEF SALAD
Rocket, shredded cabbage, carrot, capsicum, fried shallots,
crispy noodles, roast sesame, soy, lime dressing (ld, lgo, vo, vgo, lg)

THAI GREEN CHICKEN CURRY
Chicken thigh pieces, house made coconut green curry,
ginger scented rice, fresh lime (ld, lg)

MARGHERITA PIZZA
Mozzarella, sugo, fresh basil (ldo, lgo, v, vgo, lg)

REFRESHMENT BREAKS
Upgrade for $30pp.
Includes chilled juice, soft drink or barista coffee | Maximum 20 delegates

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ALTERNATE DROP MENU

2 COURSE $95 | 3 COURSE $125

ENTRÉE

Nduja Prawns

King prawns with nduja butter cos lettuce, lemon gel and micro herbs

Pork Belly

Honey and seame glazed pork belly,apple and ginger gel,spiced carrot puree and rainbow slaw with micro herb garnish

Beef Brisket

Slow cooked beef brisket with creamy mash, pickled shallot, bone marrow crumb, nastursium and red wine reduction

Salmon Tartare

Cured salmon, compressed apple, finger lime, radish lemon gel with buttermilk dressing

Burrata

Creamy burrata with roasted beetroot, heirloom tomato and shallot dressing

MAIN

Chicken Supreme

Sous vide chicken supreme with confit garlic mash, truffle infused mushroom romesco, asparagus and red wine jus

Eye Fillet

180 g eye fillet with truffled parsnip puree, Hasselback potato, watercress salad and red wine jus

Lamb Rump

Pan seared lamb rump with smoked labna ,sugar snap peas and char grilled spring onion with wild mushroom puree and red wine jus

Barramundi

Pan seared Barramundi with roasted Kipfer potato, artichoke and fennel, green mojo sauce and finished with a white velouté

Briami Vegetable

Roasted medley of vegetables and quinoa with spiced carrot puree, corn fritters with a garnish of rocket and spinach

DESSERT

Apple and Rhubarb Crumble

Apple and Rhubarb Crumble, with vanilla custard with mixed berries

Buttermilk Panna Cotta

With strawberry gel, strawberry powder, white choc soil, white choc shavings, fresh strawberries and whipped cream

Chocolate Praline Tartlet

Chocolate Praline tartlet, Chocolate Fudge Sauce, Vanilla Ice Cream

Mars Bar Cheesecake

Marsbar cheesecake ,chocolate and hazelnut soil with honeycomb icecream

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Beverage Packages

BASIC PACKAGE

TWO HOURS - $43PP
THREE HOURS - $55PP
FOUR HOURS - $70PP

SPARKLING WINE
Mr Mason Sparkling Cuvee

WHITE WINE
Dottie Lane Sauvignon Blanc

ROSÉ WINE
Hearts Will Play Rose

RED WINE
Henry & Hunter Shiraz Cabernet

TAP BEER
Hahn Super Dry 3.5%
XXXX Gold

OTHER
Orange juice
Soft Drink
Selection of tea & barista coffee

PREMIUM PACKAGE

TWO HOURS - $53PP
THREE HOURS - $68PP
FOUR HOURS - $81PP

SPARKLING WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato

WHITE WINE
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay

ROSÉ WINE
Hearts Will Play Rose
Sud Rose

RED WINE
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

TAP BEER
Hahn Super Dry 3.5%
XXXX Gold
Stone & Wood Pacific Ale
Alcoholic Ginger Beer

DELUXE PACKAGE

TWO HOURS - $66PP
THREE HOURS - $78PP
FOUR HOURS - $93PP

SPARKLING WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Taltarni 'Dynamic' Brut Cuvee Rose NV
Vivo Moscato

WHITE WINE
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay

ROSÉ WINE
Hearts Will Play Rose
Sud Rose

RED WINE
Point of Departure Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbe

TAP BEER
HAHN SUPER DRY 3.5%
XXXX GOLD
STONE & WOOD PACIFIC ALE
ALCOHOLIC GINGER BEER

Basic Spirit Upgrade

AVAILABLE TO BASIC & PREMIUM PACKAGES WITH A MINIMUM OF 50 CONFIRMED GUESTS - $29PP

Cocktail on Arrival

AVAILABLE TO BASIC & PREMIUM PACKAGES WITH A MINIMUM OF 50 CONFIRMED GUESTS - $18PP

BAYSWATER

BAR & GRILL

CONTACT US

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