



Fraser's  
EVENTS ★ CATERING



# 20+ YEARS EXPERIENCE

For over 20 years Fraser's Restaurant and Functions has set the standard of quality food and service in Western Australia.

# UNIQUE VENUES

There is no event too small, large, adventurous or difficult, our team's flexibility is second to none.

# CONTEMPORARY MENUS

With a focus on Western Australian produce our seasonal menus created by Chef Chris Taylor use the freshest ingredients and include canapes, plated and pop up food stations. Our wine list is hand picked by our Sommelier and features local and international producers.

# INSPIRED EVENTS

As a leading Perth specialist with great attention to detail we can create truly stunning external events from lavish galas to intimate dining experiences.



# EAT

- Cold canapes
- Warm canapes
- Dessert canapes
- Substantial canapes
- Interactive food stations
- Grazing boards
- Seated packages
- Share menus
- Dessert bar
- Oyster station
- Degustations
- ...or why not create your own



# DRINK

- Packages
- On consumption
- Cocktails
- Mocktails
- Champagne tower
- Drink dispensers
- Spirit bar or trolleys
- Wine matching



# Example Seated Menu

## **Charcuterie Platters on table to start**

Bresaola, prosciutto, salami, buffalo mozzarella, roma tomato, basil

## **Breads**

Turkish bread on the table

## **Choice of entrée**

Pan fried goats cheese gnocchi, tomato, basil and red pepper sugo (v)

OR

Cooked king prawn, avocado, slow cooked salmon, pickled radish and mayo

## **Choice of main**

Beef cheek, sweet potato and Asian slaw; master stock

OR

Grilled snapper fillet, sweet potato puree; shaved fennel, grapes and chardonnay salsa

## **Side Dish**

Cherry tomato, panzanella croutons, Swiss chard and sherry vinegar

## **Choice of dessert**

Honey and saffron brûlée, vanilla bean ice cream and pashmak, champagne finger biscuits

OR

Chocolate tart, salted caramel, vanilla ice cream

## **Cheese Station**

A selection of Australian farmhouse cheeses, fruit bread, quince and fig loaf

## **Accompanied by**

*Multi-region selection of ports and liqueurs blended together in a mini barrel*

*Matched Wines to Courses*

# Example Cocktail Menu

## Cold

Tomato and black olive bruschetta  
Blue cheese tart, candied walnut crumb  
Huon smoked salmon, pickled fennel,  
fresh apple  
Air dried beef, pickled beetroot and dukkah

## Warm

Porcini mushroom arancini, lemon aioli  
Chicken satay and peanut sauce  
Moroccan lamb pie, spiced tomato sauce  
Five spiced pork belly, smokey BBQ sauce, slaw

## Substantial Items

Trio gnocchi, tomato sugo, basil (v)  
Beer battered snapper and chips, pickled  
onion mayo  
Butter chicken curry

## Beverages

Parklife from Howard Park 'Methode  
Traditionelle' NV Sparkling  
Parklife from Howard Park Chardonnay  
Parklife from Howard Park Sauvignon  
Blanc Semillon  
Parklife from Howard Park Cabernet  
Sauvignon Merlot  
Parklife from Howard Park Shiraz  
Matilda Bay Lazy Yak Draught  
Little Creatures Rogers Draught  
Heineken Draught  
Crown Lager Draught  
Soft drinks, juice and iced tap water

## INTERACTIVE STATIONS

### Oyster

Freshly shucked, lime, cracked pepper, tabasco  
and shallot vinegar  
Oyster shots;  
Tomato and horseradish  
Wasabi, soy and orange  
Gin, lime, cucumber and mint

### BBQ

Chicken satays  
Mini BBQ sausages  
Garlic prawns  
Roast lamb rack  
Dinner rolls  
Caramelised onions  
Crisp iceberg lettuce  
Selection of condiments

### Dessert

Honey and saffron brûlée  
Mini gelato cones  
Chocolate tart  
Jam doughnut  
Assorted farmhouse cheeses,  
fruit bread and crackers

### Margarita Bar

Classic Margarita – Tequila, Triple Sec and citrus,  
shaken, served on the rocks in an Old Fashioned  
glass



# CREATE

Fraser's events and catering stands alone for its exceptional level of service and quality of food. Our passion to produce exquisite events and our devotion to creating incredible food experiences starts in the kitchen with our extraordinary team of chefs.



# EXPERIENCE

Looking for something different?  
Why not think outside the box.  
Opportunities are only limited by your imagination.  
Here are some of the specialised events  
we can bring to you.

- Wine education evening
- Whiskey and food pairing
- Degustation under the stars
- Beef and Beer masterclass
- Cooking classes
- Coffee appreciation
- Local producer feature dinner
- Container cocktail party
- Dessert degustation





**Fraser's**  
EVENTS & ENTERTAINMENT



# CONTACT

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Don't hesitate to pick up the phone or send us an email, we can't wait to have your next event  
*Taylorred by Fraser's.*