



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



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
Taylorled by Fraser's.