



Fraser's
KINGS PARK

PRIVATE DINING ROOM



Fraser's exclusive Private Dining Room is the ultimate venue for both corporate and social events. It has spectacular views of the Swan River and Perth City, a private terrace, audio visual capabilities and menus designed by Executive Chef Chris Taylor.

The room features a large timber boardroom-style table that seats a maximum of 28 guests. Stylish light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings also feature in this elegant space.

The Private Dining Room has hosted many events and special occasions, from birthday and celebratory dinners, to corporate seminars, cocktail parties, jewellery launches, bar mitzvahs as well as intimate weddings...the only limit is your imagination and our staff can help tailor the room to meet your specific requirements.



BREAKFAST

Your guests will be served the 'Continental Selection', which is pre-set on the table before arrival. Then, according to your timing specifications, your guests will each be served an individual plate of your choice from the 'Plated Hot Breakfast Selection'.

Continental Selection

Pre-set on table before arrival

Yoghurt, berry compote, granola
Fruit muffins
Chilled orange juice
Coffee and tea
Espresso on request, \$4.50 per cup

Plated Hot Breakfast Selection

Please select only one item from the choices below. Each guest will served the same item, in addition to the above continental selection.

Smoked salmon, poached eggs, hollandaise, wilted spinach
Scrambled eggs, bacon, roasted mushrooms, potato hash
Shakshuka, middle eastern spiced tomato, baked eggs, Turkish bread
Smashed avocado, bacon, poached eggs, ciabatta
Eggs benedict, ham, poached eggs, hollandaise, spinach

\$35 per person Monday – Friday

\$40 per person weekends

Additional choice of Hot Breakfast Selection \$12 per person

SEMINAR PACKAGES

The Private Dining Room provides a comfortable, private environment to facilitate business discussions. Use of the drop-down screen is complimentary and all other audio visual requirements can be met, though may incur a fee.

\$75 per person - inclusive of;

Percolated coffee and tea on arrival
Morning tea, lunch and afternoon tea
Carafes of water, soft drinks and juices
Variety of mixed sweets

Please select one of the below packages;

Package I
MORNING TEA
Freshly baked muffins

LUNCH BUFFET
Warm sausage rolls
Chicken and mushroom pies
Crispy fish taco, lime and tomato salsa, jalapeno puree
Beef rump, whole roasted capsicum, chimichurri
Roasted root vegetables, basil pesto
Steamed green vegetables

AFTERNOON TEA
Cinnamon churros; chocolate sauce

Package II
MORNING TEA
Mini quiche

SEATED LUNCH
Turkish bread, hummus, olives
Herb risotto, market fish, lemon oil
or
Lamb rump, lentils, zucchini, caramelised onion,
river mint

Seasonal greens

Coffee & tea

AFTERNOON TEA
Mini marquis, double cream

LUNCH & DINNER

LUNCH DINNER

\$75 per person inclusive of; \$95 per person inclusive of;

2 course set menu – inclusive of leaf tea and espresso coffee

All served with warm breads, house made dip and olives

One entrée, two mains (or two mains and one dessert), one side dish

Choose from the menu items below

3 course set menu – inclusive of leaf tea and espresso coffee

Additional canapés at \$5 per piece

All served with warm breads, house made dip and olives

One entrée, two mains, one side dish, one dessert

Choose from the menu items below

Entree Mains

Kingfish tataki, avocado and wasabi puree, sesame, ponzu

Tempura soft shell crab, shaved cucumber, pickled onion, black vinegar

Ceviche of ocean trout, jalapeno, cos, coconut

Fremantle octopus, chickpea fritter, smoked eggplant

Rabbit and chicken rillettes, chardonnay jelly, pickled seasonal fruit

Seared duck breast, grapefruit, parsnip puree

Grilled barramundi, herb risotto, fennel salad, lemon oil

Line caught snapper, grilled zucchini, crushed peas, ricotta

Teriyaki flank steak, Korean pickles, radish salad

Lamb rump, puy lentils, caramelised onion, river mint

Beef ribeye on the bone, kipfler potatoes, caramelised onions

Roasted chicken breast, soft polenta, rocket and pesto salad

Slow cooked pork belly, corn succotash, pickled onions, red wine jus

Beetroot glazed duck maryland, roasted beetroot, bok choy, rye and

hazelnut granola

Slow cooked lamb shoulder, carrot puree, grilled carrots, honeyed jus

Chickpea falafel, carrot, yoghurt, pickled carrot salad

Potato gnocchi, mushroom duxelle, baby spinach, parmesan

Dessert

Passionfruit tart, scorched meringue, mango sorbet, sesame

Popcorn brûlée, butterscotch ice cream, caramelised popcorn

Australian farmhouse cheeses, quince paste, fruit bread

Pandan and coconut tapioca, pickled pineapple, black rice praline

Dark chocolate cake, raspberry, coconut ice cream

Side Dishes

Butter fried broccoli, linseed, almond, spice

Rocket, pear and parmesan salad

Triple cooked chips, aioli

Duck fat kipflers, thyme, lemon pepper

Heirloom tomatoes, red onion, fresh basil

Cypriot salad – brown rice, puy lentils, freeka, red onion,

currants, pomegranates, nuts

Additional choice options

Choice of dish, \$12 per person, per course

Second side dish, \$4 per person

COCKTAIL

MENU 1 **MENU 2**
\$55 per person based on a 2 hour cocktail function **\$55 per person based on a 2 hour cocktail function**

<p><i>Cold</i></p> <p>Smoked labneh, puffed quinoa, beetroot puree Jellied tomato consume, blue manna crab, fresh basil Kingfish tataki, avocado puree, black rice crisp Smoked ocean trout, celeriac remoulade Fried feta, lupin, honey, radish, fennel</p> <p><i>Warm</i></p> <p>Steamed pork buns Lemon, caper and pecorino arancini, candied lemon, parsley Rabbit rillettes, chardonnay jelly, pickled seasonal fruit Tempura prawns, chili mayo Slow cooked lamb shoulder, chickpea fritter</p>	<p><i>Cold</i></p> <p>Korean style beef tartare, potato crisp Chilled prawn, French cocktail, avocado Ocean trout ceviche, cos, jalapeno, coconut Chicken terrine, caramelised onion, season fruit Beef tataki, daikon radish, pear, ponzu caviar</p> <p><i>Warm</i></p> <p>Tunisian style lamb sandwich, mint yoghurt Chickpea fritter, smoked eggplant Pulled pork taco, lime and tomato salsa Jamon croquette, paprika aioli, cheddar Soft shell crab, black vinegar</p>
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<p>Signature Canapés – \$6.50 per item</p> <p>Freshly shucked oysters Homemade sausage rolls, pork, fennel, chunky tomato sugo BBQ pork sliders, red cabbage, jalapeno mayo Crab beignet, miso mayo, chilli Fried mac and cheese</p>	<p>Substantial Cocktail Dishes – \$10 per item</p> <p>Soft shell crab 'PO BOY' pickled red onion, coriander Beer battered fish and chips Roast lamb cutlets, mint salad, yoghurt Roasted pepper, feta and cheese risotto</p>
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Cocktail stations

<p>Raw Bar, \$25 per person</p> <p>Sashimi of tuna, kingfish and ocean trout Assorted nigiri Ceviche Cured salmon Wakame lettuce cups Oysters and condiments (\$6 per person supplement)</p> <p>Paella, \$20 per person</p> <p>Seafood Chicken and chorizo Vegetarian</p>	<p>Burrata Bar, \$20 per person</p> <p>Burrata Shaved jamon Bresaola Salami Olives Fresh tomato and basil Parmesan crisps Ciabatta</p> <p>Dessert, \$15 per person</p> <p>Warm churros Gelato cones Popcorn crème brûlée, caramelised popcorn</p>
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DEGUSTATION

To add an extra special touch to your dining experience, our Degustation Menus are a great way to showcase the best produce that WA has to offer.

Fraser's Executive Chef Chris Taylor designs each menu according to the best produce that is available, as well as your preferences. If you have any dietary requirements, such as allergies, then please let your Functions Co-ordinator know.

Degustation Menu without wines

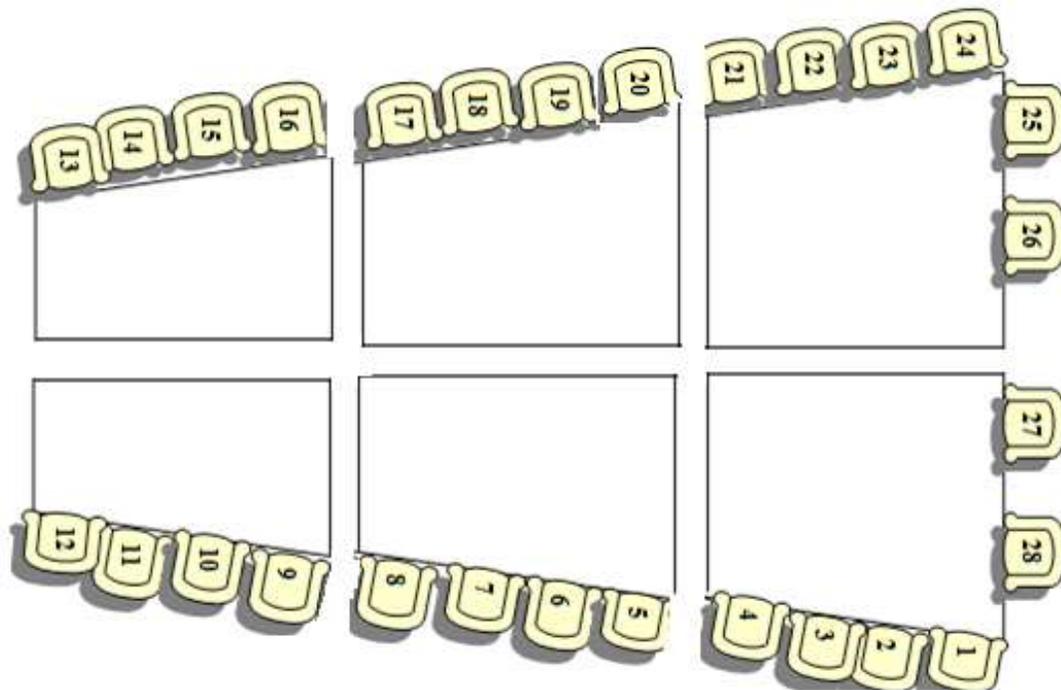
5 courses \$115 per person
6 courses \$130 per person

Degustation Menu with wines

5 courses \$185 per person
6 courses \$205 per person

ROOM LAYOUT & SEATING PLAN

Please see diagram below, with sections of the table shown where it can be broken down.





CONTACT US

The Private Dining Room is available for breakfast, lunch or dinner seven days a week. Site inspections welcomed, please feel free to contact our team to arrange an appointment. Capacity is 28 seated guests (24 with audio visual) or up to 60 standing.

For further details regarding booking the Fraser's Private Dining Room, please contact;

Family Events

Fraser's Restaurant 08 9482 0103 reservations@frasersrestaurant.com.au

Weddings

Lesley Morgan 08 9482 0160 weddings@frasersrestaurant.com.au

Corporate Events

Ashleigh Harrison 08 9482 0150 functions@frasersrestaurant.com.au

For any additional audio visual requirements, please contact our AV Manager Matt Wardrope (PAV Complete Event Solutions) on 08 9482 0166 or frasers@perthav.com.au

TERMS & CONDITIONS

Payment of the deposit is confirmation of the terms and conditions as noted below:

Audio Visual

We recommend the services of our on-site professional AV provider, PAV Complete Event Solutions. This dedicated AV team at Fraser's will be more than happy to discuss your needs and can be contacted on 9482 0166. Please be aware, due to the recent upgrades at the venue, a 'Technician on Duty' is required at all events to oversee the set up and bump out of all audio visual equipment. This is to ensure the technical excellence of your event and cover our insurance requirements. Should PAV Complete Event Solutions be your appointed audio visual provider, this fee is waived.

Cakes Provided by the Client

A standard \$5 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert.

Cancellation of a Confirmed Booking

Written notice is required for all cancellations. After the deposit has been paid, cancellation results in forfeiture of the deposit. Cancellation between 3 months – 2 weeks from the event, incurs 70% of the anticipated food/beverage account and venue hire. Cancellation between 0–14 days' notice incurs 100% of the total anticipated food/beverage costs.

Standard Function Timing

Breakfast: 2 hours, latest possible finish time is 11am.

Lunch: 3 hours, latest possible finish time is 4/4.30pm

Dinner: 5 hours, standard earliest start time is 6pm; finish time is 12 midnight

License arrangements for extension can be arranged at an additional cost. Please discuss with your Function Co-ordinator.

Change of Dates

Changes of dates are deemed as a cancellation. Please discuss with your Function Co-ordinator.

Changes in Numbers and Slippage

Any decrease in numbers in excess of 20% with less than 30 days' notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.

Confirmation

The booking is confirmed when we receive the following three (3) items: deposit payment, completed booking form and signed terms/conditions

The venue will be under no obligation to proceed with the event if any of the above three (3) items have not been received. A payment acknowledgement will be issued by Frasers, as receipt confirming your booking.

Damage to Property

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.

Deliveries

The Function Co-ordinator must be advised of all deliveries prior. And be marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

Display and Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by the Venue Management.

Final Attendance Numbers

Guaranteed minimum number of guests required by three (3) working days prior to the function date or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days out by way of signing an event order. Changes after this time can be made, however it is not recommended.

Fish

The venue will endeavour to supply the type of fish you prefer for your function, however, fish is subject to availability.

Food and Beverage

Confirmed food and beverages must be received a minimum of three (3) weeks prior to the function. Changes made within this period may incur additional charges. For short lead events of less than three weeks, please discuss your timelines with your Function Co-ordinator.

Dietary Requirements

Please note that whilst Fraser's will endeavour to accommodate requests for special meals for customers with food allergies or intolerances, we cannot guarantee complete allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

TERMS & CONDITIONS

Fraser's Bridal Room

Use of this room for your own personal use will incur a fee of \$350. Alternatively it will be up to the discretion of the wedding co-ordinator on the evening in the case that there are two weddings as to who will have use on the night

Guest List/Seating Plan

It is the client's responsibility to provide a clearly typed guest list and/or seating plan, to be displayed for the event. This must be supplied to the Function Co-ordinator three days prior to the function at the latest. Any changes required are to be made by the client and re-issued to the venue.

Hire of Catering Equipment, Damage and Loss

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

Insurance

Venue staff are always extremely careful when looking after guests belongings, however, accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients

Menu

Menus will be printed for the day with any additional titles added.

Minimum Spend Requirements

Will be quoted for each function, and is based on seasonality and other requirements - minimum spend is inclusive of *FOOD AND BEVERAGE* components only. The minimum spend excludes staffing & set up costs, area fees and additional charges.

Payment

Weddings & Family Events

50% of the anticipated food and beverage costs is due three (3) months prior to the function date. Full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the venue. Personal cheques will not be accepted. EFT (direct deposit) payments must be referenced in accordance to the tax invoice or the venue has the right to charge a bank/admin fee. The EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number, prepayment unless prior arrangements are made.

All credit card payments attract a 1% surcharge.

Corporate Events

To maintain your booking, a minimum non-refundable deposit of \$500 or 20% of the estimated function charge, whichever is the greater, is required within two weeks (14 days) from the date the tentative booking is made. Deposit payments for bookings made within three months of the event date will be calculated at 70% of the estimated function charge. Full pre-payment will be required for events booked within four weeks of the event date. A further payment of 50% of the estimated function charge is required three months (90 days) prior to the event. Final pre-payment of the event is required two weeks (14 days) prior to the event unless prior arrangements have been made, speak to your function co-ordinator. If payment is not received the venue reserves the right not to proceed with the event. Different deposits may apply during peak periods but your function co-ordinator will quote the required deposit. If prior approval has been received from the venue, corporate events may be invoiced for the balance after the event. All accounts not paid within 7 days will incur a 5% interest charge. Please use the reference number (eg AG1234) on all payments, otherwise additional fees may be incurred. Personal cheques will not be accepted. EFT (direct deposit) payments must be referenced in accordance to the tax invoice/Fraser's reference number or the venue has the right to charge a bank/admin fee. EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number

All credit card payments attract a 1% surcharge.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST.

Quotations

Quotes are valid for two weeks from the date of quotation unless otherwise specified. A quotation does not automatically mean that a tentative booking has been placed, please request a tentative booking if required.

Reference Number

Must be referenced for all payments, otherwise additional fees may be incurred.

Security

This can be arranged - the venue does not have security and each individual event needs to make their own considerations. It is strongly suggested that security is provided for larger cocktail parties and around specific periods like Christmas. The venue can arrange this at an additional cost. For large events in the State Reception Centre, Exclusive Botanical and Outdoor events it is mandatory. Any events over 300 will attract security charges.

TERMS & CONDITIONS

Staffing

Relevant to outside catering only – park surroundings; and when standard function timing is exceeded.

Per staff member per hour:

\$40 per hour Monday – Friday (7am–midnight)

\$45 per hour Saturdays and after midnight any day

\$50 per hour Sundays

Standard Function Timing

Breakfast: 2 hours, latest possible finish time is 11am.

Lunch: 3 hours, latest possible finish time is 4/4.30pm

Dinner: 5 hours, standard earliest start time is 6pm; finish time is 12 midnight

License arrangements for extension can be arranged at an additional cost. Please discuss with your Function Co-ordinator.

Suppliers and Decorators

The venue has no restrictions on suppliers, however, please advise your Function Co-ordinator of who is delivering, contact numbers and times of delivery. The suppliers are responsible for pick-up and delivery within the venues guidelines. Each venue has specific load in and out requirements. In particular, note specific delivery instructions at the conclusion of this document.

Surcharges

\$15 per guest on a Public Holiday (min charge \$500)

\$4 per guest per hour after the standard function time (min charge \$300)

\$6 per guest after midnight Friday/Saturday/Sunday (min charge \$400, subject to licence arrangements)

Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours)

All day Seminar (8am–5pm)

Tentative Bookings

Tentative bookings will be held for a period of up to two (2) weeks. Once a tentative booking has expired, and no confirmation paperwork has been submitted, the venue has the right to release the date. Cancellation of a tentative booking must be received in writing. In the event that Fraser's is unable to contact the client, we will notify of the date release in writing.