



Fraser's
KINGS PARK

FUNCTION PORTFOLIO



ABOUT US

Fraser's Kings Park has an outstanding reputation, known for its commitment and dedication to provide only the best food, wine and service. We are now able to offer the same commitment and dedication on a grand scale with our versatile function spaces.

Located in the unique surrounds of Kings Park, perched high above the City of Perth and the beautiful Swan River sits the Fraser's complex.

Here we can create an event that exceeds your expectations by bringing the best food, wine and service together in one unique location. Executive Chef, Chris Taylor, oversees the function menus, ensuring that your guests leave impressed.

With our five distinct areas – Restaurant, Private Dining Room, Function Centre, State Reception Centre and Botanical Cafe – Fraser's can accommodate any size group from an intimate corporate lunch, to a cocktail product launch or sit down dinner for 400 in our State Reception Centre.

Kings Park is five minutes from the Perth CBD, is a 20 minute drive from Perth Airport and sits on the edge of Perth City, overlooking the Swan River. Kings Park is an iconic West Australian site, known for its beauty, diverse flora and exceptional views. There are also 300 complimentary parking bays for the general public.

CAPACITIES

Rooms	Banquet	Theatre	Cocktail
Restaurant	110	n/a	300
Private Dining Room [PDR]	28	n/a	70
Function Centre	200	250	350
- Room 1	70	80	100-150
- Room 2	110	110	200
State Reception Centre [SRC]	400	585	700
- SRC North	190	200	250
- SRC South	190	200	250
Botanical Cafe	On application	n/a	300
Total Venue Capacity (run of house)			2100

All of the above capacities are dependent on audio visual and dance floor requirements



BREAKFAST

SIT DOWN PLATED BREAKFAST – \$35pp

Choice of 1 item

Grilled salmon, roast red pepper frittata, hollandaise sauce, rocket
Bacon, scrambled egg, homemade potato hash and grilled
chicken sausage

Scrambled eggs, bacon, tomato, English muffin and truffle oil
Warm Turkish bread, scrambled eggs, spinach, feta and roast
herb tomato

Field mushroom and asparagus tart, roast tomato, rocket and
parmesan salad

Breakfast burrito; eggs, crispy bacon, aioli in toasted tortilla,
avocado and tomato salsa

Toasted panini, creamy scrambled egg, grilled mushroom, tomato
and smashed avocado

Smashed avocado on sourdough, bacon, poached egg, feta

Homemade baked beans on toast, with free range scrambled egg
and breakfast sausages

Set/served to the middle of the table

Chilled orange juice

Coffee and tea

Honey yoghurt, seasonal berries and toasted muesli (GF)

Freshly baked croissants or Danishes

Fresh seasonal fruit

BEVERAGE OPTIONS

Tea and coffee station (on arrival – with breakfast only) – \$3pp

Fresh juice station (on arrival) – \$7pp



COCKTAIL STYLE – \$35pp

Honey yoghurt, seasonal berries and
toasted muesli (GF)

Fruit Danish

Smoked salmon

Bacon, saffron and egg tortilla wrap

Vegetable quiches

Ham and cheese croissants

Fresh seasonal fruit

Chilled orange juice

Coffee and tea station

MORNING & AFTERNOON TEA

Coffee and Tea – \$5pp

Coffee, tea and a selection of two items – \$15pp

Additional Items – \$5pp

Sweet

Lamingtons

Pistachio and filo ladies fingers

Chocolate tarts

Danish pastries

Raspberry friands

Chocolate croissants

Carrot cake

Macaroons

Flourless orange and almond cake

Passionfruit meringue tart

Chocolate brownie

Scones, strawberry jam and double cream

Jam doughnuts

Savoury

Assorted finger sandwiches

Celery salted chicken, walnut and mayonnaise finger sandwiches

Smoked salmon, horseradish and avocado rolls

Roast capsicum, cheddar and jalapeno tortilla wraps

Margaret River camembert, pear and rocket baps

Pulled lamb brioche

Black angus pies

Ham and cheese croissants

Housemade sausage rolls

Pumpkin, feta and spinach quiche

Moroccan lamb pies



SEMINAR MENUS

Our all day seminar packages are tailored to offer you a variation on each day of your conference with a choice of three set menus

Full Day Package – \$79pp

Half Day Package – \$69pp (excludes morning or afternoon tea)

Inclusive of

Percolated coffee, tea and whole fruit on arrival

Morning and afternoon tea

Lunch – including two savoury hot items (see next page)

Coffee, juice, soft drink and water with lunch

Small jotting pads, pens and mints



MENU 1
For groups under 25

Bento box inclusive of;
Juice

Small pita wrap with hummus and cucumber, olives
Salad of mixed grains, pomegranate and beetroot
Pulled white meat chicken with chilli lime and chopped nuts
Atlantic salmon and sweet soy, ginger
Freshly made pastry of the day, tart or slice

MENU 3
Morning Tea

Percolated coffee and tea
Carrot cake

Housemade sausage rolls

Stand Up Fork Buffet Lunch

*Please select any two of the hot savoury items
(at end of Menu 4) +*

Potato gnocchi with tomato sugo

Tomato arancini with aioli

Shaved cabbage, coriander, cucumber, roast peanut salad

Spiced crisp new potatoes, sour cream

Caesar; cos, bacon, croutons and parmesan dressing

Chef's selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread
and crackers

Afternoon Tea

Freshly baked biscuits, percolated coffee and tea

MENU 2
Morning Tea

Percolated coffee and tea

Cinnamon apple muffins

Mini smoked salmon and caper finger sandwiches

Stand Up Fork Buffet Lunch

Please select any two of the hot savoury items (at end of Menu 4) +

Fennel and red pepper frittata, black olives and salsa verde

Grilled chicken and corn, quinoa and cranberries

Rocket, pear and parmesan

Seasonal greens, shallots, sesame and soy

Feta, tomato, lemon rocket

Chef's selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

Afternoon Tea

Freshly baked biscuits, percolated coffee and tea

MENU 4
Morning Tea

Percolated coffee and tea

Raspberry friands

Vegetarian quiche

Stand Up Fork Buffet Lunch

Please select any two of the hot savoury items (at end of Menu 4) +

Eggplant curry, steamed jasmine rice

Roma tomato, mozzarella and basil

Falafel; served with cucumber yoghurt

Roast baby beetroots, mixed leaf, honey balsamic

Rocket, pear and parmesan; chardonnay vinegar dressing

Chef's selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

Afternoon Tea

Freshly baked biscuits, percolated coffee and tea

Any two of the following items included in Menus 2, 3 & 4
Savoury (served hot) – \$10 per additional item

Grilled chicken, smoky BBQ sauce, sesame beans

Grilled salmon, citrus labneh and Asian salad

Grilled snapper fillet, chick pea salsa

Atlantic salmon, white balsamic and dill, butter sauce

Calamari with chilli jam sauce and sprout salad

Burmese chicken curry; ginger

Caramelised pork belly, chilli jam

Grilled scotch fillet, caramelised onion

Seafood ravioli, basil and tomato cream

Chinese style wok fried king prawns with Asian greens

WINTER MENU

Options

Choice of dish – \$12pp per course

Second side dish – \$3.50pp

Alternate drop – \$8pp

Seasonal Menu

Our seasonal menus have been created to offer you the finest possible ingredients at their prime. Summer menus will be available from September through to April.

LUNCH

\$60pp (based on a 3 hour function)

Inclusive of;

2 course set menu – inclusive of tea and percolated coffee

Menu items from the seasonal menu

Choice of warm panini rolls or Turkish bread on the table

One entrée, one main (or one main and one dessert), one side dish

DINNER

\$80pp (based on a 5 hour function)

Inclusive of;

3 course set menu – inclusive of tea and percolated coffee

Menu items from the seasonal menu

Choice of warm panini rolls or Turkish bread on the table

One entrée, one main, one side dish, one dessert



WINTER MENU

SIDE DISHES

(shared) – select one, served with mains

Sauté green beans with sesame, soy and crisp shallot

Spinach, rocket, pear and parmesan salad

Mixed leaf salad, Lebanese cucumber, cherry tomato; vinaigrette

Quinoa salad, beetroot and orange

Cherry tomato, panzanella croutons, Swiss chard and sherry vinegar

Chips and aioli

Roast chats, rosemary and garlic

Mixed grain salad, pomegranate, goats curd, rocket

Choice of a second side dish charged \$3.50pp

Additional Accompaniments – \$2.50pp per selection

Béarnaise sauce

Mushroom sauce

Pepper sauce

ENTREE

Caprese salad, roma tomato, buffalo mozzarella, black olive crumb (v)

Goats cheese soufflé, chorizo crumb, jamon, fresh apple salad

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

Prawn and scallop ravioli, saffron, dill butter sauce

Chilli bean sauce calamari with Asian slaw and pink onion

Shaved beetroot, air dried beef, rocket and quinoa with pistachio dressing

King prawn, tartare, avocado puree, pink grapefruit and chipotle sauce

Fregola pasta, provençale vegetables; basil pesto (v)

Grilled eggplant, ratatouille vegetable, basil oil (v)

Falafel, grilled zucchini, yoghurt and mint

Risotto options;

Roast pumpkin and za'atar (v)

Red pepper and tomato(v)

Porcini mushroom, basil oil (v)

Pea and mint, asparagus and basil (v)

MAIN

Beef cheek, sweet potato and Asian slaw; master stock

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

Grilled barramundi fillet, cumin and heirloom carrot puree, tomato salsa

Grilled salmon fillet, tomato and eggplant sambal, coriander and radish

Braised lamb shoulder, rubbed za'atar, chickpea and date salsa, lamb jus

Roast chicken breast, pumpkin risotto and pepitas

Slow cooked pork shoulder, puree with apple; chickpea and date

Potato, leek gratin, pesto, sumac tomatoes and grilled corn salsa

Spiced Indian selection – eggplant chickpea curry, lentil dhal with rice, cucumber raita and pappadums (v)

Pumpkin and dill tortilla, sautéed potato and broccolini, tomatoes and olives (v)

DESSERT

Passionfruit tart with torched meringue, raspberry coulis and vanilla ice cream

Chocolate mousse with salted caramel and almond praline

White chocolate cheesecake, lemon curd and pistachio biscotti

Rhubarb semifreddo, rhubarb juice and coconut crumb

Ginger & lime tart, raspberry coulis, vanilla ice cream

Orange and almond cake, honey yoghurt and orange confit

Fig & steam ginger pudding, butterscotch ice cream and butterscotch sauce

FOR THE TABLE

Cheese Course – \$10pp

(Served to the table)

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

Suggested accompaniment

Fraser's Barrel – \$13.50 per glass

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

Antipasto Platter – \$12pp

Ham, prosciutto, salami, sopresso, olives, feta, pickle, grissini sticks

Charcuterie Platter – \$12pp

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

Burrata Platter – \$12pp

Burrata, tomato, prosciutto bresaola, rocket, virgin olive panini

Seafood Platter – \$15pp

Freshly cooked king prawns, slowly cooked salmon and citrus labneh, Fremantle octopus and basil pesto

Suggested addition

Western Australian rock lobster, tartare and citrus dressing (\$40pp full/\$25pp half)





SIGNATURE MENU

Options

Choice of dish – \$12pp per course

Second side dish – \$3.50pp

The cornerstone to a great dish is impeccable produce. We take pride in supporting local, sustainable and organic practices where possible and the result is Fraser's absolute favourites known as our 'Signatures'.

LUNCH

\$75pp (based on a 3 hour function)

Inclusive of;

2 course set menu – inclusive of tea and percolated coffee

Menu items from the signature menu

Choice of warm panini rolls or Turkish bread on the table

One entrée, one main (or one main and one dessert), one side dish



DINNER

\$95pp (based on a 5 hour function)

Inclusive of;

3 course set menu – inclusive of tea and percolated coffee

Menu items from the signature menu

Chef's complimentary canapé selection on arrival (30 mins service)

Choice of warm panini rolls or Turkish bread on the table

One entrée, one main, one side dish, one dessert



SIGNATURE MENU

SIDE DISHES

(shared) – select one, served with mains

Sauté green beans with sesame, soy and crisp shallot

Spinach, rocket, pear and parmesan salad

Mixed leaf salad, Lebanese cucumber, cherry tomato; vinaigrette

Quinoa, crushed almonds, green beans, preserved lemon

Rocket, grilled haloumi, bbq corn

Cherry tomato, panzanella croutons, Swiss chard and sherry vinegar

Chips and aioli

Roast chats, rosemary and garlic

Mixed grain salad, pomegranate, goats curd, rocket

Choice of a second side dish charged \$3.50pp

Additional Accompaniments – \$2.50pp per selection

Béarnaise sauce

Mushroom sauce

Pepper sauce

ENTREE

Beetroot cured ocean trout, gin, wasabi mayonnaise, olive crumb and radish

Roast five spice pork belly, parsnip puree, smokey BBQ sauce, pickled cucumber

Crisp fried soft shell crab; pickled onion, kewpie mayonnaise

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

Crisp duck, porcini mushroom risotto

Duck confit, mint, shredded coconut, pomelo and chilli lime dressing

Tuna tataki and ceviche with cucumber, yuzu dressing

Tomato risotto, king prawn, burnt nam butter

Moroccan spiced slow cooked chicken, heirloom carrot and quinoa salsa

MAIN

Grilled Goldband snapper fillet, spiced dhal, tomato and cucumber yoghurt

Grilled snapper fillet, chickpea, crab and tomato sugo, preserved lemon

Roast lamb rack, slow cooked shoulder, eggplant puree, baby courgette and za'atar

300g Scotch fillet, kipfler potato, caramelised onion, red wine jus

Roast eye fillet, braised beef cheek, parsnips, beef jus

Slow cooked pork shoulder, rub spice loin, shitake mushroom with miso jus and pickle

Grilled barramundi, spinach and pea risotto, basil oil

DESSERT

Chocolate tart, salted caramel, vanilla ice cream

Fraser's Mess – raspberry coulis, crushed meringue, candied walnut, vanilla ice cream

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

Frangipane tart, seasonal fruit, vanilla bean ice cream

Date and banana pudding, butterscotch sauce and butterscotch ice cream

Tapioca, lime & passionfruit

Pannacotta, meringue, amaretto

COCKTAIL MENU

MENU 1

\$50pp (based on 2 hour cocktail function)

COLD

Fresh oyster, shallot red wine vinegar
Freshly cooked king prawns with cocktail sauce
Roast pumpkin, Persian feta and dukkah tart
Avocado, tomato & lime, crisp tortilla
White cut chicken salad, mint, crisp shallot and
Szechuan dressing

WARM

Five spiced pork belly, with chilli caramel sauce
Pan fried goats cheese gnocchi, oregano and tomato aioli
Dill fried snapper, tartare sauce
Moroccan lamb and pine nut puffs, mint yoghurt
Falafel, lemon yoghurt; smoked paprika



MENU 2

\$50pp (based on 2 hour cocktail function)

COLD

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

WARM

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

COCKTAIL MENU

Substantial Cocktail Dishes

\$10 per item

- Beef cheek, sweet potato, master stock
- Teriyaki or harissa spice lamb cutlets (x2)
- Vegetarian fried rice with fried shallot
- Beer battered snapper and chips, pickled onion mayo
- Butter chicken curry and steamed rice
- Eggplant masala, peanuts and lime, steamed rice
- Truffle risotto, shaved parmesan
- Trio gnocchi, tomato sugo, basil
- Sliders – choose 1 of the following fillings;
- 12 hr smoked brisket, butter pickles and BBQ sauce
- Pulled lamb, tomato kasundi and pink onion
- Pulled duck, hoisin, pickle

3 and 4 hour cocktail packages are available, ask your Event Co-ordinator for a quotation



Signature Canapés

\$6 per item

C O L D

- Assorted sushi, wasabi mayonnaise
- Salmon egg roll, horseradish & salmon caviar
- Manna crab, red vinegar, crisp shallot & ginger
- Tuna tataki, sesame salad, yuzu dressing
- Chilled prawn, pink peppercorn, lime & vanilla, rye toast
- Thai spiced beef rice paper roll
- Burrata on ciabatta, pesto

W A R M

- Vegetarian samosa, chutney
- Pumpkin and ginger soup
- Tomato basil arancini, saffron aioli
- Smoked fish croquettes; squid ink mayo
- Tempura prawn with teriyaki sauce
- Grilled miso salmon, wakami and pickled ginger
- Black Angus pie with kasundi
- Asparagus and black garlic quesadillas, queso fresco
- Turkish lamb kofta; citrus yoghurt
- Marinated saffron chicken skewer with lemon yoghurt
- Grilled chorizo, cider and fresh apple
- Steamed bun – pulled pork, bean shoot and sesame

D E S S E R T

- Warm churros and chocolate dipping sauce
- Honey and saffron brûlée
- Gelato cones
- Passionfruit tart
- Mini Fraser's Mess

COCKTAIL MENU

DELUXE PACKAGE \$100PP

Suitable for a 5–6 hour function
8 signature canapé items
3 substantial cocktail items
3 stations (select from list below)

Antipasto or Charcuterie
Shaved prosciutto and melon
Air dried beef, sopressa and
grilled sausage
Buffalo mozzarella and
heirloom tomato
Pickles, olives and feta
Fresh breads

Japanese
Sashimi of king fish,
Tasmanian salmon and tuna
Assorted sushi and nigiri
Noodle salad, shredded
chicken and radish
Wasabi, ginger, wakame
and soy

Indian
Butter chicken and grilled paratha
Eggplant and chicken curry
Fish pakora, cucumber yoghurt
Vegetarian samosa

Turkish
Lamb kofta in a spiced tomato sauce
Chicken kebabs
Spiced vegetable pilau
Turkish bread
Tabouli salad
Falafel
Selection of condiments, hummus,
cucumber yoghurt

Carvery
Pulled West Australian
lamb shoulder
Scotch fillet, red wine jus
Roast potatoes, rosemary and garlic
Quinoa and pumpkin salad
Fresh bread roll
Selection of condiments

Seafood *(additional charge applies)*
Oysters with traditional condiments
Freshly cooked king prawns,
chipotle 'rose' sauce
Assorted sushi
Cold smoked salmon, capers, lemon
and horseradish cream
Blue manna crab, red vinegar,
shallot and chilli

Indonesian
Spiced roast pork, tomato sambal
Gado gado, peanut sauce
Beef rendang
Nasi goreng

Chinese
Roast duck with duck sauce
Steamed pork buns, chilli soy
Hokkien noodles with
wild mushroom
Five spice pork belly, chili jam,
coriander salad
Vegetable fried rice

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

Christmas
Honey glazed champagne ham
Smoked turkey breasts with
cranberry sauce
Buttered baby potatoes with
mint and rosemary
Roast vegetables
Fresh breads
Selection of condiments

Spanish
King prawn and mussel paella
Lamb pinchos
Patatas bravas
Empanadas with salsa
Grilled chorizo and warm olives



Risotto
Lamb ragout and sage risotto,
roast pumpkin and pine nuts
Roast roma tomato and red
pepper risotto, fresh basil
Ciabatta bread
Pesto
Parmesan
Chilli

Dessert Station
Honey and saffron brûlée
Mini gelato cones
Affogato (passed)
Chocolate tart
Jam doughnut
Assorted farmhouse cheeses,
fruit bread and crackers



BEVERAGE MENU

PACKAGE 1

'Select Series'

Angas Brut NV
 Oxford Landing Sauvignon Blanc
 Oxford Landing Chardonnay
 Oxford Landing Cabernet Sauvignon
 Oxford Landing Shiraz
 Crown Lager Draught
 Soft drinks, juice and iced tap water
*On request (sweet wine):
 The Accomplice Sweet Escape White*

PACKAGE 2

'Parklife' (Exclusive to Fraser's)

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

PACKAGE 3

'Sommelier's Selection'

Dunes & Greene Chardonnay Pinot Noir NV
 Evoi Sauvignon Blanc Semillon
 Jamie & Charli Chardonnay
 Mr Mick Tempranillo
 Jim Barry 'The Barry Brothers' Shiraz Cabernet
 Matilda Bay Lazy Yak Draught
 Little Creatures Rogers Draught
 Heineken Draught
 Crown Lager Draught
 Soft drinks, juice and iced tap water

PACKAGE 4

'Premium Western Australian Wines'

Chandon Chardonnay Pinot Noir "Brut" N/V
 Vasse Felix Sauvignon Blanc Semillon
 Pitchfork Chardonnay
 Vasse Felix 'Filius' Cabernet Merlot
 Xanadu Shiraz
 Matilda Bay Lazy Yak Draught
 Little Creatures Rogers Draught
 Heineken Draught
 Crown Lager Draught
 Soft drinks, juice and iced tap water

Cash Bar on application only. Surcharge of \$350 to provide cash bar facilities



	2HR	3HR	4HR	5HR
Package 1	\$29	\$32	\$38	\$43
Package 2	\$35	\$38	\$45	\$51
Package 3	\$39	\$42	\$51	\$58
Package 4	\$45	\$49	\$59	\$67

BEVERAGE MENU

On Consumption

Champagne

Pol Roger Reserve Brut	Ay FR	152
Veuve Clicquot Ponsardin Brut	Epernay FR	130

Sparkling

Marchand & Burch - Crement NV	Burgundy FR	85
Jansz "Brut" N/V	Pipers River TAS	70
Dal Zotto Prosecco	King Valley VIC	55

White Varietal

Puiattino Pinot Grigio	Fruili Venezia Giulia IT	55
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Riesling

Tim Adams	Clare Valley SA	65
Leeuwin Estate "Art Series"	Margaret River WA	55

Chardonnay

Broken Wood - Indigo Vineyard	Margaret River WA	92
Leeuwin Estate "Prelude Vineyards"	Margaret River WA	78
McHenry Hohnen "Rocky Road"	Margaret River WA	75
Vasse Felix 'Filius'	Margaret River WA	60

Semillon Sauvignon Blanc

Pierro LTC	Margaret River WA	75
Cape Mentelle	Margaret River WA	63
Voyager Estate	Margaret River WA	55
Credaro Five Tales	Margaret River WA	50

Sauvignon Blanc

Shaw + Smith	Adelaide Hills SA	69
Cloudy Bay	Marlborough NZ	76
Saint Clair	Marlborough NZ	55

Rosé

Evans & Tate Breathing Space	Margaret River WA	55
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Pinot Noir

Batista Estate WA	Manjimup WA	96
Picardy	Pemberton WA	85
Nanny Goat	Otago NZ	70

Cabernet Merlot

Leeuwin Estate Prelude	Margaret River WA	70
Cape Mentelle "Trinders Vineyard"	Margaret River WA	70
McHenry Hohnen "Rocky Road"	Margaret River WA	75
Woodlands Cabernet Merlot	Margaret River WA	56

Shiraz

Howard Park "Leston"	Margaret River WA	85
Charles Melton "The Father in Law"	Barossa Valley SA	72
Mollydooker "The Boxer"	McLaren Vale SA	70
Credaro Five Tales	Margaret River WA	50

Cabernet Sauvignon

Xanadu	Margaret River WA	80
Forest Hill Estate	Great Southern WA	64
Howard Park Miamup	Margaret River WA	55

Moscato

Innocent Bystander	Yarra Valley VIC	50
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Limoncello

Villa Massa	Sorrento IT	POA
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Dessert/Fortified

Fraser's Barrel (multi-region selection ports and liqueurs blended together in a mini barrel)		13.5 per glass
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De Bortoli 'Noble 1'	Riverina NSW	65
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BEVERAGE MENU

On Consumption

Beers – Bottled

Cascade Premium Light	8
Matilda Bay Beez Neez – Honey Wheat Beer	9
Little Creatures Rogers	8.5
Crown Lager	9
Peroni Nastro Azzurro	10
Peroni Leggera	10
Asahi	10
Little Creatures Pale Ale	10
Corona	10

Cider

James Squire Crushed Apple Cider	9.5
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Soft Drinks

	Glass	Bottle
Coke, Diet Coke, Lemon Squash, Lemonade	4	
Lemon Lime & Bitters	5	

Juice

Assorted fruit selection	4.5
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Mineral Water

San Pellegrino (sparkling) & Acqua Panna (still)	500ml	7
San Pellegrino (sparkling) & Acqua Panna (still)	1 ltr	11

Mocktails

12

Spirits

Spirits From 10

Cocktails

Caprioska	15
Caprianha	15
Berry Daiquiri	15
Mango Daiquiri	15
Peach Bellini	15

Cocktail Jugs

55

Additional cocktails and cocktail stations are available – please liaise with your Event Co-ordinator





C O N T A C T U S

Corporate functions and events

9482 0140

corporate@frasersrestaurant.com.au

frasersrestaurant.com.au

TERMS & CONDITIONS

Audio Visual

We recommend the services of our on-site professional AV provider, *PAV Complete Event Solutions*. Our dedicated team at Fraser's will be more than happy to discuss your needs and can be contacted on 9482 0166. Please be aware that 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.

Please note that Fraser's Kings Park does not own nor operate any of the existing audio visual equipment in the functions rooms.

Should you decide to utilise another audio visual company, the contact details must be provided and all arrangements must be discussed with your function co-ordinator.

Cakes Provided by the Client

A standard \$5 charge per person is applicable for garnishing cakes provided by the client and served as a dessert in place of the venue's dessert. However if your cake is to be served with coffee, the venue will cut and place on platters on each table at no cost.

Cancellation of a Confirmed Booking

In the unfortunate circumstance where the client has to cancel the function booking at any time prior to the date of the function, the venue may, but it not obliged to, offer the venue or the facilities for sale to third parties on the client's behalf. If the venue of facilities are not resold, cancellation charges will be applied as follows:

Written notice is required for cancellation of a confirmed booking

Cancellation after the deposit has been paid results in forfeiture of the deposit

Cancellation within three months (90 days) results in 70% of the estimated function charge

Cancellation within two weeks (14 days) results in 100% of the estimated function charge

The venue may refuse and cancel a function booking at any time in the function booking process (including after a function booking has been confirmed and a deposit or deposits have been paid), if the venue believes that the function may include illegal acts or activities, which might contravene the venue's operating licenses, and/or the guests are likely to behave in a manner that will trouble other guests at the venue or might prejudice the venue's operating licenses.

The client will be entitled to the return of any deposits paid less a deduction for costs already incurred by the venue in preparation for the function.

If the client is in arrears of any payments or amounts or deposits due as set out in deposits clause, the venue reserves the right to amend, cancel or terminate the function booking as if the client has cancelled it and the cancellation charges as detailed.

Estimated function charge shall mean the food, beverage and staffing/set-up fee

Cancellation of a Tentative Booking

Tentative bookings will be held for a period of two (2) weeks and may be cancelled automatically unless your deposit and signed terms and conditions have been received. Cancellations of tentative bookings are required in writing.

Car Parking

Over 200 car bays available in the general public car park located at the rear of the building. Additional bays are also accessible in the adjacent car parks within Kings Park. All parking within Kings Park is complimentary. As it is a public car park, the venue does not take any responsibility for any theft, damage or loss to any vehicles or goods that may occur in the car park.

A coach and taxi drop off lane is also available at the entrance to the State Reception Centre enabling efficient drop off and pick up of your guests.

Cleaning Fee

A cleaning fee will apply if a guest is sick or if the venue needs to undertake any additional cleaning services due to function rooms or public areas being soiled.

Change of Dates

A change of date is deemed as a cancellation, please refer to the cancellation terms and discuss with your function coordinator

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 is calculated at 80% of the cost per person of the reduced numbers.

Confirmation

The booking is confirmed when we receive the deposit and signed terms and conditions. The venue will be under no obligation to proceed with the event if the deposit and signed terms and conditions have not been received.

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 delivery of goods will only be accepted by the venue three (3) business days prior to an event and stored for collection two (2) business days after the event. Your function coordinator must be advised in advance of all deliveries to the venue. All deliveries must be marked with the name of the function, and function date. The venue provides delivery slips if required.

Permitted Areas

Off Wadjuk Way (the new road which swings being the existing loading bay) behind Fraser's kitchen area. This is only suitable and deemed safe for a maximum of 8.8m long single unit trucks. Trucks must be able to back up.

Wadjuk Car park zoned along the footpath.

Deliveries should be carried or pushed by trolley into the venue from there. Suppliers are to be prepared to provide their own trolleys and staff.

TERMS & CONDITIONS CONT.

No deliveries behind 'Aspects of Kings Park'

Kings Park Ceremonial Walk

No thoroughfare via the taxi drop off area

Drop off Road Access – State Reception Centre

Loading and unloading of single trucks is permitted – only whilst the actual unloading or loading is taking place.

Vehicles should park as close as possible to left kerb in order to allow other vehicles to pass.

Vehicles cannot remain parked there, they must be moved into a designated parking area

Obstruction of any part of the pathway is not permitted.

Deliveries must be made through the North & South doors – not via the central stairwell area (across the wooden flooring)

Deposits and Payments

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

Deposits and Payments

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**.

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's management in advance of the event. If this is not received, the venue staff on the day reserve the right to ask for this to be moved or removed.

Please follow all signage by BGPA (Botanic Gardens and Parks Authority). The venue is not responsible for any breaches of fines related to the BGPA.

Dietary Requirements

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

Allergens - we advise that in the course of preparing food for consumption at Fraser's Restaurant and Function Centre, we use ingredients and foods that may contain traces of substances that may cause an allergic reaction by guests consuming food at Fraser's. Fraser's can take no responsibility for guests who may be affected by the ingredients or traces of substances contained in products used to prepare food consumed at the Restaurant or in the Function Centre. Whilst all care will be taken to avoid cross contamination, we would like to insist that you carry appropriate medical aides such as EpiPens or prescription drugs that will alleviate any reaction experienced from the consumption of foods containing allergens responsible for food reactions experienced by you at all times whilst on the premises. We would also advise that it would be beneficial if someone within your guest list also knows how to use the EpiPen should the unfortunate need arise. We will require the guest to sign a form prior to the event. All other dietary needs should be advised to your function co-ordinator a minimum of three days prior to the event.

Final Attendance Numbers

Minimum number of guests must be confirmed **three (3) working days prior to the date** or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days before the event by signing an event order. Numbers that increase on the actual day of the event will be charged a 25% surcharge plus the additional food/beverage cost. The venue cannot guarantee the same menu will be served and there will not be delays with the event.

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.

The venue is committed to the responsible service of alcohol and we are obliged to inform you that it is against the law for venue staff to serve intoxicated guests. We are also obliged by law to remove them from the licensed premises

No food or beverages may be brought into the venue for consumption during the event, unless otherwise arranged by management

No food or beverages are to be removed from the function room

TERMS & CONDITIONS CONT.

Guest List/Seating Plan

The venue will provide typed black and white menus for your function or reception. It's the client's responsibility to provide a clearly typed guest list and/or seating plan to be displayed for the event. Should the client be providing place cards for the function, it is their responsibility to place these on tables. Prior approval from the function coordinator must be obtained should you wish venue staff to do this. Please note that this same policy applies for any items being placed on seats/guest tables.

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

The venue's 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 on the client.

Items Not Collected

Any items that have not been collected after the function will be disposed of after seven days.

Menu and Function Details

All function details and instructions are not confirmed until such time as the venue receives them in writing. Particulars required by the venue for the event include, but are not limited to: venue requirements, food and beverage selections, dietary requirements, event schedule, set-up, entertainment, decorations and technical requirements and must be received by the venue in writing at least **three weeks** prior to the function

During peak times these may be required up to 6-8 weeks prior to the function

Menus will be printed especially for the day with any additional titles added. If you are producing your own menus – these must be sent to your function co-ordinator and signed off prior to printing.

Minimum Spend Requirements

Will be quoted for each function, they are based on seasonality and other requirements – minimum spend is based on **FOOD AND BEVERAGE ONLY**.

Music and Entertainment

If the client has arranged for any entertainment or musicians for their function, contact details and arrangements must be provided in advance to your function coordinator.

Please note for any functions in the Private Dining Room, only background music is permitted. No live entertainment/musicians unless prior approval has been obtained from Fraser's management. Please speak with your function co-ordinator.

Other Functions

The venue reserves the right to book other functions in the same function room up to one hour before the scheduled function commencements time and one hour after the scheduled function finishing time.

Additionally the venue reserves the right to book other functions in adjoining rooms at any time.

Plants/Animals

Due to the Botanic Gardens & Parks Authority's [BGPA] quarantine procedure, all plant material that contains soil is restricted from being brought into the venue. This is to ensure the long term security of existing living collections within the Park. Cut flowers and floral arrangements without any soil are exempt from these restrictions. In keeping with the BGPA's quarantine procedure; live animals are also restricted from the venue.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within 120 days (4 months) of your event. All prices are inclusive of GST (Goods and Services Tax), currently 10%, subject to change based on Government requirements. Prices quoted more than

12 months in advance may incur a CPI increase.

Standard Function Timing

Cocktails: 2 hours, further charges and timings need to be discussed with your function co-ordinator.

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

All Day Seminar: 7am- 4pm

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

Dinner: 5 hours, standard earliest start time is 6pm; finish times are subject to specific licence arrangements – please discuss with your function co-ordinator.

Staffing

Relevant to: outside catering in park surroundings or at external venues; and when standard function timing is exceeded.

Per staff member per hour:

\$45 per hour Monday–Friday (7am–midnight)

\$55 per hour Saturdays and after midnight any day

\$60 per hour Sundays

\$15 per guest on a public holiday (**min charge \$500**)

\$5 per guest per hour after the standard function time (**min charge \$300**)

\$7 per guest per hour after midnight Fri/Sat/Sun (**min charge \$400** subject to licence arrangements)

TERMS & CONDITIONS CONT.

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 deliveries. The suppliers are responsible for pickup and delivery within the venue's guidelines.

Security and Fencing

All events over 300 guests, 21st and 18th birthday parties, events that span multiple rooms, outdoor events, and events on a Friday and Saturday night during November and December and on Public Holidays will require fencing and security at the cost to the client. Security is charged at approximately \$55 per hour per guard. There is a specific ratio of security staff to guests that will be arranged.

Temporary Structures

Permission must be gained from the venue to erect any temporary structure within the venue's complex and its surrounds. The venue will then seek formal approval from BGPA. Temporary structures are defined as "a building, tent, shelter, fence or other thing that is fixed to the land or to anything that is fixed to the land". Examples include dance floors, stages, fencing and umbrellas.

Venue & Dance Floor

The venue manager will complete a "Dance Floor Condition Report" before and after every function

No tape (gaffa or otherwise) to be used on any surface

This includes dance floor, walls, wood surfaces, doors, walls, ceiling, pillars and furniture.

Cable traps must be used to safely cover any cables laid over the floor. A limited number of cable traps will be supplied by the venue however suppliers must take responsibility to supply cable traps to suit their set up requirements

Blu-tac and other adhesives must not be used on any surfaces including movable wall, painted walls, wooden surfaces and pillars and furniture

Road cases and trolleys must be rolled over the protective mats provided by the venue

If mats are not in place please advise staff before bumping in equipment

No item shall be dragged or slid across the dance floor; all items must be picked up and carried

All items with feet, legs must be equipped with rubbers, underfelt or similar or must be supplied with, and placed on, protective matting

Before chairs, table or other furniture is placed on the dance floor the rubber or felt feet must be checked

Ramps or matting must be used to roll tables down the steps onto the carpet

The ramp should be used on the stone steps – NOT the wood steps

Please ensure the rubberised end of the ramp is placed on the step

Drawing pins etc are not to be used on any wall, partition, wood surfaces and furniture.

Scourers, steel wool, wire brushes and powdered or abrasive cleaners must not be used on any surface, furniture or equipment

Thinners, paint stripper, acetone or other chemicals cannot be used without discussion with venue management

Any damage must be immediately reported to the manager and may incur charges

No item shall be leant on any wall, door or surface without protection being in place

No helium balloons permitted in the State Reception Centre