



THE OLD
BREWERY

STEAKHOUSE • FUNCTIONS • MICROBREWERY

Weddings

Riverside Romance

Your wedding day should be remarkable, exceptional, and one you will never forget.

The team here at The Old Brewery are committed to fulfilling these expectations and to help make your big day everything you ever dreamed of.

Nestled on the very banks of the glorious Swan River just minutes from the centre of Perth, there are few venues to compare to The Old Brewery. Your guests can't fail to be impressed by our spectacular 270 degree views of the Swan River, the Narrows Bridge, the City lights and South Perth foreshore.

Whether you're dreaming of a formal sit down dinner with dancing or a mixing and mingling cocktail party, we can work with you to create a unique wedding experience for you, your family and your guests. For an 'all out' extravagant celebration, or a more intimate affair, we would love to help plan your happily ever after!



Capacities

Thomas Hardwick Room

Banquet - 130 guests | Cocktail - 250 guests

The Thomas Hardwick Room is The Old Brewery's dedicated function space and boasts unhindered views of Perth City and the Swan River. The L-shape venue space features internal bi-folds and curtains that can be used to arrange the room into a variety of different configurations, allowing for smaller intimate receptions as well as larger cocktail and banquet occasions. This private room is fitted with all-glass concertina doors that open onto our Swan Terrace, which is available exclusively to your guests.

River Room

Banquet - 70 guests | Cocktail - 100 guests

The front section of the Thomas Hardwick Room, the River Room, allows for a more intimate wedding experience. With exclusive use of the Swan Terrace, the area is complemented by spectacular views through floor to ceiling windows surrounding.

Ceremonies at The Old Brewery

With the Perth City and Swan River as your backdrop, The Old Brewery is the perfect location to say "I do". Our package includes twenty (20) chairs only for guests, a signing table with two (2) chairs plus a cream carpet for your aisle.

\$1,300 flat rate applies for the hire of this area and set up/inclusions.

Ceremonies can only be booked in this area when accompanied by a reception event at The Old Brewery.

All ceremony requests are pending approval from Accord and subject to building rules and regulations.

Capacities are dependent on set up requirements – please speak to your event coordinator

Reception Packages

Complimentary Inclusions

Venue hire, staffing and security for standard 5 hour timing | Complimentary menu tasting*

Something Old

\$155 pp | min 70 guests

Chef selection of three piece canapés on arrival
Bread rolls to start
Set entree, alternate drop of two mains, set dessert
Side dish to share
Coffee and tea with chocolates

5 hour beverage package 2

*Upgrade option - choice of white chair covers OR
white Tiffany chairs for +\$10 per person*

Something New

\$130 pp | min 60 guests

Chef selection of three piece canapés on arrival
Bread rolls to start
Set entree, alternate drop of two mains, set dessert
Side dish to share
Coffee and tea with chocolates

5 hour beverage package 1

*Upgrade option - choice of white chair covers OR white
Tiffany chairs for +\$10 per person*

*Available anytime during January, February, June and July
Available for midweek, Sunday and lunch receptions every other
month*

Something Borrowed

\$155 pp | min 70 guests

Set of 3 chesterfield couches plus ottoman
3 round high cocktail tables

Six canapé items
Two substantial dishes
Three food stations

5 hour beverage package 2

Something Blue

\$130 pp | min 60 guests

Set of 3 chesterfield couches plus ottoman
3 round high cocktail tables

Six canapé items
Two substantial dishes
Three food stations

5 hour beverage package 1

Available for midweek, Sunday and lunch receptions only

Optional extras

Dance Floor (6m x 4m) | \$350

DJ services up to 6 hours | + \$15 pp

Make the most of your day! Extend your event package from 5 to 6 hours for just +\$5 per person

If the above packages do not suit your numbers or requirements, please let us know and we would be happy to tailor one specifically for your special day

**Tastings included for plated packages only – not available for cocktail style events*



Set Menus

Lunch Menu | \$60 pp

(two course)

Set entree **or** set dessert

Set main meal

Dinner Menu | \$75 pp

(three course)

Set entree

Set main dish

Set dessert

Additional Selections

Three canapes per person \$15 pp

Choice between two dishes \$12 pp per course

Alternate drop \$5 pp per course

All set menus include:

Bread rolls

Seasonal steamed greens + chef's house salad to accompany the main meal

Coffee and tea with chocolates

*The Chef is always more than happy to specially tailor a menu for you,
should you have special ideas on dishes you may prefer.*

Menu Selections

Entrees

Avocado and crab, king prawns, tomato and walnut dressing
Pork, chicken and pistachio terrine, cornichons, pickle
Bresaola, buffalo mozzarella, tomatoes, honey mustard dressing
Ceviche of kingfish, avocado, ponzu dressing
Smoked chicken breast, asparagus, feta, rocket, walnut dressing
Pumpkin risotto, king prawns, chorizo, preserved lemon
Roast pork belly, romesco, sprout salad
Soft shell crab with Vietnamese flavours, coriander and pink onion
Gnocchi tomato sugo, leaf spinach, parmesan, pancetta crisp
Grilled salmon, cured and smoked, fennel salad

Mains

Seared salmon with saffron mash, tomato and preserved lemon salsa
Crisp skin barramundi, fresh herb risotto, basil oil
Chicken confit, lemon olive oil, mash, chargrilled asparagus, tarragon jus
Snapper or salmon, spinach and truffle risotto, chardonnay vinegar
Roast chicken breast, sautéed beetroot, shallots and fennel; creamed spinach
Roast fillet of beef, salted new potatoes, green beans, cress salad, jus
Roast fillet of beef, potato mash, beef cheek and red wine jus
Grilled scotch fillet, salt roast potatoes, lemon and garlic field mushroom
Roast lamb rack, chorizo and white bean, roast carrots, red wine sauce
Roast lamb rump, spiced pumpkin, puree greens, red wine jus
Slow-cooked lamb shoulder, chickpea puree, heirloom carrots, mint, jus
Twice cooked pork belly, apple puree, pickled slaw, jus
Pan-fried goats cheese gnocchi, tomato sugo, confit fennel, parsley and radicchio
Confit duck leg, parmesan mash, peas, seeded mustard

Desserts

Valrhona chocolate almond cake, salted caramel,
vanilla frozen yoghurt ice cream
Honeycomb cheesecake, pistachio biscotti, raspberry coulis
Passionfruit meringue tart, passionfruit gel, strawberry sorbet
Crème catalana, pistachio biscotti, vanilla frozen yoghurt ice cream
White chocolate mousse, pistachio cake, raspberry coulis, crostoli
Sticky date pudding, caramel sauce, butterscotch ice cream
Rhubarb panna cotta, almond praline, raspberry meringue
Espresso Kahlua panna cotta, amaretto, teardrop meringue
Orange and almond cake, orange yoghurt, confit orange
Flourless chocolate mousse, vanilla frozen yoghurt ice cream

Platters | \$12 pp

Chef's dessert selections
Selection of brie, cheddar and blue cheese;
assorted wafers and dried fruits
Sliced fresh seasonal fruit

Signature Menus

Tomahawk Share Menu | \$145 pp

Fresh bread and olives to start

Entrée Platters

King prawns and confit salmon

Soft shell crab

Charcuterie; cured and smoked meats

Crispy beef

Smokey BBQ sauce chicken wings

Our Famous Tomahawks

to share

100+ day grain fed stockyard Angus tomahawk

Carved at your table by our chef!

Served with mushroom, pepper and béarnaise sauce

Sides for the Table

Chips, garden salad, sautéed green beans

Dessert

Chocolate and almond cake, salted caramel, vanilla bean ice-cream

or

Bread and butter pudding, vanilla bean, crème anglaise

*The chef is always more than happy to specially tailor a menu for you,
should you have special ideas on dishes you may prefer.*



Canapé Packages

Deluxe Package | \$100 pp

4 hr service

Your selection of;

Six canapé items

Two substantial dishes

Three food stations

Standard Package | \$55 pp

2 hr service

Vegetarian pastizzi

Assorted sushi, pickled ginger, soy and nigiri

Yakitori salmon skewers

Pumpkin and parmesan arancini, aioli

Prosciutto and Persian feta on crostini

Roma tomato, feta and red onion bruschetta

BBQ pork belly, chilli bean paste

Panko crumbed fish goujons, lemon mayonnaise

King prawn and coriander wonton, chilli and soy

Canapé Selections

Cold Selections | \$5.5 pp

Assorted sushi, pickled ginger, soy and nigiri
Beef tartare on brioche toast
Caramelised onion and feta tartlet
Chicken san choy bow and hoisin
Prosciutto and Persian feta on crostini
Roma tomato, feta and red onion bruschetta
Smoked salmon on brioche toast; crème fraîche
Air-dried beef, beetroot, za'atar

Substantial Dishes | \$9.5 pp

Braised chicken, mushrooms, ginger, coriander and steamed rice
Fish'n'chip cones
Butter chicken, pilau rice
Mini Brewery sliders with pickles
Penne pasta, tomato and spinach
Braised lamb shank off the bone, lemon and sage, porcini risotto
Thai green chicken curry, steamed rice
Pumpkin and eggplant curry, steamed rice
Tomato, roast capsicum and basil paella, chorizo, smoked paprika aioli
Gnocchi with tomato, basil, parmesan

Hot Selections | \$5.5 pp

Tomato, basil and mozzarella arancini
Lamb koftas, citrus yogurt
Pumpkin and parmesan arancini, basil pesto
BBQ pork belly, chilli bean paste
Slow cooked beef croquette, garlic mayonnaise
Vegetarian pastizzi
Tiger prawn and coriander wonton, chilli and soy
Crumbed reef fish goujons, lemon mayonnaise
Yakitori chicken skewers, shabu shabu
Satay chicken
Steamed pork bun

Dessert Selection | \$4.5 pp

Carrot cake, lemon icing
Chocolate and macadamia nut brownie
Chocolate torte, chocolate ganache
Custard profiteroles, drizzled with chocolate
Honeycomb cheesecake
Lemon meringue tartlet
Mini crème brulee
Orange almond cake
Assorted macarons
Assorted mini cheesecakes

Food Stations

\$20 pp

Carvery | served by a chef

Choice of two meats

Roast beef fillet, lamb leg or pork char siu

Caramelised onions, gravy, mustards and relishes

White, wholemeal and sourdough rolls

Asian

Chop suey with bean sprouts

BBQ pork with hoisin sauce

Pork steam buns

Special fried rice

Thai green chicken curry, steamed rice

ABC sweet soy and sriracha chilli sauce

Indian

Butter chicken with basmati rice

Mushroom curry and alu bhaji

Pappadums

Naan bread

Cucumber raita and tomato kasundi

Oyster | served by a chef

Freshly shucked natural oysters

Oysters Kilpatrick

Bloody Mary shooters

Shallot vinaigrette

Tomato salsa

Lemon and lime wedges

Tabasco

Cracked black pepper

Japanese

Sashimi of kingfish

Tasmanian salmon

Yellowfin tuna

Assorted sushi and nigiri

Soba noodle salad, shredded chicken and radish

Wasabi

Ginger

Wakame

Soy

Charcuterie

Selection of cured and smoked meats

Terrine / parfait

Pickled vegetables

Cheeses

Olives

Breads

Burger

Brewery beef sliders

Cheddar

Beetroot, tomato, lettuce, gherkins

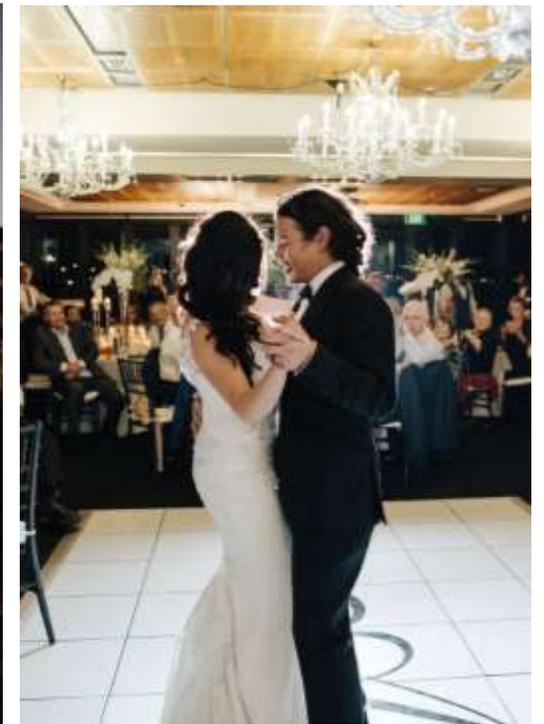
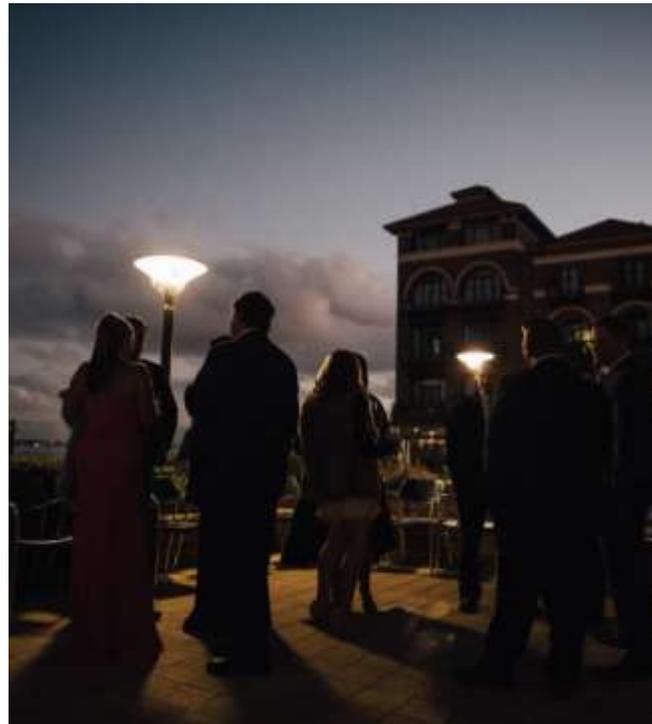
Toasted brioche buns

Tomato and BBQ sauce, mayonnaise

French fries and aioli

Dessert

Chef's selection of dessert canapes



Beverage Packages

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'

'Parklife' – made exclusively for the Fraser's Group by Howard Park

Margaret River 'Methode Traditionelle' NV Sparkling
 Margaret River Chardonnay
 Margaret River Sauvignon Blanc Semillon
 Margaret River Cabernet Sauvignon Merlot
 Margaret River Shiraz
 RBH Narrows Lager
 RBH Riverside Lager
 RBH Common Ale
 Soft drinks, juice and iced tap water

Package 3 'Premium Western Australian Wines'

Swings and Roundabouts Sparkling
 Stella Bella Sauvignon Blanc
 Flametree Chardonnay
 Xanadu DJL Cabernet
 Plantagenet Shiraz
 RBH Narrows Lager
 RBH Riverside Lager
 RBH Common Ale
 Soft drinks, juice and iced tap water

Package 4 'Sommelier's Selection'

Chandon "Brut" N/V
 Flametree Semillon Sauvignon Blanc
 The Other Wine Company Pinot Gris
 Rusden Driftsand GSM
 S.C. Pannell Tempranillo
 RBH Narrows Lager
 RBH Riverside Lager
 RBH Common Ale
 Soft drinks, juice and iced tap water

	1	2	3	4
two hours	\$32	\$37	\$42	\$49
three hours	\$37	\$42	\$47	\$54
four hours	\$43	\$47	\$54	\$61
five hours	\$48	\$53	\$62	\$69
six hours	\$55	\$59	\$70	\$78
bottled beer	\$20 pp			

Beverages on Consumption

Sparkling and Champagne

NV	Chandon Brut	Yarra Valley, VIC	\$65
NV	Chandon Rose	Yarra Valley, VIC	\$65
NV	House of Arras Brut Elite Chardonnay Pinot Noir	Pipers River, TAS	\$80
2008	Moet Grand Vintage	Champagne, France	\$135

Riesling and Aromatic Whites

2016	Singlefile Riesling	Great Southern, WA	\$60
2017	Frankland Estate Isolation Ridge Riesling	Frankland River, WA	\$105
2017	Rieslingfreak No. 8 'Schatzkammer' <i>Medium Sweet</i>	Clare Valley, SA	\$70
2015	Leeuwin Art Series Sauvignon Blanc	Margaret River, WA	\$75
2016	SC Pannell Pinot Grigio	Adelaide Hills, SA	\$61
2017	Deviation Road Pinot Gris	Adelaide Hills, SA	\$50

Sauvignon, Semillon Blends

2016	Grace Farm Sauvignon Blanc Semillon	Margaret River, WA	\$49
2017	Rosily Semillon Sauvignon Blanc	Margaret River, WA	\$55
2016	Singlefile Semillon Sauvignon Blanc	Great Southern, WA	\$55

Chardonnay and textural whites

2016	Voyager Estate Chenin Blanc	Margaret River, WA	\$50
2015	Domaine Naturaliste 'Artus' Chardonnay	Margaret River, WA	\$93
2015	Picardy Chardonnay	Pemberton, WA	\$84

Pinot Noir

2016	Ata Rangi 'Crimson' Pinot Noir	Martinborough, NZ	\$87
2015	Sidewood Pinot Noir	Adelaide Hills, SA	\$52
2016	Dalrymple Pinot Noir	Pipers River, TAS	\$75
2014	Picardy Pinot Noir	Pemberton, WA	\$85

Medium bodies and aromatic reds

2016	Hither & Yon Tempranillo	McLaren Vale, SA	\$50
2013	Smith & Hooper Reserve Merlot	Wrattonbully, SA	\$55
2013	McHenry Hohnen Hazel's Vineyard Zinfandel	Margaret River, WA	\$78
2015	Castelli Shiraz Malbec	Great Southern, WA	\$45

Cabernet Sauvignon

2013	Leeuwin Prelude Cabernet Sauvignon	Margaret River, WA	\$65
2013	Forest Hill Estate Cabernet Sauvignon	Mount Barker, WA	\$62
2015	Grace Farm Cabernet Sauvignon	Margaret River, WA	\$60

Shiraz

2013	Picardy Shiraz	Pemberton, WA	\$71
2013	Heydon Estate 'The Sledge' Shiraz	Margaret River, WA	\$80
2014	Samuel's Gorge Shiraz	McLaren Vale, SA	\$91
2015	Glaetzer 'Bishop' Shiraz	Barossa Valley, SA	\$74
2014	Kaesler 'The Bogan' Shiraz	Barossa Valley, SA	\$125

Dessert / Port

2014	Vasse Felix Semillon	Margaret River, WA	\$48
NV	Saltram Wine Estate Mr Pickwick's Tawny	Barossa Valley, SA	\$146

Beer

On Tap – crafted and created on site by our Head Brewer

Narrows Lager	\$7
Riverside Lager	\$8
Heritage Wheat	\$8
Angus Pale Ale	\$8
Common Ale	\$8

Bottled

Hahn Super Dry 3.5 330ml	\$8
Asahi Super Dry 330ml	\$9
Napoleon & Co <i>Pear Cider</i>	\$9.5

Non-alcoholic

Assorted soft drink	\$4.5
Assorted juice	\$4.5
San Pellegrino sparkling water	\$6
Acqua Panna still water	\$6

The Old Brewery will endeavour to ensure that wines pre-selected for your event will be available on the day. However, please be advised that we cannot guarantee that the wines and vintages will be available and are subject to change without prior notice from the vineyard or wine distributor.

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Fraser's
EVENTS & CATERING



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