



*GROUP SET MENUS*



High on the hill in Applecross with stunning views overlooking the Perth City skyline and Swan River BWG Steakhouse is sure to impress guests at your next event.

Whatever type of event - we have spaces of all sizes that will bring your guests together with flawless service and superb food.

All our rooms have their own personalities and all our menus are tailor made so we can create an event to suit you and your special occasion.

All private spaces attract a venue hire fee. Your venue hire consists of – staffing and setup of the room for your event. This will be provided in a quote from our Sales Team.



## The Bluewater Room

The Bluewater Room overlooks the South of Perth Yacht Club to the east side and the City Skyline to the front of the room.  
It features, a central area with high ceilings and a beautiful bay window.  
A side area perfect for some pre-drinks and a built in dance floor.

The room has the following capacity;

### SEATED

90 guests - banquet round tables

72 guests - cabaret round tables

### COCKTAIL

150 guests cocktail style

*+ options to extend to the side area  
to increase capacity*

We can also add the side grassed area to  
your event so that your guests can  
experience the views up close and personal  
This also increases the maximum capacity  
of guests.

**...speak with your coordinator  
for more details**



# The Private Wine Room

The Private Wine Room is a stunning room with an air of elegance with its surrounding wine racks and high ceilings.

The room looks out over the grassed area at the front of the venue to the expansive river and city view.

The room comprises of wooden floorboards, a working fireplace and a paved verandah space enclosed by clears than can be closed or opened weather depending.

The room has the following capacity;

## SEATED

40 guests - banquet round tables

32 guests - cabaret round tables

22 guests - boardroom long table

## COCKTAIL

70 guests cocktail style

*+ options to extend to the front area  
to increase capacity*

We can also add the front paved area and then further again to include the grassed area to your event so that your guests can experience the views up close and personal This also increases the maximum capacity of guests.

**...speak with your coordinator  
for more details**



# The Private Dining Room

The Private Dining Room is to the Western Side of the building and is perfect for smaller events. It has a central bay window overlooking the expansive Swan River and a boardroom table suitable for intimate seated events. Perfect for a degustation dinner!

The room has the following capacity;

SEATED

18 guests - boardroom square table

COCKTAIL

40 guests cocktail style



## Set Menu One - \$75pp

### SHARED ENTRÉE

*(all items served to the centre of the table)*

Chargrilled Turkish bread with EVOO and dukkah

Smoked eggplant hummus with fired capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

### ALTERNATE DROP MAIN

Dry aged Kilcoy scotch fillet with Riverside Lager braised chat potatoes and broccolini

*ALTERNATED WITH*

Crispy skinned salmon with pea puree, sun blushed tomatoes, bacon dust and harissa oil

### SIDE TO SHARE

Green leaf salad with shaved parmesan and pine nuts

### SET DESSERT

Vanilla crème brulee with shortbread and salted caramel ice-cream



## Set Menu Two - \$85pp

### ON ARRIVAL

Two chef's choice canapes

### SHARED ENTRÉE

*(all items served to the centre of the table)*

Chargrilled Turkish bread with EVOO and dukkah

Smoked eggplant hummus with fired capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

### CHOICE OF MAINS

Dry aged Kilcoy scotch fillet with Riverside Lager braised chat potatoes and broccolini

OR

Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil

OR

12hr cooked Linley Valley pork belly with seeded mashed potato, braised red cabbage apple cider jus

### SIDE TO SHARE

Green leaf salad with shaved parmesan and pine nuts

### CHOICE OF DESSERT

Vanilla crème brulee with shortbread and salted caramel ice-cream

OR

Chocolate tart with vanilla bean ice-cream and hazelnut praline



# Set Menu Three - \$110pp

Maximum 40 guests

## ON ARRIVAL

Three Chef's choice canapes

## SHARED ENTRÉE

*(all items served to the centre of the table)*

Chargrilled Turkish bread with EVOO and dukkah

Smoked eggplant hummus with fired capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

Fresh shucked oysters with finger lime dressing

BWG charcuterie

## CHOICE OF MAINS

Dry aged Kilcoy scotch fillet with Riverside Lager braised chat potatoes and broccolini

OR

Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil

OR

180g Kilcoy Diamond eye fillet with half slipper lobster, pommes puree, asparagus and soft herb butter

## SIDES TO SHARE

Green leaf salad with shaved parmesan and pine nuts

Hand cut chips with aioli

## CHOICE OF DESSERT

Vanilla crème brulee with shortbread and salted caramel ice-cream

OR

Chocolate tart with vanilla bean ice-cream and hazelnut praline



# Festive Set - \$115pp

Maximum 40 guests

## ON ARRIVAL

Three Chef's choice canapes

## SHARED ENTRÉE

*(all items served to the centre of the table)*

Chargrilled Turkish bread with EVOO and dukkah

Smoked eggplant hummus with fired capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

Fresh shucked oysters with finger lime dressing

BWG charcuterie

## CHOICE OF MAINS

180g Kilcoy Diamond eye fillet with half slipper lobster, pommes puree, asparagus and soft herb butter

OR

Crispy skinned salmon with pea puree, sunblushed tomatoes, bacon dust and harissa oil

OR

Rolled turkey breast with sage stuffing, green beans, roast pumpkin and cranberry jus

## SIDE TO SHARE

Green leaf salad with shaved parmesan and pine nuts

Hand cut chips with aioli

Sage stuffing balls

## CHOICE OF DESSERT

Chocolate tart with vanilla bean ice-cream and hazelnut praline

OR

Christmas pudding with crème anglaise and vanilla bean ice-cream

***Alternatively you can add the you can add the Turkey Breast + Christmas Pudding to Set Menus Two or Three for \$15PP***

# BEVERAGES ON CONSUMPTION

## White Wines

Rieslingfreak No2 Riesling	Clare Valley, SA	\$70
S.C Pannell Pinot Grigio	Adelaide Hills, SA	\$60
Leeuwin Estate Sauvignon Blanc	Margaret River, WA	\$70
Craggy Range Sauvignon Blanc	Martinborough, NZ	\$65
Flametree Sauvignon Blanc Semillon	Margaret River, WA	\$50
Willow Bridge G1-10 Chardonnay	Geographe, WA	\$68

## Red Wines

Castle Rock Pinot Noir	Porongurup, WA	\$66
Riverbank Rebellious Grenache	Swan Valley, WA	\$58
Leeuwin Prelude Estate Cabernet Sauvignon	Margaret River, WA	\$70
Ironcloud Cabernet Malbec	Geographe, WA	\$57
Millbrook Tempranillo	Geographe, WA	\$52
Yering Station Cabernet Sauvignon	Yarra Valley, VIC	\$75
Torbreck The Loon Shiraz	Barossa Valley, SA	\$64
Leeuwin Estate 'Art Series' Shiraz	Margaret River, WA	\$85

## Sparkling Wines

Howard Park Jete NV	Great Southern, WA	\$60
Bird in Hand Sparking Pinot Noir	Adelaide Hills, SA	\$65
Borgo Molino Extra Dry Prosecco	Veneto, Italy	\$55

## Rose

Charles Melton of Virginia	Barossa Valley, SA	\$55
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## Bottled Beers

Cascade Premium Light	\$8
Peroni Leggera	\$9
Peroni Nastro Azzurro	\$10
Corona	\$10
Asahi	\$10
Stella Artois	\$10
Hills Apple or Pear Cider	\$10
Stone & Wood Pacific Ale	\$10
Feral 'Hop Hog' IPA	\$100
Anchor Steam Ale	\$12.50

## Draught Beers

Riverside Lager (Riverside Brewhouse)	\$9
Angus Pale Ale (Riverside Brewhouse)	\$9
Little Creatures 'Rogers' Amber Ale	\$8

## Non Alcoholic

Soft Drinks and Juices by the Glass	\$4.50
Soft Drinks and Juices by the Carafe	\$12
San Pellegrino Sparkling Water – 500ml	\$6.50
Acqua Panna Still Mineral Water- 500ml	\$6.50

## Spirits

House Spirits	From \$9.50
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If beverages are to be served on consumption, please select what you would like to be made available to your guests. We recommend selecting a maximum of 1 sparkling, 2 white, 2 reds and a selection of beers that will be served during the function.

# BEVERAGE PACKAGES

## PACKAGE 1 'SELECT SERIES'

Angas Brut NV  
 Oxford Landing Sauvignon Blanc  
 Oxford Landing Chardonnay  
 Oxford Landing Cabernet Sauvignon  
 Oxford Landing Shiraz  
 Full Strength Draught Beer  
 Soft drinks, juice and iced tap water

## PACKAGE 3 'PREMIUM WESTERN AUSTRALIAN WINES'

Howard Park Petite Jete  
 Stella Bella Sauvignon Blanc  
 Flametree Chardonnay  
 Xanadu DJL Cabernet  
 Plantagenet 3 Lions Shiraz  
 Selection of Draught Beers & Cider  
 Soft drinks, juice and iced tap water

## 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  
 Full Strength Draught Beer  
 Soft drinks, juice and iced tap water

## PACKAGE 4 'SOMMELIER'S SELECTION'

Sittella Cuvee Blanc NV  
 Mac Forbes Spring Riesling  
 Goon Tycoons Chenin Blanc  
 Yangarra Grenache  
 Unusual Suspects Cabernet Movedure  
 Selection of Draught Beers & Cider  
 Soft drinks, juice and iced tap water

PRICES (pp)				
Package:	1	2	3	4
Two (2) Hours	\$32	\$37	\$42	\$49
Three (3) Hours	\$37	\$42	\$47	\$54
Four (4) Hours	\$43	\$47	\$54	\$61
Five (5) Hours	\$48	\$53	\$62	\$69
Six (6) Hours	\$55	\$59	\$70	\$78

# Contact Us



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