

Fraser's

KINGS PARK

FUNCTION KIT



# ABOUT US

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 always 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
+ Restaurant Terrace	150	n/a	500
Private Dining Room [PDR]	28	n/a	70
Function Centre [FC]	200	250	350
FC Room 1	70	80	100-150
FC 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	200
<b>Total Venue Capacity (run of house)</b>			<b>2100</b>

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, gratin potatoes, hollandaise sauce, rocket
- Bacon, scrambled egg, homemade potato hash and grilled chicken sausage
- Scrambled eggs, bacon, tomato, toasted ciabatta, rocket
- Bacon and fennel frittata, smashed avocado, rocket and balsamic
- Breakfast burrito – eggs, crispy bacon, tortilla, avocado and tomato salsa
- Toasted panini, creamy scrambled egg, grilled mushroom, smashed avocado, balsamic glaze
- Homemade baked beans on toast, with free range scrambled egg and breakfast sausages
- Smashed avocado on sourdough, bacon, poached egg, hollandaise (*surcharge \$5*)

### *Set/served to the middle of the table*

- Chilled orange juice
- Coffee and tea
- Honey yoghurt, seasonal berries and toasted muesli
- Freshly baked Danishes

Sliced fresh fruit or whole fruit – \$2pp extra

## COCKTAILSTYLE – \$35pp

- Honey yoghurt, seasonal berries and toasted muesli
- Fruit Danish
- House made sausage roll
- Avocado tart
- Vegetable quiches
- Tomato and cheese croissants
- Fresh seasonal fruit
- Chilled orange juice
- Coffee and tea station

## BEVERAGE OPTIONS

- Tea and coffee station (on arrival – with breakfast only) – \$3pp
- Freshly squeezed juice station [seasonal fruits] (on arrival) – \$7pp

# MORNING & AFTERNOON TEA

Coffee and tea – \$5pp  
Coffee, tea and a selection of two items – \$15pp  
Additional items – \$5pp  
Espresso available upon request

## Sweet

Lamingtons  
Chocolate tarts  
Danish pastries  
Raspberry friands  
Chocolate croissants  
Carrot cake  
Macarons  
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, spinach, horseradish mayonnaise, brioche  
Roast capsicum, cheddar and jalapeno tortilla wraps  
Margaret River camembert, quince paste and rocket baps  
Pulled lamb brioche  
Black Angus pies  
Ham and cheese croissants  
House made 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

*Let us know if the above doesn't suit and we would be happy to tailor a package to suit your event requirements*



# SEMINAR MENUS

## MENU 1

### Morning Tea

Percolated coffee and tea  
Cinnamon apple muffins  
Ham and cheese finger sandwiches

### Stand Up Fork Buffet Lunch

*Please select any two of the hot savoury items (at end of Menu 3) +*

Fennel and red pepper frittata, black olives and salsa verde  
Karaage chicken, Japanese sesame slaw  
Rocket, pear and parmesan  
Empanadas

Feta, quinoa, tomato, lemon rocket

Selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

### Afternoon Tea

Freshly baked biscuits / slice, percolated coffee and tea

## MENU 2

### 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 3) +*

Gnocchi with tomato sugo

Tomato arancini with aioli

Shaved cabbage, coriander, cucumber, roast peanut salad

Spiced crisp new potatoes, sour cream

Grilled cauliflower, chickpeas, grain, tahini yoghurt

Gado Gado

Selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

### Afternoon Tea

Freshly baked biscuits / slice, percolated coffee and tea

## MENU 3

### 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 3) +*

Vegetable curry, steamed jasmine rice

Marinated heirloom tomatoes, bocconcini

Pea and potato samosa served with cucumber yoghurt

Roast baby beetroots, mixed leaf, honey balsamic

Rocket, pear and parmesan; chardonnay vinegar dressing

Selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

### Afternoon Tea

Freshly baked biscuits / slice, percolated coffee and tea

**Please choose two items below to be served with your lunch.  
Savoury (served hot) – \$10 per additional item**

Grilled chicken, saffron marinated, lemon yoghurt  
Grilled saddle tail snapper, chardonnay dressing, fennel  
Atlantic salmon, white balsamic and dill, butter sauce  
Calamari with chilli jam sauce and sprout salad  
Butter chicken curry; aromatic rice  
Roast pork belly, BBQ sauce, vinegar coleslaw  
Grilled scotch fillet, caramelised onion  
Mushroom and ricotta ravioli, cream sauce  
Chinese style wok fried king prawns with Asian greens

# BARISTA COFFEE

Treat your guests with a barista coffee upgrade.

Barista-made coffees can be charged on a consumption basis at \$4.50 each.

Additional costs may apply for staffing and/or coffee cart hire for functions over 40 guests.

If your guest numbers are over 40, please discuss with your event coordinator.

*Items on consumption cannot be guaranteed unless a barista has been booked for your event.*





# SEASONAL MENU

## Seasonal Menu

Our seasonal menus have been created to offer you the finest possible ingredients at their prime

### 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

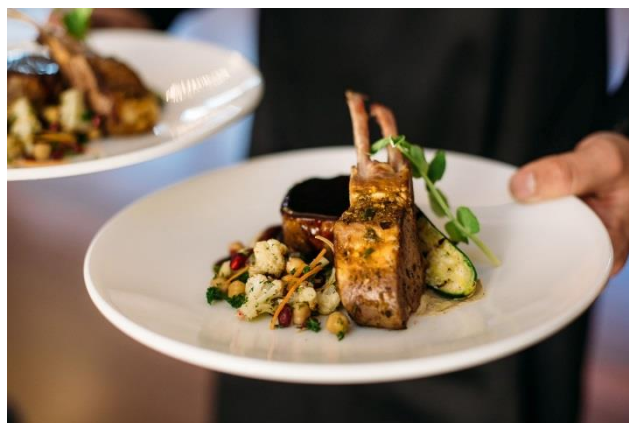
One entrée, one main, one side dish, one dessert

### Options

Choice of dish – \$12pp per course

Second side dish – \$3.50pp

Alternate drop – \$8pp per course



# SEASONAL MENU

## ENTREE

Thinly sliced bresaola, Buffalo mozzarella, roma tomato, basil pesto  
Goats cheese soufflé, chorizo crumb, jamon, hazelnut honey, fresh Granny Smith salad  
Ricotta and mushroom ravioli, truffle oil with cream and sage sauce  
Grilled eggplant, ratatouille vegetable, basil oil  
King prawn, tartare, avocado puree, daikon, radish and beetroot mayonnaise  
Chilli bean sauce calamari with Asian slaw and pink onion  
Pan-fried goats cheese, gnocchi, tomato sugo, rocket  
Risotto options:  
Pea and pumpkin, slow cooked chicken;  
Porcini mushroom and grilled field mushroom, truffle oil;  
Pea and mint, asparagus and basil; or  
Red pepper, tomato, grilled baby courgette; or  
Create your own risotto

## MAIN

Roast sirloin, carrot puree, broccolini, onion ash  
Beef cheek, cauliflower, mushroom szechuan spice, peanut, master stock  
Grilled snapper fillet, sweet potato, shaved fennel, chermoula  
Grilled barramundi fillet, pumpkin puree, Asian greens, crushed cashews, nam jim  
Grilled salmon fillet, tomato and eggplant sambal, coriander and seaweed  
Roast chicken breast, smoked eggplant, grilled courgette, harissa  
Slow cooked pork shoulder, sweet potato, beetroot and lentil jus, apple salad  
Slow cooked lamb shoulder, hummus, cauliflower and cranberry salsa

## SIDE DISHES

*(shared) - select one, served with mains*  
Mixed greens with sesame, soy and crisp shallots  
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, aioli  
Roast chats, rosemary and garlic  
Mixed grain salad, pomegranate, goats curd, rocket  
*Choice of a second side dish charged \$3.50pp*

## DESSERT

Chocolate and hazelnut entremet with strawberry sorbet  
Sticky date pudding verrine, toffee sauce with vanilla ice cream  
Chocolate and raspberry tart with raspberry whipped ganache  
Vanilla baked cheesecake with Chantilly cream  
Warm lime pudding with lime syrup and vanilla ice cream  
Frangelico pannacotta, chocolate soil with raspberry gel  
Crème brulee

# 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 – \$9 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, pickled octopus



# SIGNATURE MENU

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

## Options

**Choice of dish – \$12pp per course**

**Alternate drop – \$8pp per course**

**Second side dish – \$3.50pp**



# SIGNATURE MENU

## ENTREE

Crisp fried soft shell crab; pink onion, Japanese slaw and kewpie mayonnaise  
Cooked king prawn, miso, slow cooked salmon with tarator, beetroot mayonnaise  
Salmon tataki, Kingfish ceviche, radish, mandarin dressing  
Fresh cooked king prawns, mint, green papaya, chilli lime dressing  
Slow cooked chicken, grain and quinoa, cauliflower salsa  
Crisp duck, porcini mushroom risotto, fried kale, truffle oil  
Roast five spice pork belly, aromatic chilli paste, bean sprouts and pickle  
Prawn and scallop ravioli, saffron butter sauce, micro celery

## MAIN

Grilled snapper fillet, king prawn, chickpeas and tomato sugo  
Grilled barramundi, saffron and dill risotto, fennel salad, basil  
Confit chicken, cauliflower puree, chick pea and date salsa  
Peking duck, spice lentil, grilled radicchio, red wine jus  
Roast lamb rack, slow cooked shoulder, potato mash, green beans and za'atar  
Roast eye fillet, carrot puree, Kipfler chips, gremolata

## SIDE DISHES

*(shared) - select one, served with mains*

Mixed green beans with sesame, soy and crisp shallots  
Spinach, rocket, pear and parmesan salad  
Mixed leaf salad, Lebanese cucumber, cherry tomato; vinaigrette  
Quinoa, crushed almonds, green beans, preserved lemon  
Cherry tomato, panzanella croutons, Swiss chard and sherry vinegar  
Chips, aioli  
Roast chats, rosemary and garlic  
Mixed grain salad, pomegranate, goats curd, rocket  
Roast cauliflower, sumac, Swiss chard, chickpea salad, tahini dressing

## DESSERT

Fraser's Mess - candied walnut mousse, meringue, vanilla bean ice cream  
Vanilla bean panna cotta with blood orange jelly  
Passionfruit cheesecake with berries  
Saffron brulee, vanilla ice cream with fairy floss  
Apple crumble with vanilla ice cream  
Lime meringue tart with honey basil glaze

# COCKTAIL MENU

## MENU 1

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

### COLD

Avocado, dukkah, crisp tortilla  
Blue Manna crab salad, mint, crisp shallot and nam jim dressing  
Freshly cooked king prawns with cocktail sauce  
Slow cooked saffron chicken, lemon mayonnaise  
Beef tartare, black vinegar, brioche

### WARM

Pan-fried goats cheese gnocchi, oregano and tomato aioli  
Chicken tikka samosa, cucumber yoghurt  
Pork and mushroom dumpling, ginger soy sauce  
Panko crumb short ribs, mustard Japanese mayonnaise  
Moroccan lamb pie, spiced tomato kasundi

## MENU 2

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

### COLD

Tomato and black olive bruschetta, olive crumb  
Fresh oyster, shallot, red wine vinegar  
Ceviche of salmon, jalapeno, crisp wonton skin  
Lemon peppered lamb loin, sourdough and olive  
Air dried beef, pickled beetroot and za'atar

### WARM

Porcini mushroom arancini, lemon aioli  
Garlic prawns, chipotle mayonnaise  
Chicken satay and peanut sauce  
Five spiced pork belly, with chilli caramel sauce, Asian slaw  
Lamb rogan josh puff, spiced yoghurt



# COCKTAIL MENU

## Signature Canapés

*\$6 per item*

### C O L D

Buffalo mozzarella, ciabatta, pesto  
Assorted sushi, wasabi mayonnaise  
Salmon egg roll, horseradish and salmon caviar  
Tortilla cup, crab, mango and chilli  
Tuna tataki, sesame salad, yuzu dressing  
Chilled prawn, pink peppercorn, lime and vanilla, rye toast  
Thai spiced beef rice paper roll

### W A R M

Vegetarian samosa, chutney  
Tomato basil arancini, saffron aioli  
Tempura prawn with teriyaki sauce  
Grilled miso salmon, wakame and pickled ginger  
Seared scallop, miso, pickled ginger  
Buttermilk marinated spiced chicken, chipotle mayonnaise  
Marinated saffron chicken skewer with lemon yoghurt  
Mini vegetarian quiche, feta  
Black Angus pie with kasundi  
Grilled Spanish chorizo, brioche toast, yoghurt

### 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

## Substantial Cocktail Dishes

*\$10 per item*

Gnocchi, tomato sugo, basil  
Eggplant masala, peanuts and aromatic rice  
Vegetarian fried rice with fried shallot  
Beer battered snapper and chips, pickled onion mayo  
Butter chicken curry and steamed rice  
Sliders – buttermilk marinated spiced chicken, BBQ sauce, coriander, pickle  
Peking duck and hoisin pancake  
Teriyaki or harissa spice lamb cutlets (x2)  
Slow cooked lamb shoulder, carrot puree, za'atar, cauliflower  
Beef cheek, sweet potato, beef jus  
Turkish pitta with lamb kofta, yoghurt

*3 and 4 hour cocktail packages are available, ask your Event Coordinator for a quotation*

# 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 radicchio

Buffalo mozzarella and  
heirloom tomato

Pickle

Fresh breads

### Japanese

*(\$10 surcharge)*

Sashimi of king fish, Tasmanian  
salmon and tuna

Assorted sushi and nigiri

Wasabi, ginger, wakame and soy

### Indian

Butter chicken and grilled paratha

Eggplant and chickpea curry

Aromatic rice

Vegetarian samosa

Cucumberyoghurt

### Indonesian

Spiced roast pork, tomato sambal

Gado gado, peanut sauce

Beef rendang

Nasi goreng

### Spanish

King prawn and mussel paella

Lamb pinchos

Patatas bravas

Empanadas with pineapple salsa

### Turkish

Chicken kebabs

Spiced vegetable pilau

Turkish bread

Tabouli salad

Selection of condiments, hummus,  
cucumber yoghurt

### Chinese

Roast duck with duck sauce

Steamed pork buns, chilli soy

Five spice pork belly, chili jam,  
coriander salad

### Oyster

Freshly shucked, lime, cracked  
pepper, tabasco and shallot vinegar

Oyster shots;

Tomato and horseradish

Wasabi, soy and orange

### Carvery

Rack of lamb

Scotch fillet, red wine jus

Caramelised onion

Fresh bread

Selection of condiments

### BBQ *(\$5 surcharge)*

Chicken satays

Garlic prawn

Roast lamb rack

Dinner rolls

Caramelised onions

Selection of condiments

### Seafood *(\$10 surcharge)*

Oysters with traditional condiments

Freshly cooked king prawns,

chipotle 'rose' sauce

Assorted sushi

Cold smoked salmon, capers,

lemon and horseradish cream

### Christmas

Honey glazed champagne ham

Smoked turkey breasts, cranberry sauce

Fresh breads

Selection of condiments

### Dessert

Honey and saffron brûlée

Mini gelato cones

Affogato (passed)

Chocolate tarts

Jam doughnut

Assorted farmhouse cheeses,

fruit bread and crackers

### Risotto

Lamb ragout and sage risotto,

roast pumpkin and pine nuts

Roast roma tomato and red

pepper risotto, fresh basil

Ciabatta bread

Parmesan

Chilli



# BEVERAGE MENU

## 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 2 '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  
 Selection of draught beers & cider  
 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 4 'Sommelier's Selection'

Sittella Cuvee Blanc NV  
 Mac Forbes Spring Riesling  
 Corymbia Chenin Blanc  
 Yangarra Grenache  
 Unusual Suspects Cabernet Movedure  
 Selection of draught beers & cider  
 Soft drinks, juice and iced tap water

*Available addition on any package:  
 The Accomplice – Sweet Escape Wine*

	2HR	3HR	4HR	5HR	6HR
Package 1	\$32	\$37	\$43	\$48	\$55
Package 2	\$37	\$42	\$47	\$53	\$59
Package 3	\$42	\$47	\$54	\$62	\$70
Package 4	\$49	\$54	\$61	\$69	\$78



*Mid-strength beer will be made available on all beverage packages  
 Upgrade to bottled still or sparkling water | \$4.50 per person*

# BEVERAGES ON CONSUMPTION

## Champagne

Louis Roederer Brut Premier	Epernay FR	137
Charles Heidsieck Brut Reserve	Reims FR	170
Jacquart Brut Mosaique	Marne Valley FR	110

## Sparkling

Sittella Grand Vintage	Pemberton WA	70
Howard Park Petit Jete	Swan Valley WA	63
Voyager Estate Chenin	Margaret River WA	80
Chandon Rose	Yarra Valley VIC	65
Dal Zotto Prosecco	King Valley VIC	55
Heemskerk	Tasmania	84

## Pinot Grigio/Gris

CornuCopia Pinot Grigio	Pemberton WA	50
Tim Adams Pinot Gris	Clare Valley SA	55
Puiattino Pinot Grigio	Fruili Venezia Giulia IT	55

## White Varietals

Mandoon Verdelho	Swan Valley WA	55
Bella Ridge Chenin Blanc	Swan Valley WA	75
Pieropan Soave	Veneto IT	75

## Riesling

Leeuwin Estate Art Series	Margaret River WA	66
Forest Hill	Mt Barker WA	53
Grosset Springvale	Clare Valley SA	90
Bellarmino Select Riesling	Pemberton WA	50

## Sauvignon Blanc Semillon Blend

Fraser Gallop	Margaret River WA	55
Oates End	Margaret River WA	69
Voyager Estate	Margaret River WA	55

## Sauvignon Blanc

Leeuwin Estate Art Series	Margaret River WA	70
Howard Park	Margaret River WA	55
Apricus Hill	Denmark WA	60
Shaw + Smith	Adelaide Hills SA	69
Dog Point	Marlborough NZ	82

## Chardonnay

Leeuwin Estate Prelude	Margaret River WA	78
Marq	Margaret River WA	65
Devils Lair Honeycomb	Margaret River WA	50
Voyager Estate	Margaret River WA	90
Credaro Kinship	Margaret River WA	73
Warramate	Yarra Valley VIC	60

# BEVERAGES ON CONSUMPTION

## Rosé

Deep Woods	Margaret River WA	70
Turkey Flat	Barossa Valley SA	50

## Pinot Noir

Castle Rock	Porongurup WA	80
Willoughby Park	Great Southern WA	60
Picardy	Pemberton WA	90
Mac Forbes	Yarra Valley VIC	70
Between 5 Bells	Henty NSW	55
Pooley	Coal River TAS	94
Nanny Goat	Otago NZ	84

## Red Blends

Castelli Cabernet Merlot	Great Southern WA	50
Flowstone Cabernet Touriga	Margaret River WA	77
Millbrook G.S.M	Geographe WA	50
Ironcloud Cabernet Malbec	Ferguson Valley WA	62
Oats End Tempranillo	Margaret River WA	65
Castelli Shiraz Malbec	Great Southern WA	50
Rusden Ripper Creek Shiraz/Cabernet	Barossa Valley SA	67
Cirillo Grenache	Barossa Valley SA	55
Tar & Roses Sangiovese	Heathcote VIC	55

## Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	60
Xanadu Premium	Margaret River WA	85
Leeuwin Estate Prelude	Margaret River WA	56
Howard Park Scotsdale	Great Southern WA	100
Evoi	Margaret River WA	70
Bowen Estate	Coonawarra SA	77

## Shiraz

Voyager Estate	Margaret River WA	80
Castelli Syrah	Great Southern WA	70
Willow Bridge Gravel Pit	Ferguson Valley WA	65
Leeuwin Art Series	Margaret River WA	90
Sittella	Frankland River WA	55
Atze's Corner	Barossa Valley SA	60
Turkey Flat Butchers Block	Barossa Valley SA	55

## Moscato

Fiore	Mudgee NSW	45
Marcarini Moscato d'Asti	Asti IT	60

## Dessert & Fortified

Fraser's Barrel (multi region selection ports & liqueurs blended together in a 10L barrel)		9/glass
De Bortoli "Noble One"	Riverina NSW	65

# BEVERAGES ON CONSUMPTION

## Beers – Bottled

Cascade Premium Light	8
Little Creatures Rogers	8.5
Crown Lager	9
Peroni Nastro Azzurro	10
Peroni Leggera	10
Asahi	10
Little Creatures Pale Ale	10
Corona	10

## Other

Matso's Ginger Beer	9.5
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## Soft Drinks

Glass

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

## Spirits

From 10



# COCKTAIL BEVERAGE OPTIONS

Start your evening off with great pre-dinner options from \$15 per hour  
(*\$7 per additional choice per hour*)

Your choice of two (2) cocktails for the hour  
or alternatively \$18 per cocktail on consumption

Non-Alcoholic | \$12 per beverage on consumption  
Based on: minimum 1 hour seated event or 2 hour cocktail event

## Aperitif

Solerno Serata | Solerno, grapefruit and sparkling water  
Negroni | Gin, sweet vermouth with campari  
Pimm's Cup | Pimms topped with dry ginger ale and sprite  
French 75 | Gin, lemon juice, sugar syrup and sparkling wine

## Digestives / After Dinner

Sidecar | Triple Sec, brandy and lemon juice  
Vanilla Apple Sour | Vodka, Licor 43, apple juice, lemon juice and egg white  
Aztec Negroni | Anejo tequila, amaro, mozart black and chocolate flakes  
Sloe Gin | Sloe gin, lime juice, sugar syrup, egg white and bitters

## Light and Refreshing

Tom Collins | Gin, lemon juice, sugar syrup and topped with soda water  
Tennessee Cooler | Jack Daniels, triple sec, lemon juice and sprite  
Mint Julep | Bourbon, sugar syrup, mint and topped with soda water  
Dark 'n' Stormy | Rum, fresh lime and ginger beer

## Non - Alcoholic

Seedlip and Tonic | (*choice of*) garden, spice or grove  
Green Apple Monin | Fresh lime, topped with lemonade



# CONTACT US



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Fraser's  
KINGS PLACE



THE  
BREWERY  
FRASER'S BREWERY



THE  
FUNCTIONS  
FRASER'S FUNCTIONS



EXTERNAL  
CATERING