



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

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

| Room | Banquet | Cabaret | Theatre | Cocktail |
|--|---------|---------|---------|----------|
| Restaurant | 110 | N/A | N/A | 300 |
| Restaurant + Terrace | 150 | N/A | N/A | 500 |
| Private Dining Room (PDR) | 28 | N/A | N/A | 70 |
| PDR with AV | 24 | N/A | N/A | 70 |
| Fraser's Function Centre (FFC) | 200 | 160 | 250 | 350 |
| FFC not incl Dance Floor | 180 | 144 | 210 | 350 |
| FFC Room 1 | 70 | 56 | 80 | 150 |
| FFC Room 2 | 90 | 72 | 90 | 200 |
| State Reception Centre (SRC) | 400 | 320 | 585 | 700 |
| SRC North | 190 | 152 | 200 | 250 |
| SRC South | 190 | 152 | 200 | 250 |
| Botanical Café | N/A | N/A | N/A | 200 |
| Total Venue Capacity (all spaces combined) | | | | 2100 |

Function Rooms (SRC & FFC) are only available to be split when approved by the venue



B R E A K F A S T

SIT DOWN PLATED BREAKFAST – \$35pp

Set/served to the middle of the table

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

Choice of one hot plated 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 \$5pp*)

OPTIONAL UPGRADES

Fresh whole fruit served to the table on arrival + **\$2pp**
Upgrade to alternate drop of second hot item + **\$8pp**
Upgrade to choice of hot item + **\$12pp per additional item**

COCKTAIL STYLE – \$35pp

Can be served passed canape style, or to a station

Honey yoghurt, seasonal berries and toasted muesli
Fruit Danish
House made sausage roll
Avocado tart
Vegetable quiche
Tomato and cheese croissant
Fresh seasonal fruit

Chilled orange juice
Coffee and tea station

BEVERAGE OPTIONAL UPGRADES

Tea and coffee station on arrival (in addition to served to the table) + **\$3pp**
Freshly squeezed juice station on arrival [seasonal fruits] + **\$7pp**

Please see Page 8 for espresso coffee options

SEMINAR MENUS

Our seminar packages are fully customisable to offer you a variation on each day of your conference, or each time you visit

All Day Seminar Package – \$79pp

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

PACKAGE INCLUSIONS

On arrival:

Percolated coffee, tea and whole fruit

Morning tea:

Your choice of x2 morning tea items

Lunch:

Served stand-up fork buffet style

Your choice of:

x2 hot savoury (protein) items
and
x2 hot vegetarian items
and
x3 side/salad items

Also included (at lunch):

Selection of breads
Farmhouse cheeses, fruit bread and crackers
Coffee and tea, juice, soft drink and water

Afternoon tea:

Chef selection of freshly baked biscuits/slice

Small notepads, pens and mints

Menu items for you to select from can be found on the following pages



MORNING / AFTERNOON TEA

\$5pp per Morning/Afternoon Tea Item

Sweet

Lamington
Chocolate tart
Danish pastrie
Raspberry friand
Chocolate croissant
Carrot cake
Macarons
Flourless orange and almond cake
Passionfruit meringue tart
Chocolate brownie
Scone, strawberry jam and double cream
Jam doughnut

Savoury

Assorted 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 pie
Ham and cheese croissant
House made sausage roll
Pumpkin, feta and spinach quiche
Moroccan lamb pie

Brewed coffee and tea (station or served to the table) + \$5pp
Please see Page 8 for espresso coffee options



SEMINAR LUNCH MENU ITEMS

Please select your buffet style lunch items from the below:

HOT SAVOURY PROTEIN OPTIONS (CHOOSE TWO)

Grilled saffron marinated chicken, lemon yoghurt
Grilled saddletail snapper, Chardonnay dressing, fennel
Calamari with chilli jam sauce and sprout salad
Grilled scotch fillet, caramelised onion
Atlantic salmon, white balsamic and dill, butter sauce
Butter chicken curry; aromatic rice
Roast pork belly, BBQ sauce, vinegar coleslaw
Chinese style wok fried king prawns with Asian greens
Karaage chicken, Japanese sesame slaw

and

HOT VEGETARIAN OPTIONS (CHOOSE TWO)

Tomato arancini with aioli
Pea and potato samosa served with cucumber yoghurt
Fennel and red pepper frittata, black olives and salsa verde
Mushroom and ricotta ravioli, cream sauce
Empanadas
Gnocchi with tomato sugo
Vegetable curry, steamed jasmine rice

and

SIDE/SALAD OPTIONS (CHOOSE THREE)

Marinated heirloom tomatoes, bocconcini
Grilled cauliflower, chickpeas, grain, tahini yoghurt
Feta, quinoa, tomato, lemon rocket
Shaved cabbage, coriander, cucumber, roast peanut salad
Spiced crisp new potatoes, sour cream
Roast baby beetroots, mixed leaf, honey balsamic
Rocket, pear and parmesan; Chardonnay vinegar dressing

ESPRESSO COFFEE

Treat your guests with an espresso coffee upgrade, made lovingly by our Baristas

Events up to 100 guests:

Coffees to be ordered and dispensed from the bar within the space booked
Charged on a consumption basis at **\$5.50 per coffee**

Events of 100 to 200 guests:

Coffees to be ordered and dispensed from a coffee cart + venue bar
Charged on a consumption basis at **\$5.50 per coffee**

Events of 200 guests or more:

Coffees to be ordered and dispensed from two coffee carts
Charged on a consumption basis at **\$5.50 per coffee**
Plus hireage/staffing fee of **\$500**



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;

Choice of warm panini rolls or Turkish bread on the table

and

Two course set menu (selected from the Seasonal Menu on the following page) – either;

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

and

Tea and percolated coffee

DINNER – \$80pp

Based on a 5 hour function

Inclusive of;

Choice of warm panini rolls or Turkish bread on the table

and

Three course set menu (selected from the Seasonal Menu on the following page)

One entrée + one main (with one side dish) + one dessert

and

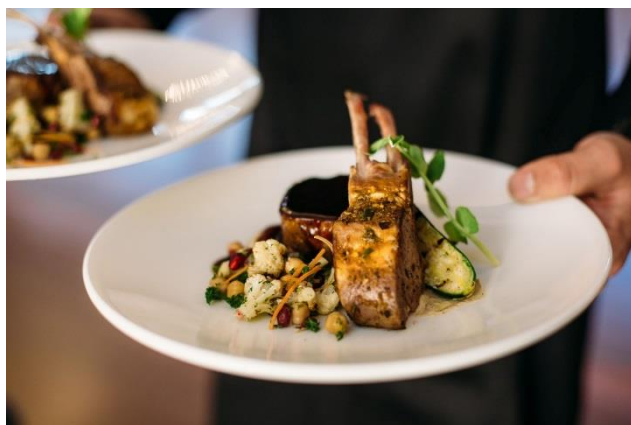
Tea and percolated coffee

OPTIONAL UPGRADES

Upgrade to alternate drop of two menu items **+\$8pp per course**

Upgrade to choice of two menu items **+\$12pp per course per additional menu item**

Upgrade to additional side dish **+3.50pp per additional item**



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 risotto, slow cooked chicken;
Porcini mushroom and grilled field mushroom risotto, truffle oil;
Pea and mint risotto, asparagus and basil;
Red pepper, tomato, grilled baby courgetti 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

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, sherry vinegar
Chips, aioli
Roast chats, rosemary, garlic
Mixed grain salad, pomegranate, goats curd, rocket

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

Add the following to your event at any point during your meal (before entrée, after entrée or after dessert). They are served shared to the table, two platters per table.

Cheese Course – \$12pp

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

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;

Choice of warm panini rolls or Turkish bread on the table

and

Two course set menu (selected from the Signature Menu on the following page) – either;

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

and

Tea and percolated coffee

DINNER – \$95pp

Based on a 5 hour function

Inclusive of;

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

and

Choice of warm panini rolls or Turkish bread on the table

and

Three course set menu (selected from the Signature Menu on the following page)

One entrée + one main (with one side dish) + one dessert

and

Tea and percolated coffee

OPTIONAL UPGRADES

Upgrade to alternate drop of two menu items **+\$8pp per course**

Upgrade to choice of two menu items **+\$12pp per course per additional menu item**

Upgrade to additional side dish **+3.50pp per additional item**

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, spiced 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

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, sherry vinegar
Chips, aioli
Roast chats, rosemary, 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 EVENTS

Cocktail style events are able to fully customise the menu to suit your guests and your event style. If you are unsure, or need some guidance – please reach out to your coordinator who can assist with selections.

You will choose your own menu from the below and following pages, including – standard canapes, signature canapes, substantial canapes and food stations

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame.

The minimum requirements per time frame are below:

COCKTAIL MINIMUM CATERING REQUIREMENTS:

| | |
|---------------|---------|
| Up to 2 hours | \$50pp |
| 3 hours | \$70pp |
| 4 hours | \$80pp |
| 5 hours | \$90pp |
| 6 hours+ | \$100pp |



COCKTAIL MENU ITEMS

STANDARD CANAPES – \$5pp

C O L D I T E M S

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
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

W A R M I T E M S

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

SIGNATURE CANAPES – \$6pp

C O L D I T E M S

Buffalo mozzarella, ciabatta, pesto
Assorted sushi, wasabi mayonnaise
Salmon egg roll, horseradish, salmon caviar
Tortilla cup, crab, mango, 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 I T E M S

Vegetarian samosa, chutney
Tomato basil arancini, saffron aioli
Tempura prawn with teriyaki sauce
Grilled miso salmon, wakame, 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

COCKTAIL MENU ITEMS

SUBSTANTIAL CANAPE ITEMS – \$10pp

Gnocchi, tomato sugo, basil
Eggplant masala, peanuts, aromatic rice
Vegetarian fried rice with fried shallots
Beer battered snapper and chips, pickled onion mayonnaise
Butter chicken curry, 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

FOOD STATION – \$20pp

Food stations last for approximately 1.5 – 2 hours, or until exhausted

Antipasto or Charcuterie

Shaved prosciutto and melon
Air dried beef, sopressa and grilled radicchio
Buffalo mozzarella and heirloom tomato
Pickle
Fresh breads

Japanese (\$10pp surcharge)

Sashimi of king fish, Tasmanian salmon and tuna
Assorted sushi, nigiri
Wasabi, ginger, wakame, soy

Indian

Butter chicken and grilled paratha
Eggplant and chickpea curry
Aromatic rice
Vegetarian samosa
Cucumber yoghurt

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

Chinese

Roast duck with duck sauce
Steamed pork buns, chilli soy
Five spice pork belly, chili jam, coriander salad

Christmas

Honey glazed champagne ham
Smoked turkey breasts, cranberry sauce
Fresh breads
Selection of condiments

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 (\$5pp surcharge)

Chicken satays
Garlic prawn
Roast lamb rack
Dinner rolls
Caramelised onions
Selection of condiments

Risotto

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

Seafood (\$10 pp surcharge)

Oysters with traditional condiments
Freshly cooked king prawns, chipotle 'rose' sauce
Assorted sushi
Cold smoked salmon, capers, lemon and horseradish cream

Dessert

Honey and saffron brûlée
Mini gelato cone
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
One full strength draught beer
Soft drinks, juice and iced tap water

PACKAGE 2

'Parklife' Package

Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
Selection of draught beers & cider
Soft drinks, juice and iced tap water

*Parklife wines are made exclusively for the Fraser's Group by Howard Park (Margaret River)
Option to upgrade sparkling to Howard Park Petit Jete NV at **+\$5PP***

PACKAGE 3

'Premium Western Australian Wines'

Howard Park Petit 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

OPTIONAL UPGRADES

The Accomplish – Sweet Escape Wine (complimentary – on request)
Upgrade to bottled still or sparkling water **+\$4.50PP**

Mid-strength beer will be made available on all beverage packages

| | 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 |



Please note that we are currently experiencing stock issues with some suppliers, on the occasion your selected wine/s are not available, our Beverage Manager will supply an alternative (prior to event date) of similar vintage, varietal and price range

BEVERAGES ON CONSUMPTION

Champagne

| | | |
|--------------------------------|-----------------|-----|
| Louis Roederer Brut Premier | Epernay FR | 137 |
| Charles Heidsieck Brut Reserve | Reims FR | 170 |
| Jacquart Brut Mosaïque | 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 |
|---------------------|-----|

Soft Drinks

| | |
|---|---------|
| Coke, Diet Coke, Lemon Squash, Lemonade & LLB | 5/glass |
|---|---------|

Juice

| | |
|--------------------------|-----|
| Assorted fruit selection | 4.5 |
|--------------------------|-----|

Mineral Water

| | |
|---|----|
| San Pellegrino (sparkling) & Acqua Panna (still) 1 IL | 11 |
|---|----|

Spirits

From 10



COCKTAIL OPTIONS

COCKTAIL STATION – \$15pp per hour

Cocktails are set to a station at your chosen location for your desired duration and will be manned by our Beverage Staff. Each station includes two types of your selected cocktails.

Station Options:

Spritz Station
Margarita Station
Martini Station

COCKTAILS ON CONSUMPTION – \$15 per cocktail

Any of the below can be added to a beverage on consumption tab, or available on a cash bar basis. We suggest a maximum of two different types for speed of service.

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, Licor43, 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



p: 08 9482 0170
e: hello@frasersevents.com.au
www: frasersevents.com.au



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