



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.

Our Private Spaces - 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

Our Private Spaces - 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

Our Private Spaces - 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 - \$70pp

SHARED ENTRÉE (all items served to the centre of the table)

Chargrilled Turkish bread with EVOO and dukkah

Woodfired baba ghanoush with fried capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

ALTERNATE DROP MAIN

Dry aged 250g Kilcoy scotch fillet with royal bleu mashed potato, broccolini and red wine jus

ALTERNATED WITH

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

SIDE TO SHARE

Chopped salad, ranch dressing

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

Woodfired baba ghanoush with fried 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

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

OR

12hr cooked Linley Valley pork bell, apple three ways, pickled cabbage, cider glaze

SIDE TO SHARE

Chopped salad, ranch dressing

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

Woodfired baba ghanoush with fried capers and sumac

Sizzling garlic prawns

Chorizo with marinated olives

Fresh shucked oysters with mignonette dressing

BWG charcuterie

CHOICE OF MAINS

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

OR

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

OR

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

SIDES TO SHARE

Chopped salad, ranch dressing 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 Menu - \$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

Woodfired baba ghanoush with fried 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

Barramundi with pumpkin puree, bacon lardon, broad beans, frisee, lemon dressing

OR

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

SIDE TO SHARE

Chopped salad, ranch dressing

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

Beverage Packages

PACKAGE 1 'SELECT SERIES'

Angas Brut NV
 Oxford Landing Sauvignon Blanc
 Oxford Landing Chardonnay
 Oxford Landing Cabernet Sauvignon
 Oxford Landing Shiraz
 Selection of draught beer
 Soft drinks, juice and iced tap water

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 and cider
 Soft drinks, juice and iced tap water

PACKAGE 2 'PARKLIFE'

Parklife wines are made exclusively for the Fraser's Group by Howard Park (Margaret River)
 Madfish Prosecco NV
 Parklife Chardonnay
 Parklife Sauvignon Blanc Semillon
 Parklife Cabernet Sauvignon Merlot
 Parklife Shiraz
 Selection of draught beers and cider
 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 and cider
 Soft drinks, juice and iced tap water

Option to upgrade sparkling to Howard Park Petit Jete NV at +\$5PP

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

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
----------------------------	--------------------	------

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	\$10
Anchor Steam Ale	\$12.50

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
---------------	-------------

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



Contact Us



p: 08 9482 0170

e: hello@frasersevents.com.au

www: frasersevents.com.au

