



Wedding Kit



Photos by Erica Serena Photography

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.

No matter the style of wedding, Fraser's has a number of versatile spaces to accommodate your individual requirements. Our award winning team will assist with personalised advice and work with you to understand what you require for your special day.

Services include...

- A dedicated Wedding Coordinator to plan your reception and oversee on the day
- A dedicated head table service attendant on the day
- Professional and friendly service staff
- Exclusive use of one of our function rooms with your choice of layout*
- Choice of food from our seasonal, signature, European and cocktail menus
- Round tables, chairs, white or black table linen and napkins
- All cutlery, crockery and glassware for each table
- Black and white menus for your guests and table numbers
- Bridal and cake table linen
- Cake knife and cake cutting, served on platters
- Choice of bridal table shape – rectangular, half moon or round
- Menu tasting for 2 people*
- Complimentary lectern and microphone hire
- Free public parking for up to 250 cars

*Conditions apply

Our Rooms

With our five distinct areas, Fraser's can accommodate any size wedding.

State Reception Centre

The State Reception Centre is a purpose-built venue at the top of the building, nestled in the lemon-scented gums of Fraser Avenue overlooking the Swan River and Perth City. Stunning architectural features such as high ceilings and opening floor to ceiling windows combined with two full bars, lifts, wheelchair access, private restrooms and an outdoor pre-function space, can be utilised to create a magnificent reception venue.

Function Centre

Located on the lower level of Fraser's and overlooking Perth City and the Swan River, this space is suited for engagement parties and wedding receptions with a wall that can be used to split the room midweek. With natural light, a private terrace area and bar facilities, this space is perfect for sit-down and cocktail style events.

Private Dining Room

Fraser's exclusive Private Dining Room is the ultimate venue for smaller weddings and engagements. The room features a dedicated large timber boardroom-style table that seats a maximum of 28 guests but can be reconfigured to host smaller groups and cocktail receptions. Elegant light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings feature in this elegant space. This space also includes a private terrace area and one of Perth's best views overlooking the City and the Swan River. *Alternative menus can be provided on request for bookings in this space.*

Restaurant

The original wedding venue, Fraser's Restaurant has a warm, rustic charm, with multiple levels and is best suited to medium sized events.

Alternative menus can be provided on request for bookings in this space.

Botanical Café

Located alongside the Fraser's Restaurant and Function Complex and featuring indoor and outdoor dining options with spectacular views over the City and Swan River, the Botanical Café is perfect for a relaxed cocktail reception. *Alternative menus can be provided on request for bookings in this space.*



Photos by Erica Serena Photography

Capacities

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

Room	Banquet Style	<i>with Dance Floor</i>	Cocktail Style
Restaurant	110	70	300
Restaurant + Terrace	150	130	500
Private Dining Room	28	N/A	70
Fraser's Function Centre	140	180	350
Fraser's Function Centre Room 1	70	50	100-150
Fraser's Function Centre Room 2	90	110	200
State Reception Centre	400	350	700
State Reception Centre North	190	150	250
State Reception Centre South	190	150	250
Botanical Café	120	100	200

The larger function rooms such as Fraser's Function Centre and the State Reception Centre are only available to be split when approved by the venue.



Photo by Ross Wallace Photography

Seasonal Menu

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

Seasonal Lunch Menu | \$60 per person

Based on a 4 hour function

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

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

Tea and percolated coffee

Seasonal Dinner Menu | \$80 per person

Based on a 6 hour function

Inclusive of:

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

Choice of warm panini rolls or Turkish bread on the table

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

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

Tea and percolated coffee

Optional Upgrades

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

Upgrade to choice of two menu items + **\$12 per person per course**

Upgrade to additional side dish + **\$3.50 per person per additional item**

Kosher menus are available on request | Fraser's serve Halal certified produce

Seasonal Menu

Entrée

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

Accompaniments

\$2.50 per person per selection
Béarnaise sauce
Mushroom sauce
Pepper sauce

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 panna cotta, chocolate soil with raspberry gel
Crème brûlée



Photo by Studio Impressions

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'.

Signature Lunch Menu | \$75 per person

Based on a 4 hour function

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

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

Tea and percolated coffee

Signature Dinner Menu | \$95 per person

Based on a 6 hour function

Inclusive of:

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

Choice of warm panini rolls or Turkish bread on the table

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

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

Tea and percolated coffee

Optional Upgrades

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

Upgrade to choice of two menu items + **\$12 per person per course**

Upgrade to additional side dish + **\$3.50 per person per additional item**

Kosher menus are available on request | Fraser's serve Halal certified produce

Signature Menu

Entrée

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

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

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

Photo by Erica Serena Photography



European Dinner Menu

\$125 per person

(Based on an evening function of 5 to 6 hours)

Inclusive of: canapés on arrival (30 - 45 minute service)

5 course menu *including alternate drop of main dish*

Tea and coffee with dessert

Canapés on Arrival

Chef's selection

Table Platter

Antipasto *or* Charcuterie *or* Burrata platter - 2 per table

Warm dinner rolls and butter

Appetiser

King prawn, tartare, avocado puree, daikon, radish and beetroot mayonnaise

Entrée

Porcini mushroom risotto, truffle oil

Sorbet *(optional, + \$10 per person)*

Lemon, passionfruit, green apple or mango

Main *(alternate drop)*

Pan-fried goldband snapper on pumpkin puree, chermoula and fennel salad
or

Beef cheek, cauliflower, Szechuan spiced mushrooms, peanut, master stock

Side Dish

Spinach, rocket, pear and parmesan salad

Dessert

Frangelico panna cotta, chocolate soil with raspberry gel

If you would like to select an alternative entrée, main, side and dessert from our seasonal menu selection, please advise our Wedding Coordinator.



Photo by Studio Impressions



Share Menu

\$135 per person

Canapés

Chef's selection

On the tables

Warm dinner rolls with butter

Antipasto platter or charcuterie platter (**optional, + \$12 per person**)

Entrée

Pan-fried goats cheese gnocchi with tomato sugo, rocket and parmesan

Mains – *share platters, served to the table*

Grilled goldband snapper, chickpea salsa and fennel salad

Grilled scotch fillet with gremolata and red wine jus

Five spice pork belly, chilli bean sauce, pink onion and sprout salad

Rocket, pear and parmesan salad

Roast chats, rosemary and garlic

Dessert – *individual serve*

Frangelico panna cotta, chocolate soil with raspberry gel

If you would like an alternative menu selection for the entrée, mains, sides and dessert, please advise our Wedding Coordinator for a custom menu.



Photo by Erica Serena Photography

Menu Additions

Platters for the Table

Add the following to your event
(before entrée, after entrée or after dessert)
two platters per table

Antipasto Platter | \$12 per person

Ham, prosciutto, salami, sopresso, olives,
feta, pickle, grissini sticks

Charcuterie Platter | \$12 per person

Bresaola, prosciutto, salami, buffalo
mozzarella, roma tomato, basil

Seafood Platter | \$15 per person

Freshly cooked king prawns,
slow cooked salmon and citrus labneh,
Fremantle octopus and basil pesto

Burrata Platter | \$12 per person

Burrata, tomato, prosciutto (or bresaola),
rocket, virgin olive, panini

Cheese Platter | \$10 per person

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

Food Stations

Oyster Station | \$20 per person

Freshly shucked, lime, cracked pepper,
tabasco and shallot salsa
Tomato and horseradish
Wasabi, soy and orange
Coconut and citrus

Antipasto Station | \$20 per person

Shaved prosciutto and melon
Air dried beef, sopressa and grilled sausage
Chicken and pistachio terrine
Pickles, olives and feta
Fresh breads and crackers

Dessert Station | \$20 per person

Honey and saffron brûlée
Seasonal fruits
Mini passionfruit curd meringue
Mini gelato cones
Churros, chocolate sauce
Farmhouse cheeses, fruit bread, crackers



Photo by David Biesse Photography

Additional Items

Suppliers Meals | \$55 per person

Bread for table

Main meal as per guest menu

Soft drinks, juice, tea and coffee

Alcoholic beverages are not included for suppliers, however may be purchased at their own expense.

Children's Meal (2-12 years) | \$45 per person

Main options

Crumbed chicken strips and chips

Fish and chips

Pasta with Napoletana sauce

Ice cream sundae

Soft drinks and juice

Youth Meal (13-17 years) – pricing as per adult

Menu as per adult

Non-alcoholic beverage on consumption or packages available

Cheese Tower Wedding Cake* | POA

Will be converted to cheese buffet following “official cake cutting”

**Minimum 3 tiers*

Cocktail Menu

Cocktail style events are able to be fully customised to suit your guests and your event style.
If you are unsure or need some guidance, please reach out to your wedding coordinator who may 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.

COCKTAIL MINIMUM CATERING REQUIREMENTS

Please note there are minimum requirements per time frame

4 hours	\$80 per person
5 hours	\$90 per person
6 hours +	\$100 per person



Cocktail Menu Items

STANDARD CANAPÉS | \$5 per person

COLD ITEMS

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

WARM ITEMS

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 CANAPÉS | \$6 per person

COLD ITEMS

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

WARM ITEMS

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

DESSERT

Warm churros and chocolate dipping sauce
Honey and saffron brûlée
Gelato cones
Passionfruit tart
Mini Fraser's Mess

Cocktail Menu Items

SUBSTANTIAL CANAPÉ ITEMS | \$10 per person

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 | \$20 per person

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 (\$10 per person surcharge)

Sashimi of kingfish, 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

Seafood (\$10 per person surcharge)

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

BBQ (\$5 per person surcharge)

Chicken satays
Garlic prawn
Roast lamb rack
Dinner rolls
Caramelised onions
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

Chinese

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

Spanish

King prawn and mussel paella
Lamb pinchos
Patatas bravas
Empanadas with pineapple salsa

Risotto

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

Dessert

Honey and saffron brûlée
Mini gelato cone
Affogato (passed)
Chocolate tart
Jam doughnut
Assorted farmhouse cheeses, fruit bread and crackers

Beverage Packages

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 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 2 | Parklife

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

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

*Parklife wines are made exclusively for the
Fraser's Group by Howard Park (Margaret River)*

	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

Optional Upgrades

The Accomplish – Sweet Escape Wine (complimentary – on request)
Upgrade to bottled still or sparkling water + **\$4.50 per person**
Mid-strength beer will be made available on all beverage packages

*6hr pricing applicable to extended bookings only

Kindly note our contracts with our beverage suppliers may change at short notice, please check with your wedding coordinator prior to printing menus.

Beverages on Consumption

Champagne

Louis Roederer Brut Premier	Eprenay 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 Sparkling 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 WA	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 WA	90
Bellarmino Select Riesling*	Pemberton WA	50

*sweeter style

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

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	
Marcarini Moscato d'Asti	Asti IT	45
		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



Photo by Studio Impressions

Beverages on Consumption

Bottled Beers

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

Coke, Diet Coke, Lemon Squash, Lemonade & LLB	Glass
	5

Juice

Assorted fruit selection	4.5
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Mineral Water

San Pellegrino (sparkling) & Acqua Panna (still)	1 ltr	11
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Spirits selection

From 10

Cocktail Beverage 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

All Inclusive Wedding Experience Package

\$160 per person

includes...

Chef selection of canapés on arrival

3 course seasonal menu (inclusive of side dish)

Set entree, alternate drop of two mains, set dessert

Choice of warm panini rolls or Turkish bread & dips per table

6 hour exclusive Parklife beverage package

Brewed coffee & tea, with chocolates to finish

Choice mains and table platter upgrades available at additional charges

Complimentary Inclusions...

venue hire, staffing, cake cutting and service, lectern and microphone, complimentary menu tasting for bride and groom for seated weddings, placement of bonbonniere and place cards

Sunday Wedding Reception Package

\$130 per person

includes...

3 course set seasonal menu (inclusive of side dish)

Set entree, set mains, set dessert

Choice of warm panini rolls or Turkish bread & dips per table

5 hour Select Series beverage package

Brewed coffee & tea, with chocolates to finish

Choice mains and table platter upgrades available at additional charges

Complimentary Inclusions...

venue hire, staffing, cake cutting and service, lectern and microphone, complimentary menu tasting for bride and groom for seated weddings, placement of bonbonniere and place cards

Minimum adult guest number requirements apply

State Reception Centre 160 adult guests minimum and Fraser's Function Centre 100 adult guests minimum

Available for weddings held between January and September

Surcharge may apply if numbers are not met. This offer is not available to existing clientele.

Contact Us

08 9482 0170

hello@frasersevents.com.au

[www: frasersevents.com.au](http://www.frasersevents.com.au)

Fraser's
KINGS PARK



Fraser's Function Centre | State Reception Centre | Botanical Café