



Photo courtesy of Flying Images

BWG

Function Kit



About the venue

BWG Functions is a beautiful heritage listed venue high on the hill at Heathcote Reserve with 270-degree views of the Perth City skyline and Swan River. Steeped in tradition, our three function areas each have their own unique personalities and with its close proximity to Perth, just 10 minutes' drive from the Perth CBD and Fremantle, it is the ideal spot for hosting a variety of different corporate events.





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

Capacities

ROOM	SEATED	PRESENTATION	COCKTAIL
The Bluewater Room	90 guests - banquet (closed face) round tables	72 guests - cabaret (open faced) round tables	200 guests
The Bluewater Room + side grassed area (<i>subject to approval</i>)	200 guests (would require a marquee + flooring)	-	300 guests
The Private Wine Room (<i>option to extend the room forward</i>)	40 guests - banquet (closed face) round tables 22 guests - closed face boardroom long table	32 guests - cabaret (open faced) round tables 18 guests - open face boardroom long table	70 guests
The Private Dining Room	18 guests - square table	12 guests - open faced square table	40 guests
Venue Exclusive	150 guests	-	600 guests

Staffing, setup charges and minimum food and beverage spends apply to all bookings





Breakfast

\$38 pp weekdays
\$40 pp weekends
(Minimum 15 guests)

Set on the table - max 20 guest
(over 20 guests - served as a buffet)

Selection of orange and apple juice
Seasonal fresh fruit platter
Assorted yoghurt
Mini croissants and assorted pastries
Freshly brewed coffee and tea

Hot Choices
(one pre-selected and served to the table)

Classic eggs Benedict
Smashed avocado, feta, baby spinach, poached egg on toast
Scrambled eggs on toast, bacon, chorizo, roast tomato, homemade baked beans



Seminars

All Day Package - \$75 pp

Half Day Package - \$65 pp (excludes morning tea or afternoon tea)

Seminar packages include - room set with notepads, pens & packaged mints

PACKAGE INCLUSIONS

On Arrival – set to the table

- Fresh fruit platter
- Coffee and tea

Morning Tea

- Coffee and tea
- Choice of two morning tea items

Lunch – served buffet style

- Choice of three hot main items
- Choice of two salad/side items
- Selection of cheeses, fruit bread and crackers

Afternoon Tea

- Assorted biscuits
- Coffee and tea

**Additional morning and afternoon tea items are available at a cost of \$5PP per item*

Morning/afternoon tea options (choose two)

Savoury

- Vegan ratatouille pastizzi
- Tomato, herb and cheese pinwheels
- Ham and cheese croissants
- Assorted finger sandwiches
- Spinach and feta tartlets
- Sausage rolls
- Hot bacon and egg pies

Sweet

- Chocolate fudge mini cakes
- Assorted muffins
- Lemon meringue tartlets
- Banana bread with whipped butter
- Flourless orange and raspberry cake
- Scones with strawberry jam and cream
- Churros with chocolate sauce

LUNCH

Main menu options (choose three)

- Southern fried chicken and coleslaw
- Goats cheese and red onion tart
- Slow roast lamb shoulder with thyme sweet potato
- Beer battered barramundi goujons, hand cut chips, tartare
- Butter chicken, basmati rice and cucumber yoghurt
- Penne with tomato and basil pasta bake
- Orecchiette, heirloom tomato, mushroom, spinach, balsamic glaze
- Roast sirloin, pumpkin, broccolini
- Salt and pepper squid, mint and bean sprout salad nam jim

Side/salad options (choose two)

- Cherry tomato, cucumber and leaf greens
- Roast pumpkin, pine nut and semi dried tomato
- Caesar salad
- Apple, celery, red onion and walnut mayonnaise
- Couscous, orange, date and coriander
- Rocket, roast beetroot and hazelnut vinaigrette

Cocktail Style

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 per item

Smoked salmon blini with dill crème fraiche
Roast beef, red onion jam, watercress, toasted brioche
Chicken san choy bao
Pumpkin and feta filoette
Creamy avocado vol au vent, sundried tomato
Tempura barramundi with harissa mayonnaise
Spiced tomato arancini with garlic aioli
Satay chicken skewers
Vegan ratatouille pastizzi
Harvey Beef meatballs, smokey bourbon sauce

Substantial canapes - \$10PP per item

Beef sliders with cos, burger sauce and melted cheese
Pork and gravy roll with apple sauce
Slow roast lamb shoulder, minted mushy peas
Soft shell crab with coriander and chilli
Southern fried chicken, coleslaw, smoked paprika aioli
Crispy pork belly with Asian herb slaw, chilli caramel
Braised beef cheek with creamy mash and gremolata
Herb crumbed goldband snapper with soft herb aioli

Signature canapes - \$5.50PP per item

Oysters with shallot vinaigrette
Herb crumbed barramundi with soft herb aioli
Chickpea falafel with tzatziki and green chilli
Prawns and spring onion potato cakes with lime mayonnaise
Snapper with baby cos and chipotle salsa
Grilled haloumi with tomato relish



Food Stations - \$20pp

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

BURGER STATION

Homemade beef burgers
Sliced cheddar
Pickled beetroot, tomato,
lettuce, gherkins
Toasted brioche buns
Tomato and barbeque sauce,
mayonnaise

CHARCUTERIE GRAZING STATION

Selection of cold meats, selection of
European cheeses, marinated
olives, pickled vegetables, duck
parfait, breads and olive oil

ASIAN STATION

Crispy squid with chilli and bean sprout salad
Crispy pork belly, wombok slaw, caramel
Stir fry noodles with tofu
Thai green chicken curry, coconut rice
Sauces - ABC sweet soya,
Sriracha chilli sauce

OYSTER STATION

Freshly shucked oysters with condiments
Oysters Kilpatrick
Bloody Mary shooters
Shallot vinaigrette, tomato salsa
Lemon and lime wedges
Tabasco, cracked black pepper

SEAFOOD STATION + \$10pp SURCHARGE

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

CARVERY STATION

Roast beef sirloin, lamb leg
Caramelised onions, gravy,
mustards and relishes
White, wholemeal and
sourdough rolls

DESSERT STATION

Caffeinos of vanilla bean brûlée
Belgian chocolate mousse tartlets
Farmhouse cheese board with crackers and fruit bread
Lemon cheesecake
Macaroons
White chocolate strawberries

PIZZA STATION

Margherita
Prosciutto, rocket, parmesan, balsamic glaze
Roast pumpkin, semi-dried tomatoes,
pinenuts, spinach, feta
Tandoori chicken, mint yoghurt, baby
spinach

BBQ STATION

Chicken satays
Mini BBQ sausages
Garlic prawns
Shortloin lamb chops
Dinner rolls
Caramelised onions
Crisp iceberg lettuce
Assorted accompaniments

Seated Lunch & Dinner

Lunch (2 Course) - \$55PP (based on a 3 hour function)

Includes:

- Bread rolls with butter on the table
- Set entrée + set main (served with vegetables & salad)
- OR
- Set main (served with vegetables & salad) + set dessert
- Brewed coffee, tea and chocolates

Dinner (3 Course) - \$80PP (based on a 5 hour function)

Includes:

- 2x Chef choice canapes on arrival
- Bread rolls with butter on the table
- Set entrée + set main (served with vegetables & salad) + set dessert
- Brewed coffee, tea and chocolates

Optional Upgrades

Upgrade to alternate drop of two menu items **+\$5pp per course**

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

*****Please choose your menu to cater for the majority of your guests.***

Special dietary requirements can be catered for separately.

Once we have a list of all your special dietary requirements, our Chef will cater for those requirements individually.



Lunch & Dinner Menu Items

ENTREES

Beef bresaola with shaved parmesan, rocket, baby capers and balsamic glaze
Chilled fresh cooked king prawns, avocado, cucumber, radish and lemon myrtle dressing
Roast chicken with heirloom carrot, broccoli, currants, balsamic reduction and pine nuts
Confit duck with sautéed oyster mushrooms and green onion chilli caramel
Roast cauliflower, hummus, chickpeas, baby spinach, dukkah, pomegranate
Salt and pepper calamari, Asian slaw

Risotto entree options:

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

MAINS

Grilled snapper, chorizo, kipfler potato, baby spinach, semi-dried tomato
Roast eye fillet, braised beef cheek, green beans with potato gratin, Shiraz onion jus
Crispy skinned barramundi, pumpkin puree, bacon lardons, broad beans, frisee
Chicken confit with blistered creamed corn, sweet potato, lime and herb salad
Grilled salmon, potato puree, broccolini, salsa verde
Beef cheek, sweet potato mash, gremolata
Roast lamb rump, pearl couscous, roast pumpkin and mint verde
Roast pork belly, apple three ways, pickled cabbage, cider glaze
Goats cheese gnocchi with mixed vegetables
Mushroom and pea risotto, crisp kale and parmesan

DESSERTS

Chocolate pot, cardamom sugar churros
Caramel popcorn crème brûlée, green apple gelato
Vanilla bean panna cotta, macerated berries, gingerbread crumb
Chocolate mousse tart, candied pepitas, cream, chocolate shard
Orange cake, raspberry puree, pistachio crumb, crème Chantilly
Sticky date pudding, toffee sauce with vanilla bean ice cream

Festive Option -

Christmas pudding with crème anglaise and vanilla bean ice cream

OPTION TO ADD + \$9.50pp

Cheese platters – served to the table; house selection Blue Cow
Cheese with lavosh, fruit bread and muscatels



Degustation Menu

5 courses starting at \$100 pp + \$50 with matched wines

7 courses starting at \$130 pp + \$70 with matched wines

Looking for a unique dining experience at your event?

Degustation is a culinary term meaning "a careful, appreciative tasting of various foods" which focuses on the senses and high culinary art.

Our degustation menus are designed and specifically tailored to your tastes, this five to seven course set meal can also be matched with wines by our Sommelier.



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 Petite Jete
Stella Bella Sauvignon Blanc
Willow Bridge G1 – 10 Chardonnay
Xanadu DJL Cabernet
Plantagenet 3 Lions Shiraz
Selection of Draught Beers & Cider (selection of 3 taps)
Soft drinks, juice and iced tap water

PACKAGE 2 'PARKLIFE'

'Parklife' made exclusively for the Fraser's Group by Howard Park

McPherson Sparkling
Parklife by Howard Park Chardonnay
Parklife by Howard Park Sauvignon Blanc Semillon
Parklife by Howard Park Cabernet Sauvignon Merlot
Parklife by Howard Park Shiraz
Selection of Draught Beers & Cider (selection of 3 taps)
Soft drinks, juice and iced tap water

PACKAGE 4 'SOMMELIER'S SELECTION'

Howard Park Petite Jete
Bellarmine 'Select' Riesling
Voyager Estate Chenin Blanc
Millbrook Tempranillo or GSM
Leeuwin Estate Prelude Cabernet Sauvignon
Selection of Draught Beers & Cider (selection of 3 taps)
Soft drinks, juice and iced tap water

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

On request (sweet wine): Bellarmine 'Select' Riesling

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

Sparkling Wines

Howard Park Jete NV	Margaret River, WA	\$60
Clover Hill Cuvee Rose	Lebrina, TAS	\$77
Borgo Molino Extra Dry Prosecco	Veneto, Italy	\$55

White Wines

Rieslingfreak No2 Riesling	Clare Valley, SA	\$70
S.C Pannell Pinot Grigio	Adelaide Hills, SA	\$60
Leeuwin Estate 'Art Series' Sauvignon Blanc	Margaret River, WA	\$70
Howard Park Sauvignon Blanc	Margaret River, WA	\$65
Voyager Estate Sauvignon Blanc Semillon	Margaret River, WA	\$55
Willow Bridge G1-10 Chardonnay	Geographe, WA	\$68

Rosé

Hahndorf Hill	Adelaide Hills, SA	\$55
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Red Wines

Domaine Stoney Vineyard Pinot Noir	Coal River Valley, TAS	\$66
Leeuwin Prelude Estate Cabernet Sauvignon	Margaret River, WA	\$70
Stella Bella Cabernet Sauvignon/Merlot	Margaret River, WA	\$55
Milbrook Tempranillo	Geographe, WA	\$52
Yering Station Cabernet Sauvignon	Yarra Valley, VIC	\$75
Elderton Shiraz	Barossa Valley, SA	\$64
Leeuwin Estate 'Art Series' Shiraz	Margaret River, WA	\$85

Bottled Beers

Cascade Premium Light	\$8.00
Peroni Leggera	\$9.00
Peroni Nastro Azzurro	\$10.00
Corona	\$10.00
Asahi	\$10.00
Stella Artois	\$10.00
Hills Apple/Pear Cider	\$10.00
Stone & Wood Pacific Ale	\$10.00
Feral 'Hop Hog' IPA	\$10.00
Peroni Libera 0%	\$10.00

Draught Beers

Heineken Lager 5%	\$9.00
Kirin Lager 4.5%	\$9.00
Little Creatures 'Rogers' Amber Ale 3.7%	\$8.00
James Squire 150 Lashes 4.2%	\$9.00

Non-Alcoholic

Soft Drinks and Juices by the Glass	\$4.50
Soft Drinks and Juices by the Carafe	\$12.00
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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Cocktails Available from \$15

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 wine, 2 white wines, 2 red wines and a selection of beers.



Contact Us



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Fraser's
KINGS PARK



Big
FUNCTIONS
KILGARRIE HOTEL



**EXTERNAL
CATERING**