

Wedding Function Kit



Welcome

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 to compliment the look and feel of your special day.

Combine that with only the highest quality food and beverage and an impeccable level of service and we will create a day you only thought possible in your dreams.



Function Rooms

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.

Bluewater Room

*90 guests seated
200 guests cocktail including the grass area*

Set on the Applecross foreshore with spectacular views of Perth city and Swan River.

A space that is distinctly unique, offering bay windows that open and spill out onto the grass, heritage brick and timber furnishings offer a rustic yet contemporary feel.

Beautiful panoramic city views and vast lawns provide perfect opportunities for memorable wedding photos.

Bluewater Room - Grassed Area

The grassed area next to the function centre is the City of Melville property. If you wish to put any structures on the grassed area i.e. dance floors, marquees etc, the venue must acquire an exclusive license to allow us to use the grassed area.

Private Dining Room

*18 guests seated
40 guests cocktail including the terrace*

Catering for intimate events the room features its own small terrace area and superb views through its timber windows.

Marquee Wedding Reception

Marquees can be erected outside our function centre on the side lawn and we could potentially do seated functions outside of up to 200 people. There are additional costs to put up a marquee depending on your events size.

VENUE EXCLUSIVE

For larger weddings, our restaurant and terrace area can be hired on an exclusive basis for functions of up to 120 seated (this space features partial outdoor dining) or 700 cocktail.

Private Wine Room

*22 guests (boardroom)
40 guests (banquet)
70 cocktail including the veranda*

A rustic yet quaint room that has kept its historic charm. Featuring wooden floorboards, fireplace and French doors with contemporary wine racks and furnishings. This exclusive room boasts its own verandah overlooking the gardens and river with views stretching out towards the city.

Wedding Ceremony – Lawn Area

Are you interested in hosting your wedding ceremony on the grassed area in front of the venue, then enjoying your reception in one of our various function rooms? The grassed area is the property of the City of Melville and an exclusive license also needs to be obtained from them directly. Ask our coordinator for the details of who to contact.

Set Menus

LUNCH

\$55 PER PERSON | 3-HOUR FUNCTION

2 Course Set Menu

Basket of warm bread rolls with butter

One set entrée and one set main

OR

One set main, and one set dessert

Seasonal vegetables and salad included in both options

Brewed coffee, tea and chocolates

ADDITIONAL MENU ITEMS

CHILDREN'S MENU | \$45 PER PERSON

INCLUDES MAIN MEAL CHOICE OF

Burger and Chips

Chicken Strips and Chips

Fish and Chips

INCLUDES DESSERT

Ice Cream Sundae

SOFT DRINKS AND JUICE

SUPPLIERS MEAL | \$55 PER PERSON

INCLUDES MAIN MEAL - as per guests' menu

SOFT DRINKS, JUICE, TEA AND COFFEE

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

DINNER

\$80 PER PERSON | 5-HOUR FUNCTION

Chef's choice of canapés on arrival

Basket of warm bread rolls with butter

One set entrée

One set main course

Seasonal vegetables and salad included

One set dessert

Brewed coffee, tea and chocolates

MENU UPGRADES

CHOICE BETWEEN TWO DISHES | \$12 PER PERSON PER COURSE

ALTERNATE DROP | \$5 PER PERSON PER COURSE

SECOND SIDE DISH | \$3.50 PER PERSON

CHARCUTERIE BOARD | \$12 PER PERSON



Menu Selection

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
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 cous cous, 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

CHEESE PLATTERS | + \$9.50 PP

Cheese platters served to the table

House selection of Blue Cow Cheese
with lavosh, fruit bread and muscatels

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.





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	\$70 per person
4 hours	\$80 per person
5 hours	\$90 per person
6 hours+	\$100 per person



Cocktail Menu Items

STANDARD CANAPÉS \$5 PER PERSON 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

SIGNATURE CANAPÉS \$5.50 PER PERSON 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

SUBSTANTIAL CANAPÉS \$10 PER PERSON 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



Food Stations

CHARCUTERIE GRAZING STATION

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

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

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

BURGER STATION

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



OYSTER STATION

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



PIZZA STATION

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

BBQ STATION

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

CARVERY STATION

Roast beef sirloin and 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



Degustation

5 COURSES | FROM \$100 PER PERSON | ADDITIONAL \$50 WITH MATCHED WINES

7 COURSES | FROM \$130 PER PERSON | ADDITIONAL \$70 WITH MATCHED WINES

Looking for a unique dining experience for your intimate reception

Degustation is a culinary term meaning "a careful, appreciative tasting of various foods"

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



Reception Packages

Complimentary Inclusions

Venue hire, staffing (5-hour timing) | Complimentary menu tasting*
Choice of white or black table linen and napkins | Lectern and microphone | Directional signage | Cake service on platters

The below packages are inclusive of the Room Hire/Staffing Cost and Minimum Food & Beverage Spend.
Kindly note the Minimum F&B Spend and Room Hire drop away, however a minimum requirement of guest numbers apply, see below for details.

SOMETHING OLD

\$155 per person | min 70 adult guests

Chef selection of four piece canapés on arrival
Bread rolls to start
Set entree, choice of two mains, set dessert
Side dishes to share
Brewed coffee or tea, with chocolates to finish

5 hour beverage package 2

SOMETHING NEW

\$130 per person | min 60 adult guests

Chef selection of four piece canapés on arrival
Bread rolls to start
Set entree, choice of two mains, set dessert
Side dishes to share
Brewed coffee or tea, with chocolates to finish

5 hour beverage package 1

*Available for midweek, Sunday and lunch receptions.
Available at all days during January, February, June & July.*

SOMETHING BORROWED

\$155 per person | min 70 adult guests

Six canapé items
Two substantial dishes
Three food stations

5 hour beverage package 2

SOMETHING BLUE

\$130 per person | min 60 adult guests

Six canapé items
Two substantial dishes
Three food stations

5 hour beverage package 1

Available for midweek, Sunday and lunch receptions only.

**Tastings included for plated packages only – not available for cocktail style events*

Beverage Packages

These packages have been designed for the Function Centre only. If you wish to go on a beverage package in the Private Wine Room or Private Dining Room please discuss with your coordinator. Changes and substitutions are not permitted.

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'

'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 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 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 + \$5 per person

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

PRICES — PER PERSON				
	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

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 wines, 2 red wines and a selection of beers that will be served during the function.



Sparkling Wines

Howard Park Jete NV
Clover Hill Cuvee Rose
Borgo Molino Extra Dry Prosecco

Margaret River, WA \$60
Lebrina, TAS \$77
Veneto, Italy \$55

White Wines

Rieslingfreak No2 Riesling
S.C Pannell Pinot Grigio
Leeuwin Estate 'Art Series' Sauvignon Blanc
Howard Park Sauvignon Blanc
Voyager Estate Sauvignon Blanc Semillon
Willow Bridge G1-10 Chardonnay

Clare Valley, SA \$70
Adelaide Hills, SA \$60
Margaret River, WA \$70
Margaret River, WA \$65
Margaret River, WA \$55
Geographe, WA \$68

Rosé

Hahndorf Hill

Adelaide Hills, SA \$55

Red Wines

Domaine Stoney Vineyard Pinot Noir
Leeuwin Prelude Estate Cabernet Sauvignon
Stella Bella Cabernet Sauvignon/Merlot
Milbrook Tempranillo
Yering Station Cabernet Sauvignon
Elderton Shiraz
Leeuwin Estate 'Art Series' Shiraz

Coal River Valley, TAS \$66
Margaret River, WA \$70
Margaret River, WA \$55
Geographe, WA \$52
Yarra Valley, VIC \$75
Barossa Valley, SA \$64
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

Cocktails Available from \$15

Contact Us

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EVENTS ★ CATERING

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