



Fraser's
KINGS PARK

PRIVATE DINING ROOM
FUNCTION KIT



Fraser's Exclusive Private Dining Room is the ultimate venue for both corporate and social events. It has spectacular views of the Swan River and Perth City, a private terrace, audio visual capabilities and menus designed by Executive Chef, Chris Taylor.

The room features a large timber boardroom-style table that seats a maximum of 28 guests. Stylish light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings also feature in this elegant space.

The Private Dining Room has hosted many events and special occasions, from birthday and celebratory dinners, to corporate seminars, cocktail parties, jewellery launches, bar mitzvahs as well as intimate weddings...the only limit is your imagination. Our experienced staff can help tailor the room to meet your specific requirements.



BREAKFAST

Your guests will be served the 'Continental Selection', which is pre-set on the table before arrival. Then, according to your timing specifications, your guests will each be served an individual plate of your choice from the 'Plated Hot Breakfast' selection below.

Continental Selection

Pre-set on table before arrival

Natural yoghurt, raspberry, toasted granola
Freshly baked mixed berry muffins
Danish pastries and croissants

Orange juice
Coffee and tea
Espresso on request

Plated Hot Breakfast

Please select one item from the choices below in addition to the above continental selection.

Scrambled egg, pork sausage, field mushroom, bacon, potato hash
Eggs benedict, ciabatta, hollandaise, bacon, paprika
Smashed avocado, poached eggs, feta, tomato, ciabatta
Smoked salmon, spinach, toasted ciabatta, hollandaise

\$35 per person Monday – Friday
\$40 per person Saturday + Sunday

Additional choice of Plated Hot Breakfast selection – \$15 per person

SEMINAR PACKAGES

The Private Dining Room provides a comfortable, private environment to facilitate business discussions.

\$75 per person – inclusive of:

Percolated coffee and tea on arrival
Morning tea, lunch and afternoon tea
Carafes of water, soft drinks and juices
Variety of mixed sweets

Please select one of the below packages:

Package 1 – Buffet Lunch

MORNING TEA

Freshly baked sweet and savoury muffins

LUNCH BUFFET

Warm sausage rolls, raita
Chicken and mushroom pies, kasundi chutney
Crispy fish, lime and tomato salsa, chipotle mayonnaise
Slow cooked lamb shoulder, chickpea puree
Roast root vegetables, basil pesto
Broccoli and grain salad

AFTERNOON TEA

Chocolate tart

Package 2 – Seated Lunch

MORNING TEA

Mini quiche

SEATED LUNCH

Turkish bread, hummus, olives

Barramundi fillet, lemon and herb risotto
or

Breast of chicken, lentils, zucchini, caramelised onion

Seasonal greens, extra virgin olive oil

Coffee & tea

AFTERNOON TEA

Selection of small French pastries



LUNCH & DINNER

LUNCH

\$75 per person inclusive of:

2 course set menu – inclusive of leaf tea and espresso coffee

All served with warm breads, house made dip and olives

One entrée, choice of two mains (or choice of two mains and one dessert), one side dish

DINNER

\$95 per person inclusive of:

3 course set menu – inclusive of leaf tea and espresso coffee

All served with warm breads, house made dip and olives

One entrée, choice of two mains, one side dish, one dessert

Optional Upgrades

Choice of dish, \$12 per person, per course

Second side dish, \$4 per person

MENU OPTIONS

Entree

Miso salmon, wakame, king prawns, avocado wasabi
Mushroom risotto, porcini, Swiss brown, kale, parmesan
Crisp pork belly, green romesco, beetroot, orange
Cumin spiced calamari, pomelo Vietnamese salad, lime
Duck leg confit, smoked eggplant, grapefruit, parsley
Fremantle octopus, pumpkin, chorizo, corn, almond
Tempura soft shell crab, black vinegar, lime, pickled onion

Mains

Crisp barramundi, spinach and fresh pea risotto, lemon EVOO, watercress
Gold Band snapper, potato, broccolini, salsa verde, citrus fennel parsley
Chicken breast, eggplant, cauliflower, tarator crumb, thyme jus
Duck breast, carrot, fennel, black garlic, orange salsa
Mottainai lamb shoulder, zucchini, crushed pea, ricotta, mint almond pesto
300g Scotch fillet, rosemary kipfler potato, olive tapenade, watercress, jus
Black Onyx flank steak, BBQ onions, Asian slaw, teriyaki
Herb chickpea falafel, carrot, broccolini, citrus cucumber yoghurt
Potato gnocchi, tomato sugo, rocket, basil, parmesan

Side Dishes

Rocket, pear, parmesan, Chardonnay vinaigrette, EVOO
Heirloom tomato, spinach, pine nuts, basil, cucumber, feta
Roast new potatoes, garlic butter
Seasonal green vegetables, sea salt, EVOO
Beetroot, kale, quinoa, toasted almonds
Hand cut chips, aioli

Dessert

Chocolate entremet slice, raspberry puree, gelato
Vanilla bean brulee, pistachio biscotti, butterscotch ice cream
Fraser's cheese plate, quince, fruit bread, lavosh
Passionfruit tart, lime meringue, mango sorbet, sesame

***Guests dietary requirements as communicated to your coordinator will be catered for separately on the day*

COCKTAIL EVENTS

Cocktail style events are able to fully customise the menu to suit your guests & 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 & 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 – \$5 per person per item

<i>Standard Cold Canapes</i>	<i>Standard Warm Canapes</i>
Smoked labneh, puffed quinoa	Steamed pork buns
Tuna tataki, avocado puree	Arancini, lemon, parsley
Smoked ocean trout, celeriac remoulade	Tempura prawns, wasabi mayo
Aged feta, honey, radish, fennel	Slow cooked lamb shoulder, chickpea fritter
Air dried beef, beetroot, za'atar	Pan fried prawn gyoza
Korean flavoured beef tartare, potato crisp	Tunisian style lamb, mint yoghurt
Chilled prawn, chipotle mayonnaise	Chickpea fritter, smoked eggplant
Kingfish ceviche, cos, jalapeno, young coconut	Pulled pork taco, lime and tomato salsa
Blue manna crab, basil tartlet	Jamon croquette, paprika aioli, cheddar
Beef cheek and cornichon terrine, sourdough toast	
Tuna tataki, daikon, pear, ponzu	

SIGNATURE CANAPES – \$6.50 per person per item

Freshly shucked oysters or shooters
Homemade sausage rolls, lamb, mint yoghurt
BBQ pork sliders, red cabbage, jalapeno
Crab fritter, miso mayo
Fried mac and cheese
Warm churros
Gelato cones
Crème brûlée

SUBSTANTIAL CANAPES – \$10 per person per item

Soft shell crab 'PO BOY' pickled red onion, coriander
Beer battered fish and chips
Roast lamb cutlets, mint salad, yoghurt
Roasted pepper, feta and cheese risotto
Soft shell crab, black vinegar

FOOD STATIONS – \$20 per person per station

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

Antipasto Station

Burrata
Shaved jamon
Wagyu bresaola
Sopressa salami
Mixed olives
Roma tomato and basil
Parmesan crisps
Toasted ciabatta

Raw Station (+\$5 per person surcharge)

Sashimi of tuna, kingfish and salmon
Seafood & vegetarian nigiri
Kingfish ceviche
Cured salmon
Wakame lettuce cups

Add Oysters and condiments (+ \$6 per person)

Paella Station

Seafood
Chicken and chorizo
Vegetarian

BEVERAGE OPTIONS

Our Sommelier has carefully selected the below from our full Extensive Wine List.
If you would like to view the full wine list – please let your coordinator know & it can be provided.

Sparkling

Dal Zotto Prosecco, King Valley VIC	60
Sittella Grand Vintage, Pemberton WA	77
Josef Chromy NV, Northern Tasmania	72
Vasse Felix Blanc De Blancs, Margaret River WA	86
Louis Roederer Brut Premier, Reims	137
Charles Heidsieck, Reims	167
Egly Ouriet Brut Tradition, Grand Crus	220
Frank Bonville Blanc De Blanc, Cotes Des Blancs	110
Pol Roger Sir Winston Churchill, Epernay	450
Frank Bonville Rose, Cotes des Blancs	131
Marcarini Moscato d'Asti, Asti IT	60

Sauvignon Blanc

McHenry Hohnen Burnside Sauvignon Blanc, Margaret River WA	63
Leeuwin Art Series Sauvignon Blanc, Margaret River WA	75
Dog Point Sauvignon Blanc, Marlborough NZ	82
Shaw + Smith Sauvignon Blanc, Adelaide Hills SA	69

Sauvignon Blanc Semillon

Voyager SBS, Margaret River WA	55
Fraser Gallop Parterre SBS, Margaret River WA	65

White Varietals

Corymbia Chenin Blanc, Swan Valley WA	66
Bella Ridge Chenin Blanc, Swan Valley WA	67
Pooley Pinot Grigio, Coal River Valley TAS	68
The Other Wine Company Pinot Gris, Adelaide Hills SA	58
Coriole Piquepoul, McLaren Vale SA	79
Nick Spencer Gruner Veltliner, Tumbarumba NSW	66
Jasper Hill Lo Stresso Fiano, Heathcote VIC	68
Forest Hill Block 2 Riesling, Mt Barker WA	70
Rieslingfreak Polish Hill No.2 Riesling, Clare Valley SA	70

Chardonnay

Otro Vino Chardonnay, Margaret River WA	61
Seville Estate Chardonnay, Yarra Valley VIC	80
Nocturne SR Chardonnay, Margaret River WA	77
Battles Chardonnay, Margaret River WA	103
Deep Woods Reserve Chardonnay, Margaret River WA	115
Flametree SRS Chardonnay, Margaret River WA	142

Pinot Noir

Paul Nelson Pinot Noir, Great Southern WA	68
Picardy Pinot Noir, Pemberton WA	92
Dexter Pinot Noir, Mornington VIC	93
Stefano Lubiana Primavera Pinot Noir, Derwent TAS	83
Te Tera Martinborough Vineyard Pinot Noir, Martinborough NZ	84

Red Varietals

Fletcher The Minion Nebbiolo, Yarra Valley VIC	94
Poggerino Chianti Classico, Toscana IT	83
Swinney Tirra Lirra Grenache, Frankland River WA	87
Torbreck Cuvee Juveniles GSM, Barossa Valley SA	60
Domaine Mont Redon GSM, Cotes du Rhone	65
Oates End Tempranillo, Margaret River WA	77
Picardy Merlot & Cabernets, Pemberton WA	55
Deep Woods Cabernet Franc, Margaret River WA	74
Talisman Malbec, Geographe WA	72
McHenry Hohnen Malbec BDX, Margaret River WA	88

Cabernet & Blends

3 Drops Cabernet Blend, Great Southern WA	55
Cape Mentelle Trinders, Margaret River WA	70
Cullen Cabernet Merlot, Margaret River WA	96
McHenry Hohnen Rolling Stone, Margaret River WA	145
Voyager Estate, Margaret River WA	160

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Cabernet & Blends (cont'd)

Plantagenet, Great Southern WA	110
Vasse Felix, Margaret River WA	88
Xanadu, Margaret River WA	109
Leeuwin Estate Prelude, Margaret River WA	77
Yalumba The Cigar, Coonawarra SA	60

Shiraz

Sittella Shiraz, Frankland River WA	55
Forest Hill Estate Shiraz, Mt Barker WA	55
Voyager Estate Shiraz, Margaret River WA	75
Leeuwin Estate Art Series Shiraz, Margaret River WA	92
McHenry Hohnen Hazels Shiraz, Margaret River WA	91
Bondar Violet Hour Shiraz, McLaren Vale SA	65
Turkey Flat, Barossa Valley SA	119
Torbreck The Struie Shiraz, Barossa Valley SA	132
Dan Standish The Standish Shiraz, Barossa Valley SA	236

Beer and Cider

A selection of draught and bottled beer and cider available	From \$10
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Non Alcoholic

Soft Drinks	5
San Pellegrino Sparkling Water (500ml)	7
Acqua Panna Still Water (500ml)	7



DEGUSTATION

To add an extra special touch to your dining experience, our Degustation Menus are a great way to showcase the best produce that WA has to offer.

Fraser's Executive Chef, Chris Taylor, designs each menu according to the best produce that is available, as well as your preferences. If you have any dietary requirements, such as allergies, then please let your Event Coordinator know.

Degustation Menu without wines

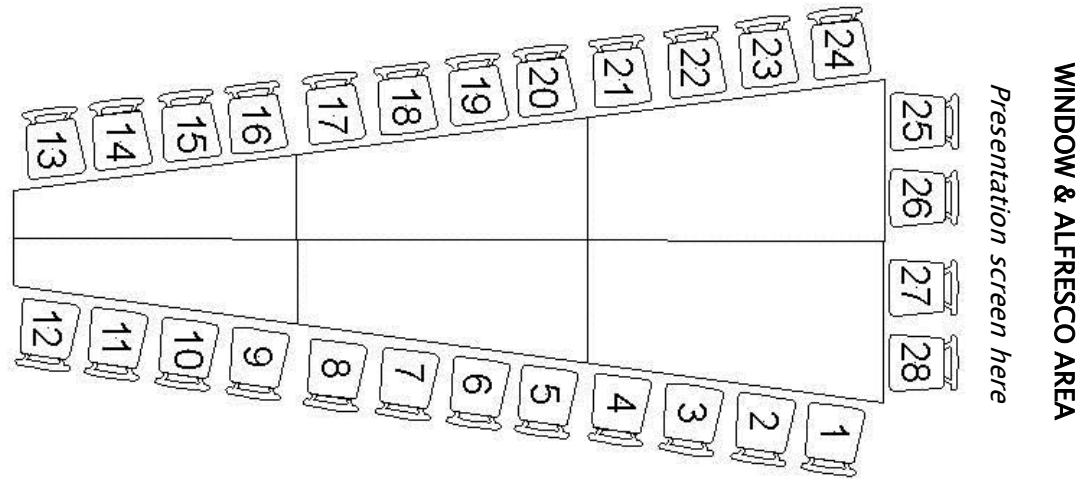
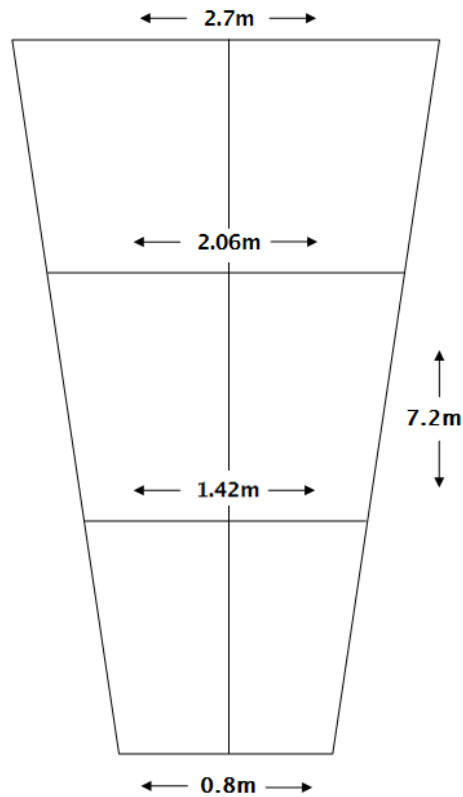
5 courses	\$115 per person
6 courses	\$130 per person

Degustation Menu with wines

5 courses	\$185 per person
6 courses	\$205 per person

ROOM LAYOUT & SEATING PLAN

Please see diagram below, with sections of the table shown where it can be broken down.



CONTACT US



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EXTERNAL
CATERING