

Wedding Kit



Fraser's Exclusive Private Dining Room is the ultimate venue for intimate weddings. 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.

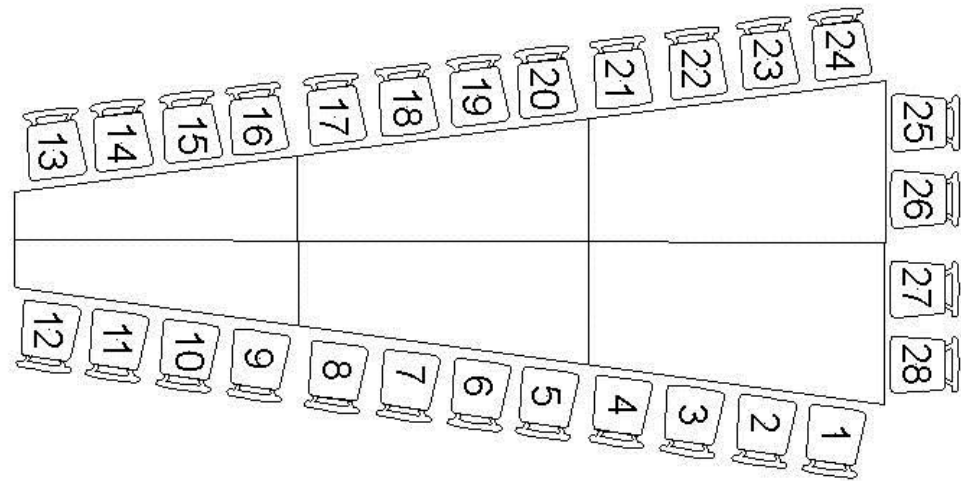
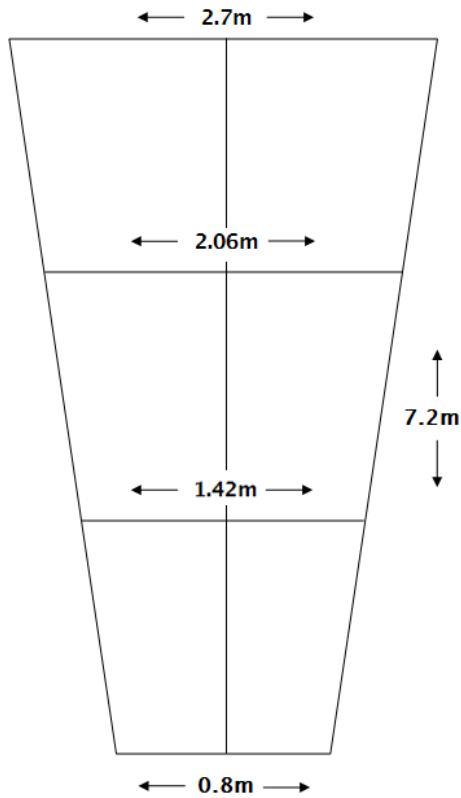
The room features a large timber boardroom-style table that seats a maximum of 28 guests. Stylish light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings also feature in this elegant space.

The Private Dining Room has hosted many events and special occasions. Our experienced staff can help tailor the room to meet your specific requirements.

Room Layout and Seating Plan

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

Capacity of Private Dining Room
28 seated or 70 cocktail style
24 seated with projector screen



WINDOW & ALFRESCO AREA
Presentation screen here

Seated Events - Lunch and 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

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

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

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 Style

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	Raw Station (+\$5 per person surcharge)
Burrata	Sashimi of tuna, kingfish and salmon
Shaved jamon	Seafood & vegetarian nigiri
Wagyu bresaola	Kingfish ceviche
Sopressa salami	Cured salmon
Mixed olives	Wakame lettuce cups
Roma tomato and basil	<i>Add Oysters and condiments (+ \$6 per person)</i>
Parmesan crisps	Paella Station
Toasted ciabatta	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
Josef Chromy NV, Northern Tasmania	72
Idée Fixe Blanc de Blancs <i>by Vasse Felix</i> , Margaret River WA	78
Chandon Brut NV, Yarra valley VIC	65
Louis Roederer Brut Premier, Reims	120
Charles Heidsieck, Reims	163
Pol Roger NV Epernay, FR	140
Marcarini Moscato d'Asti, Asti IT	60

Sauvignon Blanc

Pierro LTC Sauvignon Blanc, Margaret River WA	69
Leeuwin Art Series Sauvignon Blanc, Margaret River WA	75
Shaw + Smith Sauvignon Blanc, Adelaide Hills SA	69
Cloudy bay malborough NZ	80

Sauvignon Blanc Semillon

Voyager SBS, Margaret River WA	55
Fraser Gallop Parterre SBS, Margaret River WA	65
Stella bella suckfizzle Margaret river WA	86

Chardonnay

Stella bella Chardonnay, Margaret River WA	75
Otro vino Chardonnay, Margaret River WA	65
Nocturne SR Chardonnay, Margaret River WA	77
LS Merchant Chardonnay, Margaret River WA	89
Voyager estate Chardonnay, Margaret River WA	90
Flametree SRS Chardonnay, Margaret River WA	142

Pinot Noir

Picardy Pinot Noir, Pemberton WA	92
Castelli Pinot Noir, Margaret River WA	65
Pooley Estate Pinot Noir, Coal river TAS	86
Corofin Cowley, Marlborough NZ	94

Red Varietals

Collosorbo sangiovese, Brunello di Montalcino IT	93
Langmail fifth Wave granache Barrosa valley SA	83
Picardy Merlot & Cabernets, Pemberton WA	55
Deep Woods Cabernet Franc, Margaret River WA	74
Talisman Malbec, Geographe WA	72

Cabernet & Blends

Bannockburn cabernet blends Geelong VIC	68
Cullen Cabernet Merlot, Margaret River WA	96
Voyager Estate cabernet blend, Margaret River WA	149
Cape Mentelle Trinders Margaret River WA	64
Mosswood Amys Margaret River WA	75
Rockford Rod & Spur Barrosa Valley SA	117

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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
Bowen Estate, Coonawarra SA	75

Shiraz

Amelia Park, Margaret River WA	65
Vasse Felix , Margaret River WA	72
Voyager Estate Shiraz, Margaret River WA	75
Leeuwin Estate Art Series Shiraz, Margaret River WA	92
Larry Cherubino Frankland River WA	124
Willow Bridge Gravel Pit Margaret River WA	62
Pirathon, Barossa Valley SA	70
Laughing Jack Grennock, Barossa Valley SA	102
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)	7.5
Acqua Panna Still Water (500ml)	7.5



Degustation

What is a degustation?

A degustation is the careful, appreciative tasting of various food, focusing on the gustatory system, the senses, high culinary art and good company. Degustation is more likely to involve sampling small portions of all of a chef's signature dishes in one sitting

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

Degustation Menu without wines
5 courses \$115 per person
6 courses \$130 per person

Additional Items

Children's Menu (2 - 12 years)

Entrée - \$10

Pumpkin soup
or
Caesar salad

Main - \$17

Flank steak and mash
or
Fish and chips
or
Chicken nuggets and chips

Dessert - \$10

Selection of ice cream with finger biscuit
or
Chocolate cake with vanilla ice cream

Wedding Cake served individually | **\$5 per person**

**Includes cream and coulis*

Wedding Cake served on platters to centre of table | **Complimentary**

Kindly note there is no charge to have a wedding cake brought in from an external supplier. If the wedding cake is undercooked or burnt it will be at the Managers discretion whether it will be served for food safety reasons.

Contact Us



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EXTERNAL
CATERING