

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.

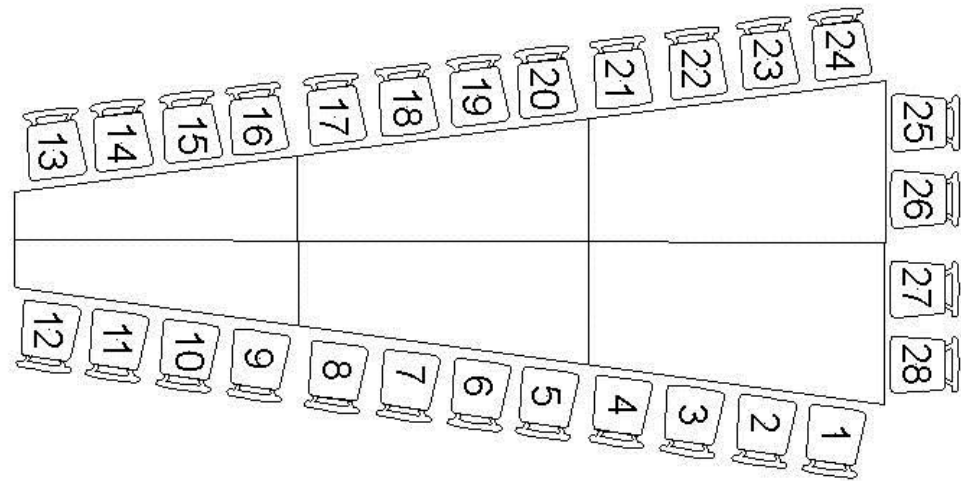
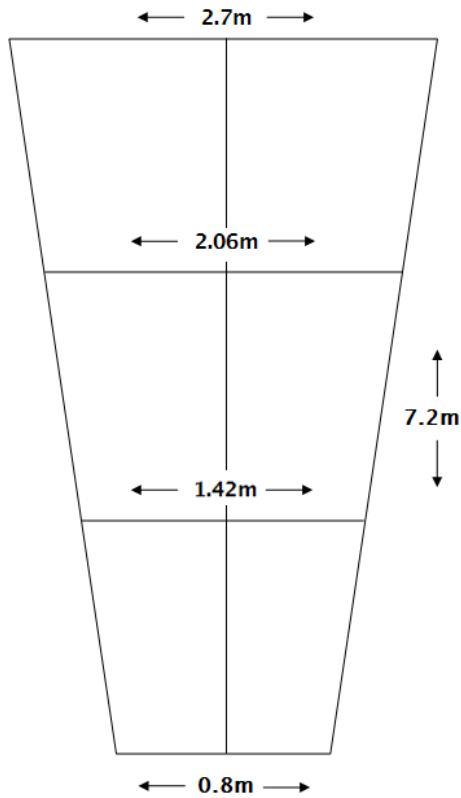
The room features a large timber boardroom-style table that seats a maximum of 28 guests. Stylish light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings also feature in this elegant space.

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*

<b>Antipasto Station</b>	<b>Raw Station</b> (+\$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	<b>Paella Station</b>
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
Sittella Grand Vintage, Pemberton WA	77
Josef Chromy NV, Northern Tasmania	72
Idée Fixe Blanc de Blancs <i>by Vasse Felix</i> , 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

## 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



p: 08 9482 0170  
e: [hello@frasersevents.com.au](mailto:hello@frasersevents.com.au)  
w: [frasersevents.com.au](http://frasersevents.com.au)



EXTERNAL  
CATERING