

Fraser's
KINGS PARK

Wedding Kit



Jason Soon
PHOTOGRAPHY



About us...

Located in the unique surrounds of Kings Park, perched high above the city of Perth and the beautiful Swan River sits the Fraser's complex. Here we can create an event that exceeds your expectations by bringing the best food, wine and service together in one unique location.

No matter the style of wedding, Fraser's has a number of versatile spaces to accommodate your individual requirements. Our award winning team will assist with personalised advice and work with you to understand what you require for your special day.

Services include...

- A dedicated venue wedding coordinator to arrange your reception
- A dedicated head table service attendant on the day
- Professional and friendly service staff
- Exclusive use of one of our function rooms with your choice of layout*
- Choice of food from our seasonal, signature, European and cocktail menus
- Round tables, chairs, white or black table linen and napkins
- All cutlery, crockery and glassware for each table
- Bridal and cake table linen
- Cake knife and cake cutting, served on platters
- Choice of bridal table shape – rectangular, half moon or round
- Menu tasting for 2 people*
- Complimentary lectern and microphone hire
- Free public parking for up to 250 cars

*Conditions apply

Our Rooms

With our five distinct areas, Fraser's can accommodate any size wedding.

State Reception Centre

The State Reception Centre is a purpose-built venue at the top of the building, nestled in the lemon-scented gums of Fraser Avenue overlooking the Swan River and Perth City. Stunning architectural features such as high ceilings and opening floor to ceiling windows combined with two full bars, lifts, wheelchair access, private restrooms and an outdoor pre-function space, can be utilised to create a magnificent reception venue.

Function Centre

Located on the lower level of Fraser's and overlooking Perth City and the Swan River, this space is suited for engagement parties and wedding receptions with a wall that can be used to split the room midweek. With natural light, a private terrace area and bar facilities, this space is perfect for sit-down and cocktail style events.

Private Dining Room

Fraser's exclusive Private Dining Room is the ultimate venue for smaller weddings and engagements. The room features a dedicated large timber boardroom-style table that seats a maximum of 28 guests but can be reconfigured to host smaller groups and cocktail receptions. Elegant light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings feature in this elegant space. This space also includes a private terrace area and one of Perth's best views overlooking the City and the Swan River. *Alternative menus can be provided on request for bookings in this space.*

Restaurant

The original wedding venue, Fraser's Restaurant has a warm, rustic charm, with multiple levels and is best suited to medium sized events. *Alternative menus can be provided on request for bookings in this space.*

Botanical Café

Located alongside the Fraser's Restaurant and Function Complex and featuring indoor and outdoor dining options with spectacular views over the City and Swan River, the Botanical Café is perfect for a relaxed cocktail reception. *Alternative menus can be provided on request for bookings in this space.*



Photos by David Biesse Photography

Capacities

All of the below capacities are dependent on audio visual and dance floor requirements.

Room	Banquet Style	<i>with Dance Floor</i>	Cocktail Style
Restaurant	110	70	300
Restaurant + Terrace	150	130	500
Private Dining Room	28	N/A	70
Fraser's Function Centre	140	180	350
Fraser's Function Centre Room 1	70	50	100-150
Fraser's Function Centre Room 2	90	110	200
State Reception Centre	400	350	700
State Reception Centre North <i>only available between a Monday to Thursday</i>	190	150	250
State Reception Centre South <i>only available between a Monday to Thursday</i>	190	150	250
Botanical Café	120	100	200

The larger function rooms such as Fraser's Function Centre and the State Reception Centre are only available to be split when approved by the venue.



Photo by David Biesse Photography

Seasonal Menu

Our seasonal menus have been created to offer you the finest possible ingredients at their prime.

Seasonal Lunch Menu | \$63 per person

Based on a 4 hour function

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

Two course set menu (selected from the Seasonal Menu on the following page) – either:

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

Tea and percolated coffee

Seasonal Dinner Menu | \$83 per person

Based on a 6 hour function

Inclusive of:

Chef's complimentary canapé selection on arrival (30 mins service)

Choice of warm panini rolls or Turkish bread on the table

Three course set menu (selected from the Seasonal Menu on the following page)

One entrée + one main (with one side dish) + one dessert

Tea and percolated coffee

Optional Upgrades

Upgrade to alternate drop of two menu items + **\$8 per person per course**

Upgrade to choice of two menu items + **\$13 per person per course**

Upgrade to additional side dish + **\$4 per person per additional item**

Please choose your menu to cater for the majority of your guests, special dietary requirements may be catered for separately. Once we have a list of all your special dietary requirements, our chef will cater for those requirements individually. Kosher menus are available on request | Fraser's serve Halal certified produce

Seasonal Menu

Entrée

Pepperonatta, stracciatella, pistachio, grilled ciabatta, citrus zest
Atlantic salmon tataki, mandarin dressing, wasabi, celery
Ricotta and mushroom ravioli, cream, sage, truffle oil
Twice cooked goats cheese soufflé, chorizo crumb, prosciutto, hazelnut honey, Granny Smith apple
Charred eggplant, ratatouille, basil oil, rocket
King prawns, tartare, avocado purée, daikon, radish, beetroot mayonnaise
Crisp pork belly, chilli jam, Asian slaw, pink onion
Pan-fried goats cheese gnocchi, tomato sugo, rocket *(add freshly cooked king prawns \$5)*
Grilled eggplant, roast cauliflower, eggplant, miso, Japanese slaw

Risotto options:

Pea and pumpkin, slow cooked chicken;
Porcini mushroom, grilled field mushroom, truffle oil;
Pea, mint, asparagus, basil;
Red peppers, cherry tomato, grilled baby courgette

Main

Roast eye fillet, carrot purée, broccolini, red wine jus *(+ \$5 per person)*
Slow cooked beef cheek, potato mash, baby carrot, pink onion salad
Grilled snapper fillet, sweet potato, heirloom tomato, chermoula dressing
Grilled barramundi fillet, tomato and red pepper ratatouille, basil oil
Grilled Atlantic salmon fillet, cauliflower, eggplant sambal, coriander
Roast chicken breast, pumpkin purée, grilled courgette, harissa
Slow cooked pork shoulder, sweet potato, beetroot, lentil jus, apple salad
Slow cooked lamb shoulder, carrot, pea, mint salad, za'atar

Side Dishes

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan salad, chardonnay vinegar dressing
Mesclun leaf salad, Lebanese cucumber, cherry tomato; vinaigrette
Quinoa, vincotto salad, roast beetroot, orange
Cherry tomato, panzanella croutons, Swiss chard, sherry vinegar
Roast chat potatoes, rosemary, garlic, sea salt
Mixed grain salad, pomegranate, roast pumpkin, honey yoghurt

Accompaniments

\$2.50 per person per selection
Béarnaise sauce
Mushroom sauce
Pepper sauce

Dessert

Chocolate, praline cake, mocha crumb, blood orange gel
Fig, raspberry, rose, jasmine infused cake, raspberry sorbet
Chocolate salted caramel tart, wattle seed, chocolate ganache
Three layers of chocolate, mango sorbet
Saffron panna cotta, chocolate crumb, raspberry gel
Berry, rhubarb crumble tart, crème anglaise, butterscotch gelato
White chocolate cheesecake, almond praline



Photo by Studio Impressions

Signature Menu

The cornerstone to a great dish is impeccable produce. We take pride in supporting local, sustainable and organic practices where possible and the result is Fraser's absolute favourites, known as our 'Signatures'.

Signature Lunch Menu | \$78 per person

Based on a 4 hour function

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

Two course set menu (selected from the Signature Menu on the following page) – either:

One entrée + one main (with one side dish)

or

One main (with one side dish) + one dessert

Tea and percolated coffee

Signature Dinner Menu | \$98 per person

Based on a 6 hour function

Inclusive of:

Chef's complimentary canapé selection on arrival (30 mins service)

Choice of warm panini rolls or Turkish bread on the table

Three course set menu (selected from the Signature Menu on the following page)

One entrée + one main (with one side dish) + one dessert

Tea and percolated coffee

Optional Upgrades

Upgrade to alternate drop of two menu items + **\$8 per person per course**

Upgrade to choice of two menu items + **\$13 per person per course**

Upgrade to additional side dish + **\$4 per person per additional item**

Please choose your menu to cater for the majority of your guests, special dietary requirements may be catered for separately. Once we have a list of all your special dietary requirements, our chef will cater for those requirements individually. Kosher menus are available on request | Fraser's serve Halal certified produce

Signature Menu

Entrée

Crisp fried soft shell crab; pink onion, Japanese slaw, kewpie mayonnaise
Freshly cooked king prawns, beetroot, cured salmon, kewpie mayonnaise
Kingfish ceviche, radish, mandarin dressing
Calamari in chilli bean sauce, Asian slaw, pink onion, coriander
Chargrilled octopus, corn, chermoula, orange dressing
Porcini mushroom risotto, crisp duck, kale, truffle oil
Roast five spice pork belly, miso, cauliflower, eggplant, cucumber
Prawn and scallop ravioli, saffron butter sauce, micro celery

Main

Twice cooked barramundi, orange, spiced master stock, bean sprout salad
Grilled snapper fillet, tomato sugo, king prawns, chickpeas
Grilled barramundi, saffron and dill risotto, fennel salad, basil
Confit chicken, cauliflower purée, chickpea, pomegranate, sultana salsa
Roast lamb rack, slow cooked shoulder, potato mash, broccolini and za'atar
Roast eye fillet of beef, carrot purée, gratin potato, jus

Side Dishes

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan salad, chardonnay vinegar dressing
Mesclun leaf salad, Lebanese cucumber, cherry tomato; vinaigrette
Quinoa, crushed almonds, green beans, preserved lemon
Cherry tomato, panzanella croutons, Swiss chard, sherry vinegar
Roast chat potatoes, rosemary, garlic
Mixed grain salad, pomegranate, roast pumpkin, honey yoghurt
Roast cauliflower, sumac, Swiss chard, chickpea salad, tahini dressing

Dessert

Fraser's Mess - candied walnut mousse, meringue, vanilla bean ice cream
Apple pie, praline sauce, vanilla gelato, candied smashed almonds
Vanilla baked cheesecake, Chantilly cream
Saffron brûlée, vanilla ice cream, fairy floss
Lemon tart, torched meringue, berry compote
Vanilla bean panna cotta, blood orange jelly



Photo by David Biesse Photography

European Dinner Menu

\$128 per person

(Based on an evening function of 5 to 6 hours)

Inclusive of: canapés on arrival (30 - 45 minute service)

5 course menu including alternate drop of main dish

Tea and coffee with dessert

Canapés on Arrival

Chef's selection

Table Platter

Antipasto *or* Charcuterie platter - 2 per table

Warm dinner rolls and butter

Appetiser

King prawn, tartare, avocado purée, daikon, radish and beetroot mayonnaise

Entrée

Porcini mushroom risotto, truffle oil

Sorbet *(optional, + \$10 per person)*

Lemon, passionfruit, green apple or mango

Main *(alternate drop)*

Grilled snapper fillet, sweet potato, heirloom tomato, chermoula dressing
or

Slow cooked beef cheek, potato mash, baby carrot, pink onion salad

Side Dish

Spinach, rocket, pear, parmesan salad, Chardonnay vinegar dressing

Dessert

Saffron panna cotta, chocolate crumb, raspberry gel

If you would like to select an alternative entrée, main, side and dessert from our seasonal menu selection, please advise our Wedding Coordinator.



Photo by Studio Impressions



Share Menu

\$138 per person

Canapés

Chef's selection

On the tables

Warm dinner rolls with butter

Antipasto platter or charcuterie platter (**optional, + \$13 per person**)

Entrée

Pan-fried goats cheese gnocchi, tomato sugo, rocket

Mains – share platters, served to the table

Grilled goldband snapper, chickpea salsa and fennel salad

Grilled scotch fillet with gremolata and red wine jus

Five spice pork belly, chilli bean sauce, pink onion and sprout salad

Rocket, pear and parmesan salad

Roast chats, rosemary and garlic

Dessert – individual serve

White chocolate cheesecake, almond praline

If you would like an alternative menu selection for the entrée, mains, sides and dessert, please advise our Wedding Coordinator for a custom menu.



Menu Additions

Platters for the Table

two platters per table

Antipasto Platter | \$13 per person

Prosciutto, ham, sopressa salami, olives, provolone, melanzanie, pickle, grissini

Charcuterie Platter | \$13 per person

Bresaola, jamon, salami, stracciatella, heirloom tomato, chicken pâté, muscatel

Seafood Platter | \$18 per person

Freshly cooked king prawns, smoked salmon, fried calamari, pickled octopus, aioli, lemon

Cheese Platter | \$10 per person

A selection of Australian farmhouse cheeses, fruit bread, quince and fig loaf

Food Stations

Oyster Station | \$20 per person

Freshly shucked, lime, cracked pepper, tabasco and shallot salsa
Tomato and horseradish
Wasabi, soy and orange
Coconut and citrus

Antipasto Station | \$20 per person

Shaved prosciutto and melon
Air dried beef, sopressa and grilled sausage
Chicken and pistachio terrine
Pickles, olives and feta
Fresh breads and crackers

Dessert Station | \$20 per person

Honey and saffron brûlée
Seasonal fruits
Mini passionfruit curd meringue
Mini gelato cones
Churros, chocolate sauce
Farmhouse cheeses, fruit bread, crackers



Ceiling Drapes & Chandeliers by Special Occasions WA

Additional Items

Suppliers Meals | \$55 per person

Bread for table

Main meal as per guest menu

Soft drinks, juice, tea and coffee

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

Children's Meal (2-12 years) | \$45 per person

Main options (*pre selection required*)

Crumbed chicken strips and chips

Fish and chips

Pasta with Napolitana sauce

Ice cream sundae

Soft drinks and juice

Youth Meal (13-17 years) – pricing as per adult

Menu as per adult

Non-alcoholic beverage on consumption or packages available

Cocktail Menu

Cocktail style events are able to be fully customised to suit your guests and your event style. If you are unsure or need some guidance, please reach out to your wedding coordinator who may 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.

MINIMUM FOOD CATERING REQUIREMENTS

Please note there are minimum requirements per booking time frame

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



Cocktail Menu Items

STANDARD CANAPÉS | \$5.50 per person

COLD ITEMS

Avocado, dukkah, crisp tortilla
Blue Manna crab salad, mint, crisp shallot, nam jim dressing
Freshly cooked king prawns, cocktail sauce
Beef tartare, black vinegar, brioche
Tomato bruschetta on toast
Fresh oyster, shallot, red wine vinegar
Ceviche of salmon, jalapeno, cucumber
Lemon peppered lamb loin, sourdough, olives
Air dried beef, pickled beetroot and za'atar

WARM ITEMS

Pan-fried goats cheese gnocchi, tomato oregano aioli
Chicken tikka samosa, cucumber yoghurt
Pork and mushroom dumpling, ginger soy sauce
Panko crumb beef short ribs, mustard mayonnaise
Moroccan lamb pie, spiced tomato kasundi
Tomato basil arancini, saffron aioli
Saffron garlic prawns, chipotle mayonnaise
Pork gyoza, soy
Chicken satay, peanut sauce
Five spiced pork belly, chilli caramel sauce, Asian slaw
Lamb rogan josh puff, spiced yoghurt, za'atar
Panko crumbed prawn, spicy mayo
Takoyaki (octopus) skewer, shaved bonito
Chicken karaage, sesame soy

SIGNATURE CANAPÉS | \$6.50 per person

COLD ITEMS

Stracciatella on ciabatta, micro celery, vincotto
Assorted sushi, wasabi mayonnaise
Smoked salmon egg roll, horseradish, salmon caviar
Tortilla cup, crab, mango, chilli
Tuna tataki, sesame salad, yuzu
Chilled prawn, pink peppercorn, lime and vanilla, rye toast
Thai spiced beef rice paper roll

WARM ITEMS

Vegetarian samosa, chutney
Mini vegetarian quiche, feta
Porcini mushroom arancini, lemon aioli
Tempura prawn, teriyaki sauce
Seared scallop, miso, pickled ginger
Buttermilk marinated spiced chicken, chipotle mayonnaise
Marinated saffron chicken skewer, lemon yoghurt
Grilled miso salmon, wakame, pickled ginger
Black Angus pie, tomato kasundi
Grilled confit octopus skewer, romesco
Beef fillet skewer, Thai flavours

DESSERT

Warm churros, chocolate dipping sauce
Honey and saffron brûlée
Gelato cones
Passionfruit tart
Mini Fraser's Mess

Cocktail Menu Items

SUBSTANTIAL CANAPÉ ITEMS | \$10 per person

Gnocchi, tomato sugo, basil
Eggplant masala, aromatic rice
Vegetarian fried rice, crisp shallots
Beer battered flathead, chips, mayonnaise, lemon
Butter chicken curry, steamed rice
Buttermilk marinated spiced chicken slider, BBQ sauce, coriander, pickle
Roast lamb cutlet, rosemary jus
Steam bao, roast pork belly, bbq sauce, Asian slaw
Slow cooked lamb shoulder, carrot purée, za'atar, cauliflower
Beef cheek, sweet potato, beef jus
Lamb kebab, pita bread, zumac, yoghurt
Souvlaki chicken, tzatziki
Char siu pork, hoisin, fried rice, sprouts (add freshly cooked king prawns +\$5)

FOOD STATION | \$20 per person

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

Antipasto or Charcuterie

Shaved prosciutto and melon
Air dried beef, sopressa and grilled radicchio
Buffalo mozzarella and heirloom tomato
Pickle
Fresh breads

Japanese (\$10 per person surcharge)

Sashimi of kingfish, Tasmanian salmon and tuna
Assorted sushi, nigiri
Wasabi, ginger, wakame, soy

Indian

Butter chicken and grilled paratha
Eggplant and chickpea curry
Aromatic rice
Vegetarian samosa
Cucumber yoghurt

Indonesian

Spiced roast pork, tomato sambal
Gado gado, peanut sauce
Beef rendang
Nasi goreng

Seafood (\$10 per person surcharge)

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

BBQ (\$5 per person surcharge)

Chicken satays
Garlic prawn
Roast lamb rack
Dinner rolls
Caramelised onions
Selection of condiments

Oyster

Freshly shucked, lime, cracked pepper, tabasco
and shallot vinegar
Oyster shots:
Tomato and horseradish
Wasabi, soy and orange

Carvery

Rack of lamb
Scotch fillet, red wine jus
Caramelised onion
Fresh bread
Selection of condiments

Chinese

Roast duck with duck sauce
Steamed pork buns, chilli soy
Five spice pork belly, chili jam, coriander salad

Spanish

King prawn and mussel paella
Lamb pinchos
Patatas bravas
Empanadas with pineapple salsa

Risotto

Lamb ragout and sage risotto, roast pumpkin, pine nuts
Roast roma tomato and red pepper risotto, fresh basil
Ciabatta bread
Parmesan
Chilli

Dessert

Honey and saffron brûlée
Mini gelato cone
Affogato (passed)
Chocolate tart
Jam doughnut
Assorted farmhouse cheeses, fruit bread and crackers

Beverage Packages

Package 1 | Select Series

McPherson Brut NV
 McPherson Sauvignon Blanc
 McPherson Shiraz
 One full strength draught beer
 Soft drinks, juice and iced tap water

Package 2 | Parklife

Madfish Prosecco NV
 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
 Soft drinks, juice and iced tap water

Upgrade sparkling to Howard Park Petit Jeté NV + **\$5 per person**

Parklife wines are made exclusively for the Fraser's Group by Howard Park (Margaret River)

Package 3 | Premium Selection

Dal Zotto Prosecco
 Voyager Estate Sauvignon Blanc Semillon
 Stella Bella Chardonnay
 Xanadu DJL Cabernet Sauvignon
 Lake Breeze Section 54 Shiraz
 Selection of draught beers & cider
 Soft drinks, juice and iced tap water

Package 4 | Sommelier's Selection

Andre Delorme Crémant de Bourgogne Brut NV
 Rieslingfreak No.3 Riesling
 Bella Ridge Chenin Blanc 2013
 Juniper Estate Tempranillo
 Yangarra Old Vine Grenache
 Selection of draught beers & cider
 Soft drinks, juice and iced tap water

	2hr	3hr	4hr	5hr	6hr
Package 1	\$32	\$41	\$48	\$54	\$59
Package 2	\$37	\$46	\$54	\$60	\$65
Package 3	\$42	\$51	\$59	\$65	\$70
Package 4	\$50	\$58	\$66	\$75	\$80

Kindly note our contracts with our beverage suppliers may change at short notice, please check with your wedding coordinator prior to printing menus.

Optional Upgrades

McPherson Moscato (*complimentary – on request*)

Upgrade to bottled still or sparkling water + **\$4.50 per person**

Upgrade to Rameau d'Or Rosé on Packages 2, 3 or 4 + **\$3 per person**

Upgrade to bottled beer *from \$10 per person*

(selection of 3 beers from consumption page)

On Tap

Heineken 5%

Balter XPA 5%

Little Creatures Rogers Amber Ale 3.8%

Somersby Apple Cider 4.5%

Light beer will be made available on all beverage packages

Beverages on Consumption

Champagne

Louis Roederer Brut Premier	Eprenay FR	137
Pol Roger Premium Brut	Eprenay FR	140

Sparkling

Andre Delorme Crémant Brut NV	Burgundy, FR	77
Howard Park Petit Jete	Swan Valley WA	63
Dal Zotto Prosecco	King Valley VIC	60
Clover Hill Cuvee Brut NV	Northern Tasmania	75

White Varietals

Bella Ridge Chenin Blanc	Swan Valley WA	80
Pieropan Soave	Veneto IT	75
Tim Adams Pinot Gris	Clare Valley SA	55

Riesling

Leeuwin Estate Art Series	Margaret River WA	65
Forest Hill	Mt Barker WA	55
Rieslingfreak No.3	Clare Valley WA	65
Bellarmino Select Riesling*	Pemberton WA	50
<i>*sweeter style</i>		

Sauvignon Blanc Semillon Blend

Fraser Gallop	Margaret River WA	55
Voyager Estate	Margaret River WA	55

Sauvignon Blanc

Leeuwin Estate Art Series	Margaret River WA	70
Stella Bella	Margaret River WA	55
Cloudy Bay	Marlborough NZ	85

Chardonnay

Leeuwin Estate Prelude	Margaret River WA	75
Voyager Estate	Margaret River WA	90
Vasse Felix	Margaret River WA	75
Flametree	Margaret River WA	62

Rosé

Rameau d'OR	Cotes de Provence FR	70
Turkey Flat	Barossa Valley SA	55

Pinot Noir

Castle Rock	Porongurup WA	80
Singlefile	Pemberton WA	85
Castelli	Pemberton WA	65
Momo Vineyard	Marlborough NZ	59
Pooley	Coal River TAS	94

Red Blends

Castelli Cabernet Merlot	Great Southern WA	50
Juniper Tempranillo	Margaret River WA	65
Rusden Driftsand GSM	Barossa Valley SA	59
Bella Ridge Grenache 2017	Swan Valley	80
Yangarra Grenache	McLaren Vale SA	75

Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	60
Leeuwin Estate Art Series	Margaret River WA	145
Leeuwin Estate Prelude	Margaret River WA	70
Howard Park Scotsdale	Great Southern WA	100
Bowen Estate	Coonawarra SA	77

Shiraz

Voyager Estate	Margaret River WA	80
Amelia Park	Margaret River WA	65
Sittella	Frankland River WA	55
Leeuwin Estate Art Series	Margaret River WA	92
Lake Breeze	Langhorne Creek SA	60
Atze's Corner	Barossa Valley SA	65

Moscato

Marcarini Moscato d'Asti	Asti IT	60
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Dessert & Fortified

Fraser's Barrel <i>(multi region selection ports & liqueurs blended together in a 10L barrel)</i>		9/glass
De Bortoli "Noble One"	Riverina NSW	65



Photo by Studio Impressions

Beverages on Consumption

Bottled Beers

Cascade Premium Light 2.4%	8
Little Creature Rogers 3.8%	9
Peroni Nastro Azzurro 5.1%	10
Peroni Leggera 3.5%	10
Asahi 5.2%	10
Little Creatures Pale Ale 6.5%	10
Gage Roads Single Fin 4.5%	10
Gage Roads Pipe Dream Lager 4.5%	10

Other

Matso's Ginger Beer 3.5%	12
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Soft Drinks

Coke, Diet Coke, Lemon Squash, Lemonade & LLB	Glass	5
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Juice

Assorted fruit selection	4.5
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Mineral Water

San Pellegrino (sparkling) & Acqua Panna (still)	1 litre	11
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Spirit Selection

from 10

Cocktail Options

COCKTAIL STATION - \$15 per person per hour

Cocktails can be set to a station at your chosen location for your desired duration and will be manned by our Beverage Staff. Each station includes two types of your selected cocktails. Please see your coordinator for cocktail station options.

COCKTAILS ON CONSUMPTION

Cocktails can be added to a beverage on consumption tab, or available on a cash bar basis. We suggest a maximum of two different types for speed of service. Please see your coordinator for cocktail options.

Aperitif

Solerno Serata | Solerno, grapefruit and sparkling water
Negroni | Gin, sweet vermouth with Campari
Pimm's Cup | Pimms topped with dry ginger ale and sprite
French 75 | Gin, lemon juice, sugar syrup and sparkling wine

Digestives / After Dinner

Sidecar | Triple sec, brandy and lemon juice
Vanilla Apple Sour | Vodka, Licor43, apple juice, lemon juice and egg white
Aztec Negroni | Anejo tequila, amaro, Mozart black and chocolate flakes
Sloe Gin | Sloe gin, lime juice, sugar syrup, egg white and bitters

Light and Refreshing

Tom Collins | Gin, lemon juice, sugar syrup and topped with soda water
Tennessee Cooler | Jack Daniels, triple sec, lemon juice and sprite
Mint Julep | Bourbon, sugar syrup, mint and topped with soda water
Dark 'n' Stormy | Rum, fresh lime and ginger beer

Non -Alcoholic

Seedlip and Tonic | (choice of) garden, spice or grove
Green Apple Monin | Fresh lime, topped with lemonade



Photo by Studio Impressions



All Inclusive Wedding Experience Package

\$165 per person

includes...

Chef selection of canapés on arrival

3 course seasonal menu (inclusive of side dish)

Set entree, alternate drop of two mains, set dessert

Choice of warm panini rolls or Turkish bread & dips per table

6 hour exclusive Parklife beverage package

Brewed coffee & tea, with chocolates to finish

Upgrade to Choice Mains at \$5 per person

Upgrade to Antipasto or Charcuterie Table Platter at \$13 per person

Complimentary Inclusions...

venue hire, staffing, cake cutting and service, lectern and microphone, complimentary menu tasting for bride and groom for seated weddings, placement of bonbonniere and place cards

Minimum adult guest number requirements apply

State Reception Centre 160 adult guests minimum and Fraser's Function Centre 100 adult guests minimum

Surcharge may apply if numbers are not met.

All-Inclusive Wedding Experience package available for weddings held between January and October as of July 2021

This offer is not available to existing clientele.

Fraser's
KINGS PARK

Contact Us

08 9482 0170

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www.frasersevents.com.au

Fraser's

KINGS PARK



Photo by K&CO Events



Fraser's Function Centre | State Reception Centre | Botanical Café