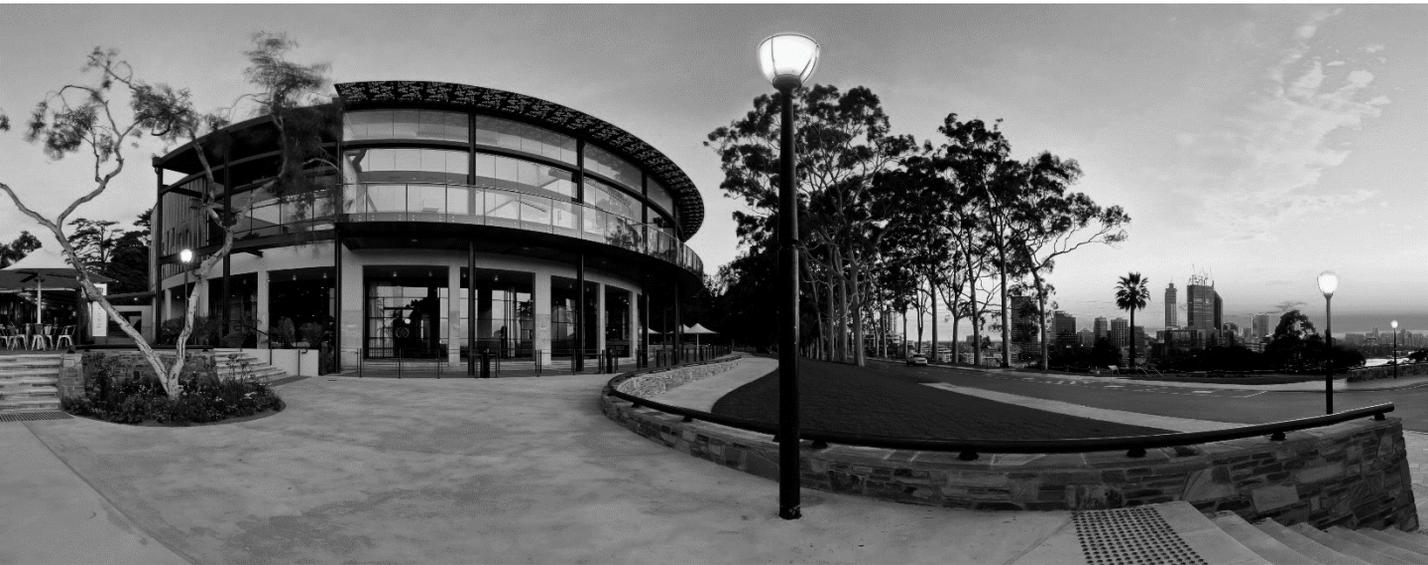


Fraser's

KINGS PARK

FUNCTION KIT
2021 - 2022



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. Executive Chef, Chris Taylor, oversees the function menus, ensuring that your guests always leave impressed.

With our five distinct areas - Restaurant, Private Dining Room, Function Centre, State Reception Centre and Botanical Cafe - Fraser's can accommodate any size group from an intimate corporate lunch, to a cocktail product launch or sit down dinner for 400 in our State Reception Centre.

Kings Park is five minutes from the Perth CBD, is a 20 minute drive from Perth Airport and sits on the edge of Perth City, overlooking the Swan River. Kings Park is an iconic West Australian site, known for its beauty, diverse flora and exceptional views. There are also 300 complimentary parking bays for the general public.

CAPACITIES

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

Room	Banquet	Cabaret	Theatre	Cocktail
Restaurant	110	N/A	N/A	300
Restaurant + Terrace	150	N/A	N/A	500
Private Dining Room (PDR)	28	N/A	N/A	70
PDR with AV	24	N/A	N/A	70
Fraser's Function Centre (FFC)	200	160	250	350
FFC not incl Dance Floor	180	144	210	350
FFC Room 1	70	56	80	150
FFC Room 2	90	72	90	200
State Reception Centre (SRC)	400	320	585	700
SRC North	190	152	200	250
SRC South	190	152	200	250
Botanical Café	N/A	N/A	N/A	300
Total Venue Capacity (all spaces combined)				2100

Function Rooms (SRC & FFC) are only available to be split when approved by the venue



BREAKFAST

SIT DOWN PLATED – \$38pp

Set/served to the middle of the table

Chilled orange juice
Coffee and tea
Honey yoghurt, toasted muesli
Fruit Danish

Choice of one hot plated item:

Grilled salmon, gratin potatoes, hollandaise sauce, rocket
Bacon, scrambled egg, homemade sweet potato hash, grilled chicken sausage
Scrambled eggs, bacon, tomato, toasted ciabatta, rocket
Vegetarian frittata, bacon, smashed avocado, rocket, balsamic
Breakfast burrito – eggs, crispy bacon, tortilla, avocado and tomato salsa
Toasted panini, creamy scrambled egg, grilled mushroom, smashed avocado, balsamic glaze
Homemade baked beans on toast, free range scrambled eggs, breakfast sausages
Smashed avocado on sourdough, bacon, poached egg, hollandaise (*surcharge \$5pp*)

OPTIONAL UPGRADES

Fresh whole fruit served to the table on arrival + **\$2pp**
Upgrade to alternate drop of second hot item + **\$8pp**
Upgrade to choice of hot item + **\$13pp per additional item**

COCKTAIL STYLE – \$38pp

Can be served passed canape style, or to a station

Honey yoghurt, toasted muesli
Fruit Danish
House made sausage roll
Banana and walnut cake
Vegetable quiche
Tomato and cheese croissant
Fresh seasonal fruit

Chilled orange juice
Coffee and tea station

BEVERAGE OPTIONAL UPGRADES

Tea and coffee station on arrival (in addition to served to the table) + **\$3pp**
Freshly squeezed juice station on arrival [seasonal fruits] + **\$7pp**

Please see Page 8 for espresso coffee options

SEMINAR MENUS

Our seminar packages are fully customisable to offer you a variation on each day of your conference, or each time you visit

Half Day Seminar Package – \$72pp (excludes morning or afternoon tea)
All Day Seminar Package – \$85pp

PACKAGE INCLUSIONS

On arrival:

Percolated coffee, tea and whole fruit

Morning tea:

Your choice of x2 morning tea items

Lunch:

Served stand-up fork buffet style

Your choice of:

x2 hot savoury (protein) items
and
x2 hot vegetarian items
and
x3 side/salad items

Also included (at lunch):

Selection of breads
Farmhouse cheeses, fruit bread, crackers
Coffee and tea, juice, soft drink and water

Afternoon tea:

Chef selection of freshly baked biscuits/slice

Small notepads, pens and mints

Menu items for you to select from can be found on the following pages



MORNING / AFTERNOON TEA

Sweet

Mango and coconut cake
Chocolate tart
Danish pastry
Raspberry friand
Carrot cake
Macarons
Flourless orange and almond cake
Passionfruit meringue tart
Chocolate brownie
Scone, strawberry jam, double cream
Jam doughnut

Savoury

Assorted finger sandwiches
Pulled lamb, caramelised onion and cheese brioche
Smoked salmon, spinach, horseradish mayonnaise, brioche
Ham and cheese croissant
Black Angus pie
House made sausage roll
Moroccan lamb pie
Margaret River camembert, quince paste, rocket baps
Pumpkin, feta and spinach quiche

Brewed coffee and tea (station or served to the table) + \$5pp
Please see Page 8 for espresso coffee options

\$6pp per additional item for Morning / Afternoon Tea



SEMINAR LUNCH MENU

Please select your buffet style items from the below:

HOT SAVOURY PROTEIN OPTIONS (CHOOSE TWO)

Grilled saffron marinated chicken, lemon yoghurt
Grilled saddletail snapper, chardonnay dressing, fennel
Salt and pepper calamari, aioli
Grilled scotch fillet, caramelised onion
Atlantic salmon, white balsamic, dill, butter sauce
Butter chicken curry; aromatic rice
Roast pork belly, BBQ sauce, vinegar coleslaw
Marinated buttermilk spice chicken, mayo

and

HOT VEGETARIAN OPTIONS (CHOOSE TWO)

Tomato arancini, aioli
Pea and potato samosa served, cucumber yoghurt
Florentine quiche, ricotta cheese
Mushroom and ricotta ravioli, cream sauce
Roasted cauliflower, eggplant, miso
Gnocchi, tomato sugo
Vegetable curry, steamed jasmine rice

and

SIDE/SALAD OPTIONS (CHOOSE THREE)

Marinated heirloom tomatoes, bocconcini
Grilled cauliflower, chickpeas, grain, tahini yoghurt
Feta, quinoa, tomato, lemon rocket
Shaved cabbage, coriander, cucumber, roast peanut salad
Spiced crisp new potatoes, sour cream
Roast baby beetroots, mixed leaf, honey balsamic
Rocket, pear, parmesan; chardonnay vinegar dressing

ESPRESSO COFFEE

Treat your guests with an espresso coffee upgrade, made lovingly by our Baristas

Events up to 100 guests:

Coffees to be ordered and dispensed from the bar within the space booked
Charged on a consumption basis at **\$5.50 per coffee**

Events of 100 guests or more:

Coffees to be ordered and dispensed from two coffee carts
Charged on a consumption basis at **\$5.50 per coffee**
Plus hireage/staffing fee of **\$500**



SEASONAL MENU

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

LUNCH – \$63pp

Based on a 3 hour function

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

and

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

and

Tea and coffee

DINNER – \$83pp

Based on a 5 hour function

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

and

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

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

and

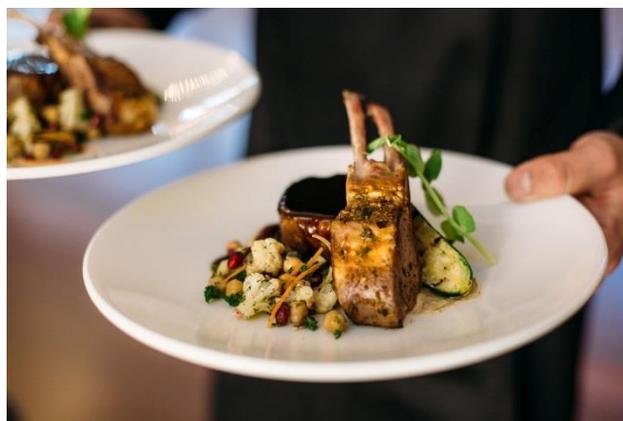
Tea and coffee

OPTIONAL UPGRADES

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

Upgrade to choice of two or more menu items +**\$13pp per course per additional menu item**

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



SEASONAL MENU

ENTREE

Pepperonatta, straciatella, pistachio, grilled ciabatta, citrus zest
Atlantic salmon tataki, mandarin dressing, wasabi, celery
Twice cooked goats cheese soufflé, chorizo crumb, prosciutto, hazelnut honey, Granny Smith apple
Ricotta and mushroom ravioli, cream, sage, truffle oil
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 (+\$12)
Slow cooked beef cheek, potato mash, baby carrot, pink onion salad
Grilled snapper fillet, sweet potato, heirloom tomato, chermoula dressing (+\$8)
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

DESSERT

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

FOR THE TABLE

Add the following to your event at any point during your meal (before entrée, after entrée or after dessert). They are served shared to the table, two platters per table.

Cheese Course – \$9pp

A selection of farmhouse cheeses, fruit bread, quince, crackers

Antipasto Platter – \$13pp

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

Charcuterie Platter – \$13pp

Bresaola, jamón, salami, straciatella, heirloom tomato, chicken pâté, muscatel

Seafood Platter – \$26pp

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



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'.

LUNCH – \$78pp

Based on 3 hour events

Inclusive of:

Choice of warm panini rolls or Turkish bread on the table

and

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

and

Tea and coffee

DINNER – \$98pp

Based on 5 hour events

Choice of warm panini rolls or Turkish bread on the table

and

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

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

and

Tea and coffee

OPTIONAL UPGRADES

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

Upgrade to choice of two or more menu items +**\$13pp per course per additional menu item**

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

SIGNATURE MENU

ENTREE

Crisp fried soft shell crab; pink onion, Japanese slaw, kewpie mayonnaise
Kingfish ceviche, radish, mandarin dressing
Calamari in chilli bean sauce, Asian slaw, pink onion, coriander
Freshly cooked king prawns, beetroot, cured salmon, kewpie mayonnaise
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
Vanilla baked cheesecake, Chantilly cream
Saffron brûlée, vanilla ice cream, fairy floss
Apple pie, praline sauce, vanilla gelato, candied smashed almonds
Vanilla bean pannacotta, blood orange jelly
Lemon tart, torched meringue, berry compote

COCKTAIL EVENTS

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 event coordinator who can assist with selections.

You choose your own menu items from the 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:

Up to 2 hours	\$50pp
3 hours	\$70pp
4 hours	\$80pp
5 hours	\$90pp
6 hours+	\$100pp



COCKTAIL MENU

STANDARD CANAPES – \$5.50pp

C O L D

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

H O T

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 CANAPES – \$6.50pp

C O L D

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

H O T

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

D E S S E R T

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

COCKTAIL MENU

SUBSTANTIAL CANAPES – \$10pp

- 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

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

Antipasto \$20pp

- Shaved prosciutto, melon
- Air dried beef, sopressa and assorted cheeses
- Buffalo mozzarella, heirloom tomato
- Pickle
- Fresh breads

Japanese \$35pp

- Sashimi of king fish, Tasmanian salmon and tuna
- Assorted sushi, nigiri
- Wasabi, ginger, wakame, soy

Indian \$20pp

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

Indonesian \$20pp

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

Spanish \$20pp

- King prawn and mussel paella
- Patatas bravas
- Empanadas, pineapple salsa

Chinese \$20pp

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

Christmas \$20pp

- Honey glazed champagne ham
- Smoked turkey breasts, cranberry sauce, mustard

Oyster \$20pp

- Freshly shucked, lime, cracked pepper, tabasco, shallot vinegar

Carvery \$25pp

- Rack of lamb
- Scotch fillet, red wine jus
- Caramelised onion
- Condiments

BBQ \$30pp

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

Risotto \$20pp

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

Seafood \$35pp

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

Dessert \$20pp

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

BEVERAGE MENU

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' Package

Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
Selection of draught beers & cider
Soft drinks, juice and iced tap water

*Parklife wines are made exclusively for the Fraser's Group by Howard Park (Margaret River)
Option to upgrade sparkling to Howard Park Petit Jete NV at +\$5PP*

PACKAGE 3

'Premium Package'

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

OPTIONAL UPGRADES

McPherson Moscato (complimentary - on request)
Upgrade to Rameau d'Or Rose on Packages 2, 3 or 4 + \$3PP
Upgrade to bottled still or sparkling water +\$4.50PP

On Tap

Heineken 5%
4 Pines Pale Ale 5.1%
Little Creatures Rogers Amber Ale 3.8%
Somersby Apple Cider 4.5%

Mid-strength beer will be made available on all beverage packages

Please note on the occasion your selected wine/s are not available, our Beverage Manager will supply an alternative (prior to event date) of similar vintage, varietal and price range

BEVERAGES ON CONSUMPTION

Champagne

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

Sparkling

Andre Delorme Crémant Brut NV	Burgundy, FR	77
Howard Park Petit Jete	Margaret River WA	63
Dal Zotto Vintage Prosecco	King Valley VIC	60
Clover Hill Cuvée 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
Bellarmine Select Riesling (Sweet)	Pemberton WA	50
Rieslingfreak No.3	Clare Valley SA	65

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
Flametree	Margaret River WA	62
Stella Bella Chardonnay	Margaret River WA	75

BEVERAGES ON CONSUMPTION

Rosé

Rameau d'Or	Cotes de Provence FR	60
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	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 (multi region selection ports & liqueurs blended together in a 10L barrel)		9/glass
Vasse Felix Cane Cut	Margaret River WA	55

BEVERAGES ON CONSUMPTION

Beers – Bottled

Cascade Premium Light	8
Little Creatures Rogers	9
Peroni Nastro Azzurro	10
Peroni Leggera 3.5%	10
Asahi	10
Little Creatures Pale Ale	10
Gage Roads Single Fin	10
Gage Roads Pipe Dreams Lager	10

Other

Matso's Ginger Beer	12
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Soft Drinks

Coke, Diet Coke, Lemon Squash, Lemonade & LLB	5/glass
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Juice

Assorted fruit selection	4.5
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Mineral Water

San Pellegrino (sparkling) & Acqua Panna (still) 1 IL	11
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Spirits

From 10

COCKTAIL OPTIONS

COCKTAIL STATION – \$15pp 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.



CONTACT US



p: 08 9482 0170
e: hello@frasersevents.com.au
www: frasersevents.com.au



Fraser's
KINGS PARK



BLUEWATER
THE 5 STAR RESORT & SPA



**EXTERNAL
CATERING**