

The image shows a private dining room with large windows overlooking a city and a lake. In the foreground, a long, dark wooden table is set for a formal dinner. The table is covered with a dark cloth and has several place settings, each including a white plate, a glass, and a napkin. There are also decorative items on the table, such as a small vase with red flowers and a geometric wireframe object. The windows are made of large glass panes with black frames, providing a clear view of the outside world. The room has a modern, sophisticated feel with its dark wood and large windows.

# Fraser's

KINGS PARK

PRIVATE DINING ROOM  
FUNCTION KIT

2023 to 2024

# CHOOSE YOUR CATERING

(Click to navigate to your desired menu)

## FOOD

- [Breakfast](#)
- [Seminar Packages](#)
- [Seated Lunch and Dinner](#)
- [Cocktail Style Events](#)

## BEVERAGES

- [White wines](#)
- [Red wines](#)
- [Beers, cider and non-alcoholic](#)



# BREAKFAST

*(Available 7am to 10.30am)*

## **Plated Breakfast – \$48PP**

Your guests will be served the 'Continental Selection', pre-set on the table for your arrival. Followed by an individual plated hot breakfast of your choice.

## **Continental Selection**

- Fresh fruits
- Breakfast pastries
- Orange juice
- Espresso coffees

## **Plated Hot Breakfast (select one)**

- Scrambled egg, field mushroom, bacon, potato hash
- Eggs benedict, hollandaise, ham, spinach, English muffin
- Smashed avocado, poached egg, feta, tomato, sourdough
- Tomato bruschetta, charred sourdough, poached egg, rocket

## **Options to upgrade:**

- Additional choice of Plated Hot Breakfast selection + \$20PP
- Freshly squeezed juices by Squished + \$7PP



# SEMINAR PACKAGES

*(Available 8am to 4pm)*

**Half Day Seminar Package – \$79PP (discludes morning or afternoon tea)**

**All Day Seminar – \$89PP**

Percolated coffee and tea on arrival

Morning tea, lunch (choose from buffet or plated below), afternoon tea

Carafes of water, soft drinks and juices

**Package 1 – Buffet Lunch (available for events of 10+ guests)**

**MORNING TEA**

Selection of biscuits

**LUNCH BUFFET**

Warm sausage rolls, tomato sauce

Butter chicken pies

Grilled market fish, caponata, fennel

Slow cooked lamb shoulder, potato purée, red wine jus

Roast root vegetables, lemon tahini dressing

Radicchio, walnut, rocket, chardonnay dressing

**AFTERNOON TEA**

Chocolate tart

**Package 2 – Plated Lunch**

**MORNING TEA**

Spinach and cheese quiche

**PLATED LUNCH**

Foccacia, hummus

Grilled barramundi, eggplant, pinenut, caponata  
or

Breast of chicken, carrot purée, roast carrot

Seasonal greens, extra virgin olive oil

**AFTERNOON TEA**

Selection of pastries

# LUNCH AND DINNER

*(Available 12pm to 4pm / 6pm to 11pm)*

## **LUNCH – 2 course set menu – \$90PP**

Foccacia, house made dip on arrival

[One entrée, one main + one side dish] *OR*

[One main + one side dish, one dessert]

## **DINNER – 3 course set menu – \$110PP**

Foccacia, house made dip on arrival

One entrée, one main + one side dish, one dessert

(Lunch and dinner menu items to be selected from the following page)

## **SHARED MENU – Shared three course menu – \$137PP**

Chef's selection of – 3 entrées, 3 shared mains, cheese, dessert

(Menu item selection not required as they will be Chef selection)

All seated menus above include espresso coffees

## **OPTIONAL UPGRADES**

Choice of dish – per course, per additional menu item +\$20PP

Alternate drop of two menu items +\$10PP

Second side dish +\$7PP

## **PREMIUM DINING EXPERIENCE – FRASER'S DEGUSTATION**

Wanting to take your dining experience to the next level?

Our degustation menus are a great way to showcase the best produce that WA has to offer. Executive Chef Chris Taylor, designs each menu according to the best seasonal produce.

### **Degustation Menu without wines**

5 courses – \$135PP

6 courses – \$150PP

### **Add wine pairings to your degustation**

+\$80PP to 5 course degustations

+\$90PP to 6 course degustations



# LUNCH AND DINNER - MENU ITEMS

## Entrée

Freshly cooked prawns, potato, cos, pickled celery salad, lemon mayonnaise  
Stracciatella, heirloom tomato salad, grilled sourdough  
Zucchini saffron risotto, mascarpone  
Potato gnocchi, tomato sugo, rocket, basil, parmesan

## Mains

Chargrilled Scotch beef fillet, rosemary kipfler potato, jus  
Grilled barramundi, sweet potato purée, broccolini  
Grilled Goldband snapper, herb purée, edamame, Asian salad  
Chicken breast, barley, corn, pesto sauce  
Slow cooked lamb shoulder, carrot purée, roasted carrot, mint sherry jus  
Porcini mushroom risotto, crispy kale

## Sides

Rocket, pear, parmesan, chardonnay vinegar dressing  
Roast new potatoes, garlic, sea salt  
Hand cut chips, aioli  
Seasonal green vegetables, sea salt, EVOO

## Dessert

Chocolate entremet slice, raspberry purée, gelato  
Vanilla brûlée, vanilla ice cream  
Blonde chocolate cheesecake  
Fraser's Mess – ice cream, meringue, mango, passionfruit  
Farmhouse cheeses, quince paste, fruit bread



# COCKTAIL STYLE EVENTS

Cocktail style events are able to fully customise the menu to suit your event style. You design your own menu from the items on the following pages, including – standard canapés, signature canapés, substantial canapés and food stations.

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame.

Below are our minimum food catering requirements:

**UP TO 2 HOURS – \$55PP | 3 HOURS – \$77PP | 4 HOURS – \$88PP  
5 HOURS – \$99PP | 6 HOURS – \$110PP**

## **STANDARD CANAPÉS – \$6PP**

### **COLD CANAPÉS**

Freshly cooked king prawns, chipotle mayonnaise, dijon  
Beef tartare, shallot, caper, sourdough crostini  
Tomato, parmesan, basil oil, focaccia  
Snapper ceviche, lime, coriander, charred corn  
Smoked eggplant, dukkah, crisp tortilla  
Tomato bruschetta on toast

### **WARM CANAPÉS**

Jamon croquettes, paprika mayonnaise  
Chicken karaage, sesame soy, spring onion  
Moroccan lamb pie, spiced tomato kasundi  
Tomato basil arancini, saffron aioli  
Pork gyoza, soy  
Chicken satay, peanut sauce, coriander  
Takoyaki (octopus), shaved bonito

**(Signature canapés, substantial canapés and food stations on following pages)**



# COCKTAIL STYLE EVENTS

## SIGNATURE CANAPÉS – \$6.50PP

### COLD CANAPÉS

Assorted sushi, wasabi mayonnaise  
Salmon tataki, sesame salad, yuzu  
Kingfish tartare, chives, lemon, jalapeno, sesame seed  
Caprese skewers, tomato, mozzarella, basil  
Prawn rolls, brioche, lettuce, rosé dressing  
Prosciutto, focaccia, hazelnut dressing

### WARM CANAPÉS

Mini vegetarian quiche  
Tempura prawn, teriyaki sauce  
Saffron manchego arancini, lemon mayonnaise  
Seared scallop, miso glaze, apple salsa, herb oil  
Black Angus meat pie, tomato sauce  
Grilled octopus skewer, taramasalata dip  
Beef skewer, lemon crème fraîche

### DESSERT CANAPÉS

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

## SUBSTANTIAL CANAPÉS – \$11PP

Beer battered flathead, chips, mayonnaise, lemon  
Buttermilk marinated spiced chicken slider, BBQ sauce, coriander, pickle  
Roast lamb cutlet, rosemary jus  
Mushroom risotto, parmesan  
Mini Angus beef burger, tomato, pickles, dijon  
Roasted pork bao buns, sriracha mayonnaise, Asian slaw



# COCKTAIL STYLE EVENTS

## FOOD STATIONS

### Antipasto \$25PP

Shaved prosciutto, melon  
Air dried beef, sopressa  
Assorted cheeses  
Buffalo mozzarella, heirloom tomato  
Pickles  
Fresh breads

### Oyster \$25PP

Freshly shucked oysters  
Lime, cracked pepper  
Tabasco, shallot vinegar

### Seafood \$40PP

Fresh assorted sashimi  
Oysters with traditional condiments  
Freshly cooked king prawns, chipotle rosé sauce  
Assorted sushi  
Cold smoked salmon, capers, lemon, horseradish cream

### Dessert \$25PP

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



# BEVERAGE LIST - WINES

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 and it can be provided.

## Champagne

Moet et Chandon Imperial	Epernay FR	150
Louis Roederer Collection 243	Reims FR	185
Pol Roger Premium Brut	Epernay FR	210

## Sparkling

Chandon Brut NV	Yarra Valley VIC	73
Howard Park Petit Jete	Margaret River WA	79
Marchand & Burch Crémant Brut NV	Burgundy FR	90

## Riesling

Leeuwin Estate Art Series	Margaret River WA	65
Pewsey Vale Contours	Clare Valley SA	92

## Sauvignon Blanc

Stella Bella	Margaret River WA	57
Shaw + Smith	Adelaide Hills SA	72
Cloudy Bay	Marlborough NZ	95

## Chardonnay

Via Caves	Margaret River WA	59
Leeuwin Estate Prelude	Margaret River WA	75
Voyager Estate	Margaret River WA	105
Jean Defaix Chablis	Burgundy FR	135

## Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa Valley SA	62
Chateau Minuty 'M'	Cotes de Provence FR	80
Chateau D'Esclan Whispering Angel	Cotes De Provence FR	108



# BEVERAGE LIST - WINES

## Pinot Noir

Yering Station Village	Yarra Valley VIC	65
Castle Rock	Great Southern WA	85
Craggy Range	Martinborough NZ	90
Pooley	Coal River TAS	115

## Red Varietals

Fraser Gallop Estate Cabernet Merlot	Margaret River WA	59
Rusden Driftsand GSM	Barossa Valley SA	62
Principe Corsini Camporsino Chianti	Tuscany ITA	65
Tim Adams Cabernet Malbec	Clare Valley SA	72
Francoise Roumieux Cotes du Rhone	Rhone Valley FR	85
Nero D'Avola Lagnusa	Sicily ITA	99
Yalumba the Signature Cabernet Blend	Barossa SA	155

## Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	60
Leeuwin Estate Prelude	Margaret River WA	75
Bowen Estate	Coonawarra SA	80
Howard Park Scotsdale	Great Southern WA	115
Leeuwin Estate Art Series	Margaret River WA	185

## Shiraz

Lake Breeze	Langhorne Creek SA	64
Amelia Park	Margaret River WA	65
Oliver's Taranga	McLaren Valley SA	79
Leeuwin Estate Art Series	Margaret River WA	108
Torbreck Struie	Barossa SA	135

## Moscato

Scagliola Volo di Farfalle	Asti IT	69
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## Dessert & Fortified

Vasse Felix Cane Cut	Margaret River WA	59
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# BEVERAGE LIST – BEERS & NON-ALCOHOLIC

<b>Non-alcoholic options</b>	
Peroni Libera 0.0%	9.5 /btl
Edenvale sparkling, white or red wine	40/btl
Seedlip Group 42 gin alternative	7/shot
<b>Soft drinks</b>	
Coke, Diet Coke, Squash, Lemonade, LLB	5/gls
<b>Juice</b>	
Assorted fruit selection	4.5/gls
<b>Mineral water</b>	
San Pellegrino (sparkling) 1L	14/btl
Acqua Panna (still) 1L	14/btl