

Fraser's

KINGS PARK

4. PORK.—A leg of pork is attacked in the same manner as a leg of mutton, but the crackling provides more difficulty. It should be scored closely before being roasted, and the cuts should be made through the score. Do not wreck the joint by cutting too deep, and

...chon perfectionné du Berkshire.

FUNCTION KIT

Fraser's Kings Park

Fraser's Restaurant has an outstanding reputation, known for its commitment and dedication to provide only the best food, wine and service. We are now able to offer the same commitment and dedication on a grand scale with our versatile function spaces.

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 and Function's Head Chef Joe Ditri oversee the function menus, ensuring that your guests leave impressed.

With our four distinct areas – Restaurant, Private Dining Room, Function Centre and State Reception Centre – Fraser's can accommodate any size group from an intimate corporate lunch, to a cocktail product launch for 400 or sit down dinner for 450 in our new State Reception Centre.

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. The centre can host large receptions, seminars and conferences suitable for government, corporates and community events, including weddings. Stunning architectural features such as high ceilings, and opening floor to ceiling windows combined with two full bars, lifts, disability access and private restrooms, all create the ultimate destination.

Kings Park is 5 minutes from the CBD, 20 minute drive from Perth Airport and sits on the edge of Perth city, overlooking the Swan River. An iconic West Australian site, known for its beauty, diverse flora and exceptional views.

There is also free parking located at the rear of Fraser's.

Venue Capacities

Rooms	Banquet	Theatre	Cocktail
Restaurant	110	n/a	300
Private Dining Room	28	n/a	70
Function Centre	200	250	350
- Room 1	70	80	100-150
- Room 2	110	110	200
State Reception Centre	400	585	700
- SRC North	190	200	250
- SRC South	190	200	250
Botanical Cafe	On application	n/a	300
Total Venue Capacity (ROH)			2100



Partner Venues

Fraser's is an important part of a group of iconic West Australian restaurant and function destinations.

Should you like to know more about the other venues within our Group which are located in some of Perth's most outstanding locations please contact the venue direct or visit their websites:



Bluewater Grill is one of Perth's most amazing riverside venues, with warm, stylish spaces to suit any event. Set in beautiful Heathcote Reserve on the Applecross foreshore, this heritage-listed building boasts a tranquil ambience and a truly unique view of the South Perth Yacht Club, Perth city & the Swan River. Bluewater Grill is a serious grill-come-brassiere, featuring a relaxed dining experience that showcases the very best of West Australian produce and wines and only eight minutes from the city centre.

Heathcote Reserve, 56 Duncraig Rd, Applecross
08 9315 7700 www.bluewatergrill.com.au



Indiana is an iconic West Australian landmark, which is located directly on Cottesloe Beach showcasing uninterrupted views of the Indian Ocean and the magnificent sunsets beyond Rottnest Island from every window. The menu focuses on fresh WA produce, wood fired delicacies, charcuterie and share food – great for the beach. Team this with beach-driven wines, clever cocktails and Indiana's signature draught beers on tap and you've got a winning combination.

99 Marine Parade, Cottesloe
08 9385 5005 www.indiana.com.au



The Old Brewery combines history with relaxed, elegant and contemporary dining and provides a stunning riverside feature venue for any occasion. Just minutes from Perth's CBD, its modern, purpose-built function facilities, teamed with the Restaurant's various dining niches, can accommodate a wide range of events. Showcasing all that our state has to offer in lifestyle, fresh produce and friendly nature, it is a quintessential West Australian experience.

173 Mounts Bay Rd, Perth
08 9211 8999 www.theoldbrewery.com.au



Breakfast Menu

Tea and Coffee Station (on arrival - with breakfast only) - \$3pp

Hot Plated Breakfast - \$35pp

Choice of 1 item

- Bacon, egg and filo pie, mushroom, tomato and chipolata saute
- Baked salmon, dill and potato frittata, asparagus and tomato hollandaise
- Roast bacon, baked egg and potato hash, grilled veal sausage and porcini sauce
- Scrambled eggs, bacon, tomato, English muffin and truffle butter
- Smoked ham, spinach and egg bake, grilled Turkish soldiers
- Field mushroom and asparagus tart, roast tomato and egg mustard dressing
- Cinnamon French toast, caramelised apple and vanilla butter

Set/served to the middle of the table

- Fresh sliced fruit or honey yoghurt, seasonal berries and granola
- Freshly baked croissants
- Raspberry friands
- Chilled orange and apple juice
- Coffee and tea

Stand Up Cocktail Style - \$35pp

- Fresh fruit shots
- Bircher muesli and honey yoghurt
- Fruit Danish
- Mushroom and spinach tarts
- Ham and cheese croissant
- Bacon, saffron and egg tortilla
- Chicken and pesto sausage rolls
- Fresh sliced fruit
- Coffee and tea station

Morning and Afternoon Tea

Coffee and Tea - \$5pp

Coffee, Tea and a Selection of Two Items - \$15pp

Sweet

- Lamingtons
- Pistachio and filo ladies fingers
- Margaret River truffle layer gateau
- Strawberry, orange and vanilla slice
- Danish pastries
- Rhubarb crumble tarts
- Caramelised banana friands
- Chocolate croissants
- Walnut butter cake
- Almond and pine nut shortbread

Savoury

- Roast chicken, Swiss cheese and seeded mustard baguettes
- Whipped egg and truffle finger sandwiches
- King prawn, avocado, spinach and tartare bagels
- Celery salted chicken, walnut and mayonnaise finger sandwiches
- Candied bacon, spinach and pesto butter baguettes
- Pink salmon, horseradish and avocado rolls
- Smoked turkey, Danish fetta, rocket and cranberry ciabatta
- Tiger bread, cheddar, tomato chutney and parmesan crisp
- Margaret River camembert, pear and rocket baps
- Chinese barbeque duckling buns

Signature Items - \$5 per item

Sweet

- Cinnamon churros and chocolate sauce
- Scones, strawberry jam and double cream
- Fresh sliced fruit or fresh fruit shots
- Pistachio baklava
- Black cherry nougat
- Spiced chocolate affogato

Savoury

- Ham and cheese croissants
- Lamb and rosemary sausage rolls
- Beef cheek and spinach pies
- Goat's cheese and tomato tarts
- Cacciatore, bacon and mozzarella pizza

All Day Seminar

Our all day seminar packages are tailored to offer you a variation on each day of your conference with a choice of 3 set menus listed below:

\$70pp

Inclusive of:

- Coffee and tea on arrival
- Morning and afternoon tea
- Carafes of water, soft drinks and juices
- Fresh whole fruit on arrival
- Small jotting pads and pencils
- Variety of mixed sweets
- Screen, lectern and microphone

All other audio visual requirements to be discussed with your Function Coordinator.

Menu 1

Morning Tea

- Blueberry and apple muffins
- Mini smoked salmon and caper cream bagels

Lunch (cold)

- Grilled king fish, spiced pumpkin and cucumber yoghurt
- Szechwan roast beef fillet, crisp shallots, namjim and vermicelli salad
- Asparagus and pimento frittata, black olives and salsa verde
- Fresh breads, olive oil and balsamic

- Mixed lettuce, cherry tomatoes, cucumber, red onion and parsley vinaigrette
- Seasonal greens, shallots, water cress and mustard
- New potatoes, crisp prosciutto, horseradish and egg mayonnaise

- Fresh seasonal fruit, Australian and imported cheese, fruit bread and crackers
- Coffee, selection of tea, water and fruit juices

Afternoon Tea

- Freshly baked biscuits, coffee and tea

All Day Seminar

Menu 2

Morning Tea

- Carrot, ginger and walnut cake, citrus cream
- Candied jammon and ricotta tarts

Lunch (cold)

- Exmouth king prawns, mango and sweet potato rojak
- Poached chicken breast, caramelised onion and pickled baby beetroot
- Marinated broccolini and blue cheese tortilla cup
- Fresh breads and truffle butter

- Cucumber, pear, sweet corn and lemon olive oil
- Spiced new potatoes, coriander pesto and sour cream
- Caesar; cos, bacon, croutons and anchovy dressing

- Fresh seasonal fruit, Australian and imported cheese, fruit bread and crackers
- Coffee, selection of tea, water and fruit juices

Afternoon Tea

- Freshly baked biscuits, coffee and tea

Menu 3

Morning Tea

- Raspberry and white almond friands
- Pesto baked chipolata and puff pastry rolls

Lunch (cold)

- Chicken and pistachio terrine, shaved ham and cornichons
- Slow cooked salmon, citrus labnah and soft herbs
- Goat's cheese, pumpkin and caramelised onion quiche
- Fresh breads, porcini butter

- Rocket, apple and parmesan, chardonnay dressing
- Balsamic roasted baby beetroots, green peppercorns and honey
- Roma tomato, cannellini bean and sweetcorn

- Fresh seasonal fruit, Australian and imported cheese, fruit bread and crackers
- Coffee, selection of tea, water and fruit juices

Afternoon Tea

- Freshly baked biscuits, coffee and tea

All Day Seminar

Additional Items

Savoury (served hot) - \$10 per item

- Burmese chicken curry
- Teriyaki beef fillet and caramelised onions
- Grilled salmon and assorted mushrooms, porcini butter sauce
- Salt and pepper calamari, tofu and coconut sauce
- King prawn and chorizo paella, smoked paprika
- Wok fried Fremantle octopus, chilli jam and beans sprouts
- Caramelised pork belly and citrus sauce
- Braised lamb shoulder, English spinach and lentil jus
- Pumpkin and fetta tortellini, basil and tomato cream
- Apple, sage and potato gnocchi, hazelnut and lemon gremolata

Sweet selections - \$5 per item

- Flourless orange and almond cake
- Black cherry nougat
- Passionfruit and chocolate eclairs
- Fresh fruit salad
- Strawberry and passionfruit tarts
- Margaret river truffle layer cake

Lunch and Dinner Menu

Summer Menu

Our seasonal menus have been created to offer you the finest possible ingredients at their prime. Summer menus will be available from September through to April annually. Winter menus will be offered from May through to August.

Lunch - \$55pp (Based on a 3 hour function)

Inclusive of:

- 2 course menu
- Menu items from the seasonal menu
- Choice of warm Panini rolls or turkish bread on the table
- Entree and main (or main and dessert)

Dinner - \$73pp (Based on a 5 hour function)

Inclusive of:

- 3 course menu
- Menu items from the seasonal menu
- Chef's canape selection on arrival
- Choice of warm Panini rolls or Turkish bread on the table
- Entree, main, side dish, dessert

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 - \$65pp (Based on a 3 hour function)

Inclusive of:

- 2 course menu
- Menu items from the seasonal summer / winter menu
- Choice of warm Panini rolls or Turkish bread on the table
- Entree and main (or main and dessert)

Dinner - \$88pp (Based on a 5 hour function)

Inclusive of:

- 3 course menu
- Menu items from the seasonal summer / winter menu
- Chef's canape selection on arrival
- Choice of warm Panini rolls or Turkish bread on the table
- Entree, main, side dish, dessert

Lunch and Dinner Menu

Choice options

- Additional choice \$12pp
- Additional course \$15pp
- Second side dish \$3pp

Vegetarian Options - Entree

- Vincotto braised romas tomato, macadamia and potato press, rocket pesto and truffle salt
- Pomegranate grilled pineapple, whipped Danish fetta, beetroot and orange salad
- Spinach and ricotta tortellini, porcini and walnut sauce

Vegetarian Options - Mains

- Potato, leek and pesto slice, gratinated goats cheese, sumac tomatoes, sweetcorn and turtle bean salsa
- Spiced Indian selection – eggplant pahie and lentil dhal, spinach and fetta rice, cucumber raita and pappadams
- Pumpkin and dill tortilla, sautéed potato and broccolini, tomatoes and olives

Seafood Entree - \$15pp

- Western Australian rock lobster medallion, tartare and citrus dressing
- King prawn and octopus tian, mussel and red pepper salsa
- Smoked ocean trout, apple salad and white balsamic dressing

Cheese Course - \$7pp

A selection of Australian farmhouse cheese

Side Dishes - \$3pp

1 side dish served with dinner package

Choice of a second side dish charged additionally

- Leaf spinach, pear and parmesan salad
- Roma tomato, basil, shallot and red wine vinegar dressing
- Rocket salad, cherry tomato and Persian fetta, red onion and walnuts
- Sauté green beans, kalamata olives and grilled chorizo
- Roast parsnips, parsley, lemon and garlic
- Grilled field mushrooms, fig vincotto

Antipasto or Charcuterie Platter - \$12pp

(Served to the table)

Seafood Platter - \$15pp

(Served to the table)

Freshly cooked king prawns, slowly cooked salmon and citrus labneh, Fremantle octopus and basil pesto

Dessert Buffet - \$20pp

- Honey and saffron brulee
- Mini gelato cones
- Affagato's
- Caramelised pineapple
- Assorted farm house cheese, fruit bread and crackers

Summer Menu

Entree

- Poached chicken, raspberry vincotto, orange, soft herb and fetta salad
- Asparagus, labneh, toasted pine nuts, water cress and lemon myrtle dressing
- Slow cooked salmon, salmon tonnato, apple and shaved fennel salad
- Spanish jamon, crisp garlic mountain bread, shaved cabbage and mustard dressing
- King prawns, manna crab and diced avocado, chardonnay cream
- Confit turkey, stone fruit and citrus salad, saffron vinaigrette

Main

- Grilled barramundi fillet, eggplant and turmeric, ginger rice, warm shallot dressing
- Char grilled salmon fillet, spiced sweet potato, coconut, asparagus and pineapple salsa
- Grilled gold band snapper, garlic mash, broccolini, cucumber and lemon thyme salsa
- Twice cooked wagyu beef, gremolata, braised potatoes, broad beans and beetroot jus
- Braised lamb shoulder, porcini mushroom polenta, roast parsnips and pesto sauce
- Slow roasted chicken breast, steamed kaffir leaf rice, bok choy and black pepper sauce

Dessert

- Tiramisu, espresso sauce and baci gelato, strawberry and orange salad
- New season stone fruit cheese cake, double cream, caramelised pineapple and apple sorbet
- Rich chocolate tart, peanut brittle and sour cherry glaze, frozen cherry yoghurt
- Margaret River rose water and white chocolate layer cake, water melon and ginger
- Peach pannacotta, mango salad and almond tuille
- 'Fraser's Mess', raspberry puree, crushed meringue, roast sugared walnuts and vanilla bean ice cream

Signature Menu

Entree

- Apple wood smoked ocean trout, trout tartare, pink grapefruit and crisp leek
- Spiced chicken compression, beetroot jam, endive, green bean salad and vincotto
- Twice cooked beef cheeks, tamarind sauce, seared scallops and Asian greens
- Mushroom and sweet onion tart, Manjimup truffle butter, rocket pesto, soft dried tomato
- Duck confit and spinach risotto, duck and cabernet vinegar jus
- Pan fried goats cheese gnocchi, tomato, basil and roast red pepper sugo

Main

- Roast pink snapper fillet, manna crab and pumpkin tortilla, chardonnay vinegar sauce
- Grilled kingfish fillet, chick pea, prawn and tomato sugo, preserved lemon and lemon yoghurt
- Oven poached red emperor fillet, sweet potato mash, tomato salsa, shaved fennel and parsley
- Roast beef fillet and braised cheek, green pea and leek crumble
- Roast lamb rack, braised shoulder, potato puree, green beans and lentil jus
- Braised pork belly and shallot tart, apple and white polenta, chorizo sauce

Dessert

- Hazelnut and white chocolate parfait, seasonal berries and sesame crisp
- Lime and gin tart, fruit compote, lemon sorbet and candied pistachios
- Honey and saffron brulee, vanilla bean ice cream and fairy floss, champagne finger biscuits
- Steamed fig and ginger pudding, butter scotch sauce, pouring cream, fig and pistachios
- Margret River dark layered chocolate cake, white chocolate mousse, raspberry sauce
- Local strawberries steeped in Cointreau, vanilla semifreddo and almond bread

Cocktail Menu

Summer Menu 1 - \$45pp

(Based on 2 hour cocktail function)

Cold

- Shredded Thai chicken salad
- Smoked salmon, horseradish and dill pancake
- Avocado and ginger sushi, wasabi mayonnaise (v)
- White crab meat and passionfruit curd baskets
- Wild mushroom, pumpkin and Persian fetta tart

Warm

- Moroccan lamb and pine nut turnovers, harrisa yoghurt
- Wok fried octopus, chilli bean sauce
- Pan fried goat's cheese gnocchi, oregano and tomato aioli (v)
- Parmesan and dill fried snapper, smoked eggplant dip
- Zattar blackened beef fillet and sesame bearnaise

Summer Menu 2 - \$45pp

(Based on 2 hour cocktail function)

Cold

- King prawn, melon and confit citrus sauce
- Caramelised red onion tart, blue cheese and walnut crumb (v)
- Poached golden spiced chicken and carrot puree
- Smoked trout, fennel and apple salad
- Air dried beef, pickled beetroot and dukka

Warm

- Baked ocean trout, anchovy and parsley toast
- Field mushroom wontons, ginger dipping sauce (v)
- Five spiced pork belly, orange hollandaise
- Braised lamb shank, rosemary and mushroom arancini
- Seared scallop, cucumber and cumin salt

Cocktail Menu

Signature Canapes - \$5 per item

Cold

- Whipped foie gras and black pepper snaps
- Manna crab, mango and lime salad
- Slow cooked salmon, citrus labneh and soft herbs
- Roast chicken breast compression, beetroot and parmesan lavoash
- Crisp cacciatore, carrot mescut and sour dough
- Poached quail egg and mushroom cone, zhug

Warm

- Truffle and potato vareneki, spring onion sour cream
- Fried blue cheese risotto, parsley and sweet potato dip
- Grilled king prawn, prosciutto and lemon
- Duck and hoisin pancakes
- Beef cheek and spinach pie, mustard and chick pea dip
- Crisp king fish fillets, wasabi and soy

Dessert

- Raspberry or orange and pistachio spider
- Warm churros and chocolate dipping sauce
- Honey and saffron brulee
- Gelato cones
- Caramelised pineapple and pistachio cream
- Fig and ginger pudding, caramel sauce

Substantial Cocktail Dishes - \$10 per item

- Teriyaki lamb loin, jasmine rice and caramelised onions
- Herb crusted snapper and chips, lemon dressing
- Burmese chicken curry and steamed rice
- Asparagus and truffle risotto, shaved parmesan
- Szechwan spiced beef fillet, rice noodle and sprout salad

3 and 4 hour cocktail packages are available, ask your Function Coordinator for a quotation.

Cocktail Menu

Deluxe Package - \$90pp

- 8 canape items
- 3 substantial cocktail dishes items
- 3 stations (select from list below)

Oyster

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

Japanese

- Sashimi of king fish, Tasmanian salmon and tuna
- Assorted sushi and nigiri
- Noodle salad, shredded chicken and radish
- Wasabi, ginger, wakami and soy

Indian

- Butter chicken and grilled paratha
- Vegetable and mustard curry
- Onion bhaji
- Fish pakora, cucumber yoghurt

Antipasto or Charcuterie

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

Indonesian

- Spiced roast pork, apple sauce
- Gado gado, peanut sauce
- Beef rendang
- Fried rice

Spanish

- King prawn and mussel paella
- Lamb pinchos
- Gazpachio soup, diced avocado and cucumber
- Grilled chorizo and warm olives

Dessert Station

- Honey and saffron brulee
- Mini gelato cones
- Affogato's
- Caramelised pineapple
- Assorted farm house cheese, fruit bread and crackers

Beverage Menu

Package 1 – ‘Select Series’

McWilliams Brut Reserve
 McWilliams Semillon Sauvignon Blanc
 McWilliams Chardonnay
 McWilliams Cabernet Merlot
 McWilliams Shiraz Cabernet
 Cascade Premium Light
 Hahn Super Dry
**On request: McWilliams Luscious Fruity White Sweet wine*

Package 2 – ‘West Australian Wines’

Catching Thieves NV Sparkling Sauvignon Blanc
 Catching Thieves Semillon Sauvignon Blanc
 Stella Bella Sleeping Dogs Lie Chardonnay
 Catching Thieves Cabernet Merlot
 Stella Bella Sleeping Dogs Lie Shiraz
 Cascade Premium Light
 Hahn Super Dry
 Heineken
 Stella Artois

Package 3 – ‘Premium Western Australian Wines’

Veuve Moisans Brut
 Vasse Felix Sauvignon Blanc Semillon
 Peel Estate Chardonnay
 Vasse Felix Cabernet Merlot
 Peel Estate Shiraz Cabernet
 Cascade Premium Light
 Hahn Super Dry
 Heineken
 Stella Artois

Package – ‘Summer’

Henkell Sparkling Rosé
 Tim Adams Pinot Gris
 Skuttlebutt Sauvignon Blanc Semillon
 Picante Tempranillo
 Fraser Gallop Cabernet Merlot
 Cascade Premium Light
 Hahn Super Dry
 Heineken
 Stella Artois

Package	2HR	3HR	4HR	5HR
Package 1	\$26	\$29	\$35	\$40
Package 2	\$32	\$35	\$42	\$48
Summer Package	\$36	\$40	\$48	\$55
Package 3	\$42	\$46	\$56	\$64

Bottled Beer Upgrades

Corona, Crown Lager, Becks, Kirin

Package	1-4HRS	5-6HRS
Package 1 & 2	\$20pp	\$23pp
Summer Package	\$18pp	\$20pp
Package 3	\$12pp	\$18pp

Cash Bar on application only

Surcharge of \$350 to provide cash bar facilities

Beverage Menu

On Consumption

Champagne

Billecart Salmon "Grande Reserve Brut" N/V	170
Veuve Clicquot Ponsardin Brut N/V	170

Sparkling

Jansz "Brut" N/V	Pipers River TAS	56
Chandon Chardonnay Pinot Noir- "Brut" N/V	Yarra Valley VIC	70
Vasse Felix Silver Knight "Extra Brut" N/V	Margaret River WA	65
Clover Hill Chardonnay-Pinot Noir 2005	Pipers River TAS	75
Yarra Burn Pinot Noir-Chardonnay "Brut" 2005	Yarra Valley VIC	54
Peel Estate Shiraz N/V	Peel-Baldivis WA	55

White Varietal

Vasse Felix "Classic Dry White" 2009	Margaret River WA	44
Villa Maria Private Bin "Pinot Gris" 2008	East Coast NZ	70

Riesling

Howard Park 2009	Great Southern WA	56
Leeuwin Estate "Art Series" 2008	Margaret River WA	55
Tim Adams 2009	Clare Valley SA	47

Chardonnay

Zarephath Wines 2008	Porongurup WA	56
Howard Park 2007	Great Southern WA	80
Stella Bella by Suckfizzle 2007	Margaret River WA	53
Leeuwin Estate "Prelude Vineyards" 2007	Margaret River WA	78
Hamelin Bay "Five Ashes Vineyard" 2008	Margaret River WA	56

Pinot Noir

Batista Estate WA 2007	Middlesex-Warren Valley	75
Picardy 2008	Pemberton WA	80
Pemberley 2007	Pemberton WA	65

Sauvignon Blanc

Shaw and Smith 2010	Adelaide Hills SA	60
Cloudy Bay 2009	Marlborough NZ	76
Grove Mill 2009	Marlborough NZ	53

Semillon Sauvignon Blanc

Ferngrove Vineyards "Symbols" 2009	Frankland River WA	44
Cape Mentelle 2009	Margaret River WA	61
Leeuwin Estate "Siblings" 2009	Margaret River WA	57

Cabernet-Merlot

Ferngrove Vineyards "Symbols" 2008	Frankland River WA	47
Cape Mentelle "Trinders Vineyard" 2007	Margaret River WA	62
Stella Bella (by Suckfizzle) 2007	Margaret River WA	60
Woodlands 2007	Margaret River WA	52

Cabernet-Sauvignon

Zarephath Wines 2005	Porongurup WA	56
Howard Park "Scotsdale" 2007	Denmark WA	75
Rosily 2008	Margaret River WA	52
Hamelin Bay "Five Ashes Vineyard" 2007	Margaret River WA	58
Fraser Gallop Estate 2007	Margaret River WA	75

Merlot

Tyrell's Wines "Lost Block" 2008	Frankland River WA	45
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Shiraz

Howard Park "Leston" 2007	Margaret River WA	75
Schild Estate 2006	Barossa Valley SA	64
Sandalford Estate Reserve 2007	Margaret River WA	75
Charles Melton "The Father in Law" 2008	Clare & Barossa Valley SA	65
Truffle Hill 2008	Pemberton WA	50

Beverage Menu

On Consumption

Spirits			Soft Drinks	Glass	Carafe
All standard spirits		8.5	Coke, Diet Coke, Lemon Squash, Lemonade	3.5	9
Tap Beers			Juice	Glass	Carafe
	<i>Glass</i>	<i>Jug</i>	Assorted Fruit selection	4	10
Cascade Premium Light	4.5	10	Mineral Water	Bottle	
Hahn Super Dry	6	17	San Pellegrino & Acqua Panna	7	
Stella Artois	6.5	19			
Heineken	6.5	19			
Bottled Beers			Additional Items		
	<i>Bottle</i>		Cocktails		14
Redback Mild	8		Talk to your Function Coordinator for a list of cocktail items		
Redback Original	9		Mocktails		10
Crown Lager	9		Talk to your Function Coordinator for a list of cocktail items		
Pure Blonde Naked	9		Champagne Piccolos (on arrival for weddings)		4.50pp
Cascade Premium	9		Includes Henkell Trocken piccolo served by wait staff for duration of pre-dinner drinks (30 mins)		
Fat Yak Pale Ale	9				
Kirin	9				
Becks	9				
James Squire	9				
James Boags	9				
Steinlager	9				
Budweiser	9				
Birra Moretti	9				
Corona	9.5				
Stella Artois	9.5				

Terms & Conditions

Tentative Bookings

Tentative bookings will be held for a period of up to two (2) weeks. Once a tentative booking has expired, and no confirmation paperwork has been submitted, the venue has the right to release the date.

Cancellation of a tentative booking must be received in writing. In the event that Frasers are unable to contact the client, we will notify of the date release in writing.

Quotations

Quotes are valid for one (1) month from the date of quotation unless otherwise specified. A quotation does not automatically mean that a tentative booking has been placed, please request a tentative booking if required.

Confirmation

The booking is confirmed when we receive the following three (3) items:

- deposit payment
- submission of booking form
- signed Terms and Conditions

The Venue will be under no obligation to proceed with the event if any of the above three (3) items have not been received.

A payment acknowledgement will be issued by Frasers, as receipt confirming your booking.

Change of Dates

Change of dates are deemed as a cancellation. Please discuss with your Function Coordinator.

Changes in Numbers and Slippage

Any decrease in numbers in excess of 20% with less than 30 days' notice to the event will incur a slippage charge. This will be calculated on 80% of the anticipated function cost per person.

Cancellation of a Confirmed Booking

- Written notice is required for all cancellations.
- After the deposit has been paid, cancellation results in forfeiture of the deposit.
- Cancellation between 3 months - 2 weeks from the event, incurs 50% of the anticipated food/beverage account and venue hire
- Cancellation between 0-14 days' notice incurs 100% of the total anticipated food/beverage costs

Standard Function Timing

Breakfast: 2 hours, latest possible finish time is 11.00am.

Lunch: 3 hours, latest possible finish time is 4.00/4.30pm

Dinner: 5 hours, standard earliest start time is 6.00pm; finish time is 12 midnight

License arrangements for extension can be arranged at an additional cost. Please discuss with your Function Coordinator.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST.

Minimum Spend Requirements

Will be quoted for each function, and is based on seasonality and other requirements - minimum spend is inclusive of FOOD AND BEVERAGE components only. The minimum spend excludes staffing & set up costs, area fees, and additional charges.

Food and Beverage

Confirmed food and beverages must be received a minimum of three (3) weeks prior to the function. Changes made within this period may incur additional charges. For short lead events of less than 3 weeks, please discuss your timelines with your Function Coordinator.



Terms & Conditions

Menu

Menus will be printed for the day with any additional titles added.

Fish

The venue will endeavour to supply the type of fish you prefer for your function however fish is subject to availability.

Cakes Provided by the Client

A standard \$5.00 charge per person will incur for garnishing cakes provided by the client and served as a dessert in place of the Venue's dessert.

Display and Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building. Signage in public areas is to be kept to a minimum and must be approved by Venue Management.

Guest List/Seating Plan

It is the client's responsibility to provide a clearly typed guest list and/or seating plan, to be displayed for the event. This must be supplied to the Function Coordinator 2-3 days prior to the function at the latest. Any changes required are to be made by the client and re-issued to the venue.

Final Attendance Numbers

Guaranteed minimum number of guests required by three (3) working days prior to the function date or the venue will cater on the last numbers advised. All final arrangements are to be confirmed 3 working days out by way of signing an event order. Changes after this time can be made, however it is not recommended.

Suppliers and Decorators

The venue has no restrictions on suppliers, however please advise your Function Coordinator of who is delivering, contact numbers and times of delivery. The suppliers are responsible for pickup and delivery

within the venues guidelines. Each venue has specific load in and out requirements. In particular, note specific delivery instructions at the conclusion of this document.

Deliveries

The Function Coordinator must be advised of all deliveries prior. And be marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay to the function room, assistance will be offered only if staff are available at that time.

Damage to Property

The client is responsible for the conduct of the client's guests and indemnifies the restaurant for all costs, expenses, damage and loss caused by any act made by the client or the client's guests.

Hire of Catering Equipment, Damage and Loss

We do not accept responsibility for damage to, or loss of, any client property left on the premises prior to, during or after a function (including hired equipment/goods). Clients are financially responsible for any damage to fittings, property or equipment by themselves, guests and outside contractors, prior to, during or after a function.

Insurance

The Venue's staff are always extremely careful when looking after guests belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

Security

This can be arranged - it is suggested that security is provided for larger cocktail parties and around specific periods like Christmas. The Venue can arrange this at an additional cost. For large events on the observation deck it is mandatory. Any events over 300 will attract security charges.



Terms & Conditions

Fraser's Bridal Room

Use of this room for your own personal use will incur a fee of \$350. Alternatively it will be up to the discretion of the wedding coordinator on the evening in the case that there are two weddings as to who will have use on the night. If you as the client have not been allocated the bridal room, a separate area will be given.

Food Tastings

Food tastings are offered for dinner functions with over 80 guests. A complimentary food tasting is offered to two (2) guests ONLY. No cocktail event tastings are permitted. Tastings will take place on two designated days set by the venue. Please speak to your coordinator to discuss these set days and times

Tastings will not be booked in peak months - speak to your coordinator to discuss. Your menu selection must be received by your coordinator and can then be booked with no less than 1 weeks' notice.

The food tasting is an opportunity to sample your already selected menu for your function, and to provide an indication of how the meal will be served to your guests. No additional "paid" guests are permitted to attend a food tasting. Beverages are not complimentary and will be on a consumption basis.

Payment

Weddings & Family Events - 50% of the anticipated food and beverage costs is due three (3) months prior to the function date. Full payment is required seven (7) days prior to the function date, either by bank cheque or cash, unless other credit arrangements have been approved by the Venue. Personal cheques will not be accepted.

EFT (direct deposit) payments must be referenced in accordance to the tax invoice or the venue has the right to charge a bank/admin fee. The EFT payments must be received 14 (fourteen) days prior to your function for final payment, with a remittance advice emailed to the venue with inclusion of the reference number, prepayment unless prior

arrangements are made. All credit card payments attract a 1.75% surcharge.

Corporate only - After the function an invoice will be issued for the balance/credit of the account. All accounts not paid within 14 days will incur a 5% interest charge. With payment a remittance advice must be emailed to the venue, stating the reference number.

Reference Number

Must be referenced for all payments, otherwise additional fees may be incurred.

Surcharges

\$11.00 per guest on a Public Holiday (min charge \$500)

\$4.00 per guests per hour after the standard function time (min \$300 p/h Kings Park)

\$6.00 per guest after midnight Friday/Saturday/Sunday (minimum \$400 charge, subject to licence arrangements)

Breakfast (2 hours), Lunch (3 hours), Dinner (5 hours),

All day Seminar (8am-5pm)

Staffing

Relevant to outside catering only - park surroundings; and when standard function timing is exceeded.

Per staff member per hour:

\$38.00 per hour Monday - Friday (7.00am - Midnight)

\$40.00 per hour Saturdays and after Midnight any day

\$40.00 per hour Sundays

Security staff are available for a minimum 2-hour call at \$45.00 per hour

Audio Visual operators are available for your function \$99.00 for the first hour and \$55.00 per hour thereafter.

