PRIVATE DINING ROOM FUNCTION KIT
2021–2022

Fraser’s
KINGS PARK
Fraser's Exclusive Private Dining Room is the ultimate venue for both corporate and social events. It has spectacular views of the Swan River and Perth City, a private terrace, audio visual capabilities and menus designed by Executive Chef, Chris Taylor.

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

The Private Dining Room has hosted many events and special occasions, from birthday and celebratory dinners, to corporate seminars, cocktail parties, jewellery launches, bar mitzvahs as well as intimate weddings...the only limit is your imagination. Our experienced staff can help tailor the room to meet your specific requirements.
Your guests will be served the ‘Continental Selection’, which is pre-set on the table before arrival. Then, according to your timing specifications, your guests will each be served an individual plate of your choice from the ‘Plated Hot Breakfast’ selection below.

**Continental Selection**
*Pre-set on table before arrival*

- Natural yoghurt, raspberry, toasted granola
- Freshly baked mixed berry muffins
- Danish pastries and croissants
- Orange juice
- Coffee and tea
- Espresso on request

**Plated Hot Breakfast**
*Please select one item from the choices below in addition to the above continental selection.*

- Scrambled egg, pork sausage, field mushroom, bacon, potato hash
- Eggs benedict, ciabatta, hollandaise, bacon, paprika
- Smashed avocado, poached eggs, feta, tomato, ciabatta
- Smoked salmon, spinach, toasted ciabatta, hollandaise

$38 per person

*Additional choice of Plated Hot Breakfast selection – $13 per person*
The Private Dining Room provides a comfortable, private environment to facilitate business discussions.

**SEMINAR PACKAGES**

$85 per person – inclusive of:
- Percolated coffee and tea on arrival
- Morning tea, lunch and afternoon tea
- Carafes of water, soft drinks and juices
- Variety of mixed sweets

*Please select one of the below packages:*

**Package 1 – Buffet Lunch**

**MORNING TEA**
- Freshly baked sweet and savoury muffins

**LUNCH BUFFET**
- Warm sausage rolls, raita
- Chicken and mushroom pies, kasundi chutney
- Crispy fish, lime and tomato salsa, chipotle mayonnaise
- Slow cooked lamb shoulder, chickpea puree
- Roast root vegetables, basil pesto
- Broccoli and grain salad

**AFTERNOON TEA**
- Chocolate tart

**Package 2 – Seated Lunch**

**MORNING TEA**
- Mini quiche

**SEATED LUNCH**
- Turkish bread, hummus, olives
- Barramundi fillet, lemon and herb risotto
  or
- Breast of chicken, lentils, zucchini, caramelised onions
- Seasonal greens, extra virgin olive oil
- Coffee & tea

**AFTERNOON TEA**
- Selection of small French pastries
SEATED - LUNCH + DINNER

LUNCH
$75 per person inclusive of:

2 course set menu
All served with warm breads, house made dip and olives and one side dish
One entrée, one main;
or
One main, one dessert,
espresso coffee

See page 6 for menu selection

DINNER
$95 per person inclusive of:

3 course set menu
All served with warm breads, house made dip and olives and one side dish
One entrée, one main, one dessert,
espresso coffee

See page 6 for menu selection

SHARED MENU
$125 per person inclusive of:

Chef's selection of entrees (hot + cold), shared mains, cheese, dessert,
espresso coffee

OPTIONAL UPGRADES
Choice of dish – $13 per person, per course
Second side dish – $7 per person
SEATED LUNCH + DINNER
MENU OPTIONS

Entrée
Burrata, basil, tomato, charred ciabatta bread
Miso salmon, goma wakame, king prawns, avocado wasabi
Porcini mushroom risotto, kale, parmesan
Crisp pork belly, romesco, beetroot, orange
Crisp spiced calamari, Vietnamese salad, lime, dressing
Chargrilled WA octopus, chorizo, corn, almond, lime
Tempura soft shell crab, kewpie mayonnaise, cucumber, pink onion

Mains
Grilled barramundi fillet, prawn, tomato sugo, preserved lemon, chickpea
Grilled fillet of Goldband snapper, potato puree, salsa verde, citrus fennel parsley
Roast breast of chicken, cauliflower puree, corn crumb, pesto jus
Roast duck breast, carrot, black garlic, Davidson plum
Slow cooked lamb shoulder, hummus, pink onion, pomegranate, coriander, za'atar
Chargrilled Scotch fillet, rosemary kipfler potato, olive tapenade, cress, jus
Teriyaki flank steak, BBQ onions, steamed rice
Herb chickpea falafel, carrot, broccoli, citrus cucumber yoghurt
Potato gnocchi, tomato sugo, rocket, basil, parmesan

Side Dishes
Rocket, pear, parmesan, chardonnay vinegar dressing
Heirloom tomato, spinach, pine nuts, cucumber, feta
Roast new potatoes, garlic, sea salt
Seasonal green vegetables, sea salt, EVOO
Beetroot salad, quinoa, toasted almonds, pomegranate
Hand cut chips, aioli

Dessert
Chocolate entremet slice, raspberry puree, gelato
Vanilla bean brulee, pistachio biscotti, butterscotch ice cream
Passionfruit tart, lime meringue, mango sorbet, sesame
Farmhouse cheeses, quince paste, fruit bread

"Guests dietary requirements as communicated to your coordinator will be catered for separately on the day"
COCKTAIL EVENTS

Cocktail style events are able to be fully customise the menu to suit your guests & your event style. If you are unsure, or need some guidance, please reach out to your coordinator who can assist with selections. You will choose your own menu from the below & following pages, including standard canapes, signature canapes, substantial canapes & food stations.

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

The minimum requirements per time frame are below.

<table>
<thead>
<tr>
<th>COCKTAIL MINIMUM FOOD SPEND REQUIREMENTS:</th>
</tr>
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<tbody>
<tr>
<td>Up to 2 hours</td>
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<tr>
<td>3 hours</td>
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<tr>
<td>4 hours</td>
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<tr>
<td>5 hours</td>
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<tr>
<td>6 hours+</td>
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Cocktail Menu Items

Standard Canapes - $5.50 per person per item

**Cold Canapes**
- Tuna tataki, avocado puree
- Smoked salmon, celeriac remoulade, ciabatta toast
- Aged feta, honey, radish, fennel
- Air dried beef, beetroot, za’atar
- Beef tartare, potato crisp, horseradish mayonnaise
- Chilled king prawns, chipotle mayonnaise
- Kingfish ceviche, cos, jalapeno, young coconut
- Blue manna crab, basil tartlet
- Chicken parfait, port jelly, toast
- Salmon tataki, daikon, pear, ponzu

**Warm Canapes**
- Steamed pork buns
- Arancini, lemon, parsley
- Tempura prawns, wasabi mayonnaise
- Slow cooked lamb shoulder, chickpea croquette
- Pan fried prawn gyoza
- Tunisian style lamb, mint yoghurt
- Chickpea fritter, smoked eggplant
- Pulled pork taco, lime and tomato salsa
- Jamon croquette, paprika aioli, cheddar

Signature Canapes - $6.50 per person per item

- Freshly shucked oysters
- Homemade sausage rolls, lamb, mint yoghurt
- BBQ pork sliders, red cabbage, jalapeno
- Manna crab fritter, miso mayo
- Fried chicken slider, pink onion
- Warm churros
- Crème brûlée

Substantial Canapes - $10 per person per item

- Soft shell crab boa, pickled red onion, coriander
- Beer battered King George whiting fillet, chips, tartare
- Roast lamb cutlets, harissa spiced, yoghurt
- Roast pumpkin risotto, parmesan, kale
- Gnocchi, tomato sugo, basil, parmesan
- Tomato risotto, lamb ragout

Food Stations - $20 per person

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

**Antipasto Station**
- Burrata
- Shaved prosciutto
- Heirloom tomato and basil
- Wagyu bresaola
- Sopressa salami
- Mixed olives
- Roma tomato and basil
- Italian cheeses
- Toasted ciabatta
- Grisini

**Raw Station**
++ $5 per person
- Sashimi, tuna, kingfish, salmon
- Fish nigiri
- Vegetarian nigiri
- Kingfish ceviche
- Cured salmon
- Poke bowls, vegetarian, brown rice, fish, miso

**Add oysters and condiments (+ $8 per person)**
- freshly shucked on ice

**Paella Station**
- Seafood
- Chicken and chorizo
- Vegetarian
BEVERAGE OPTIONS

Our Sommelier has carefully selected the below from our full extensive wine list. If you would like to view the full wine list, please let your coordinator know and it can be provided.

<table>
<thead>
<tr>
<th>Sparkling</th>
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<tbody>
<tr>
<td>Dal Zotto Prosecco, King Valley VIC</td>
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<tr>
<td>Clover Hill NV, Northern Tasmania</td>
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<tr>
<td>Idée Fixe Blanc de Blancs by Vasse Felix, Margaret River WA</td>
<td>85</td>
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<tr>
<td>Chandon Brut NV, Yarra Valley VIC</td>
<td>65</td>
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<tr>
<td>Louis Roederer Brut Premier, Reims FR</td>
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<tr>
<td>Pol Roger NV, Epernay, FR</td>
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<tr>
<td>Marcarini Moscato d’Asti, Asti IT</td>
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<thead>
<tr>
<th>Riesling &amp; White Varietals</th>
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<tbody>
<tr>
<td>Rieslingfreak No.3 Riesling, Clare Valley SA</td>
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<tr>
<td>Leeuwin Estate Art Series Riesling, Margaret River WA</td>
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<tr>
<td>Bella Ridge Chenin Blanc 2013, Swan Valley WA</td>
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<tr>
<td>Pieropan Soave, Veneto IT</td>
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<table>
<thead>
<tr>
<th>Sauvignon Blanc</th>
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<td>Leeuwin Estate Art Series, Margaret River WA</td>
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<tr>
<td>Shaw + Smith, Adelaide Hills SA</td>
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<td>Cloudy Bay, Marlborough NZ</td>
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<tr>
<td>Domaine Vacheron, Sancerre FR</td>
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<td>Cloudy Bay Te Koko, Marlborough NZ</td>
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<th>Sauvignon Blanc Semillon</th>
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<tr>
<td>Voyager Estate, Margaret River WA</td>
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<tr>
<td>Stella Bella Suckfizzle, Margaret River WA</td>
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<td>Pierro LTC, Margaret River WA</td>
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<table>
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<th>Chardonnay</th>
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<td>Stella Bella, Margaret River WA</td>
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<tr>
<td>Willow Bridge G1–10, Margaret River WA</td>
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<tr>
<td>Voyager Estate, Margaret River WA</td>
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<tr>
<td>Flametree, Margaret River WA</td>
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<tr>
<td>Leeuwin Estate Prelude, Margaret River WA</td>
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<tr>
<td>Mount Mary, Yarra Valley VIC</td>
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<table>
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<th>Pinot Noir</th>
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<td>Singlefile, Pemberton WA</td>
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<tr>
<td>Castelli Estate, Margaret River WA</td>
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<tr>
<td>Pooley Estate, Coal River TAS</td>
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<tr>
<td>LEKO by Koerner, Adelaide Hills SA</td>
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<tr>
<td>By Farr Sangreal, Geelong VIC</td>
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<th>Red Varietals</th>
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<tr>
<td>Juniper Estate Tempranillo, Margaret River WA</td>
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<tr>
<td>Yangarra Old Vine Grenache, McLaren SA</td>
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<tr>
<td>Talisman Malbec, Geographe WA</td>
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<tr>
<td>Bela Ridge Grenache, Swan Valley</td>
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<tr>
<td>Frascole Chianti Rufina, Toscana IT</td>
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<tr>
<td>Talisman Malbec, Geographe WA</td>
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**Cabernet & Blends**
- Bannockburn Cabernet Blend, Geelong VIC 68
- Cullen Cabernet Merlot, Margaret River WA 96
- Leeuwin Estate Art Series, Margaret River WA 160
- Mosswood Amy’s, Margaret River WA 75
- Charles Melton The Kirche, Barossa Valley SA 85
- Howard Park Scotsdale Cabernet, Mount Barker WA 100
- Stella Bella Cabernet Sauvignon, Margaret River WA 75
- Xanadu Stevens Road, Margaret River WA 170
- Leeuwin Estate Prelude, Margaret River WA 70
- Bowen Estate, Coonawarra SA 78

**Shiraz**
- Amelia Park, Margaret River WA 65
- Vasse Felix, Margaret River WA 72
- Voyager Estate, Margaret River WA 79
- Leeuwin Estate Art Series, Margaret River WA 92
- Cape Mentelle, Margaret River WA 102
- Elderton, Barossa Valley SA 75
- Lake Breeze Section 54, Langhorne Creek SA 64
- Bekkers Syrah, McLaren Vale SA 199
- Dan Standish The Standish Shiraz, Barossa Valley SA 236

**Beer and Cider**
A selection of draught and bottled beer and cider available From 10

**Non Alcoholic**
- Soft Drinks 5
- San Pellegrino Sparkling Water (500ml) 7.5
- Acqua Panna Still Water (500ml) 7.5
To add an extra special touch to your dining experience, our Degustation Menus are a great way to showcase the best produce that WA has to offer.

Fraser’s Executive Chef, Chris Taylor, designs each menu according to the best produce that is available, as well as your preferences.
If you have any dietary requirements, such as allergies, then please let your coordinator know.

**Degustation Menu without wines**
- 5 courses $115 per person
- 6 courses $130 per person

**Degustation Menu with wines**
- 5 courses $185 per person
- 6 courses $205 per person
ROOM LAYOUT & SEATING PLAN

Please see diagram below, with sections of the table shown where it can be broken down.