

Fraser's
KINGS PARK

WEDDING KIT

JULY 2023 to JUNE 2024

CHOOSE YOUR CATERING

(Click below to jump to your desired menu)

FOOD

Seated lunch or dinner

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- [Signature menu \(pricing\)](#)
- [Signature menu \(menu items\)](#)
- [European dinner menu](#)
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Cocktail style

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BEVERAGES

[Beverage packages](#)

Beverages on consumption

- [Wines](#)
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- [Spirits & cocktails](#)





INCLUSIONS

Booking your wedding with Fraser's will always include:

- A dedicated venue Wedding Coordinator to plan 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 our seasonal, signature, European, share and cocktail menus
- Standard round tables, venue chairs, white or black table linen and napkins
- Standard 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
- Complimentary lectern and microphone hire
- Free public parking for up to 250 cars

*Conditions apply

SEASONAL MENU

Available 12pm – 4pm / 6pm – midnight

Our seasonal menus have been created to offer you the finest possible ingredients at their prime. Below is based on Seasonal Menu items as listed on the following page.

LUNCH (two course minimum)

\$80pp – two course (*set entrée + set main OR set main + set dessert*)

\$115pp – two course (*set entrée + set main*) + **dessert station**

\$100pp – three course (*set entrée + set main + set dessert*)

Your lunch includes:

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Two course set menu:

One entrée + one main (with one side dish)

OR

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$100pp (*set entrée + set main + set dessert*)

Your dinner includes:

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Three course set menu:

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

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Upgrade to alternate drop of two menu items **+\$10pp per course**

Upgrade to choice of two or more menu items **+\$20pp per course, per additional menu item**

Upgrade to additional side dish **+\$5pp per additional item**

Add three Chef's selection of canapés **+\$18pp**

Dessert station in lieu of third set course **+\$15pp**





SEASONAL MENU ITEMS

ENTRÉE

Spinach and ricotta cannelloni, tomato sugo, rocket
Stracciatella, crushed peas, pistachio, grilled ciabatta, parsley oil
Atlantic salmon tataki, mandarin dressing, wasabi mayo, celery
Twice cooked goats cheese soufflé, chorizo crumb, prosciutto, hazelnut honey, green apple
Ricotta and mushroom ravioli, cream, sage, truffle oil
King prawns, tartare, wasabi avocado, daikon, radish, beetroot mayonnaise
Crisp pork belly, BBQ sauce, Asian slaw, pink onion, almond crumbs
Potato gnocchi, tomato sugo, rocket, basil oil
Grilled eggplant, ratatouille, parsley, mint
Porcini mushroom risotto, grilled field mushroom, truffle oil

MAIN

Slow cooked beef cheek, potato mash, baby carrot, pink onion salad
Grilled barramundi fillet, caponata, fennel and parsley salad
Slow cooked chicken leg, red pepper, tomato risotto
Red peppers, cherry tomato, grilled baby courgetti risotto
Roast chicken breast, pumpkin purée, corn beetroot salsa, walnut
Slow cooked pork shoulder, ricotta, pea and apple salad
Slow cooked lamb shoulder, carrot, beetroot, lentil, jus

SIDE DISH

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan salad, chardonnay vinegar dressing
Mesclun leaf salad, Lebanese cucumber, cherry tomato, vinaigrette
Roast beetroot, orange, vincotto salad
Cherry tomato, panzanella croutons, Swiss chard, sherry vinegar
Roast chat potatoes, rosemary, garlic, sea salt
Quinoa, crushed almonds, green beans, preserved lemon

DESSERT

Chocolate praline cake, mocha crumb, blood orange gel
Fig, raspberry, rose and jasmine infused cake
Chocolate salted caramel tart, wattle seed, chocolate ganache
Three layers of chocolate cake, mango sorbet
Saffron panna cotta, chocolate crumb, raspberry gel
White chocolate cheesecake, pistachio crumb, orange marmalade

SIGNATURE MENU

Available 12pm – 4pm / 6pm – midnight

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

The below is based on Signature Menu items as listed on the following page.

LUNCH (two course minimum)

\$90pp – two course (*set entrée + set main OR set main + set dessert*)

\$125pp – two course (*set entrée + set main*) + **dessert station**

\$110pp – three course (*set entrée + set main + set dessert*)

Your lunch includes:

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Two course set menu:

One entrée + one main (with one side dish)

OR

One main (with one side dish) + one dessert

To finish:

Brewed tea and coffee

DINNER (three course minimum)

\$110pp (*set entrée + set main + set dessert*)

Your dinner includes:

Breads on the table:

Choice of: warm panini rolls, Turkish breads or focaccia

Three course set menu:

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

To finish:

Brewed tea and coffee

OPTIONAL UPGRADES

Upgrade to alternate drop of two menu items **+\$10pp per course**

Upgrade to choice of two or more menu items **+\$20pp per course, per additional menu item**

Upgrade to additional side dish **+\$5pp per additional item**

Add three Chef's selection of canapés **+\$18pp**

Dessert station in lieu of third set course **+\$15pp**





SIGNATURE MENU ITEMS

ENTRÉE

Crisp fried soft shell crab; pink onion, Japanese slaw, kewpie mayonnaise
Kingfish crudo, buttermilk dressing, basil oil
Freshly cooked king prawns, slow cooked salmon miso, lemon balm
Rigatoni pasta, tomato sugo, grilled prawns
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, star anise, bean sprout salad
Grilled snapper fillet, sweet potato, saffron butter sauce
Grilled barramundi, pea and dill risotto, crisp kale
Confit chicken, cauliflower purée, chickpeas, pomegranate
Roast lamb rack, slow cooked shoulder, potato mash, broccolini and za'atar
Roast eye fillet of beef, carrot purée, potato gratin, jus

SIDE DISH

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 tomatoes, croutons, sherry vinegar, feta
Roast chat potatoes, rosemary, garlic
Quinoa, vincotto salad, roast beetroot, orange
Caesar, croutons, parmesan

DESSERT

Fraser's Mess – candied walnut mousse, meringue, vanilla bean ice 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
White chocolate cheesecake, almond praline

SOMETHING DIFFERENT?

EUROPEAN DINNER MENU – \$150PP

Canapes on arrival

Arancini, aioli
Roast pork belly, smokey BBQ sauce

Served to the table (2 per table)

Antipasto platters

Appetiser

Pepperonata, stracciatella, pistachio, grilled ciabatta

Set entree

Ricotta and mushroom ravioli, cream, sage, truffle oil

*Sorbet (*optional upgrade + \$5PP*)

Lemon, passionfruit, green apple or mango

Alternate drop main

Grilled barramundi, sweet potato puree, saffron butter sauce, fennel
alternated with

Roast eye fillet, carrot puree, potato gratin, jus

Side dish

Spinach, rocket, pear parmesan salad, chardonnay vinegar dressing

Set dessert

Saffron panna cotta, chocolate crumb, raspberry gel

SHARE MENU – \$165PP

Canapes on arrival

Arancini, aioli
Stracciatella, toasts

Served to the table (2 per table)

Antipasto platters

Set entrée – *individual serve*

Trio potato gnocchi, tomato sugo, rocket

Mains – *served on share platters, to each table*

Grilled goldband snapper, 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

Side dishes

Rocket, pear and parmesan salad

Roast chats, rosemary and garlic

Set dessert

White chocolate cheesecake, almond praline

MENU ADDITIONS & UPGRADES

UPGRADES FOR THE TABLE – *Platters are served shared to the table, two platters per table.*

Add the following to your menu at any point during your meal (before entrée, after entrée or after dessert).

Cheese Platter +\$12PP

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

Antipasto Platter +\$20PP

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

Charcuterie Platter +\$25PP

Bresaola, jamón, salami, stracciatella, heirloom tomato, chicken pâté, grilled ciabatta

Seafood Platter +\$35PP

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

Lobster +\$MP (individual portion)

Half lobster – freshly cooked, lemon, citrus mayonnaise

FOOD STATIONS

Any of our food stations (see cocktail menu) are available to add to your seated menu at any point of the meal

TEENS & CHILDREN

Children's Meal (2–12 years) \$45PP

Includes: one main (preselection required), ice cream sundae, soft drinks & juice

Main options: crumbed chicken strips and chips | fish and chips | pasta with napolitana sauce

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

Menu as per adult + non-alcoholic beverage on consumption or packages available

SUPPLIERS – \$55PP

Breads, main meal + soft drinks, juice, tea and coffee

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

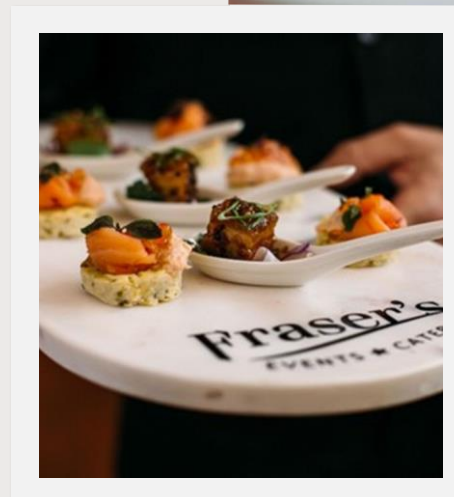
STANDARD CANAPÉS – \$6pp

COLD CANAPÉS

- Smoked eggplant, dukkah, crisp tortilla
- 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 CANAPÉS

- Pan-fried goats cheese gnocchi, tomato oregano aioli
- Chicken and leek pie
- Pork and mushroom dumpling, ginger soy sauce
- Panko crumbed 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
- Panko crumbed prawn, spicy mayonnaise
- Takoyaki (octopus) skewer, shaved bonito
- Chicken karaage, sesame soy



Signature canapés, substantial canapés and food stations on following pages



COCKTAIL STYLE MENU

SIGNATURE CANAPÉS – \$6.50pp

COLD CANAPÉS

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

DESSERT CANAPÉS

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

WARM CANAPÉS

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 meat pie, tomato kasundi
Grilled confit octopus skewer, romesco
Beef fillet skewer, Thai flavours
Panko crumbed haloumi

SUBSTANTIAL CANAPÉS – \$11pp

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
Char siu pork, hoisin, fried rice, sprouts



COCKTAIL STYLE MENU

FOOD STATIONS

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

Antipasto \$25pp

Shaved prosciutto, melon
Air dried beef, sopressa and assorted cheeses
Stracciatella, peperonata
Pickle
Fresh breads

Japanese \$40pp

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

Indian \$25pp

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

Indonesian \$25pp

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

Spanish \$25pp

King prawn and mussel paella
Patatas bravas
Empanadas, pineapple salsa

Chinese \$25pp

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

Christmas \$25pp

Honey glazed champagne ham
Smoked turkey breast, cranberry sauce, mustard

Oyster \$25pp

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

Carvery \$25pp

Rack of lamb
Beef scotch fillet, red wine jus
Caramelised onion
Condiments

BBQ \$35pp

Chicken satays
Garlic prawns
Roast lamb rack
Condiments

Risotto \$25pp

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

Seafood \$40pp

Oysters with traditional condiments
Freshly cooked king prawns, chipotle rose 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 PACKAGES

Package Zero – ‘Non-alcoholic’

Edenvale Sparkling
Edenvale Sauvignon Blanc
Edenvale Shiraz
Peroni Libera

Package One – ‘Select Series’

McPherson Brut NV
McPherson Sauvignon Blanc
McPherson Shiraz
One full strength draught beer

Package Two – ‘Parklife Package’

Parklife wines are made exclusively for Fraser’s Group by Howard Park

Madfish Prosecco NV
Parklife Chardonnay
Parklife Sauvignon Blanc Semillon
Parklife Cabernet Sauvignon Merlot
Parklife Shiraz
Selection of draught beers and cider

Package Three – ‘Premium Package’

Howard Park Jete
Voyager Estate Sauvignon Blanc Semillon
Via Caves Chardonnay
Fraser Gallop Cabernet Merlot
Amelia Park Shiraz
Selection of draught beers and cider

Package Four – ‘Sommelier’s Selection’

Marchand & Burch Crémant de Bourgogne Brut NV
Tiefenbrunner Pinot Grigio
La Crema Monterey Chardonnay
Principe Corsini Chianti
Francoise Roumieux Cotes du Rhone
Selection of draught beers and cider

All packages include – soft drinks, juices and iced tap water
Mid-strength beer will be made available on packages 1 – 4
Packages apply to all adult guests
Maximum event time is 6 hours

	2 hours	3 hours	4 hours	5 hours	6 hours
Package Zero	\$32pp	\$35pp	\$38pp	\$40pp	\$42pp
Package One	\$36pp	\$45pp	\$52pp	\$58pp	\$64pp
Package Two	\$43pp	\$52pp	\$58pp	\$64pp	\$71pp
Package Three	\$52pp	\$61pp	\$69pp	\$76pp	\$84pp
Package Four	\$62pp	\$74pp	\$86pp	\$98pp	\$110pp

Our beers on tap:

Heineken 5% | Balter XPA 5% | Peroni Nastro Azzurro 3.5% | Somersby Apple Cider 4.5%

OPTIONAL UPGRADES

Chateau Minuty ‘M’ Rose on Packages 2, 3, 4 + **\$5pp**
Bottled still or sparkling water +**\$6pp**

BEVERAGES ON CONSUMPTION

Champagne			Rosé		
Moet et Chandon Imperial	Epernay FR	150	La Vieille Ferme	Rhone Valley FR	55
Pol Roger Premium Brut	Epernay FR	180	Turkey Flat	Barossa Valley SA	62
Sparkling			Chateau Minuty 'M'	Cotes de Provence FR	80
Dal Zotto Prosecco	King Valley VIC	62	Chateau D'Esclan Whispering Angel	Cotes De Provence FR	108
Chandon Brut NV	Yarra Valley VIC	73	Pinot Noir		
Howard Park Petit Jete	Margaret River WA	79	Yering Station Village	Yarra Valley VIC	65
Marchand & Burch Crémant Brut NV	Burgundy FR	90	Castle Rock	Great Southern WA	85
White Varietals			Craggy Range	Martinborough NZ	90
Pieropan Soave	Veneto IT	75	Pooley	Coal River TAS	115
Tiefenbrunner Pinot Grigio	Alto Adige IT	78	Red Varietals		
Corymbia Chenin Blanc	Swan Valley WA	82	Fraser Gallop Estate Cabernet Merlot	Margaret River WA	59
Riesling			Rusden Driftsand GSM	Barossa Valley SA	62
Bellarmine Select Riesling (Sweet)	Pemberton WA	50	Principe Corsini Camporsino Chianti	Tuscany ITA	65
Forest Hill Estate	Mt Barker WA	57	Tim Adams Cabernet Malbec	Clare Valley SA	72
Leeuwin Estate Art Series	Margaret River WA	65	Francoise Roumieux Cotes du Rhone	Rhone Valley FR	85
Pewsey Vale Contours	Clare Valley SA	92	Lagnusa Nero D'Avola	Sicily ITA	99
Sauvignon Blanc Semillon Blend			Yalumba the Signature Cabernet Blend	Barossa SA	155
Voyager Estate	Margaret River WA	57	Cabernet Sauvignon		
Fraser Gallop Parterre	Margaret River WA	72	Forest Hill Estate	Mt Barker WA	60
Sauvignon Blanc			Leeuwin Estate Prelude	Margaret River WA	75
Stella Bella	Margaret River WA	57	Bowen Estate	Coonawarra SA	80
Shaw + Smith	Adelaide Hills SA	72	Howard Park Scotsdale	Great Southern WA	115
Cloudy Bay	Marlborough NZ	95	Leeuwin Estate Art Series	Margaret River WA	185
Domaine Vacheron	Loire Valley FR	145	Shiraz		
Chardonnay			Lake Breeze	Langhorne Creek SA	64
Via Caves	Margaret River WA	59	Amelia Park	Margaret River WA	65
Leeuwin Estate Prelude	Margaret River WA	75	Oliver's Taranga	McLaren Valley SA	79
Dalrymple Cave Block	Pipers River TAS	98	Leeuwin Estate Art Series	Margaret River WA	108
Voyager Estate	Margaret River WA	105	Torbreck Struie	Barossa SA	135
Jean Defaix Chablis	Burgundy FR	135	Moscato		
			Scagliola Volo di Farfalle (750ml)	Asti IT	69
			Dessert and Fortified		
			Vasse Felix Cane Cut (375ml)	Margaret River WA	59

BEVERAGES ON CONSUMPTION

Beers – bottled

Cascade Premium Light	9.5
Little Creatures Rogers	10
Peroni Nastro Azzurro	12
Peroni Leggera	10
Little Creatures Pale Ale	12
Gage Roads Single Fin	12
Dingo Lager	12
Matso's Ginger Beer	13

Beers – draught (330ml pilsner)

Heineken 5%	12
Balter XPA 5%	12
Peroni Nastro Azzurro 3.5%	10.5
Somersby Apple Cider 4.5%	12

Spirits

Tanqueray gin	12
Ketel One vodka	12
Pampero Blanco rum	11
Sailor Jerry's rum	12
Don Julio Blanco tequila	12.5
Johnnie Walker Black whiskey	13
Jack Daniels bourbon	12
Jameson Irish whiskey	12
Canadian Club whiskey	12

Cocktails (designed for high volume – maximum of two types to be selected)

Watermelon Collins	19
<i>Dry gin, cold pressed watermelon juice, rose syrup, lemon juice</i>	
Sparkling Pina Colada	19
<i>White rum, pineapple juice, lime juice, coconut syrup, sparkling</i>	
White Chocolate Pornstar	19
<i>Vodka, white chocolate, passionfruit, lime juice, sparkling wine</i>	
Margarita Fizz	20
<i>Tequila 100% blue agave, Cointreau, lime, lemon, agave</i>	
Juicy Bambini	17
<i>Select Aperitivo, vodka, raspberry, cranberry, citrus</i>	

Non-alcoholic options

Peroni Libera 0.0%	9.5/btl
Edenvale sparkling, white or red wine	40/btl
Seedlip Group 42 gin alternative	7/shot

Soft drinks

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

Assorted fruit selection	4.5/glass
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Mineral water

San Pellegrino (sparkling) 500ml	7.5/btl
Acqua Panna (still) 500ml	7.5/btl