

A UNIQUE SETTING FOR YOUR EVENT

Fraser Suites Perth offers stylish meeting & event spaces.

The property offers four modern function rooms and an executive boardroom, all with audio visual facilities and an abundance of natural light.

Three versatile outdoor spaces are perfect for breakouts, sundowners and private alfresco events.

Sleek designer rooms, custom design features, abundance of natural light & a relaxed cosmopolitan feel, Fraser Suites has it covered.

Leave the planning with us.

Our fully inclusive packages will ensure that your event is as stress free as possible.



WORLD CLASS ACCOMODATION

Perfectly positioned for premium Swan River views, our serviced apartments and suites encompass sophisticated and modern architecture. Each room has been optimised to showcase the panoramic Swan River or WACA view through floor to ceiling operable windows.

Our One Bedroom apartments are a true home away from home with full kitchen facilities, washing machine and dryer, open plan living and dining, and separate king bedrooms with plenty of storage.

Guests of Fraser Suites Perth can enjoy or state-of-the-art leisure facilities including 24 hour fitness centre and indoor heated lap pool, spa and sauna. Dining is a breeze with 24-hour room service and in-house Heirloom Restaurant & Lobby Bar.

ACCOMMODATION CONFIGURATIONS

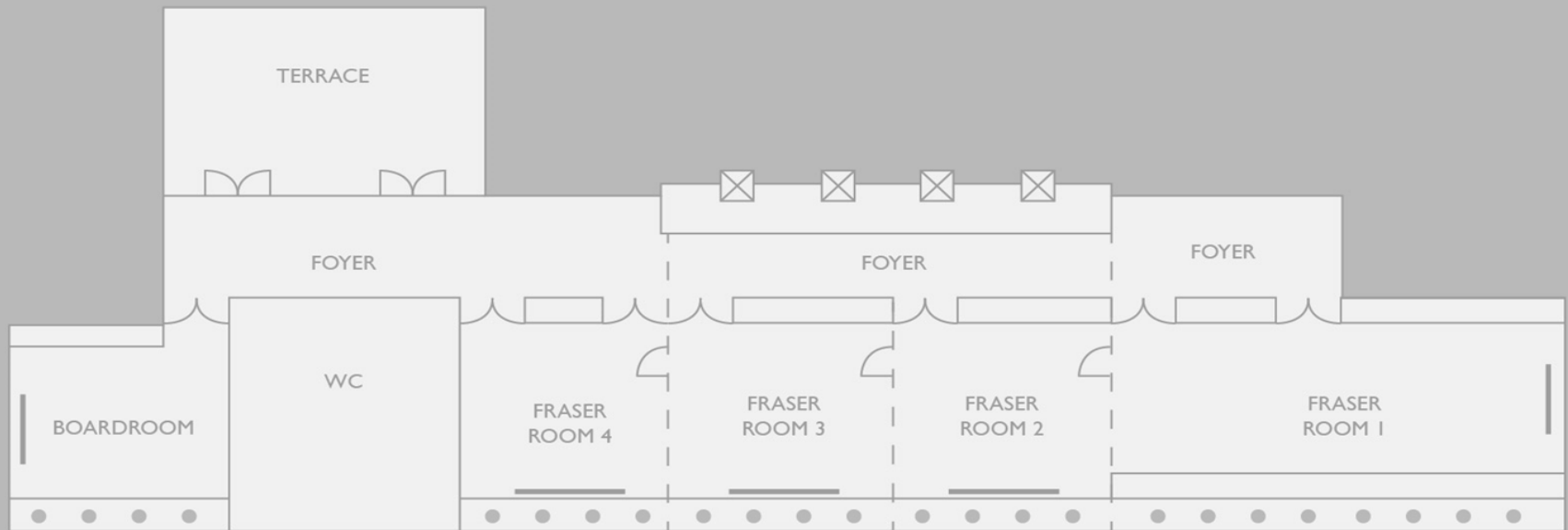
- Studio Deluxe Room (30 sqm)
- One Bedroom Executive Apartment (55 sqm)
- One Bedroom Premier Apartment (65 sqm)
- Two Bedroom Premier Apartment (95 sqm)

APARTMENTS INCLUSIONS

- Open living, dining, kitchen, & separate bedroom areas
- 40" LCD TV, DVD player
- King-size beds
- Climate controlled air-conditioning
- Generous bathrooms with exclusive Malin + Goetz amenities
- iPod docking station
- High speed Wi-Fi & cable internet
- Washer & dryer facilities (selected apartments only)
- Refrigerator, microwave oven, dishwasher & full kitchen facilities
- Private safe
- Direct-dial telephone
- Iron & ironing board
- Complimentary baby cot upon request
- Work desk



VENUE & FLOORPLAN



MEETING ROOM	AREA (M2)	LENGTH	WIDTH	BOARDROOM	U-SHAPE	CLASSROOM	THEATRE	CABARET	BANQUET	COCKTAIL
FRASER ROOM 1	113	15.8	7.2	42	33	54	90	64	80	120
FRASER ROOM 2/3/4	63	7.7	8.2	20	18	27	50	32	40	50
FRASER BALLROOM	318	38.9	8.2	-	-	120	300	160	220	300
FRASER BOARDROOM	63	7.7	20	20	-	-	-	-	-	-
THE TERRACE	219	15	-	-	-	-	-	80	100	160
HEIRLOOM RESTAURANT	116	23.5	-	-	-	-	-	-	120	-
THE DECK	86	23.5	-	-	-	-	-	-	40	80

OUR EVENT SPACE



FRASER 1 | 2 | 3 | 4

Located on Level 1, the Fraser Rooms feature interconnecting doors that unfold into the Fraser Ballroom. Modern, with a neutral palette & modern fixtures, Fraser Rooms are ideal for workshops, conferences, dinners and product displays.

FEATURES:

CEILING PROJECTION
WATER VIEWS
FLOOR TO CEILING WINDOWS
SEATS UP TO 200 GUESTS



FRASER BOARDROOM

Located on Level 1, the Fraser Boardroom features executive seating, audio visual facilities and an abundance of natural light.

FEATURES:

CEILING PROJECTION
IN ROOM CREDENZA
FLOOR TO CEILING WINDOWS
SEATS UP TO 20 GUESTS



THE TERRACE

Located on Level 1, adjacent to the Fraser Ballroom, The Terrace is the perfect open-aired space for cocktail parties, pre-dinner drinks, or just a refreshing outdoor breakout space.

FEATURES:

WATER FOUNTAIN
OUTDOOR SPEAKER SYSTEM
OUTDOOR MICROPHONE
COCKTAIL UP TO 160 GUESTS

EQUIPMENT HIRE

FRASERS AV PACKAGE

DATA PROJECTOR & SCREEN & AUDIO \$380

Standard Whiteboard	\$50
Flipcharts, Pads & Markers	\$50
Laser Pointer / Slide changer	\$10
Lectern and Microphone	\$100
Lapel Microphone	\$100
Handheld Microphone	\$100
Laptop Hire	\$250
Stage (2.4m x 2.5m sections)	\$80 per section
Additional Power Boards	\$10
Teleconferencing	\$180
Dancefloor Hire	\$500
Casual Bar Piece	\$300
Tall Cocktail Tables	\$50
Casual Frasers Furnishings	On Request
Extension Cords & Power Boards	\$10 per piece

- Additional external equipment is available for hire on request
- Must be organised 14 days prior to event
- Please note delivery charges apply
- Externally hired equipment - prices are subject to change





DAY DELEGATE PACKAGES

MINIMUM 25 GUESTS

INCLUSIONS

- Primary room hire
- Continuous Nespresso coffee & Aurora Teas
- Morning tea
- Working lunch with fruit juice
- Afternoon tea
- Iced water, pads & pens
- Complimentary Wi-Fi internet access
- Registration table
- Digital personalised signage
- Dedicated Banquet Supervisor
- Complimentary Wi-Fi internet access throughout

Natural light in all conference rooms

Outdoor breakout areas available

Direct contact with your event supervisor at any time during the conference

Group rates for residential conferences organised through your Events Co-ordinator

ROOM HIRE

If minimum numbers are not reached, a room hire fee will apply

AUDIO VISUAL

Requirements are available on request (price on application)

SET WEEKLY MENUS WITH UPGRADE OPTIONS AVAILABLE

FROM

\$67PP



BREAKFAST MENU

MIN 10 – MAX 150

INCLUDES FRUIT JUICE , NESPRESSO COFFEE & AURORA TEAS

CONTINENTAL SWEET ITEMS – CHOOSE 3

Freshly baked pastries
Yoghurt with berries
Bircher muesli with nuts and berries
Banana bread
Carrot cake
Seasonal fruit salad cups

CONTINENTAL SAVOURY ITEMS – CHOOSE 2

Pork and fennel sausage rolls
Smoked ham and cheese croissants
House baked quiche
Lamb pastizzi
Tomato and cheese croissants

HOT PLATED BREAKFAST

Served with fruit skewers, yoghurt cups, fruit juices, Aurora teas and Nespresso coffee

CHOOSE 1

ALTERNATE DROP \$5PP

Poached eggs, spinach, ham on English muffin with hollandaise and vine roasted tomatoes
Scrambled eggs, bacon, roasted tomato, mushroom, hash brown on sourdough
Cured salmon, scrambled eggs, lemon oil and rocket bagel

BUFFET BREAKFAST

Classic full breakfast buffet

Served with fruit salad, yoghurt cups, mini croissants, Danish pastries, fruit juices, Aurora teas and Nespresso coffee

CONTINENTAL

\$28PP

HOT PLATED

\$35PP

BUFFET BREAKFAST

\$38PP

*All menus are seasonal & subject to change.

*Please inform your events coordinator of any dietary requirements 72hrs prior to your event



SET MENU

LUNCH OR DINNER

MIN 15 – MAX 220

INCLUDES NESPRESSO COFFEE & AURORA TEAS

3 Course \$78PP (Entree, Main & Dessert)

2 Course \$59PP (Entree & Main or Main & Dessert)

SERVED WITH ASSORTED BREAD BASKET & BUTTER

SELECT ONLY ONE ITEM FROM EACH COURSE

ENTRÉE

Gochujan pork belly crackle, green apple and fennel slaw with sesame mayonnaise (GF)

Tandoori chicken in a filo parcel with mint curd and fresh kachumber salad

Saffron arancini with grilled garlic prawns, chorizo and paprika roullie

Moroccan spiced lamb croquette, roasted tagine vegetable, cumin aioli and zaatar

Sesame crusted tuna with wild rice, gazpacho salad, parmesan chips and pickled radish

Seared beef carpaccio with fermented cabbage, shoestring potato and green onion salad

VEGAN

Quinoa and cannellini fritters with rocket pesto, smoked mango chutny, roast vegetable and rocket salad

MAIN COURSE

Braised beef cheek, kale, roasted carrots, grain mustard mash potato and jus (GF)

Beef sirloin, mashed potato, green beans, caramelised onion and rosemary jus

Slow cooked duck leg, silver beet, onion bread, confit mushroom, baby vegetable

Sous vide lamb rump with artichoke and olive crush, vegetable moussaka, tamarind jus and scallions

Duck breast with chorizo pilaf, king oyster mushroom, BBQ brussels spouts, dates and chimichurri

Grilled chicken breast, tomato polenta, kale, buffalo mozzarella, creamy basil pesto and dried olives

Twice cooked roasted chicken leg with kimchi fried rice, picked mushrooms, egg and sambal aioli

Grilled barramundi, coconut rice, sesame pak choy, asian slaw and lemongrass turmeric sauce

Spiced potato and chickpea dumpling, mustard cabbage, tamarind sauce and puffed rice, coconut and

coriander chutney (vegan)

DESSERT

Lemon lime bitter cheesecake, Italian meringue and fresh raspberries

Chocolate mousse, raspberry, macaroon, cacao crisp

Orange and Grand Marnier crème brûlée, topped with hazelnut crumble

Mini pavlova with cream and fresh berries

Passionfruit panna cotta with black olive caramel

Almond and orange cake, whipped vanilla mascarpone, citrus salad and coulis

Selection of 3 cheeses with condiments and crackers

**All menus are seasonal & subject to change.*

**Full menu available upon request*

**Please inform your events coordinator of any dietary requirements 72hrs prior to your event*

ALTERNATE ENTRÉE & DESSERT DROP \$7PP PER COURSE

ALTERNATE MAIN DROP \$9PP PER COURSE

BUFFET MENU

LUNCH OR DINNER

MIN 30 – MAX 200

INCLUDES NESPRESSO COFFEE & AURORA TEAS
SERVED WITH ASSORTED BREAD BASKET & BUTTER

DELUXE BUFFET \$65 PER PERSON

SALADS

Sweet potato and quinoa salad with baby leaf spinach (GF)
Mesclun salad with cherry tomatoes, purple onion and bocconcini (V/GF)

HOT DISHES

Grilled barramundi lemon butter sauce (GF)
Lamb curry
Vegetable pilaf with peas and saffron
Roasted potato with cumin aioli (V)
Steamed green beans with herb butter

DESSERT

Chocolate mousse raspberry coulis praline
Passionfruit Cheesecake

ADD ON OPTIONS

SALADS

Pan seared atlantic salmon with sauce vierge
Potato salad with bacon and maple dressing (GF)
Greek style green salad with feta and roasted peppers (V/GF)
Smoked salmon with pickled red onion and capers (GF)

MAINS

Roast lamb shoulder
Slow roast beef striploin with jus (GF/DF)
Pork loin with cutney and light jus
Spiced BBQ chicken with corn salsa

SIDES

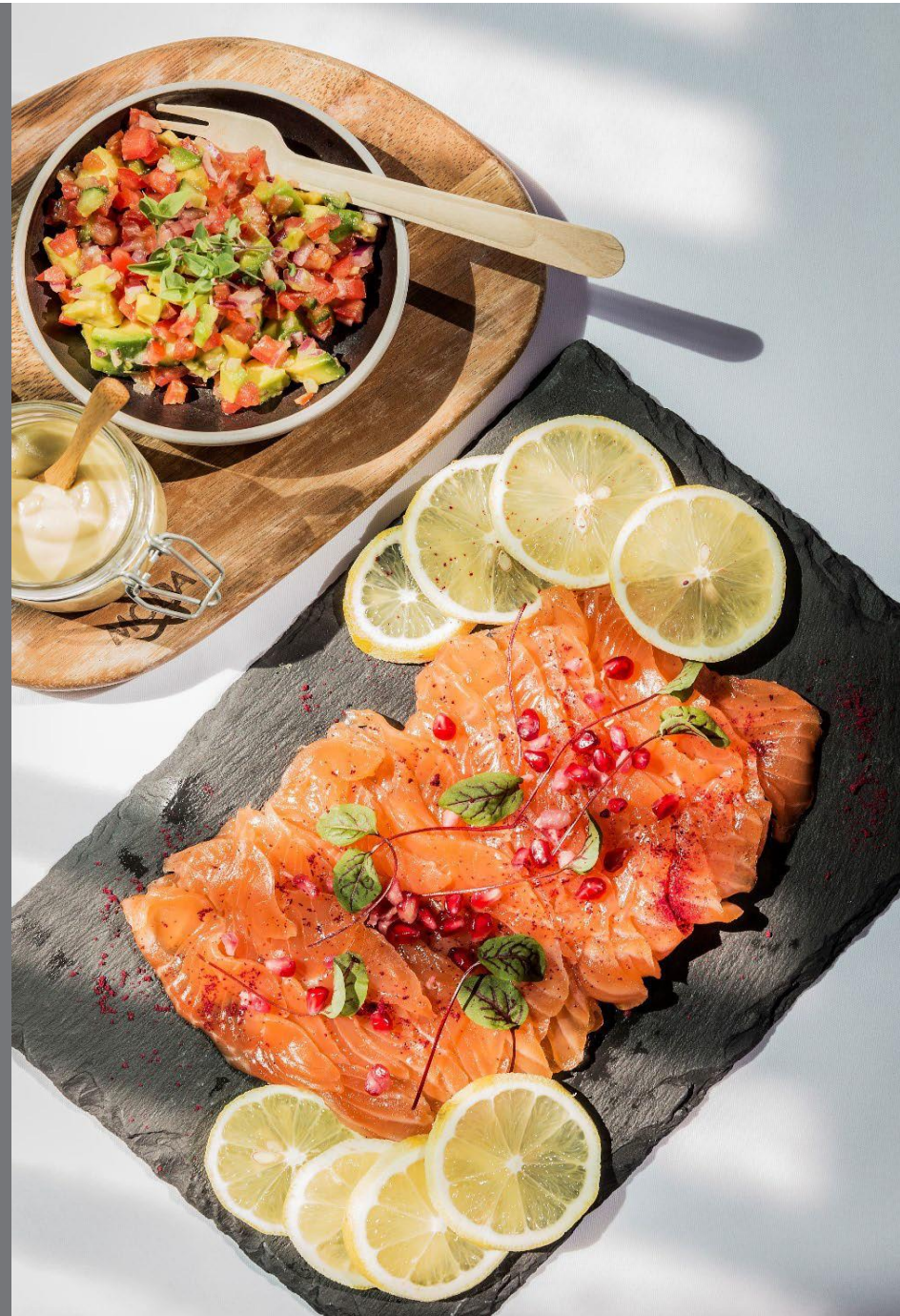
Truffle mash potato
Steamed broccoli extra virgin olive oil
Penne with wild mushroom ragout

DESSERT

Individual panna cotta with fruit compote
Brownie
Seasonal fruit platter (V/GF/DF)
Tiramisu

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CANAPE PACKAGES

MIN 10 – MAX 300

WARM

- Pork belly with hoisin sauce (GF)
- Crispy Gochujang Chicken
- Mushroom arancini with roullie (V)
- Satay chicken skewers with satay sauce (GF)
- Chicken gyoza with ponzu
- Pumpkin and feta tartlets (V)
- BBQ Chicken wings
- Lebanese style beef kofta with tahini aioli (GF)
- Tom yum grilled prawns with dipping sauce (GF)
- Seared salmon with chorizo and preserved lemon mayonnaise (GF)
- Lamb croquette, ajvar sauce
- Ratatouille tart, parmesan and olive tapenade

COLD

- Oysters with lemon (GF)
- Assorted sushi with soy, pickled ginger (GF)
- Beef tataki with slaw and soy caramel (GF)
- Char Sui duck on shallot pancake
- Brie and beetroot crostini on fruit toast
- Prawn and gazpacho shooter
- Watermelon salami and aged cheddar skewer
- Cured tuna with sesame and green scallions pickled shitake
- Smoked chicken taco with mint
- Smoked salmon with horseradish cream, finger lime and chives
- Tandoori chicken tart with raita
- Cured octopus, prosciutto, bocconcini and pesto
- VEGAN
- Falafel tomato chutney
- Vegetable spring rolls with sweet chilli sauce (V)
- Quinoa and cannellini fritters
- Sweet and sour tofu skewer
- Kimchi pancake
- Black bean and avocado taco

SUBSTANTIAL CANAPÉS (\$8 PER PIECE)
SUBSTANTIAL DESSERT CANAPÉS (\$7 PER PIECE)

1 HR

\$28PP

2 HR

\$36PP

3 HR

\$45PP

**Full menu available upon request*

**All menus are seasonal & subject to change.*

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BEVERAGE PACKAGE

FRASERS PACKAGE

SPARKLING

Chain of Fire Brut Cuvee NV

WHITE

Chain of Fire Sauvignon Blanc Semillon

RED

Chain of Fire Shiraz Cabernet

BEER

Hahn Premium Light

Corona

SOFT DRINKS, JUICES & MINERAL WATER

1 hour \$26 | 2 hours \$32 | 3 hours \$35 | 4 hours \$40 | 5 hours \$46

SANDALFORD PACKAGE

WHITE

Sandalford Classic Dry White

Sandalford Chardonnay Pinot Noir NV

RED

Sandalford Shiraz

BEER

Hahn Premium Light

Corona

SOFT DRINKS, JUICES & MINERAL WATER

1 hour \$36 | 2 hours \$42 | 3 hours \$45 | 4 hours \$50 | 5 hours \$56

**Beverage selection & prices are subject to change*





BEVERAGE MENU

WINE

BOTTLE

SPARKLING

Angus Brut Cuvee NV
Il Fiore Prosecco
Jansz NV
Veuve Clicquot

Barossa Valley \$40
Veneto, Italy \$55
Tasmania \$68
France \$255

WHITE

Chain of Fire White
Fiore Moscato
Flametree Chardonnay
Sandalford Semillon Sauvignon Blanc

Margaret River \$40
Yarra Valley \$45
Margaret River \$45
Margaret River \$55

RED

Chain of Fire Cabernet Shiraz
Folklore Howe Cabernet Merlot
Sandalford Shiraz
Wildflower Cabernet Sauvignon
Bremeton Malbec
Voyager Shiraz

Margaret River \$40
Margaret River \$45
Margaret River \$55
Margaret River \$50
Barossa Valley \$70
Margaret River \$85

ROSE

Wildflower Rose

Western Australia \$50

BEER / CIDER

Hahn Premium Light
Little Creatures Rogers – Mid Strength
Little Creatures Pale Ale
Crown Lager
Corona
Peroni
Bertie Cider

\$10
\$10
\$10
\$10
\$10
\$10
\$10

NON-ALCOHOLIC

Voss Still 800ml
Voss Sparkling 800ml
Soft Drinks Jug - Pepsi, Solo, Lemonade
Juice Jug - Orange, Apple, Pineapple

\$9
\$9
\$15
\$19

**Beverage selection & prices are subject to change.*

To make a booking or organise a site visit, contact our friendly
Events Team:

P (+618) 9261 0000

E: conference.perth@frasershospitality.com

FRASER SUITES PERTH

10 Adelaide Terrace

East Perth WA 6004

perth.frasershospitality.com



Terms & Conditions:

Kindly note due to COVID-19 State Government restrictions we are operating our events a little differently to what you may be used to. Our catering is restricted to be served in individual portions and disposable packaging where suitable.

Meeting space capacity is strictly limited to comply with social distancing guidelines and 1.5m social distancing must be observed at all times. It is the client's responsibility to ensure room numbers are not exceeded and social distancing measures are abided by.

