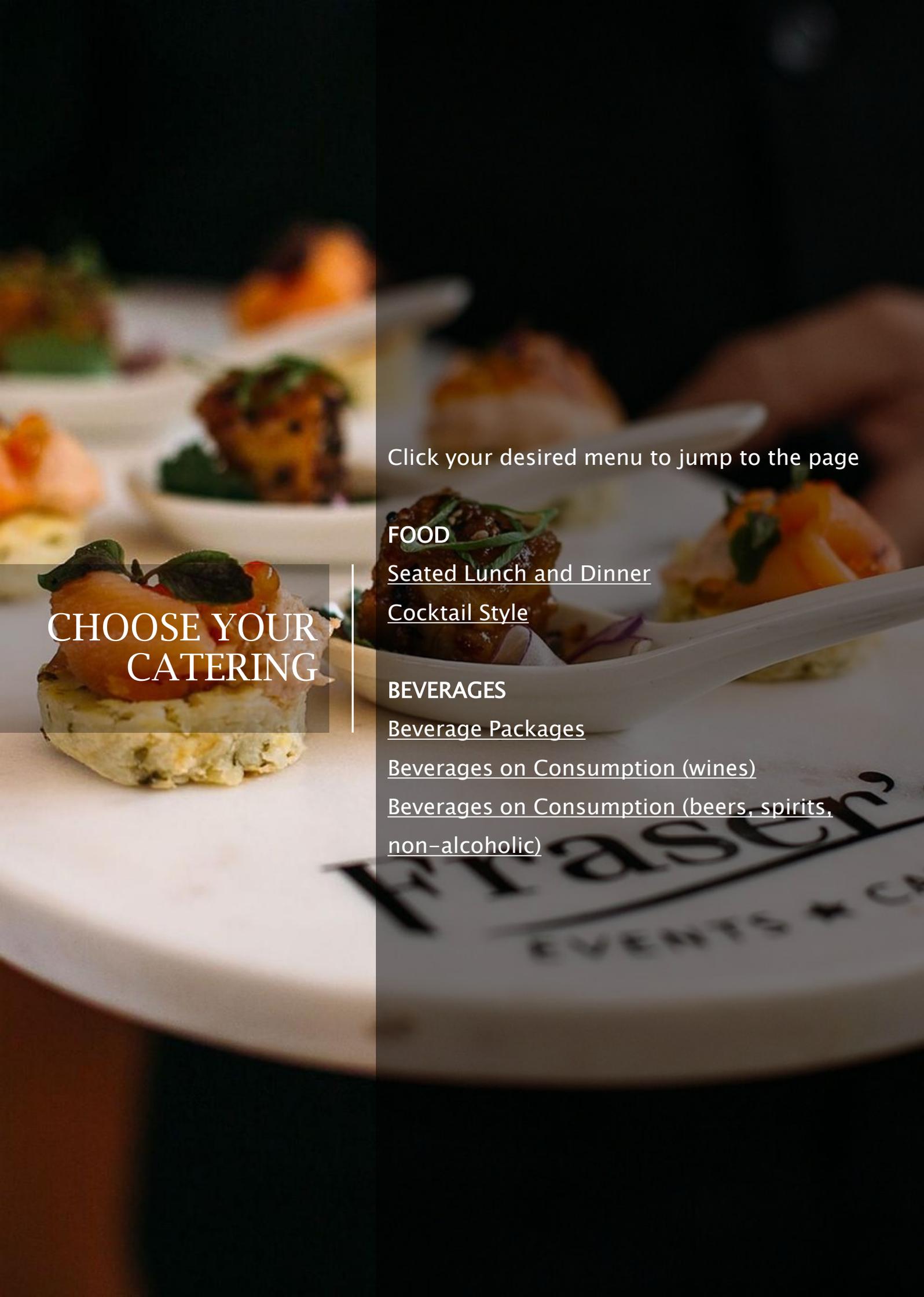


tucci

PASTA | BAR | FUNCTIONS

WEDDING KIT
JULY 2024 – JUNE 2025





CHOOSE YOUR CATERING

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FOOD

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BEVERAGES

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[Beverages on Consumption \(beers, spirits,
non-alcoholic\)](#)

Fraser's
EVENTS & CATERING



SEATED LUNCH & DINNER

Available 12pm - 4pm
6pm - 12am

All seated lunch and dinner menus include – breads on arrival, one set side with main course and brewed coffee + tea to finish.

LUNCH (two course minimum)

\$85pp – two course (*set entrée + set main OR set main + set dessert*)

\$120pp – two course (*set entrée + set main*) + **dessert station**

\$105pp – three course (*set entrée + set main + set dessert*)

DINNER (three course minimum)

\$105pp (*set entrée + set main + set dessert*)

UPGRADE YOUR MENU

Premium set main course +\$10pp (*roast eye fillet of beef, carrot purée, grilled broccolini, jus*)

An alternate drop of two menu items +\$10pp per course

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

ADD TO YOUR MENU

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

Add an additional side dish +\$5pp per additional item

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

ADD PLATTERS TO THE TABLE

Add platters at any point during your meal (before entrée, after entrée or after dessert). Platters are served shared to the table, two platters per table.

Cheese Platter \$12pp

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

Antipasto Platter \$25pp

Prosciutto, mortadella, sopressa salami, olives, provolone, stracciatella, melanzanie, pickle, grissini, breads

Seafood Platter \$45pp

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



SEATED MENU ITEMS

ENTRÉE

Stracciatella, red pepper purée, peperonata, pistachio, parsley oil
Atlantic salmon tataki, mandarin dressing, radish, wasabi mayonnaise
Ricotta and mushroom ravioli, cream, sage, truffle oil
Shark Bay king prawns, prawn tartare, wasabi avocado
Potato gnocchi, tomato sugo, rocket, herb oil
Porcini mushroom risotto, grilled field mushroom, truffle oil
Kingfish crudo, cucumber, celery, buttermilk dressing, basil oil
Fillet of beef carpaccio, rocket, capers, pecorino, lemon olive oil
Duck ragout, rigatoni, parmesan

MAIN

Slow cooked beef cheek, potato mash, peas, pink onion
Grilled barramundi fillet, caponata, fennel, parsley
Milanese risotto, saffron, tomato, parmesan
Chicken breast, cacciatore sauce, rocket
Slow cooked lamb shoulder, carrot purée, chickpea, cauliflower
Chargrilled pork cutlet, burnt apple purée, apple slaw, roast kipfler

SIDE DISH

Seasonal green vegetables, EVOO, sea salt
Spinach, rocket, pear, parmesan, chardonnay vinegar dressing
Roast chat potatoes, rosemary, garlic, sea salt
Tomato, cucumber, capsicum, olive, feta, oregano
Roast beetroot, orange, balsamic dressing
French fries, aioli

DESSERT

Two layered chocolate cake, orange gel
Vanilla panna cotta, fresh berries, vanilla crumb
Wattleseed tiramisu, mascarpone
Molten chocolate cake, white chocolate ganache, strawberry sorbet
Rhubarb, custard tart, crème fraîche, torched meringue
Saffron brûlée, vanilla ice cream, fairy floss
Coconut sago pudding, mango cream, strawberry salsa



COCKTAIL STYLE EVENTS

*Available 12pm - 4pm
6pm - 12am*

Design your own canapé menu from the items on the following pages.

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, which apply to the full duration of your event time.

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

STANDARD CANAPÉS – \$6pp

COLD CANAPÉS

Freshly cooked Shark Bay king prawns, cocktail sauce
Beef tartare, crisp bread, pickle
Tomato bruschetta, ciabatta, basil
Salmon tartare, jalapeño, cucumber
Assorted sushi, wasabi mayonnaise

WARM CANAPÉS

Chicken and leek pie, chutney
Tomato basil arancini, saffron aioli
Saffron garlic prawn
Chicken satay, peanut sauce
Five spiced pork belly, chilli caramel sauce, Asian slaw
Panko crumbed prawn, spicy mayonnaise
Black Angus beef pie, tomato kasundi

SIGNATURE CANAPÉS – \$7pp

COLD CANAPÉS

Freshly shucked oyster, shallot, red wine vinegar, lime
Stracciatella, ciabatta, celery, vincotto
Lemon peppered lamb loin, sourdough, pickled carrot
Tuna tataki, sesame salad, yuzu

WARM CANAPÉS

Tempura prawn, ponzu, white radish
Vegetable tart, smoked ricotta
Buttermilk spiced chicken, smokey BBQ sauce, pickle
Marinated saffron chicken skewer, lemon yoghurt
Moroccan lamb pie, spiced tomato kasundi
Half shell scallop, nduja butter
Grilled confit octopus skewer, romesco
Lamb kofta skewer, tahini

DESSERT CANAPÉS

Warm churros, chocolate dipping sauce
Honey and saffron brûlée
Gelato cones
Passionfruit tart
Macarons

SUBSTANTIAL CANAPÉS – \$12pp

Gnocchi, tomato sugo, basil
Beer battered flathead, chips, kewpie
Milanese risotto, saffron, tomato, parmesan
Butter chicken, basmati rice
Korean spiced chicken slider, BBQ sauce, coriander, kimchi
Roast lamb cutlet, aromatic spices, jus
Porchetta roll, salsa verde, capers, mayonnaise
Bao buns, char siu pork, BBQ sauce, Asian slaw
Beef cheek, sweet potato, beef jus

Food stations on the following page



COCKTAIL STYLE EVENTS

*Available 12pm - 4pm
6pm - 12am*

FOOD STATIONS

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

Oyster \$25pp

Freshly shucked, oysters (allow 3pp), lime, tabasco, shallot red wine vinegar

Antipasto \$25pp

Shaved prosciutto, bresaola, sopressa salami, mortadella, provolone, stracciatella, pepperonata, giardiniera pickle, olives, assorted breads

Crudo \$40pp

Hiramasa kingfish with lemon olive oil and fennel, Atlantic salmon with orange segment and mandarin vinegar, yellowfin tuna with capers and cucumber

Carvery \$25pp

Roast rack of aromatic spiced lamb, roast Angus scotch fillet with pepper jus, caramelised onion, mustard, horseradish

Risotto \$25pp

Roast roma tomato and red pepper risotto, fresh basil, ciabatta, parmesan

Seafood \$40pp

Natural oysters, lime, tabasco, shallot, red wine vinegar, freshly cooked king prawns, chipotle mayonnaise, assorted sushi and nigiri, smoked salmon, capers, lemon, horseradish cream

Option to add half lobster (chilled and sliced) +\$25pp

Dessert \$25pp

Vanilla brûlée, mini gelato cone, affogato (passed), chocolate tart, jam doughnut, fresh fruits, assorted farmhouse cheeses, fruit bread, crackers

BEVERAGE PACKAGES

All packages include soft drinks, juices and iced tap water.
Packages apply to all adult guests, for the duration of your event.
Maximum event time is six hours.
A cash bar is not available.

PACKAGE ZERO

2HRS \$34pp | 3HRS \$37pp | 4HRS \$40pp | 5HRS \$42pp | 6HRS \$44pp

PACKAGE ONE

2HRS \$38pp | 3HRS \$47pp | 4HRS \$54pp | 5HRS \$59pp | 6HRS \$67pp

PACKAGE TWO

2HRS \$45pp | 3HRS \$54pp | 4HRS \$60pp | 5HRS \$66pp | 6HRS \$73pp

PACKAGE THREE

2HRS \$55pp | 3HRS \$63pp | 4HRS \$71pp | 5HRS \$78pp | 6HRS \$86pp

PACKAGE FOUR

2HRS \$67pp | 3HRS \$81pp | 4HRS \$94pp | 5HRS \$106pp | 6HRS \$120pp

Package Zero – ‘Non-alcoholic’

Edenvale Sparkling
Edenvale Sauvignon Blanc
Edenvale Shiraz
Peroni Nastro Azzurro

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 Jeté
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’

Custom design your beverage package from the wines marked with a * in the Beverages on Consumption list.

Your package will include: One sparkling, two white wines, two red wines
In addition to a selection of draught beers and cider

Our beers on tap:

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

OPTIONAL UPGRADES

Available to all packages:

Bottled still or sparkling water (duration of event) +\$6pp

Available on Packages Two, Three and Four:

Add Maison Saint Aix Rosé (duration of event) +\$5pp

Add two hours of Champagne Taittinger +\$26pp

Additional hours (after first two) of Champagne Taittinger +\$8pp, per hour

BEVERAGES ON CONSUMPTION

Choose your beverages on consumption from the following pages.

These will be billed on a consumption basis.

Selected consumption list applies to all adult guests, for the duration of your event.

A cash bar is not available.

Champagne

Taittinger Brut Réserve	Reims FR	150
Louis Roederer Collection 244	Reims FR	160
Pol Roger Premium Brut	Epernay FR	220

Sparkling

Dal Zotto Prosecco	King Valley VIC	64
Howard Park Jeté	Great Southern WA	79
Marchand & Burch Crémant Brut NV*	Burgundy FR	95

White Varietals

Tiefenbrunner Merus Pinot Grigio*	Alto Adige IT	78
Antonella Corda Vermentino	Sardegna IT	80
Pieropan Soave Classico*	Veneto IT	92
Villa Matilde Fiano Di Avellino	Campania IT	95

Riesling

Forest Hill Estate*	Great Southern WA	62
Henschke Peggy's Hill*	Eden Valley SA	70

Sauvignon Blanc Semillon Blend

Voyager Estate	Margaret River WA	59
Fraser Gallop Parterre*	Margaret River WA	74

Sauvignon Blanc

Stella Bella*	Margaret River WA	59
Catalina Sounds*	Marlborough NZ	70
Shaw + Smith	Adelaide Hills SA	78
Domaine Vacheron Sancerre	Loire Valley FR	145

Chardonnay

Via Caves	Margaret River WA	62
Leeuwin Estate Prelude*	Margaret River WA	80
La Crema Monterey*	California USA	99
Voyager Estate	Margaret River WA	115
Jean Defaix Chablis	Burgundy FR	135

Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa Valley SA	65
Maison Saint Aix	Provence FR	80

Pinot Noir

Yering Station Village	Yarra Valley VIC	68
Castle Rock*	Great Southern WA	90
Craggy Range*	Martinborough NZ	90

Red Varietals

Fraser Gallop Estate Cabernet Merlot	Margaret River WA	62
Rusden Driftsand GSM	Barossa Valley SA	59
Principe Corsini Camporsino Chianti*	Tuscany IT	70
Mitolo Cinquecento Sangiovese	McLaren Vale SA	75
Francoise Roumieux Cotes du Rhone*	Rhone Valley FR	85
Feudo Montoni, Lagnusa Nero D'Avola*	Sicily IT	99
Yalumba The Signature Cabernet Blend	Barossa SA	155

Cabernet Sauvignon

Forest Hill Estate	Great Southern WA	65
Leeuwin Estate Prelude*	Margaret River WA	78
Bowen Estate*	Coonawarra SA	80
Howard Park Scotsdale	Great Southern WA	100
Leeuwin Estate Art Series	Margaret River WA	185

Shiraz

Lake Breeze 'Section 54'	Langhorne Creek SA	64
Amelia Park	Great Southern WA	69
Oliver's Taranga	McLaren Vale SA	79
Kalleske Greenock	Barossa SA	95
Leeuwin Estate Art Series	Margaret River WA	108
Torbreck Struie	Barossa SA	135

Moscato

Scagliola Sansi, Volo di Farfalle (750ml)	Piedmont IT	69
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Dessert and Fortified

Vasse Felix Cane Cut (375ml)	Margaret River WA	59
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BEVERAGES ON CONSUMPTION

BEERS (bottled)

Cascade Premium Light 2.4%	9.5
Peroni Nastro Azzurro 3.5%	11
Little Creatures Rogers 3.8%	11
Gage Roads Single Fin 4.5%	13
Peroni Nastro Azzurro 5.0%	13
Little Creatures Pale Ale 5.2%	13
Matso's Ginger Beer 3.5%	14

BEERS (draught) (330ml pilsner)

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

SPIRITS

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

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

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

ZERO ALCOHOL OPTIONS

Peroni Nastro Azzurro 0.0% (bottle)	9.5
Edenvale sparkling, white or red wine (bottle)	40
Seedlip Group 42 gin alternative (shot)	7

SOFT DRINKS

Coke, Diet Coke, Squash, Lemonade, LLB (glass)	5.5
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JUICE

Assorted fruit selection (glass)	5
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MINERAL WATER

San Pellegrino (sparkling) 1L (bottle)	14
Acqua Panna (still) 1L (bottle)	14