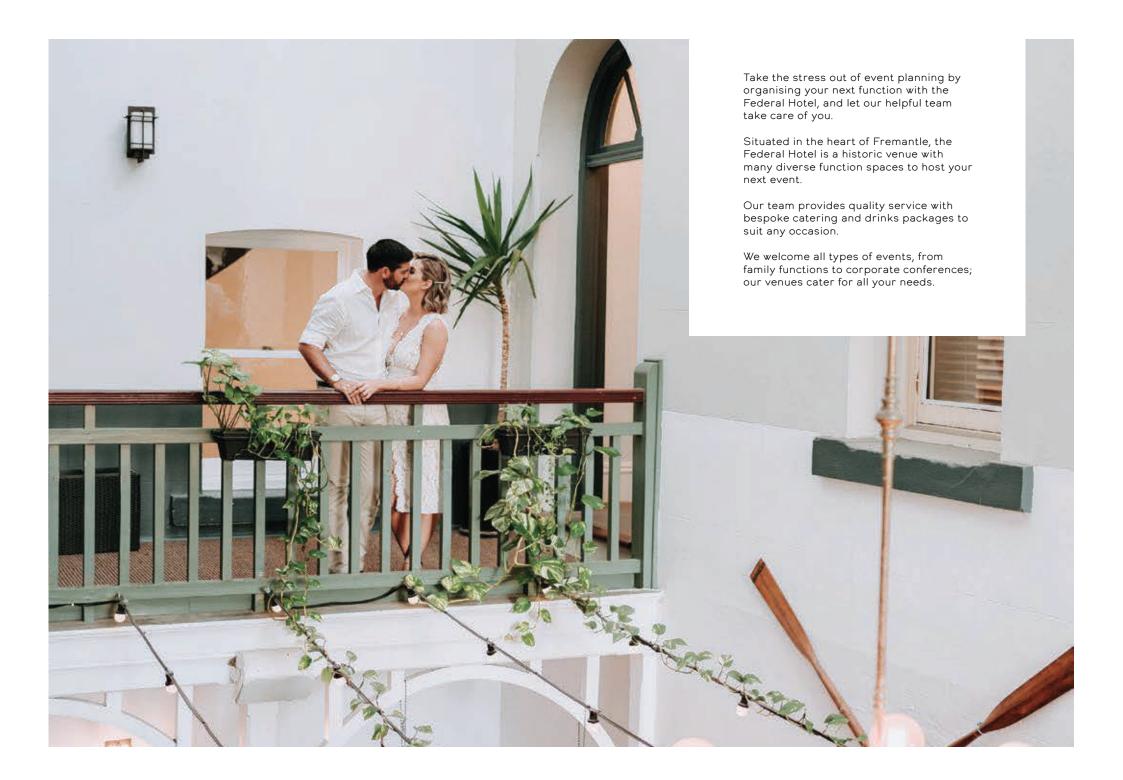


FEDERAL HOTEL

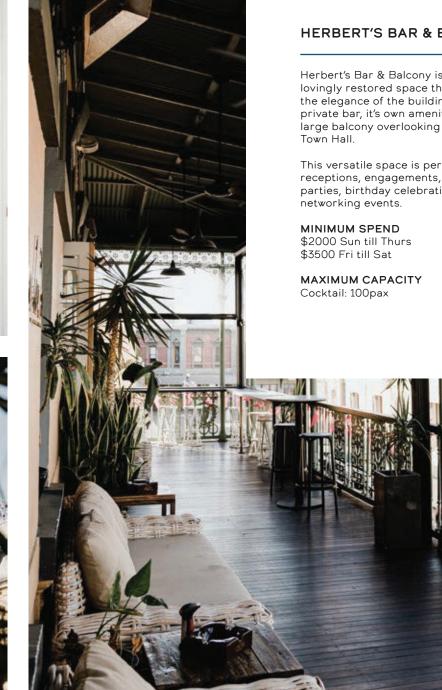
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## HERBERT'S BAR & BALCONY

Herbert's Bar & Balcony is an intimate and lovingly restored space that truly showcases the elegance of the building. Boasting a private bar, it's own amenities, lounge and large balcony overlooking the Fremantle

This versatile space is perfect for wedding receptions, engagements, elegant cocktail parties, birthday celebrations, and corporate networking events.









## THE FRONT BAR

Set within the heart of the venue this versatile and spacious function room allows you to host your event within the vibrant atmosphere of the venue. The Front Bar is the largest of our spaces and can transform to accommodate large parties or intimate gatherings.

A popular choice for big birthday celebrations, this venue has integrated speakers, audio-visual connectivity and a dance floor to boogie the night away.

#### SEMI PRIVATE BAR

MINIMUM SPEND \$3000 Fri till Sat \$1500 12 till 5pm

MAXIMUM CAPACITY Cocktail: 100pax Seated: 30 pax

PRIVATE BAR

MINIMUM SPEND \$7000 Fri till Sat

MAXIMUM CAPACITY Cocktail: 130pax Seated: 40 pax











## THE ATRIUM

Located amongst the venue's atmosphere and just metres from the bar, this is the perfect space for a mingling event with booth seating available for those wanting sit-down comfort.

NO MINIMUM SPEND

NO HIRE FEE

MAXIMUM CAPACITY Cocktail: 40pax



### THE LOUNGE

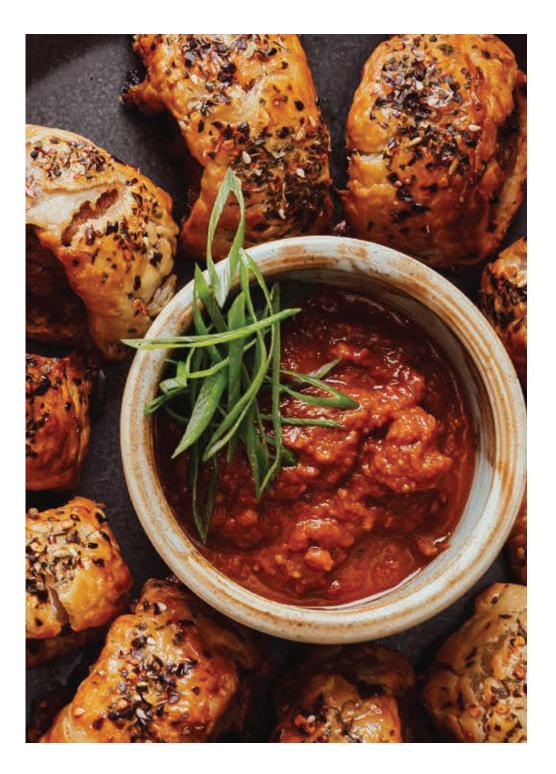
Open function space located on the ground floor, adjacent to the courtyard, is perfect for any casual get together.

NO MINIMUM SPEND

NO HIRE FEE

MAXIMUM CAPACITY Cocktail: 60pax





# CANAPÉS

#### \$5 EACH MINIMUM 20 PER ITEM

chorizo sausage rolls ale braised beef pies zucchini & mint fritters, guacamole v pork croquette, roasted apple mayo cauliflower pakora, cumin yoghurt, lime vg, gf snapper & chive croquettes, aioli kingfish, tomatillo & avocado tostada gf smoked salmon & crème fraiche blini spinach & feta spanakopita v crispy crab rice paper rolls chorizo, olive & feta pintxo gf

# SWEET CANAPÉS

#### \$5 EACH MINIMUM 20 PER ITEM

double chocolate tartlets v rose panna cotta, prosecco jelly banoffee tart v tiramisu v



## PLATTERS

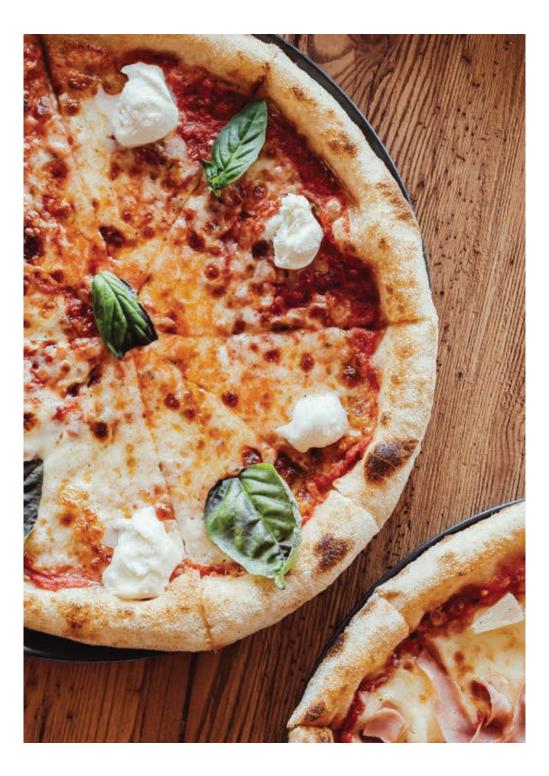
#### SERVES APPROX 10 PAX

trio of dips, olives, toasted focaccia vg + gluten free alternative gf/o	80 12
cured meats, pickles, cheddar, dips, sourdough	120
ale braised pies, chorizo sausage rolls, spinach & feta, spanakopita (24pc)	120
fried calamari, beer battered snapper, snapper croquettes, lemon, tartars	100
oysters, lemon, tabasco, shallot vinaigrette (24pc) gf	120
selection of cheeses, walnuts, muscatels, marmalade, seasonal fruit, crisp breads v + gluten free alternative gf/o	120 18
seasonal fruit platter, honey, yogurt, pistachios v, gf	100

## SLIDERS

#### \$5 EACH MINIMUM 6 PER ITEM

cheeseburger, pickles, burger sauce crispy chicken, slaw, ranch smoked chipotle pulled pork, slaw beer battered fish, tartare halloumi, guacamole, roquette v



# **ROMAN PIZZAS**

#### SERVES APPROX 15 PAX

MARGHERITA tomato, fior de latte, buffalo mozzarella, basil v	65
MEAT LOVERS italian fennel sausage, spiced salami, ham	73
PROSCIUTTO parmesan, rocket, evo	73
GARLIC PRAWN zucchini, rocket, chilli	73
<b>VEGGIE</b> capsicum, zucchini, eggplant, onion, oregano, garlic, mushroom v	65
PEPPERONI chilli, parmesan, togarishi	68
HAWAIIAN ham, pineapple, mozzarella	65
<ul><li>+ gfo/gluten free base</li><li>+ dfo/vegan cheese</li></ul>	5 4

v: vegan

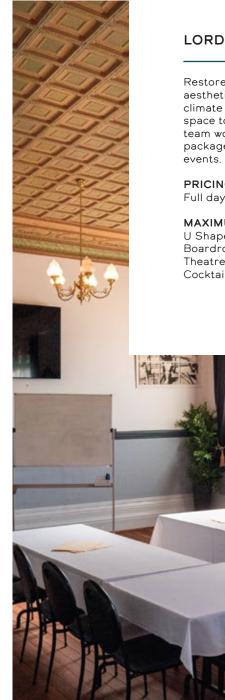


# PLATED

#### \$45 FOR 2 COURSE / \$55 FOR 3 COURSE

#### ENTRÉE

garlic prawn & pickle vegetable salad gf pea, parmesan & mint arancini, herb salad v quarto formaggio gnocchi, rocket & tomato salsa chimichurri beef & rye bruschetta, tomato & swiss chard MAIN chicken saltimbocca, roast potato, mushroom & green beans gf eggplant, feta, capsicum & spinach rotolo v moroccan beef & herb salad gf spiced lamb rump, tzatziki, chick peas & black bean salad gf DESSERT chocolate tart, cream fraiche v rose panna cotta, strawberry sago, strawberry sorbet gf banoffee tart, vanilla ice cream v tiramisu v



# LORD FORREST ROOM

Restored heritage room with stunning aesthetics, has all the modern amenities with climate control and a smart ty. This is the ideal space to hold your annual board meeting or team workshop day. Conference catering packages are available for full or half day

PRICING Full day: \$300 or/ per hour: \$100

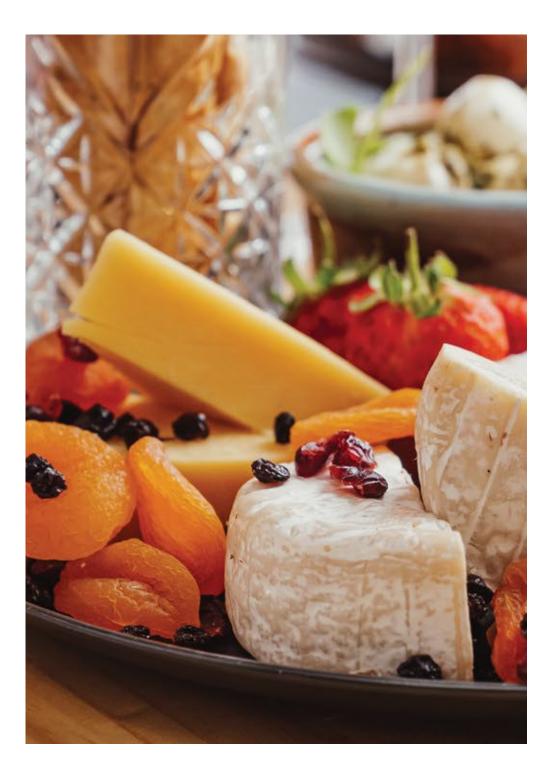
MAXIMUM CAPACITY U Shape: 20pax Boardroom: 20pax Theatre: 50pax Cocktail: 50pax





Our large heritage Ballroom is perfect for banquette dining up to 40, intimate wedding ceremonies and even conferences. Across the hall from Herbert's Bar & Balcony, the Ballroom can be privately booked alongside the bar for full day events like your special day, work Christmas Lunch or stand alone for board meetings. Conference set ups include boardroom and theatre style with catering packages. We also include audio/visual

Full day: \$300 or/ per hour: \$100



## AFTERNOON TEA

#### \$45PP MINIMUM 12 PAX

assorted finger sandwiches pea, parmesan & mint arancini v onion & goats cheese tartlet v crab & crème fraiche tartlet saffron scones, double cream, orange jam v assorted macarons gf, v chocolate profiteroles v vanilla & lemon cupcakes v

# CONFERENCE/MEETINGS

#### MINIMUM 6 PAX

fruit platter, yogurt, honey	6
assorted danishes, croissants, jams	6
freshly baked cookies	5
assorted sandwiches, wraps & rolls	15
saffron scones, double cream, orange jam	5



### **TERMS & CONDITIONS**

We do allow table decorations within reason, nothing too large and nothing that has to be pinned into the walls.

Platter orders must be ordered and paid for a minimum of 7 business days in advance. We do not allow any outside food or drinks to be brought into the venue, unless agreed prior with venue management. Cakes are allowed.

If you would like to come down and view any of the spaces we offer, please do not hesitate to let us know. We would be more than happy to arrange a time to show you around the venue.

To secure the date for your reservation we require a \$300 deposit payable by bank transfer, card or cash, this deposit is then deducted from your catering order total or is available for you to spend on the day.

The venue reserves the right to charge for any damage or costs incurred as a result of the function.

For more information or to arrange a time to see any of our spaces please contact our function team on functions@federalhotelfreo.com.au.

federalhotelfreo.com.au | (08) 9335 1645 23 William St, Fremantle, WA