

FUNCTION PACKAGE

FEDERAL BOUTIQUE HOTEL



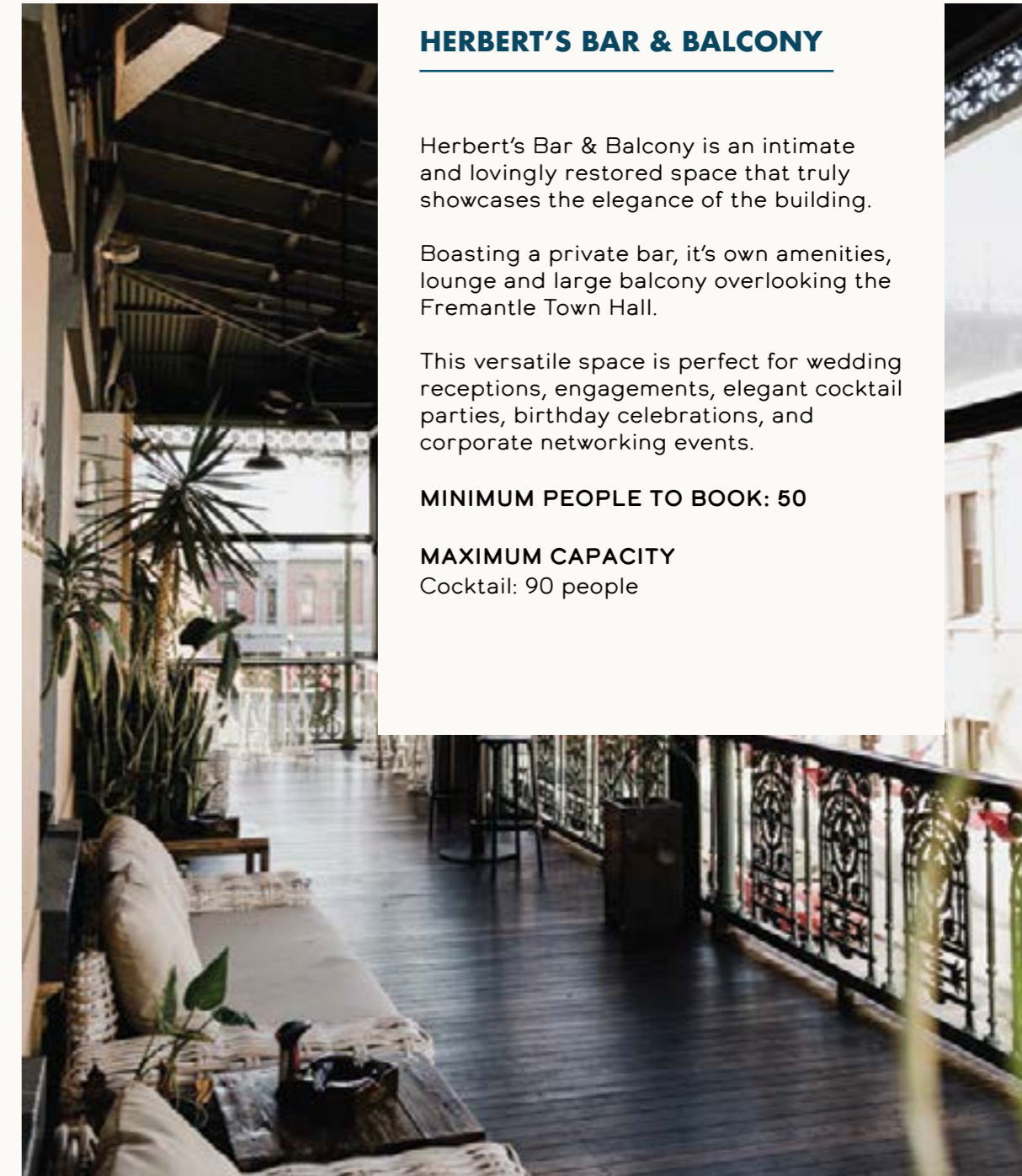


Take the stress out of event planning by organising your next function with the Federal Hotel, and let our helpful team take care of you.

Situated in the heart of Fremantle, the Federal Hotel is a historic venue with many diverse function spaces to host your next event.

Our team provides quality service with bespoke catering and drinks packages to suit any occasion.

We welcome all types of events, from family functions to corporate conferences; our venues cater for all your needs.



HERBERT'S BAR & BALCONY

Herbert's Bar & Balcony is an intimate and lovingly restored space that truly showcases the elegance of the building.

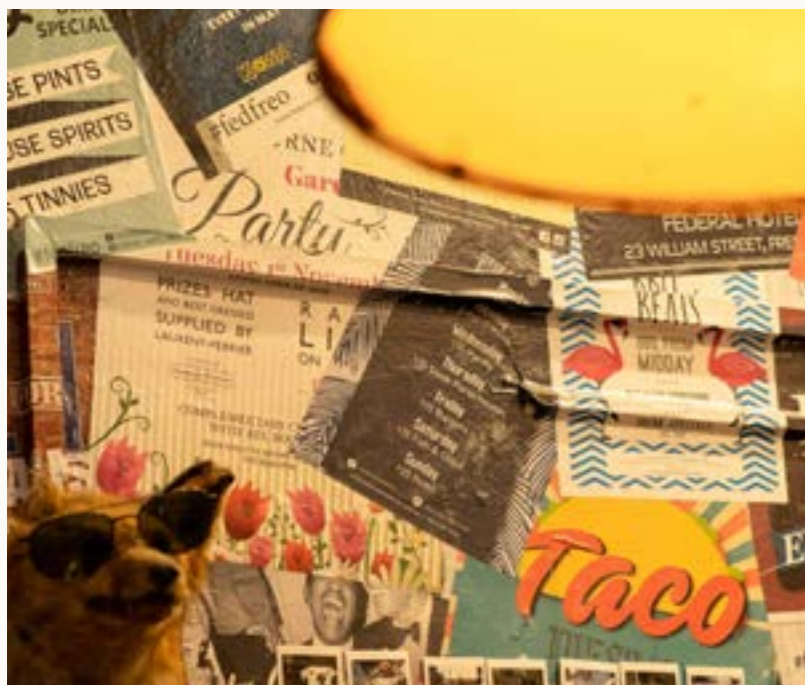
Boasting a private bar, it's own amenities, lounge and large balcony overlooking the Fremantle Town Hall.

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

MINIMUM PEOPLE TO BOOK: 50

MAXIMUM CAPACITY

Cocktail: 90 people



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 SHARED BAR
MINIMUM PAX TO BOOK: 30

MAXIMUM CAPACITY
Cocktail: 100pax
Seated: 30 pax

PRIVATE BAR
MINIMUM PAX TO BOOK: 100

MAXIMUM CAPACITY
Cocktail: 130pax
Seated: 40 pax

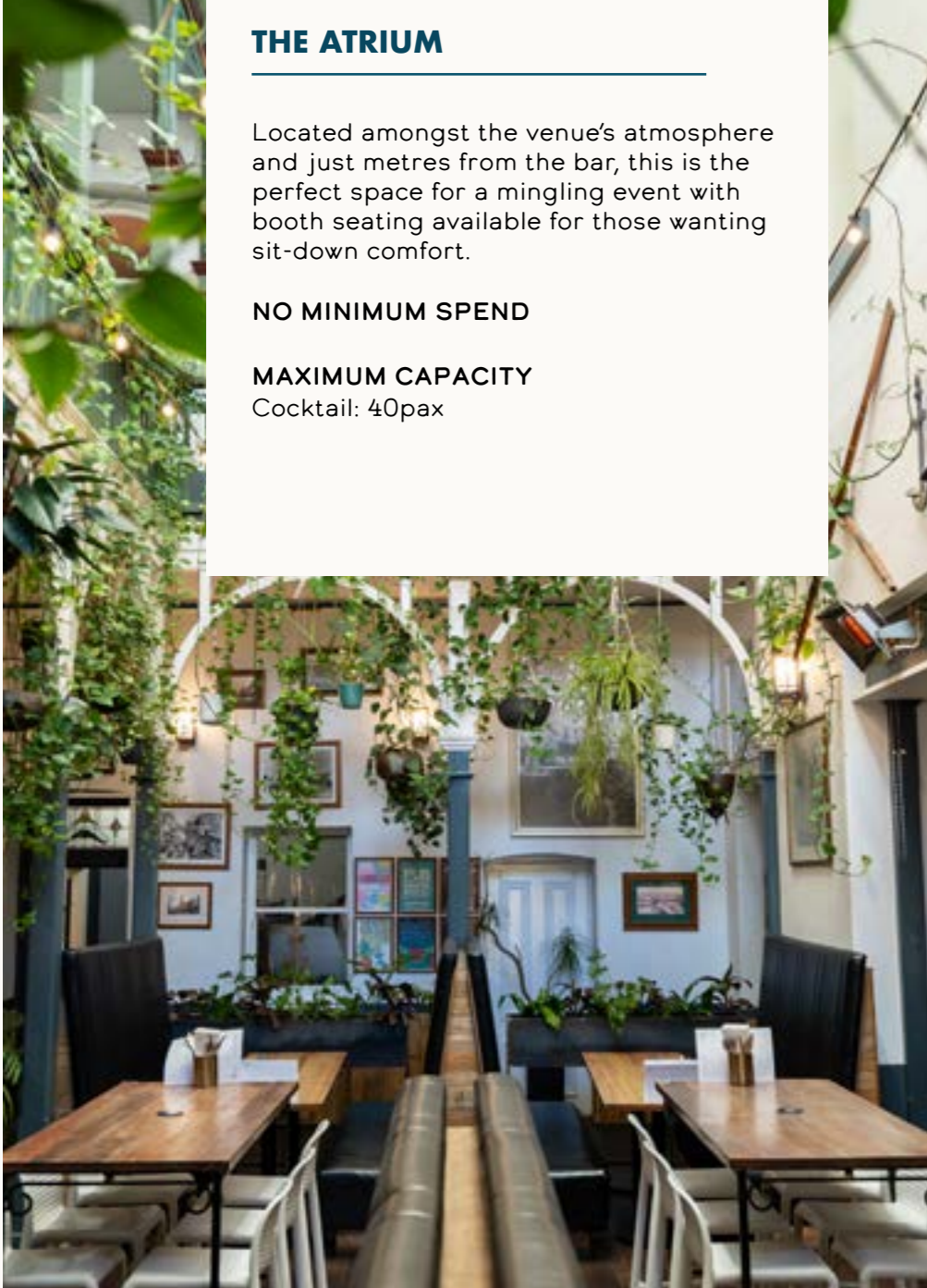


THE LANEWAY

The ideal space for a casual get together with friends, family or colleagues. The Laneway is nestled at the back of our beer garden and just behind our Laneway Bar. This is the ideal chill-out spot for outdoor gatherings, complete with shade sails to keep you cool.

NO MINIMUM SPEND

MAXIMUM CAPACITY
Cocktail: 100pax



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

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

MAXIMUM CAPACITY
Cocktail: 60pax



LORD FORREST ROOM

Restored heritage room with stunning aesthetics, has all the modern amenities with climate control and a smart tv. 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 events.

PRICING

Full day: \$150

MAXIMUM CAPACITY

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



THE BALLROOM

Our large heritage Ballroom is perfect for banquette dining, intimate wedding ceremonies or conferences.

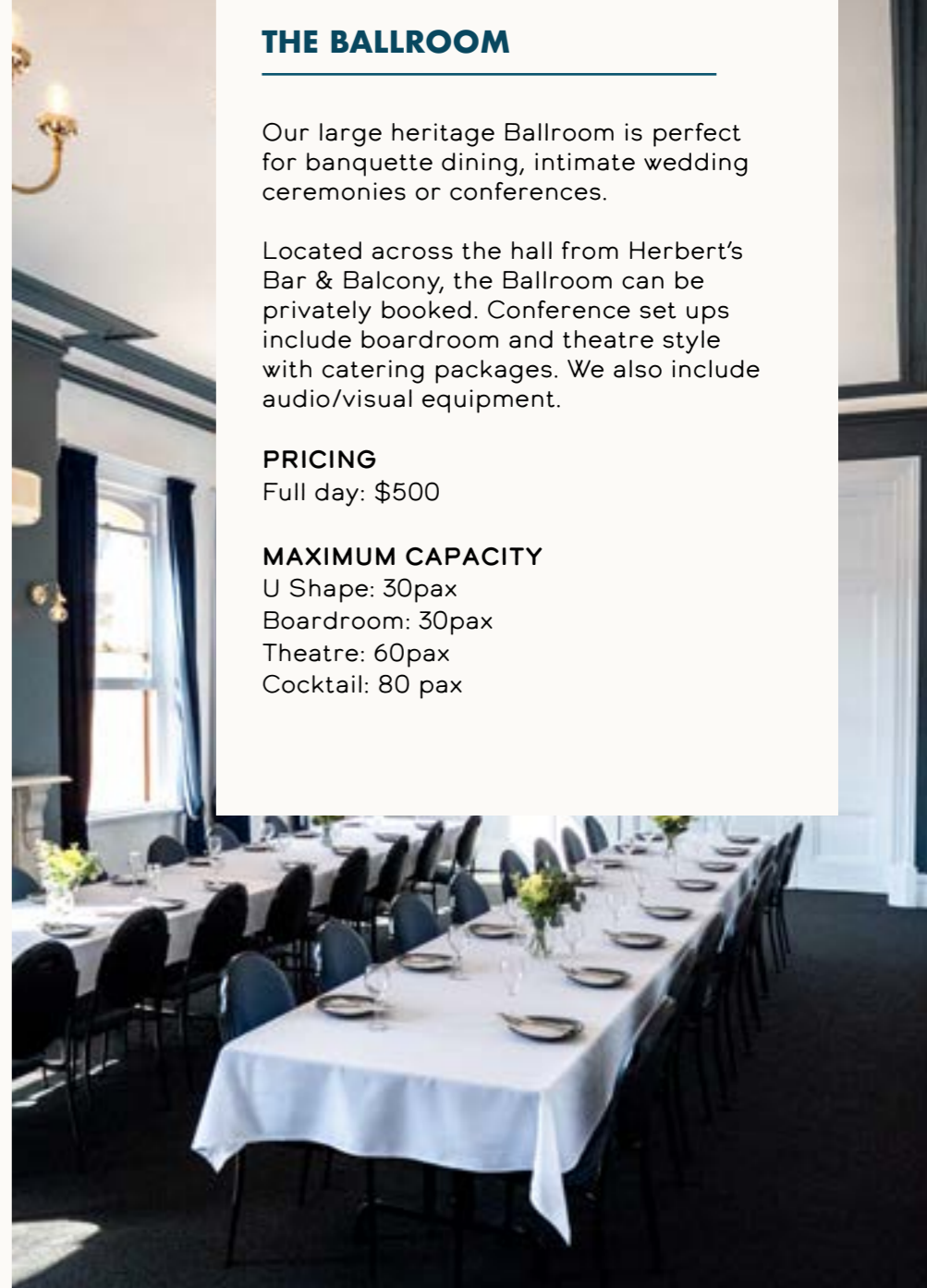
Located across the hall from Herbert's Bar & Balcony, the Ballroom can be privately booked. Conference set ups include boardroom and theatre style with catering packages. We also include audio/visual equipment.

PRICING

Full day: \$500

MAXIMUM CAPACITY

U Shape: 30pax
Boardroom: 30pax
Theatre: 60pax
Cocktail: 80 pax





TASTE FEDERAL HOTEL

PLATTERS - 24 PIECES

TRIO OF DIPS v, vgo, gfo **75**
 toasted focaccia, house made dips, olives, evoo
 + gluten free bread alternative gf/o \$8

GRAZING BOARD v, gfo **120**
 chefs' selection of cured meats, assorted local cheeses, dried
 fruits, mixed nuts, quince paste, marinated olives, crackers,
 grissini, toasted focaccia, fresh fruit
 + gluten free bread alternative gf/o \$8

SAUSAGE ROLLS **120**
 house made chorizo sausage rolls served with tomato sauce

BEEF PIES **120**
 house made ale braised, beef pies served with tomato sauce

BEEF CROQUETTES **100**
 smoked brisket crouquettes served with aioli

MINI QUICHES v **120**
 house made mini quiches with roasted pumpkin and feta cheese

TOMATO & MOZZARELLA ARANCINI v,vgo **100**
 semidried tomato, mozzarella, herb arancini with
 confit garlic aioli sauce

v: vegetarian, vg: vegan, gf: gluten free



TASTE FEDERAL HOTEL

PLATTERS - 24 PIECES

SEAFOOD PLATTER **140**
 lemon pepper calamari, beer battered local snapper goujons,
 panko crumbed prawns, fresh lemon wedges, tartare sauce

SEAFOOD BLINI **110**
 smoked salmon, crème fraiche, fresh dill

BEEF SKEWERS gf **120**
 sambal marinated beef skewers, drizzled mint yogurt, chives

CHICKEN SKEWERS gf **100**
 lemongrass marinated chicken, satay sauce and crushed peanuts

CAULIFLOWER BITES gf **80**
 cumin battered fried cauliflower florets, siracha mayo,
 sesame seeds, chives

FRUIT PLATTER **100**
 seasonal fruit, greek yoghurt, mixed nuts

SLIDER PLATTERS **130**
your choice of:
 smokey chipotle pulled pork
 crispy chicken
 mushroom & guacamole (v)

SWEET PLATTER **100**
 Vanilla Churros with chocolate sauce, strawberries, whipping
 cream dip, strawberry & white chocolate tart with berry compote

v: vegetarian, vg: vegan, gf: gluten free



TASTE FEDERAL HOTEL

PIZZAS

MARGHERITA v, vgo 22
 san marzano tomato base, fior di latte, basil, evoo

MEAT LOVERS 28
 san marzano tomato base, italian fennel sausage, salami, ham, mozzarella

PROSCIUTTO 28
 san marzano tomato base, cherry tomato, parmigiano reggiano, rocket, mozzarella, evoo

VEGGIE v, vgo 28
 san marzano tomato base, spinach, mushroom, artichoke, red onion, danish feta, mozzarella

GARLIC PRAWN 28
 san marzano tomato base, cherry tomato, chilli, garlic, parsley, fior di latte, mozzarella

HAWAIIAN 25
 san marzano tomato base, ham, pineapple, mozzarella

CHROIZO 27
 jalapeno, capsicum, olives, danish feta

+ gfo/gluten free base 5
 + dfo/vegan cheese 3

v: vegetarian, vg: vegan, gf: gluten free



TASTE FEDERAL HOTEL

PLATED

\$45 FOR 2 COURSE / \$55 FOR 3 COURSE (10PAX MIN)

ENTRÉE

lemongrass marinated chicken skewers, satay sauce, char lime, roasted peanuts

prosciutto, tomato, red onion, basil, sourdough, salt flakes, evo gfo

roasted champignon mushroom, house made sweet & sour sauce, toasted sesame seeds, spring onion. v, vg, gf

MAIN

moroccan spiced lamb rump, creamy mash potatoes, roasted vegetable, red wine jus gf

grilled tasmanian salmon, white bean & carrot puree, muscats & grapes salad, house made dressing, lemon wedge gf

cherry tomatoes, red onion, button mushroom, penne pasta, roasted walnut pesto, spinach, parmesan, evo

DESSERT

sticky date pudding, butterscotch sauce, vanilla ice cream

new york style cheesecake, passion fruit coulis, fresh whipped cream

v: vegetarian, vg: vegan, gf: gluten free



TERMS & CONDITIONS

To secure the date for your reservation we require a \$200 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.

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

Food orders must be ordered and paid for a minimum of 10 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.

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.
(08) 9335 1645
23 William St, Fremantle, WA

