

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





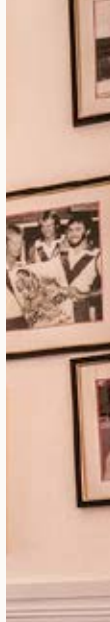
THE POOL ROOM

Located within the Front Bar, this space includes two joined rooms - one with a pool table and the other with two large, high tables. Perfect for small functions looking for entertainment and space to mingle.

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

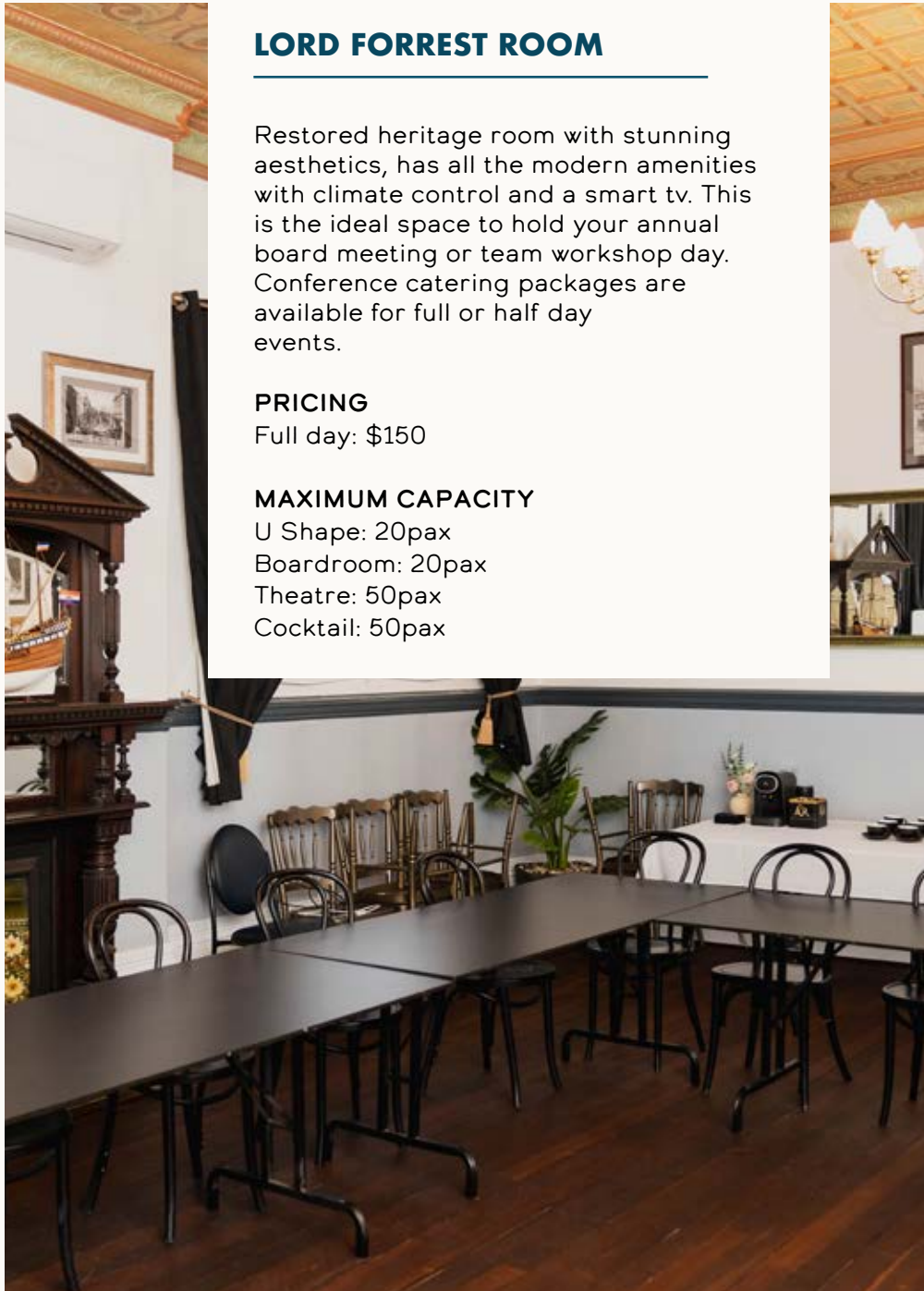
Restored heritage room with stunning aesthetics, has all the modern amenities with climate control and a smart tv. This is the ideal space to hold your annual board meeting or team workshop day. Conference catering packages are available for full or half day events.

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
<i>your choice of:</i>	
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 - ALL SERVED ON A SAN MARZANO TOMATO BASE WITH
MOZZARELLA (UNLESS STATED OTHERWISE)

MARGHERITA v, dfo, gfo fior di latte, fresh basil	22
MEAT LOVERS dfo, gfo salami, chorizo, ham	28
VEGAN vg, gfo vegan cheese, mushrooms, spinach, artichoke, red onion, cherry tomato	27
HAWAIIAN dfo, gfo ham, pineapple	27
CHORIZO dfo, gfo chorizo, jalapeño, capsicum, olives	28
PRAWN dfo, gfo prawns, spinach, red onion, cherry tomato, chilli	28
BARBECUE CHICKEN dfo, gfo barbecue sauce, chicken, bacon, red onion	28
+ vegan cheese	5
+ gluten free base	7

v/o: vegetarian/option, vg/o: vegan/option
dfo: dairy free option, gfo: gluten free option



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. You're welcome to bring your own cake, if you'd like staff to cut and serve it to your guests there is a \$25 cakeage fee.

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

