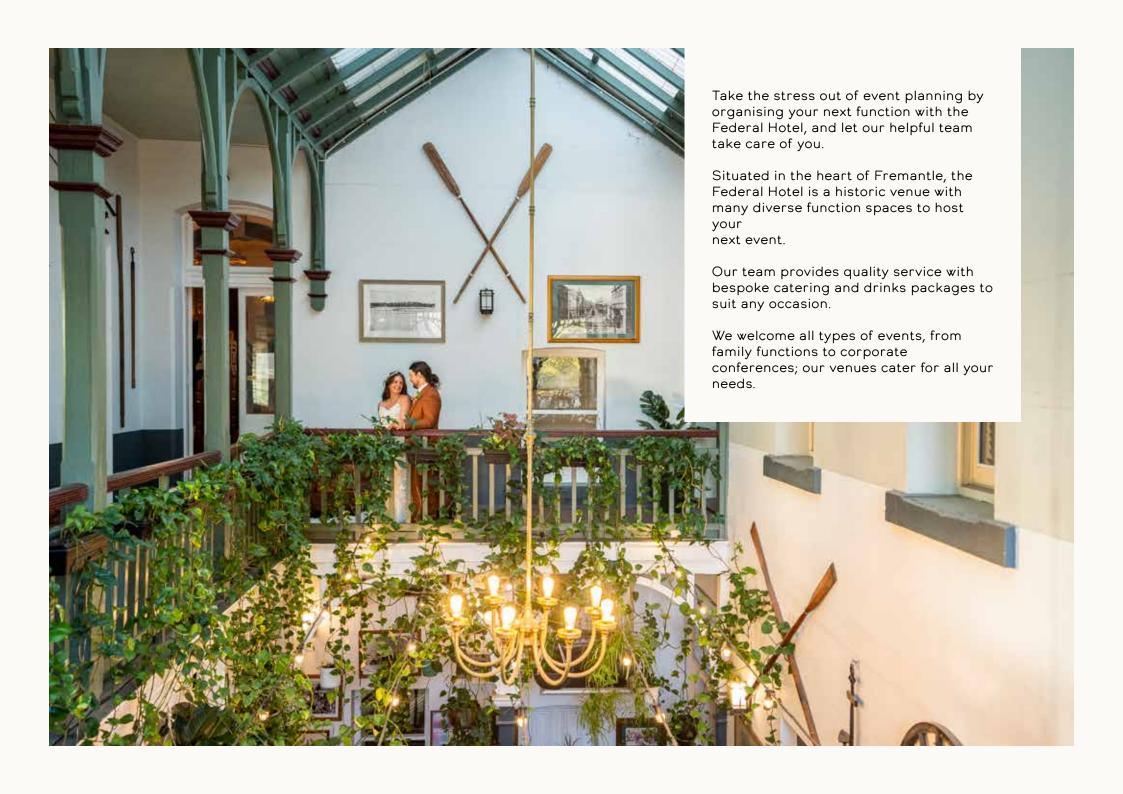
## FUNCTION PACKAGE

FEDERAL BOUTIQUE HOTEL





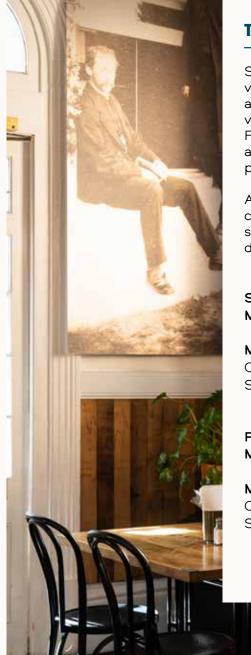












#### THE FRONT BAR

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

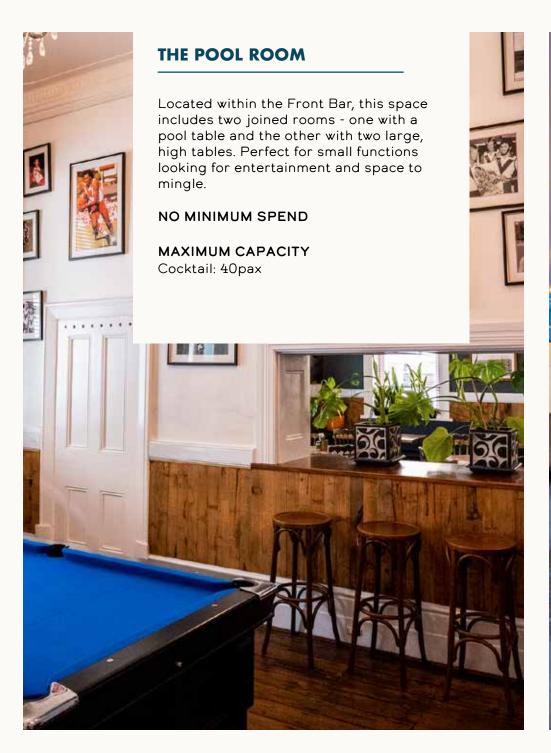
### MAXIMUM CAPACITY

Cocktail: 130pax Seated: 40 pax









# THE 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

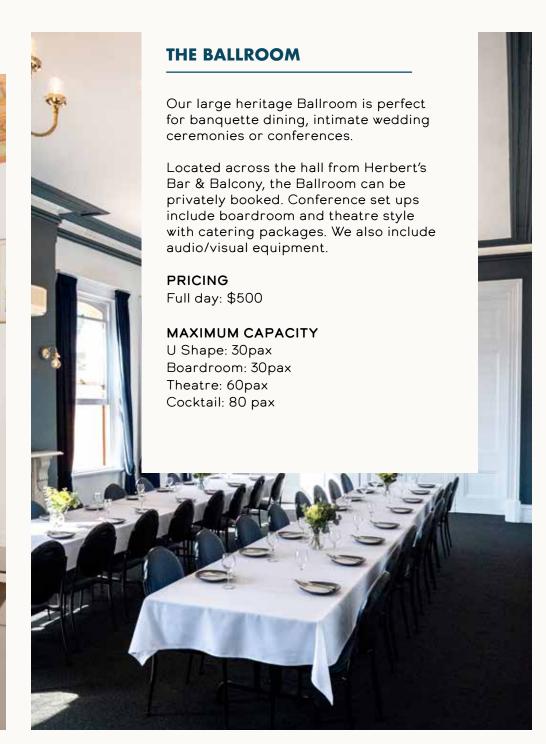
Restored heritage room with stunning aesthetics, has all the modern amenities with climate control and a smart tv. This is the ideal space to hold your annual board meeting or team workshop day. Conference catering packages are available for full or half day events.

#### **PRICING**

Full day: \$150

#### MAXIMUM CAPACITY

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





## PLATTERS - 24 PIECES

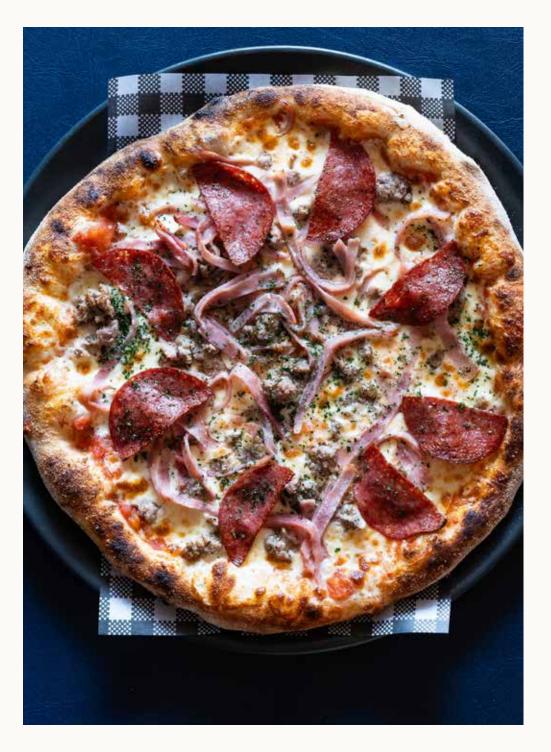
TRIO OF DIPS v, vgo, gfo toasted focaccia, house made dips, olives, evoo + gluten free bread alternative gf/o \$8	75
GRAZING BOARD v, gfo chefs' selection of cured meats, assorted local cheeses, dried fruits, mixed nuts, quince paste, marinated olives, crackers, grissini, toasted focaccia, fresh fruit + gluten free bread alternative gf/o \$8	120
SAUSAGE ROLLS house made chorizo sausage rolls served with tomato sauce	120
BEEF PIES house made ale braised, beef pies served with tomato sauce	120
BEEF CROQUETTES smoked brisket crouqettes served with aioli	100
MINI QUICHES v house made mini quiches with roasted pumpkin and feta cheese	120
TOMATO & MOZZARELLA ARANCINI v,vgo semidried tomato, mozzarella, herb arancini with confit garlic aioli sauce	100



## PLATTERS - 24 PIECES

SEAFOOD PLATTER  lemon pepper calamari, beer battered local snapper goujons, panko crumbed prawns, fresh lemon wedges, tartare sauce	140
SEAFOOD BLINI smoked salmon, crème fraiche, fresh dill	110
<b>BEEF SKEWERS</b> gf sambal marinated beef skewers, drizzled mint yogurt, chives	120
CHICKEN SKEWERS gf lemongrass marinated chicken, satay sauce and crushed peanuts	100
<b>CAULIFLOWER BITES</b> gf cumin battered fried cauliflower florets, siracha mayo, sesame seeds, chives	80
FRUIT PLATTER seasonal fruit, greek yoghurt, mixed nuts	100
SLIDER PLATTERS  your choice of: smokey chipotle pulled pork crispy chicken mushroom & guacamole (v)	130
<b>SWEET PLATTER</b> Vanilla Churros with chocolate sauce, strawberries, whipping cream dip, strawberry & white chocolate tart with berry compote	100

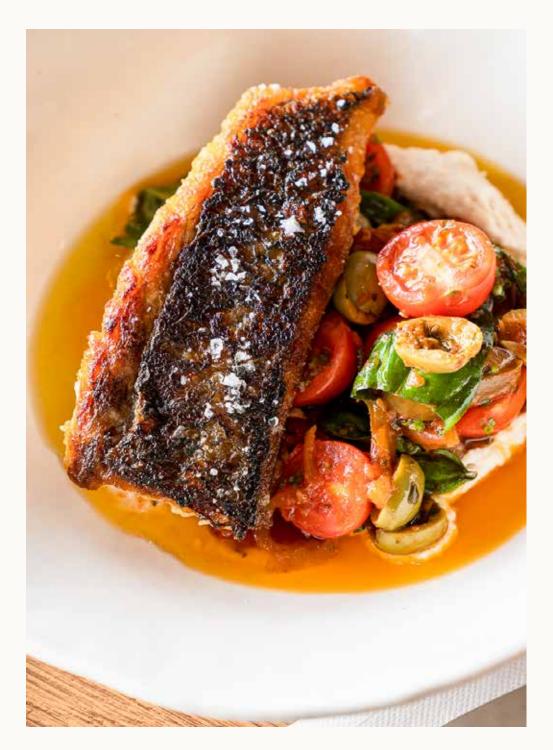
v: vegetarian, vg: vegan, gf: gluten free



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	27
HAWAIIAN dfo, gfo ham, pineapple	25
CHORIZO gfo jalapeño, capsicum, olives, feta	28
PEPPERONI dfo, gfo pepproni, mozzarella	26
CHICKEN PIZZA BIANCA garlic bechamel sauce, marinated chicken breast, capsicum, spinach	28
+ afo/aluten free hase I vegan cheese	R

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



#### **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