



THE
NATIONAL HOTEL
FREMANTLE



FUNCTIONS EVENTS BAR RESTAURANT ROOFTOP BAR



Situated in the heart of Fremantle, our historic hotel features boutique accommodation, a modern restaurant and bar, a wrap around veranda with views of Fremantle, lounge and dining areas, private function spaces and a spectacular rooftop bar with 360 degree views of Fremantle, taking in the city, port and ocean.

We have the perfect space for your next event - corporate or private. casual or formal. Enjoy one of our unique spaces matched with delicious seasonal food, an extensive drinks selection and the ease of working with our professional in-house events team.

We have the space to cater for every occasion, event & wedding.



ROOFTOP BAR

From spring 2018, our new rooftop bar is a fantastic space for any event or occasion, boasting spectacular views of Fremantle, port, ocean and Rottnest Island.

Smaller groups are welcome to reserve an area which will be sectioned off to other guests. We offer a variety of food and beverage packages to suit your function.

Capacity / Availability
10 to 80 guests

(Minimum spend of \$30 per person on food. No venue charge)
(Conditions & charges apply for exclusive use)



HIGH STREET & CORNER BALCONY



HIGH STREET BALCONY

High up on High Street, enjoy cocktails and canapes whilst taking in the fabulous views of the historical architecture of High Street. Available all year round with café style blinds and wall heaters, this area is perfect for summer months, and super cosy in winter.

Capacity / Availability
30 to 120 guests standing
15 to 55 guests seated

CORNER BALCONY

Perfectly located where High Street meets Market Street, giving you a bird's eye view of Fremantle.

Please note that this area does not have café style blinds so is weather dependant.

Capacity / Availability
15 to 40 guests standing



FIREPLACE CORNER

This cosy and inviting lounge area right next to our magnificent, restored Fireplace is ideal for casual drinks amongst family, friends and colleagues. With direct access to the bar, this area has the option of using planter boxes for added privacy.

Capacity / Availability
20 to 60 guests standing
10 to 20 guests seated



FIRST FLOOR EXCLUSIVE



Enjoy the luxury of the entire first floor, including both wrap around verandas. With access to private toilets and bar, this space is ideal for larger events and celebrations.

This area can also be adapted to your meeting and conference needs, whether it be theatre style, boardroom, cocktail style or your own personal set up.

Capacity / Availability
120 to 260 guests standing
60 to 100 guests seated

CANAPE & PLATTER PACKAGES

HOT CANAPES

Chicken Satay Skewers
Lamb Cutlets, Garlic, Thyme, Lemon
Cabbage & Bacon Arancini
Halloumi, Capsicum & Eggplant Skewers (v)
Breaded Chicken Goujons
Moroccan Lamb, Feta & Spinach Filo Pastry Cups
Fillet Mignon Lollipops with Béarnaise Sauce
Pork & Apple Sausage Rolls

COLD CANAPES

Brie, Strawberry & Mint Crostini (v)
Chicken Nori Rolls
Smoked Salmon, Buttermilk Pikelet, Dill, Crème Fraiche
Chargrilled Eggplant Cigars, Hummus, Roasted Red Capsicum, Rocket (v)
Prawn Cutlets, Chilli, Garlic & Dill
Wild Mushroom & Parmesan Tartlets (v)

SUBSTANTIAL CANAPES

Mini Fish & Chips, Lemon Wedge
WA Beef Slider, Swiss Cheese, Tomato Relish
Beef & Guinness Pies
Pulled Pork Slider, Slaw, BBQ Sauce

Additional Upgrades

\$3 - Cold Canape
\$4 - Hot Canape
\$8 - Substantial

CHEF'S SELECTED PLATTER - \$150

Suitable for smaller groups of up to 10 people
Includes a selection of Chef's hot and cold bites.



\$16 per person

select 4 canapes

\$23 per person

select 4 canapes + 1 Substantial

\$22 per person

select 6 canapes

\$30 per person

select 6 canapes + 1 Substantial

\$29 per person

select 8 canapes

\$38 per person

select 8 canapes + 1 Substantial

SET MENUS

\$55 per person

Entrée & Main or Main & Dessert

\$70 per person

Entrée, Alternate drop Main Course, Dessert

\$80 per person

Alternate drop Entrée, Alternate drop Main Course, Dessert

*All set menus include bread roll and butter.
Minimum 30 people.

SAMPLE MENU

ENTRÉE

Homemade Soup

Pea & Ham, Butternut Squash & Honey, Classic French Onion

Chicken Liver Pate, Fig Jam & Rye Bread

Caprese Salad of Buffalo Mozzarella & Tomato (v)

Carpaccio of Beef Fillet, Marinated Artichokes, Rocket,
Shaved Parmesan & Truffle Oil

Grilled Chicken Tenderloins, Spiced Cous Cous, Harissa & Mint Yoghurt

MAIN COURSE

Roasted Lamb Rump, Potato Fondant, Seasonal Vegetables, Shiraz Jus

Angus Beef Fillet, Truffle Mashed Potato, Field Mushroom, Grilled
Asparagus, Red Wine Jus

Cauliflower & Broccoli Fritters, Ratatouille, Romesco Sauce (v)

Roasted Chicken Breast, Dauphinoise Potato, Warm Pickled Cabbage,
Tarragon & White Cream Sauce

Grilled Local Market Fish, Garlic Kipfler Potatoes, Broccolini,
Vermouth Caper Sauce

House made Gnocchi, Tomato base, Gorgonzola Sauce, Parmesan
Cheese, Fresh Basil (v)

DESSERT

Vanilla Panacotta, Caramelised Pistachio, Fruit Compote

Rhubarb Crumble, Crème Anglaise, Vanilla Ice Cream

Double Chocolate Brownie, Strawberry Coulis, Whipped Cream

Apple Tart Tartan, Cinnamon Cream

BEVERAGE PACKAGES

*The following are available in all areas except our Rooftop Bar

STANDARD PACKAGE

Bay of Stones Sauvignon Blanc, SA

Bay of Stones Shiraz, SA

Ruffino Prosecco

Hahn Super Dry, Swan Draught, Little Creatures Rogers, Apple Cider,

James Squire 150 Lashes Pale Ale

All Soft Drinks & Juices

2 Hours - \$40pp

3 Hours - \$50pp

4 Hours - \$60pp

DELUXE PACKAGE

Villa Maria Sauvignon Blanc, NZ

St. Hallets Shiraz, SA

Mitolo Jester Rose, SA

Petit Cordon Bleu

All Tap Beers & Cider (excluding Kirin)

All Soft Drinks & Juices

2 Hours - \$60pp

3 Hours - \$70pp

4 Hours - \$80pp

*Add our spirit package to any beverage package of your choice for an additional \$10 per person, per hour.

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit. This can be reviewed as your function progresses and increased if need be. At any time, you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.





MEETING PACKAGES

HALF DAY PACKAGE

\$50 per person - Minimum 20 guests

Includes room hire, continuous tea and coffee, selected juices, morning or afternoon tea and lunch

FULL DAY PACKAGE

\$75 per person - Minimum 20 guests

Includes room hire, continuous tea and coffee, selected juices, morning tea, lunch and afternoon tea

MORNING / AFTERNOON TEA

*Select two items for each serving -

Seasonal Fruit Platter

Assorted Danish Pastries

Baked Banana Bread

Assorted Warm Tarts

LUNCH

Beer Battered WA Fish & Chips, Salad and Tartare Sauce

Beetroot & Goats Cheese Salad, Rocket, Pine Nuts & Balsamic Dressing (v)

250g Porterhouse Steak, Chips and Salad

Chicken & Leek Pie, Mashed Potato & Seasonal Greens

*Inclusions: data projector, dropdown screen, 50" TV, lectern, AV system & microphone

TERMS & CONDITIONS

DEPOSITS

A deposit is at the discretion of the functions manager. No booking is confirmed until a deposit has been received. Deposits can be paid by cash, bank transfer or by credit card, either in person or over the phone. We accept Visa, Mastercard and Amex.

The deposit is calculated on a \$10 per person basis. This is subject to change depending on size of the function. The value of the deposit will be deducted from the final bill.

MINIMUM SPENDS

There is no additional venue hire fee, however if you are booking the exclusive use of the entire area, there are minimum spends required to be spent by the host.

- Fireplace Corner - \$10 per person deposit
- Corner Balcony - \$10 per person deposit
- High Street Balcony plus inside area - \$3,500 minimum spend (increasing to \$5,000 in December)
- Entire Floor - \$9,000 minimum spend (increasing to \$12,000 in December)
- Rooftop Bar - Small Groups - \$30 minimum spend on food per person.
\$9,000 minimum spend for exclusive use (increasing to \$12,000 in December)

CANCELLATION

100% of your deposit will be held if you cancel your function 7 working days or less prior to your function.

THE FUNCTION DAY

Any outstanding food or beverage costs must be settled before start of the function. In order to run a bar tab, a credit card must be surrendered at the start of the function. There may be other functions running at the same time or adjacent to your function. We are not obliged to inform you of this, although you are welcome to enquire.

RESPONSIBLE SERVICE OF ALCOHOL

The National Hotel practises the responsible service of alcohol as required by Law and the guidelines set down by the Department of Racing, Gaming & Liquor. The staff of The National Hotel have the right to refuse service to any patron they deem to be intoxicated or for any other reason, regardless of them holding a function or attending as a guest. Any person deemed to be intoxicated or behaving in an inappropriate manner will be asked to leave the venue by management.

OTHER CONDITIONS

Decorations may be permitted with prior consent of the functions manager. Decorations such as glitter or 'sprinkles' are not permitted. If they are used, a cleaning fee will be applied.

You are not permitted to play your own music (with the exception of booking the entire floor) as we do not have a private room and play music through our in-house speaker system.

The National Hotel reserves the right to open any area in the venue to the public at the allocated end time of your function.

We do not accept any responsibility or liability for equipment, decorations or personal belongings left on the premises prior to, during or after your event.

Proof of age ID may be requested.

Any alcohol gifts may not be opened on the premises.

Bar last orders are 11:45pm Sunday to Tuesday and 12:45am Wednesday to Saturday.



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