



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 wraparound 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 reception.



ROOFTOP BAR

Our rooftop bar is a fantastic space for any event or occasion, boasting spectacular views of Fremantle, the port, the 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 \$32 per person on food for groups of 10 to 50.
(plus a hire fee of \$10 per person on Fri/Sat/Sun)
Groups of 50 to 80 people require a \$9,000 minimum spend for exclusive use.
(Increases to \$10,000 minimum spend plus \$1,000 hire fee
on Fri/Sat/Sun)



1ST FLOOR RESTAURANT & BALCONY



There is a space to suit every kind of gathering at our 1st Floor Bar and Restaurant, whether it's nestled in our vintage Fireplace Corner or enjoying the historical architecture of Fremantle from our High Street Balcony.

Capacity / Availability
15 to 260 guests standing
Up to 80 guests seated

FIREPLACE CORNER - \$500 minimum spend Feb to Oct
\$1,000 minimum spend in Nov to Jan on Fri/Sat/Sun + \$100 venue hire fee
INSIDE 1ST FLOOR RESTAURANT - \$20 min spend on food per person Feb to Oct
\$3,500 minimum spend Nov - Jan on Fri/Sat/Sun + \$200 venue hire fee
CORNER BALCONY - \$10 per person deposit Feb to Oct
\$750 minimum spend in Nov to Jan on Fri/Sat/Sun + \$50 venue hire fee
CORNER BALCONY + INSIDE AREA - \$3,500 minimum spend Feb to Oct
\$5,500 minimum spend in Nov to Jan on Fri/Sat/Sun + \$250 venue hire fee
HIGH STREET BALCONY + INSIDE AREA - \$5,000 minimum spend Feb to Oct
\$7,500 minimum spend in Nov to Jan on Fri/Sat/Sun + \$500 venue hire fee
EXCLUSIVE USE OF FIRST FLOOR - \$9,000 minimum spend Feb to Oct
\$10,000 minimum spend Nov & Jan on Fri/Sat/Sun + \$1,000 venue hire fee



CANAPE & PLATTER PACKAGES

COLD CANAPES

Smoked Chicken & Chive Pancake Gateau
Crostini with Goat's Cheese, Roasted Peppers & Pesto (V / GFO)
Smoked Salmon Blini, Caviar, Dill Creme (GFO)
Rosemary Seared Lamb Loin, Cherry Tomato Confit & Green Olive Tapenade Encroute (GFO)
Goat's Cheese & Lemon Tartlet with Quince Jelly (V, GFO)

HOT CANAPES

Beef & Tomato Ragout Risotto Ball with Truffle Mayo
Thai Chicken Kebab (GF / LF)
Roasted Pumpkin Risotto Ball with Basil Aioli (V)
Homemade Chorizo Sausage Roll with Roasted Capsicum & Feta Sauce
Beef Skewer with Almond Satay Sauce (GF / LF / Peanut free)
Caramelized Onion & Brie Tartlet (V / GFO)
Pancetta Wrapped Scallop, Saffron Potato Whip & Tomato Salsa Verde
Handcrafted Beef & Guinness Mini Pie
Duck & Plum Spring Roll with Coriander & Sweet Chilli Dipping Sauce

SUBSTANTIAL CANAPES

Cheeseburger Slider with Tomato Pickle Relish
Lamb Kofta Pita Bread with Shredded Lettuce, Hummus & Tomato Raita
Individual Fish & Chip Boat, Lemon Wedge & House-made Tartare Sauce (GFO)
Crispy Prawn Bao, Pickled Carrot & Cucumber Salad, Hoisin Sauce & Toasted Sesame Seeds
Onion & Cauliflower Bhaji with Tamarind & Lime Chutney (VE, GF)
Chipotle Rubbed Pork Taco, Crisp Apple Slaw & Smokey BBQ Glaze (GFO)

DESSERT CANAPES

Chocolate Brownie
Lemon Curd Tart

FESTIVE CANAPES (Available November & December only)

Roast Turkey, Double Brie & Cranberry Sauce Tartlets
'Pigs in Blankets' - Chipolata Sausage, Smoked Streaky Bacon, Sage

V - vegetarian

VE(O) - vegan (Option Available)

GF(O) - gluten free (Option Available)

LF - lactose free

Minimum 20 people for canape options



Something Light?

\$20 per person

select 4 canapes

Peckish?

\$28 per person

Select 4 canapes + 1 substantial

Hungry?

\$32 per person

Select 5 canapes + 1 substantial

Starving?

\$40 per person

Select 5 canapes + 2 substantial

Additional Canapes

Hot / Cold / Dessert / Festive - \$5 each

Substantial - \$8 each

SET MENUS

(Minimum 20 people)

\$60 per person

Entrée & Main or Main & Dessert

\$75 per person

Entrée, Main Course, Dessert

Extra \$10 per person

Alternate drop Entrée, Alternate drop Main Course, Dessert

V - vegetarian
VE(O) - vegan (Option Available)
GF(O) - gluten free (Option Available)
LF - lactose free

SET MENU OPTIONS

ENTRÉE

Grilled Salmon with Coconut, Lemongrass & Ginger Broth, Coriander Rice & Sesame Seed Wafer (GF, LF)

Beef Carpaccio with Shaved Parmesan, Salted Capers & EVOO Dressed Leaves (GFO)

Roasted Mushroom & Pine-nut Tart, Blue Cheese Cream & Rocket Pesto (V)

Duck Liver Parfait, Toasted Turkish Bread, Cornichons, Balsamic Shallots, Lavender & Apple Jelly

Mediterranean Plate - Beef Bolognese Risotto Ball, Grilled & Marinated Mediterranean Vegetables, Olive Tapenade & Toasted Ciabatta, Prosciutto Grissini, Crumbed Sardines

MAIN COURSE

Crispy Skin Barramundi, Crushed Roasted Chats, Cherry Tomatoes, Dill Oil & Lemon Butter Sauce (GF)

Roasted Lamb Rump, Sweet Potato Puree, Charred Zucchini Ribbons & Rosemary Red Wine Sauce (GF)

Ras El Hanout Roasted Chicken Breast, Almond Couscous, Roasted Vegetables, Date & Saffron Yoghurt

Fillet Mignon, Mustard Brown Sugar Glaze, Spinach, Smoked Cheddar Croquette & Confit Tomato

Twice Cooked Pork Belly, Cauliflower Puree, Pumpkin, Fondant Potato & Bourbon Spiced Maple Glaze (GF)

DESSERT

Espresso Panna Cotta, Chocolate Shavings & Caramel Popcorn (GF, V)

Raspberry Mille-Feuille, Lemon Curd Mousseline & Basil Sorbet (GF, V)

Pistachios & Candied Orange Chocolate Pate with Crème Anglaise (GF, V)

Aged Cheddar & Soft Blue Cheese with Quince Jelly, Fruit, Nuts & Crackers (V)

*All set menus include freshly baked bread & butter on arrival

BEVERAGE PACKAGES

Minimum 20 people

FIRST FLOOR PACKAGES

Standard Package

Bay of Stones Sauvignon Blanc, SA

Bay of Stones Shiraz, SA

Bay of Stones Sparkling, SA

Hahn Super Dry, Swan Draught,

Little Creatures Rogers, Cider, James

Squire 150 Lashes Pale Ale

All Soft Drinks & Juices

2 Hours - \$50pp

3 Hours - \$60pp

4 Hours - \$70pp

Deluxe Package

Drift Sauvignon Blanc, NZ

St. Hallets Shiraz, SA

Deep Woods Estate Rosé, WA

Petit Jeté Brut NV, WA

All Tap Beers & Cider

All Soft Drinks & Juices

2 Hours - \$70pp

3 Hours - \$80pp

4 Hours - \$90pp

ROOFTOP PACKAGE

Leeuwin Estate Classic Dry White, WA

Leeuwin Estate 'Siblings' Shiraz, WA

Deep Woods Estate Rosé, WA

De Luca Prosecco, Italy

All tap Beers, All Pack Beer & Cider

All Soft Drinks & Juices

2 Hours - \$65pp

3 Hours - \$75pp

4 Hours - \$85pp

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

*Occasionally some items may need to be replaced with other items of a similar quality.

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 -

Toasted Champagne Ham & Cheese Croissants

Homemade Sausage Rolls with Tomato Sauce

Fresh Fruit Platter (LF, GF, V, VE)

Homemade Scones with Jam & Cream (GFO, V, VE)

Smoked Salmon, Dill Cream Cheese Mini Brioche

Warm Assorted Danishes (V)

House-made Chocolate & Raspberry Brownie Slice (GF, V)

Orange & Almond Cake (GF, V)

LUNCH

Grilled Minute Steak (GF)

Chicken Schnitzel

Beer Battered/ Grilled Fish (GF if grilled)

*All of the Above Served with Chips & Salad

OR

A Selection of Freshly Made Sandwiches, Rolls & Wraps, Including Continental Meats, Smoked Salmon, Roasted Vegetables, Pesto, Mustards & Assorted Leaves, with Brownies to Finish (GF, V, VE options available on request)

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

HOTEL ROOMS

Our rooms are set over two floors and each floor has its own distinctive feel: -

- The six lower floor rooms have three and a half metre high ceilings as well as French doors opening onto your veranda.
- The six upper floor rooms are set in the eaves. This gives them beautiful shapes and a Parisian style feel with fantastic views over the rooftops of Fremantle
- All the rooms are individually styled
- Mini fridge
- Room safe
- Coffee and tea making facilities
- Internet connected digital TV
- Complimentary WIFI
- Desk / dresser
- Hair dryer
- Individually controlled air-conditioning
- Access to the spectacular rooftop garden (subject to function bookings)
- Room service 12 hours per day minimum
- Check in 2pm, Checkout 10am

Special features of our honeymoon suite, the Conroy Room are:

- King size 4 poster bed, Sealy Posturepedic mattress
- Spectacular corner room
- Ensuite bathroom featuring free standing bathtub and 2-person shower
- TV in bathroom
- Antique fireplace (decorative)
- 3.5m ceilings
- Corner veranda with great views over the mall and along High St and Market Street
- 31 square metre room with a 27 square metre veranda
- Sofa bed for optional extra sleeping space



TERMS & CONDITIONS

DEPOSITS

Deposit requirements are at the discretion of the Functions Manager. No function 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 value of the deposit will be deducted from the final bill.

MINIMUM SPENDS / HIRE FEES

During peak times of the year there are hire fees for certain areas of the venue as well as increases to minimum spends to be met.

- Fireplace Corner - \$500 minimum spend (increasing to \$1,000 minimum spend in January, November & December on Fri/Sat/Sun + \$100 venue hire fee)
- Inside 1st floor Restaurant - \$20 minimum spend on food per person (becomes a \$3,500 minimum spend in January, November & December on Fri/Sat/Sun + \$200 venue hire fee)
- Corner Balcony only - \$10 per person deposit (becomes a \$750 minimum spend in January, November & December on Fri/Sat/Sun + \$50 venue hire fee)
- Corner Balcony plus inside area - \$3,500 minimum spend (increasing to \$5,500 in January, November & December on Fri/Sat/Sun + \$250 venue hire fee)
- High St Balcony + inside area - \$5,000 minimum spend (increasing to \$7,500 in January, November & December on Fri/Sat/Sun + \$500 venue hire fee)
- Entire 1st Floor - \$9,000 minimum spend (increasing to \$10,000 in January, November & December on Fri/Sat/Sun + \$1,000 venue hire fee)
- Rooftop Bar - Small Groups - \$32 minimum spend on food per person (plus a hire fee of \$10 per person Fri/Sat/Sun)
- Rooftop Bar - Exclusive Use - \$9,000 minimum spend (Increasing to \$10,000 minimum spend plus \$1,000 hire fee on Fri/Sat/Sun)

CANCELLATION

100% of your deposit will be held if you cancel within 14 days or less of your function date.

50% of your deposit will be held if you cancel between 15 - 28 days prior to your function date.

There is no cancellation fee if you cancel your function more than 28 days prior to your function date.

FINAL PAYMENTS

All pre-paid items, including function food and beverage packages, must be paid in full at least 1 week prior to the date of the function. All tabs started on the day of the function must be finalized by the conclusion of the function.

THE FUNCTION DAY

Functions in any section of the venue are allocated a time bracket of 4.5 hours. For every additional hour requested we require an increase in the minimum spend of \$1,000.

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 practices 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, confetti 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 are not allowed to be opened on the premises.



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