

THE  
**NATIONAL HOTEL**  
FREMANTLE

# Weddings



Photo: I Heart Weddings



Boys Photography



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# Restaurant Weddings

## Cocktail Reception

\$150.00 per person (plus a \$1000 hire fee) - minimum 60 guests

- 4 hour venue hire (based on 6pm start time)
- Cocktail canape package including 4 hot, 3 cold and 2 substantial
- 4 hour beverage package
- Cocktail seating and furniture
- Cake knife and gift table - clothed
- Service of the wedding cake
- Use of the in-built speaker system for background music
- Bridal suite - one night stay for the bride and groom in our honeymoon suite

## Seated Reception

\$185.00 per person (plus a \$1000 hire fee) - minimum 60 guests

- 4 hour venue hire (based on a 6pm start time)
- 1 hour canape service of 2 hot and 1 cold
- 3 course set menu
- 4 hour premium beverage package
- White table linen with white napkins (other colours available)
- Personalised menus
- Placement of client supplied placenames
- Cake knife and gifts table - clothed
- Service of the wedding cake
- Sparkling wine for the toast
- Use of the in-built speaker system for background music
- Bridal Suite - one night stay for the bride and groom in our honeymoon suite

# Food & Drink Options



Photo: Peggy Sass

## Sample Menu

### ENTRÉE

Freshly shaved prosciutto w' baby bocconcini, rocket leaves, melon, truffle oil (GF)

Roasted pumpkin & goat cheese tart w' toasted walnut & spinach salad, balsamic glaze (V)

Tea smoked duck breast sliced w' kimchi, cucumber & roasted chickpea salad (GF)

Salmon sashimi, ginger syrup, wasabi mayo & black sesame rice salad (GF)

### MAIN COURSE

Crispy skin barramundi, apple slaw, roasted chat potatoes, & tom yum dressing (GF, LF)

Lamb rump roasted medium rare w' chimichurri, toasted almonds, broccolini salad & pomegranate dressing (GF, LF)

Cajun-rubbed roasted chicken breast, roasted seasonal vegetables, dirty rice & date saffron yoghurt (GF)

Medium sirloin w' roasted tomato, asparagus hollandaise, mash & red wine jus (GF)

Twice-cooked pork belly, ginger & garlic tossed vegetables w' a 5-spice glaze (DF)

Buddha bowl w' spinach, roasted pumpkin, curried cauliflower, house-pickled beetroot, crispy slaw, brown rice, toasted almonds & tahini dressing (GF, VE)

### DESSERT

Rich chocolate tart, chocolate mousse, espresso syrup & cinnamon chocolate stick

Coconut pannacotta, summer berries & passionfruit drizzle (GF, LF, VE)

Deconstructed cheesecake, fresh strawberries & vanilla ice cream (GFO)

Aged cheddar & brie cheese plate w' dried fruit compote, crackers, sliced fresh bread & mixed nuts (GFO)

# Canape & Platter Packages

## COLD CANAPES

Savoury baked ricotta with cherry tomato & chopped chives (V/GF)  
Smoked chicken, brie, & cranberry tartlet (GFO)  
Blue cheese mousse, caramelised onion & pear relish (V/GFO)  
Smoked salmon, caviar, & dill blini  
Rosemary roasted lamb loin with gremolata & tomato crostini  
Prawn & celeriac remoulade on crisp wonton

## HOT CANAPES

Ginger & coriander chicken kebab with coconut curry sauce (GF)  
Mushroom & parmesan risotto balls with truffle aioli (V)  
Grilled lamb kofta with mint yoghurt (GF)  
Mini beef pie with spicy tomato relish  
Pork & fennel sausage roll with Cabernet BBQ sauce  
Marinated beef skewer with chimichurri (GF)

## SUBSTANTIAL CANAPES

Pulled pork slider, BBQ sauce, & buttermilk dressed slaw  
Beer battered fish & chips with house made tartare, & lemon  
Chicken taco, avocado, shredded lettuce, & fresh tomato salsa (GFO)  
Mini cheeseburger, grilled beef patty, lettuce, smoked cheddar on brioche bun  
Falafel pita pockets, tzatziki, hummus, & fresh tomato cucumber salad (V)

## DESSERT CANAPES

Chocolate Brownie  
Lemon Curd Tart

V - vegetarian  
VE - vegan  
VEO - vegan option  
GF - gluten free  
GFO - gluten free option



# Beverage Packages

## STANDARD PACKAGE

Smithbrook Estate  
Sauvignon Blanc Semillon, WA  
Smithbrook Estate  
Cabernat Sauvignon Merlot, WA  
Da Luca  
Prosecco, Italy  
Hahn Super Dry, Swan Draught,  
Little Creatures Rogers, Monteiths Cider,  
James Squire 150 Lashes Pale Ale,  
James Squire cider  
All Soft Drinks & Juices

## PREMIUM PACKAGE

Villa Maria Sauvignon Blanc, NZ  
St. Hallets Shiraz, SA  
Leeuwin Estate Rose, WA  
Petit Jeté Sparkling Brut, NV, WA  
All Tap Beers & Cider  
All Soft Drinks & Juices

## 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.

\* The drinks packages are subject to change. New products of a similar quality may be substituted for existing products from time to time.





# 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
- Room service 12 hours per day minimum
- Check in 2pm, Checkout 10am

Special features of our honeymoon suite:

- 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 AND PAYMENTS

No booking is confirmed until a deposit of \$1 000 has been received. Deposits can be paid by cash, bank transfer or credit card, either in person or over the phone. All deposits will be deducted from your final bill.

The total cost for the function must be paid in full no less than 7 days before the function date. Any charges exceeding this amount can be paid on the night, however a credit card must be provided before the start of the function.

## 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.

## MINIMUM SPENDS

Minimum numbers of guests are quoted in order to secure exclusive use of the area, however more intimate functions can be catered for in smaller areas with lower minimum spends.

## 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 and Liquor. The staff at the 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.

## VENUE HIRE TIMINGS

All venue hire fees and minimum spends are based upon a function time of 4.5 hours, including setup. Any additional time requested will incur an extra \$1 000 minimum spend requirement per hour in addition to the current costs.

## FINAL GUEST LIST NUMBERS

Your final attendance numbers must be confirmed 2 weeks prior to your function. Your final price will be based upon this number.

## FOOD & BEVERAGE

Your confirmed food and beverage requirements must be received a minimum of 2 weeks prior to your function. Changes within this period might incur additional charges.

## OTHER PRICING

Teenagers (13-17yrs) - \$55 includes package food plus free flowing soft drinks.

Children (4-12yrs) - \$25 includes child main course and free flowing soft drinks.

## OTHER CONDITIONS

Decorations are permitted but no glitter, confetti, or balloons please. If glitter is used a cleaning fee may be applied. Any alcohol gifts must not be opened on the premises.

Outside suppliers may be used at your discretion or we can help you with recommended suppliers.

We do not accept liability for gifts, belongings or equipment left on our premises prior to, during or after your event.

Proof of age ID may be requested.

Management reserve the right to adjust music levels to suit our house policies and for the comfort of our guests. Bands and DJs that do not comply will be stopped from playing.

Please read these terms and conditions carefully. The person signing this page accepts full responsibility for full payment of the function.

Signed:

Name:

Date:



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