



**GAGE  
ROADS**  
— Freo —

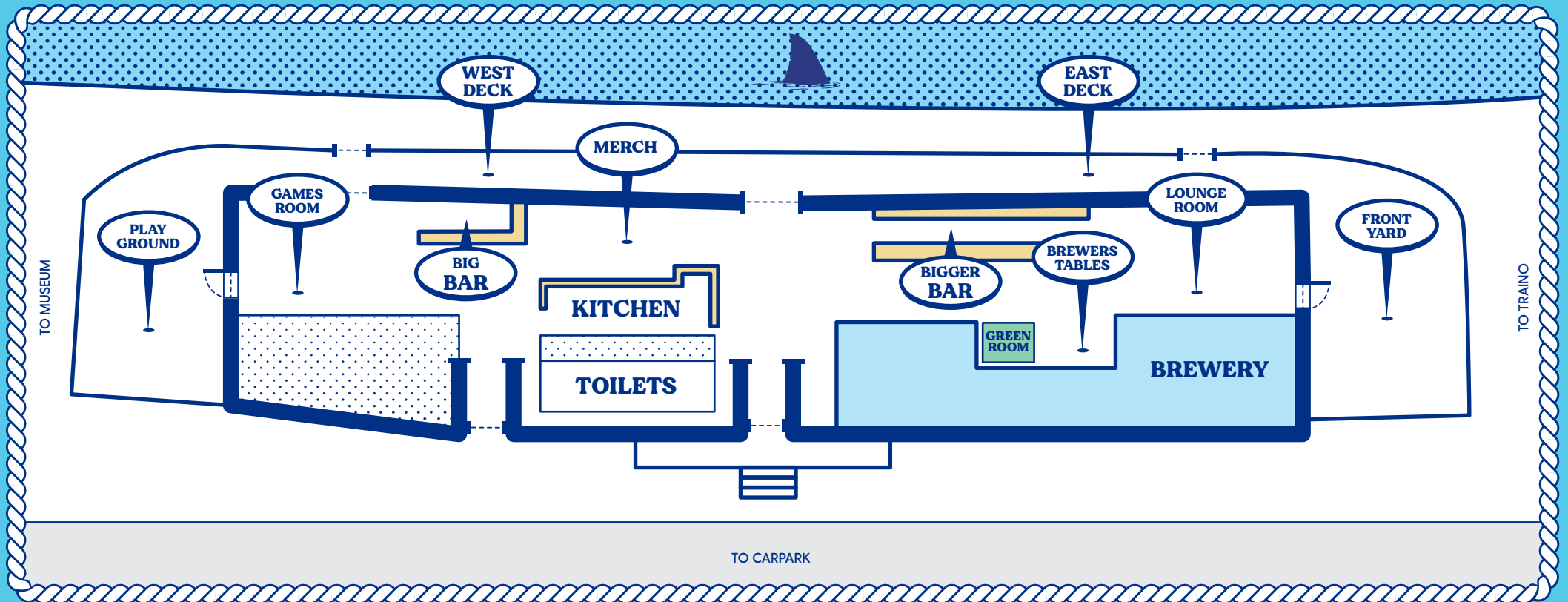
# FUNCTION PACK

**If you want to sit by the water and watch iconic container ships go by, listen to good tunes, chill in the beer garden, and enjoy some fresh and local food then Gage Roads Freo has something for you.**

We specialise in low key good times, whether you're looking for a casual work do, or have a birthday coming up, let us help you put on a good time for you and your people.



# 👉 GAGE ROADS FREE 👈







## Big Bar

### 20 - 40 Pax

Perch up right next to our big bar in the west end, on long high tables, underneath our “Cheers Freo” mural. This spot is perfect for casual get-together’s, or after work drinks. Suitable for groups of 20 - 40 guests.



## Bigger Bar

### 20 - 50 Pax

Perch up right next to our bigger bar in the west end, on long high tables, next to our brew tanks. This spot is perfect for casual get-together’s, or after work drinks. Suitable for groups of 20 - 50 guests.



# Lounge Room

**30 – 100 Pax**

**Room hire: 50 to 99 guests: \$150.**

With a mixture of couches and high tables, this area is perfect for birthdays and family gatherings, with plenty of room to mingle and snack. Located right next to the fire place, the lounge room serves big cosy vibes in cooler months, and lush indoor garden feels in the summer. Ideal for groups with 30 - 100 guests.







# West Deck

## 30 - 100 Pax

Room hire: 50 to 99 guests: \$150.

100 to 199 guests: \$250. (Over 200 guests: lets chat.)

Our West Deck serves you uninterrupted views of the epic west coast sunset. The area includes a mixture of picnic bench seating and high tables, perfect for any occasion. With window access to the bar, you'll get the best of both worlds. Best enjoyed in Summer, Autumn and Spring. Ideal for groups with 30 - 100 guests.



# East Deck

## 30 - 150 Pax

Room hire: 50 to 99 guests: \$150.

100 to 199 guests: \$250. (Over 200 guests: lets chat.)

Directly overlooking the port, our East Deck serves you uninterpreted views of the working port. The area includes a mixture of picnic bench seating and high tables, perfect for any occasion. With a window access to the bar, you'll get the best of both worlds. Best enjoyed in Summer, Autumn and Spring. Ideal for groups with 30 - 150 guests.



# Games Room

**50 - 300 Pax**

Room hire: 50 to 99 guests: \$150.

100 to 199 guests: \$250. Over 200 guests: lets chat.

Our games room is a big open space with a mixture of high and low tables, perfect for sundowner sips or after work drinks. Located right next to the bar, with views of the sunset through our floor to ceiling west end window. The space is great no matter the weather. Ideal for groups with 50 - 300 guests.



# Brewers Tables

**20 - 40 Pax**

Located right next to the brewery where you can see all the action, this area is ideal for lunches, casual dinners, and guest that prefer to be seated rather than standing. The space includes three large low seated tables with seating for 12ppl each.





# Let's Chat Snacks

## Menu options

Our regular menu is designed to share and is perfect for groups from 20 - 49 guests. The minimum spend is \$25 per person on food. You can choose to order items from our function bar menu or from our platter menu. For groups of 35ppl or more, you can also choose from the Canape Packages. The canape package is strictly for guests of 35ppl or more and must be ordered for the same number of guests attending. On the night you are welcome to order

any additions from the regular menu. 50ppl and over, are required to select a menu package, starting at \$35pp. In addition to the package, you are welcome to add any platters or items from our bar menu if you wish, please discuss with the functions team.

## Menu Packages

We champion local fresh produce and source with the seasons, please note that all menus are subject to change based on availability and seasonal change.

## The Basics

### 20 - 49 Pax

#### Minimum Menu Spend

\$25 PP

Depending on the number of guests, you can pre-order from our functions bar menu, canape package or platter menu. Groups of 35 + must select a canape package.

#### Drinks on Consumption or bar tab

#### Length of Function

Function area is reserved for a maximum of 2 hours, please discuss timings with our team if you wish to have the area for a longer period.



## Next Level

### 50 - 99 Pax

Room Hire: Depending on location

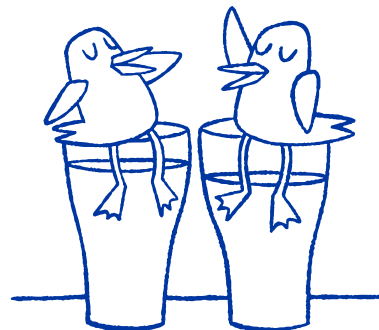
#### Minimum Menu Spend

\$35 PP (canape package)

#### Drinks on Consumption or bar tab

#### Length of Function

Function area is reserved for a maximum of 3 hours, please discuss timings with our team if you wish to have the area for a longer period.



## I've Got a LOT of Mates

### 100 - 500 Pax (500+ lets chat)

Room Hire: Depending on location

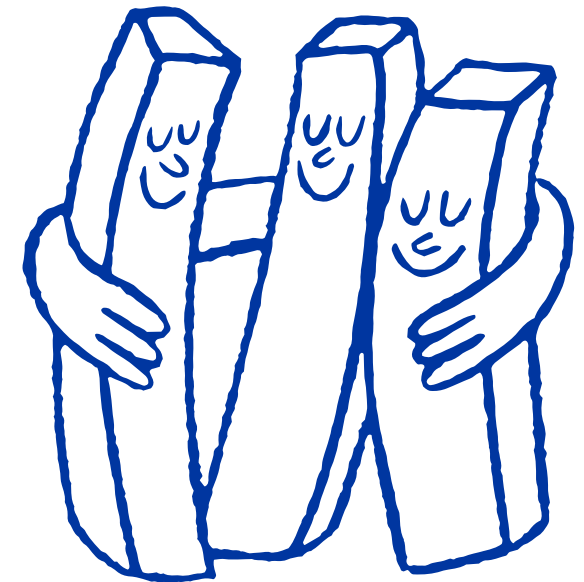
#### Minimum Menu Spend:

\$45 PP

#### Drinks on Consumption or bar tab

#### Length of Function

Function area is reserved for a maximum of 4 hours, please discuss timings with our team if you wish to have the area for a longer period.



# Create your own package

5 canapes (\$35)

5 canapes + 1 substantial (\$45)

5 canapes + 2 substantials (\$55)



## Canapes

Oyster, shallot mignonette, lemon	GF
Snapper ceviche, coconut cream, jalapenos, avocado, mango, cucumber	GF
Mini lobster roll, cucumber, celery, guacamole, fish roe, garlic aioli	
Octopus skewer, baby potatoes, cucumber salsa, chorizo, chimichurri	GF
Pork tostada, corn salsa, spicy pineapple sauce.	GF
Beef shin tostada, pickled red cabbage, cream fraiche, aji panca sauce	
Prosciutto bruschetta, lemon ricotta, pear, balsamic reduction	
Popcorn chicken, garlic aioli, chives, chilli powder	
Garlic prawn skewer, chilli, garlic, cherry tomatoes, salsa verde	GF

## Vegetarian canapes

Fried tofu, chimichurri, lemon zest, coriander	GF
Zucchini and chickpea fritter, tahini, seed mix, dill	GF
Mushroom arancini, truffle, parsley, salsa verde.	GF
Potato and cheese croquettes, garlic aioli, guindillas	
Roasted tomato crostini, goat's cheese cream, parmesan, balsamic	
Corn tostada, corn and beans salsa, onion, parsley, feta cheese	GF
Corn and black bean empanada, chimichurri	VGN

## Sweet selection

Lemon cake, blueberry frosting	GF
Orange and almond cake	GF, DF
Chocolate brownie, raspberry frosting	GF
Carrot and ginger cake	GF

## Substantials

Mini hot dog, sausage, cucumber relish, tomato sauce, mustard	
Beef sliders, spicy aioli, lettuce, tomato, mustard	
Love buds slider, mustard, lettuce, tomato, tomato sauce	VGN
Single Fin battered fish and chips, tartare sauce	
Margherita pizza, fiori di latte, mozzarella, fresh basil (2 slices)	VGNO
Pepperoni pizza, tomato, mozzarella, spicy pepperoni (2 slices)	
Chorizo, salsa verde, lemon	GF
Crispy cauliflower, cucumber salsa, chickpea cream	GF

## Kids canapes

Chicken nuggets, tomato sauce	
Mozzarella sticks	
Fruit skewers, watermelon, mango, blueberries, yoghurt, honey	GF
Ham and cheese sanga	



# Grazing Options

	Dietaries	Price
<b>Boards – Recommended to be shared between 10 guests</b>		
<b>Charcuterie board:</b> Selection of 3 cured meats served with pickles, condiments and wood oven ciabatta bread		\$120
<b>Cheese board:</b> Selection of 3 locally and internationally sourced cheeses, crackers, fruit, wood oven ciabatta bread		\$160
<b>Make it GF</b>		+\$20
<b>Platters (20 pcs) – Grazing platters feed between 6 – 10 people</b>		
Oyster, shallot mignonette, lemon (*served by the dozen)	GF	\$48
Ceviche, coconut, jalapenos, avocado, mango, cucumber	GF	\$120
Mini lobster roll, cucumber, celery, guacamole, fish roe, aioli		\$120
Pork tostada, corn salsa, spicy pineapple sauce.	GF	\$100
Beef tostada, pickled cabbage, cream fraiche, aji panca sauce		\$100
Popcorn chicken, garlic aioli, chives, chilli powder		\$100
Garlic prawn skewer, chilli, garlic, cherry tomatoes, salsa verde	GF	\$120
<b>Vegeterian platters (20 pcs)</b>		
Zucchini and chickpea fritter, tahini, seed mix, dill	GF	\$110
Mushroom arancini, truffle, parsley, salsa verde	GF	\$110
Potato and cheese croquettes, garlic aioli, guindillas		\$110
Corn and black bean empanada, chimichurri	VGN	\$100
<b>Sweet selection (20 pcs)</b>		
Chocolate brownie, raspberry frosting	GF	\$100
Orange and almond cake	GF	\$100
<b>Substantials (20 pcs)</b>		
Mini hot dog, cucumber relish, tomato sauce, mustard		\$200
Beef sliders, spicy aioli, lettuce, tomato, mustard		\$200
Love buds slider, mustard, lettuce, tomato, tomato sauce	VGN	\$210
Single fin battered fish and chips, tartare sauce		\$200





# FAQ's

## Beverage options

Our full bar menu is available to you during your function. If you wish you can set up a bar tab and we will provide you with wrist bands for your guests, alternatively guests can purchase their own drinks. If you would like to set up a bar tab, please let us know in advance what your bar tab limit is and if there are any restrictions. There is no minimum spend on drinks and we do not take prepayment for bar tabs.

## Paying for drinks on the night?

If you want to put on a bar tab for your guests this can be set from the start time of your event and will be required to be paid at the end of your event. You may choose to increase your limit on the day, or additionally have the option to switch to a cash bar once your limit is reached.

## Do you offer drink packages?

No.

## Can I bring extra decorations?

You are welcome to bring down table decorations however, to keep our ocean clean and waterways clear of rubbish, balloons must be connected to a fixed weight, and confetti is strictly prohibited. If you have been allocated an area outdoors, please be mindful of the afternoon breeze that rolls in.

## Can I bring a cake?

For sure! Let us know before hand and when you arrive we can store it in the fridge for you if need be. You will need to provide your own candles and lighter if you require.

## Can we BYO?

As we are a fully licensed brewery & catered venue, we do not permit guests to bring their own alcohol or food. The only exception to this is a cake for your event.

## Do you cater for dietary requirements?

We are more than happy to cater to any dietary requests; we just need sufficient notice in order to prepare. Please list the requirements prior to the function on the supplied check list. On the night if there are any extras, we will do our best to accommodate and ensure everyone is catered for.

## How does the food service work?

Platters, Pizza's and items pre ordered from our brewery menu will be placed down on the tables within your area. If you've selected a canape menu, each item will be offered around to your guests by our staff, any extra's will then be placed down on tables within your area.

Your function host will organise the timings based on the schedule for the evening, whilst also taking into consideration the hunger of your guests and if they need to speed up or slow down the service. Please note that food service will generally commence 30 minutes after you and your guests arrive, unless pre organised with our function crew.

## Availability

Monday to Sunday: First bookings arrival time from 11am

Last bookings arrival time: 7pm

**Please note we do not offer function on Public Holidays, and have reduced capacity during peak periods such as school holidays.**

## Is the area exclusive?

Here at Gage Roads Freo we are a big open shed, where everyone is welcome. As part of your function, you will have use of a sectioned off space.

## Can kids come?

Everyone is welcome here at Gage Roads Freo, but we are big brew pub and a licenced venue, which means that anyone under the age of 18 must be accompanied by, and under the supervision of, their parent or legal guardian at all times.

## Do you have a mic?

As we are a big open shed, and do not have enclosed rooms available for hire, we do not allow formal speeches or the use of extra audio/visual equipment.

## Where can we park?

All of the parking on the Fremantle Port are managed by Wilson's, and they can fill up pretty quickly, alternatively you can check out the City of Fremantle's website here for other parking options.

For anyone that can, we always recommend catching public transport to the venue, we are a hop skip and a jump from the Fremantle Station.





# Terms & Conditions

## Confirmation and payment

We do not hold tentative bookings. A function booking is secure and confirmed once we have received the signed and completed booking form. For functions over 50 guests, the relevant room hire fee is required as a non-refundable deposit, in order to confirm your booking.

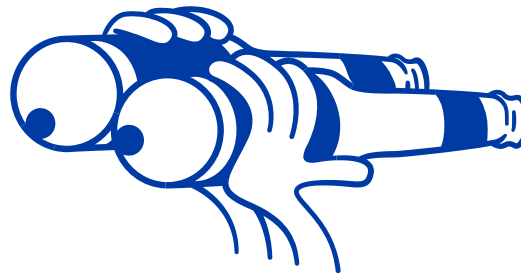
- We require full payment of catering invoice within three (3) working days of it being issued. Please note we accept Visa, Mastercard and AMEX. We do not accept Diners Club. Electronic bank transfer details can be found on the invoice.
- All final invoices are to be paid seven (7) working days prior to the event.
- Deposits are non-refundable.
- All incidentals (outstanding beverages, last minute increases to number of guests etc...) are to be settled on the night by cash or credit card.
- The final account and any outstanding charges will be presented to you or a representative of your choice at the conclusion of your event. If you will not be settling the account directly we ask that you introduce the function supervisor to the person responsible for settling the account on the night.

## Catering

Please be advised that our menu is seasonal and that depending on how far in advance you book your event, there may be changes to our offering and packages. We will notify you of any changes once they occur.

## Final Details

- Final numbers, menu and dietary requests are required 10 days prior to your function.
- Once final numbers have been confirmed and paid for, we are unable to process refunds if your number of guests decreases. We can however accommodate minor increases up until 48 hours prior to your function.
- All function are required to arrive at the time of reservation, so we are able to deliver the best experience. Late arrival will not extend the time period at which the space is reserved for you group.



## Responsible service of alcohol

To ensure everybody is enjoying their time at Gage Roads Freo, we adhere strictly to the Responsible Service of Alcohol laws.

As such we reserve the right to refuse entry or service of alcohol to any patron that is underage, intoxicated or behaving in an anti-social manner.

ALL guests under the age of 18 are required to be with their legal guardian/parent at all times for them to be able to take part in the function.

Under the liquor licensing laws of Western Australia, guests 25 years of age or younger are required to have the correct proof of ID.

### We accept the following forms of identification:

(Please note they must be valid, expired forms will not be accepted)

- Australian Driver's License
- Australian Driver's Learning Permit
- WA Proof of Age Card
- Passport

