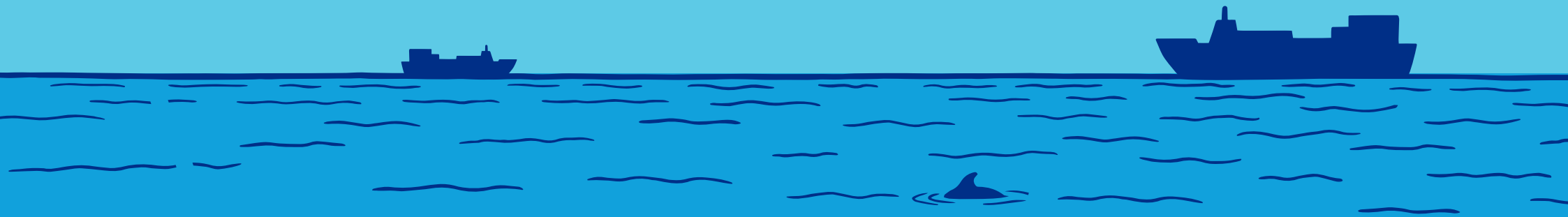




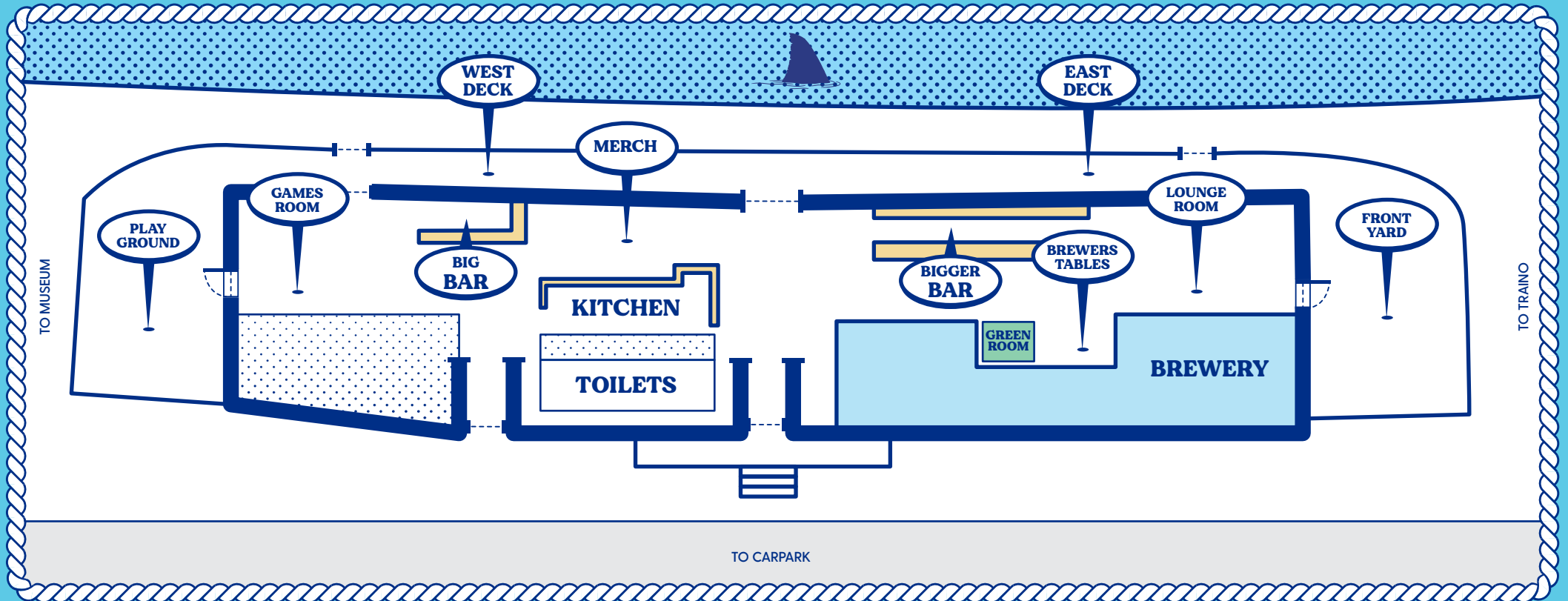
FUNCTION PACK

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

30 - 40 Pax

Perched right next to our big bar in the west end, on our 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 30 - 40 guests.



Bigger Bar

30 - 50 Pax

Perched right next to our bigger bar in the west end, on our 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 30 - 50 guests.

Lounge Room

30 – 100 Pax

**Room hire: 50 to 100 guests: \$150.
(100+ guests: \$250. Not eligible for the Lounge Room)**

With a mixture of couches and high tables this area is perfect for birthdays and family gatherings, providing 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.



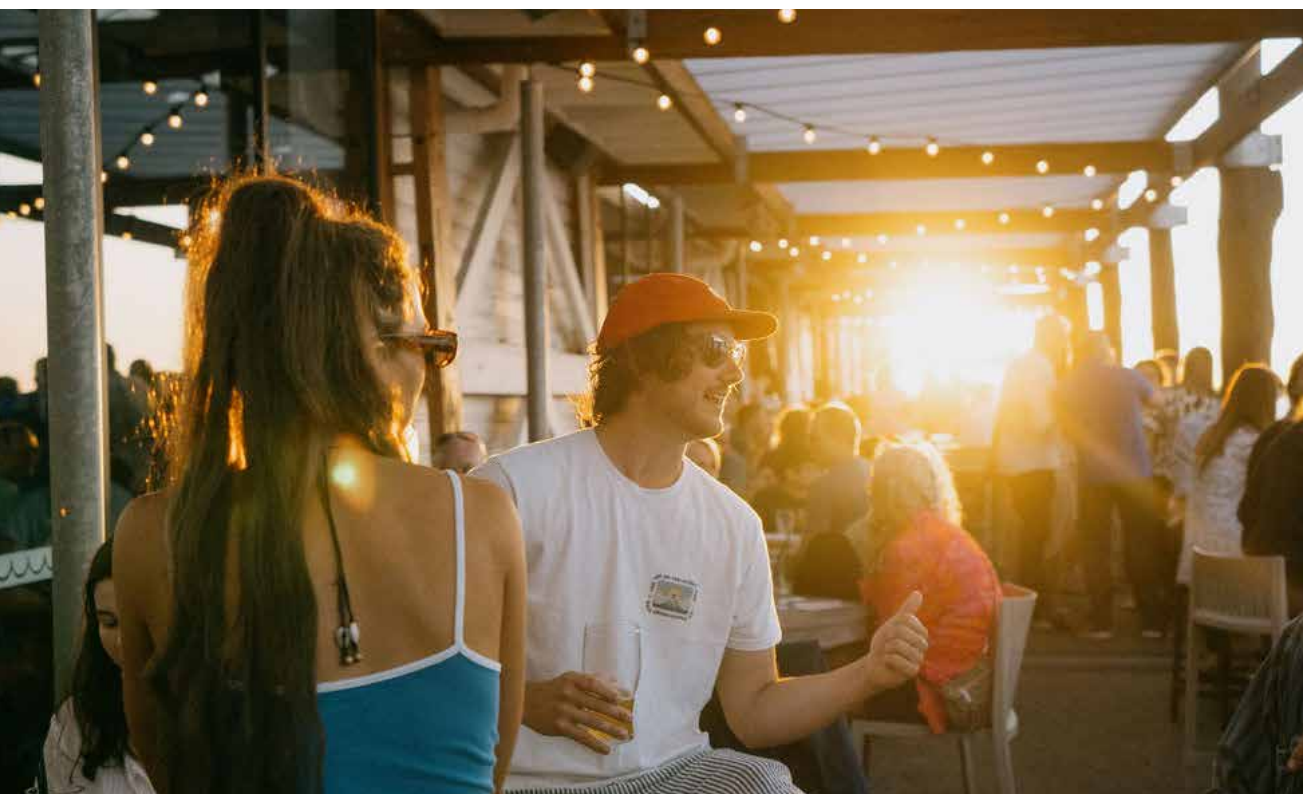


West Deck

30 - 100 Pax

Room hire: 50 to 100 guests: \$150.

Directly overlooking the port, our West Deck serves you uninterpreted views of the epic west coast sunset. 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 - 100 guests.



East Deck

30 - 150 Pax

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

100+ guests: \$250.

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

30 - 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 30 - 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.

\$35pp 2hrs / \$45pp 3hrs / \$55pp 4hrs

The Basics

30 - 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 or more 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 reserve the area for a longer period.



Next Level

50 - 99 Pax

Room Hire: Depending on location

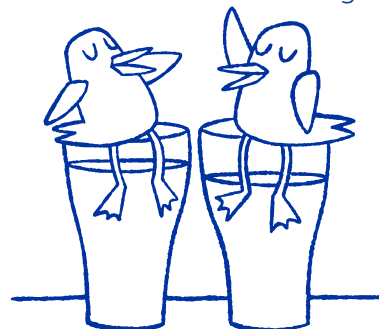
Minimum Menu Spend

\$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 reserve the area for a longer period.



I've Got a LOT of Mates

100 - 500 Pax (500+ lets chat)

Room Hire: Depending on location

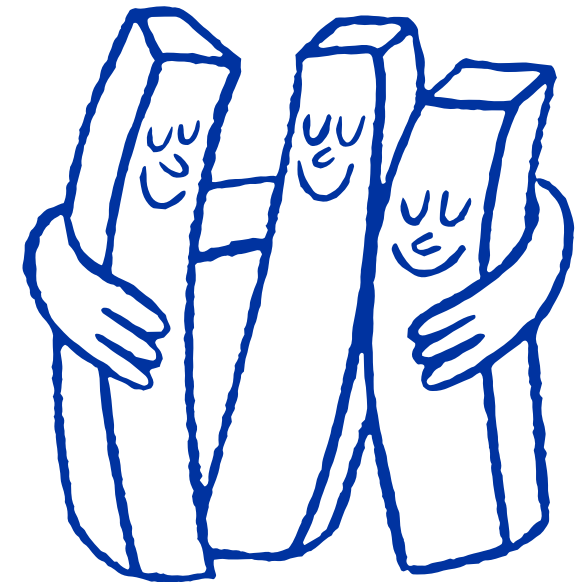
Minimum Menu Spend:

\$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 reserve the area for a longer period.



Create your own package



5 canapes (\$35)

5 canapes + 1 substantial (\$45)

7 canapes + 2 substantials (\$55)



Canapes

Oyster, shallot mignonette, lemon

Snapper ceviche, coconut cream, jalapenos, avocado, mango, cucumber

Mini lobster roll, cucumber, celery, guacamole, brioche roll, fish roe, garlic aioli

Octopus skewer, baby potatoes, cucumber salsa, chorizo, chimichurri

Lamb tostada, corn salsa, spicy mango sauce.

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

Vegetarian canapes

Fried tofu, chimichurri, lemon zest, coriander

Zucchini and chickpea fritter, tahini, seed mix, dill

Mushroom arancini, truffle, parsley, salsa verde.

Potato and cheese croquettes, garlic aioli, guindillas

Roasted tomato crostini, goat's cheese cream, parmesan, balsamic reduction

Corn tostada, corn and beans salsa, onion, parsley, feta cheese

Corn and black bean empanada, chimichurri

Sweet selection

Lemon cake, blueberry frosting

Orange and almond cake

Chocolate brownie, crême Chantilly, fresh raspberry

Carrot and ginger cake

Substantials

Mini Hot dog, cumberland sausage, cucumber relish, tomato sauce, mustard

Beef sliders, spicy aioli, lettuce, tomato, mustard

Love buds slider, mustard, lettuce, tomato, tomato sauce

Single fin battered fish and chips, tartare sauce

Chorizo, salsa verde, lemon

Crispy cauliflower, cucumber salsa, chickpea cream

Dietaries

GF

GF

GF

GF

GF

VGN, GF

VGN, GF

VGN, GF

GF

VGN

GF

GF, DF

GF

GF

VGN

GF

VGN, GF

Boards & Platters

Boards – Recommended to be shared between 10 guests

Charcuterie board

A selection of 3 cured meats served with pickles, condiments and wood oven ciabatta bread

Cheese board

A selection of 3 locally and internationally sourced cheeses, crackers, fruit and wood oven ciabatta bread

Make it GF

Platters (20 pcs) – Grazing platters feed between 6 – 10 people

Oyster, shallot mignonette, lemon (served by the dozen)

Snapper Ceviche, coconut cream, jalapenos, avocado, mango, cucumber

Mini lobster roll, cucumber, celery, guacamole, brioche roll, organic brioche roll

Pork tostada, corn salsa, spicy pineapple sauce.

Beef shin tostada, pickled red cabbage, cream fraiche, aji panca sauce

Popcorn chicken, garlic aioli, chives, chilli powder

Garlic prawn skewer, chilli, garlic, cherry tomatoes, salsa verde

Vegeterian platters (20 pcs)

Zucchini and chickpea fritter, tahini, seed mix, dill

Mushroom arancini, truffle, parsley, salsa verde

Potato and cheese croquettes, garlic aioli, guindillas

Corn and black bean empanada, chimichurri

Sweet selection (20 pcs)

Chocolate brownie, raspberry frosting

Orange and almond cake

Substantials (20 pcs)

Mini Hot dog, cumberland sausage, cucumber relish, tomato sauce, mustard

Beef sliders, spicy aioli, lettuce, tomato, mustard

Love buds slider, mustard, lettuce, tomato, tomato sauce

Single fin battered fish and chips, tartare sauce

Dietaries Price

\$120

\$160

+\$20

GF Per Dozen \$48

GF \$120

\$120

GF \$100

\$100

\$100

GF \$120

VGN, GF \$110

VGN, GF \$110

\$110

VGN \$100

GF \$100

GF \$100

\$200

\$200

VGN \$210

\$200



FAQ's

Confirmation and payment

So that we can secure the dedicated space for your group, all bookings over 50 will be considered tentative until the payment of a non-refundable room hire deposit is received. The room hire fee can be paid via credit card or via EFT.

Final confirmation of numbers, menu and dietary requests are required no less than ten (10) days prior to your function.

We will invoice you for the pre-ordered food and any other pre-arranged items upon final confirmation.

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 functions are required to arrive at the time of reservation, so we are able to deliver the best experience. Late arrivals will not extend the time period at which the space is reserved for your group.

Payment Terms

We will invoice you for the required pre-ordered food and any other pre-arranged items upon confirmation of the Final Details of your function.

All invoices are required to be paid within three (3) working days of the date of issue. Please note we accept Visa, Mastercard and AMEX. We do not accept Diners Club. Electronic bank transfer details can be found on the invoice.

The final account and any outstanding charges including drinks, last minute increases to number of guests or additional food items are to be settled upon conclusion of your function by cash or credit card. If you will not be settling the account yourself personally, we ask that you introduce the function supervisor to the person responsible for settling the account on the night.

Cancellation policy

All cancellations must be made via email.

A full refund will be provided of any monies paid excluding any deposit - room hire fee paid if the cancellation is made in writing at least 45 days before the date of the booking. Within 45 days of the date of the booking, a 50% refund of any monies paid excluding any deposit - room hire fee paid will be provided if the cancellation is made in writing at least 10 days before the date of the booking.

No refund shall be provided should the booking be cancelled within 10 days of the booking.

Deposits are strictly non-refundable.

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.

Responsible service of alcohol

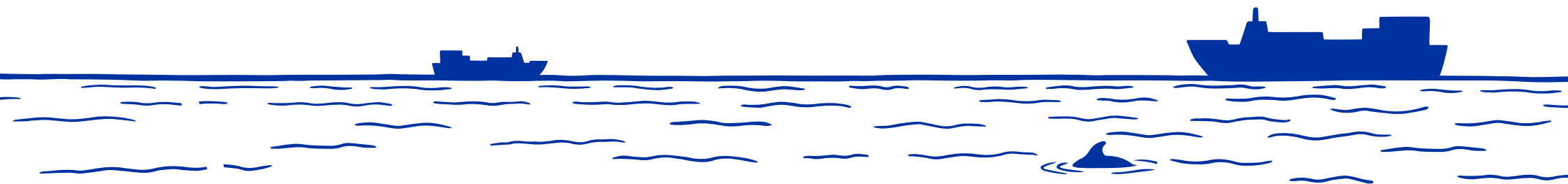
To ensure everybody is enjoying their time at Gage Roads Freo, we adhere strictly to the Responsible Service of Alcohol laws. As such we reserve the right to refuse entry or service of alcohol to any patron that is underage, intoxicated or behaving in an anti-social manner. ALL guests under the age of 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



T&C's

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.

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