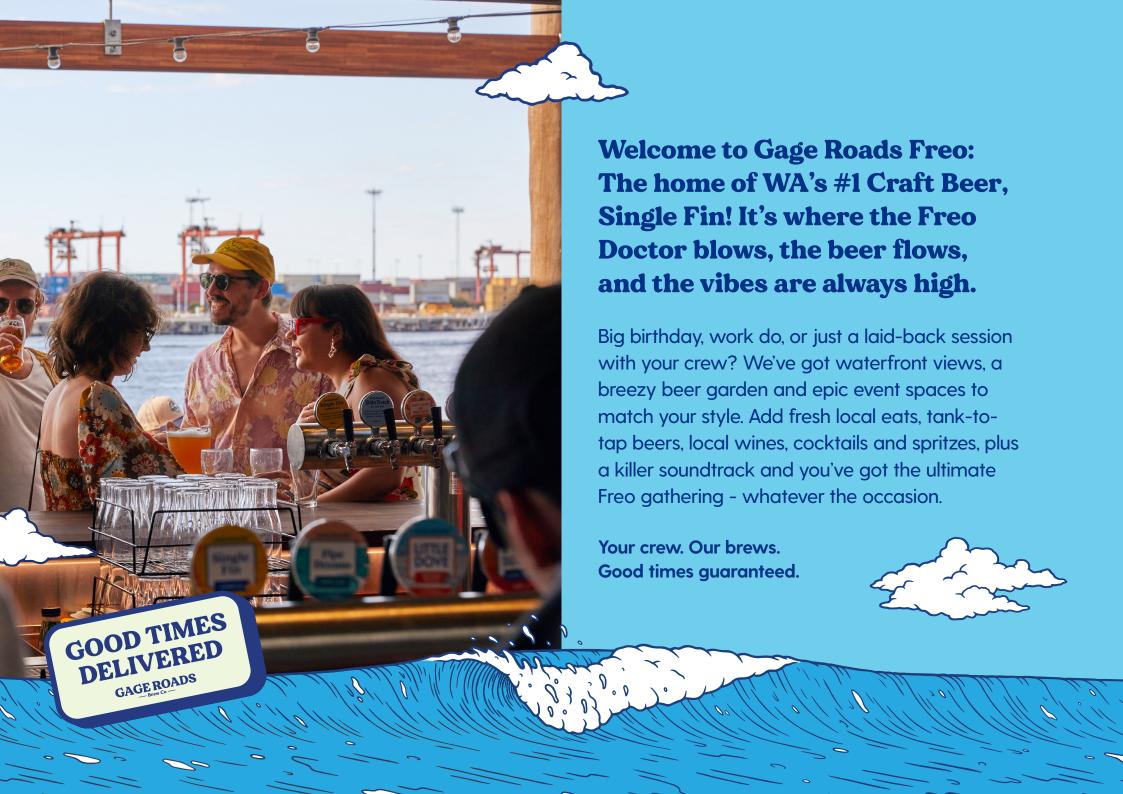




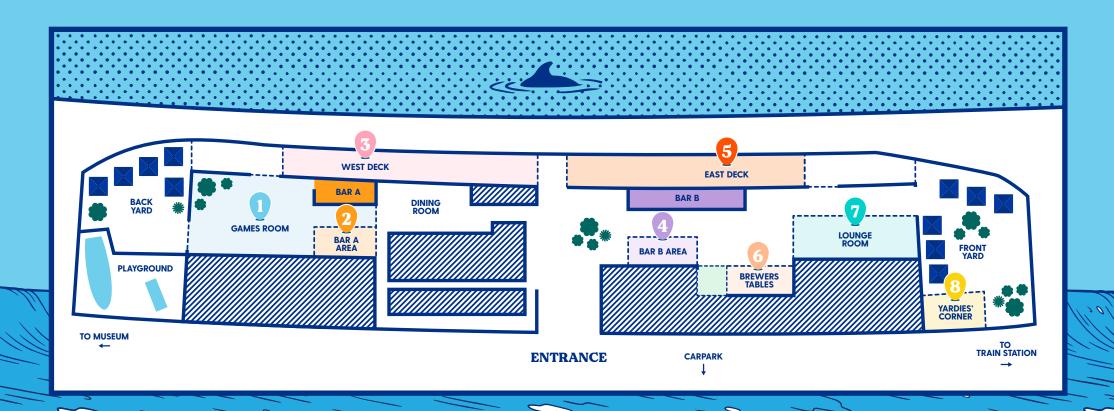




FUNCTIONS PACKAGES



GAGE ROADS FREO



Venue Map

- 1. GAMES ROOM
- 2. BAR A AREA
- 3. WEST DECK
- 4. BAR B AREA
- 5. EAST DECK
- 6. BREWERS TABLES
- 7. LOUNGE ROOM
- 8. YARDIES' CORNER



First, Lock in a spot.



30 - 50 Pax

Dive into the **Bar A Area**, where casual hangs meet good vibes! Located right by the bar and playground, it's the perfect spot for groups to gather and chill. With high tables and plenty of standing space, you'll be mixing and mingling in no time. The Games Room is just a hop away, keeping the kiddos entertained while you enjoy your cold ones. Whether you're cozying up in winter or keeping out of the heat in summer, this space is meant for groups of 30 to 50.

Bar B Area

30 - 60 Pax

The **Bar B Area** is where the good times flow—a vibrant hub for 30-60 guests, buzzing with Freo's signature energy. Surrounded by gleaming brewery tanks and just steps away from fresh pours, this space puts you right in the heart of the big shed's action. Ideal for long lunches, after-work catch-ups, or laid-back celebrations, it's all about great drinks, easy laughs, and lingering conversations. With its industrial-meets-welcoming vibe, the Bar B Area turns every gathering into a memorable one. Book your crew in and soak up the atmosphere—this is where connection and good vibes take centre stage.



30 - 40 Pax

Catch the real thing at the **Brewers' Tables**, where craft beer lovers unite! Nestled right among the brewery tanks, this communal space is perfect for 30-40 guests who appreciate cold brews and even better company. Enjoy fresh pints straight from the source, making it the ideal hangout after a brewery tour. Grab a seat, kick back, and revel in the beers crafted just steps away while bonding over your shared love for brews. It's the perfect vibe for chill conversations and great laughs—a true haven for those who live life craftily!









30 - 60 Pax

Welcome to the **Yardies' Corner**—the chill spot made for worry-free hangs with your crew! This cool openair space accommodates 30 to 60 guests and comes with an optional private bar, so you can relax and enjoy drinks without any hassle. Located within the dedicated smoking area, it's the perfect place to kick back and have some laughs. No fuss, just good times and good company—this is where memories are made over drinks, deep chats, and chill vibes. Gather your mates and make the most of this laid-back paradise!

West Deck

40 - 160 Pax

The **West Deck** is where golden hour dreams come to life—an unbeatable outdoor spot for sunset chasers, beer in hand. With direct bar access and proximity to our iconic playground it's the ultimate mix of relaxed vibes and vibrant energy for the whole family. Flexible for any occasion, the space can be sectioned for intimate groups under 50 or opened up for crowds of 160. Whether you're hosting a laid-back gathering, a birthday bash, or just soaking up Freo's magic with friends, The West Deck delivers. Think mismatched seating, salty breezes, and cold drinks flowing as the sky turns pink. Come for the sunset, stay for the good times.



East Deck

40 - 160 Pax

The **East Deck** is your go-to for epic sunset hangs and laid-back vibes! With stunning views of Freo port and quick bar access, it's built for gatherings of 40-60 for a small section, 60-100 for a large section, or up to 160 for the whole thing. With a mix of seating and standing space, you'll kick back with your crew while soaking in those jaw-dropping views. Complete with picnic tables and shaded areas, it's the ultimate spot to enjoy cold beers and warm conversations as the sky turns to gold. Gather your friends for unforgettable moments with the perfect Freo atmosphere!

Games Room

100 - 300 Pax

Welcome to the **Games Room**—the ultimate hangout for the big crew! This lively space can pack in 100 to 300 guests, complete with AV capabilities for tunes and visuals. With the Playground and West Deck just a stone's throw away, it's where laughter, good vibes, and epic events come alive. The flexible layout means you can tailor it to fit any event—parties, functions, or whatever your imagination cooks up! Get ready to bring the fun and create memories in this versatile spot that's all about good times and great company.







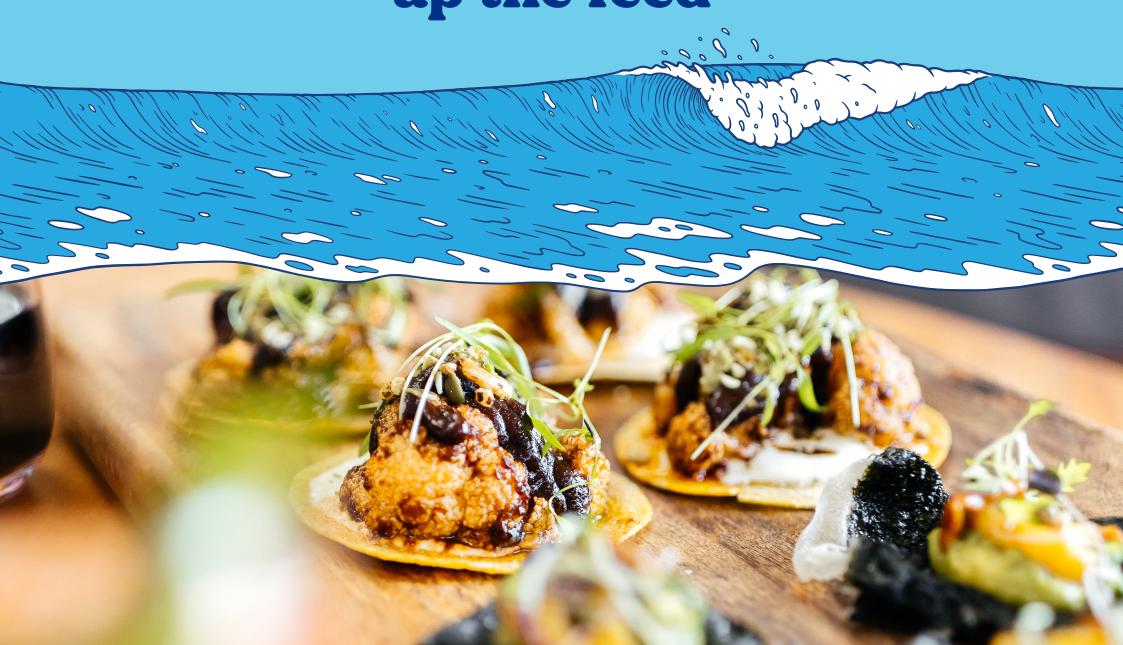
Lounge Room

30 - 120 Pax

Kick back in the **Lounge Room**, where comfy couches and lush indoor gardens set the stage for killer hangouts! This cosy yet spacious space can host up to 120 people, or be split for more intimate gatherings of 30-60. Just a stone's throw from the front yard's beer garden, you'll enjoy chilled vibes with a side of warmth from the fireplace. It's made for easy-going celebrations where you can sip slowly, share stories, and create memories in the most relaxed setting. Dive into the good life with your favourite crew in this inviting oasis!



Second, line up the feed



SAMPLE MENU

Our kitchen cooks with seasonal produce, which means the menu available at the time of your function may a look a little different. The team will send you our latest menu when you enquire!

PIZZA SLABS

(18 pieces)

Margherita

bocconcini, tomato sauce, basil (V)

Salami

fior di latte, tomato sauce, oregano

Three Cheese

fior di latte, blue cheese, mozzarella, pear, walnuts (V,CN)

COLD PLATTERS

(20 pieces)

Freshly Shucked Oysters

coriander, tiger's milk, lemon (GF, DF) DOZ

Goats Curd Tart

quince puree, walnuts (GF, V, CN)

Snapper Ceviche

aji Amarillo sauce, melon, radish, herb oil (GF, DF)

Guacamole

pickled mushroom, rice paper cracker, coriander (GF, VGN)

Smoked Salmon Tartlet

cucumber and dill yoghurt, fish roe (GF)

Wagyu Beef Tartare

crispy rice cracker, seaweed, grated parmesan (GF)

Harissa Chicken Roll

apple, shallots, lettuce

Lobster Roll

cucumber, lettuce, fish roe, mayo





HOT PLATTERS

(20 pieces)

Cauliflower Tacos

cauliflower puree, pickled red cabbage (GF, VGN)

Mushroom Arancini

salsa verde, plant based cheese (GF, VGN)

Potato & Parmesan Croquette

chimichurri (GF, V)

Pork Belly Bites

onion jam, coriander (GF, DF)

Popcorn Chicken

garlic aioli, chives (DF)

Sausage Rolls

tomato relish

Plant-based Sausage Rolls

tomato relish (VGN)

Beer-battered Fish & Chips

tartare sauce, lemon

Plant-based Schnitzel & Chips

tartare sauce (VGN)

SWEET PLATTERS

(20 pieces)

Flourless Chocolate Brownie (GF, V)

Lemon Meringue Pie, (GF, V)

Mini Pavlova, mango, passionfruit coulis, mandarin (GF, V)

Dietaries

GF - Gluten Free $\slashed{//}$ V - Vegetarian $\slashed{//}$ VGN - Vegan

 $\ \, \text{DF - Dairy Free} \, \, / / \, \, \, \text{CN - Contains Nuts}$

Our kitchen uses nuts, seeds, fish, dairy and other allergens. We cannot guarantee that traces of allergens wont remain.



UNSURE HOW MUCH TO ORDER?

Our function crew's got your back – for now, here's a handy guide to keep things easy:

Nibbles.

1 platter per 5-6 pax

Light Meal.

1 platter per 3-4 pax

Full Feast.

1 platter per 2-3 pax





Third, sort out the drinks

OUR MUCH LOVED BREWS

ON TAP

All your favourite Gage Roads & Matso's brews, plus our rotating A-Shed Exclusives that slap.

EVERYTHING ELSE

Locally sourced wines, spirits and cocktails.







THE LOGISTICS

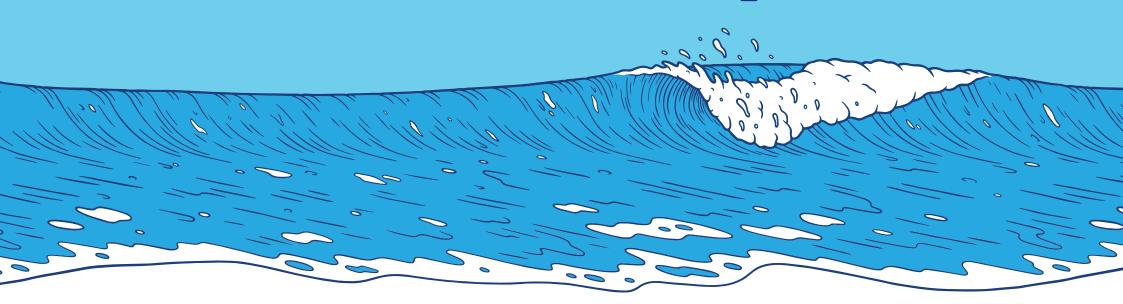
- We'll hook up your crew with coloured wristbands to manage your tab for however you choose to set this up.
- Open bar tab? No worries! Just pay for what you drink.
- Cash bar? That's cool, but note this is on top of your minimum spend
- Tailor your own tab? We can do this how you please; e.g. beer/wine only = no worries

THE FINE PRINT

Both permanent bars stay open to the public (sharing is caring, right?)



Fourth, level up!



FUNCTION UPGRADES

WELCOME DRINKS

Min. 80 guests · \$15pp Kick things off right with your choice of:

- Signature seasonal cocktail
- Glass of Jete Premium Brut

OYSTER SHUCKING STATION

2hr service Min. 80 guests • \$18pp Freshly shucked, ice-cold, and served with lemon & mignonette.

EXCLUSIVE POP-UP BAR

3 Hour Service \$250 Mon - Thu \$400 Fri - Sun Only available in Games Room, Lounge Room and Yardies' Corner

BREWERY TOUR

For the ultimate Gage experience, take your crew behind the curtain, to learn about our brewing process as you wander amongst the ferment tanks, chat with our Brew Crew about what goes into making a great beer, and saddle up for a guided tasting of our exclusive A Shed series brews. (\$25pp)

FAQ's

When are you available for functions?

Monday to Friday: first bookings from 11am, last arrivals by 7pm. Saturday and Sunday: bookings at 11am and between 3pm and 7pm.

Heads up! We don't host functions on Public Holidays, and during peak times like school holidays, our capacity is a little tighter.

When do I need to lock it in?

We'll tentatively hold your booking for 7 days—just let us know if you need a little extra time to sort things out. To make sure we can give you the best experience, we need at least 14 days' notice to organise your function. The more notice, the better!

Can I just book an area without food or drinks?

We keep our big shed open and welcoming for everyone, so function bookings are limited, and the rest of the venue is fully casual (no reservations). Feel free to rock up with your crew on the day and mingle with our legendary regulars—we're all about good vibes and big groups!

How do I pay my deposit and invoices?

We keep it simple: no in-person payments for functions. You'll find electronic bank transfer details on your invoice, along with a credit card payment link. We accept Visa, Mastercard, and AMEX (sorry, no cash payments or Diners Club).

Do you offer drink packages?

Drinks are charged on consumption, whether it's a bar tab or cash bar. The only exception is our "cocktail on arrival" add-on (check out page 5 for deets).

Can I bring extra decorations?

Totally! Table decorations are welcome, but let's keep our oceans clean—balloons must be tied to a fixed weight, and confetti is a no-go. If you're outdoors, keep in mind the afternoon breeze might try to steal the show.

Can we BYO?

As a fully licensed brewery and catered venue, we don't allow BYO alcohol or food. The only exception? A cake for your event! Let us know in advance, and we'll store it in the fridge for you. We'll even provide plates and utensils—just bring your own candles and lighter if needed

Can we order more food on the day?

Our functions menu is for pre-orders only, but if your crew's still hungry, you can order from our regular bar menu on the day.

How does the food service work?

Platters will be passed around by our staff, and any extras will be placed on your tables. Your function host will coordinate the timing based on your schedule and your guests' hunger levels. Food service usually starts 30 minutes after arrival, unless you've arranged something different with our crew. If you are running late for your booking, please note that your food service times may be adjusted at the discretion of our staff to accommodate the needs of the venue

Can kids come?

Everyone's welcome at Gage Roads! But since we're a licensed venue, anyone under 18 must be accompanied and supervised by a parent or legal guardian at all times.

Where can we park?

Parking at Fremantle Port is managed by Wilson's, and it can fill up fast. Check out the City of Fremantle's website for other options. Pro tip: catch public transport if you can—we're just a hop, skip, and a jump from Fremantle Station.

Who do I talk to on arrival?

Check in with any of our floor supervisors (they'll be wearing black crew shirts). They'll introduce you to your function host, who'll take you to your area and go over any last details (like food timing, wristbands, or tab limits).

How long do we have the space for?

We'll have your area ready for the start time on your function booking. Your booking lasts for 3 hours, after which the space opens up to the public again. If another function is booked after yours, we'll give you a heads-up. Late arrivals won't extend your booking time.

What if we don't hit our minimum spend?

Any unused funds will be charged as "venue hire fee." Whether you've had enough or we've had to call it, the minimum spend still applies.



T&C's

Booking Confirmation

By confirming a booking at Gage Roads Freo (GRF), the Event Organiser agrees to be bound by these Terms and Conditions

A booking is deemed confirmed upon receipt of the full deposit payment.

The confirmation deposit is calculated at 10% of the initial quote or the minimum spend requirement, whichever is applicable.

Minimum Spend

GRF reserves the right to impose a minimum spend requirement based on the function area, event size, and time of year.

If the minimum spend is not met, the difference will be charged as a venue hire fee.

Payment Terms

Full payment of any invoice is required within three (3) working days of issuance.

Final invoices must be settled seven (7) working days prior to the event. Failure to pay may result in the termination of the booking.

All incidentals (e.g., outstanding beverages, last-minute increases in guest numbers) must be settled on the event date by cash or credit card.

A final account, including any outstanding charges, will be presented at the conclusion of the event. If the Event Organiser is not settling the account directly, they must designate a representative to do so and introduce them to the function supervisor.

Function Area

GRF reserves the right to relocate the event to another suitable area within the venue in the event of unforeseen circumstances or significant changes to guest numbers. Every effort will be made to notify the Event Organiser of such changes in advance, where possible.

Start Time and Duration

All functions are guaranteed a minimum duration of three (3) hours from the confirmed start time.

Additional time may be arranged at an extra cost, subject to availability.

The Event Organiser and guests must arrive at the confirmed reservation time. Early arrival will not be accommodated and late arrival will not extend the reserved time period.

Food and Beverage

Pre-ordered food is mandatory and must be confirmed no later than fourteen (14) days prior to the event.

Menu offerings are subject to change due to seasonal variations. The Event Organizer will be promptly informed of any changes as they occur. However, please note that adjustments may still be necessary on the day due to circumstances beyond our control.

No external food or beverages may be brought into the venue by the Event Organiser or their guests, except for celebratory cakes, which must be approved in advance by the venue. While we can store your cake for you until you require it, GRF takes no responsibility for any loss or damage to the cake. GRF will provide plates and cutlery but you need to bring your own candles and lighter.

Speeches and Entertainment

Due to the open layout of the venue, formal speeches and the use of external audio/visual equipment is not permitted.

The venue's sound system is shared across all areas and we are not able to accommodate specific playlists or volume levels. External PA systems, live acts, or other entertainment must be approved in writing by the venue manager.

Decorations, Fittings, and Equipment

No decorations, banners, posters, or other items may be brought into the venue without prior written approval. Balloons are allowed but must be weighted.

Specific artwork, branding or messaging must be approved in writing by the venue.

The use of screws, nails, tacks, adhesive fasteners, tapes, or similar attachments on floors, walls, or ceilings is strictly prohibited. Strictly no confetti.

Damages and Cleaning

All property, decorations, banners, or fittings must be removed by the end of the booking period.

The Event Organiser is liable for the full cost of cleaning, removal, or repairs resulting from damage to the venue's furniture, fittings, or equipment caused by anyone attending the event.

T&C's (Continued)

Loss / Damage

GRF accepts no responsibility for the loss or damage of personal items belonging to the Event Organiser or their guests before, during, or after the event.

Responsible Service of Alcohol

GRF adheres strictly to Liquor Licensing Laws and reserves the right to remove and refuse entry or service to any patron who is unable to provide valid ID, shows signs of intoxication or is behaving in an antisocial manner.

Guests under the age of 18 must be accompanied and supervised by a legal guardian or parent at all times.

Under Western Australian liquor licensing laws, guests aged 25 or younger must present valid proof of identification. Accepted forms of ID include:

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

Patron Safety

The Event Organiser and guests must comply with all health, safety, and fire regulations.

GRF reserves the right to adjust seating arrangements, patron areas, décor, lighting, or equipment positioning to ensure compliance with legal requirements.

All patrons must follow instructions from venue management regarding security, safety, emergency procedures, police liaison, and crowd control measures.

Cancellation Policy

Payments made within fourteen (14) days of the event are non-refundable.

Event dates may be changed, subject to venue availability and with a minimum of three (3) weeks' written notice

Cancellation notices must be provided in writing as follows:

- 120+ days before the event: Full refund of the deposit and any other payments made.
- 15–120 days before the event: Deposit retained; full refund of any other payments made.
- 0–14 days before the event: No refunds will be issued.

Termination of Functions

GRF reserves the right to terminate the event if the Event Organiser or any guests fail to comply with these Terms and Conditions, or in the event of circumstances beyond GRF's control that prevent the event from proceeding.

Acknowledgement

The Event Organiser is responsible for communicating these Terms and Conditions to all guests attending the function

Media and Promotional Use

GRF reserves the right to capture and use photographs, videos, and other media taken during events held at the premises for promotional and marketing purposes. Such media may be published on GRF's digital platforms, including but not limited to its website, social media channels (such as Facebook and Instagram), email newsletters, and other marketing materials. All parties featured in the media, including photographers, will be credited where appropriate.

If you do not wish for media from your event to be used for promotional purposes, you must notify GRF in writing prior to the event. Failure to provide such notification will be deemed as consent to the use of media as outlined in this clause.







Enquire here

gageroads.com.au/freo-brewery/functions/

Fill out our quick function enquiry form and our team will be in touch within 2 business days.