



NATIONAL
CATERING

Off-site Catering & Events Package

**your choice. your style. your location.
providing exceptional off-site catering.**



MORNING TEA

KEEP IT LIGHT

\$8.50 Per Person / Minimum 10 People

Assorted Danish pastries

Freshly baked muffins

Seasonal fruit, sliced for easy handling

MAKE IT A CLASSIC

\$9.50 Per Person / Minimum 10 People

Savoury Croissants with sliced tomato and cheese

Freshly baked Banana bread with portioned butter

Seasonal fruit, sliced for easy handling

LET'S GET FANCY

\$12.50 Per Person / Minimum 10 People

Open bagel with smoked salmon, cream cheese, capers and dill

Open bagel with avocado, rocket, sliced tomato and red onion

Our house baked chocolate and date brownie with walnuts

ATERNOON TEA

A CASUAL ARVO

\$7.50 Per Person / Minimum 10 People

House baked scones with Yarra Valley jam and cream

Chef's cheese board including double cream brie, maffra cheddar and bleu de laqueuille, assorted crackers

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LUNCH PACKAGES

A LIGHT LUNCH

\$14.50 Per Person / Minimum 10 People

Pointed sandwiches - selection of fresh fillings, four points per person

Hand rolled nori rolls with soy and wasabi, meat and vegetarian

Seasonal fruit platter, sliced for easy handling

DASH OF GOURMET

\$16.00 Per Person / Minimum 10 People

Gourmet tortilla wraps with a selection of fresh fillings

Mini beef and horseradish pie and chutney

Assorted cakes and slices

Seasonal fruit platter, sliced for easy handling

FEED ME

\$20.00 Per Person / Minimum 10 People

A selection of gourmet tortilla wraps and pointed sandwiches

Hand rolled nori rolls with soy and wasabi, meat and vegetarian

Szechuan Duck pancakes, hoi sin sauce and cucumber

Pumpkin, feta and spinach sausage rolls

Seasonal fruit platter, sliced for easy handling

SHARING PLATTERS

THE CHEESE PLATTER

\$85.00 / Serves 10 People

Three artisanal cheeses consisting of

Bleu De Laqueille, double cream brie and

Maffra cheddar with fresh fruit, figs and

speciality bread.

THE MEAT PLATTER

\$90.00 / Serves 10 People

Selection of cured meats consisting of

prosciutto, salami and chorizo with olives,

sun dried tomatoes and breads with

selection of dips

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ALL DAY CONFERENCE & SEMINAR CATERING

CLASSIC

\$30.00 Per Person / Minimum 20 People

*Coffee served in disposables.

On Arrival	Freshly brewed coffee and tea served in disposables Assorted biscuits and shortbreads
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Morning Tea	Freshly brewed coffee and tea served in disposables House baked muffins Seasonal fruit platter, sliced for easy handling Chilled orange juice
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Lunch	Freshly brewed coffee and tea served in disposables A selection of gourmet wraps and pointed sandwiches Large Pumpkin, Feta & Spinach Quiche (v) Seasonal fruit platter, sliced for easy handling Mineral water and orange juice
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Afternoon Tea	Freshly brewed coffee and tea served in disposables House baked scones with Yarra Vale jam and cream
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PREMIUM

\$38.00 Per Person / Minimum 20 People

*Coffee served in disposables.

On Arrival	Freshly brewed coffee and tea served in disposables Assorted biscuits and shortbreads
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Morning Tea	Freshly brewed coffee and tea served in disposables House baked muffins Freshly baked banana bread, butter Vanilla yogurt, berry compote Seasonal fruit platter, sliced for easy handling Chilled orange juice
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Lunch	Freshly brewed coffee and tea served in disposables A selection of gourmet wraps and pointed sandwiches Large Pumpkin, Feta & Spinach Quiche (v) Lamb ragout, kumura, mint yoghurt with Israeli couscous, preserved lemon, fresh herbs Mineral water and orange juice
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Afternoon Tea	Freshly brewed coffee and tea served in disposables House baked scones with Yarra Vale jam and cream Mini chocolate and raspberry brownies
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PLATES TO IMPRESS

2 Courses \$55.00 Per Person or 3 Courses \$70.00 Per Person

Minimum 20 People / Chef & Waiters Required

*All set menus include bread rolls & butter

*Please ask the functions team with help on staff and equipment hire

Entrée

Homemade Soup including; Pea & Ham, Butternut Squash & Honey, Classic French Onion
Chicken Liver pate fig jam and rye bread
Caprese salad of buffalo mozzarella and tomato (v)
Carpaccio of beef fillet marinated artichokes rocket shaved parmesan and truffle oil
Smoked salmon, capers, dill crème fraiche and rye
Thai Fish cakes, prawn croquette with chilli lime aioli and sweet chilli
Grilled Chicken Tenderloins spiced cous cous harissa and mint yoghurt
Roast Vegetable terrine with pickled veg and hot hummus (v)

Mains

Roasted Lamb Rump, potato fondant, seasonal veg
Glazed Pork Belly, house bacon, black pudding, cider potato fondant, seasonal veg
Angus beef fillet, truffle mash, field mushroom, asparagus, and jus
Soy Glazed Salmon, asian veg, soba noodles
Cauliflower & Broccoli fritters, ratatouille, romesco sauce (V)
Roast Chicken breast, mash potato, warm pickled cabbage, jus
Grilled local Market fish, garlic kipfler potatoes, broccolini, vermouth caper sauce
House made Gnocchi, tomato base, gorgonzola sauce, parmesan cheese, fresh basil (v)

Dessert

Double Chocolate brownie, strawberry coulis, freshly whipped double cream
Vanilla Pannacotta, caramelised pistachio, pistachio tuille
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Apple tart tartin, cinnamon cream
Summer fruit eton mess, whipped cream, raspberry coulis
Rhubarb crumble, crème anglaise, vanilla ice cream
Cheese board between 2 - brie, blue & cheddar cheese with accompaniments (\$8 surcharge per board)



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CANAPÉS

Individual Prices / Minimum order of 25 Pieces Per Item Per Order

Cold Canapes | \$3.50 each

Watermelon, goats cheese, basil, balsamic reduction (v)
Cucumber cups, puy lentil, celery leaf salad (v)
Fremantle sardine pate, tomato relish, wonton cup
Toasted brioche, grilled haloumi, shallot jam (v)
Wild mushroom & parmesan tartlet (v)
Tuna sashimi, miso dust, enoki mushroom, avocado puree
Prawn rice paper roll, mint, chinese cabbage, soy dipping sauce
Brie, strawberry, honey, mint crostini (v)
Smoked salmon, buttermilk pikelet, dill, crème fraiche
Crab & fennel tartlet
Fig and goats cheese tartlet (v)
Teriyaki chicken nori rolls
Roast pork belly, shitake mushroom, coriander, plum sauce
Moroccan Lamb, feta & spinach mousse, filo cup
Chargrilled eggplant cigars, hummus, roast red pepper, rocket (v)

Cold Canapes | \$4.00 each

Prawn cutlets, chilli, garlic, dill
Peking duck breast, chive pancake, cucumber, hoi sin
Pancetta, chicken roast pinenut & spinach roulade, babaganoush
Beef tenderloin, artichoke puree, garlic crostini
Prawn, avocado, mango, chilli salsa
Fois gras, soda bread, grapes, ginger

Hot Canapes | \$3.50 each

Lentil ragout sausage rolls (v)
Fish pie, mashed potato top
Saffron ratatouille arancini (v)
Chicken skewers, cajun spice
Cabbage & bacon arancini
Lamb cutlets, thyme, garlic, lemon
Pork & apple sausage rolls

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Hot Canapes I \$4.00 each

Fillet mignon lollipops
Pigeon pie, creamed potato
Oysters Rockefeller
Capsicum, eggplant, haloumi skewers, rasal hanout (v)
Thai fish cakes, green beans
Lamb & haloumi skewers

Substantial Canapes I \$8.00 each

Wild mushroom risotto, gran Padano, semi dried tomato (v)
Mini fish & chips, lemon wedge
Grilled salmon, soba noodle salad, soy & ginger dressing
Beef & Guinness pie
Cheeseburger sliders, tomato relish
Fish tacos, slow, guacamole, pico de gallo
Cog au vin, mashed potato
Pulled pork sliders, slaw, house made bbq sauce
Roast snapper, kipfler potato, olive & caper sugo



STAFFING & EQUIPMENT HIRE

CHEFS

All staff are a 3-hour minimum booking

Monday to Friday - \$35 p/hr

Saturday - \$40 p/hr

Sunday - \$50 p/hr

EQUIPMENT/FURNITURE

*Extra equipment might be needed depending on the event.

Trestle tables - \$10ea

Banquette tables (5ft) seating 6/8 people - \$12ea

Banquette tables (6ft) seating 9/11 people - \$14ea

Banquette chairs - from \$4ea depending on style/colour

Portable electric oven - \$130

6-grid gas stove (with gas) - \$195

BBQ (including tools) - \$95

Hot water urns/coffee urn - \$30

LINEN

*Prices depending on size/colour.

Square white table cloth (228cm x 228cm) - \$4ea

Rectangle white table cloth (137cm x 180cm) - \$5ea

Linen white napkins - \$1.00ea

WAITERS

All staff are a 3-hour minimum booking

Monday to Friday - \$25 p/hr

Saturday - \$30 p/hr

Sunday - \$40 p/hr

EVENT

*Any damages or breakages will be added onto your total invoice.

Wine glasses - \$0.70ea

Champagne flutes - \$0.70ea

Highball glasses - \$0.50ea

Table water glasses - \$0.30ea

Entrée plate/bowl - \$0.70ea

Dinner plate - \$1.00ea

Dessert plate/bowl - \$0.70ea

Knives/forks/spoons - \$0.50 per set



TERMS & CONDITIONS

A site visit would confirm your requirements after which a deposit of 20% is required to confirm the booking.

Conditions of the site must be of a reasonable level, firm site with reasonable access for commercial vehicles. All equipment will be delivered and erected on site as per site visit. A person must be on site to accept delivery of the equipment to the planned area.

In the event of a cancellation, the deposit is non-refundable and depending on the period of notice a percentage on the overall cost will be payable;

If more than sixty days' notice is given, then 20% of the hire charge is payable.

If 31 -60 days' notice is given, then 40% of the hire charge is payable

If 15-30 days' notice is given, then 75% of the hire charge is payable

If 14 days or less notice is given, then 90% of the hire charge is payable.

Once all equipment is on site, it is the hirer's responsibility and is therefore then liable for any loss or damage to the equipment during the period of hire. The company will not be held responsible for, and the hirer will indemnify the company against, all claims for injury to persons, or damage to, property, however caused unless it is proved that such an injury or damage resulted from faulty materials, workmanship or negligence on the part of the company.

All prices are inclusive of GST.



The National Hotel
Outside Catering Runsheet

Event Name:	
Conference Date:	

Contact:		Telephone / Mobile:	

Location of event:					
No. Delegates		Start Time:		Finish Time:	

Time	Venue	Food & Beverage
Day 1		
Day 2		

Breakfast	Morning Tea	Lunch	Afternoon Tea



Special Requests/ Additional Notes:	
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