

FREMANTLE OVAL
EVENTS PACKAGES

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FREMANTLE OVAL

Set in the heart of the historic City of Fremantle, the iconic Fremantle Oval stands as one of Western Australia's most treasured sporting and community venues. The heritage-listed ground blends rich tradition with modern facilities, creating a unique atmosphere for any occasion. Offering multiple spaces customisable to your event.

Perfect for awards evenings, birthdays, corporate events, seminars, weddings + more. Surrounded by charming streetscapes and coastal character, Fremantle Oval offers a memorable setting where history and community come together to create unforgettable events.

1 GRIFF JOHN ROOM

2 WJ HUGHES BAR

ROOM CAPACITY

	Griff John Room	Hughes Bar
Theatre	500	150
Conference	300	60
Sit Down	300	60
Cocktail	400	150



OUR
SPACES

GRIFF JOHN ROOM

The Griff John Room is our main function space, offering a spacious open-plan layout with views of Fremantle Oval, creating an impressive backdrop for your event. Featuring a built-in dance floor and the capacity to comfortably seat up to 300 guests, this versatile space is ideal for large-scale celebrations and corporate functions.

Adjoining the room is the Legends Bar, complete with beer on tap, ensuring your guests are well looked after throughout the event. Perfect for birthdays, gala dinners, quiz nights, wedding receptions, seminars, corporate functions, presentation evenings, and a wide range of special occasions, the Griff John Room provides a flexible and memorable setting for your next event.



The WJ Hughes Bar is a medium-sized, adaptable function space ideal for a range of events. With immediate access to bar services, it provides the perfect setting for your next birthday celebration, professional learning day, or cocktail-style event.

Equipped with AV capabilities and a drop-down projector screen, the space is well suited to smaller corporate functions, seminars, and professional development sessions. Combining flexibility with convenience, the WJ Hughes Bar offers a welcoming and functional environment for both social and business occasions.

WJ HUGHES BAR



A waitress with blonde hair tied back, wearing a black short-sleeved uniform with 'PATRÓN TEQUILA' and 'BENNY'S' logos, is serving a black tray of appetizers. She is standing at a restaurant table set with glasses, plates, and bottles. The background shows other diners and a blurred restaurant interior.

FOOD & DRINK PACKAGES

PACKAGES

Offering a wide range of food & drink packages to compliment your event. Working along side our catering team, we can work with you to create custom menus if required. For further dietary requirements or questioning please discuss with our staff.



CONFERENCE PACKAGES

MORNING/ AFTERNOON TEA SELECTION

- Assorted Fresh Muffins
- Banana Bread
- Friands (gf)
- Fruit platter
- Mini frittata
- Cheese Board
- Mini Danish pastries
- Portuguese Custard Tarts

SELECT 2 ITEMS | \$12.50 PP

TEA & COFFEE | \$4.00 PP

Selection of tea and instant coffee with variety of milk options.

\$4 PP



CONFERENCE PACKAGES

LUNCH - ASSORTMENT OF WRAPS & ROLLS

- Ham, cheese, tomato
- Curried egg
- Smoked salmon, cream cheese, rocket, cucumber
- Grilled chicken, rocket, aioli
- Tomato, cheese, roast capsicum, cucumber, lettuce
- Veal schnitzel, lettuce, tomato, cheese, mayo

\$18 PP

ADD ONS

- Caesar salad
- Mini beef sausage rolls
- Mini spinach and ricotta sausage rolls
- Mozzarella cheese arancini
- Fresh tomato, stracciatella cheese, basil bruschetta

SELECT 2 ITEMS | \$25 PP

COCKTAIL - FINGERFOOD MENU

- DIPS - Choice of home made dips with crisp vegetables & crackers \$55 Per Platter
- SAUSAGE ROLLS - Gourmet mini sausage rolls & tomato sauce \$90 (30)
- SPINACH & FETTA MINI ROLLS \$90 (30)
- ARANCINI - Cheese arancini, fresh parmesan with, aioli \$75 (20) / \$110 (30)
- CAPRESE CROSTINI - Bite sized crostini, tomato, bocconcini cheese, basil, extra virgin olive oil \$100 (30)
- THAI VEGETABLE SPRING ROLLS - Vegetables, coriander & Asian spices \$90 (25)
- SALMON BITES - Cucumber, cream cheese, smoked salmon & dill \$80 (20) / \$120 (30)
- PORK BELLY - Slow cooked pork belly bites with balsamic \$80 (20) / \$120 (30)
- SALT & PEPPER SQUID - North West squid & wasabi mayo \$80 Per Platter
- BEEF WELLINGTON - Beef & mushroom in puff pastry..... \$105 (25)
- YUZU PRAWNS - Prawns with yuzu glaze, coriander & lime \$80 Per Platter
- ANTIPASTO BOARD - Cured meats, cheese, olives, bread \$120
- MINI PIZZA - Prosciutto, mushrooms & mozzarella cheese \$120 (24)
- SATAY SKEWERS - Chicken satay skewers \$80 (20) / \$120 (30)
- WAGYU BEEF SLIDERS - Home made beef patty, cheddar cheese, lettuce, tomato sauce \$120 (20)
- TEMPURA FISH SLIDERS \$120 (20)
- SQUID & CHIPS - Salt & pepper squid, fries \$10 (Each)
- MINI DONUTS - Pink sprinkles, icing sugar & confetti, dark chocolate, & milk chocolate with hazelnuts \$95 (36)

BUFFET STYLE | SAMPLE MENU ONE

- Bread W/ Salted butter
- Greek Salad
- Caesar Salad

Select two from the following:

- Penne Bolognese - Traditional beef & pork mince with tomato basil sauce
- Penne ala Vodka - Chicken cooked in vodka with tomato sugo & dash of cream
- Ravioli - Spinach & ricotta filled pasta with Napoletana sauce
- Tortellini - Filled with veal in a creamy mushroom & bacon sauce

40 PEOPLE MINIMUM | \$36 PP

BUFFET STYLE | EXTENDED OPTION

Select two from the following to ADD TO SAMPLE ONE BUFFET:

- Porchetta
- Crumbed Chicken Schnitzel with roast potatoes
- Roast beef with gravy
- Roast pork with roast potatoes
- Chicken Boscaiola with creamy white wine mushroom sauce
- Grilled fresh skin on Barramundi

40 PEOPLE MINIMUM | \$50 PP (Includes Sample Menu One)

SIT DOWN DINNER | ALTERNATE DROP

ENTRÉE - SELECT TWO

- Salt & Pepper squid, with rocket salad & tartar sauce
- Tomato bruschetta with stracciatella & extra virgin olive oil
- Marinated prawn bruschetta & avocado
- Asian style salad, macadamia puree, salsa verde
- Linley Valley pork belly bites
- Spinach & ricotta ravioli in Napoletana sauce
- Arancini with Napoletana sauce
- Veal tortellini cremonese with creamy mushroom and bacon sauce

DESSERT | \$10 PP

Please contact our team to discuss all options

50 PEOPLE MINIMUM | \$64 PP

MAIN - SELECT TWO

- Slow cooked Margaret River beef cheeks, red wine vegetable reduction & potato mash
- Grilled Barramundi with roast potatoes, asparagus & lemon beurre blanc
- Oven baked crispy skin chicken, potato rosti with honey mustard sauce
- Lamb shanks slow cooked in red wine, with vegetables potato mash
- Porchetta marinated oven baked pork loin, potatoes, rocket and pear salad
- Chicken Boscaiola, white wine mushroom sauce, potato rosti & baby carrots



DRINKS PACKAGES

PACKAGE ONE

- HOUSE SHIRAZ
- HOUSE CHARDONNAY /SAUVIGNON BLANC
- HOUSE SPARKLING
- CARLTON DRAUGHT OR CARLTON DRY
- GREAT NORTHERN (3.5%)
- SOFT DRINKS

3 HOURS | \$45 PP

4 HOURS | \$55 PP

5 HOURS | \$65 PP

PACKAGE TWO

- MR MICK SHIRAZ
- MR MICK SAUVIGNON BLANC
- MR MICK ROSE
- TRENTAM MOSCATO
- HOUSE SPARKLING
- LA FIMIGILIA PROSECCO
- CARLTON DRAUGHT
- PIRATE LIFE PALE ALE
- GREAT NORTHERN (3.5%)
- SOFT DRINKS

3 HOURS | \$50 PP

4 HOURS | \$60 PP

5 HOURS | \$70 PP



EXTERNAL SUPPLIERS

Our Functions team are adaptable and committed to bringing your vision to life. We work closely with you to understand your requirements and tailor our services to suit your needs. If there is something specific we don't provide in-house, we are pleased to collaborate with your chosen external suppliers to ensure a seamless and successful event experience.



AUDIO

Full AV system in both function spaces. With the ability to host live bands and facilitate DJ's set ups.



ROOM FURNISHINGS

Dress up the room to match your vibe. Onsite red carpet to be hired at your request.

We do not offer in house decor, but can recommend suppliers (Room curtains, seat covers, table decoration, eg)



TABLE + SEATING

We offer large round tables (seat up to 10), for sit down and collaborative events. Set up in your desired layout (table seating, conference seating, eg)



HOW TO **BOOK**

- 1** GET IN TOUCH
Complete our event expressions of interest form on our website. Don't forget to include all event details
- 2** DISCUSS + CONFIRM
A member of our team will be with you to discuss availability, pricing and confirm requests
- 3** ALL SET
Once your event is locked in, continue to liaise with our team through the planning and finer details

