

For a celebration to exceed all of your expectations unsurpassed in style and elegance, we offer a unique dining experience with impeccable service in one of Western Australia's most popular & awarded restaurants

The RED herring

Weddings, Engagements, Birthdays,
Product Launches, Christmas Parties,
Corporate and Social Events

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www.redherring.com.au

We have sourced the most talented and creditable services in the hospitality industry. They represent value for money and excellence, which will help guarantee the success of your function.

FLORIST

Napoleon Street Florist (08) 93833073
Flowers in Bloom (08) 93302468

BOAT CHARTERS

Exclusive Charters on 0417 092 269

DECORATIONS

Elysium (08) 93816660
Touched by Angels (08) 93896011
(Please note we do not allow rose petals, confetti or bubble machines.
Candles must be in a holder)

PHOTOGRAPHER

Deray Simcoe (08) 93286911

WEDDING CAKE

Cupid's Delight on (08) 94941794
Kakes by Karen on (08) 94579252

MUSIC

Da Do Ron Ron on 1300 339 000
Band & Entertainment Booking Office
Dez Jose on (08) 92729444

ACCOMMODATION

Tradewinds Hotel on (08) 93398188
Pier 21 Resort on (08) 93362555

SPECIAL REQUIREMENTS

If you or your guests have any particular requirements, be they dietary or cultural, we would be happy to accommodate your requests.

SMOKING

The Red Herring is a totally non smoking venue.
No exceptions.

PRICING

Menu

Options	<u>Menu One</u>	<u>Menu Two</u>	<u>Menu Three</u>
One entrée, one main course, one dessert	\$62.50	\$73.50	\$87.50
One entrée, two main courses, one dessert	\$67.50	\$78.50	\$92.50
Two entrees, two main courses, one dessert	\$71.50	\$83.50	\$96.50
Two entrees, two main courses, two dessert	\$74.50	\$86.50	\$99.50

Canapés, one main course, one dessert	\$64.00	\$72.50	\$86.00
Canapés, two main courses, one dessert	\$70.00	\$78.50	\$91.00
Canapés, two main courses, two desserts	\$73.00	\$81.50	\$95.00

(Canapés based on 8 items from section A in Cocktail Menu)

Drinks Package

Package Number	1	2	3	4	5	6
Four Hours	\$31.00	\$38.50	\$41.50	\$45.50	\$49.50	\$52.50
Four and a Half Hours	\$34.50	\$41.50	\$45.00	\$48.50	\$52.50	\$55.00
Five Hours	\$36.50	\$43.50	\$47.00	\$51.50	\$54.50	\$57.50
Five and a Half Hours	\$39.50	\$45.00	\$49.00	\$53.00	\$56.50	\$60.00

All prices include GST

PRICING

Extras

Canapés on arrival:

Choose 4 items from Section A in Cocktail Menu

\$9.50 per person

Choose 2 items from Section A & 2 items from Section B in Cocktail Menu

\$12.50 per person

Cheese Platter

\$ 9.50 per person or \$ 60.00 per table

(Selection of 3 Fine Australian Cheeses, with Lavouche, Water Crackers & Fresh Fruit)

Fruit Platter

\$ 5.50 per person or \$ 25.00 per table

(Selection of Seasonal Fruits)

Antipasto

\$ 9.50 per person or \$ 60.00 per table

(Selection of Cold Meats, Marinated Olives, Marinated Feta, Mediterranean Vegetables, etc.)

Sorbet

\$ 2.50 per person

(Selection of Champagne, White Wine or Lemon & Lime)

Side Orders:

Garden Salad

\$ 8.00 per table

Greek Salad

\$ 11.50 per table

Baby Vegetables

\$ 8.00 per table

Homemade Fat Chips

\$ 10.00 per table

Kumera Chips

\$ 12.00 per table

Black Dry Bar Covers

\$ 20.00 each

(For tall bar tables at cocktail parties)

All prices include GST

Menu One

Freshly Baked Bread

Entrees

- Grilled Sweet Chilli Squid, Steamed Asian Greens, Crispy Egg Noodles
- Grilled Salmon, Beetroot, Pear & Fetta Salad
- Baked Pumpkin & Potato Gnocchi, Pinenuts, Roasted Tomato & Basil Sauce
- Caramelized Onion Tart with Slow Roasted Tomatoes, Dressed Rocket Leaves
- Baked Stuffed Cannelloni with Spinach & Ricotta
- Fresh Asparagus with Char Grilled Ciabatta, Poached Egg, Parmesan Cheese, Olive Oil
- Creamy Leek & Potato Soup, Soft Herbs
- Twice Cooked Asian Style Chicken, Mushroom & Green Bean Stirfry, Jasmine Rice
- Roasted Pumpkin & Ginger Soup, Creme Fraiche & Chives

Main Course

- Seared Tuna, Sweet Corn Avocado Salsa, Prawn & Tatsoi Salad, Miso Dressing
- Fresh Snapper on Whipped Potato, Lemon Butter Sauce & Roasted Capsicum Salsa
- Grilled Sirloin of Beef, Potato & Pumpkin Gratin, Baby Carrots, Steamed Asparagus, Sauce Béarnaise
- Roast Pork Loin, Harissa Spiced Pumpkin Mash, Creamed Spinach, Cherry Tomato Compote
- Red Throat Emperor, Sauté Potatoes, Green Beans, Chive Butter Sauce, Preserved Lemon
- Grilled Fresh Snapper, Herbed Mash Potatoes, Oven Roasted Tomatoes, Asparagus, Salsa Verde
- Roast Chicken Breast, Spiced Puy Lentils, Steamed Snow Peas & Baby Carrots

Baby Vegetables served with all main meals

Desserts

- Dark Chocolate Mousse, White Chocolate Shards, Maraschino Cherries
- Rice Pudding Brulee, Spiced Rhubarb Compote
- Fresh Lemon Curd Tartlet topped with Seasonal Fruits
- Orange & Vanilla Panna Cotta with Macerated Strawberries
- Individual Pavlova, Berry Compote, Homemade Vanilla Ice Cream
- Lemon, Lime & Bitters Cheesecake, Orange Confit

Coffee or Tea & Chocolates included

Menu Two

Freshly Baked Bread

Entrees

- Fresh Seafood in a light Herb Crepe, Lime Butter Sauce
- Seafood Chowder, a Selection of Fresh Fish, Mussels & Prawn
- Duck Spring Rolls with Thai Dipping Sauce, Cucumber Salad
- Dhufish & Salmon Cakes, Frizze Salad, Sake Mustard Dressing
- Smoked Chicken & Avocado Salad, Persian Fetta, Crispy Wonton, Tomato Vinaigrette
- Fresh Crab & Sweet Corn Soup with a Hint of Chilli & Sesame Oil
- Chilled Gazpacho with Freshly Picked Crab Meat
- Grilled Salmon Fillet, Nicoise Salad, Fresh Rocket Leaves
- Inside Out Tempura Prawn Nori Roll with Pickled Ginger, Soy & Wasabi

Main Course

- Red Curry of Barramundi, Spiced Prawns & Kumera, Steamed Bok Choy
- Grilled Fresh Salmon, Garlic Mash Potato, Steamed Green Beans, Eggplant, Roast Capsicum Salsa
- Aged Sirloin Beef with Potato Fondant, Cauliflower Gratin, Shallot Gravy
- Fresh Snapper on Spring Onion Mash, Baby Carrots with Garlic & Herb Butter Sauce
- Roasted Chicken Breast, Porcini Mushroom Risotto Cake, Chermoula Carrots, White Wine Jus
- Grilled Fresh Snapper, Roasted Tomatoes & Capsicums, Braised Fennel, Torn Basil Leaves
- Roasted Pork Loin, Ginger & Cumin Sweet Potato Mash, Apple Chutney, Red Wine Jus

Baby Vegetables served with all main meals

Desserts

- Rich Chocolate Tart with Espresso Ice Cream & Praline
- Steamed Blackberry Sponge Pudding, Vanilla Custard
- Caramelized Lemon Tart with Double Cream
- Individual Pavlova, Fresh Strawberries, Homemade Vanilla Ice Cream
- Apple & Blueberry Crumble with Ice Cream
- White Chocolate Cheesecake with Passionfruit Coulis

Coffee or Tea & Chocolates included

Menu Three

Freshly Baked Bread

Entrees

- Grilled Prawns (5) on Linguini with Tomato & Garlic
- Smoked Salmon Salad with Avocado, Lavouche, Brie & Capers
- Grilled Prawns(5), Parmesan Wafers, Avocado & Coriander Salsa
- Marinated Octopus Salad, Fetta, Olives, Sundried Tomato, Char Grilled Bread, Miso Dressing
- Seared Veal Panzanella Salad, Red Wine Vinaigrette
- Thai Salad of Prawns with Fresh Coconut, Coriander, Chilli, Deep Fried Shallots
- Seafood Bouillabaisse- Fresh Fish, Mussels & Prawns, Roast Capsicum Rouille
- Confit Duck Leg, Walnut & Apple Salad, Beetroot Relish
- ½ Dozen Oysters - Choose from Natural, Kilpatrick, Miso Ginger or Japanese Avocado Salsa

Main Course

- Char Grilled Beef Fillet, Potato Gratin, Garlic & Shallot Confit, Horseradish Cream
- Fresh Pink Snapper, Rocket Leaves, Honey Parsnips, Olive & Caper Salsa
- King Snapper, Sweet Baby Carrots, Crispy Crushed Potatoes, Lemon & Chive Butter Sauce
- Roast Rack of Lamb, Cherry Tomato Confit, Steamed Snow Peas, Rosemary Potatoes, Caponato
- Grilled Fresh Dhufish, Citrus Mash, Wilted Spinach & Saffron Beurre Blanc
- Slow Roasted Pork Belly, Seared Scallops, Creamy White Bean & Leek, Braised Fennel
- Seafood Layer - Grilled Prawns, Fresh Salmon, Fresh Swordfish, Char Grilled Mediterranean Vegetables & Aioli

Baby Vegetables served with all main meals

Desserts

- Individual Pavlova, Homemade Bailey's Ice Cream, Passion Fruit Coulis
- Valhrona Chocolate Ganache Tart with Rum & Raisin Ice Cream
- Blue Berry Crème Brûlée with Homemade Biscotti
- Traditional Tiramisu
- Plum Bakewell Tart, Vanilla Bean Ice Cream
- Vanilla & Lime Panna Cotta, Almond Tuille, Berry Compote

Coffee or Tea & Chocolates included

Cocktail Food Menu

Select 9 items from section A
Select 4 items from Section B
Select 1 item from Section C
Select 3 items from Section D
\$62

Select 8 items from section A
Select 3 items from Section B
Select 1 item from Section C
Select 2 items from Section D
\$56

Select 7 items from section A
Select 2 items from Section B
Select 1 item from Section C
Select 1 item from Section D
\$49

Section A

- **Crispy Scallop & Sesame Seed Toast, BBQ Sauce**
- **Inside Out Tempura Prawn Nori Roll with Black & White Sesame Seeds**
- **Tuna Tataki in Chinese Spoon with Spring Onion**
- **Bruschetta with Crushed Avocado & Goat's Cheese Curd**
- **Deep Fried Duck Spring Rolls with Thai Dipping sauce**
- **Vegetarian Spring Rolls with Thai Dipping Sauce**
- **Chicken, Pork or Beef Satay Skewers with Lime & Peanut Sauce**
- **Potato & Pea Samosas with Mint Dipping Sauce**
- **Parmesan & Vegetable Risotto Balls, Spicy Tomato Dipping Sauce**
- **Lamb Kebabs with Spiced Eggplant Pickle**
- **Fetta, Rocket & Mushroom Bruschetta**
- **Roma Tomato & Basil Bruschetta with Goat's Cheese**
- **Fresh Salmon Nigiri with Soy, Pickled Ginger & Wasabi**
- **Tandoori Chicken Skewers with Riata**
- **Deep Fried Calamari, Chilli Salt & Lime Aioli**
- **Tempura Fish Pieces with Ponzu Dipping Sauce**
- **Roast Pumpkin, Fetta & Pine nut Spring Roll**
- **Caramelised Onion Tarts with Goats Cheese & Thyme**
- **Spiced Chicken Goujons with Guacamole Dip**

Section B

- **Roast Fig or Pear with Gorgonzola & Prosciutto**
- **King Prawn Satay Skewers with Lime & Peanut Sauce**
- **Smoked Salmon Crostini, Fresh Dill, Seeded Mustard Creme Fraiche**
- **Fish 'n' Chip Cornet with Tartare Sauce**
- **Seared Scallop Spoons, Mango & Coriander Salsa**
- **Freshly Shucked Oysters**
 - **Choice of Tabasco & Lime, Kilpatrick, Tempura, Miso & Ginger, Bloody Mary**
- **Rice Paper Rolls with Yabbies, Mint & Chilli**
- **Fresh King Prawn, Simply Steamed, Cocktail Sauce**
- **Roast Beef on Crostini with Horseradish Cream**
- **Mini Crab Cakes with Coriander Pesto**
- **Smoked Salmon Mousse, on Crispy Crouton**
- **Seared Scallop Spoons, Tomato & Basil Salsa**
- **Mini Beef Wellington**

Section C

- **BBQ Seafood Kebabs, Teriyaki Dressing**
- **Freshly Carved MSA Beef & Fried Red Onions in a Homemade Sesame Seed Roll**
- **Thai Green Prawn Curry, Steamed Rice**
- **Penne Pasta, Bacon, Tomato & Basil Sauce**
- **Antipasto Platters**
 - **Warm Turkish Bread, Mediterranean Vegetables, Marinated Olives & Fetta, Selection of Dips, Vegetable Crisps**

Section D

- **Fresh Berry Tartlet**
- **Shortbread Biscuits**
- **Brandy Snap Biscuits**
- **Almond & Dried Fruit Nougat**
- **Mini Rich Chocolate Tarts, Vanilla Cream**
- **Mini Chocolate Éclairs**

Function Beverage Packages

Package # 1

- Killawarra Brut Sparkling
- Carlton Draught, Cascade Premium Light & Soft Drinks
- Rothbury Estate – Semillon Sauvignon Blanc, Cabernet Merlot

Package # 2

- Killawarra Brut Sparkling
- Carlton Draught, Cascade Light & Soft Drinks
- Brown Brothers Sauvignon Blanc, Brown Brothers Merlot

Package # 3

- Brown Brothers Sparkling
- Stella Artois, Pure Blonde, Carlton Draught, Cascade Light & Soft Drinks
- West Cape Howe Semillon Sauvignon Blanc & Cabernet Merlot, John Kosovich Unwooded Chardonnay

Package # 4

- Brown Brothers Sparkling
- Stella Artois, Carlton Draught, Cascade Light & Soft Drinks
- Watershed Sauvignon Blanc Semillon & 'shades' Cabernet Shiraz Merlot

Package # 5

- Chandon NV Sparkling
- Asahi, Stella Artois, Carlton Draught, Pure Blonde, Cascade Light & Soft Drinks
- Devils Lair '5th Leg' Classic White, Chardonnay & Classic Red

Package # 6

- Jansz NV Sparkling Cuvee, Knappstein Sparkling Shiraz
- Asahi, Stella Artois, Carlton Draught, Pure Blonde, Cascade Light & Soft Drinks
- Your Choice of either
 - 1) Devils Lair Sauvignon Blanc, Watershed Shiraz, Salitage Chardonnay
 - 2) Vasse Felix Sauvignon Blanc Semillon, Sandalford Chardonnay, Knappstein Cabernet Merlot

A full a la carte wine list is available on request

Function Beverage List

The following beverages are charged on consumption

CHAMPAGNE/SPARKLING

Maison Non-Alcoholic Sparkling	\$ 9.50
Killawarra Brut	\$23.00
Brown Brothers Pinot Noir Chardonnay	\$40.00
Knappstein Sparkling Shiraz	\$45.00
Domaine Chandon NV	\$55.00
Jansz NV Cuvee	\$58.00

WHITE WINES

Rothbury Estate, Semillon Sauvignon Blanc	\$20.00
Watershed Semillon Sauvignon Blanc	\$37.00
Brown Brothers Sauvignon Blanc	\$30.00
Vasse Felix Sauvignon Blanc Semillon	\$45.00
Salitage Chardonnay	\$65.00
Devils Lair '5 th leg' Classic White	\$40.00
Devils Lair Sauvignon Blanc	\$53.00
Sandalford Chardonnay	\$61.00
West Cape Howe Semillon Sauvignon Blanc	\$33.00
John Kosovich Unwooded Chardonnay	\$32.00

RED WINES

Rothbury Estate Cabernet Merlot	\$20.00
Watershed Cabernet Shiraz Merlot	\$37.00
Brown Brothers Merlot	\$30.00
Knappstein cabernet Merlot	\$42.00
Devils Lair '5 th leg' Classic Red	\$40.00
Watershed Shiraz	\$40.00
West Cape Howe Cabernet Merlot	\$33.00

DRAUGHT BEERS

Carlton Draught & Cascade Light - Glass	\$ 5.50
Stella Artois & Pure Blonde	\$ 6.50
Asahi	\$ 8.00

BOTTLED BEERS

Crown	Little Creatures Pale Ale	All
Corona	Red Back Original	\$8.50

SOFT DRINKS

Soft Drink Glass	\$ 4.00
Juice Glass	\$ 5.00

TERMS & CONDITIONS

ROOM HIRE

Exclusive use of Function Room - seats up to 150 people \$600.00
Exclusive use of Entire Venue - seats up to 240 people \$1500.00

MINIMUM SPEND - Friday, Saturday (Sunday if Public Holiday weekend)

Function Room (Oct-April) \$ 10,000.00
Entire Venue (Oct-April) \$ 20,000.00
(May-Sept) \$ 16,000.00

(For Mid-week rates, please speak with our function co-ordinator)

TENTATIVE BOOKINGS

The function area will be held for a period of 14 days upon reservation. Unless other arrangements are made, this booking will automatically expire without a deposit.

CONFIRMATION

To ensure that you keep your chosen date, a deposit of \$2,000.00 is required. This is refundable upon cancellation with 12 months written notice from the date of your function. In the event of a function being cancelled within 30 days of the date booked, we reserve the right to charge 50% of the estimated value of the function.

The Confirmation Form & Terms & Conditions must also be filled out and returned with the deposit to confirm your booking.

FUNCTION START & FINISH TIMES

Lunch Functions - may start from 12pm but are required to vacate the room by 4pm at the latest.
Evening Functions - cannot commence any earlier than 6.30pm for guest arrival.

(Special arrangements can be made on an individual basis - please ask the Functions Manager
Our Extensive experience in functions tells us that to allow time for formalities, dancing etc, main meals should be served no later than 9.00pm.

MUSIC

The Red Herring reserves the right to refuse any musical acts which are deemed inappropriate for the venue. All live music is to be approved by management before booking.
Due to local residents and East Fremantle Council policies, all music including DJ and live, must cease at 12 midnight.

FOOD AND WINE

Food availability is subject to seasons and wine changes may occur with supply and allocation or vintage.

DELIVERY

All deliveries must be clearly marked with the name and date of the function. Wedding Cakes should only be delivered on the day of the function or if this is not possible, they should be stored in a protective box or container and clearly marked with your name.

No deliveries will be accepted between 12noon and 3pm or after 6pm.

SMOKING

The Red Herring is a totally Non Smoking venue. No exceptions

I HAVE AGREED TO THE CONDITIONS AS STATED ABOVE

SIGNATURE: _____ DATE: _____

FINAL DETAILS

Food and beverage details are to be decided at least one month prior to the booked date. It is preferable for final arrangements to be confirmed during a personal appointment with the Functions Manager. Final numbers, seating plans & other details are to be confirmed seven days prior to the event.

The finalised confirmed number of guests will be the minimum charged for, even if the actual number of guests attending drops after this time.

Place cards, seating plans, bonbonniere can be delivered before the wedding as we will place these on the tables at no cost to you.

PAYMENT

The total food bill & beverage package is to be paid 7 days prior to the function date. Beverage consumption is to be settled on the night of the function.

Payment can be made by cash, cheque, electronic transfer or credit card

All credit card payments incur a 3% charge

PRICING

Management reserves the right to increase the price of Beverages or Function Menus, provided we give you 30 days notice. This price change may be due to our suppliers increasing the cost of their products. All produce is subject to price change and availability. All prices quoted in the Function Package are inclusive of the GST.

BEVERAGES

The Red Herring is a fully licensed restaurant - **NO BYO.**

CLIENT RESPONSIBILITY

It is the client's responsibility to provide a typed guest list & seating plan to be displayed for your event. This should be created in 'Microsoft Word' and sent to the Red Herring as an e-mail attachment or by floppy disk. A \$ 50.00 secretarial fee will apply for any information not provided in this way. The Red Herring will provide typed menus.

The Red Herring does not accept responsibility for damage or loss of any of the client's property left prior to, during or after the function. All presents and belongings must be taken away on the day/night of the function as there are no storage facilities. Organisers are responsible financially for any damage to the property of the Red Herring caused by themselves or their guests. Costs associated with abnormal cleaning will be charged at the rate of \$35.00 per hour per staff member.

No confetti, rice, rose petals or bubble blowers are to be used inside or outside of the Red Herring under any circumstance. Any glassware taken off the property will be charged to the client.

It is the joint responsibility of the host/organisers to inform their guests of safe transport options. The Red Herring staff will call taxis for guests where needed, however we do advise that you pre-order taxis where possible as long waits may occur.

As the Red herring is part of the Fremantle Accord and has a duty of care to your guests, no intoxicated person will be served alcohol. Any person providing another guest with alcohol after they have been refused service will also be cut off or asked to leave.

I HAVE AGREED TO THE CONDITIONS AS STATED ABOVE

SIGNATURE: _____

DATE: _____

The Red Herring Confirmation Form

NAME: _____

ADDRESS: _____

PHONE: _____ FAX: _____

MOBILE: _____ E-MAIL: _____

SEATED MEAL _____ COCKTAIL _____

DAY/DATE REQUIRED: _____

GUEST ARRIVAL TIME: _____

APPROX NO# GUESTS: _____

PERSON RESPONSIBLE FOR FUNCTION PAYMENT: _____

Please find enclosed deposit of \$2,000

– to confirm my function which will be held in the: (please tick)

Function Room - \$600 room hire _____ Minimum Spend Applicable _____

Entire Venue - \$1500.00 _____ Minimum Spend Applicable _____

Credit Card (plus 3% charge) _____ Cheque _____

Electronic Transfer _____ Cash _____

Credit Card Details:

Name: _____ Expiry Date: _____

Credit Card Number: _____

(Please supply credit card details for security)

This form must be filled out and returned to the Red Herring along with the deposit for confirmation of your function.

I UNDERSTAND & AGREE TO ALL THE CONDITIONS AS STATED IN THE FUNCTION PACKAGE.

SIGNATURE: _____ DATE _____