

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

**Phone: (08) 9339 1611**

**Fax: (08) 9438 3076**

**E-mail: [functions@redherring.com.au](mailto:functions@redherring.com.au)**

**[www.redherring.com.au](http://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

### **MUSIC**

Da Do Ron Ron on 1300 337 735  
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

<b>Options</b>	<b><u>Menu One</u></b>	<b><u>Menu Two</u></b>	<b><u>Menu Three</u></b>
One entrée, one main course, one dessert	\$64.50	\$75.50	\$89.50
One entrée, two main courses, one dessert	\$69.50	\$80.50	\$94.50
Two entrees, two main courses, one dessert	\$73.50	\$85.50	\$96.50
Two entrees, two main courses, two dessert	\$76.50	\$88.50	\$99.50

Canapés, one main course, one dessert	\$66.00	\$74.50	\$88.00
Canapés, two main courses, one dessert	\$72.00	\$80.50	\$93.00
Canapés, two main courses, two desserts	\$75.00	\$83.50	\$97.00

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

## Drinks Package

<b>Package Number</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Four Hours</b>	\$34.00	\$41.00	\$43.50	\$47.00	\$50.50	\$52.50
<b>Four and a Half Hours</b>	\$37.50	\$43.00	\$47.50	\$50.00	\$53.50	\$55.00
<b>Five Hours</b>	\$39.50	\$46.00	\$49.50	\$53.00	\$55.50	\$57.50
<b>Five and a Half Hours</b>	\$42.50	\$47.50	\$51.00	\$54.50	\$57.50	\$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.)

### Bread Plate

\$ 9.50 per person or \$ 60.00 per table

(With Dips, Soft Fetta, Chorizo & Olives)

### Sorbet

\$ 2.50 per person

(Selection of Champagne, Blood Orange 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

Kumara Chips

\$ 12.00 per table

All prices include GST

# Menu One

Freshly Baked Bread

## Entrees

- Crispy soft shell crab with Asian salad & soy dressing
- Seared salmon with grilled fennel & balsamic dressing
- Pumpkin soup, toasted pumpkin seeds, basil oil
- Tempura asparagus with roasted capsicum & soba noodles
- Marinated octopus with potato salad & red pepper coulis
- Smoked chicken, avocado chilli salsa, hazelnut dressing

## Main Course

- Corn fed chicken with mushroom chasseur sauce & pomme puree
- Char grilled scotch fillet with sweet potato gratin, creamed cabbage & bacon
- Braised lamb kleftico, roasted new potatoes, broccolini
- Grilled snapper on whipped potato, lemon butter sauce, red capsicum salsa
- Seared tasmanian salmon, minted pea mash, vichy carrots
- Spanish mackerel, horseradish mash, provencale dressing

## Desserts

- Deep fried rice pudding, raspberry jam, cardamom ice cream
- Individual pavlova, berry compote, homemade brown sugar ice cream
- Sticky date cheesecake, caramel fudge
- Baked apples, vanilla bean custard, butterscotch ice cream
- Pistachio waffles, chocolate cream, macerated strawberries

Coffee or Tea & Chocolates included

# Menu Two

Freshly Baked Bread

## Entrees

- Tomato risotto, nut brown butter, wild mushroom tempura
- Ponzu marinated duck wrapped crepe with tomato vinaigrette & salad
- Inside out tempura prawn nori rolls with pickled ginger, soy & wasabi
- Leek & potato soup, smoked salmon, lemon crème fraiche
- Buffalo mozzarella, semi-dried tomatoes, basil, evoo, aged balsamic
- Tempura whiting, nam-jim, lemon & asian salad

## Main Course

- Pot roast chicken, prosciutto, green beans, fondant potato, sage butter
- Barramundi, wild mushroom risotto cake, saffron beurre blanc
- Seared loin of lamb, truffled mash, roasted beetroot & mushrooms
- King snapper, braised fennel, tapenade, sauce vierge
- Cajun spiced swordfish, avocado chilli salsa, citrus mash
- Beef duo grilled fillet & braised cheek, fondant potato & cherry tomato jus

## Desserts

- Rhubarb & berry crumble with chantilly cream & rhubarb crisp
- Individual pavlova, fresh strawberries, homemade raspberry ice cream
- Chocolate mousse with macerated strawberry & coffee sauce
- Lemon curd tart, crushed raspberries, rosewater cream
- Apple tarte tatin, honey ice cream, almond tuille
- Chocolate brioche pudding, toffee, anglaise, chantilly cream

Coffee or Tea & Chocolates included

# Menu Three

Freshly Baked Bread

## Entrees

- Grilled Prawns (4) with avocado & tomato salsa, sesame seeds
- Twice cooked pork belly with red onion puree, caramelised onion & roasted fig
- Clam chowder, sweetcorn, chive crème fraiche
- ½ doz oysters - natural, champagne jelly or Japanese avocado salsa
- Smoked salmon, beetroot relish, pistachio dukkah crust
- Sliced prosciutto, chargrilled asparagus, hollandaise sauce

## Main Course

- Duo of lamb rack, shank croquet with salsa verde & shallot jus
- Pan fried tuna, colcannon potatoes, tomato kasundi
- Red emperor with sautéed beans and kipfler potatoes, sage butter sauce
- Beef fillet with pumpkin puree, glazed shallots, mushroom sauce
- Goldband snapper, asian greens, tomato, fetta & pinenut salad
- Szechuan duck, capsicum marmalade, sherry vinegar jus, potato pancakes

## Desserts

- Individual pavlova, homemade bailey's ice cream, passionfruit coulis
- Chocolate & hazelnut dacquoise, salted caramel ice cream, chocolate shards
- Baked white chocolate & raspberry cheesecake, espresso jelly, praline
- Saffron poached pear & frangipane tart, toasted coconut ice cream
- Palm sugar pudding, lychee, mint & stewed figs
- Warm banana bread, poached apricots, butterscotch ice cream

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  
\$65

Select 8 items from section A  
Select 3 items from Section B  
Select 1 item from Section C  
Select 2 items from Section D  
\$59

Select 7 items from section A  
Select 2 items from Section B  
Select 1 item from Section C  
Select 1 item from Section D  
\$52

## Section A

- **Crispy Scallop & Sesame Seed Toast, BBQ Sauce**
- **Inside Out Tempura Prawn Nori Roll with Black & White Sesame Seeds**
- **Fried Whiting, Green Chilli Sauce**
- **Bruschetta with Crushed Avocado & Goat's Cheese Curd (v)**
- **Roast Duck Spring Rolls, Plum Dipping Sauce**
- **Vegetarian Spring Rolls with Thai Dipping Sauce (v)**
- **Chicken, Pork or Beef Satay Skewers with Lime & Peanut Sauce**
- **Vietnamese Rice Paper Roll, Noc Cham (v)**
- **Tomato & Basil Arroncini, Garlic Aioli (v)**
- **Lamb Kebabs with Spiced Eggplant Pickle**
- **Pumpkin & Cherry Tomato Mini Quiches (v)**
- **Roma Tomato & Basil Bruschetta with Goat's Cheese (v)**
- **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**
- **Japanese Pumpkin & Herb Cheddar Cheese Turnovers (v)**
- **Caramelised Onion Tarts with Goats Cheese & Thyme (v)**
- **Grilled Chicken Balls, Herb Pancake, Capsicum Relish**

## Section B

- **Roast Fig or Pear with Gorgonzola & Prosciutto**
- **Prawn & Prosciutto Kebab, Sweet Chilli Sauce**
- **Swordfish Carpaccio, Potato Rosti, Pumpkin Mayo**
- **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
- **Smoked Salmon Rosette, Dill Aioli**
- **Fresh King Prawn, Simply Steamed, Cocktail Sauce**
- **Roast Beef on Crostini with Horseradish Cream**
- **Mini Crab Cakes with Coriander Pesto**
- **Salmon Tartare, Pickled Lime**
- **Mini Cottage Pies, Cheddar Cheese Mash**

## Section C

- **BBQ Seafood Kebabs, Teriyaki Dressing**
- **Freshly Carved MSA Beef & Fried Red Onions in a Sesame Seed Roll**
- **Thai Green Prawn Curry, Steamed Rice**
- **Parmesan Crusted Lamb Cutlet, Salsa Verde**
- **Antipasto Platters**
  - Warm Turkish Bread, Mediterranean Vegetables, Marinated Olives & Fetta, Selection of Dips, Vegetable Crisps

## Section D

- **Fresh Berry Tartlet**
- **Viennese Sandwich**
- **Cherry Macaroons**
- **Mini Bakewell Tarts**
- **Mini Passion Fruit Brulee**
- **Mini Chocolate Tart**
- **Mini White Chocolate Éclairs**
- **Mini Lemon Curd Tarts**

# **Function Beverage Packages**

## **Package # 1**

- Killawarra Brut Sparkling
- Carlton Draught, Cascade Light, Redback Original, Pure Blonde & Soft Drinks
- Valley of the Giants Classic White, Classic Red

## **Package # 2**

- Killawarra Brut Sparkling
- Carlton Draught, Cascade Light, Redback Original, Pure Blonde & Soft Drinks
- Whippersnapper Classic White, Classic Red

## **Package # 3**

- Brown Brothers Sparkling
- Redback Original, 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
- Asahi, Redback Original, Carlton Draught, Cascade Light & Soft Drinks
- Watershed Sauvignon Blanc Semillon & Shiraz

## **Package # 5**

- Te Hana Sparkling (NZ)
- Asahi, Redback Original, Carlton Draught, Pure Blonde, Cascade Light & Soft Drinks
- Devils Lair “Fifth Leg” Classic White, Classic Red, Chardonnay

## **Package # 6**

- Te Hana Sparkling (NZ), Geoff Hardy’s Sparkling Shiraz
- Asahi, Redback Original, Carlton Draught, Pure Blonde, Cascade Light & Soft Drinks
- Sandalford Semillon/Sauvignon Blanc, Chardonnay, Shiraz

**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	\$27.00
Brown Brothers Pinot Noir Chardonnay	\$40.00
Geoff Hardy Sparkling Shiraz	\$44.00
Te Hana (NZ)	\$47.00

## WHITE WINES

Valley of the Giants Classic White	\$20.00
Whippersnapper Classic White	\$35.00
West Cape Howe Sauvignon Blanc/Semillon	\$34.00
John Kosovich Unwooded Chardonnay	\$32.00
Watershed Sauvignon Blanc	\$41.00
Devils Lair '5 <sup>th</sup> leg' Chardonnay	\$40.00
Devils Lair '5th leg' Sémillon/Sauvignon Blanc	\$40.00
Sandalford Chardonnay	\$65.00
Sandalford Semillon/Sauvignon Blanc	\$43.00

## RED WINES

Valley of the Giants Classic Red	\$20.00
Whippersnapper Classic Red	\$35.00
West Cape Howe Cabernet Merlot	\$34.00
Watershed Shiraz	\$41.00
Devils Lair '5 <sup>th</sup> leg' Classic Red	\$40.00
Sandalford Shiraz	\$57.00

## DRAUGHT BEERS

Carlton Draught & Cascade Light - Glass	\$ 6.00
Redback Original & Pure Blonde	\$ 7.00
Asahi	\$ 8.00

## BOTTLED BEERS

Crown	Little Creatures Pale Ale	All
Corona	Stella Artois	\$8.50

## SOFT DRINKS

Soft Drink Glass	\$ 4.50
Juice Glass	\$ 5.50

# TERMS & CONDITIONS

## ROOM HIRE

Exclusive use of Function Room - seats up to 140 people (no dance floor) \$600.00  
Exclusive use of Entire Venue - seats up to 240 people (no dance floor) \$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 \_\_\_\_\_