FRÉD'S

ALL DAY DRINKS & DINING

FRÉDÉRIC

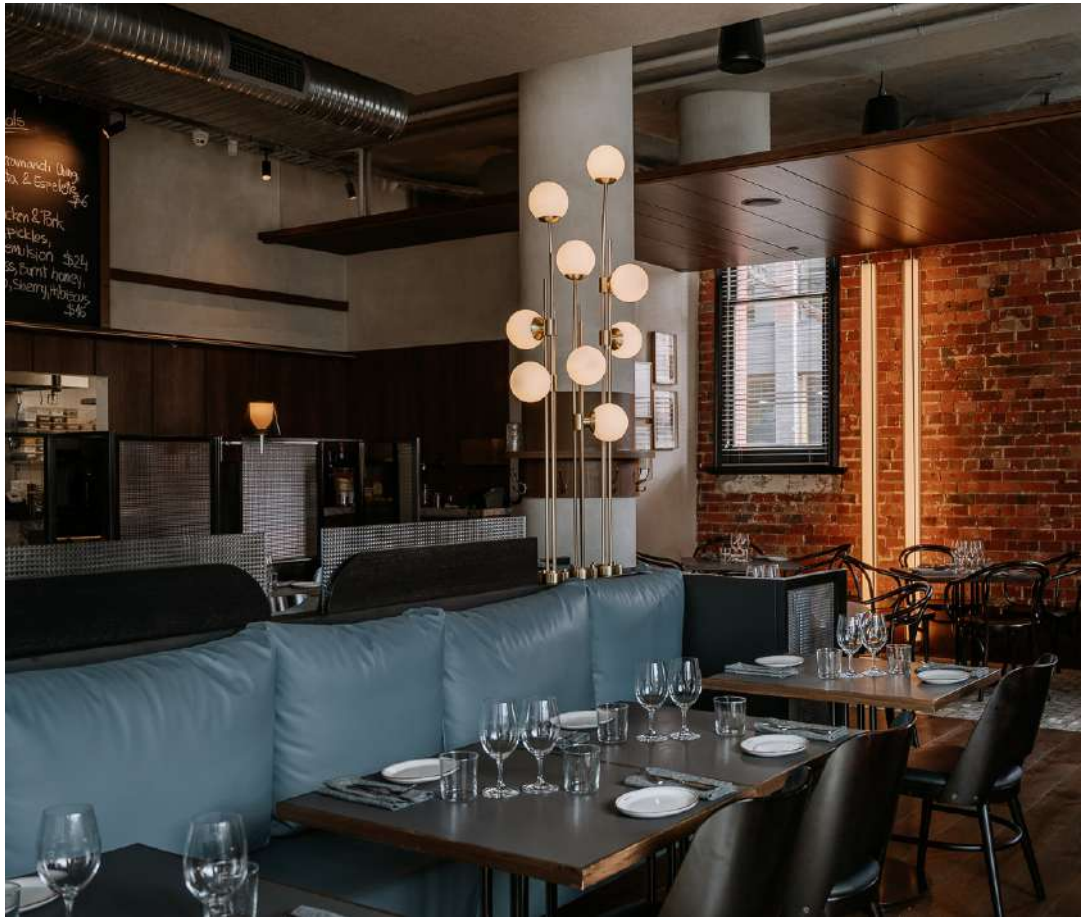
BAR & BISTRO

FUNCTION INFORMATION

FRÉDÉRIC RESTAURANT

EXCLUSIVE SPACE MAXIMUM CAPACITY:
66 SEATED
100 STANDING

Frédéric Bistro is the perfect exclusive space for your next event. Our versatile space caters to all types of events, including cocktail parties, intimate dining, corporate events and wedding receptions. Each event is entirely unique, with every part of the experience created specifically to meet your tastes, budget and other requirements.



FRÉD'S BAR

EXCLUSIVE SPACE MAXIMUM CAPACITY:
22 SEATED
50 STANDING

After something a bit smaller?

Fréds, adjacent to Frederic Bistro is a relaxed all day eatery and late night bar perfect for groups who prefer more intimate surroundings. The area is fully serviced, equiped with a private bar and has audiovisual equipment.

(*The high table can fit additional 6 guests)

THE MENU

The menu at Frédéric has been designed with a focus on shared dishes, and this extends to the menus offered for our special events.

TWO COURSE SHARING MENU- $100 PP
THREE COURSE SHARING MENU- $110 PP

MUSHROOM CROQUETTE
Tarragon dip

CITRUS MARINATED PETUNA OCEAN TROUT
Horseradish emulsion, compressed apple, beetroot, furikake

GNOCCHI
Peas, mint, confit shallot, lemon ricotta

PLEASE CHOOSE TWO MAINS PRIOR TO YOUR EVENT:

BEEF RUMP CAP MB2-3 THE WANDERER
Entrecôte sauce

BRAISED BEEF CHEEK BALLOTINE
Faro, baby carrots, grilled broccolini

BARRAMUNDI
Lemon velouté, peas, confit potatoes

LODDON ESTATE SPATCHCOCK
Broccoli cream, charred broccoli, chicken jus

Shoestring fries

Salad leaves, house dressing

LEMON POSSET
Caramelised white chocolate, raspberries

Dishes are seasonal & may be subject to change. We can cater for most dietary requirements, please give us as much notice as possible to accommodate for these.

STAND UP CANAPES

The development of our canapé menus has been overseen by our Head Chef Victorien Blain, and offers a range of options for your next event.

$45 per person (8 pieces each) - choose 6 canape options
$60 per person (12 pieces each) - choose 8 canape options
$75 per person (15 pieces each) - choose 10 canape options

SAVOURY CANAPÉS

Freshly shucked oysters, mignonette

Parmesan tarte, peas, parmesan curd, lemon gel

Mushroom croquette, tarragon dip

Citrus marinated ocean trout, apple, furikake

Tempure zucchini flower, ricotta stuffing, honey glaze

Beef tartare, cucumber, bronze fennel, potato crisp

Fred's fried chicken, Korean chilli sauce

School prawns, lemon emulsion

Pan con tomate

Chickpea panis, pickled carrot, crispy tarragon

Risoni, peas, broad beans, stracciattela

SWEET CANAPÉ

Lemont posset, caramelised white chocolate, raspberries

BEVERAGES AND COCKTAILS

Featuring a range of European/French wines, our wine list offers something for every taste. All wines must be pre-selected from our wine list, or a beverage package chosen to ensure we can house sufficient quantities of stock prior to your event.

We offer a range of cocktials for your event. If you would like to serve a custom or traditional cocktail during your event, this can certainly be arranged.

BEVERAGE PACKAGES

Beverage packages are an excellent way to manage the cost of your next event. For your convenience, we can offer the following range of beverages and durations:

STANDARD PACKAGE

2 hours $60pp
3 hours $75pp
4 hours $90pp

NV Marsuret Prosecco
Veneto, IT

2025 Fred's Pinot Gris
King Valley, VIC

2024 Whickams Rd Chardonnay
Yarra Valley, VIC

2023 Wickhams Road Pinot Noir
Yarra Valley, VIC

2024 Tellurian 'Reymond Selection' Shiraz
Heathcote, VIC

PREMIUM PACKAGE

2 hours $90pp
3 hours $105pp
4 hours $120pp

NV Kreglinger
Pipers Brook, TAS

2024 Villa Solais Vermintino
Sardinia, IT

2024 Domaine Besson Petite Chablis
Burgundy, FR

2024 Village Reymond Pinot Noir
Yarra Valley, FR

2021 Heathcote Shiraz
Heathcote, VIC

*Both packages include draught beer and soft drinks.

CAKES

Cakes can be arranged for special occasions and celebrations. Our Pastry Chef can serve the following:

- Vanilla sponge cake, quinces
- Chocolate ganache, salted caramel tart
- Sticky date pudding, crunchy banana, vanilla mascarpone

Please advise us if you would like a quote for your event. All cakes require 48 hours' notice to produce. Alternatively, you are welcome to provide your own cake. A cake charge of $5 per person is payable on the day.

DECOR

When hosting your private event at Frederic or Fred's Bar you are more than welcome to add additional flowers, candles and other decor items to our space.

Our recommended florist is Kelli Brown at Petal Provedore who is contactable on 0408 288 787 or at hello@petalprovedore.com.au.

TERMS & CONDITIONS

CONFIRMATION

We are quoting current prices, which are subject to alteration without notice.

Final confirmation of guest numbers is made 2 days prior to the reservation. Charges will be levied for the confirmed number, or the final attendance, whichever is greater.

Confirmation of menu and beverage selections are required at least 10 days prior to the reservation.

We do not hold tentative dates for events. A reservation is only made and confirmed upon receipt of a completed booking confirmation form.

CANCELLATIONS

You are required to give a minimum of 48 hours notice in order to cancel an event. In the event of a function being cancelled within 48 hours of the function, a charge of $50 per person will be made as a cancellation fee.

RESPONSIBILITY

The restaurant does not accept responsibility for damage to, or loss of any client's property left in the restaurant prior to, during or after a function. Organisers are financially responsible for any damages sustained to the restaurant fittings, property or equipment by clients, guests or outside contractors.

Nothing is to be nailed, screwed,stapled or adhered to any wall, door or any other part of the building.

If the restaurant has reason to believe that a function will affect the smooth running of the restaurant's business or reputation we reserve the right to cancel the function or remove any disruptive individuals.

MINIMUM SPEND

If the minimum spend is not met, the difference will be levied as a room hire fee and included in the final itemised account.

PAYMENT DETAILS

All functions are payable at the conclusion of the event, except by prior arrangement.

All credit card payments incur a 1.55% processing fee.

Functions can be partly or fully paid for by EFT prior to the event to avoid any processing fees. Upon discussion with our office, an invoice will be issued and remittance will be required before the event's commencement.

TAXES

All charges are inclusive of a 10% goods and services tax.

SERVICE CHARGE

All functions are subject to a 6% service charge.

FRÉDÉRIC

BAR & BISTRO

Contact us today to discuss your next event:

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www.frederic.com.au