



## Fremantle Seafood Festival Announces Exciting Developments for 2016

### ***Experience more of what you loved plus indulge in something extraordinary...***

This summer the Fremantle Seafood Festival is set to attract up to twenty thousand people to the Fishing Boat Harbour in WA's port city of Fremantle to join in a celebration of the state's premium seafood as they taste fresh local produce, enjoy entertainment and connect with the local fishing community.

Following the success of previous events, festival organisers are excited to announce the one-day event will be expanded in 2016 to run over a full weekend and will spill into surrounding areas to incorporate additional entertainment hubs and activities within the festival. The 2016 festival dates have been confirmed for Saturday 27 and Sunday 28 of February.

Festival Director, Peter Woods spoke on the exciting new direction of the festival, "In 2016 we are looking to create a real 'fringe style' atmosphere with mini-events and activities set up in the areas surrounding the Fremantle Fishing Boat Harbour and Bathers Beach. This also gives us the opportunity to involve even more of the local restaurants, bars and attractions in the event, further adding to the community appeal of the festival".

"Visitors can expect to see all of the popular attractions from previous years such as the cooking demonstrations with our celebrity chefs and family entertainment as well as some more hands-on activities and exclusive experiences."

As festival-goers meander along the Seafood Trail, they can enjoy the roaming entertainment, watch as seafood dishes are created by local restaurants on the "Tastes of Fremantle" Stage, taste freshly cooked seafood at the WAFIC Regional Seafood Marquee, discover amazing local produce from the market stalls and take part in a range of tours and activities.

The great news for families is that the festival largely remains a free event, with access to a huge selection of the previously mentioned activities and entertainment as well as a Kid's Zone, which will keep the little ones amused with face painting, pirate shows and more. Then when hunger strikes, visitors can choose to dine at one of the local restaurants or head down to the Bathers Beach Sunset bar and café on the beach.

It is anticipated that one of the most vibrant parts of the festival in 2016 will be the Fresh Seafood Pontoon, a traditional fish market where you can step back in time to the days when you would buy your seafood fresh from the boat. Visitors can meet local fishermen and even enjoy a fishing boat or crayfish processing tour.

After enjoying the busy atmosphere out on the trail, those looking for a more exclusive experience can choose from the selection of ticketed mini-events at the festival. These events range from long table seafood lunches, to gourmet beach barbecues and even intimate seafood master-classes with prestigious WA chefs and sommeliers sharing their secrets on seafood and wine.

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Inside the Festival Village, a 900m<sup>2</sup> marquee, will be a vibrant village atmosphere filled with a wide variety of exhibitors offering wine and fresh produce for tasting and for sale. A central area will provide entertainment with celebrity chefs and live music. The line-up of chefs confirmed for the festival include; Anna Gare, WA celebrity chef; Don Hancey, WA's Food Ambassador; Josh Catalano, third generation fishmonger and co-owner of Catalano's Seafood; Bart Beek, from the multi-award winning establishment Essence Food Studio in Melbourne; and Peter Manifis from InContro Restaurant.

Throughout all the activity over the weekend, the Fremantle Seafood Festival aims to help nurture festival-goers' appreciation of the quality, local WA seafood and fresh produce which is showcased during the event and share the message of 'buy fresh and buy local'. Mr Woods said, "We are so fortunate to have such amazing produce come out of Western Australia and the festival is a great way to encourage the public to experience what it's all about, where it comes from and meet the passionate people working within the industry".

"Whether people are sampling the seafood, tasting product in the market stalls or indulging in one of our long table lunches – everyone will have the opportunity to enjoy fresh WA food, learn something new and then maybe even try something different with fresh local produce at home in their kitchen to share with friends and family."

For more information on the Fremantle Seafood Festival visit [www.fremantleseafoodfestival.com.au](http://www.fremantleseafoodfestival.com.au).

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