

ESTABLISHED • ESTABLISHED •
1897

Tradewinds
HOTEL

FUNCTIONS

2

BREAKFAST

4

CONFERENCE

6

SEATED SET MENU

8

CANAPÉS

9

ROOFTOP

10

BEVERAGES

PLANNING A FUNCTION?

Tradewinds Hotel is an ideal venue for functions, meetings and conferences offering a wide range of rooms and spaces, experienced staff and cutting-edge events options. With seven conference rooms to suit functions of any size and a central, yet tranquil location, we are a popular choice for businesses, conference organisers and those planning their special day.

Tradewinds
HOTEL

BREAKFAST

Sit Down Plated Breakfast \$35 per person

Includes tea and percolated coffee

Includes freshly baked muffins and fruit with yoghurt on the day

Choice of dish on the day
\$10 per person per course

Alternate Drop
\$7 per person per course

Choose one from the following items:

Coconut & Yoghurt Panna Cotta
House Granola, rhubarb compote (v)

Bacon and Eggs
Scrambled eggs, bacon, tomato, toasted sourdough, rocket

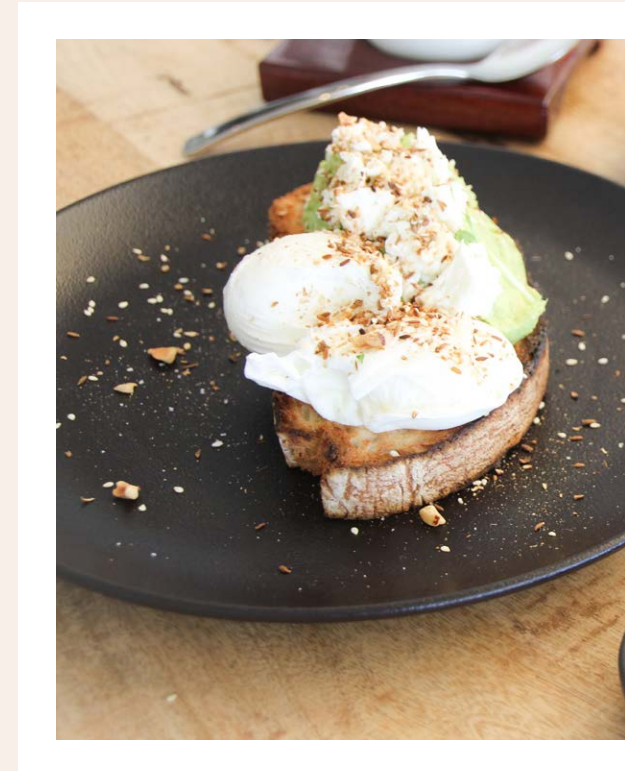
Eggs benedict
Poached eggs, shaved leg ham, hollandaise sauce, English muffin

Smashed Avocado
Poached egg, house dukkah, fetta, sourdough (gfo v)

Pancakes
Maple poached peaches, whipped cream, raspberry coulis (v)

Potato and Corned beef hash
Two poached eggs, hollandaise, cherry tomatoes, sour dough (gfo)

Baked Mixed Mushrooms
Homemade spiced beans, sweet potato, ciabatta (veg gfo)



Menu subject to change due to seasonality and supply

gf – gluten free / gfo – gluten free option / v – vegetarian / veg – vegan / vo – vegan option



CONFERENCE

\$75 per person full day package
\$65 per person half day package

(Morning Tea and lunch, or Lunch and Afternoon Tea)

Choose between working lunch sandwiches or Hot Buffet

Less than 20pax we serve food in the restaurant not in the room

MORNING OR AFTERNOON TEA

Percolated coffee and tea
Choose one savoury and one sweet item

Choose from options below:

SWEET

Mini Banana Loaves (v)
Raspberry Croissant (veg)
Apple Cinnamon Muffin (v)
Chocolate Muffin (v)
Cherry Coconut Slice (gf v)
Cocoa & Coconut Slice (veg)
Assortment of Danishes (v)
Coconut Baklava (v)

SAVORY

Ham & Cheese Croissant
Assortment of Quiches (vo)
Pea & Potato Curry Puff (veg gf)
Lamb, Mint and Rosemary Pie
Ricotta & Spinach Sausage Roll (v)
Pumpkin & Fetta Arancini GF (v)
Vegetable Cornish Pasty (v)

SANDWICH OPTIONS

GFO available on request
Vegan options available on request

Choose three from the options below:

Chicken Wrap, celery, walnuts, Russian dressing, baby cos

Beef Pastrami Sandwich, sauerkraut, pickles, aioli, swiss cheese, Turkish roll

Smoked Salmon Sandwich, multigrain loaf, brie, tomato, tzatziki, mix leaves

Ham & Cheese Baguette, smoked ham, swiss cheese, vine ripened tomatoes

Roasted Capsicum & Goats' Cheese, spinach, wholemeal bread V

plus two salads

Menu subject to change due to seasonality and supply

gf – gluten free / gfo – gluten free option / v – vegetarian / veg – vegan / vo – vegan option



HOT BUFFET OPTIONS

Choose Two hot dishes (+\$10pp for extra hot dish)

Side Dishes

Choose One side (+\$7pp for extra side)

Salad

Choose One salad (+\$7pp for extra salad)

Dessert

Choose One dessert

Red Meat

Grass Fed roast sirloin with peppercorn sauce (gf)
Mottainai farm slow cooked lamb rump, rosemary
gravy (gf)
Crispy local pork belly, apple sauce (gf)

Chicken

Green chicken curry (gf)
Roast chicken breast with mushroom sauce (gf)
Spicy chicken thighs, house BBQ sauce (gfo)

Fish

Chilli and garlic crispy local fish (gf)
Steamed local fish fillets with dill butter (gf)
Beer battered flathead, tartare sauce

Vegetarian

Orchiette, wild mushrooms, spinach,
tomato sugo (veg gfo)
Penne amatriciana, pancetta, chilli, olives, tomato
sugo, cream (gfo)

Side Options

Steamed Rice
Vegetable and egg fried rice
Roast Potatoes
Crispy Chips
Steamed Seasonal Greens

SALADS

Potato salad, onion, celery, chives, honey mustard
dressing (gf v)

Roast pumpkin salad, Persian fetta, pine nuts,
rocket (gf v)

Kale and chick pea salad, sweet potato, golden
raisins, Moroccan spices, red onion (gf veg)

Mixed leaf salad, tomato, cucumber, avocado,
pepitas, red onion (gf veg)

Spiced cauliflower and broccoli salad, quinoa, mixed
leaves, dukkha (gf veg)

DESSERT OPTIONS

Chocolate tart (v)
Raspberry tart (v)
Chia pudding (veg gf)
Chocolate brownies, cherry compote (v)
White Chocolate Blondie, Nutella cream (v)
GFO available on request

DESSERT EXTRAS (+\$5PP)

Mini Cornettos



SEATED SET MENU

Not available on the rooftop

Option to choose family style: choose two entrees two mains, one side, one dessert they will be served on platters to share on the table

\$60pp

2 course set menu – inclusive of bread, olive oil, tea and percolated coffee

Choose one plated entrée (or dessert), one plated main, plus one side to share on the table

Menu items from the options below

\$70pp

3 course set menu – inclusive of bread, olive oil, tea and percolated coffee

Choose one plated entrée, main and dessert, plus one side to share on the table

Menu items from the options below

Upgrade options

Choice of dish on the day
\$10 per person per course

Alternate drop
\$7 per person per course

Family style service option
\$7 per person per course

Additional side
\$7 per person

Additional extra course for the table
See listing

Extra Course Options

Cheese
\$10 per person

Selection of Australian cheeses, house chutney, crackers and bread

Antipasto course
\$12 per person

Selection of cured meats, olives, artichokes, capsicum, grissini

Oyster course
\$15 per person

Three oysters each

Natural, bloody mary salsa, cucumber and caviar

Menu subject to change due to seasonality and supply

gf – gluten free / gfo – gluten free option / v – vegetarian / veg – vegan / vo – vegan option

ENTREE

Chicken & chorizo terrine, sour cherry compote, zuni pickles, crusty bread (gfo)

Cherrywood smoked chicken, toasted walnuts, witlof, radicchio, sherry dressing (gf)

Air dried Harvey beef, pickled shitake, pecorino, rocket, aioli (gf)

Chargrilled WA cuttlefish, nduja, charcoal mayo (gf)

Witlof, watermelon, Persian feta salad, charred peppers, balsamic (gf v)

Chargrilled Albany asparagus, hazelnut cream, wood sorrel (veg gf)

Chargrilled cauliflower, bleu d'Auvergne, truffle oil, herb crumble (v)



MAIN

Roast sirloin, broccolini, charred shallots, peppercorn jus (gf)

Barramundi, shellfish bisque, shaved fennel and orange salad (gf)

Ricotta gnocchi, zucchini, mint, peas, pecorino romano (v)

Free-Range chicken breast, smoked chat potato, mushroom jus, salsa verde (gf)

Cedar baked salmon, beetroot salad, horseradish crème fraiche (gf)

Smoked beef BBQ short rib, pineapple slaw

Baked Kataifi pastry, roast paprika, kale, butternut pumpkin, capsicum coulis (veg)

CHRISTMAS MAIN OPTION

Roast turkey, cranberry gravy, Armagnac prunes, sage stuffing, chipolatas (gf)

SIDE OPTIONS

Crispy Chips (veg)

Mixed seasonal greens (vo)

Rocket, pear and parmesan salad with balsamic dressing (gf)

SIDE OPTIONS (cont.)

Tomato, burrata, basil salad (v)

Rosemary roast chat potatoes (veg)

Brussels sprouts, shallots, chestnuts (vo)

DESSERT OPTIONS

Eton mess, meringue, berries, cream, mint (gf v)

Smoked steamed meringue, lemon curd, amaretti, berries (gfo v)

Baked white chocolate cheesecake, mango jelly, strawberries and mint (v)

Dark chocolate brownie, pistachio cream, raspberry coulis (v)

Steamed treacle pudding, vanilla custard, spiced fruits (v)

Coconut yoghurt panna cotta, mango and mint, passionfruit coulis (veg gf)

CHRISTMAS DESSERT OPTION

House Christmas pudding, calvados cream, summer cherries (v)

White chocolate and rhubarb trifle, rose jelly, vanilla sponge (v)

CANAPÉS

\$40 per person

Add an additional Food Station for the allocated price per person

2 Hour time limit

+ Beverage Package

Each extra half hour is +\$15pp

-

COLD

Bresaola, pickled shitake, pecorino, rocket
Tomato and black olive bruschetta, basil (veg)
WA snapper ceviche, coconut, chilli, cucumber
Harvey beef tartare, smoked oyster mayo, crouton

WARM

Maryland Crab cakes, tomato jam, pickled cucumber
Smoked ham hock croquette, jalapeno relish, burnt pineapple
Miso marinated kingfish, charcoal mayo
Charcoal artichoke cups, mint, Notzarella, balsamic (veg)

ADDITIONAL ITEMS \$6 PER PERSON EXTRA

Black Angus slider, Swiss cheese, brioche bun, pickled red onion \$8 per item
King prawn, avocado mousse, lemon \$6 per item
Panko crusted prawn, chipotle mayo \$6 per item
Freshly shucked oysters,
Pedro Ximenez shallot vinegar (Zea) \$9

SUBSTANTIAL ITEMS \$11 PER PERSON PER ITEM

Ruben sandwich, smoked pastrami, pickles, swiss cheese, Russian dressing, sauerkraut
Battered Flathead & Chips, tartare sauce
Wild mushroom Gnocchi, Persian fetta, pine nuts, roquette (v)
Pumpkin Gnocchi, spinach, vegan cheese, toasted hazelnuts (veg gf)





ROOFTOP

Minimum two hour Canape menu \$40pp + add an additional Food Station for the allocated price per person

OR

Choose two stations

30 people minimum for 2 hour minimum

Paella station \$30 per person

Chicken

Chorizo and seafood

Oyster Station \$30 per person

Freshly shucked (6 per person)

Includes condiments, shallot vinegar, Bloody Mary salsa, cucumber and salmon caviar

Seafood station \$50 per person

2 oysters per person

Salmon Sushi

Tuna Sushi

Vegetable Sushi

Wasabi Mayonaisse

Smoked salmon and capers on blinis

Prawns with Mary Rose lettuce cups

BBQ station \$35 per person

Beef brisket

Bbq chicken

Vegan Sausages

Pineapple slaw

House slow cooked beans

Hotdog station \$25pp

Pork sausages

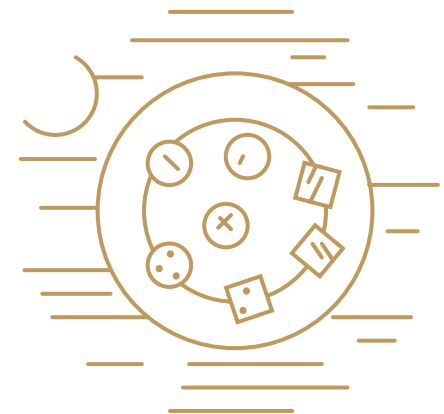
Vegan Sausages

Milk buns GFO

American Cheese

Sauerkraut, mustard

Menu subject to change due to seasonality and supply





BEVERAGE



TRADEWINDS PACKAGE

*Sparkling Wine plus your choice of 2 Wines,
1 Full Strength Beer & 1 Mid Strength Beer*

- 3 Vineyards Sparkling
- Sandalford Winemakers Classic White
- Rockliffe Peaceful Bay Chardonnay
- Hellfire Bay Sweet White
- Sandalford Winemakers Shiraz
- Hellfire Bay Cabernet Merlot
- Little Creatures Pale Ale
- Hahn Super Dry
- James Boags Premium
- Little Creatures Rogers
- James Boags Light
- Soft Drinks & Juices

PREMIUM PACKAGE

*Sparkling Wine plus your choice of 3 Wines,
3 Full Strength Beers & 1 Mid Strength Beer*

- 3 Vineyards Sparkling
- Sandalford Margaret River Range SBS
- Lange Estate Chardonnay
- Hellfire Bay Sweet White
- Sandalford Margaret River Range Shiraz
- Rockliffe Peaceful Bay Cab Sauv
- Teusner Salsa Rose
- Corona
- Peroni
- Little Creature Pale Ale
- Hills Apple Cider
- Little Creatures Rogers
- James Boags Light
- Soft Drinks & Juices

TERRACE PACKAGE

*Sparkling Wine plus your choice of 3 Wines,
3 Full Strength Beers & 1 Mid Strength Beer*

- Yarra Burn Premium Cuvee Brut Sparkling Wine
- Sandalford Estate Reserve SSB
- Kirrihill Watervale Riesling
- Sandalford Estate Reserve Shiraz
- Millbrook GSM
- Corona
- Peroni
- Little Creature Pale Ale
- Hills Apple Cider
- Little Creatures Rogers
- James Boags Light
- Soft Drinks & Juices

LENGTH OF TIME	TRADEWINDS PACKAGE	PREMIUM PACKAGE	TERRACE PACKAGE
2 HOURS	\$40	\$50	\$60
3 HOURS	\$45	\$55	\$65
4 HOURS	\$50	\$60	\$70
5 HOURS	\$55	\$65	\$75
6 HOURS	\$60	\$70	\$80

UPGRADE

Add a choice of two cocktails on arrival for \$10pp

Rooftop Terrace Functions- additional \$5.00 per person applies to Tradewinds & Premium Packages as only bottled beer applies

Tradewinds
HOTEL



1 Sewell Street, East Fremantle WA 6158 / (08) 9339 8188
functions@tradewindshotel.com.au / tradewindshotel.com.au