

WAKES

A dedicated Wake Planner and Wake Supervisor ensure you are in good hands for your event. We take care of all the details allowing family and loved ones to focus on celebrating and caring for each other.



Tradewinds
HOTEL

VENUE OPTIONS

HERITAGE ROOM

A private space with complementary use of a data projector and screen plus audio facilities to play cherished memories. We suggest a cocktail style event for up to 100 people.

No venue hire.

GARDEN TERRACE

A variety of outdoor public spaces that can be allocated depending on the number of people attending from 30 to 200+. We suggest an open bar and shared platters.

No venue hire.

PLYMPTON ROOM

With the capacity of 200 people and complementary use of twin data projectors a screens, this venue allows mourners more space to reminisce and reflect together in privacy.

Venue hire reduced by 50% to \$500.

FOOD & DRINK

PLATTERS

Select from our Platter menu.

MIDDLE EAST 110

Turkish bread, hummus with sumac & jingilli olive oil, labneh & dukkah, mixed olives, fried cauliflower bites with herbed tahini

OCEAN PLATTER 145

12 Smokey Bay oysters, marinated WA octopus, pickled Fremantle sardines, char-grilled Shark Bay prawns, smoked Tasmanian salmon

TRADEWINDS SMOKERY RIBS N WINGS 110

Sticky baby back ribs, spicy chicken wings, smoked beef croquettes, smoked scamorza cheese, zuni pickles and mustard

ARTISAN CHEESE PLATTER 110

A selection of three artisan cheeses, soft, blue, hard, quince paste, home made chutney, poached pear, crackers, seasonal fruit

SLIDER PLATTER 110

Beef sliders, tomato relish, cheese, pickled onions

PIZZA PLATTERS

Margarita - 50

Smoked Meats - 60

Chilli Prawn - 65

CANAPÉS

For more personalized service select our canape menu for \$40 per person for two hours.

Minimum 25 people.

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)

SANDWICHES

Chef's selection of finger sandwiches for \$15 pp. Add a tea and coffee station for \$5 per person.

Minimum 25 people.

BEVERAGES

We can manage your beverage requires by working with you to establish a bar tab, which will be monitored by your dedicated Wake Supervisor. Alternatively, beverage packages can be selected which will be served to your guests.

