



# 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 event 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 ноте

# BREAKFAST

# Sit Down Plated Breakfast \$42 per person

Includes tea and percolated coffee

Includes freshly baked muffins

Fruit, yoghurt and granola cups

Alternate Drop \$7 per person per course

Jugs of Juice - \$16 Choice of apple, orange or pineapple 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, feta, sourdough (gfo v)

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

**Potato and Corned Beef Hash** Two poached eggs, hollandaise, cherry tomatoes, sourdough (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

# \$89 per person full day package\$79 per person half day package

(Morning tea and lunch, or lunch and afternoon tea)

Choose between working lunch sandwiches and salads or hot buffet served in the restaurant

#### **OPTIONAL EXTRAS**

Bean to cup coffee machine	\$5pp
Biscuits on Arrival	\$3pp
Whole Fruit Bowl	\$60
Fresh Fruit Platter	\$75
Soft drink with Lunch	\$5pp
Jugs of Juice	\$16
choice of apple, orange or pineapple	

#### Team Building Activities

Why not let our team organise some fun activities while you are here:

- Yoga on the Balcony
- Wine Tasting with cheese pairing
- Re-energize session in the Gym

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# **MORNING OR AFTERNOON TEA**

Percolated coffee and tea on arrival 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:

Multigrain Chicken Sandwich, celery, walnuts, Russian dressing, baby cos

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

Smoked Salmon Wrap, 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



# HOT BUFFET OPTIONS

Choose one hot dish and a pasta, one side and a salad (+\$15pp for extra hot dish)

**Side Dishes** +\$9pp for extra side

**Salad** +\$9pp for extra salad

**Dessert** + \$5pp for 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

#### Pasta

Orecchiette, wild mushrooms, spinach, tomato sugo (veg gfo) Penne, 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)  $% \left( \left( f_{n}^{\prime}\right) \right) =\left( f_{n}^{\prime}\right) \left( f_{n}^{\prime}\right) \left($ 

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

Kale and chickpea 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)

Not ready for the day to end, why not set up a pre-paid Bar Tab, for \$25 per person we will offer you a complimentary platter to share

\*minimum of 20 people



# 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



# \$79pp

2 course set menu – inclusive of bread with olive oil and balsamic

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

Menu items from the options below

## \$89pp

3 course set menu – inclusive of bread with olive oil and balsamic

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

Menu items from the options below

## Upgrade options

Alternate drop \$9 per person per course

Family style service option \$15 per person per course

Additional Side \$12 per person

## **Extra Course Options**

**Cheese** \$15 per person

Selection of Australian cheeses, house chutney, crackers and bread

**Antipasto course** \$18 per person

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

## Oyster course

\$18 per person

Three oysters each

#### **OPTIONAL EXTRAS**

Tea and Peculated Coffee	\$5pp
After dinner chocolates	\$4pp
Assorted Biscuits	\$4pp

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# **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)

# SIDE OPTIONS

Crispy chips (veg)

Mixed seasonal greens (vo)

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

Tomato, burratta, 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)



# CANAPÉS

# \$40 per person

Add an additional Food Station for the allocated price per person

2 Hour time limit

# COLD

Bresaola, pickled shitake, pecorino, rocket, pastry 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 Mushroom arancini with truffle aioli (veg)

## + Dessert Canapes \$15pp

# **ADDITIONAL ITEMS**

Black angus slider, Swiss cheese, brioche bun, pickledred onion\$9 per itemKing prawn, avocado mousse, lemon\$9 per itemPanko crusted prawn, chipotle mayo\$6 per itemFreshly shucked oysters, Pedro Ximenez shallotvinegar\$6 (ea)

# SUBSTANTIAL ITEMS \$11 PER ITEM

Ruben sandwich, smoked pastrami, pickles, swiss cheese, Russian dressing, sauerkraut

Battered Flathead & Chips, tartare sauce Roast Beef sandwich, horseradish mayonnaise, rocket

Gnocchi, pumpkin puree, 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 \$35 per person

Chicken and Chorizo Mediterranean Vegetable

+ Seafood \$5pp Oyster Station \$35 per person

Freshly shucked (6 per person) Includes condiments, shallot vinegar, Bloody Mary salsa, cucumber and salmon caviar

# Seafood station \$60 per person

2 oysters per person with shallot viniarette Salmon sashimi with pickled ginger Tuna sushi with wasabi mayonnaise Smoked salmon, dill cream cheese on blinis Chilled prawns with avocado and cocktail sauce

## BBQ station \$59 per person

Beef brisket with chimmichuri BBQ chicken Pork and Fennel Sausages Pineapple slaw Green Salad with balsamic dressing Lamb Chops Condiments - mustards, pickle, BBQ sauce

# Grazing Station \$30pp

Selection of sliced meats Olives Hummus Selection of Cheese Crackers, grissini and bread Dried and fresh fruit Chicken pate Mustard and pickles





# BEVERAGE

# **TRADEWINDS PACKAGE**

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

## Sparkling Tatachilla Sparkling Wine Sandalford Classic Dry White Salatin Pinot Grigio Sandalford Margaret River Shiraz **Big Bufffalo Pinot Noir** Beer Gage Roads Single Fin Swan Draught Otherside Festive Session Ale Great Northern Mid Non Alcoholic Soft Drinks

### **OPTIONAL EXTRAS**

Frozen Margarita Machine Choice of Flavour:

- Classic
- Watermelon
- Passionfruit

### \*minimum of 40 people

**PREMIUM PACKAGE** 

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

### Sparkling

Da Luca Prosecco Wine Sandalford Estate Reserve SBS Salatin Pinot Grigio Sandalford 1840 Rose Vamos Tempranillo Sandalford Estate Reserve Cabernet Sauvignon Beer Little Creatures Pale Ale Hello Sunshine Apple Cider Swan Draught

+ Juice \$5pp choice of apple, orange or pineapple

Gage Roads Single Fin Great Northern Mid Non Alcoholic Soft Drinks

\$15 per cocktail

# **TERRACE PACKAGE**

Sparkling Wine plus your choice of 3 Wines, 2 Full Strength Beers & 1 Mid Strength Beer

### Sparkling

Da Luca Prosecco

#### Wine

Oats End SBS

Riesling Freak No3

Apricus Hill Chardonnay

Sandalford ER Cabernet Sauvignon

Willow Bridge Grenache Shiraz Mouvedre

L'escarelle Palm Rose

### Beer

Little Creatures Pale Ale Matso Ginger Beer Gage Roads Single Fin Great Northern Mid 5 Seeds Super Crisp Apple Cider Little Creatures Rogers **Non Alcoholic** Soft Drinks

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

### UPGRADE

Add a choice of a cocktail on arrival for \$16pp

Aperol Spritz Paloma Margarita Moscow Mule Peach Bellini

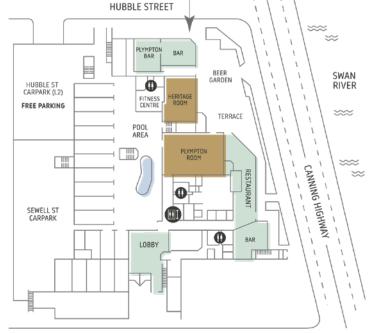


# FUNCTION ROOMS AND SPACES

# **FUNCTION ROOM CAPACITIES**

	OPEN FACED ROUNDS	U-SHAPE	BOARD ROOM	CLASSROOM	THEATRE	BANQUET ROUNDS	BANQUET ROUNDS WITH DANCE FLOOR	COCKTAIL	COCKTAIL WITH DANCE FLOOR
PLYMPTON ROOM 204m2	120	60	_	100	200	170	160	220	200
NORTH PLYMPTON 12m x 10m = 120m2	40	35	30	40	90	50	40	120	100
SOUTH PLYMPTON 12m x 7m = 84m2	32	25	20	30	60	40	30	100	80
PALM ROOM 8m x 13m = 104m2	48	35	25	40	80	60	50	100	80
HERITAGE ROOM 11m x 8m = 88m2	40	30	25	40	80	50	40	100	80
HARBOUR ROOM 9m x 4m = 36m2	-	16	16	16	30	-	-	-	-
BOARD ROOM 4m x 5m = 20m2	-	-	8	-	8	-	-	-	-
ROOFTOP 348m2	-	-	-	-	50	-	-	220	-





SEWELL STREET

**GROUND FLOOR** 

Tradewinds HOTEL

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