

Tradewinds
HOTEL

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1897
ESTABLISHED •

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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
HOTEL

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

Menu subject to change due to seasonality and supply

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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)

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



Menu subject to change due to seasonality and supply
gf – gluten free / gfo – gluten free option / v – vegetarian / veg – vegan / vo – vegan option

\$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**

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, 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)



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
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, pickled red onion \$9 per item
King prawn, avocado mousse, lemon \$9 per item
Panko crusted prawn, chipotle mayo \$6 per item
Freshly shucked oysters, Pedro Ximenez shallot vinegar \$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

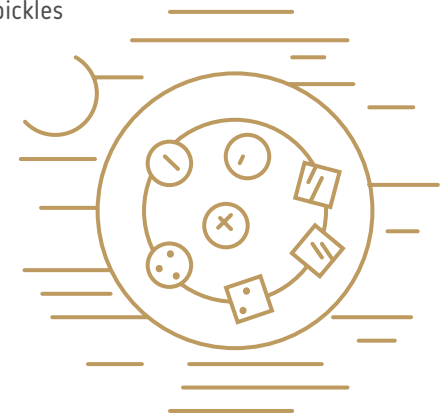
2 oysters per person with shallot vinaigrette
Salmon sashimi with pickled ginger
Tuna sushi with wasabi mayonnaise
Smoked salmon, dill cream cheese on blinis
Chilled prawns with avocado and cocktail sauce

BBQ station \$59 per person

Beef brisket with chimichuri
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 Buffalo 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*

\$15 per cocktail

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 Rose

Vamos Tempranillo

Sandalford Estate Reserve Cabernet Sauvignon

Beer

Little Creatures Pale Ale

Hello Sunshine Apple Cider

Swan Draught

Gage Roads Single Fin

Great Northern Mid

Non Alcoholic

Soft Drinks

+ Juice \$5pp

choice of apple, orange or pineapple

TERRACE PACKAGE

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

Sparkling

Da Luca Prosecco

Wine

Chateau de Clearay Sauvignon

Riesling Freak No3

Apricus Hill Chardonnay

Sandalford ER Cabernet Sauvignon

Forest Hill Malbec

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

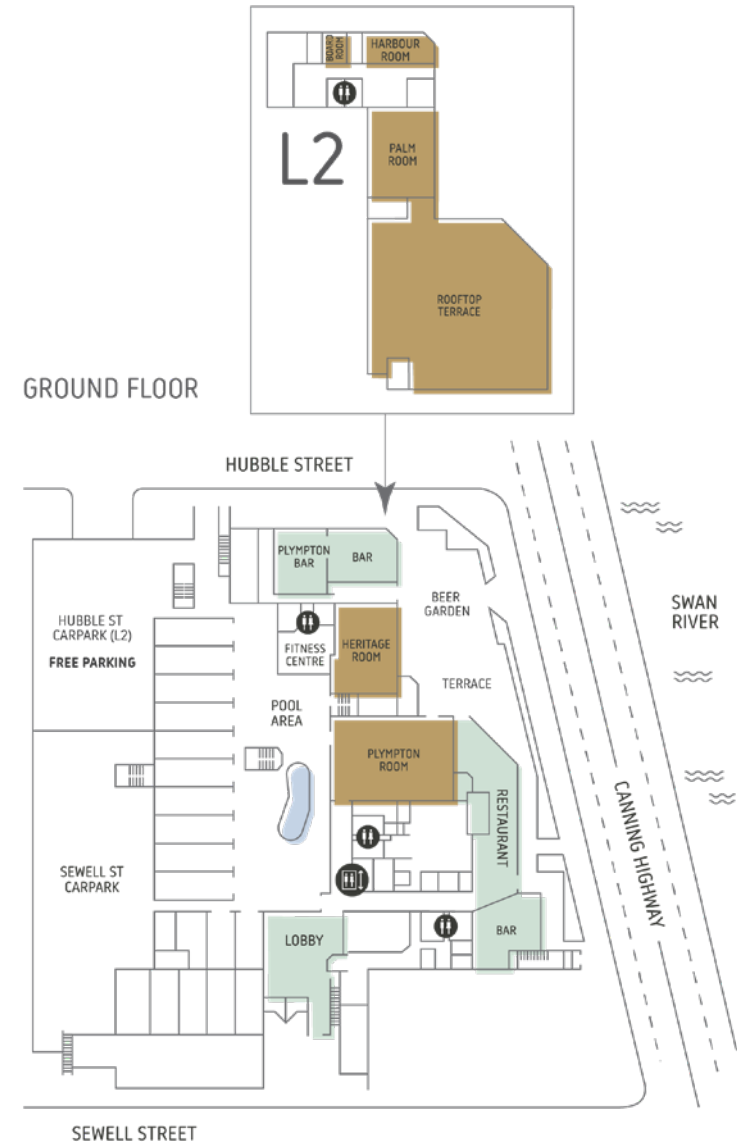
Peach Bellini



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 204m ²	120	60	-	100	200	170	160	220	200
NORTH PLYMPTON 12m x 10m = 120m ²	40	35	30	40	90	50	40	120	100
SOUTH PLYMPTON 12m x 7m = 84m ²	32	25	20	30	60	40	30	100	80
PALM ROOM 8m x 13m = 104m ²	48	35	25	40	80	60	50	100	80
HERITAGE ROOM 11m x 8m = 88m ²	40	30	25	40	80	50	40	100	80
HARBOUR ROOM 9m x 4m = 36m ²	-	16	16	16	30	-	-	-	-
BOARD ROOM 4m x 5m = 20m ²	-	-	8	-	8	-	-	-	-
ROOFTOP 348m ²	-	-	-	-	50	-	-	220	-



Tradewinds
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