

Tradewinds
HOTEL

FUNCTIONS

ESTABLISHED •
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, mandarin curd (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 contains nuts)

Ricotta Pancakes

Maple syrup, crispy bacon

Ricotta Pancakes

Raspberry compote, berries (v)

Baked Mixed Mushrooms

Goats curd, truffle oil, sourdough (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
<i>choice of apple, orange or pineapple</i>	

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 savory and one sweet item

Choose from options below:

SWEET

Banana Bread (veg gf)
Raspberry Croissant (v)
White Chocolate and Berry Muffin (v)
Chocolate Muffin (v)
Sticky Date Pudding (v)
Passion Fruit Cheesecake (gf, veg, contain nuts)
Assortment of Danishes (v)
Carrot Cake (v)

SAVORY

Ham & Cheese Croissant
Assortment of Quiches (vo)
Pea & Potato Curry Puff (veg gf)
Spinach and Feta Triangles, tomato sugo(v)
Truffled Porcini Arancini, aioli (v)
Smoked Salmon Croissant w/chive butter
Angus Beef Mini Pie, smoked BBQ Sauce
Chicken Lollipop with Blue Cheese Ranch

SANDWICH OPTIONS

GFO available on request
Vegan options available on request

Choose three from the options below:

Multigrain Chicken Ceaser Sandwich, bacon
Parmesan, Ceaser dressing, baby cos

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

Smoked Salmon Sandwich, multigrain, red onion,
mixed leaves, dill cream cheese

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

Roasted Pumpkin Wrap, sun-dried tomato, pesto,
spinach, feta (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)

Pork Chops with fresh chimichurri (gf)

Slow braised Beef Cheeks (gf)

Crispy Porchetta, apple and green raisin relish (gf)

Chicken

Green Chicken curry (gf)

Roast chicken breast with mushroom sauce (gf)

Chicken thighs, chimichurri sauce (gf)

Fish

Grilled Barramundi, caponata , fresh herbs (gf)

Steamed snapper, salsa verde (gf)

Beer battered flathead, tartare sauce

Pasta

Orecchiette, wild mushrooms, spinach, tomato sugo (v gfo)

Penne, chilli, olives, tomato sugo, cream (v gfo)

Penne Carbonara, bacon, onion, cream, egg, parmesan (gfo)

Side Options

Steamed Rice

Creamy Mashed Potato with Crispy Onions

Roast Potatoes

Crispy Chips

Steamed Seasonal Greens

SALADS

Potato salad, red onion, chives, seeded mustard mayonnaise (gf v)

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

Rocket, pear, walnut, gorgonzola dressing (gf v)

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

Quinoa Salad, sweet potato, red onion, spinach, almonds, mint yoghurt dressing (v gf)

DESSERT OPTIONS

Chocolate tart (v)

Raspberry tart (v)

Carrot Cake (v)

Chocolate brownies, cherry compote (gf veg)

White chocolate blondie, nutella cream (gf veg)

Lemon Cake, raspberry coulis (v)

Apple Shortcake, 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

WA Snapper ceviche, coconut, chilli, cucumber, crispbread (gfo)

Cherrywood smoked chicken, toasted walnuts, baby spinach, watercress, pedro ximenez glaze (gf)

Bresaola, pecorino, rocket, horseradish aioli (gf)

Chargrilled WA cuttlefish, nduja, basil mayo (gf)

Blue Swimmer Crab Tartlet, celeriac puree, greens

Winter melon, crispy parma prosciutto, vin cotto reduction, caramelized shallot (gf v)

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

Cauliflower Gratin, 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, potato gratin, chicken jus, salsa verde (gf)

Cedar baked salmon, olives, herbs, tomato, caper gremolata (gf)

Braised Lamb Shoulder, artichoke puree, romesco (gf)

Buffalo Mozzarella Parmigiana, basil pesto, eggplant, crispy parsley (v)

SIDE OPTIONS

Crispy chips (v)

Mixed seasonal greens (v)

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

Tomato, burrata, basil salad (gf v)

Rosemary and garlic roast chat potatoes (gf v)

Brussels sprouts, shallots, crispy panchetta (vo)

Honey Roasted carrots, caraway seeds (gf v)

DESSERT OPTIONS

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

Glazed strawberry tart, creme patisserie, coulis

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

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

House made Italian classic espresso Tiramisu

Orange blossom panna cotta, mango and mint, passionfruit coulis (v gf)

Sticky Date Pudding, whisky caramel sauce, candied pecans, cream



CANAPÉS

\$40 per person

Add an additional Food Station for the allocated price per person

2 Hour time limit

COLD

Bresaola and Ricotta Tart, pickled shitake
Bruschetta caponata, capsicum, basil (v gfo)
Smoked salmon, seed cracker, mustard cream, greens
Harvey beef tartare, cured yolk, olive powder, crouton

WARM

Crumbed Crab cakes, chilli jam, micro herbs
Beef Brisket Croquette, BBQ Mayo
Vegetable Dumplings, soy and ginger sauce
Mushroom arancini with truffle aioli (v)

+ Dessert Canapes \$15pp

ADDITIONAL ITEMS

Black angus slider, Swiss cheese, brioche bun, pickled red onion	\$9 per item
Pork Belly Bao Buns	\$9 per item
Panko crusted prawn, black brioche bun, chipotle mayo	\$9 per item
Freshly shucked oysters, bloody mary, lemon	\$6 (ea)

SUBSTANTIAL ITEMS

\$11 PER ITEM

Lamb Cutlet, mint yoghurt, lemon (gf)
Battered Flathead & Chips, tartare sauce
Marinated Chicken skewer with asian slaw (gf)
Ricotta Gnocchi, spinach, pumpkin puree, toasted hazelnuts (v)
Skull Island prawn, cous cous salad, vegetables, miso glaze





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

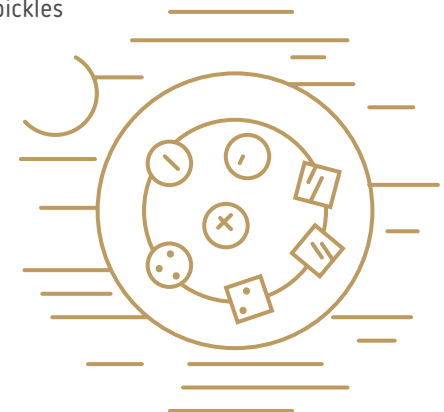
2 oysters per person with shallot vinaigrette
Gin cured salmon, mustard cream, crackers
Tuna sushi with wasabi mayonnaise
Kingfish sashimi, green chilli, ponzu
Smoked salmon, dill cream, red onion, blinis
Chilled prawns with avocado and cocktail sauce

BBQ station \$59 per person

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

Grazing Station \$30pp

Selection of sliced meats
Olives
Hummus
Red pepper pesto
Selection of Cheese
Crackers, grissini and bread
Dried and fresh fruit
Chicken Terrine
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

Stray Society Fiano-Verdejo

Apricus Hill Chardonnay

Sandalford Margaret River Shiraz

Big Buffalo Pinot Noir

Beer

Gage Roads Single Fin

Swan Draught

Heineken

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

Patch Mumma Pinot Grigio

Rameau D'Or Rose

Vamos Tempranillo

Sandalford Estate Reserve Cabernet Sauvignon

Beer

Otherside Cloudburst

Otherside Larger

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

Oats End SBS

Forrest Hill Riesling

Apricus Hill Chardonnay

Sandalford ER Cabernet Sauvignon

Small Victories Grenache

Rameau D'Or Rose

Beer

Otherside Cloudburst

Matso Ginger Beer

Gage Roads Single Fin

Great Northern Mid

Gage Roads Pinky's Cider

Gage Roads Huey Coastal Lager

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

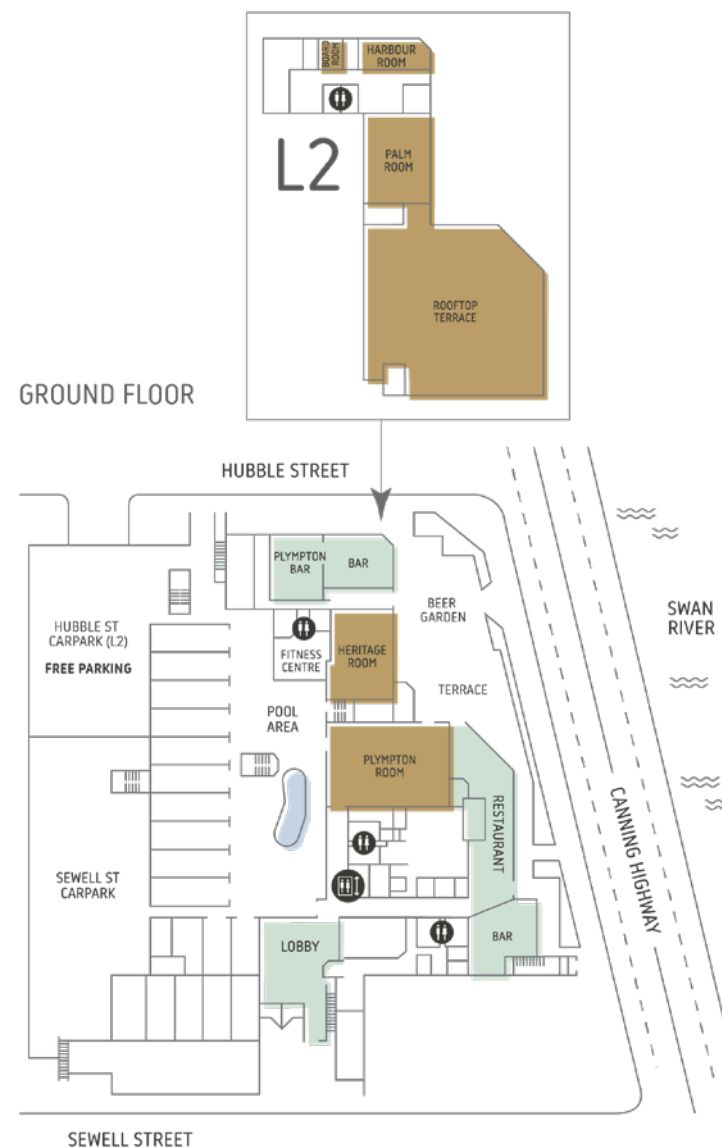
Peach Bellini



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	–





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