



**Tradewindshotel**



*M*emories that last forever .....

## Weddings

The Tradewinds Hotel is part of the history and charm of Fremantle. Set on the banks of the Swan River the original hotel is over 100 years old, is heritage listed and offers tradition, character and warmth.

Choose from our three function rooms to make your special day a memorable occasion.

We have a wide selection of menus or we can design a special menu in consultation with our Executive Chef.



### *Plympton Room*

The Plympton Room is superbly located along side the garden courtyard with views of the tropical pool at one end and views over the piazza and Swan River at the other.

**Room Capacity**

Sit-down/Buffer: 160 guests

Cocktail: 220 guests

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## *Palm Room*

The Palm Room located on our second level has old world charm with french doors opening out onto the balcony with spectacular views of the Swan River. The balcony is ideal for pre dinner drinks and photographs.

### **Room Capacity**

Sit-down Buffet: 75 guests  
Cocktail: 150 guests



## *Heritage Room*

For a small intimate wedding the Heritage Room is ideal. Situated on the ground floor this room offers old world charm and ambience.

### **Room Capacity**

Sit-down Buffet: 60 guests  
Cocktail: 120 guests

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## Venue

The Plympton Room	\$ 700.00
The Palm Room	\$ 600.00
The Heritage Room	\$ 600.00
Ceremonial Area ( <i>includes limited seating, CD player, registry table</i> )	\$ 200.00

## We are delighted to offer the following complimentary

- White linen table clothes
- White linen napkins
- Personalised menus
- Silk skirt draped delicately over sparkling fairy lights on the bridal and cake tables
- Three tiered silver candelabras for your bridal table
- Dance floor
- White chair covers for your bridal table with gold, silver or white bows
- Lectern and microphone
- Cake knife

## Optional Linen

Classic chair covers with bows	\$ 6.60 ea
Coloured table cloths	\$ 16.00 ea
Coloured linen napkins	\$ 1.50 ea
Coloured linen overlays	\$ 13.20 ea

## Arrangements

Wrought iron candelabra's	\$ 38.00 ea
Decorated with ivory or asparagus fern	\$ 40.00 ea
Decorated with posy of flowers	\$ 60.00 ea

## Balloons

Helium balloons floating over the dance floor or ceiling	
Standard, metallic or pearl	\$ 3.50 ea
Table Weights	\$ 5.00 ea

## Assistance

The Tradewinds Hotel can also help with recommendations for your wedding requirements, including: photographer, florists, cake decorating, celebrants & music.

## Accommodation

The Tradewinds is delighted to offer the Bride and Groom a complimentary suite on their wedding night. A chilled bottle of sparkling wine will be awaiting your arrival and the next morning we will serve you two complimentary fully cooked breakfasts to your suite or in our restaurant.

*\* Wedding must be booked for a minimum of 50 guests*

## Your Wedding Guests

We also want to ensure your guests are well looked after, so we are pleased to arrange an allocation of rooms for them to book independently.

The Tradewinds Hotel has one and two bedroom self contained apartments.

Discounted Rates may be applicable.

*\* Conditions apply*

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## *Tie the Knot*

**\$98.00 per person**

Minimum of 50 guests  
Valid Sunday - Friday

### **Includes**

Deluxe Dinner Buffet

Or

Set Menu

1 x Soup, 1 x Main, 1 x Dessert (*Plympton Room only*)

6 hour beverage package

Including pre dinner drinks on arrival

Consisting of:

- Draught beer
- Sandalford Element wines
- Sparkling wine
- Assorted soft drinks

### **Package also includes**

- Room hire and dance floor
- Silk and fairy lights on the bridal and cake tables
- Cake knife
- Three tiered silver candelabras for the bridal table
- White chair covers for the bridal table with white, gold or silver bows
- Accommodation for the Bride and Groom including breakfast the following morning

\* Conditions apply

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## Set Menu

### \$ 65.00 per person

Choice of (1) Soup  
Choice of (1) Main  
Choice of (1) Dessert

### \$ 73.00 per person

Choice of (1) Entrée  
Choice of (1) Main  
Choice of (1) Dessert

### \$ 80.00 per person

Choice of (1) Soup  
Choice of (2) Mains  
Choice of (1) Dessert

### \$ 85.00 per person

Choice of (1) Entrée  
Choice of (2) Mains  
Choice of (1) Dessert

### \$ 90.00 per person

Choice of (1) Soup or (1) Entrée  
Choice of (2) Mains  
Choice of (2) Desserts

### \$ 90.00 per person

Choice of (2) Entrees  
Choice of (2) Mains  
Choice of (2) Desserts

## Soups

Cream of chicken and corn with garlic croutons

Minestrone with parmesan croute

Honey roasted pumpkin topped with toasted pine nuts

Cream of lobster bisque with flaked crab meat and chopped chives

*\* All soup served to the table with a crusty bread roll*

## Entrées

Tandoori grilled prawns served chilled with sultana and coriander rice, crisp pappadoms and tomato kunsdi

Smoked salmon timbale filled with caper cream cheese served on avocado puree with lavish bread and tomato chive vinaigrette

Pistachio chicken roulade served with apricot compote, grissini stick and mint cous cous

Thai beef salad with glass noodles, crisp vegetables and chilli lime dressing

Dukka seared salmon with asparagus, spinach and roasted pepper salad

Coriander grilled chicken fillet with asian salad and sweet soy glaze

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## *Set Menu - continued*

### **Mains**

Basil pesto roasted chicken breast served with parmesan polenta, semi dried tomatoes and baby courgettes

Rosemary and garlic studded lamb rump, roasted with root vegetable crumble, asparagus and red wine jus

Tasmanian salmon fillet grilled with ginger, lime and oyster sauce served on a asian vegetable bundle with crisp prawn noodles

Grilled beef fillet with smoked cheddar potato gratin, cherry tomato compote and tempura broccoli floret

Roasted sage and pancetta wrapped pork fillet with sweet potato cake, sugar snap peas and caramelised apple

Baked snapper fillets served with herb risotto cake, vegetables and shrimp burre blanc

Caramelised pumpkin, toasted pine nuts and basil filo parcels served with grilled halomi, sundried tomatoes, olive tapenade with a side of rocket

*\* All main meals served with seasonal vegetables*

### **Desserts**

Spiced fig and macadamia nut pudding served with vanilla ice cream and toffee sauce

Banoffee tartlet with rum and raisin ice-cream drizzled with chocolate sauce

Caramelised lemon tart with wild berry compote and thickened cream

Duo of chocolate mousses

White and dark chocolate mousses, layered on sweet pastry with chocolate ganache and raspberry coulis

Tasting plate of sweet treats

Warm apple crumble, petite chocolate éclair, lemon and raspberry tartlet, chocolate coated ice-cream ball

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## *Dinner Buffet*

\$55.00 per person

### **Soup**

All soup served to the table with a crusty bread roll

Please select one of the following:

- Cream of chicken and corn soup with garlic croutons
- Minestrone with parmesan cheese croute
- Honey roasted pumpkin with toasted pine nuts

### **Cold Meat Selection**

Continental meat platter including ham, spicy salami and silverside with pickles and mustards

### **Salad Selection**

Seasonal garden salad with herb dressing

Balsamic roasted beetroots with orange and pine nut dressing

Potato salad with crisp bacon, spring onions topped with a creamy dressing

### **Hot Fork Selections**

Please select two of the following hot fork dishes:

- Five spiced beef strips tossed with sautéed vegetables and noodles
- Beef stroganoff with mushrooms, gherkins and sour cream
- Rich beef and tomato lasagna with italian herbs and béchamel sauce
- Green thai chicken curry with asian vegetables
- Baked chicken with sautéed mushrooms, bacon cream sauce with herb tossed spaghetti
- Tandoori roasted chicken with butter and tomato sauce
- Lemon pepper grilled red spot emperor fillets with baby shrimp veloute
- Tomato and saffron seafood pilaf with local mussels, squid and chilli prawns
- Baked fillets of fish marinated with soy, ginger and garlic served with sautéed greens
- Pumpkin and ricotta tortellini with artichokes, olives and sundried tomato pesto cream
- Red thai vegetable curry with coriander and coconut milk served with steamed rice
- Spinach and ricotta cannelloni with roasted tomato and basil sauce sprinkled with mozzarella

\* Seasonal steamed vegetables, roasted potatoes and steamed rice will accompany your selections

### **Dessert Buffet**

Fresh fruit salad with mint syrup

Lemon tart served with cream

Tiramisu squares

Freshly brewed tea, coffee and chocolates

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## *Deluxe Dinner Buffet*

\$65.00 per person

### **Soup**

All soup served to the table with a crusty bread roll

Please select one of the following:

- Cream of chicken and corn soup with garlic croutons
- Minestrone with parmesan cheese croute
- Honey roasted pumpkin with toasted pine nuts

### **Cold Meat Selection**

Continental meat platter including ham, spicy salami and silverside with pickles and mustards

Lemon pepper roasted chicken drumsticks served chilled with dried fruit compote and herb pesto dressing

### **Salad Selection**

Seasonal garden salad with balsamic dressing

Freshly sliced tomato with bocconcini and fresh torn basil

Potato salad with crispy bacon, spring onions topped with creamy dressing

Build your own caesar salad

### **Carvery**

Please select two of the following roasts

- Slow roasted beef with herb crust and horseradish cream
- Rosemary and garlic studded lamb leg roasted with red wine jus
- Sage and apple roasted pork with crackling
- Honey glazed ham with spiced pineapple compote

### **Hot Fork Selections**

Please select two of the following hot fork dishes:

- Five spiced beef strips tossed with sautéed vegetables and noodles
- Beef stroganoff with mushrooms, gherkins and sour cream
- Rich beef and tomato lasagna with italian herbs and béchamel sauce
- Green thai chicken curry with asian vegetables
- Baked chicken with sautéed mushrooms, bacon cream sauce with herb tossed spaghetti
- Tandoori roasted chicken with butter and tomato sauce
- Lemon pepper grilled red spot emperor fillets with baby shrimp veloute
- Tomato and saffron seafood pilaf with local mussels, squid and chilli prawns
- Baked fillets of fish marinated with soy, ginger and garlic served with sautéed greens
- Pumpkin and ricotta tortellini with artichokes, olives and sundried tomato pesto cream
- Red thai vegetable curry with coriander and coconut milk served with steamed rice
- Spinach and ricotta cannelloni with roasted tomato and basil sauce sprinkled with mozzarella

\* Seasonal steamed vegetables, roasted potatoes and steamed rice will accompany your selections

### **Dessert Buffet**

Fresh fruit salad with mint syrup

Assorted filled profiteroles

Lemon tart served with cream

Pecan pie with berry compote

Tiramisu squares

Freshly brewed tea, coffee and chocolates

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## *Buffet Additions*

### **Carvery**

Please select one of the following roasts:

- Slow roasted beef with herb crust and horseradish cream
- Roasted rosemary and garlic studded lamb leg served with red wine jus
- Sage and apple roasted pork with crackling
- Honey glazed ham with spiced pineapple compote

**\$8.50 per person**

### **Seafood Selection**

Whole poached prawns

Served with cocktail sauce and lemon wedges

**\$9.50 per person**

Freshly shucked oysters

With tomato and chive dressing

**\$9.00 per person**

Seafood basket

Including whole prawns, oysters and marinated mussels

**\$15.00 per person**

### **Desserts**

Please select one of the following:

- Sticky date pudding with caramel sauce
- Assorted filled profiteroles
- Apple strudel with vanilla anglaise
- Pecan pie with berry compote
- Chocolate mud cake served with chocolate rum sauce
- Apricot and almond crumble with brandy custard

**\$7.50 per person**

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## Cocktail Menus

### \$60 per platter

Crisp potato wedges with sweet chilli and sour cream  
 Mini beef dim sims with dark soy sauce  
 Crumbed fish goujons with tartare sauce  
 Curried vegetable samosas and cocktail spring rolls with sweet chilli sauce  
 Fried squid with lemon aioli  
 Mini gourmet pies and sausage rolls

### Suggested servings (per person)

½ hour ..... 4 items  
 1 hour ..... 6 items  
 2 hours ..... 8 items  
 3 hours ..... 12 items

### Cold Canapé Selection

\$ 3.00 per piece

Rare roast beef en croute with parmesan and rocket salad  
 Smoked salmon mousse with fried capers on toasted rye  
 Cracked pepper patè with mandarin segments  
 Coconut poached prawns in a crisp wonton cup topped with chilli, pineapple and coriander salsa  
 Balsamic glazed cherry tomato's topped with avocado mousse  
 Mini tomato and basil bruschetta with freshly shaved parmesan cheese  
 Honey roasted pumpkin and feta bruschetta  
 Spicy crab virgin mary shooters  
 Mini greek salad cucumber cup

### Hot Canapé Selection

\$3.50 per piece

Thai green curry prawn wonton rolls with sweet chilli and coriander dipping sauce  
 Chinese five spice chicken strips with lime wedges  
 Salt and pepper prawns with lemon aioli  
 Mediterranean risotto balls with garlic aioli  
 Gourmet pizza squares (selection of meat and vegetarian toppings available)  
 Tandoori chicken, mango and mint filo parcels  
 Roasted vegetable mini quiches with feta cheese

### Gourmet Cold Canapé Selection

\$ 4.00 per piece

Roasted duck and spring onion pancakes with coriander and hosien sauce  
 Fresh oysters served in their shell, with tomato and chive dressing  
 Selection of fresh nori rolls with wasabi mayonnaise, soy sauce and pickled ginger

### Gourmet Hot Canapé Selection

\$4.50 per piece

Tempura prawns with soy mayonnaise  
 Mini homemade shepherds pies with creamy garlic potato top  
 Mini tandoori lamb burgers with mint yoghurt and spiced chutney  
 Baby italian sausage hotdogs with rocket leaf, tomato salsa, feta cheese and herb mayonnaise  
 Char sui steamed pork buns with hosien and coriander dipping sauce  
 Smoked salmon and goats cheese tartlets with chopped chives

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## Beverages

### Draught Beer

Tooheys New, Hahn Super Dry, Hahn Premium Light  
Jug  
Middy

\$ 17.00  
\$ 5.00

\* Other draught beer available on request.

### Packaged Beer

Hahn Premium Light and Boags Premium Light  
Tooheys Extra Dry  
Redback Mild, Crown Lager, Pure Blonde  
Redback, Little Creatures Pale Ale and Heineken  
Corona

\$ 6.60 per bottle  
\$ 7.00 per bottle  
\$ 7.50 per bottle  
\$ 8.00 per bottle  
\$ 8.50 per bottle

### Spirits

Standard  
Deluxe

\$ 7.80 includes mixer  
\$ 8.50 includes mixer

### Soft Drink

Lemonade, Cola, Diet Cola, Dry Ginger Ale, Squash  
1140 ml Jug  
Middy

\$ 12.80  
\$ 3.50

### Punch

Non alcoholic fruit punch  
1140ml Jug  
Alcoholic fruit punch  
1140ml Jug

\$ 13.60  
\$ 16.00

### Wine

Sandalford Element wines  
Bottle  
Glass

\$ 28.00  
\$ 7.10

### Selected House Sparkling

Bottle  
Glass

\$ 27.00  
\$ 6.80

\* Please ask for our current wine list for a more extensive wine and sparkling selection.

### Liquor Licence Regulations

Tradewinds Hotel is a fully licenced property, therefore it is the policy of the hotel not to allow beverages to be supplied by the organiser of the function.

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## *Beverage Packages*

### **Sandalford Element Package**

Draught beer, Sandalford Element wines, sparkling wine and soft drink

3 hours	\$ 33.00 per person
4 hours	\$ 37.00 per person
5 hours	\$ 40.00 per person
6 hours	\$ 44.00 per person

### **Sandalford Estate - Margaret River Package**

Draught beer, Sandalford Margaret River Estate wines, sparkling wine and soft drink

3 hours	\$ 37.00 per person
4 hours	\$ 41.00 per person
5 hours	\$ 44.00 per person
6 hours	\$ 48.00 per person



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## *Terms and Conditions*

### **Tentative Booking**

A tentative booking will be held for 14 days and will be automatically cancelled unless an extension is requested.

### **Confirmation of Booking**

A deposit of \$500.00 is required to guarantee your booking and will be deducted from the final account. Upon confirmation of the booking a receipt and confirmation letter will be issued.

### **Final Confirmation and Arrangements**

You are required to finalise arrangements by personal appointment with the Functions Co-ordinator no less than 21 days prior to event.

### **Guaranteed Numbers**

Guaranteed number of guests attending the function is required 72 hours prior to the event. Management reserves the right to charge for meals prepared in accordance with numbers guaranteed.

### **Price Increases**

Every endeavour is made to maintain prices as printed, however these may be subject to change.

### **Cancellation**

Management will share your disappointment if your function has to be cancelled. Deposits will not be refunded. We reserve the right to charge a cancellation fee on the total value of the function as follows:

Notice within 30 day	50%
Notice with in 14 days	100%

### **Use of Confetti**

The Hotel prohibits the use of confetti on the premises.

### **Security and Insurance**

The staff will take every care with security and protection of your property. We cannot accept liability for loss or damage of any item whilst it is on our premises. We recommend you arrange insurance cover.

### **Room Assignments**

Management reserves the right to assign another room for the organised function in the event the room originally booked for the function would become unavailable or deemed inappropriate.

### **Public Holidays**

A 25% surcharge applies to the total value of all functions booked on a public holiday.

### **Smoking**

Smoking is prohibited in any of the buildings. Outside facilities are available.

### **Noise**

The hotel reserves the right to monitor and control the noise level of all sources of entertainment being held within the Tradewinds Hotel.

We also ask that all patrons leaving the hotel do so in a orderly and quiet manner, respecting that we are an accommodation hotel.

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## Terms and Conditions - continued

### Service of Alcohol

The Tradewinds Hotel up holds the principals of "Responsible service of Alcohol" and in accordance with the liquor license applicable to this premises .

The hotel reserves the right to refuse service (but not limited to):

- Persons who show signs of intoxication
- Persons suspected of being under the age of eighteen (18) years

The hotel has the right to remove the offending guest/s from the premises or close the bar entirely

Gifts of Alcohol presented to guests must remain sealed whilst on the premises. Please advise your guests.

### Damage to Property

Damage caused to property including linen, carpets, fixtures and fittings, resulting in replacement of the property will be the financial responsibility of the host.

### Payment

Payment for the total function is required 72 hours prior to the function. A deposit of 50% is required for beverage on consumption, with the remaining amount to be paid on conclusion of the function.

### Deliveries

Items being delivered on your behalf must be boxed and labeled with function name and clearly marked. Drop off times to be arranged with your functions co-ordinator. Although care is taken, no responsibility is taken for lost or damaged goods.

Any items left on site will be disposed of after 7 days unless prior arrangement has been made.

### Client Acceptance

I / We agree and understand all the terms and conditions mentioned above are applicable when booking my/our function with the Tradewinds Hotel.

### Tradewinds Hotel

59 Canning Hwy  
East Fremantle 6159  
Phone: 9339 8188  
Fax: 9319 2317

Email: [functions@tradewindshotel.com.au](mailto:functions@tradewindshotel.com.au)  
Web: [www.tradewindshotel.com.au](http://www.tradewindshotel.com.au)

Bank Details  
BSB: 086 006  
Account # : 570 195 196  
Branch: NAB St Georges Tce  
Account Name: Tradewinds Hotel

Function Name: \_\_\_\_\_ Function Date: \_\_\_\_\_

Approximate Numbers of Guests: \_\_\_\_\_ Home: \_\_\_\_\_

Contact Name/s: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_ Function Time: \_\_\_\_\_

Address: \_\_\_\_\_

Function Venue: \_\_\_\_\_

I have read and understood the attached terms and conditions and accept responsibility to abide by these terms. I accept that prices are subject to change without notice.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Please be aware if the above is not signed the hotel reserves the right to enforce the above terms and conditions where applicable.

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