

# Tradewindshotel



**Conferences**

**Seminars**

**Product launches**

**Meetings**

**Planning days**

## Conference Facilities

### Plympton Room ►

17m x 12.4m

Views of the garden courtyard at one end of the room and views overlooking the outdoor alfresco area and Swan River at the other. This room can be divided into two rooms, the North and South Plympton.

#### Room Capacity

Theatre Style	200
Classroom Style	100
Open faced rounds	120
U-Shape	60



### ◀ North Plympton Room

12.4m x 10m

This room is situated on the ground floor with views overlooking the outdoor alfresco area and the Swan River.

#### Room Capacity

Theatre Style	90
Classroom	35
Open faced rounds	50
U-Shape	35

### South Plympton Room ►

12.4m x 8m

Situated on the ground floor with views of the garden courtyard.

#### Room Capacity

Theatre Style	60
Classroom Style	25
Open faced rounds	40
U-Shape	25



### ◀ Palm Room

12.7m x 8m

Located on the second level, the Palm room has old world charm with french doors opening out onto a boarded verandah with spectacular views across the Swan River.

#### Room Capacity

Theatre Style	90
Class Room Style	35
Open faced rounds	50
U-Shape	35

## Conference Facilities

### Heritage Room ►

12.6m x 7.8m

Situated on the ground floor. This room features doors opening out onto the alfresco area.

#### Room Capacity

Theatre Style	80
Classroom Style	30
Open faced rounds	40
U-Shape	30



### ◀ Harbour Room

9.3m x 4.3m

The Harbour room features natural lighting, french doors opening out onto the boarded verandah with views of the Swan River.

#### Room Capacity

Theatre Style	30
U-Shape	16

### Sheedy Room ►

10.1m x 3.8m

Located in our function centre upstairs the Sheedy room features natural lighting and doors opening out onto the verandah.

#### Room Capacity

Theatre Style	30
U-Shape	16



### ◀ Board Room

4.9m x 4.3m

Located in our function centre upstairs featuring natural lighting, the Board room is perfect for small meetings or as a conference breakout room.

#### Room Capacity

Theatre Style	12
Board Style	10

## Breakfast

Served in Restaurant

### Continental Breakfast

**\$ 23.00 per person**

Varied daily with a selection of the following:

Orange, pineapple, apple and tomato juices  
A delicious selection of fresh seasonal sliced fruit  
Assorted cereals  
Bircher muesli  
Fruit and natural yoghurts  
Danish pastries and cinnamon scrolls  
Savoury croissants  
Assorted fruit muffins  
Assorted breads for toasting with preserves

Freshly brewed coffee and selected teas

### Deluxe Buffet Breakfast

**\$26.00 per person**

Features daily specials and a selection of the following:

Continental breakfast plus:

Scrambled eggs  
Poached eggs  
Grilled bacon  
Chipolata sausages  
Hash browns  
Mushrooms  
Grilled herb tomatoes  
Baked beans

Specials - Varied daily

Ham and cheese croissants  
Grilled cheese and tomato muffins  
Apple and cinnamon pancakes  
Orange buttered pancakes  
Savoury mini quiches  
Toasted muffins with scrambled egg, smoked salmon and chives

**Deluxe breakfast available in a private room**  
(minimum 30 people)

**\$32.50 per person**

## Day Use Package

**\$ 47.50 per person**

### Includes

Freshly brewed coffee and selected teas on arrival

### Morning tea

Freshly brewed coffee and selected teas

Your selection of one of the following:

Danish pastries  
Freshly baked buttermilk scones with jam and cream  
Cinnamon donuts  
Selection of chocolate and raspberry lamingtons  
Sausage rolls  
Fresh homemade mini quiches  
(selection of vegetarian and meat)  
Mini tomato and brie croissant  
Mini ham and cheese croissant  
Mini salami and feta cheese croissant  
Mini smoked salmon and avocado croissant

### Lunch

Corporate Buffet Lunch

### Afternoon Tea

Freshly brewed coffee and selected teas  
Assorted Gourmet Cookies

## Morning and Afternoon Teas

### Freshly brewed tea and coffee

\$3.30 per person

Continuous Tea and Coffee

\$ 7.15 1/2 day

\$ 12.10 all day

### Served with one of the following

Selection of Finger Sandwiches

\$1.75 per finger

Freshly baked gourmet cookies

Assorted sweet slices

Mini fruit muffins

Mini savoury muffins

\$3.30 per person

Danish pastries

Freshly baked buttermilk scones with jam and cream

Cinnamon donuts

Selection of chocolate and raspberry lamingtons

Sausage rolls

Fresh homemade mini quiches

(selection of vegetarian and meat)

Mini tomato and brie croissant

Mini ham and cheese croissant

Mini salami and feta cheese croissant

Mini smoked salmon and avocado croissant

\$5.60 per person

### Fresh fruit selection

Freshly sliced seasonal fruit platter

\$4.50 per person

Fresh tropical kebabs with raspberry coulis

\$5.50 per person

Seasonal whole fruit basket

\$5.00 per person

(replenished throughout the day \$7.50 per person)

## Working Lunches

### Light Lunch

\$25.50 per person

Soup of the day served with fresh baked bread

Selection of sandwiches, baby turkish rolls and pita wraps with a variety of fillings

Fresh Fruit Platter

Selection of local and international cheeses served with crackers and fruit compote

Selection of soft drinks, tea and coffee

*\* Substitute soup for an additional item listed below - add \$2.50pp*

### Additional Items

\$5.50 per person

Your selection of one of the following:

Sausage rolls

Mini gourmet pies

Fresh homemade mini quiches

(selection of vegetarian and meat)

Curried vegetable samosas and cocktail spring rolls

Fried squid with lemon aioli

Crumbed fish goujons with tartare sauce

Fresh baked gourmet pizza selection

### Corporate Buffet

\$32.00 per person

Soup of the day served with fresh baked bread

Chefs Selection of:

Two hot dishes

One vegetable dish

One potato or rice dish

Selection of seasonal salads with dressing

Continental meat platter with mustards and pickles

Fresh fruit platter

Selection of local and international cheeses served with crackers and fruit compote

Selection of soft drinks, tea and coffee

## 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

### 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 brushetta  
 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 spiced 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 a 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

### Suggested servings (per person)

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

## Set Menu

\* Minimum 25 guests

### \$ 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 is 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

\* All prices include GST

## 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

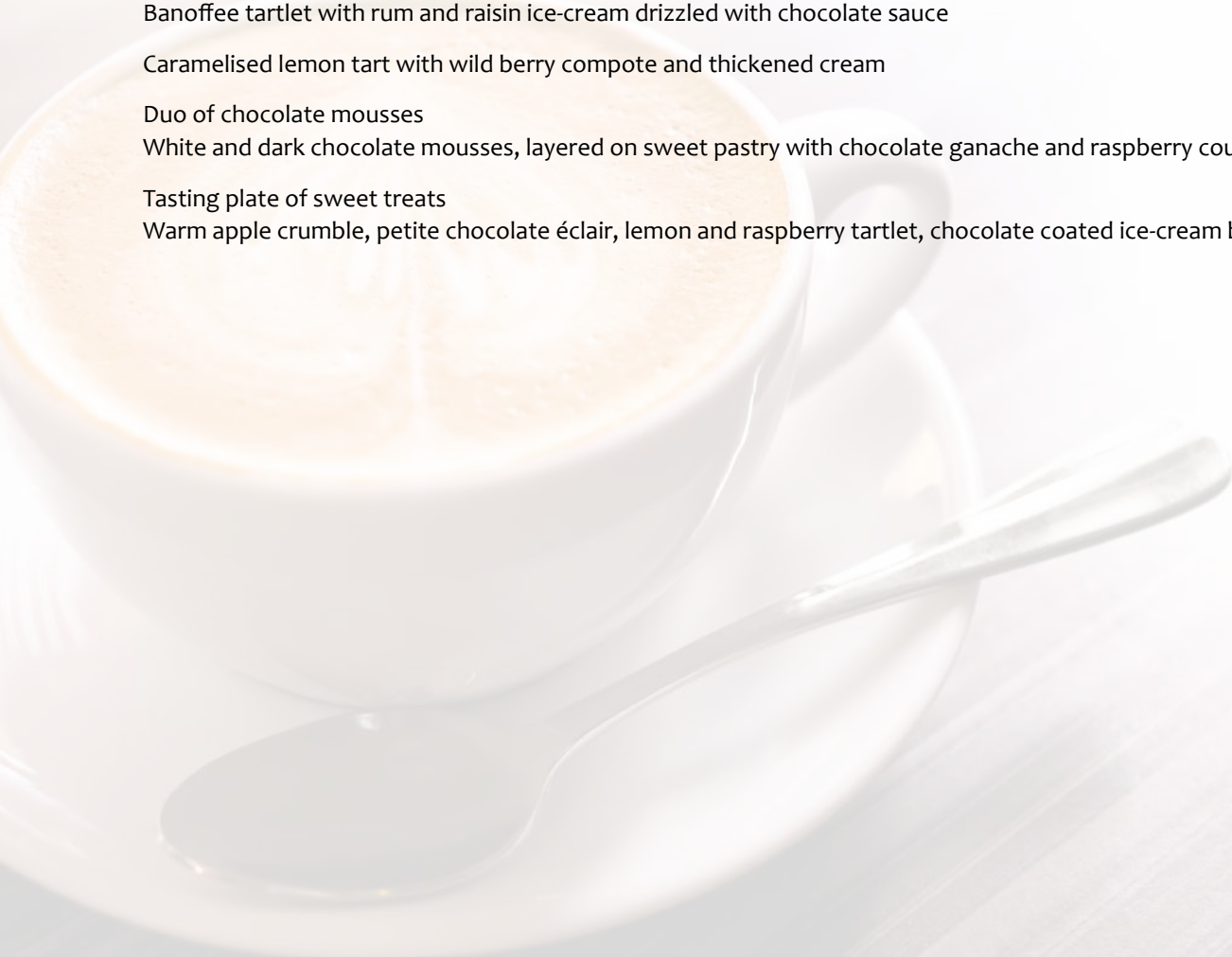
Caramelised lemon tart with wild berry compote and thickened cream

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



## Beverages

### Draught Beer

Boags Draught, Hahn Super Dry, Hahn Premium Light Jug	\$ 18.50
Middy	\$ 5.20

\* Other draught beer available on request.

### Packaged Beer

Hahn Premium Light and Boags Premium Light	\$ 6.60 per bottle
Tooheys Extra Dry	\$ 7.50 per bottle
Redback Mild, Crown Lager, Pure Blonde	\$ 8.00 per bottle
Redback, Little Creatures Pale Ale and Heineken	\$ 8.50 per bottle
Corona	\$ 8.80 per bottle

### Spirits

Standard	\$ 8.20 includes mixer
Deluxe	\$ 8.80 includes mixer

### Soft Drink

Lemonade, Cola, Diet Cola, Dry Ginger Ale, Squash 1140 ml Jug	\$ 13.00
Middy	\$ 3.60

### Punch

Non alcoholic fruit punch 1140ml Jug	\$ 13.60
Alcoholic fruit punch 1140ml Jug	\$ 16.00

### Wine

Sandalford Element wines Bottle	\$ 28.00
Glass	\$ 7.10

### Selected House Sparkling

Bottle	\$ 27.00
Glass	\$ 6.80

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

## 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

### 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.

# 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 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%

## 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.

## 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.

## 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.

## Terms and Conditions - continued

### 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.

### 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

Ringthane Pty Ltd ACN 009 372 785 ABN 91 607 015 260



### 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.

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

Approximate Numbers of Guests: \_\_\_\_\_ Work: \_\_\_\_\_

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.