



Tradewindshotel



Cocktail

Engagements

Birthdays

Sundowners

Banquets

The Tradewinds Hotel is the perfect venue for your next function. We offer a number of areas to choose from, including outdoor river views or indoor private parties. You can be assured that our friendly and professional team will deliver a function to remember.

The Hotel can accommodate 50-200 guests in one of our three private rooms for Birthdays, Engagements, Corporate Cocktail Parties, Sundowners & Banquet Dinners.

Extend your evening to an overnight stay and enjoy our scrumptious buffet breakfast the following morning overlooking the sparkling Swan River. Discounted rates may apply.

Complimentary Services

Dance Floor
Lectern and Microphone
Linen Napkins
5 Stacker CD Player

Plympton Room

The Plympton Room is located alongside our garden courtyard overlooking the pool. The room has it's own private bar and is perfect for banquet dinners and cocktail parties.

Sit Down Dinner	160 guests
Buffet Dinner	160 guests
Cocktail	220 guests

Palm Room

Located on our second level, the Palm Room has french doors opening out onto the Balcony which has spectacular views of the Swan River.

Buffet Dinner	70 guests
Cocktail	120 guests

Heritage Room

The Heritage Rom has old world charm and is perfect for an intimate dinner or cocktail party.

Buffet Dinner	70 guests
Cocktail	120 guests

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 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

Dinner Buffet

\$55.00 per person

Soup

All soup is 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

* All prices include GST

Deluxe Dinner Buffet

\$65.00 per person

Soup

All soup is 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

* All prices include GST

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

* All prices include GST

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 hoisin 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 hoisin and coriander dipping sauce
 Smoked salmon and goats cheese tartlets with chopped chives

* All prices include GST

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
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Alcoholic fruit punch

1140ml Jug	\$ 16.00
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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.

* All prices include GST

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.

* All prices include GST

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
Web: 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.