Group Dining & Gatherings

Menu’s and packages for relaxed group occasions, private dining and small group meetings.



BALL & CHAIN FREMANTLE EST 1896

MARINE LOUNGE BAR

THE HARBOUR MASTER

AGR ATRIUM GARDEN RESTAURANT BUFFET

Harbour Master

Harbour Master is our semi-private dining space, ideal for intimate celebrations or group bookings. With seating up to 35 guests, it offers a refined dining experience featuring carefully crafted set menus and warm attentive service. The perfect setting for any occasion



Set Menu

$75 2-Course
(Entree and Main or Main and Dessert)

$89 3-Course

Select one item from each course



Harbour Master is home to our beautiful High Tea that takes place every Sunday.

High Tea

$47 per person available on Sundays at 2pm

Calista Room

If you are searching for an intimate function space in Fremantle, the Calista room is the perfect fit. Ideal for long table dinners, birthday celebrations, board meetings and small weddings. It offers a versatile setting with a warm, historic atmosphere.

Calista Room has access to a TV Screen from AV Partners at additional cost.



Set Menu

$75 2-Course
(Entree and Main or Main and Dessert)

$89 3-Course

Select an item from each course



Lunch and Dinner Set Menu

Minimum 10 guests
Maximum 35 guests

ENTREE	MAINS	DESSERT
STRACCIATELLA, ROASTED PEAR, PROSCIUTTO, ROCKET, BALSAMIC GLAZE (FL)	PORK MEDALLIONS, BRAISED FENNEL, BABY POTATOES, NDUJA SAUCE (FL)	CARAMEL PANNACOTTA, ORANGE SEGMENTS (FL)
SALT AND PEPPER FRIED SQUID, GREENS, AIOLI (I)	GRILLED BARRAMUNDI, AJO BLANCO, BROCCOLINI, POTATO GRATIN, FRIED CAPERS (FL)	CHOCOLATE CHEESECAKE, WHIPPED CREAM, STRAWBERRIES (V)
PULLED PORK CROQUETTES, CARAMELISED ONIONS, ROASTED CAPSICUM SAUCE, PARMESAN, PIPARRA PEPPERS	PAPPARDELLE AL POMODORI, CHERRY TOMATOES, RED ONION, MIX MUSHROOMS, GARLIC, WHITE WINE, PARSLEY, PARMESAN (V)	PAVLOVA, WHIPPED CREAM, BERRY COULIS, MINT (FL,V)

DIETARY KEY: FL = FLOURLESS | V = VEGETARIAN | VGN = VEGAN
A- Australia | I-Imported | M-Mixed Origin
*Please Note: Dietary Disclaimer - Every effort will be made by our chef to cater to dietary requirements advised. Esplanade Hotel does not have a specific kitchen allocated to allergen production, we cannot guarantee the complete omission of products such as nuts, gluten and traces of dairy products etc.

Ball and Chain

Ball and Chain dates back over 100 years, housing convicts before the Fremantle Prison.

This unique venue for your next Fremantle function boasts Western Australia's largest range of craft beer, an extensive whisky selection and delicious pub grub.

You and your guests can relax in the cozy Bourbon lounge or unwind outside in the Beer Garden. Both offer the perfect setting to enjoy great company & drinks.

Ball and Chain is opened
Wednesday-Friday 3pm-late
Saturday and Sunday 12pm-late

Ball and Chain offers reserved areas as well as exclusive use of the entire venue.





Platter Menu & Beverage Packages

**minimum 20 pax | each platter caters up to 10 people as a light snack*

Charred Beef skirt chimichurri (FL) Minimum order 2 platters	93
Tandoori Chicken brochettes, mint yoghurt (20) (FL)	88
Crispy fried Lemon pepper squid, aioli (I)	78
BBQ Sriracha Pork ribs, sesame, chili (FL)	88
Karaage chicken bites, Kewpie Mayo	83
Seared Chorizo, flat bread, hummus	88
Carnivore Mixed Meat Platter - Pork ribs, Beef skirt, Chorizo Minimum order 2 platters	98
Pumpkin Arancini, Pesto (30) (V,FL)	98
Pulled beef brisket Brioche sliders, tomato, aioli (12)	88
Steamed Pork buns, sweet chili and sesame dipping sauce (12)	83
Poached Prawn, cocktail sauce, Iceberg (12) (FL) (I)	88
Popcorn spiced cauliflower, Sriracha dipping sauce (V)	78
Vegetable steamed Gyoza, soya, sesame dipping sauce (20) (V)	88
Punjabi Vegetable Samosas (20) minted dipping sauce (VGNO)	83
Assorted Sushi, Pickled Ginger, Wasabi, Soya (VGNO)	95
Seasonal Fruit Platter (FL,VGN)	85
Mixed Cheese Platter	125

**Available for 20pax and above only*

Deluxe

Oxford Landing Brut Cuvee, Angove Chardonnay, Grower's Gate Shiraz,
House beers on tap, soft drinks & juices
2hrs 38pp I 3hrs 43pp I 4hrs 48pp

Craft

NV Dal Zotto 'Pucino' Prosecco *King Valley, VIC*
2024 Amelia Park 'Trellis' Chardonnay *Wilyabrup WA*
2025 Juniper Estate 'Original White' Semillon Blanc Sauvignon *Margaret River WA*
2024 Leeuwin Estate 'Siblings' Shiraz *Margaret River WA*
2023 Xanadu 'Circa 77' Cabernet Sauvignon *Margaret River WA*
ALL tap beers & cider, soft drinks & juices
2hrs 45pp I 3hrs 50pp I 4hrs 56pp

BEVERAGE PACKAGE UPGRADES

in addition to beverage package

Cocktail on Arrival	from 18pp
Mocktail on Arrival	12pp
House Spirits Package	1 Hour 15pp
	2 Hours 22pp
	3 Hours 27pp

**Stock subject to availability*



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Canape Menu

COLD

Smoked duck, enoki mushroom, miso, roasted sesame dressing (FL)

Hummus, oyster mushroom, tostadas (V)

Rolled smoked salmon, cream cheese, capers (A, FL)

Poached prawn skewer, wasabi mayo, wakame (I, FL)

Brie, cranberry, prosciutto crostini

Assorted sushi, pickled ginger, wasabi, soya (FL, VGNO)

Caramelised red onion, goat's cheese tartlet (V, FL)

HOT

Popcorn cauliflower fritters, sriracha aioli (V)

Green olive, semi dried tomato arancini (VGN, FL)

Braised lamb shoulder, miso, barley tartlet

Enoki mushroom netted spring rolls, pesto (V)

Punjabi samosas, mint yoghurt (VGNO)

Crispy chicken bites, kimchi, pickled white radish

Tempura prawns, smoked garlic aioli (I)

Thai red curry duck dumpling, chilli, soya

Warm tartlets, ratatouille, goat's cheese (V, FL)

Pakora, spinach and red onion (VGN)

Steamed vegetable gow, sweet chilli, soya (FL)

*minimum 40pax

from $28pp

1 hour 6-items (3 hot, 3 cold)	38
2 hours 8-items (4 hot, 4 cold)	48
3 hours 12-items (6 hot, 6 cold)	58

additional canape at $7pp



SUBSTANTIAL | $18 pp (per choice)

Crispy fried snapper, chips, tartar sauce (A)

Butter chicken, basmati rice, mint yoghurt (FL)

Beef cheek tortellini, basil cream, parmesan

Spinach & ricotta tortellini, basil cream, parmesan (V)

Field mushroom & thyme risotto, shaved parmesan (V, VGNO)

Prosciutto rolled pork fillet, herb polenta, jus (FL)



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ESPLANADE HOTEL, FREMANTLE BY RYDGES

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