



LATE NOV TO DEC 2026

CHRISTMAS FUNCTIONS

AT ESPLANADE HOTEL, FREMANTLE

Limited dates available!

FOR MORE INFORMATION OR TO BOOK NOW, REACH OUT TO
FUNCTIONS_ESPLANADEFREMANTLE@EVT.COM

CHRISTMAS FUNCTIONS

AT ESPLANADE HOTEL, FREMANTLE



SET MENU

Festive three-course set menu

3 hour beverage package

Venue hire (minimum numbers apply)

Christmas styling and decor

Non-alcoholic package available for \$130 per person

\$150 per person

...

POOLSIDE BARBEQUE

Poolside BBQ feast

3 hour beverage package

Venue hire (minimum numbers apply)

Christmas styling and decor

Non-alcoholic package available for \$135 per person

\$155 per person

...

SHARE MENU

Festive feasting style menu

3 hour beverage package

Venue hire (minimum numbers apply)

Christmas styling and decor

Non-alcoholic package available for \$145 per person

\$165 per person

...

BUFFET MENU

Festive buffet style menu

3 hour beverage package

Venue hire (minimum numbers apply)

Christmas styling and decor

Non-alcoholic package available for \$150 per person

\$170 per person

Set Menu

Our festive three-course set menu offers a delightful plated dining experience.

Enjoy a 3-hour beverage package featuring a festive cocktail on arrival, a selection of sparkling, wines, beers, and soft drinks.

Complimentary Christmas tree, bonbons and centrepieces.

Venue hire is included for groups with over 50 attendees.

A non-alcoholic package is also available for \$130 per person.

...

Minimum 50 guests



FROM \$150



FROM \$155

Poolside Barbeque

For the quintessential Australian Christmas, enjoy a poolside BBQ feast.

Enjoy a feast by the Resort Pool alongside a 3-hour beverage package featuring a festive cocktail on arrival.

Complimentary Christmas tree, bonbons and centrepieces.

Venue hire is included for groups with over 70 attendees.

A non-alcoholic package is also available for \$135 per person.

Minimum 70 guests

Add Seafood!

\$8.00 PER PERSON

Share Menu

Our festive share menu is designed to create a feasting dining experience where guests can indulge in an array of tastes.

Enjoy a 3-hour beverage package featuring a festive cocktail on arrival, a selection of sparkling, wines, beers, and soft drinks.

Venue hire is included.

Complimentary Christmas tree, bonbons and centrepieces.

A non-alcoholic package is also available for \$145 per person.

...

50 - 100 guests only



FROM \$165



FROM \$170

Buffet Menu

Our festive buffet-style menu offers a variety of delicious dishes, perfect for your celebration.

Enjoy a 3-hour beverage package featuring a festive cocktail on arrival, a selection of sparkling, wines, beers, and soft drinks.

Venue hire is included.

Complimentary Christmas tree, bonbons and centrepieces.

A non-alcoholic package is also available for \$150 per person.

Minimum 100 guests

Add Seafood!

\$8.00 PER PERSON

... **SAMPLE MENU** ...

Feast your eyes on this!

Set Menu

ENTREE

Smoked Salmon (M, FL)

Stracciatella and white anchovies

Popcorn Cauliflower and Corn Fritters (V)

Crème fraiche, rocket

Beef Cheek Ravioli

Basil cream, shaved parmesan

Smoked Lamb

Capsicum, basil tartlet, chermoula

Japanese Pumpkin and Kale Risotto (FL, VO)

Prosciutto crumble, shaved parmesan

MAINS

Chargrilled Moroccan Spice Marinaded Chicken (FL)

Potato rosette, baby broccoli, saffron cream

Twice Cooked Pork Belly (FL)

Potato gratin, baby carrots, peppercorn jus

Grilled Barramundi (I, FL)

Rustic ratatouille, pesto, rosti

Baked Fillet of Salmon (A, FL)

Pesto crushed potatoes, green beans, peppered tomato salsa

Slow Roast Dorper Lamb Rump (FL)

Herb mashed potatoes, asparagus, rosemary jus

Baked Field Mushroom (V, VGNO)

Herb and parmesan polenta, seared haloumi, pesto, roast heirloom baby carrots

Roast Turkey (FL) ❄️

Apricot and chestnut stuffing, cranberry jus

DESSERT

Baked New York Cheesecake (FL, V)

Apricot nectar

Chocolate and Orange Jaffa Cake (V)

Amarena cherries

Key Lime Pie (V)

Roast macadamia praline, berry puree

Sticky Date Pudding (V)

Butterscotch sauce, vanilla cream

Christmas pudding (V) ❄️

Brandy custard, whipped cream

PREMIUM CUTS UPGRADE

Served with potato Gratin, Honey glazed baby carrots, broccolini, jus

180 gm Stirling Ranges Angus Beef Fillet
250gm Black Angus Striploin

...

Alternate Drop (per course) \$8pp

Choice (per course) \$10pp*

**Maximum number of 100 guests*

**Maximum 2 choices per course*

Premium Main Course - from \$10pp

**The hotel will endeavour to cater to all dietary requests.
High level/quantity may incur additional charges, please consult with your event coordinator for more information.*

V - vegetarian | VO - vegetarian option | VGN - vegan | VGNO - vegan option
FL - flourless | FLO - flourless option
A - Australian | I - Imported | M - Mixed Origin

Barbeque Menu

Includes bread rolls and butter

Chefs selection of two market fresh salads

Char grilled minute cut sirloin (FL)

BBQ beef sausages

Lemon pepper marinated chicken brochettes (FL)

Baked jacket potatoes (FL, V)

Cracked pepper corn cobb, garlic butter (FL, V)

Garlic and rosemary lamb cutlets (FL)

Kiwi and strawberry pavlova (FL, V)

Sliced seasonal fruit platter (FL, VGN)

SEAFOOD ADD ON | \$8PP

Tikka spiced calamari
Baby octopus, balsamic, red onion and Italian parsley
Shell on tiger prawns accompanied with cocktail sauce

ANTIPASTO ADD ON | \$16PP

Prosciutto, Danish Salami, Coppa, Char grilled
Vegetables, Kalamata olives, Bocconcini

OYSTER ADD ON | MARKET PRICE

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Share Menu

CENTRAL ENTREE

**Please select two dishes*

Beetroot gnocchi, semi dried tomato, torn basil (V)

Spinach and cheese tortellini, hot smoked salmon, parmesan cream, micro basil (A, VO)

Caramelised pork belly, char siu, spring onions

Star anise poached chicken, peppered pineapple salsa (FL)

CENTRAL MAINS

**Please select two dishes*

Short cut beef ribs, sticky BBQ glaze (FL)

Chargrilled Cajun spiced half chicken, minted yoghurt (FL)

Braised pork shoulder, with aromatics and citrus (FL)

Pan fried barramundi, wilted greens, lemon caper butter (I, FL)

Field mushroom, smoked pumpkin, roast zucchini risotto (V, VGNO)

SIDES

Honey glazed baby carrots (V, FL)

Duck fat roast potatoes (FL)

Tossed Greek salad (V, FL)

CENTRAL DESSERTS

Tiramisu cheese cake, praline (V)

Chocolate & praline delice (V)

Butterscotch & white chocolate éclair (V)

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Buffet Menu

... COLD SELECTION

Smoked Virginia ham (FL)
Peppercorn crusted beef (FL)
Smoked chorizo (FL)

... SALAD SELECTION

Cucumber, Kalamata olive, cherry tomato, vinaigrette (V, FL)
Roast pumpkin, pecan, red onion, baby spinach (V, FL)
Chickpea, rocket, cherry tomato, tikka yoghurt dressing (V, FL)

... ROAST

please select one dish

All served with reduced pan juices

Roast blade of beef (FL)
Roast turkey breast, cranberry (FL)
Roast pork shoulder, crackle (FL)

❄️ Baked honey glazed ham infused with cloves (FL)

❄️ Roast turkey with apricot and chestnut forcemeat cranberry jus (FL)

... MAINS

please select two dishes

Thai style lamb red curry, coconut, kaffir lime, lemongrass (FL)
Braised lamb, paprika, mushrooms, sour cream (FL)
Baked barramundi fillets, olives, sun dried tomato, olive oil (FL, I)
Pork cassoulet, cannellini beans, tomatoes (FL)
Seared pork medallions, olives, tomatoes, sage, jus (FL)
Braised boneless chicken, field mushroom, thyme cream (FL)
Moroccan spiced roast chicken pieces, herb and lemon yoghurt (FL)
Braised beef rendang, pickled cucumber, sesame (FL)
Beef ragout, root vegetables, baby mushrooms, horseradish jus (FL)

... ACCOMPANIMENTS

Vegetable ravioli, torn basil cream, parmesan (V)
Rustic ratatouille, thyme, basil, crumbled Feta (VGNO)
Steamed market fresh vegetables (VGN, FL)

please select one:

Steamed basmati rice (VGN, FL), or
Roast baby potatoes, garlic, rosemary (V, FL)

... DESSERT

Kiwi and strawberry pavlova (V, FL)
Pear and almond frangipane tart (V)
New York baked cheesecake (V, FL)
Freshly sliced fruit platter (VGN, FL)
Assorted Australian and imported cheese, dried apricots & water crackers

Option to swap one dessert option to the below option:

❄️ **Christmas pudding (V)**

Brandy custard, whipped cream

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