



ESPLANADE HOTEL FREMANTLE BY RYDGES

CONFERENCE AND EVENTS KIT 2027

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

CONFERENCE & EVENT SPACES

Our 12-purpose built pillar-less conference spaces can host from a small boardroom meeting of 10 attendees up to a large seminar type event for 940 theatre style with catering. Ideal conference venue for 300 delegates with 3-5 breakouts, exhibition and catering all located on one floor.

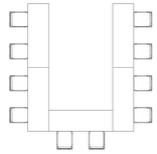
Perfect for social occasions such as weddings, dinners, balls or graduations, the ballroom can hold up to 700 attendees, with plenty of space for pre-dinner drinks and photos.

	Area (sqm)	Ceiling height	Booth 2x3m	Banquet	Banquet + Dance floor	Cocktail	Classroom	Boardroom	Theatre	U-Shape	Cabaret
SOUTHERN CROSS GALA BALLROOM	799	6	54	640	500	940	399	-	940	-	450
Sirius room	330	6	20	250	200	340	180	42	340	60	184
Pleiades room	231	6	16	170	140	236	135	42	236	54	120
Orion room	238	6	16	170	140	236	135	42	236	54	120
INDIAN OCEAN SUITE	261	2.7	17	120	110	307	80	-	140	40	128
Admiralty Gulf room	102	2.7	7	60	40	120	36	30	80	30	48
King Sound room	98	2.7	7	60	40	115	42	30	80	36	48
Prince Regent room	61	2.7	4	30	-	70	24	24	40	21	24
ISLAND SUITE	322	2.9	17	200	160	379	140	-	240	-	160
Rottnest room	121	2.9	8	70	50	100	60	24	98	30	56
Garden room	91	2.9	6	50	30	80	45	24	70	24	40
Carnac room	100	2.9	7	50	30	80	45	24	70	24	40
Abrolhos Room	58	2.4	-	-	-	-	-	18	-	-	-
Resort Poolside	-	-	-	-	-	400	-	-	-	-	-
Ball & Chain pub	-	2.9	-	-	-	176	-	16	-	-	-
Calista dining room	52	2.7	-	-	-	-	-	28	35	-	-
Australia II boardroom	19	2.4	-	-	-	-	-	10	-	-	-
Leeuwin II boardroom	16	2.4	-	-	-	-	-	6	-	-	-

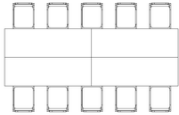
VENUE FLOOR PLAN

SPACE LAYOUT

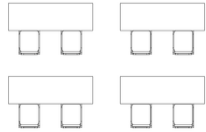
U - SHAPE



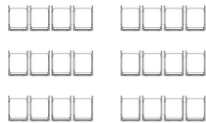
BOARDROOM



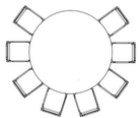
CLASSROOM



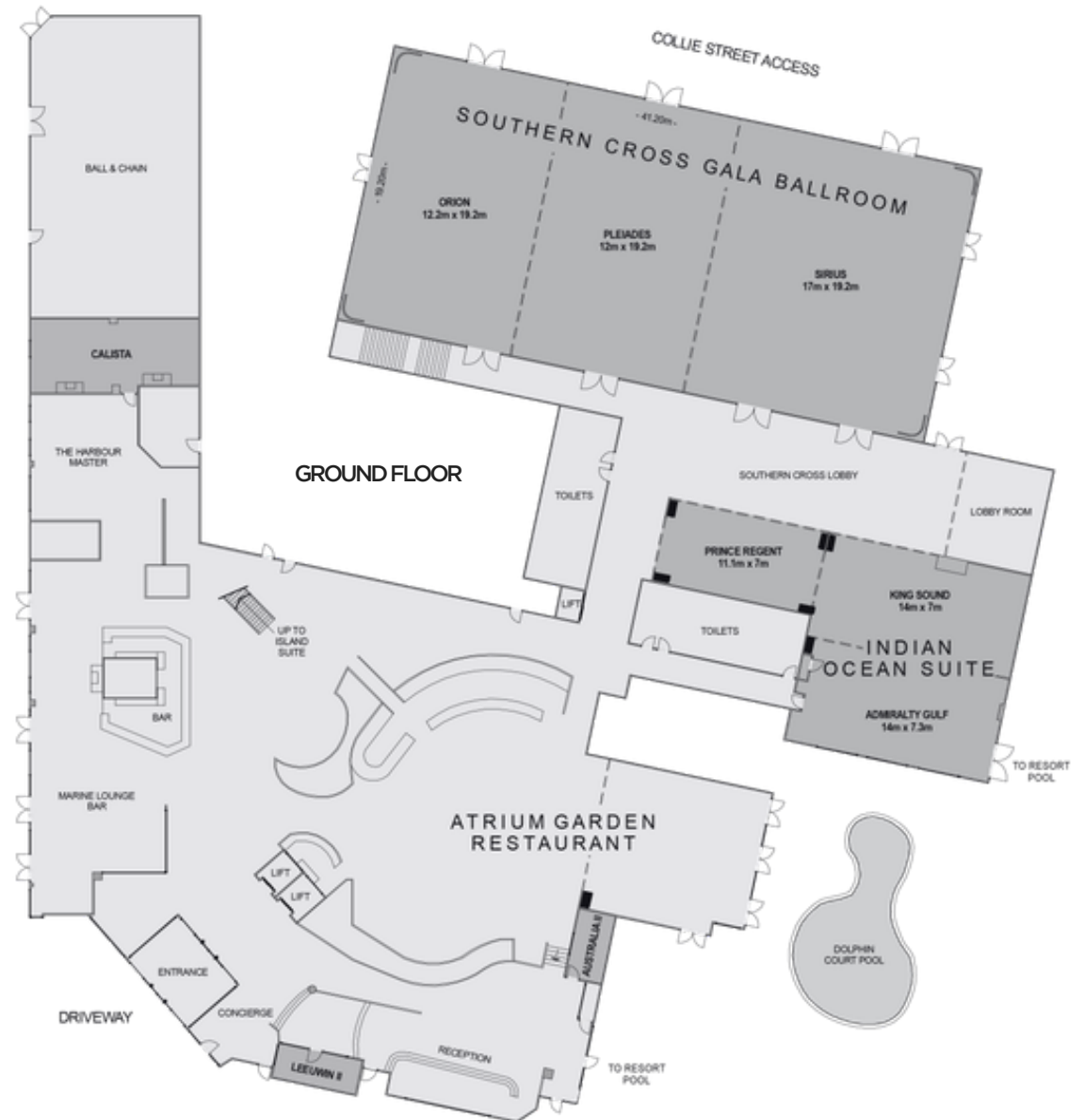
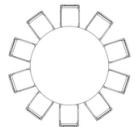
THEATRE



CABARET



BANQUET



HOTEL FACTS



Located in the heart of the port city of Fremantle, overlooking the inner city oasis of the Esplanade Park, 30 minutes drive from Perth CBD, The Esplanade Hotel Fremantle by Rydges offers the perfect space for any event - from small scale executive meetings to sizeable corporate functions.



With 300 accommodation rooms in a range of configurations available, our recently refurbished rooms are ideal for both short and long stay requirements.

Each guest room is beautifully appointed with stylish furnishings and offers all the essential amenities and premium services to ensure guests are connected and comfortable throughout their stay.



The hotel is located within walking distance to Fremantle CBD, the famous cappuccino strip, public transport, and everything Fremantle has to offer.



Join our FREE EVT Stays program at www.evtstays.com for exclusive rates.



Atrium Garden Restaurant delivers a buffet breakfast daily featuring all your favourite dishes.

The Marine Lounge Bar is host to some of the best wines of Western Australia. Offering you the comfort of a hotel lounge in a relaxed setting.

The Ball & Chain (our resident pub) gives guests a chance to sit back with a beer and soak up the summer rays in it's beer garden.

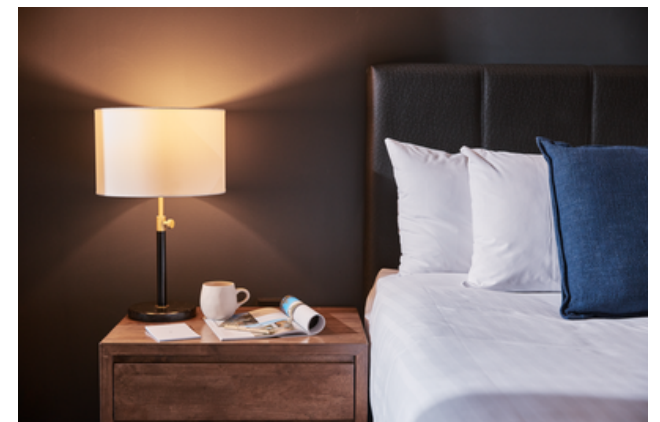


2,000 square meters of meeting and function space to host meetings, conferences, launches, team building sessions and networking events including a 799 square meter pillar-less Ballroom.

The unique spaces are ideal as a point of difference for any event. The hotel offers the versatility and flexibility to ensure you always enjoy a great experience whether you're after a business or social event.



All event spaces are equipped with Projection, Audio and Lighting options and all event-specific requirements, including virtual, hybrid and video conferencing can be accommodated by our in-house AV supplier, AVPartners



DAY DELEGATE PACKAGE

*Minimum numbers apply



HALF DAY PACKAGE

Coordinator Support

Half Day Venue Hire

Lectern & Microphone

Wi-Fi

Notepads & Pens

Iced Water & Mints

Arrival Tea & Coffee

Fruit Bowl

Morning Tea OR Afternoon Tea

Working Lunch



FULL DAY PACKAGE

Coordinator Support

Full Day Venue Hire

Lectern & Microphone

Wi-Fi

Notepads & Pens

Iced Water & Mints

Arrival Tea & Coffee

Fruit Bowl

Morning Tea

Working Lunch

Afternoon Tea



FEELING A LITTLE EXTRA?



- Sandwich platter \$80 per platter
 - feeds 10 guests approximately
- Bowl of whole fruits \$60 per bowl (30 pieces)
- Freshly sliced seasonal fruit platter \$85
- Barista cart hire \$500* per day
 - *coffee consumption not included
 - *staffed during break times only
 - \$1,000 for full day staffing (maximum of 8 hours)
- Tablecloths (black or white)
 - \$10 per trestle tablecloth
 - \$15 per round tablecloth
- Tub chairs & coffee table hire \$35 each
- Floral Arrangement \$50 each *Limited availability
- Cakeage fees
 - Platter \$5pp
 - Cake plated individually with berry coulis \$8pp
- Strangelove Bottled Water (Still/Sparkling)
 - 350ml: \$5 per bottle
 - 750ml: \$8 per bottle
- Operable wall movement
 - Ballroom: \$350 per move
 - Others: \$200 per move
- Plant hire \$60 each
- Security - Minimum of 4 hours time period
 - \$100 per hour per guard (weekday)
 - \$120 per hour per guard (weekend)

BREAKFAST

*orange juice, percolated tea & coffee included



CONTINENTAL SHARED BREAKFAST

*Minimum 30 guests

Freshly baked Danish pastries (V)
 Mini mixed sweet muffins (V)
 Freshly sliced seasonal fruit platter (FL, VGN)
 Bircher muesli yoghurt pots (V)
 Coconut chia granola (FL, VGN)
 Savoury croissants (VO)
 Ham and aged cheddar | Roma tomato and basil

**Please note, our continental breakfast menu is a fixed menu set as a station.
 High level dietary requirements may be accommodated at an additional cost, subject to approval.*

*Minimum 30 guests

Alternate Drop
 Choice (Maximum of 2 choices)
 *Maximum number of 100 guests

**Please note that dietary requirements cannot be accommodated for the shared Danish pastries; however, all plated menu items can be tailored accordingly.*

PLATED BREAKFAST

*Includes central platter of assorted Danish pastries (V)**

Toasted English Muffin

Wilted spinach, soft poached free-range eggs, hollandaise

Please select: smoked salmon (A) or buttered asparagus (V)

Espy Full Brekkie (FLO)

Grilled bacon, slow roast tomato, chicken bratwurst
 chipolatas, hash browns, scrambled free-range eggs,
 sourdough

Open Breakfast Bagel (V, FLO)

Smashed avocado, toasted sunflower seeds, poached free-range eggs, field mushroom, baby spinach



**Every effort will be made by our chef to cater to dietary requirements advised. As 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. High level dietary needs can be sourced at additional costs where required.*

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A - Australian | I - Imported | M - Mixed Origin

BUFFET BREAKFAST



Bacon (FL)
Scrambled Eggs (FL, V)
Sautéed Mushrooms (V)
Chicken Bratwurst Chipolatas
Baked Beans (V)
Grilled Tomatoes (FL, VGN)
Hash Browns (FL, V)
Toast (VGN)
Freshly Baked Danish Pastries (V)
Fresh Fruits (FL, VGN)
Yoghurt (V)

INCLUDES:

- Percolated Coffee & Tea Station
- Orange Juice

*Excludes barista coffee

*Minimum numbers of 50 guests

BREAKFAST ADD ONS

MIMOSA ON ARRIVAL

Orange Juice and House Bubbles

CENTRAL FRUIT PLATTER

FRESH BOTTLED JUICES (250ml)

Greens

kale, kiwi, granny smith apple, cucumber, ginger

Purple Rain

beetroot, carrot, celery, parsley, lemon, turmeric

Strawberry Fields

strawberry, apple, pineapple

BARISTA CART HIRE*

*coffee consumption not included

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TEA BREAKS

SAVOURY

Virginia Ham, Aged Cheddar, Baked Mini Croissant

Roma Tomato, Aged Cheddar, Basil Baked Mini Croissant (V)

Beef, Cheese & Bacon Mini Pies

Cauliflower Cheese Mini Pies (V)

Sun Dried Tomato, Capsicum & Cheese Scroll (V)

Pea & Potato Curry Puff (VGN)

Freshly Baked Sausage Roll with Tomato Relish

Truffle & Mushroom Arancini (FL, VGN)

Mushroom, Thyme, Feta Quiche (V)

SWEETS

Banana & Chocolate Chip Tea Cakes (V)

Individually Wrapped Belgian Chocolate Brownie (FL, V)

Pear & Yoghurt Slice (V)

Freshly Baked Danish Pastries (V)

Fruit & Plain Scones (V)
strawberry preserve & whipped cream

Warm Date Friands (V)

White Chocolate & Raspberry Friands (V)

Vegan Hummingbird Cake (FL, VGN)

Pumpkin Pie, Cinnamon Chantilly Cream (V)

Banana, Coconut & Macadamia Slice (V, FL)

White Chocolate Seed & Nut Slice (V)

Crème Brûlée Tartlet (V)

Mini Pecan Tartlet (V)

Coffee & Walnut Slice (V)



ADD ONS

Percolated Coffee & Tea
Station

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WORKING LUNCH

WITH SOFT DRINKS STATION

EARLIEST SERVICE TIME 12PM

*Minimum 15 guests

*All lunches are served buffet style

MONDAY

Teriyaki chicken, soba noodles
Stir-fried Asian greens (V)
Baby potato, chive, wholegrain mustard mayonnaise (FL, V)
Roast turkey, roma tomato, mayonnaise, wholemeal bread
Chickpea, apple, pecan, salad wraps (V)
Macadamia caramel slice (FL, V)

TUESDAY

Braised lamb korma, potato, yoghurt (FL)
Steamed rice (FL)
Steamed broccolini, olive oil (FL, VGN)
Roast sweet potato, cranberry, green beans, toasted pecans (FL, VGN)
Pastrami, dill pickle, tomato relish, rye bread
Smashed avocado, seeds, tomato, rocket, wholemeal bread (V)
Citrus meringue tartlet (V)

WEDNESDAY

Beef cheek ravioli, basil cream, shaved parmesan
Steamed carrots and green peas (FL, VGN)
Asian style cucumber salad, sesame, garlic, ginger (FL, V)
Virginia ham, roma tomato, cheddar, turkish bread
Egg mayonnaise, lettuce, sprouts, white bread (V)
Coffee and chocolate éclair (V)

THURSDAY

Stir fried chicken, capsicum, cracked black pepper (FL)
Rice pilaf (FL)
Stir fried vegetables (FL, VGN)
Pasta salad, peas, sundried tomato, rocket (FL, VGN)
Smashed avocado, seeds, tomato, rocket, wholemeal bread (V)
Cajun roast chicken, crisp cos, carrot, aioli, wraps (V)
Carrot cake, cream cheese frosting (V)

FRIDAY

Twice cooked pork belly, carraway, jus, parmentier potato's (FL)
Steamed broccoli (FL, VGN)
Roast pumpkin, baby spinach, sunflower seed, sesame dressing (FL, VGN)
Roast Beef, horseradish, tomato, white bread
Chickpea, apple, pecan, salad wraps (V)
Coffee walnut slice (V)

SATURDAY

Panang beef (Thai beef curry)
Steamed rice (FL, VGN)
Green beans, red onion, olive oil (FL, VGN)
Cucumber, tomato, olive and cherry tomato vinaigrette (FL, VGN)
Tandoori roast chicken, cucumber, herb yoghurt, wrap
Smashed avocado, seeds, tomato, rocket, wholemeal bread (V)
Chocolate cheesecake slice (V)

SUNDAY

Chicken tikka masala (FL)
Rice pilaf (FL)
Steamed market fresh vegetables (FL, VGN)
Green bean, red onion, cherry tomato, vinaigrette (FL, VGN)
Pastrami, pickle, cream cheese open rye bread
Egg mayonnaise, lettuce, sprouts, white bread (V)
Chocolate, mint and praline tartlet (V)

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CANAPÉ MENU

COCKTAIL FUNCTION

COLD

Smoked duck, enoki mushroom, miso, roast 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, goats 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, goats cheese (V, FL)
 Pakora, spinach, red onion (VGN)
 Steamed vegetable gow, sweet chilli, soya (V, FL)

Minimum 40 guests

*30 minutes (2 cold and 2 hot items)

1 Hour (3 cold and 3 hot items)

2 Hours (4 cold and 4 hot items)

3 Hours (6 cold and 6 hot items)

Extra canape item

**30 minutes package only available as an add on*

Events exceeding three hours in duration and/or extending over a standard meal period are strongly recommended to include a minimum offering of substantial canapés and/or a food station

SUBSTANTIAL

Butter chicken, basmati rice, mint yoghurt (FL)
 Crispy fried snapper, chips, tartar sauce (A)
 Beef cheek tortellini, basil cream, parmesan
 Spinach and ricotta tortellini, basil cream, parmesan (V)
 Field mushroom and thyme, risotto, shaved parmesan (V, VGNO)
 Prosciutto rolled pork fillet, herb polenta, jus (FL)



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EVENT STATION COCKTAIL FUNCTION

CANAPÉ ADD ON ONLY

Minimum 70 guests

SAVOURY

MAKE YOUR OWN NACHOS

Chilli beef, corn chips, grated cheddar, tomato salsa, sour cream, guacamole (VO)

PAELLA STATION

Ignite your senses with chicken & chorizo (VO)
Upgrade to seafood paella

FRESHLY COOKED PENNE PASTA

Choose one:

- Tomato and basil sauce, shaved parmesan (V)
- Creamy sauce, chicken, smoked bacon, shaved parmesan

CARVED ROAST

Served with soft bread buns

Choose one:

- Roast Blade of Beef, jus, horseradish (FL)
- Roast Turkey breast, cranberry, jus (FL)
- Roast boneless leg of lamb, mint sauce, jus (FL)

SWEET

CHOCOLATE FONDUE STATION

**Please be advised that a setup fee is applicable*
Served with a selection of sliced seasonal fruits and marshmallows

WARM CHURROS

Milk chocolate dipping sauce, whipped cream, chocolate soil

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LUNCH AND DINNER PLATED MENU

2 Course set menu 3 Course set menu

Minimum 30 guests

Includes bread rolls, tea and percolated coffee

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 Marinated 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

PREMIUM CUTS UPGRADE

Served with rosti potato, broccolini, red wine jus

180 gm Stirling Ranges Angus Beef Fillet

250gm Black Angus Striploin

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

ADD ONS

Alternate Drop (per course)

Choice (per course)*

Maximum 2 choices per course

*Maximum number of 100 guests

Premium Main Course

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SHARED FEAST MENU

50-100 guests only

Includes bread rolls, tea and percolated coffee

PLEASE CONSIDER

The feasting menu is designed for sharing among the table, so the cost may vary depending on the number of tables needed. Pricing is based on 10 guests per table, maximum of 10 tables, and will not be adjusted if fewer guests are seated at a table.

GRAZING 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)

GRAZING 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)

GRAZING DESSERTS

Tiramisu cheese cake, praline (V)
Chocolate & praline delicie (V)
Butterscotch & white chocolate éclair (V)

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LUNCH AND DINNER BUFFET

Minimum 70 guests

Includes bread rolls, tea and percolated coffee

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 jus

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

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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)

DESSERTS

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

ADD ONS

SEAFOOD ADD ON

Tikka spiced calamari (I)
Baby octopus, balsamic, red onion, Italian parsley (I)
Shell-on tiger prawns accompanied with cocktail sauce (A)

ANTIPASTO ADD ON

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

OYSTER ADD ON (A)

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RESORT POOL BBQ

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 cobs, garlic butter (FL, V)
Garlic and rosemary lamb cutlets (FL)

Kiwi and strawberry pavlova (FL, V)
Sliced seasonal fruit platter (FL, VGN)

ADD ONS

SEAFOOD ADD ON

Tikka spiced calamari (I)
Baby octopus, balsamic, red onion, Italian parsley (I)
Shell-on tiger prawns accompanied with cocktail sauce (A)

ANTIPASTO ADD ON

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

OYSTER ADD ON (A)

When choosing the resort pool bbq, please take into consideration your dietary requirements as individual plating of separate dietaries cannot be accommodated. As 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

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Minimum 70 guests

RESORT POOL BEVERAGES PACKAGES

House Package

2 Hours | 3 Hours
4 Hours | 5 Hours

NV Zilzie BTW Sparkling Brut, SA
Zilzie BTW Sauvignon Blanc, SA
Zilzie BTW Shiraz, SA
Swan Draught (On Tap) 4.4%
Great Northern Super Crisp Lager (On Tap) 3.5%
Soft Drinks & Juices

Deluxe Package

2 Hours | 3 Hours
4 Hours | 5 Hours

Oxford Landing Brut Cuvee, Sparkling, Angaston, SA
Angove Estd 1886 Chardonnay, Kent Town, SA
Hesketh Unfinished Business Pinot Noir, Kent Town, SA
Great Northern Super Crisp Lager (On Tap) 3.5%
James Squire 150 Lashes (On Tap) 4.2%
James Squire Orchard Crush Apple Cider 4.8%
Soft Drinks & Juices

Premium Package

2 Hours | 3 Hours
4 Hours | 5 Hours

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC
Amelia Park 'Trellis' Chardonnay, Margaret River, WA
Juniper Estate 'Original White' Semillon Sauvignon Blanc, Margaret River, WA
Xanadu 'Circa 77' Cabernet Sauvignon, Margaret River, WA
Leeuwin Estate 'Siblings' Shiraz, Margaret River, WA
Peroni Nastro Azzuro (On Tap) 5.0%
Pirate Life South Coast Pale Ale (On Tap) 4.4%
James Squire Orchard Crush Apple Cider 4.8%
Soft Drinks & Juices

BEVERAGES PACKAGES



Minimum 30 guests

House Package

30 Minutes* | 1 Hour | 2 Hours

3 Hours | 4 Hours | 5 Hours

NV Zilzie BTW Sparkling Brut, SA

Zilzie BTW Sauvignon Blanc, SA

Zilzie BTW Shiraz, SA

Swan Draught (On Tap) 4.4%

Great Northern Super Crisp Lager (On Tap) 3.5%

Soft Drinks & Juices

**30 minutes package only available as an add on*

Deluxe Package

2 Hours | 3 Hours

4 Hours | 5 Hours

Oxford Landing Brut Cuvee Sparkling, SA

Angove Estd 1886 Chardonnay, Kent Town, SA

Hesketh Unfinished Business Pinot Noir, Limestone Coast, SA

Swan Draught (On Tap) 4.4%

Great Northern Super Crisp Lager (On Tap) 3.5%

James Squire 150 Lashes (On Tap) 4.2%

Soft Drinks & Juices

Premium Package

2 Hours | 3 Hours

4 Hours | 5 Hours

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

Amelia Park 'Trellis' Chardonnay, Margaret River, WA

Juniper 'Original White' Semillon Sauvignon Blanc, Margaret River, WA

Xanadu 'Circa 77' Cabernet Sauvignon, Margaret River, WA

Leeuwin Estate 'Siblings' Shiraz, Margaret River, WA

Swan Draught (On Tap) 4.4%

Peroni Nastro Azzuro (On Tap) 5.0%

Pirate Life South Coast Pale Ale (On Tap) 4.4%

Soft Drinks & Juices

BEVERAGE PACKAGES

NON-ALCOHOLIC PACKAGE

| 1 Hour | 2 Hours
3 Hours | 4 Hours | 5 Hours

Coca Cola
Coca Cola Zero Sugar
Fanta Lemon
Sprite
Soda Water
Orange Juice
Apple Juice

UPGRADES

**only available in conjunction with tiered beverage packages*

SPIRIT PACKAGE

2 Hours | 3 Hours

Gordon's London Dry Gin
Skyy Vodka
Bacardi Carta Blanca Rum
Espolon Blanco Tequila
Jim Beam Bourbon
Johnnie Walker Black Label Whisky

COCKTAIL ON ARRIVAL

See next page for options

MOCKTAIL ON ARRIVAL

See next page for options



BEVERAGE LIST

WINE LIST *GLS | BTL*

SPARKLING

NV Zilzie BTW Sparkling Brut, SA
NV Oxford Landing Brut Cuvee Sparkling, Riverland, SA
NV Dal Zotto 'Pucino' Prosecco, King Valley, SA
NV Howard Park 'Petit Jeté' Sparkling, Cowaramup, WA
NV G.H. Mumm 'Grand Cordon' Brut Champagne, Reims, FRA

WHITE

Zilzie BTW Sauvignon Blanc, SA
Angove Estd 1886 Chardonnay, Kent Town, SA
Amelia Park 'Trellis' Chardonnay, Margaret River, WA
Juniper Estate 'Original White' Semillon Sauvignon Blanc, Margaret River, WA
2022 Mount Langi Ghiran 'Billi Billi' Pinot Gris, Grampians, VIC

ROSE

2022 Dalfarras 'Rosato' Rose, VIC

RED

Zilzie BTW Shiraz, SA
Hesketh Unfinished Business Pinot Noir, Limestone Coast, SA
Xanadu 'Circa 77' Cabernet Sauvignon, Margaret River, WA
Leeuwin Estate 'Siblings' Shiraz, Margaret River, WA
Dandelion Vineyards 'Menagerie of the Barossa' GSM, Adelaide, SA

SPIRITS

GIN

Gordon's London Dry | Four Pillars Rare Dry | Republic of Fremantle 'Aromatic Gin'

VODKA

Skyy | Grey Goose | Republic of Fremantle 'Full-Bodied'

TEQUILA

Espolon Blanco | Espolon Reposado | Don Julio Blanco

RUM

Bacardi Carta Blanca | Captain Morgan Spiced Gold | Kraken

BOURBON

Jim Beam | Jack Daniel's | Maker's Mark

WHISKY

Johnnie Walker Black Label | Canadian Club | Glenfiddich 12YO Single Malt

BEER & CIDER

ON TAP *MIDDY | JUG*

Great Northern Super Crisp Lager 3.5%
Swan Draught 4.4%
Carlton Dry 4.5%
Carlton Draught 4.6%
James Squire 150 Lashes, Pale Ale 4.2%
Pirate Life South Coast Pale Ale 4.4%
Stone & Wood Pacific Ale 4.4%
Peroni Nastro Azzuro 5.0%
Somersby Apple Cider 4.5%

**Maximum of 3 tap beer at a time*

BOTTLED

Asahi Super Dry 5%
Stone & Wood, Pacific Ale 4.4%
Carlton Zero 0.0%

PACKAGED

Emu Export 4.2%
Mountain Goat Very Enjoyable Beer 4.2%
Mountain Goat Steam Ale 4.5%
Balter Captain Sensible 3.5%
James Squire Orchard Crush Apple Cider 4.6%
James Squire Ginger Beer 4.0%

MOCKTAILS *GLS | JUG*

Sunset Cruise

Orange juice, grenadine

Cucumber Lime Fizz

Cucumber, lime juice, soda water

NO ALCOHOL *GLS | JUG*

Coca Cola

Coca Cola Zero Sugar

Fanta Lemon

Sprite

Dry Ginger Ale

Tonic Water

Orange Juice

Apple Juice

COCKTAILS

Espy Mimosa

House Sparkling, Orange Juice

Aperol Spritz

Aperol, Prosecco, Soda, Orange

Gin Sour Fizz

House Gin, Citrus, Simple Syrup, Fizz

Paloma

House Tequila, Lime, Grapefruit Soda

Moscow Mule

House Vodka, Lime, Ginger Beer

French 75

House Sparkling, House Gin, Citrus



RYDGES

HOTELS · RESORTS

ESPLANADE HOTEL FREMANTLE BY RYDGES

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