



The deal with business.



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1.5m

CONTENTS

Breakfast	4
Morning Tea	5
Working Style Lunches	6
Canapes	8 - 9
Resort Pool BBQ	10
Plated Meals	11 - 13
Buffet	14
Beverages	15 - 16



ESPLANADE HOTEL
◆ FREMANTLE ◆

by RYDGES

BREAKFAST *the early starter*

Freshly brewed coffee and tea
\$5 per person

BREAKFAST ITEMS \$25pp

INDIVIDUALLY PLATED

Grilled rashers of bacon, poached eggs, glazed tomato with aged cheddar, sourdough toast

Grilled field mushroom with pesto, creamy scrambled eggs, asparagus

Grilled beef sausages, fried eggs, hash browns, pesto roma tomato

Toasted English muffin, poached eggs, smoked salmon coated with hollandaise sauce

Grilled rashers of bacon, beef sausages, hash browns, roasted tomato, creamy scrambled egg

CONTINENTAL \$20pp

CENTRALLY PLATED

Selection of Danish pastries, freshly baked croissants and fruit muffins

Freshly sliced fruit platter, ham and gruyere baked croissants, aged cheddar and roma tomato croissants, flavoured yoghurt pots, bircher shooters

BUFFET \$35pp*

COLD SELECTION

Berry yoghurt, freshly sliced fruit platter, Danish pastries, croissants, bircher muesli, orange juice

HOT SELECTION

Rashers of bacon, beef sausages, herb fried mushrooms, scrambled eggs, hash browns, grilled tomatoes

*minimum of 55 pax



ESPLANADE HOTEL
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MORNING *tea*

*Freshly brewed coffee
and tea \$5 per person*

SELECTIONS \$6 PER PERSON

Freshly baked Danish pastries and croissants [V]

Ham and aged cheddar croissants

Roma tomato and aged cheddar croissants [V]

Fresh fruit salad with passion fruit yoghurt [V] [GF]

Red velvet muffins [V]

Apple and bran muffins [V]

Granola and dried fruit muesli bars [V]

Raspberry chocolate and almond tea cake [V]

Cherry, pistachio and marzipan slice [V]

Espresso and walnut slice [V]

Strawberry and vanilla smoothie [V] [GF]

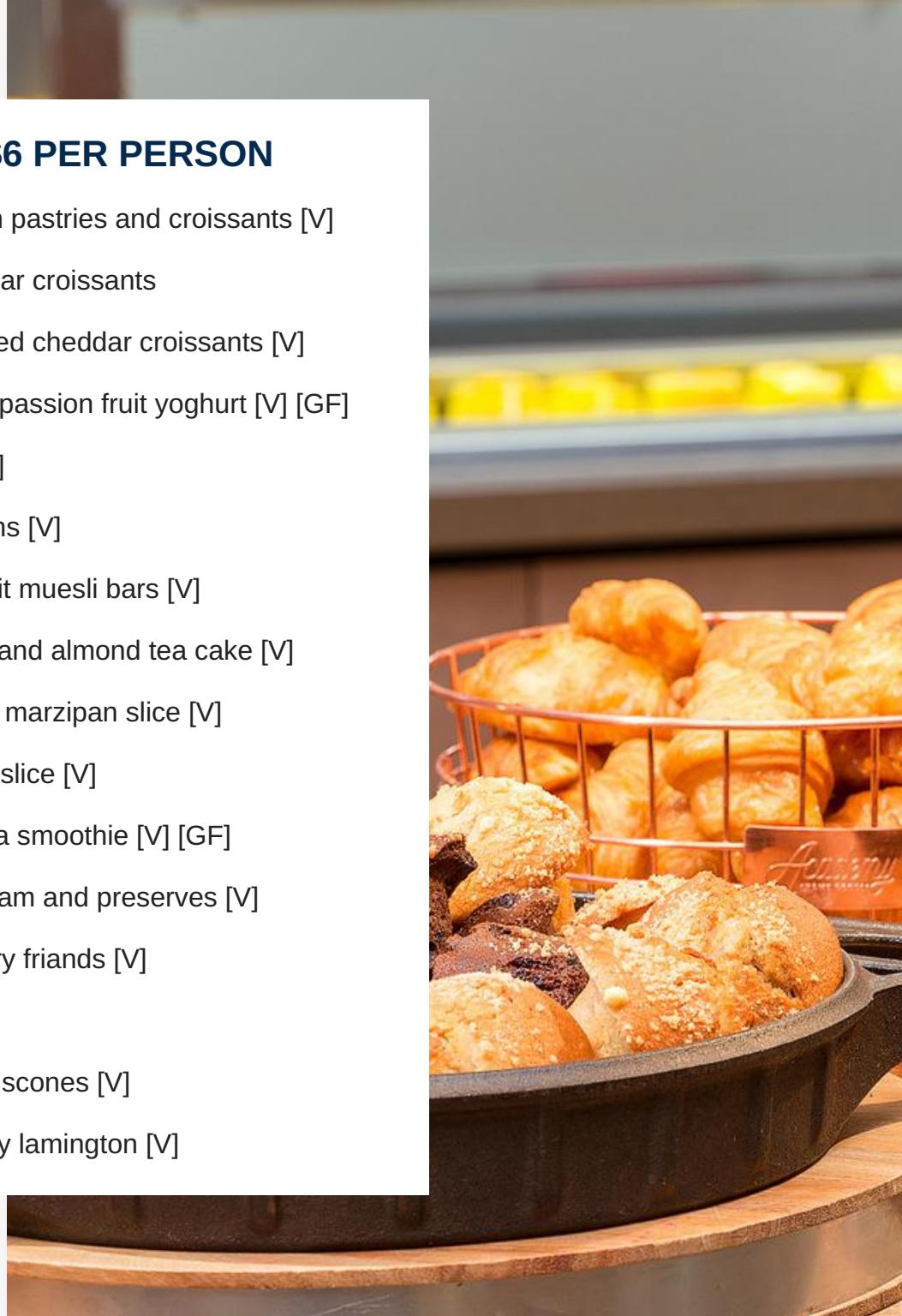
Dried fruit scones cream and preserves [V]

Coconut and blueberry friands [V]

Fresh fruit tarts [V]

Pumpkin and cheese scones [V]

Chocolate & raspberry lamington [V]



\$35 *per person*
working style
LUNCHES

Soft drinks included

MONDAY

- Freshly baked paninis with roast beef, horseradish mayonnaise, rocket
American-style bagel with pastrami, cream cheese, dill pickle
Asian style rice noodle salad
Caesar salad
Green chicken curry, kaffir lime
Jasmine rice
Pineapple upside down cake

TUESDAY

- Freshly baked paninis with Cajun spiced chicken, aioli
French style baguettes with tuna, spring onion, tatsoi
Spiced baby potato salad, snipped chives
Caesar salad
Flash fried beef strips, crispy vegetables, seeded mustard jus
Steamed potatoes, garlic and herb butter
Passionfruit cheesecake

WEDNESDAY

- Freshly baked baguettes with smoked beef, aioli and pickles
Finger sandwiches with smoked turkey, saffron mayonnaise, crispy cos
Garlic and herb mixed roasted vegetable salad, EVOO
Mixed tossed salad, French dressing
Braised lamb, olives, rosemary, crumbled peppered fetta
Crushed baby potatoes, rosemary
White chocolate and raspberry mud cake

THURSDAY

- Open American style bagels with smoked salmon, chives
Smoked ham, roma tomato, pesto on rye
Pickled red cabbage, sultanas and apple salad
Greek salad
Crispy fried pork, chilli plum sauce
Sun-dried tomato rice pilaf
Honey and almond cake with coconut chips [GF]



ESPLANADE HOTEL
◆ FREMANTLE ◆
by RYDGES

\$35 *per person*
working style
LUNCHES

*Freshly brewed coffee and tea,
and soft drinks included on all days*

7

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FRIDAY

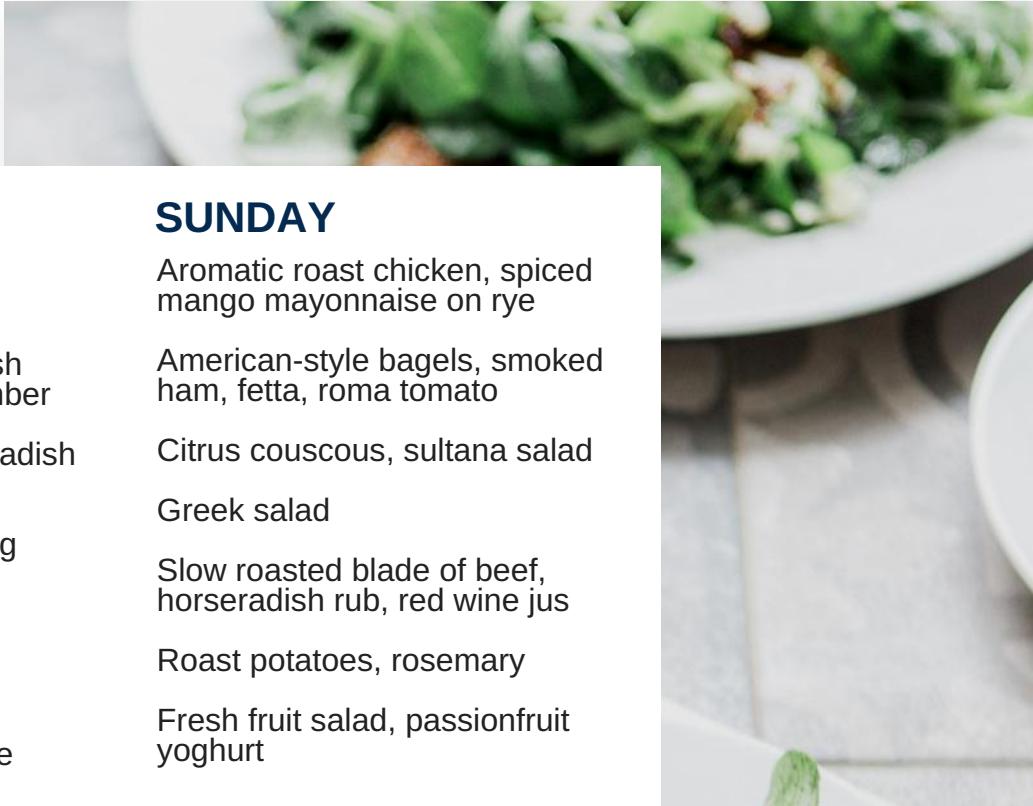
- Focaccia with roast chicken, avocado, aioli
- Baked bread rolls with Danish salami, tomato relish, cucumber
- Chunky potato salad, horseradish mayonnaise, chives
- Mixed salad, French dressing
- Lasagne al forno
- Roast baby potatoes, rock salt, rosemary
- New York baked cheesecake

SUNDAY

- Aromatic roast chicken, spiced mango mayonnaise on rye
- American-style bagels, smoked ham, fetta, roma tomato
- Citrus couscous, sultana salad
- Greek salad
- Slow roasted blade of beef, horseradish rub, red wine jus
- Roast potatoes, rosemary
- Fresh fruit salad, passionfruit yoghurt

SATURDAY

- Rustic deli rolls with egg, cress, spiced mayonnaise
- Freshly baked paninis with roast rib of beef, mustard, crispy cos
- Spiced Asian slaw salad
- Paprika rubbed roast turkey, reduced pan juices
- Steamed baby potatoes, garlic butter
- Caesar salad
- Selection of individual tartlets and pastries



\$16-\$45 *per person*

CANAPE *selection*

PACKAGES PRICES PER PERSON

30 minutes	\$16 (4 items)
1 hour	\$27 (6 items)
2 hours	\$32 (8 items)
3 hours	\$45 (12 items)

COLD

Chickpea, lentil, spring onion pate with asparagus [V] [GF]

Salmon rillette, toasted grissini, lemon pepper mayonnaise

Selection of sushi: teriyaki chicken, tuna, seafood with wasabi, soya and pickled ginger [V] [GF]

Five-spice coated duck, bean shoots, mirin, coriander [GF]

Beetroot cured salmon, toasted brioche, crème fraiche

Confit of eggplant and zucchini, toasted sesame, basil cream cheese

HOT

Mini lamb or beef sliders, chilli red onion jam, aioli

Panko and sesame crusted prawns, Nuoc cham

Seared scallop, cumin, lemongrass emulsion [GF]

Japanese pumpkin and basil arancini [V]

Popcorn chicken, smoked paprika, charred corn salsa

Sticky pork belly, toasted black sesame

Smoked Cajun-style brisket, toasted baguettes

Seared Halloumi, semi dried tomato, basil pesto

\$14 *per person*

CANAPES *substantial*

CANAPES TWO BITE (bowls)

Seared lamb, garlic and pine nut soft polenta

Curry spiced pork fillet, mint yoghurt

Shitake and Swiss brown mushroom risotto, parmesan, pesto

Chickpea and lentil Korma, turmeric rice

CANAPES SUBSTANTIAL

W.A Snapper goujons, crunchy fries

Wok tossed Bok choy, shredded beef, black bean

Sweet and sour pork fried rice

Stir fried greens, sesame tofu

Southern fried chicken tenderloins, smoked paprika mayo

ADD ON STATIONS POA*

CARVED ROAST STATION

Sliced beef, lamb, or pork accompanied with fresh bread rolls, gravy and traditional sauces

MEXICAN TACO STATION

Ground spiced beef, crispy tacos and soft tortillas, guacamole, sour cream shredded iceberg, tomato salsa and grated cheese

OYSTER SHUCKER

CHOCOLATE FOUNTAIN

PAELLA STATION

**Minimum numbers apply.*

\$60 *per person*
BBQ
Resort Pool

Freshly baked bread rolls

SALADS

Chef's selection of four market fresh salads

FROM THE BARBEQUE

Flame grilled beef steak, caramelized onions, red wine jus

Brochette of chicken, spiced satay sauce

Rosemary and garlic infused lamb cutlets

Grilled beef and herb sausages

Medallions of pork, garlic and herb oil

Rock salt baked potatoes

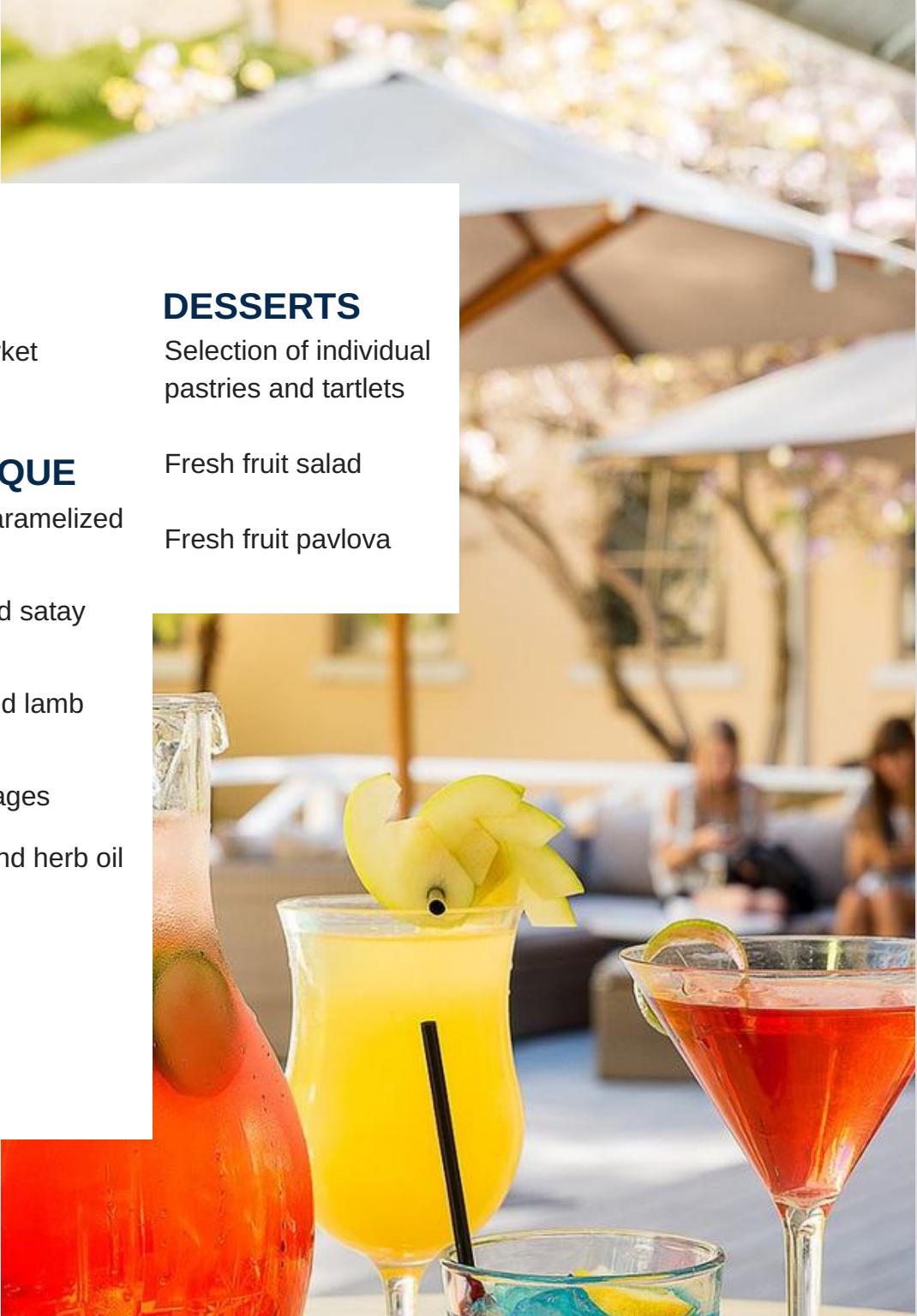
Wagyu beef patties,
red onion, tomato relish

DESSERTS

Selection of individual pastries and tartlets

Fresh fruit salad

Fresh fruit pavlova





ME NU *entree*

COLD

Beetroot cured salmon, celeriac remoulade, basil oil \$20 [GF]

Szechuan pepper coated beef carpaccio, sun dried tomato relish, EVOO \$18 [GF]

Five-spice roast duck breast, fennel confit, pomegranate molasses \$20 [GF]

Master stock poached chicken, pickled vegetables, charred corn and peppered pineapple relish \$20 [GF]

Cumin roast lamb loin, char grilled eggplant and zucchini, hummus \$22 [GF]

HOT

Crispy skin pork belly, textures of apple, calvados café au lait \$22 [GF]

Char grilled Moroccan spiced chicken, citrus couscous, tomato salsa \$20

Lemon pepper salmon fillet, blistered vine ripe cherry tomatoes, frisse, tapenade \$23 [GF]

Sun dried tomato and pesto risotto, fried basil, shaved parmesan \$19 [GF]

Braised beef cheek ravioli, oyster and shitake mushroom \$20

Chimichurri lamb, toasted herb brioche, sweet potato puree \$22

Roast pumpkin, chilli and chive soup \$12 [GF]

Cauliflower, brie and flaked almond soup \$12 [GF]

ME NU *main*

MAIN COURSE

Cracked black pepper crusted beef fillet \$48 [GF]

Dauphinoise, roast baby squash, broccolini, Shiraz jus

Char grilled Black Angus strip loin \$46 [GF]

Pesto crushed chat potatoes, grilled asparagus, blistered vine ripened cherry tomatoes, balsamic scented jus

Cutlet of Tender Hill pork, \$39

Sticky soya glaze, wilted bok choy, sweet potato wedges

Crispy skin pork belly \$36 [GF]

Bubble and squeak, carrot confit, pernod and caraway café au lait

Grilled fillet of Tasmanian salmon \$40 [GF]

Basil infused potato cake, green beans, vine tomato and chilli chutney

Baked fillet of Barramundi \$40 [GF]

Sun dried tomato and spinach risotto, salsa verdi, micro coriander

Supreme of Mahogany Creek chicken, \$37

Basil and pine nut farce, braised vegetable ragout, spiced sultana couscous

Valley spring lamb rack, \$44 [GF]

Caramelised brussel sprouts, prosciutto, sun dried tomato and basil mash, red wine jus

Duo of Lamb \$45 [GF]

Pistachio crusted two bone lamb and pan seared marinated lamb loin, truffle roasted potatoes, green beans, heirloom carrots, rosemary jus



ME NU *dessert*

DESSERT

Salted caramel and Toblerone cheesecake \$18

Hazelnut praline, popping candy, mixed berry coulis

Assiette of chocolate \$19

Dark Chocolate mousse laced with Tia Maria, chocolate and brandy truffle, chocolate soil, anglaise

Textures of Pear \$18

Pear and almond tartlet, pear puree, air dried pear praline

Sticky date pudding \$18

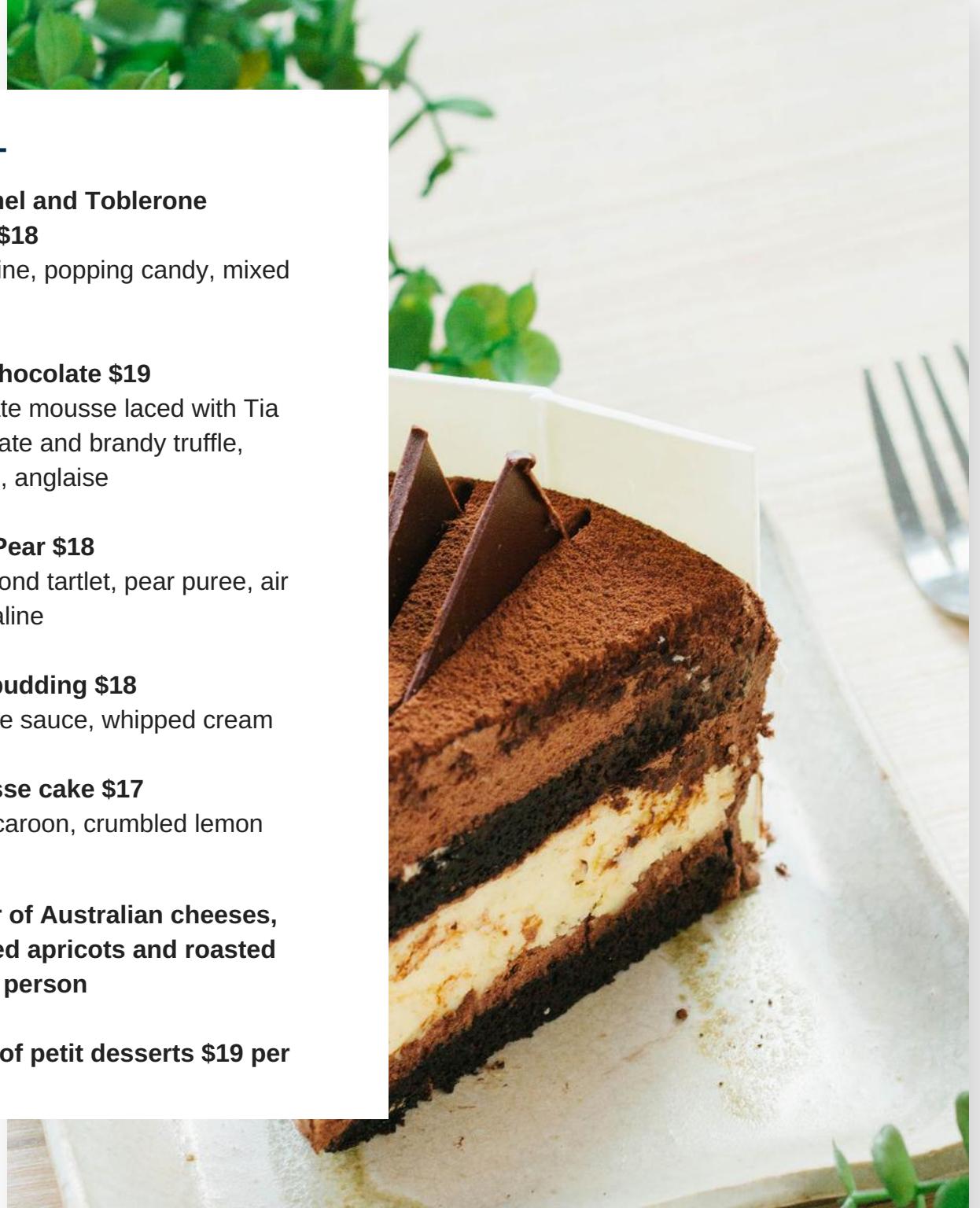
Bourbon toffee sauce, whipped cream

Cassis mousse cake \$17

Pistachio macaroon, crumbled lemon shortbread

Share platter of Australian cheeses, crackers dried apricots and roasted nuts \$18 per person

Share stand of petit desserts \$19 per person



\$68 *per person*

ME NU *buffet*

COLD MEATS

Sweet soya, honey, ginger marinaded glazed chicken
Pepper crusted beef, fruit chutney
Smoked ham and Danish salami

SEAFOOD

Shell on tiger prawns, cocktail sauce
Chilli and lime marinated calamari
Seafood salad, green beans, cocktail sauce
Chilli and tomato black shell mussels

SALADS

Vietnamese rice stick noodle, shredded mint [V]
Baby potato, asparagus [V]
Apple, walnut, radicchio [V]
Beetroot, baby spinach, goat's cheese, lemon scented olive oil [V]
Caesar salad

HOT SELECTIONS

Slow roast beef, horseradish rub, red wine jus
Baked fillets of reef fish, charred corn and capsicum salsa
Chargrilled chicken, spiced satay sauce
Braised lamb ribs, spiced lentils, cucumber yoghurt
Spinach and cheese tortellini, roast tomato and basil sauce
Tumeric jasmine rice
Roast baby potatoes, garlic, herbs
Medley of steamed market fresh vegetables

DESSERTS

Salted caramel cheesecake & double chocolate and frangelico mud cake
Cherry frangipane tarts
Pavlova, fresh cream, fruit
Cheese platters with apricot and nuts accompanied with water crackers
Freshly brewed coffee and tea with chocolates

BEVERAGE *packages*

CLASSIC PACKAGE

Willowglen Sparkling
Willowglen Semillon Sauvignon Blanc
Willowglen Shiraz Cabernet
Carlton Draught
Carlton Dry
Cascade Premium Light
Soft drinks and orange juice

PRICE PER PERSON

30 minutes	\$14
1 hour	\$22
2 hours	\$28
3 hours	\$33
4 hours	\$41
5 hours	\$43

PREMIUM PACKAGE

Redbank Emily Brut NV
West Cape Howe Semillon Sauvignon Blanc
West Cape Howe Cabernet Merlot or Shiraz
Stella Artois
Stella Artois Legere
Matilda Bay Lazy Yak
Soft drinks and orange juice

PRICE PER PERSON

3 hours	\$37
4 hours	\$41
5 hours	\$45
6 hours	\$49

DELUXE PACKAGE

Domaine Chandon NV or Rose
Cape Mentelle Georgiana Sauvignon Blanc
Cape Mentelle Marmaduke Shiraz
Stella Artois
Stella Artois Legere
Matilda Bay Fat Yak
Soft drinks and orange juice

PRICE PER PERSON

3 hours	\$42
4 hours	\$45
5 hours	\$51
6 hours	\$54



BEVERAGE *add ons*

SPIRITS PACKAGE

Absolut Vodka
Gordons Gin
Johnnie Walker Red Label Scotch
Wild Turkey Bourbon
Coruba Rum

PRICE PER PERSON

1 hour	\$9
2 hours	\$13
3 hours	\$18
4 hours	\$25

BOTTLED BEER & CIDER PACKAGE

Select two from the following:

Crown Lager
Corona
Becks
Bulmers Apple Cider

PRICE PER PERSON

1 hour	\$5
2 hours	\$8
3 hours	\$11
4 hours	\$14
5 hours	\$17
6 hours	\$20

COCKTAIL ON ARRIVAL

Select one from the following:

House Special

English Garden, gin apple, lime, elderflower

Cosmopolitan, vodka, triple sec, lime, cranberry

Old Fashioned, bourbon, sugar, bitters, orange

\$12 PER PERSON

let's do *business in Fremantle*



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