



LATE NOV TO DEC 2024

# CHRISTMAS FUNCTIONS

AT ESPLANADE HOTEL, FREMANTLE

*Limited dates available!*

FOR MORE INFORMATION OR TO BOOK NOW, REACH OUT TO  
**[FUNCTIONS\\_ESPLANADEFREEMANTLE@EVT.COM](mailto:FUNCTIONS_ESPLANADEFREEMANTLE@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 \$115 per person**

\$140 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 \$120 per person**

\$145 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 \$130 per person**

\$155 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 \$115 per person.**

...

*Minimum 50 guests*



**FROM \$140**

# 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 100 attendees.

**A non-alcoholic package is also available for \$120 per person.**

*Minimum 100 guests*

*Add Seafood!*

**\$8.00 PER PERSON**



**FROM \$145**

# 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 \$130 per person.**

*Minimum 100 guests*

*Add Seafood!*

**\$8.00 PER PERSON**



**FROM \$155**

... OUR MENU ...

*Feast your eyes on this!*

# Set Menu

## HOT ENTREE

### Charred Dorper Lamb Rump (FL)

Pumpkin and sesame puree, cherry tomatoes, pomegranate glaze

### Crispy Fried Prawns

Wakami and beanshoot salad, tomato, capsicum salsa

### Grilled Mediterranean Vegetable Tartlet (V)

Sundried tomato pesto, rocket

### Spinach and Cheese Tortellini (VO)

Hot smoked salmon, parmesan cream, micro basil

### Szechwan Pepper Rubbed Pork Belly (FL)

Spiced apple puree, pickled vegetables

## COLD ENTREE

### Poached Mahogany Creek Chicken (FL)

Char-grilled zucchini, blistered cherry tomatoes, pesto

### Poached Prawn and Hickory Smoked Salmon

Avocado finger lime

## MAINS

### Char grilled Chicken Breast (FL)

Rosette potatoes, beetroot puree, baby carrots

### Grilled Barramundi Fillet (FL)

spiced tomato salsa, Edame beans, saffron creamed potatoes

### Blackened Pork belly (FL)

Buttered asparagus, fondant potato, minted yoghurt

### Rosemary and Garlic Dorper Lamb Rump (FL)

Creamed garlic potato, roast baby carrots, jus

### Caramelised Timberhill 300 gsm Pork Cutlet (FL)

Spiced potato wedges, broccolini, caraway, jus

### Field Mushroom (V, VGNO)

Smoked pumpkin and Roast zucchini Risotto

### Roast Turkey (FL) ❄️

Apricot and chestnut stuffing, cranberry jus

## DESSERT

### Citrus Meringue Tart (V)

Berry compote, mint Mascarpone

### Warm Sticky Date Pudding (V)

Warm butterscotch sauce, whipped cream

### Tiramisu Cheesecake (V)

Praline, Anglaise

### Cherry and Dark Chocolate Torte (V)

Berry compote

### Warm poached pear and Frangipane Tart (V)

Vanilla Ice cream

### Christmas pudding (V) ❄️

Brandy custard, whipped cream

## PREMIUM CUTS UPGRADE

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

**220gm Black Angus Sirloin (FL)**

**MSA 180gm Tender Ridge Beef Fillet (FL)**

**Timberhill 4 Bone Lamb Rack (FL)**

**Alternate Drop (per course) \$8pp**

**Choice (per course) \$10pp\***

*\*Maximum number of 100 guests*

**Premium Main Course - from \$10p**

*\*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 | VGN - vegan | VO - vegetarian option  
VGNO - vegan option | FL - flourless

# 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's, garlic butter FL, V

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

## OYSTER ADD ON | MARKET PRICE

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# Buffet Menu

## ... COLD SELECTION

Peppercorn crusted Pastrami (FL)  
Smoked Virginia ham (FL)  
Chorizo (FL)  
Smoked turkey and fruit chutney (FL)

## ... SALAD SELECTION

Chickpea, roast capsicum, minted yoghurt dressing (FL,V)  
Kipfler potato, green beans, mustard and chive mayonnaise (FL,V)  
Tabouli (V)

## ... ROAST

*please select one dish*

*All served with reduced pan juices*

Roast blade of beef (FL)  
Roast Turkey (FL)  
Roast shoulder of pork, 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*

Persian braised lamb, chickpeas, artichokes and tomatoes (FL)  
Braised lamb, root vegetables, rosemary (FL)  
Thai Green chicken curry (FL)  
Ras ah hanout roast chicken thighs, mint yoghurt (FL)  
Roast chicken, baby onions, mushrooms and tomatoes with red wine  
Black bean beef, crispy vegetables, water chestnuts  
Braised pork, chorizo, Spanish onion (FL)  
Baked Barramundi, red onion, cherry tomatoes, olive oil  
Cumin roast sweet potato, pumpkin, mild coconut cream (FL,VGN)

## ... ACCOMPANIMENTS

Basmati rice pilaf with peas and mint (FL, VGN)  
Steamed market fresh vegetables (FL,VGN)  
Spinach and ricotta tortellini, tomato and basil sauce (V)  
Roast Chat potatoes, garlic and herbs (FL,VGN)

## ... DESSERT

Mixed berry cheesecake (FL)  
Double chocolate mudcake (V)  
Kiwi and strawberry pavlova (FL,V)  
Freshly sliced fruit platter (FL,VGN)  
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

## 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

## OYSTER ADD ON | MARKET PRICE

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# BOOK NOW

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