



*The deal with
love.*

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YOU'RE

GETTING
married!

Congratulations on your recent engagement.

**THANK YOU FOR CONSIDERING
ESPLANADE HOTEL FREMANTLE BY RYDGES
FOR YOUR WEDDING CELEBRATION.**

Located in the heart of Fremantle, close to famous historical landmarks and gorgeous photo locations, experience the charm and elegance of a Fremantle wedding at the 4.5 star Esplanade Hotel Fremantle by Rydges. The Hotel has six flexible and unique venues, catering for weddings of all sizes including The Poolside Bar area, perfect for ceremonies, cocktail style and day time receptions.

Our friendly and professional team, including our dedicated Wedding Coordinator and Executive Chef, will work with you to create your dream wedding reception and ensure your day runs smoothly.

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Planning for your wedding reception is exciting and memorable.

16 - 12 MONTHS

- Pick your wedding date
- Organise venue visits
- Set a budget
- Confirm venues
- Confirm an approximate guest list
- Send save the date invitations

9 - 6 MONTHS

- Confirm suppliers - photographer, DJ, celebrant, decorator etc
- Shop for wedding dress
- Organise your bridal party
- Shop for bridal party attire
- Confirm suppliers
- Finalise colour scheme/theme
- Start looking at honeymoon destinations
- Arrange transportation

3 MONTHS

- Menu tasting and choose a menu
- Book appointments with wedding coordinators to review timelines, supplier details, menu selections etc
- Book hair and makeup and trials
- Book accommodation
- Post invites to guests
- Apply for marriage licence
- Book wedding cake and floral arrangements
- Start dance lessons
- Arrange fittings and bridal party gifts

1 MONTH

- Finalise table decorations
- Finalise guest list and seating plan
- Advise reception venue of dietary requirements
- Organise playlist with DJ/Band
- Start writing vows/speeches
- Final dress fittings
- Book beauty treatments

1 WEEK

- Finalise guest numbers with venue
- Finalise decorations, table set up and venue set up with suppliers
- Pick up wedding dress, bridesmaid dresses and suits
- Ceremony rehearsal
- Pack for honeymoon
- Arrange bridal party

WEDDING DAY

RELAX! Everything is organised. Let the MAGIC begin...



I DO

PACKAGE

\$600

PACKAGE INCLUSIONS

- 30 white chairs
- Red or white carpet aisle
- Signing table – clothed & skirted
- Water station
- Use of BOSE sound system

**Add on a Champagne toast at the end of your ceremony to celebrate with your friends and family. POA.*



BOURBON LOUNGE

PACKAGE

\$55
P/P

PACKAGE INCLUSIONS

- Two hour finger food service
- Welcome cocktail
- Exclusive hire of the Ball & Chain Bourbon Lounge
- Cake table with the use of a silver cake knife
- Gift table
- Complimentary accommodation in our King Spa Room for the Bridal couple on the night of the wedding including breakfast and valet parking
- Special accommodation rates for your guests
- Minimum of 20 guests

**Treat your guests to a custom beverage package. POA.*



RESORT POOLSIDE PACKAGE

\$65
P/P

PACKAGE INCLUSIONS

- Two hour canape service
- Welcome cocktail
- Exclusive hire of the resort pool decking area
- Cocktail tables
- Lounge chairs
- Cake table - clothed & skirted with the use of a silver cake knife
- Gift table - clothed & skirted
- iPod/iPhone connectivity
- Complimentary accommodation in our King Spa Room for the Bridal couple on the night of the wedding including breakfast and valet parking
- Special accommodation rates for your guests
- Minimum of 20 guests

**Add a live BBQ cooking experience to WOW your friends and family. POA.*



CALISTA PACKAGE

\$85
P/P

PACKAGE INCLUSIONS

- Three course set menu with alternative drop main
- Champagne toast or arrival cocktail
- Exclusive hire of the Calista Private Dining Room
- Intimate table settings
- Cake table - clothed & skirted with the use of a silver cake knife
- Gift table - clothed & skirted
- Placement of client supplied placecards & bonbonnières
- Climate control
- iPod/iPhone connectivity to in-house BOSE system
- Complimentary accommodation in our King Spa Room for the Bridal couple on the night of the wedding including breakfast and valet parking
- Special accommodation rates for your guests
- Minimum of 20 and maximum of 32 guests

**Add arrival tapas for you and your guests to share. POA.*



I'm Yours

PACKAGE

\$99 P/P

PACKAGE INCLUSIONS

- Three hour canapé service
- Three hour classic beverage package
- Venue hire
- Cocktail tables & scattered seating
- Cake table – clothed & skirted with the use of a silver cake knife
- Gift table – clothed & skirted
- Personalised menus
- Large dancefloor
- Complimentary King Spa Room for the Bridal couple on the night of the wedding including breakfast and valet parking
- Complimentary upgrades for parent accommodation (limited to two rooms)
- Special accommodation rates for your guests
- Minimum of 80 people

**Hire an illuminated bar and flair bar tender to get the party started. POA.*

Crazy in Love

PACKAGE

\$120
P/P

PACKAGE INCLUSIONS

- Arrival canapés for Bridal party
- Selection of a three course set menu or buffet
- Five hour classic beverage package
- Venue hire
- Bridal & cake table swagging
- Use of hotel centrepieces
- Bridal table clothed & skirted
- White table linen with black or white napkins
- Chair covers
- Cake table – clothed & skirted with the use of a silver cake knife
- Gift table – clothed & skirted
- Personalised menus & guest list
- Placement of client supplied placecards & bonbonnières
- Large dancefloor
- Complimentary Deluxe Spa Suite for the Bridal couple on the night of the wedding including breakfast and valet parking
- Complimentary upgrades for parent accommodation (limited to two rooms)
- Special accommodation rates for your guests
- Minimum of 80 people

**Surprise your guests with a create your own dessert bar. POA.*

Endless Love

PACKAGE

\$135
P/P

PACKAGE INCLUSIONS

- Arrival canapés for Bridal party
- Three course menu with shared main course (suited to long tables)
- Five hour Premium Beverage Package
- Venue hire
- Bridal & cake table swagging
- Use of hotel centrepieces
- Bridal table clothed & skirted
- White table linen with black or white napkins
- Chair covers
- Cake table – clothed & skirted with the use of a silver cake knife
- Gift table – clothed & skirted
- Personalised menus & guest list
- Placement of client supplied placecards & bonbonnières
- Large dancefloor
- Complimentary Deluxe Spa Suite for the Bridal couple on the night of the wedding including breakfast and valet parking
- Complimentary upgrades for parent accommodation (limited to two rooms)
- Special accommodation rates for your guests
- Minimum of 80 people

** Add in some extra side dishes for a family banquet feeling. POA.*

All My Life

PACKAGE

\$165
P/P

PACKAGE INCLUSIONS

- Arrival canapés for Bridal party
- Six course European-style menu
- Five hour Deluxe Beverage Package
- Venue hire
- Bridal & cake table swagging
- Use of hotel centrepieces
- Bridal table clothed & skirted
- White table linen with black or white napkins
- Chair covers
- Cake table – clothed & skirted with the use of a silver cake knife
- Gift table – clothed & skirted
- Personalised menus & guest list
- Placement of client supplied placecards & bonbonnières
- Large dancefloor
- Complimentary Premier Spa Suite for the Bridal couple on the night of the wedding including breakfast and valet parking
- Complimentary upgrades for parent accommodation (limited to two rooms)
- Special accommodation rates for your guests
- Minimum of 80 people

**Place an oyster bar in your pre-dinner drinks area.
It's sure to be an exquisite experience for your friends
and family. POA.*



MENUS

to tempt

*The following menus are samples only and subject to seasonal changes.
Our Executive Chef can also tailor menus to your tastes.*

CANAPE *menu*

COLD

Cajun rolled pork, toasted pumpernickel, tomato chutney

Rolled smoked salmon, pickled cucumber, crostini

Dukkha roast lamb, hummus, chicory

Sumac roast chicken, witlof, roasted shallots

Ceviche of salmon, preserved lemon, dill

Spiced lentil, chickpea, sourdough croute

Thai beef, crunchy vegetables, red chilli

HOT

Pressed pork belly, crackle, hoi sin glaze

Baby spinach and roast pumpkin arancini

Seared scallop, pea and mint puree, lemon oil

Spiced lamb fillet, eggplant relish

Tikka spiced brochette of chicken

SUBSTANTIAL CANAPE *menu*

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

See more options on page 23

SET MENU

entree

ENTREE

please select one of the following

Beetroot and vodka cured salmon, celeriac remoulade, tatsoi, lemon infused EVOO

Home smoked duck, ribbon of pickled vegetables, spiced chilli dressing

Tandoori spiced chicken, red onion, cucumber, crispy leaves, minted yoghurt dressing

Duo of salmon:

Cold smoked salmon, dill crème fraiche and

Baked lemon pepper crusted salmon, cucumber salad, shallot confit

Five spiced braised pork belly, crackle, pickled spring onion, pomegranate glaze

RISOTTO & PASTA

Smoked chicken, shitake and prosciutto risotto

Black sesame roast pumpkin, baby spinach and goat's cheese risotto (V)

Flaked salmon tortellini, mild saffron cream, parmesan shavings

Enhance your experience with an alternate drop or choice menu; surcharges may apply.

SET MENU

main

MAIN COURSE

Char grilled fillet of 180gm MSA beef*

Wrapped in bacon and served with chateau potatoes, green beans, and red wine jus

Char grilled 200gm MSA sirloin steak*

Served with spiced potato wedges, chimichurri, baby carrots

Grilled cutlet of pork OR pork fillet

Served with sesame roast pumpkin mash, green beans spiced Thai coconut cream

Roast lamb rack OR rump of lamb*

Served with sundried tomato and pesto creamed potato, broccolini, and rosemary jus

Roulade of chicken or chicken breast

Served with mushroom and thyme truffle mash, broccolini, micro herbs, basil

Barramundi

Served with saffron mashed potato, green beans, carrot confit and sauce vierge

Fillet of Salmon

Char grilled and served with pea puree, blistered vine cherry tomatoes, confit of potato, baby carrot

**Meat dishes may be subject to a seasonal surcharge.*

Enhance your experience with an alternate drop or choice menu; surcharges may apply.

SET MENU

dessert

DESSERT

please select one of the following

Individual Chocolate Delice

Caramel popcorn, espresso anglaise

Toblerone cheesecake

Honeycomb, popping candy, berry compote

Blueberry and hazelnut clafoutis

Almond praline, macerated berries

Sticky date pudding

Bourbon flavoured butterscotch sauce,
crème Chantilly

Dark chocolate, orange and ricotta tart

Cointreau oranges, cardamom

Central dessert platter

Vanilla panna-cotta, chocolate eclairs,
strawberry tartlet, pecan pie

Freshly brewed coffee and tea

Enhance your experience with an alternate drop or choice menu; surcharges may apply.



MENU *buffet*

SOUP *Served with freshly baked rolls, choose one of the following:*

Roasted pumpkin or Baby broccoli and roasted almond or
Cream of vine ripened tomatoes and torn basil

COLD DISHES

Peppercorn crusted pastrami with tomato chutney
Lemongrass and ginger marinated chicken pieces
Smoked ham, Danish salami and spiced chorizo

SEAFOOD

King prawns with lemon and spiced cocktail sauce
Half shell green lipped mussels with lemon and thyme
Marinated squid salad with Kalamata olives and cherry tomatoes

SALADS

Traditional Caesar salad with sauce remoulade
Radicchio, walnut and apple salad
Tomato, bocconcini and torn basil dressed with olive oil
Asian green with Szechuan pepper, sesame and lime dressing
Mixed baby leaves with balsamic, French and Italian dressing

HOT DISHES

18 hour roast blade of beef reduced roasting juices
Supreme of sumac chicken, citrus cous-cous
Braised pork with roast capsicums, spiced chorizo and chunky tomatoes
Rice pillaf with cashews and mint
Baked fillets of reef fish lemon & dill cream, fried capers
Steamed market vegetables
Roasted potatoes with rosemary and sea salt

DESSERTS

White chocolate and raspberry mud cake
French vanilla and Malteser cheesecake
Pineapple upside down cake
Seasonal sliced fruit platter
Esplanade Pavlova with kiwi fruit and strawberries
Mixed cheese platter with dried apricots and roasted nuts
Freshly brewed coffee and tea

MENU *platters*

SEAFOOD PLATTER \$15 PER PERSON

Smoked salmon with dill crème fraiche, shell on Exmouth prawns, pickled baby octopus, green mussels with chilli tomato sauce, soused herring, spiced squid salad, char grilled zucchini and eggplant, flame roast capsicums

ANTIPASTO \$12 PER PERSON

Prosciutto, hot spiced chorizo, double smoked ham, Danish Salami, black olives, char grilled zucchini and eggplant, flame roast capsicums

DESIGN YOUR OWN *from* \$15 PER PERSON

Char grilled zucchini and eggplant, flame roast capsicums

Plus select a minimum of 5 additional items, \$3 per item

Double smoked Ham

Danish salami

Prosciutto Roast

Thai spiced chicken pieces

Mortadella with green peppercorns

Pickled baby octopus

Soused herring

Smoked salmon with dill crème fraiche

Green mussels with chilli tomato sauce

Marinated fetta with garlic and herbs

**Individual platters \$6 per person*

OPTIONAL *extras*

ENHANCE YOUR MENU

Price on application. Minimum numbers apply.

Live cooking station:

Paella, carvery or Chef's suggestion

Dessert buffet

Mini dessert platters

Oyster bar

Sides dishes – greek salad, potatoes,
green beans

Chocolate fondue

Illuminated bar and flair bartender

Donut wall

CHILDREN'S MEALS

*All meals served with soft drinks and followed by
an ice cream sundae, please select one meal
option for all children*

Chicken nuggets and chips

Lean beef burger and chips

Spaghetti bolognese

Roast chicken and chips or vegetables
with gravy

Under 4 years: \$30 per person

4 - 12 years: \$80 per person

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

SPACE *for everyone*

From intimate gatherings to grand celebrations our venues provide a variety of stylish and flexible spaces for you and your guests to enjoy.

CAPACITY	AREA (sq m)	CEILING HEIGHT (m)	DINNER CAPACITY	COCKTAIL CAPACITY
SOUTHERN CROSS GALA BALLROOM	799	6	600	1000
INDIAN OCEAN SUITE	261	2.7	110	220
ISLAND SUITE	322	2.9	150	240
RESORT POOL	n/a	n/a	100	400
CALISTA ROOM	n/a	n/a	32	n/a
BALL & CHAIN BOURBON ROOM	n/a	n/a	30	50

let's do
your day, your way



Celebrate in historic, romantic Fremantle

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