

CONGRATULATIONS

You're engaged!

Thank you for considering Esplanade Hotel Fremantle by Rydges as your wedding venue.

We would absolutely love to share in your special day.

Fremantle is the ultimate year-round venue for ceremony and/or reception with picturesque locations for all weather.

We are located in the heart of Fremantle with the Esplanade Park a stone throw away.

With 6 different spaces from resort pool, to modern ballroom, to our historical Island Suite, we have a space to suit any style.

Catering can be accommodated for an intimate 10 guest occasion, to a 600 guest extravaganza

Special accommodation rates will also apply to any of your guests choosing to stay with us. Conditions apply.



OUR SPACES

	Area ((sqm) ł	_	Ceremony	Cocktail	Round Tables + Dancefloor	Long Tables + Dancefloor
SOUTHERN CROSS GALA BALLROOM	799	6	1000	1000	590	360
Sirius Room	330	6	340	340	220	160
Pleiades Room	231	6	236	236	140	100
Orion Room	238	6	236	236	140	100
INDIAN OCEAN SUITE	261	2.7	140	140	110	80
Admiralty Gulf Room	102	2.7	70	70	40	30
King Sound Room	98	2.7	70	70	40	30
Prince Regent Room	64	2.7	40	40	-	-
ISLAND SUITE	322	2.9	240	240	150	100
Rottnest Room	121	2.9	90	100	60	50
Garden Room	91	2.9	80	80	40	30
Carnac Room	100	2.9	70	70	40	30
Abrolhos Room	108	2.7	60	60	30	-
Resort Poolside Ball & Chain Pub Calista Dining Room	-	-	150	250	-	-
	-	2.9	-	170	-	-
	-	2.7	36	36	-	28













I DO IN FREMANTLE

\$1000

100 - 900 guests

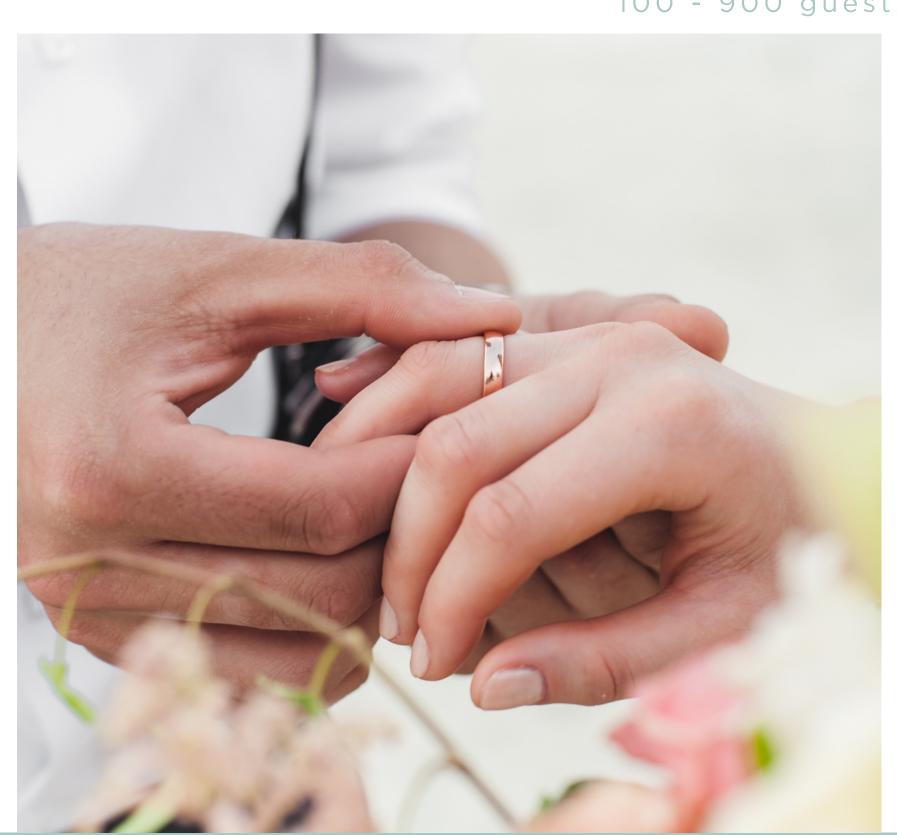
Whether it's overlooking the beautiful Esplanade Park or relishing in the resort pool vibes

- 1.5 Hour Venue hire
- 30 Americana chairs
- Red or white carpet aisle
- Signing table clothed & skirted
- Water station
- Complimentary glass of sparkling *up to 50 guests

Optional Add On's

- Additional Sparkling Bottle \$30
- Wedding Arch with white draping from \$150
- Additional Americana Charis \$5.50 each
- Live Streaming POA

BOOK YOUR RECEPTION & RECEIVE 20% OFF YOUR CEREMONY





RECEPTION PACKAGES

Package Inclusions

- Six hour exclusive room hire
- · A selection of fines teas and freshly brewed coffee
- · Lectern and microphone
- Dance floor
- White napery and chair covers
- · Skirted bridal, cake and gift table
- Mirror base + 3 tealight candles

- Custom guest seating chart
- · Placement of place cards and bonbonnieres
- Personalised printed menus for each table
- · Accommodation for the bridal couple in a King Spa Suite
- A dedicated wedding coordinator
- Special guest accommodation rates

SOMETHING SIMPLE

\$90pp

SOMETHING STANDING

\$85pp

- Bread rolls & butter
- Set Entrée
- Alternate Drop Main
- Wedding cake on shared platters
- Tea & Coffee

- 2 hour canape package
- 2 Substantial item
- Wedding cake on shared platters
- Tea & Coffee

SOMETHING MORE

\$110pp

SOMETHING MOST

\$135pp

- Bread rolls & butter
- Buffet Main Course
- Selection of desserts
- Wedding cake on shared platters
- Tea & Coffee

- Canapes on arrival
- Bread rolls & butter
- Set Entrée
- Alternate Drop Main
- Set Dessert
- Wedding cake on shared platters
- Tea & Coffee
- Menu tasting for bridal couple

REFRESHINGLY LOCAL

Prices are based on a minimum of 60 guests, and each function room is subject to a minimum food and beverage spend based on estimated numbers and preferred wedding date. Packages customisable for smaller numbers. Buffet available for minimum 70 guests .Complimentary menu tasting is based on a minimum of 80 guests. Accommodation, late checkouts and centerpieces are subject to availability.

REFRESHINGLY FREMANTLE

\$255PP

*minimum 110 guests

The Total Wedding Package

- Two hour ceremony hire
 - Ceremony seating
 - Arbour with draping
 - Signing table
 - Sparkling toast
- Six hour exclusive room hire
 - Wedding Coordinator and wait staff
 - Chefs selection canapes on arrival
 - Antipasti platters or after dinner cheese platters
 - Three course set menu OR buffet
 - Beverage package for five hours
 - Cake table and cake cut & served on platters
 - Bridal Table Backdrop
 - Chair covers & sashes OR Tiffany Chairs
 - White linen table cloths and linen napkins
 - Centerpiece upgrade
 - Stage, Lectern & microphone
 - Gloss OR LED Dancefloor
 - Photobooth, Indoor sparklers/fireworks & LOVE letters
 - o DJ & MC
 - Custom guest seating chart & menus
 - Placement of place cards and bonbonnieres
 - Accommodation for the bridal couple in a King Spa Suite
 - Special guest accommodation rates





CUSTOMISE YOUR DAY

Beverage Packages - Per person

Duration	Tier 1	Tier 2	Tier 3	Soft Drinks
3 hours	\$35.00	\$42.00	\$47.00	\$20.00
4 hours	\$40.00	\$47.00	\$52.00	\$25.00
5 hours	\$45.00	\$52.00	\$57.00	\$30.00

Upgrade Your Look	Per Table	Its All In The Details	From
Lantern with fairy lights	\$10	Bridal table back drop (6m)	\$600
Lantern with florals	\$15	Bridal table swagging	\$90
Lantern with floral wreath	\$25	Wedding Arbour	\$150
Lantern with stand & florals	\$30	'Love' Letters	\$400
Coloured Tablecloth	\$20	Wishing Well	\$50
Table Runner	\$15	Indoor Sparklers from	\$600
Coloured Napkins	\$20	Photo booth from	\$750
Tiffany Chairs	\$25	DJ & MC	\$POA
Bridal Table Garland	\$100	Venue Draping	\$POA
		The Total Package	\$5500
		Bridal Backdrop (6m) - Table Centerpieces	
		LED or White Gloss Dancefloor Sparklors / Fireworks (v.4) Photo Booth (4hrs)	
		Sparklers / Fireworks (x4) Photo Booth (4hrs) LOVE Letters - DJ/MC (6hrs)	

PACKAGE ADD ONS

\$POA

FOOD

Canapes on arrival

Antipasti platters

Additional course

Alternative drop per course

Guest choice per course

Upgrade to buffet \$19PP *Minimum numbers apply

Upgrade to 5 course European style Menu

Wedding cake cut & served on dressed plates

Petit four platters

Cheese platters

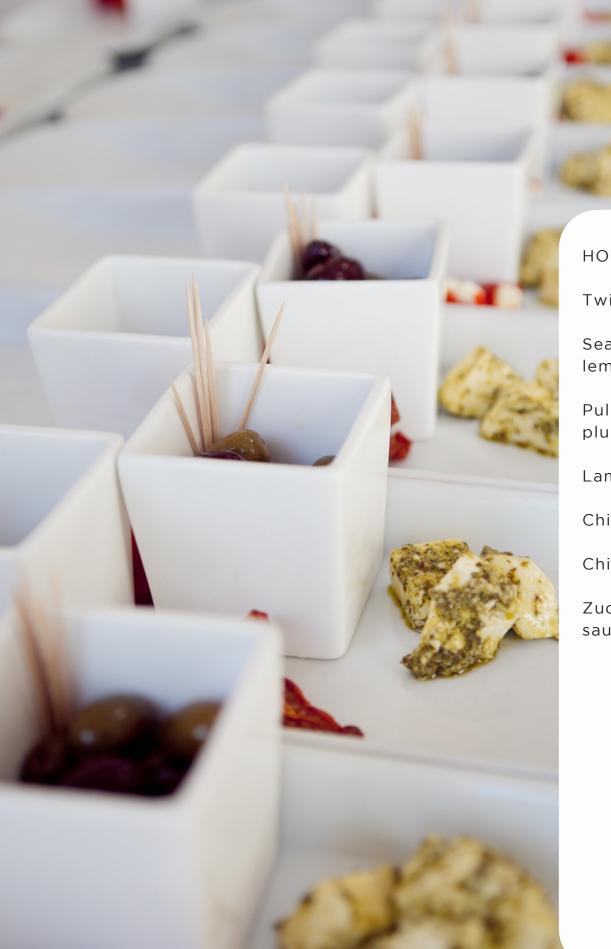
BEVERAGE

Upgrade beverage inclusions

Add Spirit Package

Add Signature Cocktail on Arrival





CANAPES

HOT

Twice cooked pork belly, Hoi sin, crackle

Seared Coral Bay scallops, black pudding, lemon beurre blanc

Pulled pork & vegetable spring rolls, chili plum sauce

Lamb kofta, mint yoghurt

Chicken brochettes, honey & ginger glaze

Chicken poppers, sriracha mayonnaise

Zucchini, sweet potato & corn fritters, Thai sauce

COLD

Anise poached chicken, charred corn salsa, corriander

Duck rillette, lavosh, tomato chutney

Assorted Nori rolls, wasabi, pickled ginger, soy sauce

Hot smoked salmon, wasabi mayo, flying fish roe, brioche

Savoury smoked lamb tartlet, caramelised onion, hummus

Roast sweet potato tartlet, pepitas

Smoked salmon, cream cheese, capers, garlic croute

SUBSTANTIAL

Butter chicken, basmati, cucumber achar

Crispy fried snapper, chips, tartar sauce

Seared tofu, wilted spinach, tomato confit

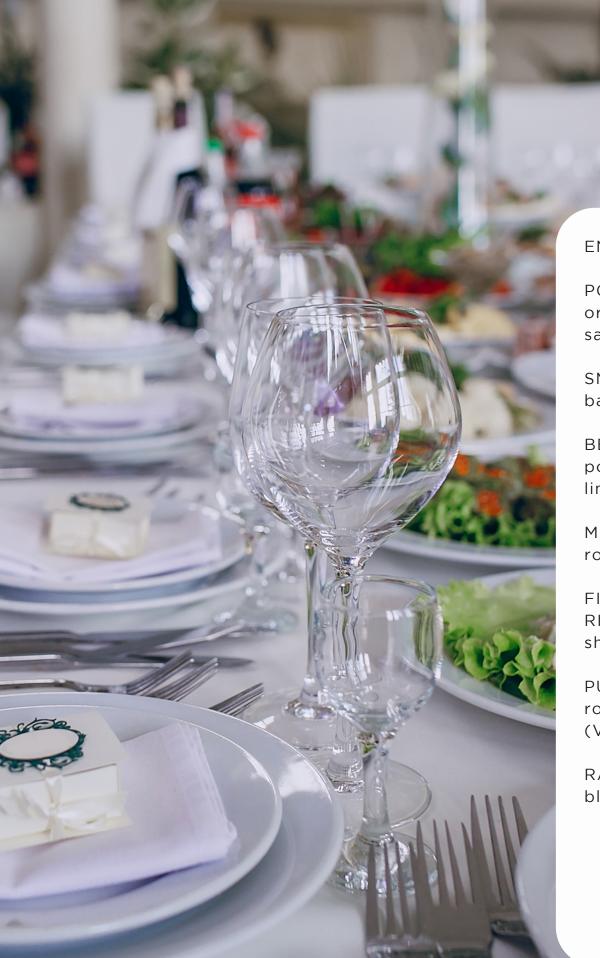
MEXICAN TACO STATION Ground spiced beef, crispy tacos and soft tortillas, guacamole, sour cream shredded iceberg, tomato salsa and grated cheese

PAELLA STATION Ignite your senses with chicken &

chorizo, seafood or vegetarian paella

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

CHOCOLATE FONDUE STATION Served with a selection of seasonal fruits, marshmallows and banana bread bites



PLATED MENU

Alternative Drop (per course) \$5 Choice (per course) \$10 *Premium Cut Surcharge Applies \$POA

ENTREE

POACHED MAHOGANY CREEK CHICKEN organic red quinoa, tomato and charred corn salsa, sunflower seeds (FL)

SMOKED LAMB baba ganoush, chimichurri, pine nuts (FL)

BEETROOT CURED SALMON poached shark bay prawn, smashed avocado, lime (FL)

MAPLE ROAST DUCK BREAST roast beetroot, fetta, walnut (FL)

FIELD MUSHROOM AND ASPARAGUS RISOTTO shaved parmesan, fried sage (FL,VEG)

PUMPKIN AND POTATO GNOCCHI roast tomatoes, basil, spinach, asparagus (VGN)

RAS-EL-HANOUT BAKED SALMON FILLET blistered heirloom tomatoes (FL)

MAIN

GRILLED FILLET OF TASMANIAN SALMON pearl cous-cous, sesame wilted greens

CRISPY SKINNED BARRAMUNDI FILLET roast tomatoes, sweet potato, kale, pine nuts, preserved lemon (FL)

MAHOGANY CREEK CHICKEN baked lemon, sage butter, soft polenta, broccoli, jus (FL)

TWICE COOKED 5 SPICE PORK BELLY potato fondant, roast zucchini, red onion, crackle, anise jus (FL)

PREMIUM MAIN

CHAR GRILLED TENDER RIDGE BEEF FILLET dauphinoise, broccolini, red wine jus (FL)

PITCH BLACK ANGUS SIRLOIN herb crushed potatoes, green beans, peppercorn jus (FL)

VALLEY SPRING LAMB RACK creamed potato, roast heirloom baby carrots, rosemary red wine sauce (FL)

DESSERT

RICH DARK CHOCOLATE
MARQUIS
chocolate soil, passion fruit and
peach puree

CARAMELISED BLUEBERRY AND LEMON SLICE mixed berry compote (VEG)

CHERRY AND CHOCOLATE
ROULADE
macerated berries with kirsch
(VEG)

APPLE AND RHUBARB CRUMBLE vanilla bean ice cream (VEG)

FLOURLESS CARAMEL MOUSSE CAKE salted caramel macaroon (FL, VEG)

STICKY DATE PUDDING butterscotch sauce, vanilla sweetened cream (VEG)

GRAZING

Minimum 70 guests

Tender ridge beef medallions

Chicken brochettes with satay sauce

Pork and herb BBQ sausages

Rosemary and garlic lamb cutlets

Baked jacket potatoes

House made coleslaw

Baby potato and chives

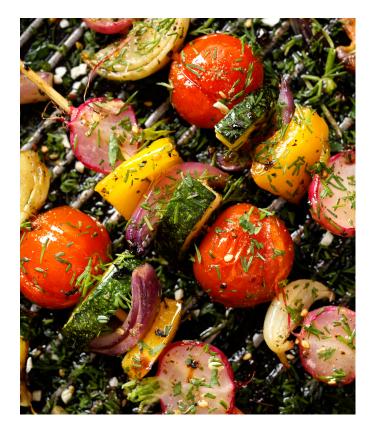
Fresh fruit

Chocolate eclairs

SEAFOOD

TIKKA SPICED CAIAMARI Baby octopus, balsamic, red onion and Italian parsley Shell on tiger prawns accompanied with cocktail sauce





BUFFET

Minimum 70 guests

COLD

Soy honey and ginger marinated chicken Danish salami, smoked beef, virginia ham Pepper crusted beef with spiced tomato salsa

SALAD

Brown lentils, baby spinach, Tahini dressing
Pumpkin, pistachio, red onion, sunflower seeds
Deconstructed Caesar salad
Roast beetroot, tomato, halloumi, pomegranate dressing
Baby leaves with French dressing

ROAST *CHOOSE ONE

18-hour roast beef, red wine jus Roast shoulder of pork crackle, apple sauce Roast turkey, cranberry, jus

HOT

Barramundi, tomato, olive, and thyme
Braised pork ribs, teriyaki sticky glaze
Chicken, baby spinach, sun dried tomato
Potato, cauliflower and coconut curry
Steamed Rice
Steamed vegetables
Rosemary roasted potatoes, garlic & olive oil

DESSERT

Black Cherry and frangipane tart
White chocolate and raspberry mud cake
Strawberry and kiwi pavlova
Cheese platter with water crackers
Sliced seasonal fruits

FAQ

When & how can I book?

Package pricing is current until June 30 2023. Your wedding date can be booked up to 24 months in advance with final package pricing advised within 12 months of your big day. A signed contract & deposit is required to secure all event dates. Current package pricing valid until 30 June 2023.

Can I bring my own alcohol?

As we are a licensed venue, unfortunately we do not allow you to supply your own alcohol. If there is something you would like specifically for the day please ask our team and we will try our best to source.

Can I use my own suppliers?

Of course, we LOVE meeting new people! Musicians, DJ's, Stylists, Florists and Cake Decorators. We will just need all their contact info before bumping in.

When are final numbers due?

Final numbers are due no later than 14 days before your special day.

Do you cater for special dietary requirements?

Of course, we love your Vegan as much as you do! We just ask you have this information to us when numbers are finalised 14 days prior. Please note some dietary requirements may incur an additional charge.

How many meetings are required before my big day?

We like to see you at least 3 times in the lead up to your big day, to view the venue, to taste the menu and to finalise the plans for the big day. If there is anything you need in the meantime don't be afraid to email your Wedding Coordinator.

Can I use a smoke machine?

This is not a problem as long as it is booked through the hotel.

Can we extend our room hire?

Of course! Once you've booked your reception the venue is yours for 6 hours. Additional fee are from \$250 per hour up until midnight. Beverage packages can be extended or consumed on a cash basis.

Do you have an ATM onsite?

Unfortunately not, there is one located in the convenience store below the hotel.

Do you offer parking?

Parking is limited over the weekend and is offered to hotel guests as first preference, if you have a disabled guest who has special requirements, please ask your Wedding Coordinator for availability.

How much is a children's meal?

Children's meals are \$50 per child ages 4-12 this includes children's main meal, ice-cream and soft drink/juice. Surcharges for buffet events apply.

Do you offer meals for external suppliers/staff ie. Photographers/DJ's etc.

We certainly do, they work so hard we want to keep them fed; staff meals are \$50 per person and include a main meal and soft drink.

What time is bump in/bump out?

The hotel reserves the right to book an event up to 2 hours prior to your Wedding, bump in and bump out details can be finalised with your Wedding Coordinator the week prior to your Wedding. We will do our best to keep all parties happy.

Can we stay at your hotel?

Of course! We offer all our Weddings guests 10% off our accommodation rates.

WEDDING PLANNER

Preparing for the day...

- Confirm your reception venue and organise deposits
- Choose and book your ceremony venue and celebrant
- Decide on approximate guest numbers and prepare a list
- Choose a colour theme for dresses, flowers, stationery and reception venue
- Choose a wedding photographer and videographer
- Source a florist and discuss themes and styles
- Begin to research honeymoon destinations
- Consider designs and options for your wedding dress
- Investigate music options for the ceremony and reception

Eight weeks to go...

- Post invitations
- Begin making accommodation arrangements for out of town guests Organise place cards
- Order wedding cake
- Make any necessary personal appointments (eg legal, medical, beauty)
- Apply for your marriage license

Four weeks to go...

- Finalise guest list and numbers
- Arrange a seating plan
- Schedule a wedding rehearsal and advise all attendants
- Organise a dress fitting for you and your bridesmaids

Two weeks to go...

Three weeks to go...

Finalise table decorations

- Confirm final guest numbers
- · Hold final consultation with the florist, photographer, musician and wedding cars
- Confirm pick up date and final fittings for suits and dresses

Reconfirm band or DJ arrangements and song choices

• Final meeting with the bride, groom and organisers

Ceremony rehearsal with the bridal party

• Ensure you have all necessary tickets, passports etc. for honeymoon

NOTES

The week of...

- Arrange to have the cake, decorations, placecards etc. delivered to the reception venue
- Prepare and overnight bag for the wedding night
- Pack and 'emergency kit' with safety pins, tissues, cosmetics and sewing kit



REFRESHINGLY LOCAL

CORNER MARINE TERRACE & ESSEX STREET, FREMANTLE, WA 6160 FUNCTIONS_ESPLANADEFREMANTLE@EVT.COM

(08) 9432 4000 (OPTION 2) | RYDGES.COM/ESPLANADE