



FREMANTLE  
FUNCTIONS & EVENTS

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WARDERS  
HOTEL



Warders Hotel, a boutique hotel set in a heritage building in the centre of Fremantle, offers beautiful rooms as well as a range of stunning function venues. Each space is full of character and offering the best of local dishes, wine and hand crafted beers.

Catering for weddings, events and functions from 12 to 200 people, we can help you choose the best location and create a stylish, fun event which will impress your guests.

[WWW.WARDERSHOTEL.COM.AU](http://WWW.WARDERSHOTEL.COM.AU)





## WARDERS HOTEL

A small boutique hotel in the old limestone cottages that were once the Fremantle Warders' homes. The cottages offer a little pocket of calm among the vibrant heart of Fremantle.

### THE WARDERS LANEWAY PACKAGE

Our laneway is the perfect area to accommodate up to 40 guests cocktail style, or 25 guests on a long style table. The laneway and garden area located within the W2 block of Warders Hotel, is the perfect space for weddings, anniversaries, birthdays, and special celebrations.

# EMILY TAYLOR

Expansive, lively, a world, unseen from the street, enter the colour and culture of Emily Taylor set within tall limestone walls. A fresh, architectural treasure of small tables through to communal dining alongside the vibrancy of high tables and bar service.

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COURTYARD MAX CAPACITY: 200 cocktail, 150 seated  
MINIMUM SPEND: Fri-Sat \$40,000 / Sun-Thu \$30,000

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EXCLUSIVE: Courtyard

NON-EXCLUSIVE: Restaurant

Casual Gatherings available for groups of 12 - 40



EMILY  
TAYLOR

# SAILING FOR ORANGES

Sailing for Oranges is a bar/cocina, with a bold undercover courtyard and a moody indoor bar and restaurant, serving great Iberian inspired drinks and food.

We'll meet your needs with budget, menus, drinks, and mood.

The PRIVATE UPSTAIRS COCKTAIL BAR features a large alfresco area, staging & sound system.

Our SEMIPRIVATE Courtyard area overlooking South Terrace available 7 days a week can host celebrations and get togethers of all types.

Platters and drinks packages available.

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ECLUSIVE AREA MAX CAPACITY 60/200pax

MINIMUM SPEND \$3000

Non-Exclusive: Restaurant

Casual gatherings available for groups of 12-60





## CASUAL

# Non-Exclusive gatherings at Emily Taylor & Sailing for Oranges

- Available 7 days, Saturdays bookings must commence before 5pm.
- For groups of 12 or more. Groups of 40 and above are required to book a private area.
- Formal set menu options available for sit down functions.
- Platter menu available
- Beverage packages available, otherwise drinks can be done on a consumption basis.
- Based on a booking duration of 2 hours. Don't worry, you won't be kicked out after 2 hours, but we guarantee the space is yours for this duration. Tables will be held for 15 minutes from booking time.
- Final numbers and food orders required 7 days before your function.
- Bookings may not be available at peak times.

CALL TO BOOK 9239 3300  
or email [events@wardershotel.com.au](mailto:events@wardershotel.com.au)

*Ask us about our offsite catering options.*

# GIMLET

A small corner bar built into the ground of one of the cottages. Built to recall classic little gin and aperitivo bars.

Platters menu available

Beverage packages available, otherwise drinks can be done on a consumption basis.

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AVAILABLE 7 days a week - Bookings may not be available at peak times. Exclusive space. 3-hour duration limit

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MAX CAPACITY 24pax – Cocktail

MINIMUM SPEND \$2000

(except Saturday, minimum spend \$3,000)

The image shows the interior of the Gimlet bar. The walls are painted a vibrant blue and feature vertical wood paneling. The floor is made of dark, polished wooden planks. In the center, there is a small, round, dark wooden table with a metal base, surrounded by two matching wooden chairs with cane backs. To the left, a large, light blue door is visible. To the right, a dark wooden bar counter with a brass top is partially shown. A single, warm-toned light fixture is mounted on the wall to the right. The overall atmosphere is cozy and classic.

gimlet

# CALAMITY'S ROD

A working nano-brewery, courtyard bar at the Hougoumont Hotel. In the heart of Fremantle, we took a bit of the car park and squeezed in (we're not kidding) a dedicated craft nano-brewery making high quality beer – from classics to new wave brews. The brewery surrounds a little bar and courtyard space to enjoy our beer (and other drinks and snacks)

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MAX CAPACITY: 75 cocktail

MINIMUM SPEND: Fri-Sat \$6,000 / Sun-Thu \$3,000

Emily Taylor & Sailing for Oranges catering available

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NON-EXCLUSIVE

Casual Gatherings available for groups of 12 - 40.







# EMILY TAYLOR PLATTERS

available for \$89 per platter, with your choice of

**PAN FRIED OXTAIL DUMPLINGS (15pce)**

w/ black vinegar & chilli crisp

**LOBSTER AND MANJIMUP TRUFFLE DUMPLINGS (15pce)**

w/ prawn & sweet aromatic soy - GFO

**SHARK BAY SCALLOP DUMPLINGS (15pce)**

w/ prawn & cucumber chilli xo & red yuzu - GF

**TOFU & BLACK BEAN DUMPLINGS (15pce)**

w/ lemongrass fragrant paste - GF/V

**RENDANG STUFFED CRISPY BAO (10pce)**

w/ daikon pickle & hot sauce

**FIVE SPICE PORK SPRING ROLLS (10pce)**

w/ hot & sour dipping sauce

**BBQ GRILLED CORN (20-25pce)**

basted in coconut w/ lime leaf salsa - GF/VG

**LEMONGRASS PEPPER SQUID (4/5 serves)**

crispy squid, w/ pounded lemongrass, galangal & chilli jam





# EMILY TAYLOR BEVERAGE PACKAGES

**\$50 per person for the first 2 hours  
\$20 per person for every hour after**

## **BEERS ON TAP**

Calamity's Rod Continental Lager 4.7%  
Calamity's Rod Dunkel 5.2%  
Calamity's Rod Hazy Pale Ale 5.4%  
Calamity's Rod Session Ale 3.5%  
Calamity's Rod IPA 6.0%  
Boston Brewing Ginger Beer 3.5%  
Colonial Brewing Bertie Apple Cider 4.6%

## **SPARKLING**

Kraemer Blanc de Blanc Brut

## **WHITE**

2022 Leeuwin Estate Sauvignon Blanc - Margaret River, WA  
2022 Site Wine Pinot Gris - Benulla, VIC

## **ROSE**

2021 Chateau de l'Escarelle "Cuvee Palm" Rose - Provence, France

## **RED**

2018 Picardy Merlot Cabernet Sauvignon Cabernet Franc - Pemberton, WA  
2021 Risky Business Tempranillo - Frankland River, WA

## **SOFT DRINKS, STILL & SPARKLING WATER**

\*All items subject to availability



# EMILY TAYLOR SET MENU

## Option A \$59pp

### DUCK & PORK WONTONS ~

in a ginger & chili scented duck broth

### LOBSTER & MANJIMUP DUMPLINGS ~

w/ prawn & sweet aromatic soy - GFO

### MASSAMAN CURRY OF BEEF ~~

coconut braised beef w/ star anise lime leaf & cashews - GF/VGO

*Or make it vegan w/ tofu & vegetables*

SERVED WITH STEAMED JASMINE RICE

### LEMONGRASS & PEPPER SQUID ~

crispy squid, w/ pounded lemongrass, galangal & chili jam

### TEMPEH & BANANA BLOSSOM SALAD ~

green beans, cucumber, chilli, cashews, soft herbs, w/ almond satay dressing - GF/V

## Option B \$59pp

### SHARK BAY SCALLOP DUMPLINGS ~

w/ prawn & cucumber chili xo & red yuzu - GF

### PAN FRIED OXTAIL DUMPLINGS ~

w/ black vinegar & chili crisp

### MASSAMAN CURRY OF BEEF ~~

coconut braised beef w/ star anise lime leaf & cashews - GF/VGO

*Or make it vegan w/ tofu & vegetables*

SERVED WITH STEAMED JASMINE RICE

### TWICE COOKED STICKY PORK ~

sour herb salad w/ tamarind chili caramel & cashews - GF

### WOK TOSSED ASIAN GREENS

w/ red fermented bean curd & sesame sauce - GFO/VG

## Option C \$82pp

### LOBSTER & MANJIMUP DUMPLINGS ~

w/ prawn & sweet aromatic soy - GFO

### DUCK & PORK WONTONS ~

in a ginger & chili scented duck broth

### TAPIOCA DUSTED OCEAN BARRAMUNDI ~~

green apple & roast cashew salad, green naam jim

### TEMPEH & BANANA BLOSSOM SALAD ~

green beans, cucumber, chilli, cashews, soft herbs, w/ almond satay dressing - GF/V

### TWICE COOKED STICKY PORK ~

sour herb salad w/ tamarind chili caramel & cashews - GF

### BBQ GRILLED CORN

basted in coconut w/ lime leaf salsa - GF/VG

### MASSAMAN CURRY OF BEEF ~~

coconut braised beef w/ star anise lime leaf & cashews - GF/VGO

*Or make it vegan w/ tofu & vegetables*

EMILY TAYLOR FRIED RICE - GF/VGO



SAILING  
for  
ORANGES

# SET MENU

## Option A \$59pp

**CROQUETAS W/ CAPSICUM JAM & PICKLES**  
corn & jalapeno croquettes - V

**GRILLED SPICY CHORIZO**  
glazed in cider, w/ caramelized lemon - GF

**EXMOUTH KING PRAWNS**  
pan seared w/ garlic, tomato, shellfish oil,  
fennel & sorrel - GF

**FRIED CALAMARI**  
w/ saffron aioli, green chilli, lemon - GF

**CHARED VERDURAS VERDES**  
blistered broccolini & kale, ajo blanco, almonds - GF/VG

**BITTER LEAF SALAD**  
w/ orange, fennel, pecan & kalamata olives - GF/VG

**HOUSE BREAD**

## Option B \$59pp

**CROQUETAS W/ CAPSICUM JAM & PICKLES**  
chorizo croquettes

**BOQUERONES**  
white anchovies, preserved lemon, grilled bread - GFO

**LIGHTLY CURED WA LINE CAUGHT SNAPPER**  
w/ crème fraiche & strawberry - GF

**CARRILLERA DE BUEY**  
beef cheek braised in oloroso sherry, dijon & orange,  
carrots - GF

**CRISPY BRUSSEL SPROUTS**  
w/ parsnip puree & Pedro Ximenez sherry  
reduction - GF/VGO

**BITTER LEAF SALAD**  
w/ orange, fennel, pecan & kalamata olives - GF/VG

**HOUSE BREAD**

## Option C \$82pp

**PARA PICAR**  
selection of olives, house pickles & spiced corn - GF/VG

**BOQUERONES**  
white anchovies, preserved lemon, grilled bread - GFO

**CROQUETAS W/ CAPSICUM JAM & PICKLES**  
corn & jalapeno croquettes - V

**EXMOUTH KING PRAWNS**  
pan seared w/ garlic, tomato, shellfish oil, fennel & sorrel - GF

**CHARED VERDURAS VERDES**  
blistered broccolini & kale, ajo blanco, almonds - GF/VG

**PATATAS BRAVAS**  
crispy baby potatoes w/ confit garlic, aioli & brava sauce - GF/VGO

**BITTER LEAF SALAD**  
w/ orange, fennel, pecan & kalamata olives - GF/VG

**CONE BAY BARRAMUNDI WINGS**  
w/ mantequilla blanca & fried capers - GF

**ESTOFADO DE CABRA**  
bone in goat, slow roasted in fino sherry & pimento, gremolata - GF

**HOUSE BREAD**

GF - gluten free V- vegetarian VG - vegan GFO - gluten free option VGO - vegan option  
*All dishes may contain traces of nuts, soy & shellfish. All produce is free range and sustainably sourced  
where possible. \*All items subject to availability. \*\*Gluten Free options available upon request*



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# PLATTERS

**CROQUETAS W/ CAPSICUM JAM & PICKLES (20pce) \$58**

choice of chorizo or corn & jalapeno croquettes w pecorino  
& red pepper marmalade - V

**SAVOURY CHURROS \$58**

w/ whipped cod roe & bottarga

**GRILLED SPICY CHORIZO (25pce) \$77**

glazed in cider w/ caramelized lemon - GF

**FRIED CALAMARI \$77**

w/ saffron aioli, green chilli, lemon - GF

**EXMOUTH KING PRAWNS (21pce) \$88**

pan seared w/ garlic, tomato, shellfish oil, fennel & sorrel - GF

**FREMANTLE OCTOPUS (10pce) \$88**

twice cooked w/ rosemary, kipflers & chorizo oil - GF

**CHARCUTERIE BOARD**

Served with Pickles & Grilled Bread

Jamon Iberico - \$88

Bosquito - \$78

Sopressa - \$78

**CHEF'S SELECTION GRAZING BOARD \$155**

Served with a selection of meats, cheeses, dried fruits & crackers

**SELECTION OF CHEESES \$125**

Served with, tortas de Aceite & membrillo

**FROZEN ORANGE, VANILLA, CAMPARI GRANITA**

\$12 each

# TERMS & CONDITIONS

## 1. CONFIRMATION OF BOOKING / PRE-PAYMENT

All functions are required to pre-pay their food order and/or booking deposit 7 days before their function date to secure the booking. The Warders Hotel Group has the right to cancel the booking and to allocate the space to another client if the pre-payment is not made before the due date.

## 2. MINIMUM SPEND

Functions of 50 or more guests require a minimum \$500 deposit which can be redeemable via a food pre-order and/or bar tab.

## 3. CANCELLATIONS

All cancellations must be made in through email to the Functions Coordinator. If a booking is cancelled: Less than 7 days prior to the to function the pre-payment may not be refunded. Please note this will be examined on a case-by-case basis.

## 4. PAYMENT

Personal and company cheques will only be accepted with prior approval and funds must clear 2 days prior to the date of the function. All function package payments must be made 7 working days in advance to the function date.

## 5. CHANGE OF AREA

In the event of unforeseen circumstances or any dramatic alteration to numbers, The Warders Hotel Group reserves the right to change the allocated area to another suitable area. Every effort will be made to discuss the changes with the organiser well in advance where possible.

## 6. CONSUMPTION OF OUTSIDE FOOD AND BEVERAGES

No food or beverage of any kind will be permitted to be bought into the venue by the client or any other person attending the function unless by prior arrangement with The Warders Hotel Group.

## 7. SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Warders Hotel Group reserves the right to eject any guests if their actions are deemed to be noisy, offensive or illegal.

## 8. CONSUMPTION OF ALCOHOL

The Warders Hotel Group practices the Responsible Service of Alcohol. Minors must be accompanied by a parent or legal guardian for functions before 7pm. As per Racing, Gambling and Liquor regulations all attendees to the function are required to provide sufficient identification. (Australian Driver's License, WA Proof of Age or Passport).

## 9. RESPONSIBILITY

General cleaning is included in the cost of the function, however specialist cleaning fees resulting from actions at your event will be charged accordingly. The Warders Hotel Group does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function. You assume full responsibility of the conduct of your guests and invitees, and you must ensure other guests and visitors are not disturbed by your function, guests, or invitees. The client is financially responsible for any damage to the venue.

## 10. RIGHT OF REFUSAL

Management reserves the right to refuse entry to any patrons who are inappropriately dressed, intoxicated, or behaving in an offensive manner. Without limiting any other rights, The Warders Hotel Group may terminate the function if you and or any of your guests or invitees fail to comply strictly with our terms and conditions.



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## CONTACT US

for availability, bookings,  
current menus and packages

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WARDERS  
HOTEL

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