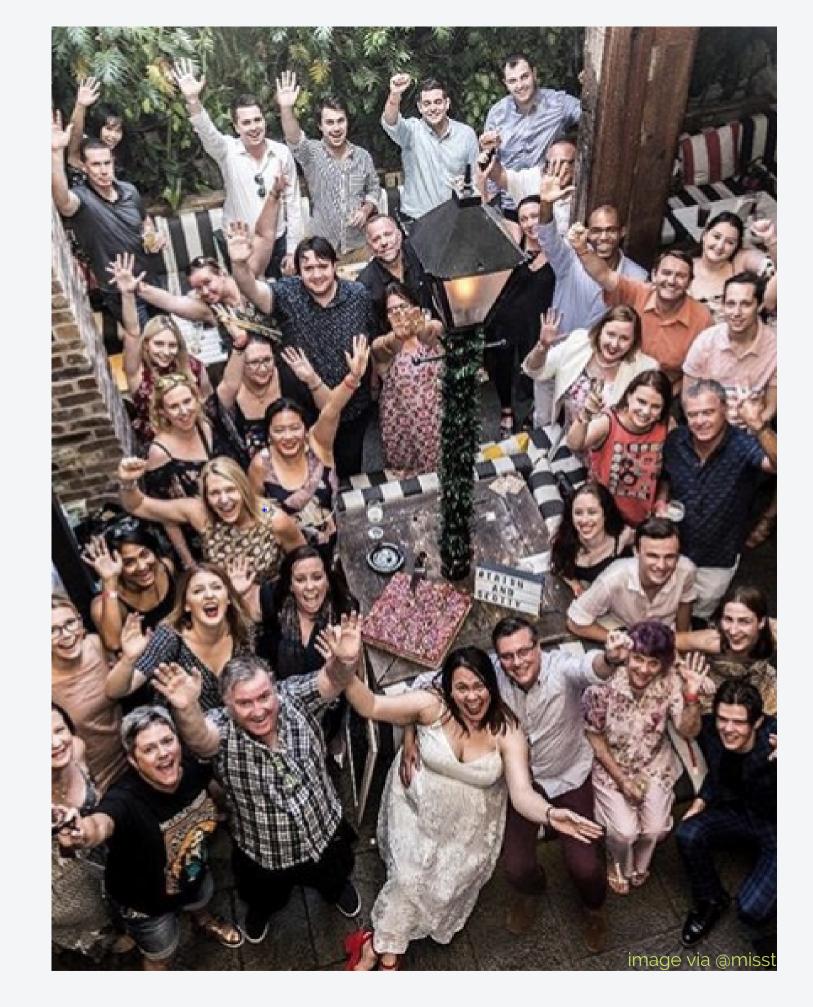


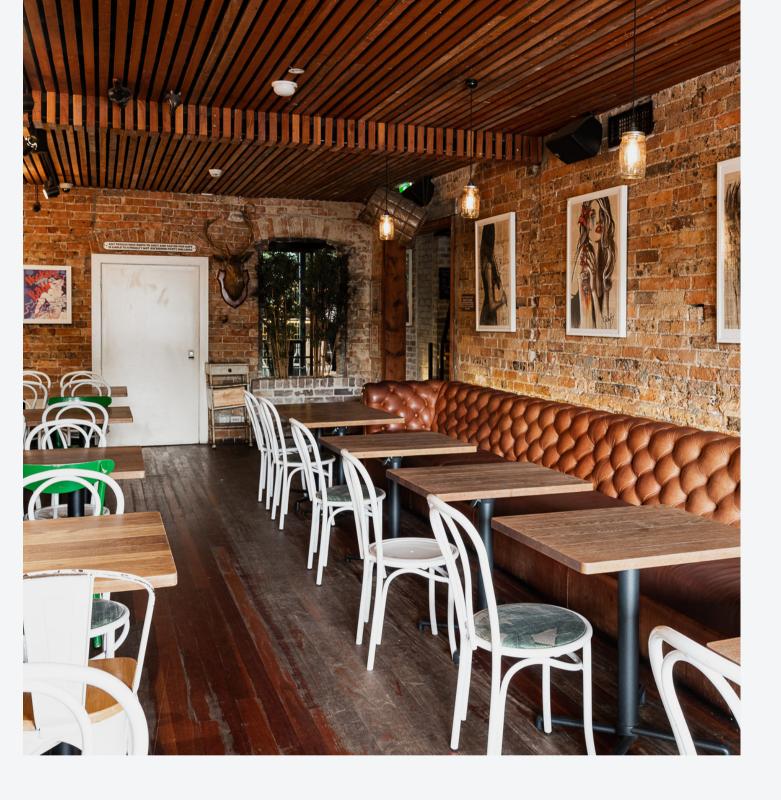
Venue Overview

The Rose of Australia Hotel is an inner west institution. This old boozer has been injected with a cool contemporary feel to create unique spaces & opportunities to hold your celebrations, gatherings or special events.

We provide a personal service to ensure your expectations are met as we bring life, creativity & fun to your events.

Review the options & possibilities in this pack but don't hesitate to seek our personal service to guide you to making your event a success.





Vineyard

Opening to the street with classic bi-fold windows, this ground floor space is a great place for up to 40. Rustic bricks, warm lighting & Art from Jover create an intimate experience. Also holds our stunning 6 meter long chesterfield lounge.



Featuring a stunning green wall, the Rose Garden is partially open to the elements creating an indoor/outdoor feel.

A perfect space for up to 60 people to mingle with a mixture of high & low tables. Located in the middle of the venue this space gives exclusivity whilst allowing you to be part of the action.

Great space to have a drinks table & allow a waiter to serve you.

Seats 36

Cocktail 50-60

Exclusive or partial use

No min spend

Opens up to the sky



Rose Garden

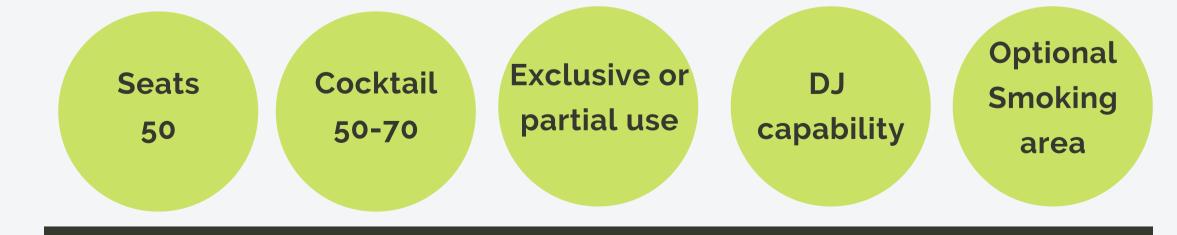


Our most popular space, located on the first floor. A mixture of high & low seating creates a relaxed vibe that works well for celebrations.

Closes at 11pm, where your guests can spill into Howard's for the last hour.

This area can be expanded by opening the bi-fold doors to include Howard's Bar.*

Terrace



You can book the whole space for your event. Tables can also be reserved individually or combined, depending on the size of your gathering.

The cocktail bar is nice & close to sample the delicious creations on offer.

Howard's Bar can be combined with the Terrace for larger groups by opening the bi-fold doors.*

Seats 28

Cocktail 40-50 Exclusive or partial use

Child Friendly Expand the Terrace

Howard's Bar



A unique location to sit with friends & catch up - you can reserve a table or take out the space exclusively. Mixture of high & low tables.

Very close to the cocktail bar - will ensure a great experience is had by all.

Can be combined with the Semi Private Dining Room for larger events.*

Cantina

Seats 40

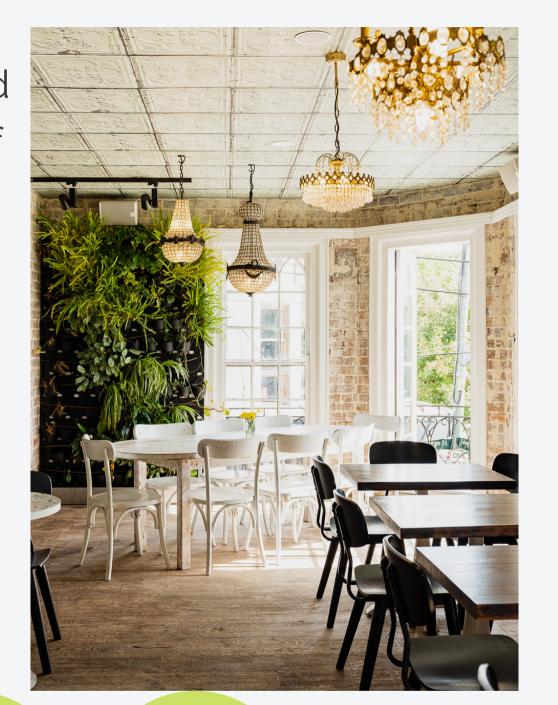
Cocktail 40-50 Child friendly

Expand to
Semi Private
Dining Room

Cocktails within reach

A light filled room which can be configured to a large long table of 12 or a collection of smaller tables. Perfect for dinner parties, celebrations or a "loud, laughing bunch of friends" catch up. Great light filled space for lunch functions, high tea or baby showers.

Can be combined with the Cantina for a bigger party.*



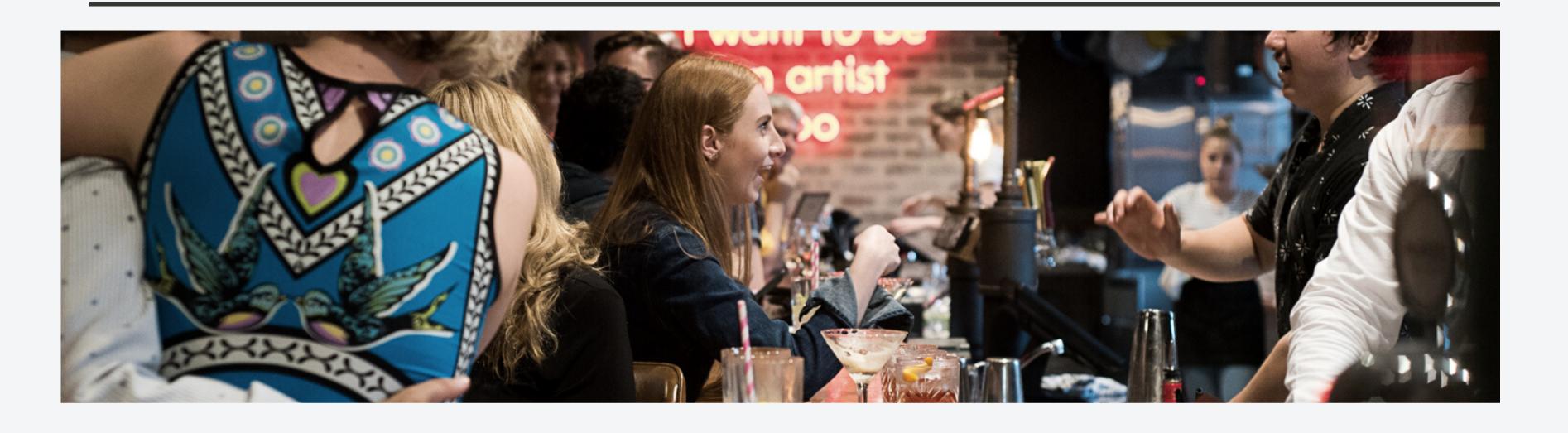


Seats 25

Cocktail 20-30 Child friendly

Juliet Balcony Light filled Space

Semi Private Dining



Major Events - Level 1

Take over the whole of level 1* - Let us work with you to tailor a package.

Great for work functions, product launches, parties, weddings, anything.

Seats 100 Cocktail 100 - 150

Exclusive use



Mimosa Package (great for Baby Showers)

Enjoy our mimosa stations.
Selection of juice & fruit to add to your bubbles includes 4 bottles of Prosecco \$200





Children's Parties

Start 10am - Finish by 1pm
Package @ \$12 per child includes:Vegetable Grabbers
Chicken nuggets & chips
Mini sandwiches
Fresh fruit pieces
Fruit Popper or Soft drink



Afternoon Tea

Afternoon Tea Packages @ \$25pp This will include a selection of:-

Salad Boxes
Finger Sandwiches
Fresh Fruit platters

Food

Create your own menu by selecting from our delicious range of canapes & substantial grazers.

Alternatively, let us do all the work for you, simply select from one of our food packages.





Canape Packages

PACKAGE A

PACKAGE B

3 x substantial grazers

4 x substantial grazers

2 x savoury or sweet canapes

3 x savoury or sweet canapes

\$25pp

\$30pp

Canape - Cold

Poached chicken & vermicelli rice paper rolls (GF)

Mini Tacos - Sweet Corn & Avocado (V) and/or Lobster ceviche, avocado,

peanut and chilli salsa

Cherry tomato mozzarella & basil skewers (V,GF)

Goats cheese, sun-dried tomato & chive tostadas (V)

Substantial Grazers - Cold

Tomato, chickpea, black olives, parsley, Spanish onion,

fresco cheese and red cabbage with a sherry olive oil dressing (V,GF)

Caesar Salad with cos lettuce, bacon, parmesan, croutons, egg & caesar dressing Baby spinach, orange, cucumber, dill & caramelised walnuts with aged balsamic dressing (VG,GF)

Poke salad with rice, edamame, kale, shredded cabbage, bean sprouts, fried onions & a light soy, sesame and ginger dressing (VG)

Canape - Sweet

Ice cream sandwiches (VG)

Chocolate mousse with fresh berries (V, GF)

Classic tiramisu (V)

Coconut panna cotta with a peach puree (VG,GF)

INDIVIDUAL ITEMS

Substantial grazers \$7 each
Canapes cold/hot/sweet \$4 each

Minimum 10 portions of each selection

Canape - Hot

Grilled tandoori chicken skewers with cucumber yoghurt (GF)

Beef Teriyaki Skewers (GF, DF)

Tomato, pea & mozzarella arancini (V)

Mini Tacos - Roast pork with pineapple chilli salsa and/or Poached Chicken with

lime sesame mayonnaise

Substantial Grazers - Hot

Mushroom and black bean patty, cabbage, tomato, onion, guacamole, jalapeno relish

& vegan aioli slider (V)

Angus Beef Cheeseburger slider

Buttermilk Chicken and fresh coleslaw slider

Mini bao bun with "karaage" prawn & chipotle mayo

Eggplant quesadilla with tomato chutney (V)

Fish & chips with tartare sauce & lemon (DF)

Roast Chicken with tajin, mayo and coleslaw (GF)

Handmade tomato, mozzarella & basil Gnocchi (V)

Dietary modifications provided upon selection

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free

Platters & Shares

FINGER SANDWICHES

A selection of mixed finger sandwiches Poached chicken, celery & walnut (DF) Smoked Salmon, yoghurt, cucumber & dill Egg & Chive Salad (V, DF) Ham. Cheese & Tomato (35 pieces)

\$65

gf bread available

BAKERS PLATTER

Served hot a selection of: Homemade sausage rolls Crispy mini lamb rosemary pies Chef selection of quiches (V)

(60 pieces)

\$90

FRUIT BASKET

A selection of seasonal market fresh fruit. cut up & ready for your enjoyment

(serves approx 20 people)

\$65

OLD SKOOL PLATTER

Select any three from:

Vegetarian spring rolls (V)

Dim sims (DF)

Thai fish cakes (GF)

Vegetarian samosas (VG)

Spinach & ricotta triangles (V)

(60 pieces)

\$75

MINI TACO SPREAD

Select one variety per spread

Roast pork with pineapple chilli salsa Poached Chicken with lime sesame mayonnaise Sweet Corn & Avocado (v) Lobster ceviche, avocado, peanut and chilli salsa (20 pieces)

\$80

gf option available



Platters & Shares

DIPS & RUSTIC BREAD

Delicious dips served with toasted sourdough

Choose from a choice of 2 dips (V):

Sundried tomato and roasted chilli (VG)
Creamy Guacamole
Smoky Cauliflower Hummus (VG)

\$45

g/f crackers available

GARDEN PATCH

A selection of grilled, baked & pickled seasonal vegetables, olives & marinated cheeses, served with crusty bread & grissini.

\$85

g/f crackers available

PLOUGHMAN'S GRAZE

A selection of local & imported cured meats, olives & marinated cheeses, baked mushrooms, sundried tomato dip, served with crusty bread & grissini

\$120

g/f crackers available

SLIDER BOARD

Select one or two varieties per board

Mushroom and black bean patty, cabbage, guacamole, jalapeno relish & vegan aioli (V)
Angus Beef Cheeseburger
Buttermilk Chicken and fresh coleslaw
Mini bao bun with "karaage" prawn & chipotle mayo
(20 pieces)

\$120

AMAZING GRAZE

Best of the Ploughman's & Garden Patch
A selection of local & imported cured meats,
grilled, baked & pickled seasonal vegetables.
Olives, marinated cheeses, sundried tomato dip
- all served with crusty bread & grissini.

\$180

g/f crackers available

CHICKEN WINGS

Mammoth Chicken Wings
Basted in our BBQ sauce
Served with a ranch dipping sauce

30 for \$50 50 for \$70

From the sea



SEAFOOD PLATTER

Selection of Sydney rock oysters, whole cooked prawns, smoked salmon, baby octopus & chips.

\$140

or upgrade to The Delux



THE DELUX

Bigger than the platter, with some special extras. Includes a selection of Sydney rock oysters, whole cooked prawns, smoked salmon, blue swimmer crabs, pot of mussels, baby octopus & chips.

\$250



BUCKET OF PRAWNS

Bucket of 15 King prawns served with cocktail sauce & fresh lemon

\$40



SYDNEY ROCK OYSTERS

Seasonal shucked oysters with shallot vinaigrette & Nuoc Cham dressing

\$30 per dozen



Delux Graze Station

A tailored experience, that includes a selection of meats, house made pickled & roasted vegetables, seasonal dips & spreads. Local & International cheeses. Served with crusty bread & grissini.

\$200

g/f crackers available

Food Stations



Garden Patch Station

Bigger than your standard Garden Patch, a selection of grilled, baked & pickled seasonal vegetables, olives & marinated cheeses. Served with crusty bread & grissini.

\$170

g/f crackers available



Seafood Station 3 doz Sydney rock oysters 30 whole peeled prawns 10 halves of blue swimmer crab 1kg salt & pepper calamari 300gr smoked Tasmanian salmon 1kg grilled chilli octopus 2kg tomato & pepper mussels 900gr roasted salmon fillet 20 crispy crab sticks 1kg market fresh battered fish with seafood cocktail sauce, tartar. hot chips & garlic loaf.

\$500



We have a variety of drink options to suit your party & budget

Drink Packages

A selection of packages & length of time

Pay As You Go

Everyone orders & pays for their own drinks at the Bar

Bar Tabs

Select the opening limit & inclusions & we are off & away.

We can supply wristbands & you can extend the limit at anytime

Drinks Table

Pre-purchase a selection of drinks & we will have them waiting on your arrival. We can also add these onto a bar tab & replenish throughout the night

Drinks

Basic Package

2 hours \$35pp

3 hours \$50pp

4 hours \$65pp

Fleur De Lys Chardonnay Pinot Noir Secret Garden -

Semillon Sauvignon Blanc 2021

Ross Hill - Jessica Hill Rose 2021

Secret Garden -

Cabernet Sauvignon 2020

Ara Single Estate -

Zero Alcohol Sauvignon Blanc

Carlton Draught Unpasteurised (tap)

Bulmers Cider (tap)

Great Northern (tap)

Cascade Premium Light (bottle)

Carlton Zero (bottle)

Soft drink & juice

Premium Package

2 hours \$55pp

3 hours \$65pp

4 hours \$75pp

Guerrieri Rizzardi Prosecco

821 South- Sauvignon Blanc 2021

Trentham - Pinot Gris 2021

Marquis de Pennautier - Rose 2020

Jed - Malbec 2020

See Saw - Pinot Noir 2021

Ara Single Estate -

Zero Alcohol Sauvignon Blanc

Carlton Draught Unpasteurised (tap)

Young Henry's Newtowner (tap)

Balter XPA (tap)

Bulmers Cider (tap)

Great Northern (tap)

Cascade Premium Light (bottle)

Carlton Zero (bottle)

Soft drink & juice

Exclusive Package

2 hours \$70pp

3 hours \$80pp

4 hours \$90pp

Piper Heidsieck

Scarborough - Chardonnay 2019

Trentham - Pinot Gris 2021

Marquis de Pennautier - Rose 2020

Phillip Shaw 'Wirewalker' -

Pinot Noir 2021

The Pikes - Shiraz Tempranillo 2019

Ara Single Estate -

Zero Alcohol Sauvignon Blanc

All Tap Beers

Cascade Premium Light (bottle)

Carlton Zero (bottle)

Soft drink & juice

Aperol Spritz

Drinks Packages













Looking forward to hosting your next function

Location

1 Swanson StreetErskineville NSW 2043

Phone Number

+ 61 2 9565 1441

Email Address
enquiries@roseofaustralia.com.au

https://www.roseofaustralia.com.au

Let's Talk

Function Session Times - No Minimum spends for using 1 space for 1 session,				If you would like a bespoke event or time, please tick below		
LUNCH 11am to 2pm	AFTERNOON 2:30 pm to 6pm	NIGHT 7pm to midnight		BESPOKE	With our bespoke events you can have multiple spaces and times, this may incur a minimum spend. These costs do vary, so please reach out and we would be happy to provide further information on costs. Start Time:	
					Space Names:	
SPACE						
DAY AND DATE .			NUMBER OF GUESTS		EVENT NAME	
CONTACT NUME	3ER				CONTACT EMAIL	
FOOD						
CATERING REQUIRED? Yes / No / Maybe CATERING IS REQUIRED MINIMUM 14 DAYS PRIOR VIA EMAIL (enquiries@roseofaustralia.com.au)						
WAITER REQUIRED? Yes / No / Maybe (ALL BOOKINGS WITH 50 OR MORE GUESTS) WAITER FEE IS \$150 FLAT CHARGE FOR EVENTS UP TO 4 HOURS						
DRINKS						
DRINKS PACKAG	GE Yes / No / Mayb	pe BAR TAB F	REQUIRED? Yes / No / Maybe BAR	TAB LIMIT \$		
I,		nave read, understo	ood and accept the Terms and Conditions of t	he Rose of Austra	lia Hotel and confirm the above information is correct.	
					Doolring Dom	
Signature		Date			Booking Form	
Dloose email ba	ak tar anguiriacan	roccofauctralia com	2.211			

This form must be completed for all event bookings. Bookings are confirmed in writing by hotel management once this form is completed and returned to us.

Please email back to:- enquiries@roseofaustralia.com.au
ALL EVENT BOOKINGS ARE CONFIRMED IN WRITING BY MANAGEMENT AND MAY REQUIRE A DEPOSIT TO BE PAID

Minimum Spends:

No minimum spends or hire fees unless you combine spaces or over multiple session times, and these are only during peak times.

Our philosophy is to offer no minimum spends and no guarantees for small group and table bookings. Management reserves the right to apply minimum spends where exclusive use is required, regardless of confirmed numbers. Minimum spends may also apply during peak periods and public holidays. If a minimum spend is deemed applicable, we will request that a credit card authority form is completed before the event and will only be used if the minimum spend is not reached.

In the event that function capacity is not reached, management reserves the right to open up parts of the designated area to other members of the public after 1 hour.

Small group and table bookings:

Small group and table bookings will only be held for 15 minutes. In the event that no one from your party has shown after this time we reserve the right to release the booking.

Confirmation of booking:

Due to demand, tentative bookings will only be held for 3 days. Once this period has elapsed, the venue reserves the right to release the tentative reservation. A signed function form is required to secure a booking for groups of larger than 20. All catering and beverage packages must be paid for 10 days prior to the event. Bar tabs may be required to be paid in advanced, or settled on the day. During peak periods a \$500 non-refundable deposit may be required at the discretion of management.

We accept cash, eftpos, Mastercard, Amex and Visa. The hotel does not accept cheques. Payment on invoice is done with the payment being received 10 days before the event.

Confirmed Numbers for your function:

Final attendance numbers are required 10 days prior to your event. Please note that this number will form the basis for final catering. All catering and beverage packages must be paid for when confirming final numbers. Once payments have been processed, no refunds will be offered should your numbers decrease, or you experience no shows at the event. Should payment not be received the venue reserves the right not to proceed with the function.

Cancellation:

Cancellation of a function after catering has been paid for is at the discretion of management. During peak periods a non-refundable deposit of \$500 is forfeited at any stage after cancellation.

Guest Entry:

Guest entry to function will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron on the basis of responsible service of alcohol procedures. Minors are welcome to attend functions in designated authorised areas but must be accompanied by a legal guardian, however they must vacate the premises by 10pm. (Infants are welcome to remain at the parents own risk).

Room allocation:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venues control.

Decorations:

Any additional decorations or props must be approved by the functions team. The venue reserves the right to remove any material or equipment that may be considered in poor taste, offensive or dangerous. No confetti or scatters is to be used at any time during an event, including confetti in balloons. Access to the room is from the start of your function.

Function conduct:

It is a requirement that the organiser will conduct the function in an orderly manner. All normal venue procedures, policies and legal responsibilities will apply to any or all persons attending a function at all times, including the compliance to responsible service of alcohol procedures. When booking a function it is the responsibility of the host to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on false pretenses, the venue reserves the right to cancel the function without notice at the expense of the host.

Waiter Hire & Security Requirements:

It is venue policy that events with 50 or more people are required to hire a waiter.

It is venue policy that all 18th, 21st celebrations of more than 25 people, are required to hire an additional security guard for their events.

Terrace Bookings:

Please note the terrace function area closes at 11pm. All patrons will be asked to make their way inside Howard's Cantina or hotel at this time for the last hour of trade.

Damage:

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function area or hotel by function guests, invitees or other persons attending the function. The venue does not accept responsibility for loss of merchandise left prior or after the function. It is recommended that all client goods be removed from the venue immediately after a function.

Terms & Conditions