

ROSE OF AUSTRALIA

FUNCTION PACK



Venue Overview

The Rose of Australia Hotel is an inner west institution. This old boozier 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.



image via @misst

**WE CAN TAILOR
A PACKAGE TO YOUR EVENT**



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.

**Seats
32**

**Cocktail
30-40**

**Child
friendly**

**No min
spend**

**Personal
audio
inputs**

Vineyard

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

**Seats
50**

**Cocktail
50-70**

**Exclusive or
partial use**

**DJ
capability**

**Optional
Smoking
area**

*minimum spends may apply if both spaces are combined

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

*minimum spends may apply if both spaces are combined



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**

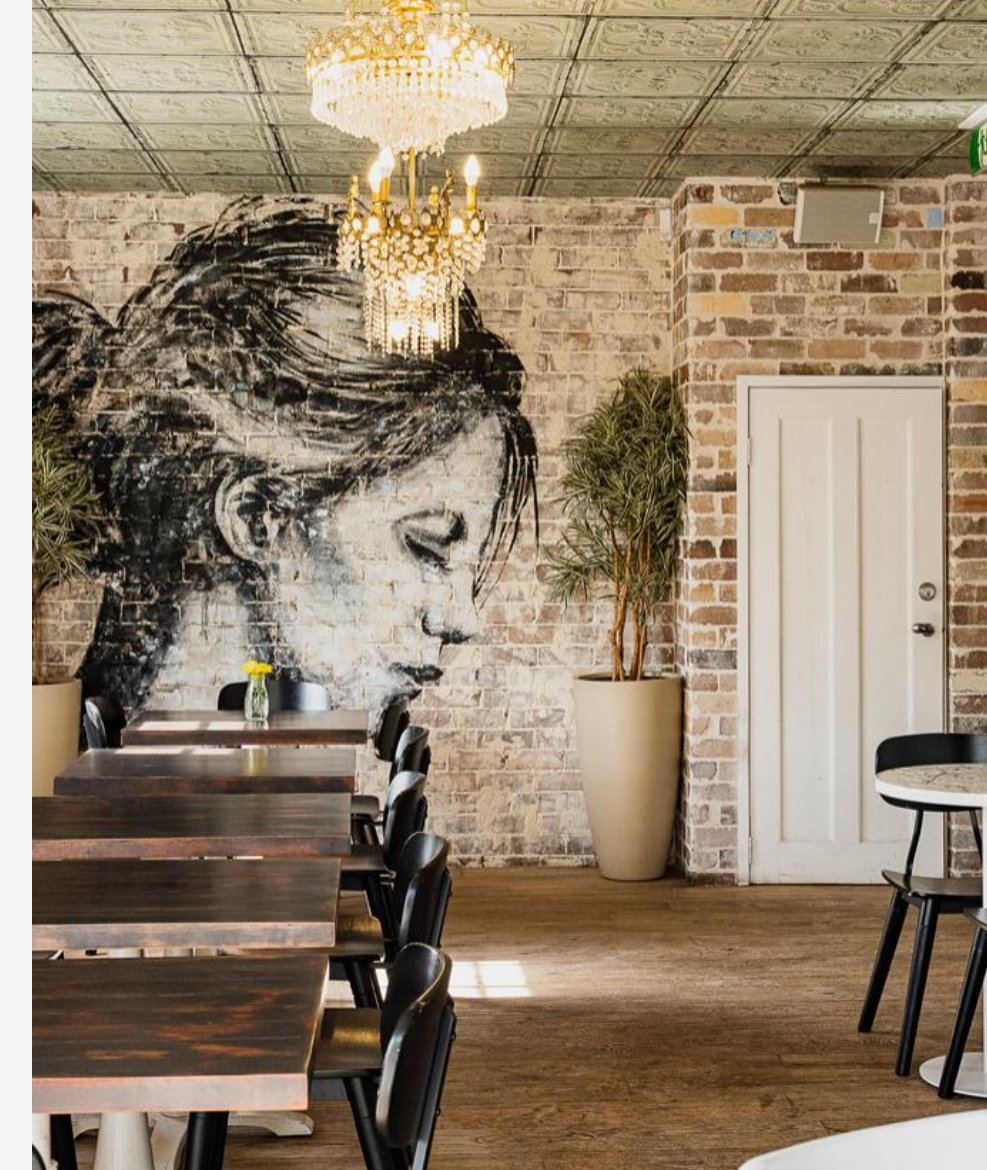
**Expand to
Semi Private
Dining Room**

**Cocktails
within reach**

*minimum spends may apply if both spaces are combined

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

*minimum spends may apply if both spaces are combined



Major Events – Level 1

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

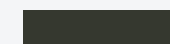
Great for work functions, product launches, parties, weddings, anything.

*minimum spends may apply

Seats
100

Cocktail
100 - 150

Exclusive
use





Mad Hatter's High Tea

An English tradition, something to share with
friends & loved ones.

Minimum of 4 people requiring 72 hours' notice
Mad Hatter's High Tea @ \$45 pp

Want to make a splash!?
Add on one of our drink options!

\$60pp includes a glass of Piper Heidsieck Champagne
or

\$65 includes 2 hours' bottomless Jessica Hill Rose
or

\$90pp includes 2 hours' bottomless
Piper Heidsieck Champagne



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

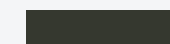


Afternoon Tea

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

Salad Boxes
Finger Sandwiches
Fresh Fruit platters

Special Events



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.



LET US FEED YOUR GUESTS

Canape Packages

PACKAGE A

3 x substantial grazers
2 x savoury or sweet canapes

\$25pp

PACKAGE B

4 x substantial grazers
3 x savoury or sweet canapes

\$30pp

INDIVIDUAL ITEMS

Substantial grazers \$7 each
Canapes cold/hot/sweet \$4 each
Minimum 10 portions of each selection

Canape - Cold

Poached chicken & vermicelli rice paper rolls
Mini Tacos – Pulled Tofu (V) &/or Tequila Cured Salmon (2)
Cherry tomato mozzarella & basil skewers (V,GF)
Goats cheese, sun-dried tomato & chive tostadas (V)

Substantial Grazers - Cold

Chickpea, beetroot, carrots, parsley and spinach salad with feta cheese & toasted pistachios with ranch dressing (V,DF)
Roasted pumpkin, cherry tomato, pine nuts, rocket & parmesan salad (V,GF)
Cucumber, avocado, roasted peppers, tomato & feta salad with lemon oil (V,GF)
Zucchini, watercress, green beans, spanish onions, potato & toasted hazelnut salad with wholegrain mustard & rosemary dressing (V,GF)
Poke salad with rice, edamame, kale, carrots, shredded cabbage, bean sprouts, fried onions & a light soy sesame and ginger dressing (V)

Canape - Sweet

Mini ice cream sandwiches (V,GF)
Chocolate mousse with fresh berries (V)
Classic tiramisu (V)
Coconut panna cotta with a peach puree (V,GF,DF)

Canape - Hot

Grilled tandoori chicken skewers with cucumber yoghurt
Beef Teriyaki Skewers
Tomato, pea & mozzarella arancini (V)
Mini Mexican Lamb tacos with chipotle mayo & salsa

Substantial Grazers - Hot

Cauliflower & pumpkin slider with tomato & coriander salsa (V)
Angus Beef cheeseburger slider
Buttermilk chicken and fresh coleslaw slider
Mini bao bun with "kara age" prawn & chipotle mayo
Eggplant quesadilla with tomato chutney (V)
Chicken mini gyros with onion & sumac spice
Salt & pepper calamari pop corn boxes (GF,DF)
Fish & chips with tartare sauce & lemon (DF)
Braised Beef with polenta mash & lemon parmesan (GF)
Handmade tomato, mozzarella & basil Gnocchi (V)

Dietary modifications provided upon selection
V = Vegetarian, GF = Gluten Free, DF = Dairy Free

Platters & Shares

FINGER SANDWICHES

A selection of mixed finger sandwiches

Poached chicken, celery & walnut (DF)

Smoked Salmon, cream cheese, cucumber & dill

Pickled pumpkin, roasted pepper & smoked eggplant (DF/V)

(35 pieces)

\$65

g/f bread available

FRUIT BASKET

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

(serves approx 20 people)

\$65

MINI TACO SPREAD

Select one variety per spread

Mexican Lamb Barbacoa, chipotle mayo and salsa

Pulled tofu with slaw and lime dressing

Tequila Cured Salmon

Red Butter Chicken

(20 pieces)

\$80

BAKERS PLATTER

Served hot a selection of:

Homemade sausage rolls

Crispy mini lamb rosemary pies

Chef selection of quiches

(60 pieces)

\$90

OLD SKOOL PLATTER

Select any three from:

Vegetarian spring rolls (V,DF)

Dim sims (DF)

Thai fish cakes (GF)

Vegetarian samosas (VG,DF)

Spinach & ricotta triangles (V)

(60 pieces)

\$75



Platters & Shares

DIPS & RUSTIC BREAD

Delicious dips served with toasted sourdough

Choose from a choice of 2 dips (V):

Sundried tomato and roasted chilli

Smoked eggplant with harissa tapioca pearls

Smoky Cauliflower Hummus

\$45

g/f crackers available

PLOUGHMAN'S GRAZE

A selection of salami, prosciutto, cacciatori, mortadella, grilled, baked & pickled seasonal vegetables, olives & marinated cheeses, parmesan & olive oil dip

Served with crusty bread & grissini

\$120

g/f crackers available

AMAZING GRAZE

Best of the Ploughman's & Garden Patch

A selection of local & imported cured meats, grilled, baked & pickled seasonal vegetables.

Olives, marinated cheeses, parmesan & olive oil dip - all served with crusty bread & grissini.

\$180

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

SLIDER BOARD

Select one or two varieties per board

Cauliflower & pumpkin slider (V)

Angus Beef cheeseburger slider

Buttermilk chicken & fresh coleslaw slider

Mini bao bun w/kara age prawn & chipotle mayo
(20 pieces)

\$120

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

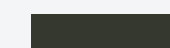
Select the opening limit & inclusions & we are off & away.

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

Fluer De Lys Pinot Noir N/V
Secret Garden -
 Semillon Sauvignon Blanc 2018
Ross Hill - Jessica Hill Rose 2018
Secret Garden -
 Cabernet Sauvignon 2018
Carlton Draught Unpasteurised (tap)
Bulmers Cider (tap)
Great Northern (can)
Cascade Premium Light (bottle)
Soft drink & juice

Premium Package

2 hours \$55pp
3 hours \$65pp
4 hours \$75pp

Guerrieri Rizzardi Prosecco
821 South- Sauvignon Blanc 2018
Trentham - Pinot Gris 2018
Turkey Flat - Rose 2018
Jed - Malbec 2018
Montrose Black - Shriaz 2017
Carlton Draught Unpasteurised (tap)
Young & Henry's Newtowner (tap)
Goose Island IPA (tap)
Bulmers Cider (tap)
Great Northern (can)
Cascade Premium Light (bottle)
Soft drink & juice

Exclusive Package

2 hours \$70pp
3 hours \$80pp
4 hours \$90pp

Piper Heidsieck
Scarborough - Chardonnay 2016
Trentham - Pinot Gris 2018
Turkey Flat - Rose 2018
Killakanoon - GSM 2017
Montrose Black - Shriaz 2017
All Tap Beers
Great Northern (can)
Cascade Premium Light (bottle)
Soft drink & juice
Espresso Martini's

Drinks Packages

BEHIND THE SCENES



Looking forward to
hosting your next
function

Location

1 Swanson Street
Erskineville NSW 2043

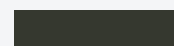
Phone Number

+ 61 2 9565 1441

Email Address

enquiries@roseofaustralia.com.au

<https://www.roseofaustralia.com.au>



OUR CONTACT DETAILS

Let's Talk

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.

Function Session Times - No Minimum spends for using 1 space for 1 session,

LUNCH

11am to 2pm

AFTERNOON

2:30 pm to 6pm

NIGHT

7pm to midnight

If you would like a bespoke event or time, please tick below

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:- Finish Time:-

Space Names:-

SPACE

DAY AND DATENUMBER OF GUESTSEVENT NAME

CONTACT NUMBERCONTACT NAMECONTACT EMAIL

FOOD

CATERING REQUIRED? Yes / No / MaybeCATERING 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 PACKAGE Yes / No / MaybeBAR TAB REQUIRED? Yes / No / MaybeBAR TAB LIMIT \$DRINKS TABLE? Yes / No / Maybe

I, have read, understood and accept the Terms and Conditions of the Rose of Australia Hotel and confirm the above information is correct.

SignatureDate

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

Booking Form

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
