

Rose of Australia

Function Pack



2022

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 personal service to ensure expectations are met, as we bring life creativity & fun to your events. No event is too small or large. We specialise in catering bespoke events with specific budgets.

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



image via @misst

WE CAN TAILOR
A PACKAGE TO YOUR EVENT



Vineyard

Rustic bricks, warm lighting, and art from Jover make this space the perfect canvas. Add your own touches to ensure the event pops and create your own vibe.

The Vineyard opens to the street with bi-fold windows, is air conditioned, and has its own audio capability.

Seating configuration in the Vineyard is set as is. Our amazing 6 meter long chesterfield lounge is the centerpiece of this space.

Seats
32

Cocktail
30-50

Child
friendly

No min
spend

Personal
Audio
Inputs

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
40-60

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
40

Cocktail
50-70

Exclusive or
partial use

Optional
Smoking
area

Child
friendly

*minimum spends may apply if both spaces are combined

The perfect space for groups of 30-40 people. Tables can be reserved for individual dining experiences or why not grab the whole space for your upcoming celebration or party.

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
30-40

Exclusive or
partial use

Child
Friendly

Expand
to the
Terrace



Howard's Bar

*minimum spends may apply if both spaces are combined



A unique space on Level 1 with a mixture of low and high tables. Reserve a table under the fairy lights and relax with friends, or book the Cantina exclusively for a cocktail party, birthday or farewell drinks.

Located right in front of the bar, this space is perfect if you enjoy watching the team shaking delicious cocktails all day long.

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

Cantina

Seats
32

Cocktail
40-50

Child
friendly until
6pm

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 14 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
24

Cocktail
20-30

Child
friendly

Juliet
Balcony

Light filled
Space

*Semi-Private
Dining Room*

*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

DJ
Capability



MIMOSA PACKAGE

(great for Baby Showers)

Enjoy our mimosa stations.

Selection of juice & fruit to add to your bubbles includes 3 bottles of Prosecco for \$200



CHILDREN'S PARTIES

Start 11am - Finish by 2pm

Package @ \$15 per child includes:-

Chicken tenders (2) & chips

Mini sandwiches

- Ham & Cheese
- Vegemite & Cheese (V)

Fresh fruit skewers with banana, strawberry and kiwi (VG)

Fruit Popper or Soft drink

CORPORATE & TEAM EVENTS

Available Mon-Fri from 3pm-5pm only.

Getting the team together for group bonding session?

We have you covered with the best Happy Hour in town! Mon-Fri 35% off Tap Beer, All Wine and House Spirits.

Add on our Afternoon Snack Pack @ \$25pp including a selection of:-

Mini Rosemary & Lamb Pies
Pork & Fennel Sausage Rolls
Finger Sandwiches
Chocolate Brownie bites

Special Events

Food

Create your own experience by selecting from our delicious range of canapes, substantial items or bespoke boards and platters.

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 1

2 x substantial grazers
1 x canapes

\$20pp

PACKAGE 2

2 x substantial grazers
2 x canapes

\$25pp

PACKAGE 3

4 x substantial grazers
2 x canapes

\$40pp

ADDITIONAL ITEMS

Substantial grazers - \$7.5 each

Canapes - \$5 each

Minimum 20 portions of each selection

CANAPE - COLD

Blue Swimmer Crab Toast with fennel, pear, chive, yuzu mayo on brioche (NF)
Caramelised Onion & Goats Cheese Tartlet (V)
Cherry tomato mozzarella & basil skewers (V,GF)
Green Pea, Goats Cheese & Black Sesame Pinwheel (V)
Freshly-shucked Oyster with verjuice mignonette (DF, NF, GF)

SUBSTANTIAL GRAZERS - COLD

Kingfish Ceviche with pomegranate, shiso, salted cucumber, avocado, sesame & fingerlime (NF, DF, GF)
Superfood Salad with beetroot, cauliflower rice, quinoa, pomegranate, broccoli, avocado, seeds, spinach, radish & alfalfa (VG, GF, NF)
Chicken Caesar Salad with cos, anchovy, crouton, bacon, grana padano, chive, free range egg & caesar sauce (NF)
Seared Tuna Tataki with sesame, ponzu & wakami (DF)
Prawn Roll with iceberg lettuce, cherry tomatoes, herbs & mary rose sauce (NF)

CANAPE - HOT

Truffle Mushroom & Parmesan Arancini Balls (V)
Pumpkin & Ricotta Arancini Balls (V)
Ham & Cheese Croquette
Potato, Corn & Manchego Cheese Croquette (V)
Falafel with Vegan Tzatziki, Lemon & Herbs (GF, VG)
Tandoori Chicken Skewers with cucumber yoghurt (GF)

SUBSTANTIAL GRAZERS - HOT

Pulled Jackfruit Slider with herb salad, pickled daikon & green goddess sauce (V)
Angus Beef Cheeseburger Slider (NF)
Buttermilk Chicken and Fresh Coleslaw Slider (NF)
Vegan Gnocchi with greens, pistachio, herbs, pesto (VG)
Lamb & Rosemary Pie with minted pea puree (NF)
Pork & Fennel Sausage Rolls (NF)
Roasted Cauliflower Taco with peanut mole, pico de gallo, queso cheese & pickled radish (V)
Ode to KFC box with fried chicken, mash & gravy (NF)

Dietary modifications provided upon selection

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

Platters & Shares

FINGER SANDWICHES

35 pieces per platter

An assortment of mixed finger sandwiches:

Cured Ham, Tomato, English Mustard Mayo (NF, DF)

Smoked Salmon, Dill & Yuzu Mayo (NF, DF)

Egg salad with cress (NF, DF, V)

Coronation Chicken (DF)

Cucumber, Mint & Cream Cheese (NF, V)

\$80

gf bread available for \$10



RICE PAPER ROLLS BOARD

30 pieces per board

Select one variety per spread:

Vietnamese Veggie (V, GF)

Chicken, Mango & Native Mint (GF)

\$80

AMAZING GRAZE

Serves approx. 30-40pax

A selection of local & imported cured meats, marinated vegetables, olives, Australian cheeses, and dips – all served with artisan bread.

\$250

gf crackers available for \$10

DIPS & RUSTIC BREAD

Serves approx. 20pax

Delicious dips served with toasted sourdough

Choose 2 dips:

Taramasalata (GF)

Spicy Sundried Tomato (VG, GF)

Baba Ganoush (VG, GF)

\$80

gf bread available for \$10

PEKING DUCK PANCAKES

30 pieces per platter

Succulent Chinese-spiced duck served in fluffy soft crepes, with cucumber, spring onion, and Hoisin sauce. (DF, NF)

\$200

Platters & Shares

BBQ CHICKEN WINGS

Chicken Wingettes basted in our BBQ sauce
Served with pickled daikon, sesame, shallots & coriander. (DF, NF)

30 FOR \$50

50 FOR \$80



BAO BUN BOARD

20 pieces per board

Select up to two varieties per board:

Asian Style Pulled Pork with hoisin & coriander
Buttermilk Chicken with yuzu slaw, pickles, coriander & spicy mayo (NF)
Pulled Jackfruit with yuzu slaw, pickles, coriander & spicy mayo (V, DF, NF)

\$125

SLIDER BOARD

20 pieces per board

Select up to two varieties per board:

Pulled Jackfruit with herb salad, pickled daikon & green goddess sauce (V)
Angus Beef Cheeseburger (NF)
Buttermilk Chicken and Fresh Coleslaw (NF)

\$125

ARANCINI BALLS PLATTER

30 pieces per board

Select one variety per board:

Truffle Mushroom & Parmesan (V)
Pumpkin & Ricotta (V)

\$100



Platters & Shares

ICE CREAM SANDWICHES

Chef's selection of ice cream sandwiches. (VG)
Minimum order of 10 portions.

\$4.50 EACH

FRUIT BASKET

Serves approx. 20pax

A selection of seasonal market fresh fruit,
cut up & ready for your enjoyment (GF, VG)

Add Belgian Chocolate Dip for \$15

\$80



BAKER'S PLATTER

30 pieces per platter

An assortment of:
Lamb & Rosemary Pies (NF)
Pork & Fennel Sausage Rolls (NF)
Potato, Corn & Cheese Croquette (V)

\$100



OLD SKOOL PLATTER

50 pieces per platter

Vegetarian spring rolls (V)
Thai fish cakes (GF)
Vegetarian samosas (VG)
Spinach & ricotta triangles (V)

\$80



SUCKLING PIG

A whole Byron Bay suckling pig, prepared and brought to your function for the ultimate WOW factor.

Pig is then reclaimed and stuffed into bao buns with hoisin sauce and coriander for you and your guests to enjoy.

4-6 kilograms. Serves 100-120 buns

\$900

Let us tailor a food station to you!

Upon request we can help make your event totally unique with bespoke food stations.

Charged per person depending on market price at the time.

Bespoke



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 & a bar tab format & 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.

Drinks



BASIC PACKAGE

2 hours \$40pp
3 hours \$60pp
4 hours \$80pp

Fleur De Lys Chardonnay Pinot Noir Sparkling N/V
Secret Garden - Semillon Sauvignon Blanc 2021
Ross Hill Jessica - Rose 2021
Secret Garden - Cabernet Sauvignon 2020
Ara Single Estate - Zero Alcohol Sauvignon Blanc
Tap Beer, Cider & Ginger Beer
Cascade Light (bottle)
Carlton Zero (tin)
Heaps Normal (tin)
Soft Drink & Juice

PREMIUM PACKAGE

2 hours \$70pp
3 hours \$95pp

Guerrieri Rizzardi Prosecco N/V
821 South- Sauvignon Blanc 2021
Marquis de Pennautier - Rose 2020
Little Berry - Shiraz 2020
Ara Single Estate - Zero Alcohol Sauvignon Blanc
Tap Beer, Cider & Ginger Beer
Cascade Light (bottle)
Carlton Zero (tin)
Heaps Normal (tin)
Soft Drink & Juice

Drinks Packages





image via @kimberleyow



image via @joaoconde2_2



image via @aboutlifeephoto



image via @thetalentkitchen



image via @kikinon



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 DATE NUMBER OF GUESTS..... EVENT NAME

CONTACT NUMBER CONTACT NAME 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 WAITER FEE IS \$150 FLAT CHARGE FOR EVENTS UP TO 4 HOURS

DRINKS

DRINKS PACKAGE Yes / No / Maybe BAR TAB REQUIRED? Yes / No / Maybe BAR 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.

Signature Date

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:

Minimum spends apply when you combine spaces or multiple session 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, management reserves the right to request a credit card authorisation form to 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:

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 supervised 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.

Cakeage:

A cakeage fee of \$1 per person, per cake is applicable. Cakege will be charged for each person, regardless of whether they partake or not. We will not keep your cake in storage after service. If you leave the venue without taking your cake with you, we will consider it finished and dispose of it accordingly. You will be provided with the cake knife, and paper plates and utensils to portion and serve your dessert. Our staff will not be available to serve or portion – they will, however, provide, clear and clean said implements.

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. We are unable to accept deliveries on your behalf for cakes/decorations. Anything you wish to bring; you must bring with you to the function and take with you when you leave. Decorations can not be collected the next day, and if left behind, will be considered rubbish.

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.

Security Requirements:

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