

CELEBRATIONS & EVENTS



ROSE OF AUSTRALIA

The ROSE

Located in the heart of Erskineville Village, the Rose of Australia is an inner west institution. We love an event, celebration or just being part of your social gatherings. We look forward to creating a memorable experience for you and our events team can tailor any event to meet your expectations.

Executive Chef Chris Bell uses market fresh seasonal produce combined with technique and texture to elevate flavoursome dishes to even greater heights. A selection of grazing stations, platters and sophisticated canapes are available for your enjoyment.

Contact our functions team and let us make your event memorable.





VINEYARD

Opening to the street with classic bi-fold windows, this ground floor space is a great space for 40. Rustic brick-work, warm lighting with Art from 'Jover' creating an intimate space featuring a 6 meter long chesterfield lounge.

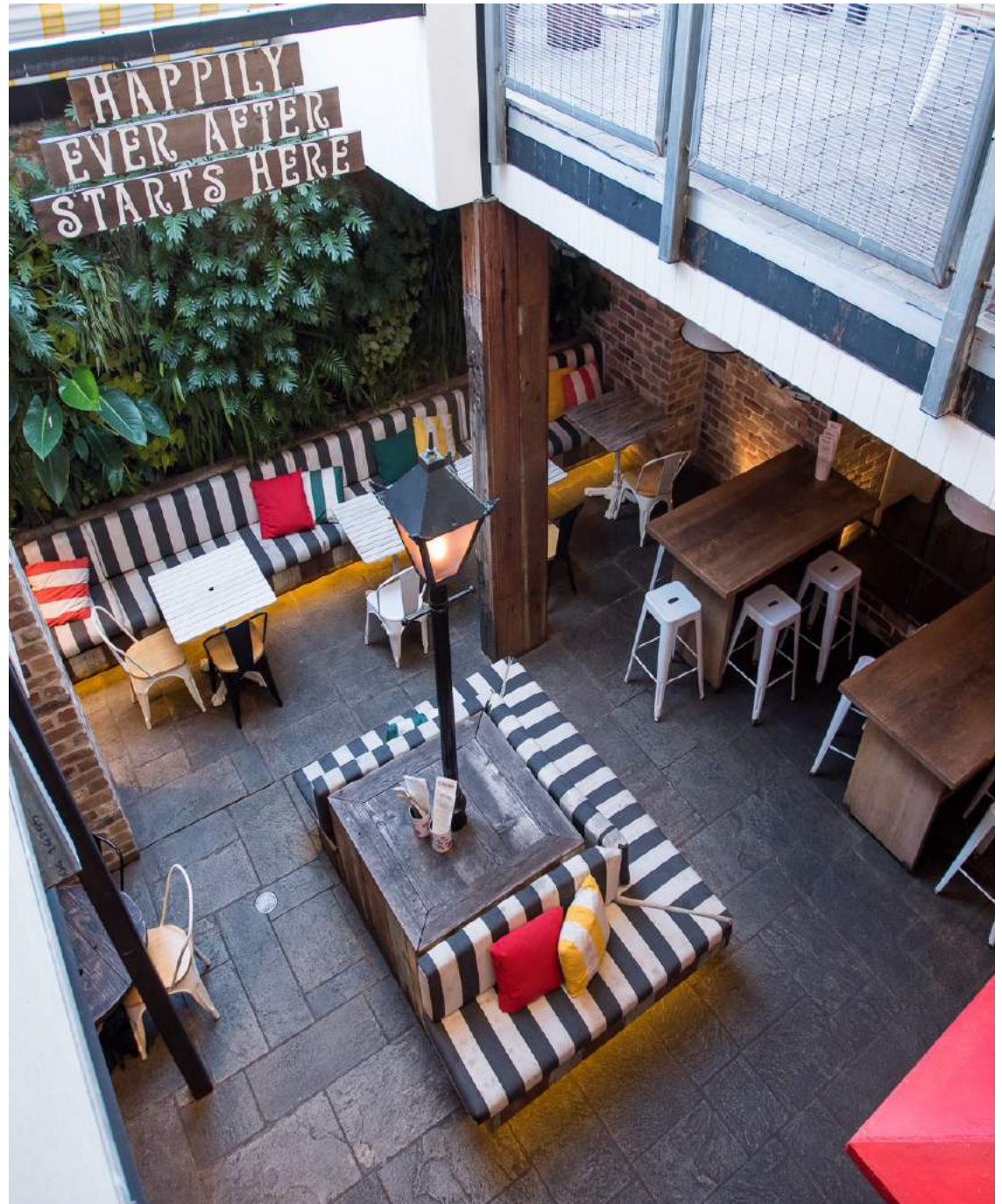
- Seats 32
- Cocktail 30-45
- Available for partial or exclusive use
- Personal audio inputs
- Air conditioned
- No hire fee
- No minimum spend
- Child Friendly

ROSE GARDEN

Partially open to the elements, featuring a stunning green wall and iconic London phone box. A perfect space for 50 people to mingle and enjoy canapes, or sit down and grab a bite from the bar.

Consider building your own drinks table and allow your private waiter to serve you.

- Seats 36
- Cocktail 50 -60 people
- Available for partial or exclusive use
- No hire fee
- No minimum spend
- Child friendly





TERRACE

Located on the first floor, adjacent to Howards Cantina this area holds 50-60 people in comfort.

A mixture of low lounge and table seating create a relaxed vibe that works well for celebrations.

This space closes around 11pm on a Friday and Saturday nights, your guests can then spill into the cocktail bar for the last hour.

- Seats 30
- Cocktail 50 -60
- Available for partial or exclusive use
- No hire fee
- No minimum spend
- Children permitted with supervision

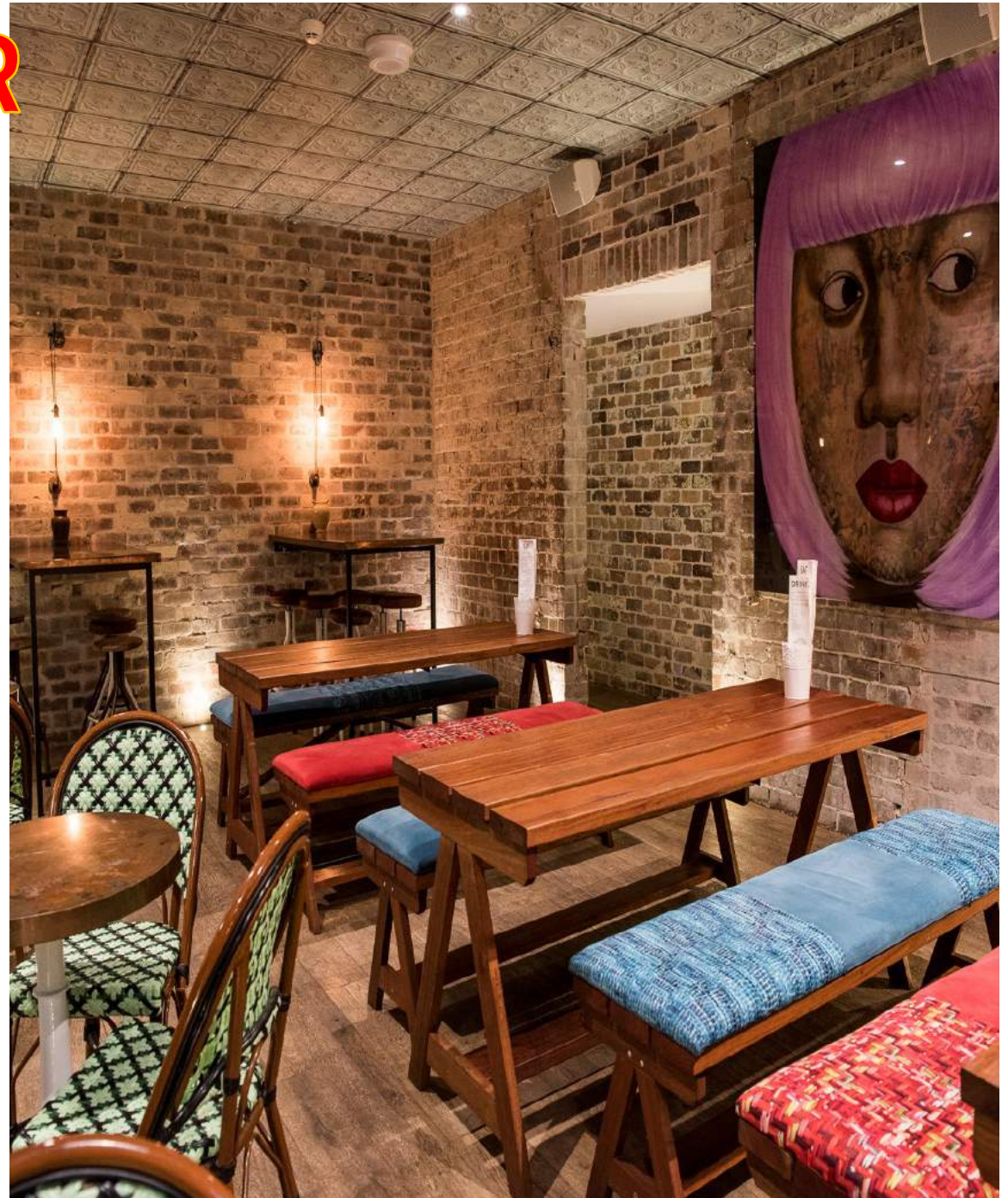
HOWARDS BAR

A space perfect for gatherings of 30 – 50 people. Located on the first floor alongside Howards Cantina and nice and close to the cocktail bar for some delicious creations.

The tables can be reserved individually for groups with smaller numbers, or the whole space.

Cocktails and great food make this space a favourite for locals.

- Seats 34
- Cocktail 30 – 50
- Available for partial or exclusive use
- No hire fee
- No minimum spend
- Restricted area - no minors permitted



SEMI PRIVATE DINING ROOM

A unique space which can be figured a large table of 14 or collection of smaller tables with exclusive use of the space to accommodate 20. Perfect for dinner parties, celebrations or just a group of friends enjoying a night out. All day dining every Friday, Saturday and Sunday make this a long lunch venue which can keep you content.

- Banquet table 14
- Mixed seating 20
- More than 8 guests on our share menu
- No hire fee
- No minimum spend
- Restricted area - no minors permitted



MAJOR EVENTS

Terrace & Howards Bar

For groups of 80-100

Combining the Terrace and Howards Bar.

- Minimum spend on Friday or Saturday nights

Enquire for details.

For groups of 100-150

The whole top floor, including the Terrace, Howards Bar, Cantina and the Semi Private Dining Room.

- Minimum spend on Friday or Saturday nights

Enquire for details.

**Pricing and policies may change without notice.*





HIGH TEA

An English tradition, something to share with friends and loved ones, by arrangement our hand crafted and painted china and inspired presentation really makes Alice like she is still in Wonderland.

Perfect for Hens, Girly catch up and birthday for Grandma.

- Minimum of 4
- Minimum of 72 hours notice
- \$45 pp traditional high tea
- \$60 pp with a glass of Piper Champagne or cocktail of your choice
- \$75 pp include 2 hour bottomless Piper Champagne

FOOD

Create your own menu by selecting from our delicious range of canapes, sliders and boxes. A minimum of 10 portions need to be ordered per item when designing your own experience. Alternatively let us do all the work for you and select from one of our food packages.

Package 1 \$25 pp	Package 2 \$35pp	Package 3 \$45pp
1 starter	2 starters	2 starters
2 individual canapes	3 individual canapes	4 individual canapes
1 slider	2 sliders	2 sliders
2 boxes	2 boxes	3 boxes



Starters in a shot glass:**3 each**

Green queen olive, charred orange and feta

V,GF

Cherry tomato, fresh mozzarella and basil

V,GF

Sweet corn fritter, avocado salsa

V,GF

Individual items:**4 each**

Tiger prawn, avocado Iceberg lettuce

GF,DF

Sydney rock oysters, preserved lemon vinaigrette

GF,DF

Southern fried chicken wings, pickled cabbage,

coriander sesame & wasabi aioli

GF

Brioche and gruyere, toastie, house chutney

V

Prawn & chorizo spikes

GF,DF

Salted Cod croquette

Pork and veal meatballs, pretzel stick

Sliders**5 each**

Smoked beetroot grilled haloumi with white bean mousse V

Twice cooked pulled pork & coleslaw

Wagyu beef cheeseburger

Smashed pea and mint fritter, baby spinach and basil aioli V

Individual Boxes**7 each**

Chickpea, coriander, fresh tomato, pickled spanish onion,

roasted sunflower seeds

VG,GF,DF

Cumin roasted sweet potato, spinach, fresh spring onion,

parmesan, preserved lemon vinaigrette

V,GF

House pickled beetroot, french green lentils, goats cheese,

cured carrot, fresh mint

V,GF

Hawkesbury Calamari, crush pea and mint salad

GF,DF

Flash fried barramundi, iceberg lettuce, sour cream

and salsa verde

GF

Cider, coriander and lime poached chicken, shredded spinach,

and chipotle sauce

GF,DF

spiced and roasted cauliflower, shredded spinach, garlic yo-

ghurt and tomato salsa

GF,V

Whey braised slow cooked lamb shoulder, wild rice

and Spanish onion salad

GF

Smoked buttermilk poached pumpkin, garlic mousse,

pickled Spanish onion, soy roasted pipitas

V,GF

After**3 each**

Real Chocolate Brownies

V

MORE FOOD OPTIONS

Platters

Dips & Rustic Bread

\$45

toasted sourdough with gluten free crackers,

choices of 2 dips:

Smoked beetroot and goats cheese

V

Charred eggplant and miso

VG,DF

White bean, olive oil and smoked paprika

VG,DF

Ploughmans' Graze

\$100

salami, prosciutto, smoked salmon, chorizo, brie, cheddar, herb rolled goats cheese, toasted sourdough, quince paste, organic date and apricot load, dried apricot, dried apple, pickle relish

with gluten free crackers

Chris's graze selection

\$160

A tailored experience, which can include a selection of meats, house made pickled and roasted vegetables, seasonal dips and spreads a cheese selection from Local and International areas House baked Sourdough, & Gluten free crackers.

Mixed sandwich platter (40 pieces)

\$65

White wine poached chicken, celery, walnut

DF'

White wine poached chicken, celery, walnut

DF

Smoked Salmon, cream cheese, cucumber

Roasted pumpkin, pickled zucchini, whipped white bean

VG,DF

Bakers Platter (60 pieces)

\$90

Homemade sausage rolls, lamb rosemary pies,

leek and feta quiches

Old skool pub platter (60 pieces)

\$75

Select any three from:

Vegetarian spring rolls

VG,DF

Dim sims

DF

Thai fish cakes

GF

Vegetarian samosas

VG,DF

Spinach and ricotta triangles

V

GF— gluten free V— vegetarian DF— dairy free VG—vegan



CAKES

(by Blackstar bakery)

Chocolate and Hazelnut Torte GF

Strawberry Watermelon Cake with Rose scented cream GF

Pistachio lemon zen cake GF

Raspberry Lychee cake

4 portion \$40

8 portion \$70

12 portion \$95

20 portion \$140

30 portion \$200

40 portion \$270

*pricing may change and availability & minimum of 5 days notice

DRINKS

We have a variety drink options to suite your party and budget.

Pay as you go

Everyone can simply purchase their drinks from the bar

Bar tabs

Simply select you limit and range of drinks for your group. We recommend either wristbands or the hire of a private waiter (\$150) for control of this, and we are always happy to give you the heads up when your reaching your limit. You may extend your limit at any time.

Drinks Table

Pre-purchase a selection of beverages and have them provided within your designated space. This option also works well whilst running a tab and hiring your own waiter to ensure your guests are served promptly during larger events.



DRINK PACKAGES

Package 1	Package 2	Package 3
2 hours \$35pp / 3 hours \$50pp / 4 hours \$65pp	2hours \$55pp / 3 hours \$65pp / 4 hours \$75pp	2 hours \$70pp / 3 hours \$80pp / 4 hours \$90pp
<p>Fluer de Lys Chardonnay Pinot Noir</p> <p>2016 Wallace Lane Sauvignon Blanc, Orange NSW</p> <p>2016 Wallace Lane Cabernet Merlot, Orange NSW</p> <p>2017 Ross Hill Jessica Rose, Orange NSW</p>	<p>Guerrieri Rizzardi Prosecco Dry</p> <p>2016 Squealing Pig Sauvignon Blanc, NZ</p> <p>2016 TGallant Pinot Gris, Mornington Peninsula VIC</p> <p>2016 Turkey Flat Rose, Barossa SA</p> <p>2014 JED Malbec, Argentina</p> <p>2015 Pepperjack Shiraz, Barossa Valley SA</p>	<p>Piper Heidsieck Cuvee Brut</p> <p>2015 Kilikanoon Mort Block Riesling, Watervale SA</p> <p>2015 The Pawn Pinot grigio, Adelaide hills SA</p> <p>2014 Scarborough Chardonnay, Hunter Valley NSW</p> <p>2015 Banks Road Yarram Creek Pinot Noir, Bellarine VIC</p> <p>2014 Black Chook Shiraz, McLaren Vale SA</p>
<p>On tap: Carlton Draught Unpasteurised Tank Beer</p> <p>Bulmers Original Cider</p> <p>Light & Mid: Cascade Premium Light, Great Northern</p>	<p>On tap: Carlton Draught Unpasteurised Tank Beer</p> <p>Pure Blonde, Wild Yak Pacific Ale & Bulmers Original Cider</p> <p>Light & Mid: Cascade Premium Light, Great Northern</p>	<p>On tap: Carlton Draught Unpasteurised Tank Beer</p> <p>Pure Blonde, Wild Yak Pacific Ale, Bulmers Original Cider, Young and Henrys, Stone & Wood, Kosciuszko Pale Ale, Stella Artois</p> <p>Bottle Beer: Crown Lager, Corona, Fat Yak Pale Ale</p> <p>Light & Mid: Cascade Premium Light, Great Northern</p>
Assorted soft drinks and fruit juices	Assorted soft drinks and fruit juices	Assorted soft drinks and juices

Optional Extras:

Champagne on Arrival \$14 pp

Cocktails on Arrival \$15 pp

House Mojito: Havana Especial, fresh lime juice, Mint, Demerara, Angostura bitters

Scorpion: Sailor Jerry, Brandy, Cointreau, Orgeat, Orange Juice, Lime

Rose Spritz: Aperol, Infused strawberries, Prosecco and soda

BOOKING FORM

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, subject to availability and once any required deposit is paid.

SPACE	START TIME	FINISH TIME
DAY AND DATE	NUMBER OF GUESTS.....	
START TIME	FINISHEDH TIME	
CONTACT NAME	EVENT NAME	
CONTACT EMAIL	CONTACT NUMBER	

FOOD

CATERING REQUIRED?	YES / NO	REQUIRED MINIMUM 14 DAYS PRIOR VIA EMAIL
WAITER REQUIRED*?	YES / NO (ALL BOOKINGS WITH 50 OR MORE GUESTS)	\$150 FLAT CHARGE FOR EVENTS UP TO 6 HOURS

DRINKS

BAR TAB REQUIRED?	YES / NO	BAR TAB LIMIT \$
DRINKS TABLE?	YES / NO	WRISTBANDS REQUIRED? YES / NO

OTHER

DECORATING?	YES / NO	BRINGING CAKE?	YES / NO	MINORS ATTENDING?	YES / NO	HIGHCHAIR REQUIRED?	YES / NO
-------------	----------	----------------	----------	-------------------	----------	---------------------	----------

ACCEPTANCE

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

ALL EVENT BOOKINGS ARE CONFIRMED IN WRITING BY MANAGEMENT AND MAY REQUIRE A DEPOSIT TO BE PAID

Terms and Condition

No minimum spends or hire fees

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.

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 table and group 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 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 on a limited basis to corporate and government agencies requiring approval from management.

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 premise by 10pm. (infants are welcome to remain at the parents own risk)

Terms and Condition

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 is to be used at any time during an event.

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 pretences, 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 Howards 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.