

YOUR FUNCTION

AT THE ROSE

ROSE OF AUSTRALIA

1 SWANSON STREET, ERSKINEVILLE 2043
ENQUIRIES@ROSEOFAUSTRALIA.COM PHONE 9565 1441

EVENT 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

DAY AND DATE

NUMBER OF GUESTS

START TIME FINISH TIME

EVENT NAME

CONTACT NAME

CONTACT NUMBER

CONTACT EMAIL

FOOD

CATERING REQUIRED? YES / NO REQUIRED MINIMUM 14 DAYS PRIOR VIA EMAIL

WAITER REQUIRED*? YES / NO \$150 FLAT CHARGE FOR EVENTS UP TO 6 HOURS

**REQUIRED FOR DRINKS TABLE SET UP & ALL BOOKINGS WITH 40 OR MORE GUESTS*

DRINKS

BAR TAB REQUIRED? YES / NO BAR TAB LIMIT \$

DRINKS TABLE? YES / NO WRISTBANDS REQUIRED? YES / NO

INCLUSIONS: HOUSE WINES & SPARKLING, TAP BEER & CIDER, SOFT DRINKS

TAILORED SELECTION (REQUIRED VIA EMAIL WITH CATERING ORDER)

OTHER

MUSIC OPTION HOTEL MUSIC IPOD (only available if exclusive use is confirmed)

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 & CONDITIONS

NO MINIMUM SPENDS OR HIRE FEES

Our philosophy is to offer no hire fees, no minimum spends and no bar 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 December and Public Holidays.

SMALL GROUP AND TABLE BOOKINGS

Small group and table bookings will be held for 15 minutes. In the event that no one from your party has shown after this time we may release the booking. No extensions will be granted.

TENTATIVE BOOKINGS

Management may offer to tentatively book a space for you. Tentative bookings will be held for 24 hours unless otherwise specified, after which the booking may be released without notice.

CONFIRMATION

Signed confirmation of all details is required a minimum of 14 days in advance. Catering orders must be submitted at this time and approved with the kitchen.

CANCELLATIONS

If you cancel your confirmed event booking, your deposit will be reimbursed to you provided that you give a minimum of 4 weeks written notice. This can be e-mailed to us. If the Hotel has reason to believe that a function will affect the operations of the hotel, its security or reputation, it reserves the right to cancel the function at any time.

CONFIRMED NUMBERS

Final confirmation of guest numbers must be given at least 72 hours prior to the event. Charges for events will be based on these numbers. In the case that you have fewer guests than confirmed, hotel management will liaise with you and in some instances ask that you occupy a smaller section than what you had originally booked, unless exclusive use has been arranged by way of a minimum spend.

WAITER HIRE

Waiter hire is required for all bookings that select the option to have a drinks table set up in the space.

It is hotel policy that all events with 40 guests or more must hire a waiter.

It is hotel policy that all 18th birthdays, 21st birthdays, kitchen teas, baby showers or children's parties must hire a waiter for the duration of the event.

UPSTAIRS TERRACE BOOKINGS

Please be aware that the upstairs terrace closes at 11pm. Management reserves the right to operate this area after 11pm at its discretion.

18TH & 21ST BIRTHDAY BOOKINGS

All 18th & 21st birthday bookings must hire a security guard through the hotel for the duration of the event. Security guard hire is charged at \$50 per hour including GST and is payable directly to the hotel. All 18th & 21st birthday bookings must book a private waiter at the rate of \$150 for the events up to 6 hours in length.

CHILDREN'S BIRTHDAY'S, KITCHEN TEA'S & BABY SHOWERS

The hotel has one dedicated space for events such as baby showers, kitchen tea's and children's birthday parties. This space is only available on weekends from 10am-12pm. Waiter hire is compulsory.

PAYMENT

Full payment for all charges is required at the conclusion of the function. We accept cash, EFTPOS, MasterCard, Visa and Amex. The Hotel does not accept cheques or issue invoices on credit terms.

FOOD AND BEVERAGES

We ask that all food and beverages be purchased directly through the Hotel. With the exception of birthday cake, no food or beverages may be brought into the Hotel without prior approval from Hotel management.

OTHER FUNCTIONS

Hotel management reserves the right to book another function in the same area up to 30 minutes before the scheduled function commences and 30 minutes after the scheduled finishing time.

DAMAGES

Clients are liable for any damages, whether through their own action or through the action of their guests. Please note that nothing is to be nailed, screwed or stapled to the walls, doors or other surfaces. Hotel management may require a refundable security deposit to secure your booking.

MINORS

Minors are permitted into function spaces and dining areas in the hotel provided that they are accompanied and supervised by a parent or legal guardian. A minor is defined as any person less than 18 years of age. This definition extends to babies and infants. Minors are not permitted in the Public Bar, TAB or Gaming Area of the Hotel. Management reserves specific areas of the hotel at set times for events involving minors. This includes baby showers, children's birthday parties and christening celebrations.

INSURANCE

The Hotel will not accept responsibility for loss of or damage to any equipment or merchandise left on the premises or other property in the venue prior to, during, or after the event.

NIBBLE & SHARE

BOWL OF GARLIC AND CITRUS MARINATED OLIVES	\$8.50
BOWL OF BEER BATTERED FRIES WITH SWEET CHILLI SAUCE & SOUR CREAM	\$9
CRISPY CHICKEN WINGS	10 FOR \$20 20 FOR \$35
HOMEMADE DIP AND RUSTIC BREADS BASKET WITH TOASTED SOURDOUGH PIECES AND TWO DIPS	\$45
- roast pumpkin, caraway and feta	
- spinach, preserved lemon and yoghurt	
- smoked garlic, lentil and olive oil	
ADD <u>GLUTEN FREE</u> RICE CRACKERS	\$5
BAKERS PLATTER	\$70
20 x homemade sausage rolls	
20 x homemade lamb and rosemary pies	
20 x homemade mini leek and feta quiches	
PLOUGHMANS GRAZE BOARD	\$90
salami, prosciutto, smoked salmon, chorizo, brie, cheddar, gorgonzola, herb rolled goats cheese, toasted sourdough, quince paste, organic date and apricot loaf, dried apricot, dried apple and pickle relish	
ADD <u>GLUTEN FREE</u> RICE CRACKERS	\$5
SEASONAL FINGER SANDWICHES	\$60
selection of 40 seasonal finger sandwiches	
PARTY PLATTERS	
60 PIECES	
(UP TO THREE SELECTIONS PER PLATTER)	\$70
▪ VEGETARIAN SPRING ROLLS	
▪ DIM SIMS	
▪ THAI FISH CAKES <u>(GF)</u>	
▪ VEGETARIAN SAMOSAS	
▪ SPINACH AND RICOTTA TRIANGLES	
▪ CURRY PUFFS	

SWEETS

20 x HOMEMADE WARM LEMONADE SCONES with vanilla cream and seasonal fruit compote	\$50
20 X MINI SEASONAL MERINGUES	\$50
40 x HOMEMADE CHOCOLATE BROWNIES	\$60

CANAPES

MINIMUM ORDER OF 10 CANAPES/BOXES PER ITEM

\$3 EACH

- BRUSCHETTA BITE
- GOATS CHEESE TARTLET WITH SLOW ROAST TOMATOES
- FALAFEL SKEWER
- ZUCCHINI AND FETA FRITTER WITH RED ONION JAM [\(GF AVAILABLE\)](#)
- SWEET CORN FRITTER WITH AVOCADO SALSA [\(GF AVAILABLE\)](#)
- MEATBALL SKEWER
- CHICKEN SATAY SKEWER [\(GF\)](#)

\$5 EACH

- SLIDERS [\(GF WITH LETTUCE CUP INSTEAD OF A BUN\)](#)

MINIMUM 10 PER STYLE

- PULLED PORK AND COLESLAW SLIDER
- BEEF SLIDER WITH TOMATO, LETTUCE, FRIED ONIONS, CHEESE AND SAUCE
- HALOUMI AND MUSHROOM SLIDER

- SOFT TACOS [\(GF WITH LETTUCE CUP INSTEAD OF A TORTILLA\)](#)

MINIMUM 10 PER STYLE

- CIDER, CORIANDER AND LIME POACHED CHICKEN SERVED WITH SHREDDED ENGLISH SPINACH AND CHIPOTLE AIOLI
- FLASH FRIED BARRAMUNDI SERVED WITH ICEBURG LETTUCE, SALSA VERDE AND SOUR CREAM
- CUMIN ROASTED CAULIFLOWER AND SWEET POTATO SERVED WITH SHREDDED ENGLISH SPINACH, GARLIC YOGHURT, TOMATO SALSA
- RODRIGUEZ BROTHERS CHORIZO AND SWEET CORN SERVED WITH ICEBURG LETTUCE, GUACAMOLE, SOUR CREAM AND FRESH TOMATO SALSA.
- SESAME CURED TUNA, ICEBURG LETTUCE, PICKLED RED ONION, WASABI AIOLI (SERVED CHILLED)

- LEMON AND OREGANO LAMB SKEWER [\(GF\)](#)

- LEMONGRASS AND CHILLI PRAWN SKEWER [\(GF\)](#)

\$7 BOXES

- HOMEMADE BEER BATTER FLATHEAD AND BEER BATTER FRIES
- SALT AND PEPPER SQUID WITH BEER BATTER FRIES AND AIOLI
- MIXED WILD MUSHROOM RISOTTO [\(GF\)](#)

- SALAD CONES

MINIMUM 10 PER STYLE

- TRADITIONAL CAESAR
- GRILLED BUTTON SQUASH, ROCKET, SMOKED ALMONDS AND HOUSE MARINATED FETTA [\(GF\)](#)
- CHICKPEA, CORIANDER, FRESH TOMATO, PICKLED SPANISH ONION, ROASTED SUN FLOWER SEEDS [\(GF\)](#)
- CUMIN ROASTED SWEET POTATO, SPINACH, FRESH SPRING ONION, PARMESAN, PRESERVED LEMON VINAIGRETTE [\(GF\)](#)
- HOUSE PICKLED BEETROOT, FRENCH GREEN LENTILS, GOATS CHEESE, CURED CARROT, FRESH MINT [\(GF\)](#)