YOUR FUNCTION



ROSE OF AUSTRALIA

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

EVENT BOOKING FORM

This form <u>must</u> 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				
<u>FOOD</u>				
CATERING REQUIRED?	YES / NO	REQUIRED MINIMUM 14 D	DAYS PRIOR VIA EMAIL	
WAITER REQUIRED?	YES / NO	\$150 CHARGE (REQUIRED) FOR DRINKS TABLE SET UP)	
<u>DRINKS</u>				
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 WI	TH CATERING ORDER)	
MUSIC OPTION	HOTEL MUSIC	☐ IPOD		
DECORATING?	YES / NO	BRINGING CAKE?	YES / NO	
MINORS ATTENDING?	YES / NO	HIGHCHAIR REQUIRED?	YES / NO	
<u>ACCEPTANCE</u>				
	of the Rose of Australia Hotel		understood and accept the formation is correct.	
Signature		Date		

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 arrange by way of a minimum spend.

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 60 minutes before the scheduled function commences and 60 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 FENNEL AND CINNAMON MARINATED OLIVES			
BOWL OF BEER BATTERED FRIES WITH SWEET CHILLI SAUCE & SOUR CREAM		\$9	
CRISPY CHICKEN WINGS 10 FOI 20 FOI			
HOMEMADE DIP AND RUSTIC BREADS BASKET WITH TOASTED GARLIC RUB SOURDOUGH PIECES AND <u>TWO DIPS</u> : BEETROOT, HUMMUS, EGGPLANT, GUACAMOLE, TARAMASALATA, SPICY CAPSICUM			
ADD GLUTEN FREE RICE CRACKERS			
BAKERS PLATTER 20 x homemade sausage rolls 20 x homemade lamb and rosemary pies 20 x homemade mini leek and feta quiches		\$70	
PLOUGHMANS GRAZE BOARD salami, prosciutto, smoked salmon, chorizo, brie, cheddar, gorgonzola, herb rolled goats cheese, garlic rub sourdough, quince paste, organic date and apricot loaf, dried apricot, dried apple and pickle relish ADD GLUTEN FREE RICE CRACKERS		\$90 \$5	
SEASONAL FINGER SANDWICHES selection of 40 seasonal finger sandwiches		\$60	
PARTY PLATTERS 60 PIECES (UP TO THREE SELECTIONS PER PLATTER) • VEGETARIAN SPRING ROLLS • DIM SIMS • THAI FISH CAKES • VEGETARIAN SAMOSAS • SPINACH AND RICOTTA TRIANGLES • CURRY PUFFS		\$70	
SWEETS			
20 x HOMEMADE WARM LEMONADE SCONES with vanilla cream and seasonal fruit compote		\$50	
20 X MINI SEASONAL MERINGUES			
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

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

MINIMUM 10 PER STYLE

- BLACK BEAN AND TOASTED CORN
- 14 HOUR HOUSE PULLED PORK
- BRAISED BEEF
- CHICKEN CHORIZO
- LEMON AND OREGANO LAMB SKEWER
 (GF)
- LEMONGRASS AND CHILLI PRAWN SKEWER
 (GF)

\$7 BOXES

- HOMEMADE BEER BATTER FLATHEAD AND CHIPS
- SALT AND PEPPER SQUID WITH AIOLI AND CHIPS
- MIXED WILD MUSHROOM RISOTTO
- SALAD BOXES

MINIMUM 10 PER STYLE

- TRADITIONAL CAESAR
- CHAR GRILLED ZUCCHINI, PICKLED RAISINS, PINE NUTS, ROCKET, MARINATED FETTA
- ANCIENT GRAINS, TOASTED PIPITAS, CAULIFLOWER, COUS COUS, ROASTED PUMPKIN
- FUSILI PASTA, FRESH TOMATO, WHOLE OLIVES, BASIL, SPANISH ONION
- NEW SEASON POTATOES, PRESERVED LEMON, SMOKED SPRING ONION, PARSLEY, PARMESAN