

WITHUS



FOR EVENTS AND DINING ENQUIRIES

Contact us at hello@theroyalleichhardt.com.au or on 02 9569 2638



THE ROYAL LEICHHARDT

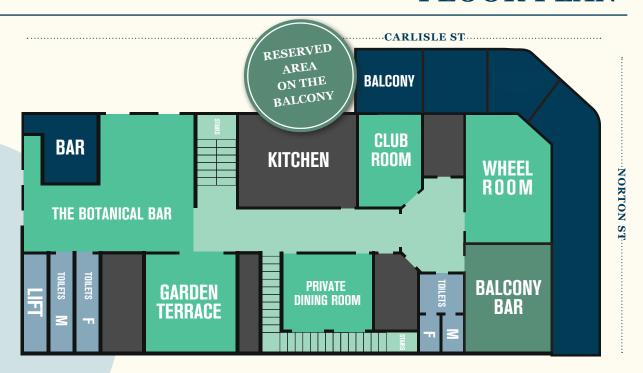
We understand that every event is unique and pride ourselves on offering tailor made experiences in our flexible and versatile event spaces. Our events manager will happily work with you to make sure a package is designed to suit exactly what you're after. We look forward to hosting your memorable event together and are here to help every step of the way!

AV
EQUIPMENT
AVAILABLE FOR
USE IN ALL
ROOMS

BIRTHDAYS
ENGAGEMENTS
SCHOOL
REUNIONS

AWARDS CEREMONIES HENS PARTIES BUSINESS MEETINGS
PRODUCT LAUNCHES
BAPTISM &
CHRISTENINGS

FLOOR PLAN



Event Spaces

THE BOTANICAL BAR

50 pax

The Botanical Bar is a great space for cocktail parties up to 50 guests. With vintage, botanical-themed décor, The Botanical Bar is the perfect room for both day and evening events. Booking this space gives you exclusive use of the bar and your own private bathrooms.

The room is set with low seating, high top tables, bar stools and plenty of standing room to mingle and have a dance.



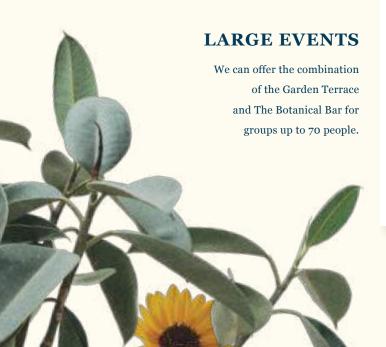


THE GARDEN TERRACE

25 pax

Surrounded by lush plant-life, the Garden Terrace is perfect for an intimate sit down meal for 20 guests or cocktail function for up to 25 guests.

This sunny space provides an outdoor courtyard atmosphere, with a louvered roof and gas heaters to suit any weather.







Event Spaces

CLUB ROOM & BALCONY

40 pax

The cosy Club Room is perfect for an intimate birthday soiree or dinner party up to 16 seated.

For a cocktail party of 20-40 guests, The Club Room includes a private section of the balcony overlooking Carlisle Street.





PRIVATE DINING ROOM

15 pax

Looking for something more casual without the commitment?

Book our Private Dining Room for your next group booking or private dinner party. With old world charm and local art this is the perfect setting for your next intimate event.



Burrata with charred zucchini, roast cherry tomato, grilled bread (v) (gfo)

Salt and pepper squid with yuzu aioli (gf)

Charcuterie platter (gfo)

Pumpkin arancini, whipped goat's cheese (v)

Add lobster boa + \$10pp

CHOICE OF MAIN

Potato gnocchi, roasted pumpkin, pine nuts, sage and caramelised apple cider vinegar (vegan)

Lamb shoulder, parsnip puree, red wine jus, pomegranate, cherry tomato and mint (gf)

Barramundi fillet, sour orange curry, chow sum, green beans, corn, kaffir lime leaf (gf)

250g rump steak, salad, chips choice of sauce (gf)

TREAT YOURSELF! ADD ON DESSERT FOR

\$10pp

Ciccone & Sons gelato stick with chocolate and berry coulis (gf,v)

Chocolate tart, vanilla anglaise and raspberry



Royal Platters

BASED ON 8-10 GUESTS

\$85 PER PLATTER

CHEESE

Selection of local & international cheese, muscatels, apple, quince paste, walnuts, lavosh (gfo) (v)

CHARCUTERIE

Cured meats, salami, olives, pickles, toasted baguette

\$75 PER PLATTER

FRUIT

Seasonal mix of melons, fruits and berries (gfo) (vegan)





5 PIECE STARTER \$40pp

Mac & cheese balls, truffle aioli (v)

Smokey BBQ winglets (gf)

Cheeseburger spring rolls

Roast pumpkin, goat's cheese & sage crostini (v)

Chicken san choy bao (gf) (vo)

7 PIECE STANDARD \$45pp

Roast pumpkin, goat's cheese & sage crostini (v)

Mac & cheese balls, truffle aioli (v)

Smokey BBQ winglets (gf)

Pork & fennel sausage roll

Caramelised tofu, peanuts, pineapple (gf) (vegan)

Caesar lettuce cups (gf) (vo)

Cheese & bacon slider

9 PIECE DELUXE \$50pp

Bulgogi beef mini croissant

Mac & cheese balls, truffle aioli (v)

Smokey BBQ winglets (gf)

Cheeseburger spring rolls

Caramelised tofu, peanuts, pineapple (gf) (vegan)

Roast pumpkin, goat's cheese & sage crostini (v)

Corn fritter, sour cream, chives (gf) (v)

Spinach & ricotta pastizzi (v)

Crispy polenta, chipotle sauce (gf) (vegan)

Canapé Menu

ADD ON OPTIONS

Sydney rock oysters, nahm jim | \$7

Lobster bao | \$10

VEGETARIAN/VEGAN ALTERNATE OPTIONS

Cherry tomato & goat's cheese tart (v)

Miso eggplant spring roll (vegan)

Tomato bruschetta bites, caramelised balsamic (vegan)

Fried polenta, chipotle sauce (gf) (vegan)

Baked haloumi, zaatar, molasses (v)





STANDARD BEVERAGE PACKAGE

3 HOURS \$45PP | 4 HOURS \$60PP

 $Draught \ Beer: \ Carlton, \ Pure \ Blonde, \ Bulmers$

White Wine: Craftsman Chardonnay | SA

Red Wine: $Craftsman\ Shiraz \mid SA$

Sparkling: Tarot Prosecco NV | Murray Darling

Soft drinks, juice, tea & coffee

THE ROYAL BEVERAGE PACKAGE

3 HOURS \$55PP | 4 HOURS \$70PP

 $Draught\ Beers:\ Carlton\ Draught,\ Pure\ Blonde,\ Balter\ XPA,\ Young\ Henrys\ Newtowner,\ Bulmers$

White Wine: Castleforte Pinot Grigio | Italy, Kudos by Ant Moore Sauvignon Blank | NZ

Red Wine: Labrune et Fils Pinot Noir | France, Tyrrell's Hunter Valley Shiraz | Hunter Valley

Sparkling: Tarot Prosecco NV | Murray Darling

Soft drinks, juice, tea & coffee

BAR TABS

By nominating what drinks you would like to be available on your bar tab and setting a tab limit, our bar staff will ensure this is achieved for your event. The bar tab may be increased over the duration of the event if requested.



Event add ong

GO ON, YOU DESERVE IT.

MAKE YOUR EVENT BETTER THAN THE ONE BEFORE
WITH OUR EVENT ADDITIONS.

FLOWERS

Choose from a variety of flower arrangements for table centerpieces, large arrangements and special occasion flowers.

BALLOON INSTALLATIONS

Looking to add a wow factor to your event? Add your own organic balloon installation.

AV AND MEETING EQUIPMENT

We include all meeting needs such as flip charts, white boards, HDMI cable connections.

We can also provide screens for any birthday slide shows or

microphone access for events in our botanical bar .



BOOKING FORM

Event Space:	Contact Name:	
	Company (if applicable):	
□ Botantical & Garden Terrace	Telephone/Mobile:	
□ Botanical	Postal Address:	
□ Club Room & Balcony	Email:	
□ Garden Terrace	Royal Social Club Member Number:	
□ Private Dining Room		
□ Club Room	Date of Function:	
	Time:	
Additions:	Event Title:	
	Number of Guests:	
	Menu Choice:	
PAYMENT		
Credit Card Details: VISA / MASTERCARD / AMEX		
Cardholder Name:		
Card Number://///////////		
Expiry Date://		
Please Debit the Amount \$ (hire fee & deposit)		
(An additional 1% surcharge will be charged for all EFTPOS payments)		
I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the event.		
If for any reason payment is not received by the venue prior to the event, I agree for the full amount to be debited from my card (details		
above) at the completion of the event.		
Any and all outstanding monies ancillary to the event costs will also be charged at this time.		
Cardholder's Signature:		
Date:		

TERMS AND CONDITIONS

CONFIRMATION, HIRE FEE & DEPOSIT

To confirm an event booking, the following is required:

- 1. DEPOSIT
- 2. HIRE FEE
- 3. COMPLETED BOOKING FORM
- 4. SIGNED TERMS & CONDITIONS

Please note: A \$500 deposit is required for all function bookings and a \$150 hire fee. Should the above mentioned forms and deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit and hire fee is forfeited.

If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the events manager **no less than 10 business days prior to the event**. Absolutely no changes on the increase in numbers will be taken after this time.

PAYMENT

Full payment of food and beverage packages are required no less than 7 days in advance of the date of the event. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the event. No extensions of payment will be permitted.

Payment can be made by direct deposit, over the phone, with the events manager or in person. Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the event in an orderly manner and in full compliance with the rules of The Royal Leichhardt management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the event by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordnace with the NSW state governments RSA laws, The Royal Leichhardt reserves the right in its absolute discretion to exclude or remove any undesirable persons from the event or The Royal Leichhardt's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- * The Royal Leichhardt or any part of it is closed due to circumstances outside the hotels control.
- * The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- * The event might prejudice the reputation of The Royal Leichhardt .
- * The room room hire, deposit and minimum spend has not been paid by the due date.

Signed:	Date:

Thank you for taking the time to fill out these forms. We look forward to hosting your event soon.