

The Rose Hotel, Chippendale



Events Package

Welcome to The Rose Hotel - a Chippendale favourite for over 100 years.

We have several fantastic options for your function and would love to help you find the one that is perfect for you.

Whether it's a birthday, engagement, wedding reception, corporate event, Christmas party, or just a catch up between friends, we have the space for you and can craft the event to suit your needs.

We have an extensive selection of local craft beers on tap (as well as a few old favourites), and a great range of house and specialty cocktails. Our wine list is carefully curated with an offering of excellent international and local wines. Whatever your drink of choice, we have you covered!

Our kitchen can provide canapes, platters, nibbles, and gourmet pizzas for your enjoyment.

Contact our functions manager today and let us make your next event truly special.

Marmalade Bar

Indoor area

Exposed brickwork, taxidermy birds, towering candles, and timber detailing gives this space an old-world feel. Perfect for up to 70 people, the indoor area of Marmalade offers a combination of seating and standing. It includes several long indoor tables (which are able to be rearranged to suit your needs), as well as a cosy couch area of leather chesterfield lounges clustered around our fireplace.

- / Up to 70 people
- / Mixture of standing and seating
- / Couch area seating with fireplace
- / Airconditioned
- / Flatscreen TV with AV facilities for presentations
- / Microphone
- / Options for playing own music
- / Personal decorations welcome
- / Private bathrooms
- / Catering options available

Indoor area + balcony

With room for up to 120 people, the entire space of indoor area + balcony combines the indoor area of the large space with the whole of our adjoining balcony, an outdoor but covered area that features comfortable booth seating and coffee tables. The space still has room for a dance floor, DJ, or a small band with a mixture of standing and seating for those who want to relax. With your choice of music selection and top quality TV/AV facilities, the entire space is truly perfect for any occasion.

- / Up to 120 people
- / Mixture of standing and seating
- / Couch area seating with fireplace
- / Private access to entire balcony
- / Airconditioned
- / Flatscreen TV with AV facilities for presentations
- / Microphone
- / Options for playing own music
- / Personal decorations welcome
- / Private bathrooms
- / Catering options available

Rosebud Bar

In a semi-private room off our downstairs courtyard, booth seating and hand painted murals make the Rosebud bar a charming, intimate option for smaller groups. Perfect for up to 30 people, the space has direct access to our specialty cocktail and whisky bar, which is also equipped with 6 beer taps and a fantastic wine selection.

- / Up to 30 people
- / Seats up to 22 people
- / Mixture of standing and seating
- / Specialty cocktail bar
- / Curtain covered entrance for privacy
- / Catering options available
- / Specially tailored selection of over 60 whiskies from Scotland, Ireland, Japan, Australia, and New Zealand

Rosebud Room is available for exclusive or shared use. If you would simply like a table booking in this area, please contact bookings@therosehotel.com.au. Please note a table booking in this area is subject to move if a function is secured for exclusive use.

Catering Menu

Our food menu offers a beautiful selection of canapes, platters, and share pizzas for you to choose from. Our kitchen is happy to cater to specific dietary requirements, so please let us know if you have any particular food allergies or preferences.

As all our food is made on the premises, and to help your event run as smoothly as possible, we ask that your food order be placed **at least a fortnight in advance.**

pinchos

20 pieces each, \$55

French baguette topped with:

Roast pear, roquette, goats cheese (v)

Roast capsicum, artichoke, olive (vg)

Calabrese salami, artichoke

Smoked salmon, dill cream cheese

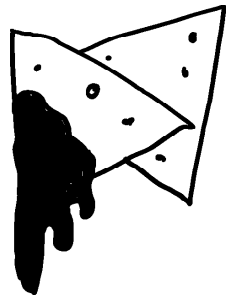
nibbles

20 pieces each

Vegan spring rolls w. sweet + sour dipping sauce (vg) 50

Red bell peppers w/ dill cream cheese, goats cheese and semi dried tomatoes (v, gf) (15 pieces) 50

Blue lentil galettes, baby spinach, puff pastry, yoghurt, mint (v) 55

nibbles

20 pieces each

Craft beer battered fish cocktails with house made tartare sauce	45
Brined and charred chicken pieces w. spiced seasoning and chilli oil (gf)	50
Pork, fennel and chorizo sausage rolls with black mustard seed relish	50
Cucumber stuffed with dill cream cheese, topped with prosciutto and prawn (gf)	55

sweets

20 pieces each

Chocolate brownies (v)	50
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pizzas

All pizzas \$20
 Tomato base unless otherwise specified
 GF base (contains egg) +4
 Vegan cheese +3

Margherita (v)

cherry tomatoes, basil, and bocconcini

Mushroom (v)

olives, basil, truffle oil

Roast Pumpkin (v)

broccolini, taleggio, artichoke purée, pine nuts, oregano

Goats Cheese (v)

sundried tomatoes, confit garlic, olives, caramelised onions

White Anchovy

cherry tomatoes, confit garlic, capers, parsley w. chilli + tomato base

Diavola

salami, cherry tomatoes, capsicum, olives w. chilli + tomato base

Chorizo & Prawn

cherry tomato, jalapeño, capers w. chilli base

Prawn

cherry tomatoes, capers, jalapeños, lemon

Italian Sausage

broccolini, taleggio, artichoke pureé, oregano

Marinated Lamb Fillet

marinated in oregano & garlic, baby spinach, feta, pine nuts, green chilli sauce

Prosciutto

cherry tomatoes, spanish onion, shaved parmesan, rocket

Pepperoni

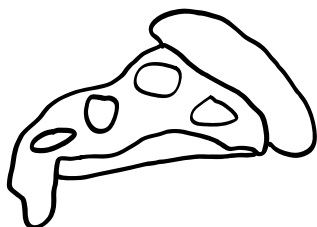
mint, confit garlic, bocconcini w. chilli + tomato base

Smokey BBQ Chicken (no GF)

spinach, spanish onion, mushrooms, feta, chilli aioli w. garlic + bbq base

Carnivore

pepperoni, bacon, ham, spanish onion, mushroom, chilli aioli, garlic + bbq base



Beverages

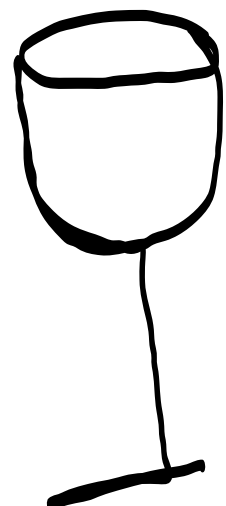
We have a rotating selection of 28 beers available with a heavy focus on local, independent breweries - don't worry, we also have a few old favourites and some international options too!

Our carefully curated wine list offers a selection of both local and international varieties with a price range to suit a range of budgets, including a hand picked reserve wine list for those extra special occasions.

If you feel like indulging, our specialty cocktails are the perfect fit! Designed in-house by our cocktail expert, we offer a beautiful range of flavours and give an exciting twist to some old favourites. If you prefer a classic cocktail, we have you covered.

If spirits are more your style, we have an incredibly extensive whisky menu and a wide selection of high end and boutique vodkas, gins, tequilas, and mezcals.

Talk to us about your drink of choice and what we can do to accommodate you.



Beverage Packages

We also offer a number of beverage packages for your event.

silver

2 hours \$35 pp / 3 hours \$50 pp / 4 hours \$65 pp

Select two from each wine variety (where applicable)

sparkling

Frankie Sparkling *South East Australia*
Yves Premium Cuvée NV *Yarra Valley*
Pete's Pure NV Prosecco *Euston*

white

Johnny Q Pinot Gris *Adelaide Hills*
Wise Semillon Sauvignon Blanc *Margaret River*
Babich Sauvignon Blanc *Marlborough*

red

Wise Cabernet Merlot *Margaret River*
Wise Shiraz *Margaret River*
Cloud St Pinot Noir *Regional Victoria*

rosé

Marquis de Pennautier *Languedoc-Rousillon, France*

on tap

Please enquire with our functions co-ordinator for our current selection of beer and cider

bottles

Cooper's Premium Light
Peroni
Corona

gold

2 hours \$45 pp / 3 hours \$60 pp / 4 hours \$75 pp

Select two from each wine variety (where applicable)

sparkling

Yves Premium Cuvée NV *Yarra Valley*

Pete's Pure NV Prosecco *Euston*

Frankie Sparkling *South East Australia*

white

Warramate Chardonnay *Yarra Valley*

Mollydooker *Summer of '69 Verdelho McLaren Vale*

Babich Sauvignon Blanc *Marlborough*

Alkoomi Riesling (v) *Great Southern*

red

Pete's Pure Pinot Noir *Euston*

Kaeslar Stonehorse Shiraz *Barossa Valley*

Paul Conti Cabernet Sauvignon *Margaret River*

Hentley Farm *Villain & Vixen GSM Barossa Valley*

rosé

Cape Jaffa *Mt Benson*

Marquis de Pennautier *Languedoc-Roussillon, France*

on tap

Please enquire with our functions co-ordinator
for our current selection of beer and cider

bottles

Cooper's Premium Light

Pilsner Urquell

Peroni

Corona

fizz

Pete's Pure NV Prosecco Murray Darling	36
Frankie Sparkling South East Australia	36
Yves Premium Cuvée NV Yarra Valley	47
Nomads Garden Prosecco (v) King Valley	48
Piper-Heidsieck Champagne, France	99
Veuve Clicquot Epernay, France	129
Billecart-Salmon NV Champagne, France	139

white

Johnny Q Pinot Gris Adelaide Hills	46
Wise Sauvignon Blanc Semillon Margaret River	41
Fraser Gallop <i>Parterre</i> Sauvignon Blanc Semillon Margaret River	59
Shaw & Smith Sauvignon Blanc** (v) Adelaide Hills	61
Babich Sauvignon Blanc Marlborough, New Zealand	46
Alkoomi Riesling (v) Great Southern	46
Hahndorf Hill <i>GRU</i> Gruner Veltliner** Adelaide Hills	59
Fat Bastard Chardonnay California	46
Warramate Chardonnay Yarra Valley	52

pink

Cape Jaffa** Mt Benson	44
Marquis de Pennautier Languedoc-Roussillon, France	48

red

Cloud St Pinot Noir Regional Victoria	41
Silent Way Pinot Noir Macedon Ranges	51
Hentley Farm <i>Villain & Vixen</i> GSM** Barossa Valley	46
Mollydooker Blue Eyed Boy Shiraz** McLaren Vale	93
Wise Shiraz Margaret River	41
Poggio Anima Toscana Sangiovese** Toscana, Italy	55
Paul Conti Cabernet Sauvignon Margaret River	55
Wise Cabernet Merlot Margaret River	41
LS Merchants <i>Hoi Polloi</i> Red Blend**(v) Margaret River	58
Hesketh <i>Penola</i> Cabernet Sauvignon (v) Coonawarra	58
Kaesler Reach For The Sky GSM Barossa Valley	57
Clarendon Hills Grenache McLaren Vale's Hilltops	68
Kaesler <i>Stonehorse</i> Shiraz Barossa Valley	53

**organic / biodynamic / natural

signature cocktails

- Key Lime Sour** **22**
 Coconut Tequila, Joseph Cartron Apricot Brandy, agave syrup, lime juice, pineapple juice, and egg white, with a roasted coconut rim.
- Corpse Reviver No. 4** **22**
 Corazon Tequila, Lilley Blanc, Triple Sec, Pernod Absinthe, lime juice, with a lemon twist to garnish.
- Meritricious Sagacity** **22**
 Christian Drouin Calvados Brandy, Grand Marnier Liqueur, lime juice, apple juice, falernum, garnished with a wheel of lime.
- Plymouth Smash** **23**
 Plymouth Sloe Gin, Liquor de Pastreque, watermelon purée, apple juice, fresh lime, garnished with a wheel of lime.
- Sassy Margerita** **21**
 Corazon Blanco Tequila, Mango Shotta spicy Tequila, agave syrup, lime juice, mango purée, with a chilli salt rim.
- Eschatology** **24**
 Gospel Solera Rye Whisky, Green Chartreuse liqueur, Vermouth, peach bitters, orange bitters, garnished with a flamed orange zest.
- Velvet Sunset** **23**
 Brix Mango Rum, Tempus Fugit Creme de Cacao a la Vanille, Aztec Chocolate Bitters, lime juice, mango purée, egg white, garnished with a wheel of lime.
- Bloody Rose Mary** **17/21**
 Your choice of regular or house-made bacon infused vodka, McClure's pickle mix, Tabasco sauce, tomato juice, lemon juice, worcestershire sauce, celery, and spices.



Function Details

Contact			Date	
Mobile			Time	
Email			No. Guests	
Function Name				
Area	Indoor [Large]	Indoor + Balcony [Entire]	Rosebud	
Beverage				
Drinks Package	Y		N	
Type	Silver		Gold	
No. Hours			No. Guests	
Bar Tab	Y	N	Bar Tab Amount	\$
Food				
Ordering Food	Y		N	
Extra Staff Required	Y		N	
Special Requests				
I will be providing my own:	Cake		Decorations	
	Music*		DJ*	
	Other:			
Payment Details				
(must be completed to secure booking)				
Name on card				
Card number				
Expiry			CCV	
Signature				
I, _____ have read, understood, and				
accept the Terms + Conditions (as outlined on page 17 of this document) of The Rose Hotel Chippendale, and				
confirm that the above information is correct.				
I guarantee to make the minimum spend of		\$	for the chosen area.	
I acknowledge that the 50% deposit of		\$	will be deducted from the	
above credit card details. The remainder will be deducted 14 days prior to the event commencing. I acknowledge				
that any card transactions will incur a 1% card surcharge , and that a 5% gratuity will be charged at the				
conclusion of the event as per the Terms + Conditions.				
Signature			Date	

Function Name		Date		No. Guests	
Pinchos (20 pieces)					
			\$	QTY.	TIME
Roast capsicum, artichoke, olives (vg)			55		
Roast pear, roquette, goats cheese (v)			55		
Calabrese salami, artichoke			55		
Smoked salmon, dill cream cheese			55		
			Subtotal		
Nibbles (v,vg) (20 pieces)					
Vegan spring rolls (vg)			50		
Blue lentil galettes (v)			55		
Red bell peppers w/ dill cream cheese, goats cheese and semi dried tomatoes (v, gf) (15 pieces)			50		
			Subtotal		
Nibbles (20 pieces)					
Craft beer battered fish cocktails			45		
Char-grilled spiced chicken pieces (gf)			50		
Pork, fennel and chorizo sausage rolls			50		
Prosciutto and prawn stuffed cucumber (gf)			55		
			Subtotal		
Sweets (20 pieces)					
Chocolate brownies			50		
			Subtotal		
Pizzas \$20 each					
	QTY.	TIME		QTY.	TIME
Margherita (v)			Italian Sausage		
Mushroom (v)			Marinated Lamb Fillet		
Roast Pumpkin (v)			Diavola		
Goats Cheese (v)			Pepperoni		
White Anchovy			Smokey BBQ Chicken		
Chorizo & Prawn			Carnivore		
Prawn					
Prosciutto			Pizza total	\$	
			Food Total	\$	

Minimum Spend

The minimum spends for each of the spaces vary, please contact our functions manager to confirm the applicable minimum spend. The minimum spend must be met in order for the deposit to be refunded (if applicable), or will be put towards payment of catering, drinks package, or bar tab. If the minimum spend is not met during the function, any remaining funds may not be used towards any other purchases at the venue.

Confirmation and Payment of Booking

Due to demand, tentative bookings will only be held for a period of 3 days. Once this period is over, the function manager reserves the right to release the function space to another booking. A signed and completed booking form, with valid credit card details, is required to secure a booking.

A 50% deposit of the total amount will be charged to the credit card provided at the time of booking. We also accept other types of payment for this procedure, but these must be arranged prior to confirmation of booking with the functions manager. The remainder of the amount owed will be charged to the credit card provided 14 days prior to the event commencing. If the venue does not receive payment within the outlined timeframe, management reserves the right not to proceed with the function. If a booking is made with less than 14 days notice prior to the event commencing, payment of the entire amount will be required at the time of booking.

If a beverage package has been selected, no refunds will be issued for a decrease in numbers on the night. The final number of guests must be confirmed 7 days prior to the event, or at the time of final payment. A count of guests will be conducted with the event organiser at a mutually convenient time, usually an hour after start time to confirm the number of guests using the beverage package. By agreeing to the Terms + Conditions, you agree to the selected drinks package and its contents. Any non-eligible items will be an additional charge.

If no beverage package is selected the minimum spend amount is applied. Unless organised prior to the function, all tabs used on the night will be charged to the credit card provided on the booking form.

Transaction Fee/Gratuity

All prices are inclusive of GST. All card transactions will incur a 1% card surcharge. It is our practice that a 5% gratuity fee of the total spend of the night is charged for all events. This will be charged at the conclusion of the event. If, for whatever reason, you feel that staff are not entitled to receive this gratuity, please inform the manager on duty, who can provide a resolution.

Food Orders

As a guide, we recommend that a minimum of \$10-\$15/pp be spent on food for a function.

Final food orders must be received no later than 14 days prior to the event. Any food preferences or allergies must be advised of at this time. Pre-ordered function food, as well as any additional food ordered by the host during the event, will count towards the minimum spend. Please note food ordered by guests at the bistro **cannot** count to the minimum spend. The food menu uses seasonal produce which can affect the availability of some items.

Food orders will be brought to the function space and set upon tables. If you wish to have additional staff members serving food directly to guests please notify us when booking, as this may incur an additional fee.

Cancellation of Booking

Cancellations with more than 14 days notice to an event will forfeit the 50% deposit. Cancellations with less than 14 days will forfeit the whole amount. At our discretion we will consider extenuating circumstances. Management reserves the right to cancel an event should the venue be closed due to circumstances beyond its control such as rules and regulations relating to Covid-19. Patrons are not automatically entitled to a refund in such circumstances. All possible refunds will be issued at the Hotel's discretion.

Event Times

The venue is licensed to be open until 12am Monday - Saturday, and until 10pm on Sunday. Last drinks will be served at 11.45pm Monday -Saturday, and 9.45pm on Sunday.

Decorations

While personal decorations are welcome, the venue reserves the right to remove any decorations that are deemed inappropriate or offensive. No glitter, confetti or paint of any kind is to be used at any time during an event. Decorations may not be hung from the delicate light fixtures.

Guest Entry and Conduct

Guest entry to a function will be permitted only within the designated start and finish times of the event. All normal venue procedures and legal responsibilities including RSA apply to functions guests. The venue reserves the right to refuse entry and/or service to any individual or group on the basis of RSA procedures. Guests are expected to behave in an appropriate and orderly manner. Management has a duty of care to uphold and reserves the right to evict any guests deemed to be intoxicated or disorderly from the venue. Hostile behaviour of any kind will not be tolerated. Failure to comply with management or security directions may result in an event being shut down. If a guest falsifies information, or if a function is booked under false pretences the venue reserves the right to cancel the function without notice at the expense of the host.

Indemnity and Damage

The Rose Hotel accepts no responsibility for any loss of or damage to personal property belonging to guests before, during or after a function, or for any injury sustained to guests during the course of a function. The event host will be financially responsible for any damage, theft, breakage or vandalism to the function space and/or hotel. The Rose Hotel uses candles and fireplaces for decorative purposes. The venue does not accept responsibility for any injuries sustained from candles or the fireplace during the course of an event. If a guest tampering with the candles or fireplace results in damage to the venue or the fire department being called out, the guest and event host will be held financially responsible.

Privacy Policy

The venue collects personal information to assist in the processing of functions reservations and delivery of services. This information may also be used to communicate details of updates that may be of interest. If at any time you wish for your personal details to be removed from our database you may contact us at functions@therosehotel.com.au