

# 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](mailto: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

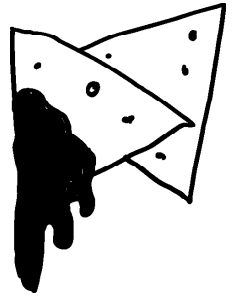
**nibbles**

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

**Ortolana (v)**

eggplant, broccolini, olives, cherry tomato, mushroom, truffle paste

**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

**Slow Roasted Pork**

taleggio, broccolini, artichoke purée, pine nuts, wild rocket w. chipotle tomato base

**Prosciutto**

cherry tomatoes, spanish onion, shaved parmesan, rocket

**Pepperoni**

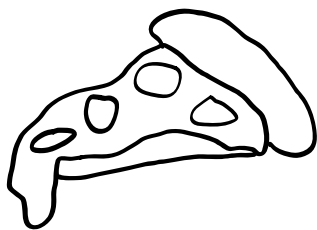
mint, confit garlic, bocconcini w. chilli + tomato base

**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

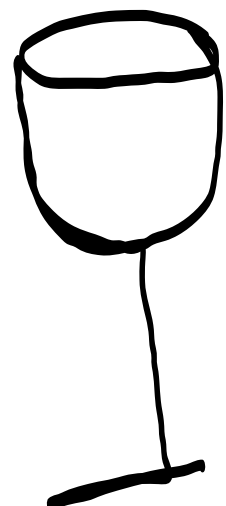
We have a rotating selection of 28 beers available with a heavy focus on local, independent breweries - don't worry, we also have a few old favourites and some international options too!

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*  
Pete's Pure Pinot Noir *Euston*

### 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  
Choice of 1 imported beer

**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*

Vedova Prosecco DOC Extra Dry NV *Limestone Coast*

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**

Patritti Lavoro (v) *McLaren Vale*

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

Pure Blonde

Peroni

Corona

Pilsner Urquell

**platinum**

**2 hours \$99 pp**

Select two from each wine variety (where applicable)

**sparkling**

Billecart-Salmon NV *Champagne, France*

Arras Blanc de Blanc *Pipers River*

**white**

Shaw & Smith Sauvignon Blanc *Adelaide Hills*

Sevenhill *St Francis Xavier 2017 Riesling Clare Valley*

Penfolds Cellar Reserve Pinot Gris 2010 *Adelaide Hills*

Robert Mondavi Chardonnay *Nappa Valley*

**red**

LS Merchants *Hoi Polloi The Red Blend Margaret River*

Torbrek *The Struie Shiraz Barossa Valley*

Yalumba *The Signature Cabernet Sauvignon Barossa Valley*

Pressing Matters Pinot Noir *Coal River Valley*

**rosé**

Fromm La Strada *Marlborough*

Chateau Clarettes *Provence*

**beers**

Work with our functions manager to determine an exclusive individual selection of tap and bottled beers.

**fizz**

<b>Pete's Pure NV Prosecco</b> Murray Darling	35
<b>Frankie Sparkling</b> South East Australia	35
<b>Yves Premium Cuvée NV</b> Yarra Valley	42
<b>Vedova Prosecco DOC Extra Dry NV</b> Veneto, Italy	44
<b>Piper-Heidsieck</b> Champagne, France	99
<b>Billecart-Salmon NV</b> Champagne, France	139

**white**

<b>Johnny Q Pinot Gris</b> Adelaide Hills	44
<b>Wise Sauvignon Blanc Semillon</b> Margaret River	39
<b>Fraser Gallop <i>Parterre</i> Sauvignon Blanc Semillon</b> Margaret River	56
<b>Shaw &amp; Smith Sauvignon Blanc** (v)</b> Adelaide Hills	58
<b>Babich Sauvignon Blanc</b> Marlborough, New Zealand	44
<b>Alkoomi Riesling (v)</b> Great Southern	44
<b>Hahndorf Hill <i>GRU</i> Gruner Veltliner**</b> Adelaide Hills	56
<b>Fat Bastard Chardonnay</b> California	44
<b>Warramate Chardonnay</b> Yarra Valley	49

## pink

<b>Marquis de Pennautier</b>	44
Languedoc-Roussillon, France	
<b>Patritti Lavoro (v)</b>	44
McLaren Vale	

## red

<b>Pete's Pure Pinot Noir</b>	39
Mornington Peninsula	
<b>Silent Way Pinot Noir</b>	48
Macedon Ranges	
<b>Gemtree Cinnarbar GSM**</b>	53
McLaren Vale	
<b>Hentley Farm Villain &amp; Vixen GSM**</b>	49
Barossa Valley	
<b>Wise Shiraz</b>	39
Margaret River	
<b>Poggio Anima Toscana Sangiovese**</b>	44
Toscana, Italy	
<b>Paul Conti Cabernet Sauvignon</b>	47
Margaret River	
<b>Wise Cabernet Merlot</b>	39
Margaret River	
<b>LS Merchants Hoi Polloi Red Blend**(v)</b>	55
Margaret River	
<b>Hesketh Penola Cabernet Sauvignon (v)</b>	55
Coonawarra	
<b>Mollydooker Blue Eyed Boy Shiraz**</b>	88
McLaren Vale	
<b>Clarendon Hills Grenache</b>	68
McLaren Vale's Hilltops	
<b>Kaessler Stonehorse Shiraz</b>	53
Barossa Valley	

## signature cocktails

- Starward Bramble** 19  
Starward Twofold Double Grain Whisky, Crème de Mure, and lemon juice, with a speared blackberry to garnish.
- Bacchus Ex Machina** 22  
Vulson White Rhino Rye Whisky, Green Chartreuse, Vincotto Originale, an apple sauce and peppercorn reduction, lime juice, apple juice, and egg white, garnished with shaved nutmeg.
- Bloodmelon Special** 20  
Nosferatu Blood Orange Gin, Liqueur de Pastèque, lemon juice, blood orange juice, and watermelon.
- Pirate Juice** 21  
Bacardi Reserva Ocho, Brookie's Macadamia and Wattleseed Liqueur, Licor 43, Aztec Chocolate Bitters, puréed mango, orange juice, passionfruit, and falernum.
- Corpse Reviver No.2** 22  
Four Pillars Rare Dry Gin, Cointreau, Lillet Blanc, Pernod Absinthe, and lemon juice, garnished with a twist of lemon.
- Jimjamboree** 20  
Poor Tom's Strawberry Gin, Liqueur de Pain d'Épices, Campbells of Rutherglen Topaque, strawberry jam, fresh basil, muddled ginger, apple juice, and lemon juice.
- Key Lime Sour** 20  
1800 Coconut Tequila, Joseph Cartron Apricot Brandy, agave syrup, lime juice, pineapple juice, egg white, and a roasted coconut rim.
- Bloody Rose Mary** 15/19  
Your choice of regular or house-made vodka, McClure's pickle mix, Tabasco sauce, tomato juice, lemon juice, worcestershire sauce, celery, and spices.



**Function Details**

<b>Contact</b>			<b>Date</b>	
<b>Mobile</b>			<b>Time</b>	
<b>Email</b>			<b>No. Guests</b>	
<b>Function Name</b>				
<b>Area</b>	Indoor [Large]	Indoor + Balcony [Entire]	Rosebud	
<b>Beverage</b>				
<b>Drinks Package</b>	Y	N	TBC	
<b>Type</b>	Silver	Gold	Platinum	
<b>No. Hours</b>			<b>No. Guests</b>	
<b>Bar Tab</b>	Y	N	<b>Bar Tab Amount</b>	\$
<b>Food</b>				
<b>Ordering Food</b>	Y		N	
<b>Extra Staff Required</b>	Y		N	
<b>Special Requests</b>				
<b>I will be providing my own:</b>	Cake	Decorations	Slideshow*	
	Music*	DJ*	*Marmalade Large + Entire space only	
	Other:			
<b>Payment Details</b>				
(must be completed to secure booking)				
<b>Name on card</b>				
<b>Card number</b>				
<b>Expiry</b>			<b>CCV</b>	
<b>Signature</b>				
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 <b>1% card surcharge</b> , and that a <b>5% gratuity</b> will be charged at the				
conclusion of the event as per the Terms + Conditions.				
<b>Signature</b>			<b>Date</b>	

Function Name		Date		No. Guests	
<b>Pinchos (20 pieces)</b>					
			\$	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		
			<b>Subtotal</b>		
<b>Nibbles (v,vg) (20 pieces)</b>					
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		
			<b>Subtotal</b>		
<b>Nibbles (20 pieces)</b>					
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		
			<b>Subtotal</b>		
<b>Sweets (20 pieces)</b>					
Chocolate brownies			50		
			<b>Subtotal</b>		
<b>Pizzas \$20 each</b>					
	QTY.	TIME		QTY.	TIME
Margherita (v)			Italian Sausage		
Mushroom (v)			Slow Roasted Pork		
Ortolana (v)			Diavola		
Goats Cheese (v)			Pepperoni		
White Anchovy			Smokey BBQ Chicken		
Chorizo & Prawn			Carnivore		
Prawn					
Prosciutto			<b>Pizza total</b>	\$	
			<b>Food Total</b>	\$	



#### 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.

#### 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](mailto:functions@therosehotel.com.au)