

# 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.

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 managers today and let us make your next event truly special.

### **COVID NOTICE**

In order to remain COVID-safe and compliant, The Rose Hotel will be adhering to the following policies in addition to the Conditions of Entry:

Corporate events now have a 300 person maximum capacity, subject to the one person per 4 square metres rule. This has increased from 150 persons under the previous Public Health Order.

Aside from the general social distancing and hygiene requirements (including 10 person maximum per table), the corporate event:

- must be held in a function centre, which can be a designated separate area of a hospitality premises (such as a pub, club or restaurant) that would at normal times be capable of hosting a function
  - Requires separate Covid Safety Plans that are specific for the event in addition to the current Pubs Safety Plan. It is noted that these plans are substantially similar in form but it is still important that separate copies of the required plans are maintained.
  - Requires that food and drink service for the event is provided only by staff restricted to the separate area; and
- Requires that patrons attending the event are not to mingle with patrons outside of the function area.

**Kate**

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(02) 9318 1133

## Marmalade Bar

### Indoor area

Exposed brickwork, taxidermy birds, towering candles, and timber detailing gives this space an old-world feel. Perfect for up to 30 people (COVID capacity), 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 fire place.

- / Up to 30 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 50 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 (NB unavailable during COVID). With your choice of music selection and top quality TV/AV facilities, the entire space is truly perfect for any occasion.

- / Up to 50 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

## 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

10 pieces each, \$25

#### French baguette topped with:

Roast pear, roquette, goats cheese (v)

Roast capsicum, artichoke, olive (vegan)

Calabrese salami, artichoke

### nibbles

20 pieces each

Chargrilled Moroccan spiced chicken pieces w. preserved lemon

40

House made falafels on hummus with chilli oil and smoked paprika (vegan)

40

Vegetarian spring rolls w. chilli soy dipping sauce (vegan)

40

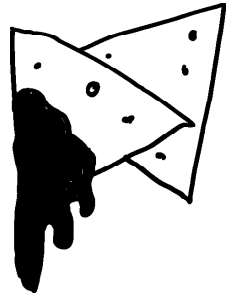
Cheese board, blue cheese, camembert, cheddar, stuffed olives, quince paste and lavoush biscuits

40

Smoked salmon cigars filled with dill cream cheese and asparagus

50

**salads**



4-6pax each

Roast pumpkin, roquette, goats cheese, pine nuts and grape and olive oil dressing (v, gf)	40
Baby spinach, cucumber, cherry tomato, Spanish onion, labneh (v, gf)	40
Tarragon, garlic, green beans, baby spinach, vegan cheese or goats cheese (v/vegan, gf)	40
Roast potatoes and pumpkin (vegan, gf)	40

**shares**

minimum 10 portions \$22 per portion

Confit pork belly with a side of gravy

Crispy skinned salmon with a side of salsa verde

## 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

**King Brown Mushroom (v)**

baby eggplant, spanish onion, fresh oregano, truffle paste

**Goats Cheese (v)**

sundried tomatoes, confit garlic, olives, caramelised onions

**White Anchovy**

olives, parsley, chilli + tomato base

**Spanish Anchovy**

salami, zucchini, chilli + tomato base

**Prawn**

cherry tomatoes, capers, jalapeños, lemon

**Diavola**

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

**McDaddy**

ham, cheese, feta, garlic base

**Bolognese**

cherry tomatoes, olives, parmesan, chilli + tomato base

**Prosciutto**

cherry tomatoes, spanish onion, shaved parmesan, roquette

**Pepperoni**

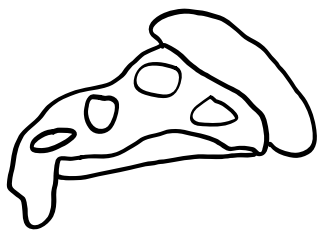
mint, confit garlic, bocconcini, chilli + tomato base

**Smokey BBQ Chicken (no GF)**

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

**Carnivore**

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



## Beverages

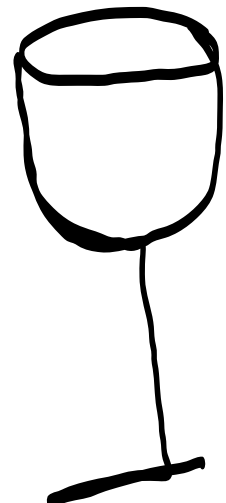
We have a rotating selection of 28 beers available with a heavy focus on local, independent breweries - don't worry, we also have a few old favourites and some international options too!

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 speciality 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

**silver**

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

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

Select two from each wine variety (where applicable)

### sparkling

Jansz Tasmania Premium Cuvée NV *Pipers River*  
Stewart + Prentice Blanc de Blanc *Gippsland*  
Pete's Pure Prosecco *Wentworth*

### white

Johnny Q Pinot Gris *Adelaide Hills*  
Leonard Road Semillon Sauvignon Blanc *Riverland NSW*  
Babich Sauvignon Blanc *Marlborough*

### red

Leonard Road Cabernet Merlot *Riverland NSW*  
Yalumba Organic Shiraz *South Australia*  
Pete's Pure Pinot Noir *Euston*

### rosé

Hahndorf Hill *Adelaide Hills*

### on tap

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

### bottles

Cooper's Premium Light  
Pure Blonde  
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**

Jansz Tasmania Premium Cuvée NV *Pipers River*  
Stewart + Prentice Blanc de Blanc *Gippsland*  
Riva De Frati Prosecco *Veneto*

**white**

Maude Pinot Gris *Central Otago*  
Whistler Fruit Tingle Frizzante *Barossa Valley*  
Babich Sauvignon Blanc *Marlborough*  
Earthworks Riesling *Eden Valley*

**red**

Pete's Pure Pinot Noir *Euston*  
Yalumba Organic Shiraz *South Australia*  
Jim Barry Cabernet Sauvignon *Coonawarra*  
Whistler Shiraz Grenache Mataro *Barossa Valley*

**rosé**

Hahndorf Hill *Adelaide Hills*  
La Vieille Ferme *Rhone Valley, 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**

Pol Roger Brut Reserve NV *Epernay*

Arras Blanc de Blanc *Pipers River*

**white**

Shaw + Smith Sauvignon Blanc *Adelaide Hills*

Lonely Vineyard Riesling 2011 *Eden Valley*

Penfolds Cellar Reserve Pinot Gris 2010 *Adelaide Hills*

Robert Mondavi Chardonnay *Nappa Valley*

**red**

Soho Pinot Noir *Bellarine Peninsula*

Oliver's Taranga Shiraz *McLaren Vale*

Langmeil Blacksmith Cabernet Sauvignon *Barossa Valley*

John Duval Plexus GSM *Barossa 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>Maison de Grand Pinot Noir Chardonnay Brut</b> Burgundy, France	<b>39</b>
<b>Sidewood Sparkling Pinot Noir Chardonnay</b> Adelaide Hills	<b>39</b>
<b>Riva dei Frati Prosecco</b> Veneto, Italy	<b>46</b>
<b>Arras Blanc de Blanc 2006</b> Pipers River	<b>99</b>
<b>Sterling Vineyards Rosé</b> Adelaide Hills	<b>39</b>
<b>Billecart-Salmon</b> Champagne	<b>129</b>
<b>Krug Grand Cuvée</b> Champagne	<b>365</b>

**white**

<b>Pala Fiori Vermentino</b> Sardinia, Italy	<b>38</b>
<b>Cape Jaffa En Soleil Pinot Gris**</b> Wrattonbully	<b>45</b>
<b>Earthworks Riesling</b> Eden Valley	<b>38</b>
<b>Grosset Polish Hill Riesling**</b> Clare Valley	<b>69</b>
<b>Cullen Semillon Sauvignon Blanc</b> Margaret River	<b>51</b>
<b>Mortar + Pestle SBS</b> South Eastern SA	<b>32</b>
<b>Urlar Sauvignon Blanc**</b> Wairapara, NZ	<b>49</b>
<b>Lark Hill Marsanne Roussanne Viognier**</b> Canberra District	<b>49</b>
<b>Fat Bastard Chardonnay</b> Monterey, California	<b>38</b>

\*\*organic / biodynamic / natural

**pink**

<b>La Vieille Ferme Rosé</b> Rhone Valley	42
<b>Hahndorf Hill Rosé</b> Mansfield	42

**red**

<b>Pete's Pure Pinot Noir</b> Mornington Peninsula	38
<b>La Violetta YÉ-YÉ Rouge</b> <b>Pinot Noir Syrah</b> Great Southern	55
<b>Whistler Shiraz Grenache</b> <b>Mataro**</b> Barossa Valley	42
<b>Chateau Maris Syrah</b> <b>Grenache**</b> Languedoc, France	46
<b>Honoro Vera Mourvedre**</b> Arragona, Spain	44
<b>Yalumba Organic Shiraz</b> South Australia	38
<b>Oliver's Taranga Shiraz</b> Mclaren Vale	62
<b>Jim Barry Cabernet Sauvignon</b> Coonawarra	41
<b>Mortar + Pestle Cabernet</b> <b>Merlot</b> South Eastern SA	32

## cocktails

- Bramblin' Rose** 17  
Old Forester Bourbon, Joseph Cartron Crème de Mûre, lemon juice, and blackberry jam.
- Muddy Waters** 18  
Chairman's Rum Forgotten Cask, Frangelico, Aztec Chocolate Bitters, lime & mint.
- Poor Tom's Pipe** 18  
Poor Tom's Sydney Dry Gin, Galway Pipe Tawny Port, apple juice, lime juice, and strawberries.
- Gimlet** 18  
Tanqueray LDG, lime
- Golden Gaytime Espresso Martini** 18  
The Naked Grouse Blended Malt Whisky, De Kuyper Butterscotch Schnapps, honey syrup, and espresso.
- Gimlet** 17  
Tanqueray London Dry Gin, Rose's Lime and fresh lime juice.
- Key Lime Sour** 18  
1800 Coconut Tequila, Joseph Cartron Apricot Brandy, agave syrup, lime juice, pineapple juice, and egg white.
- Sazerac** 18  
Sazerac Rye 6 year old whisky, a Pernod Absinthe wash, and Peychaud's Bitters.
- Bloody Rose Mary** 16  
Your choice of regular or house-made bacon infused vodka, McClure's pickle mix, tomato juice, lemon juice, worcestershire sauce, Tabasco, 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	Indoor + Balcony		
<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*	*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 18 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</b> (25 pieces)					
			\$	QTY.	TIME
Smoked salmon, dill cream cheese			25		
Roast pear, roquette, goats cheese (v)			25		
Roast capsicum, artichoke, olives (vegan)			25		
Calabrese salami, artichoke			25		
			<b>Subtotal</b>		
<b>Nibbles</b> (20 pieces)					
Char-grilled Moroccan spiced chicken pieces (gf)			40		
House made falafels (v)			40		
Cheese board (v)			40		
Vegetarian spring rolls (v)			40		
Smoked salmon cigars (gf)			50		
			<b>Subtotal</b>		
<b>Share Salads</b>					
Roast pumpkin, roquette, goats cheese, pine nuts (v, gf)			40		
Baby spinach, cucumber, cherry tomato, spanish onion, labneh (v, gf)			40		
Tarragon, garlic, green beans (v/vegan, gf)			40		
Roast potatoes and pumpkin (vegan, gf)			40		
			<b>Subtotal</b>		
<b>Shares</b> (10 portion minimum)					
Confit pork belly with a side of gravy (gf)			22 /portion		
Crispy skinned salmon with a side of salsa verde (gf)			22 /portion		
			<b>Subtotal</b>		
<b>Pizzas \$20 each</b>					
	QTY.	TIME		QTY.	TIME
Margarita (v)			Mcdaddy		
Mushroom (v)			Bolognese		
King Brown Mushroom (v)			Prosciutto		
Goats Cheese (v)			Pepperoni		
White Anchovy			Smokey BBQ Chicken		
Spanish Anchovy			Carnivore		
Prawn					
Diavola			<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 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/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. 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 or confetti 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