



Functions Package

The Rose Hotel
Chippendale





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.

Contact us at functions@therosehotel.com.au or call us on (02) 9318 1133





Marmalade Bar

Capacity 70pax

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.

- / 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





Marmalade Bar + Balcony

Capacity 120pax

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.

- / 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

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)

Red bell peppers with dill cream

cheese, goats cheese and semi dried tomatoes (v, gf) (15 pieces)

Blue lentil galettes, baby spinach,

puff pastry, yoghurt, mint (v)

Craft beer battered fish cocktails

with house made tartare sauce

Brined and charred chicken pieces

with spiced seasoning and chilli oil (gf)

Pork, fennel and chorizo sausage

rolls with black mustard seed relish

Cucumber stuffed with dill cream

cheese, topped with prosciutto and prawn (gf)

Something Sweet

20 pieces each

Chocolate brownies (v)

50

50

50

55

45

50

50

55



Catering Menu

Pizzas

All pizzas \$20

Tomato base unless otherwise specified

GF base (contains egg) +4

Vegan cheese +3

Margherita (v)

cherry tomatoes, basil, bocconcini

Mushroom (v)

olives, wild rocket, ricotta salata, truffle paste, oil

Melanzane Parmigiana (v)

char grilled eggplant, basil, confit garlic, cherry tomatoes

Goats Cheese (v)

sundried tomatoes, confit garlic, olives, caramelised onions

Prosciutto

cherry tomatoes, spanish onion, shaved parmesan, roquette

Pepperoni

mint, confit garlic, bocconcini, chilli

Porkipine

smoked leg ham, spanish onion, bocconcini, pineapple, green chilli verde

Calabrese Salami

pineapple, taleggio, semi-dried tomato, green chilli verde

Smokey BBQ Chicken

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

Carnivore

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

White Anchovy

cherry tomatoes, confit garlic, capers, parsley, chilli

Gamberoni Piccanti

prawn, chilli, spanish onion, semi-dried tomatoes + wild rocket

Chorizo & Prawn

cherry tomatoes, capers, jalapeños

Marinated Lamb Fillet

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



Beverages

For our Entire Venue functions, we have a rotating selection of 28 beers available and for our Marmalade Bar functions, we have 5 beers and a cider on tap 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.





Beverage Packages

Silver

2 hrs \$45pp / 3 hrs \$60pp / 4 hrs \$75 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*

Love & Valour Semillion Sauvignon Blanc

Marlborough

Babich Sauvignon Blanc *Marlborough*

red

Rocco Ventosa Sangiovese *Abruzzo, Italy*

Love & Valour Shiraz *Margaret River*

Cloud St Pinot Noir *Regional Victoria*

rosé

Marquis de Pennautier

Languedoc-Rousillion, 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 hrs \$55pp / 3 hrs \$70pp / 4 hrs \$85 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

Warramate Chardonnay *Yarra Valley*

Mollydooker Summer of '69 Verdelho

Mclaren Vale

Babich Sauvignon Blanc *Marlborough*

Alkoomi Riesling (v) *Great Southern*

red

Cloud St Pinot Noir *Regional Victoria*

Kaesler Stonehorse Shiraz *Barossa Valley*

Chop Chop Cabernet Sauvignon

Strathbogie Ranges

Kaesler Reach for the Sky GSM *Barossa*

Valley

rosé

Marquis de Pennautier

Languedoc-Rousillion, France

Auld Grenache Rosé (v) *Mt Benson*

on tap

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

bottles

Cooper's Premium Light

Peroni

Corona

Pilsner Urquell

Peroni



Beverage Packages

Platinum

2 hrs \$109pp

Select two from each wine variety (where applicable)

sparkling

Billecart-Salmon NV *Champagne, France*
Veuve Clicquot *Epernay*

white

Shaw & Smith Sauvignon Blanc *Adelaide Hills*
Sevenhill St Francis Xavier 2017 Riesling *Clare Valley*
Patrick Piuze Bourgogne Cotes d'Auxerra Chablis *Burgundy*
Robert Mondavi Chardonnay *Nappa Valley*

red

Singlefile Frankland River Shiraz
Cabernet Sauvignon *Great Southern*
Torbrek The Struie Shiraz *Barossa Valley*
Domaine Claredon Old Vines Grenache *Claredon Hills*
Pressing Matters Pinot Noir *Coal River Valley*

rosé

Meredith Such Small Hands** *Regional NSW*
Marquis de Pennautier *Languedoc-Roussillon, France*

beer

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



Beverage List

Doom Juice Weiss** (v)
(Gewürztraminer & Vermentino)
Riverland

Fraser Gallop Parterre Sauvignon
Blanc Semillon
Margaret River

62

Singlefile Frankland Rover Shiraz 85
Cabernet Sauvignon
Great Southern



Beverage List

Signature Cocktails

Key Lime Sour

Coconut Tequila, Joseph Cartron Apricot Brandy, agave syrup, lime juice, pineapple juice, and egg white, with a roasted coconut rim.

Corpse Reviver No.4

Corazon Tequila, Lilley Blanc, Triple Sec, Pernod Absinthe, lime juice, with a lemon twist to garnish.

Meritricious Sagacity

Christian Drouin Calvados Brandy, Grand Marnier Liqueur, lime juice, apple juice, falernum, garnished with a wheel of lime.

Plymouth Smash

Plymouth Sloe Gin, Liquor de Pastreque, watermelon purée, apple juice, fresh lime, garnished with a wheel of lime.

Sassy Margerita

Corazon Blanco Tequila, Mango Shottaspicy Tequila, agave syrup, lime juice, mango purée, with a chilli salt rim.

22 Eschatology

Gospel Solera Rye Whisky, Green Chartreuse liqueur, Vermouth, peach bitters, orange bitters, garnished with a flamed orange zest.

22 Velvet Sunset

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.

22 Bloody Rose Mary

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.

23

21

24

23

21



Terms + Conditions / Autumn Winter 2025

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 and will not be refunded.

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 (inc. on the night charges such as extra bar tab/s and/or individual guests' drink purchases). This will be charged after 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. Preordered 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 15 minutes before closing.

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.

U18s may/may not be permitted to attend depending on the nature of the function and is up to the discretion of the functions manager. If U18s are permitted to attend, they must be accompanied by a responsive adult/guardian.

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