

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

Kate
functions@therosehotel.com.au

(02) 9318 1133
+61 437 956 419

Marmalade Bar

Large Space:

Exposed brickwork, taxidermy birds, towering candles, and timber detailing gives this space an old-world feel. Perfect for up to 70 people, the large space offers a combination of seating and standing with enough room for a dance floor. 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.

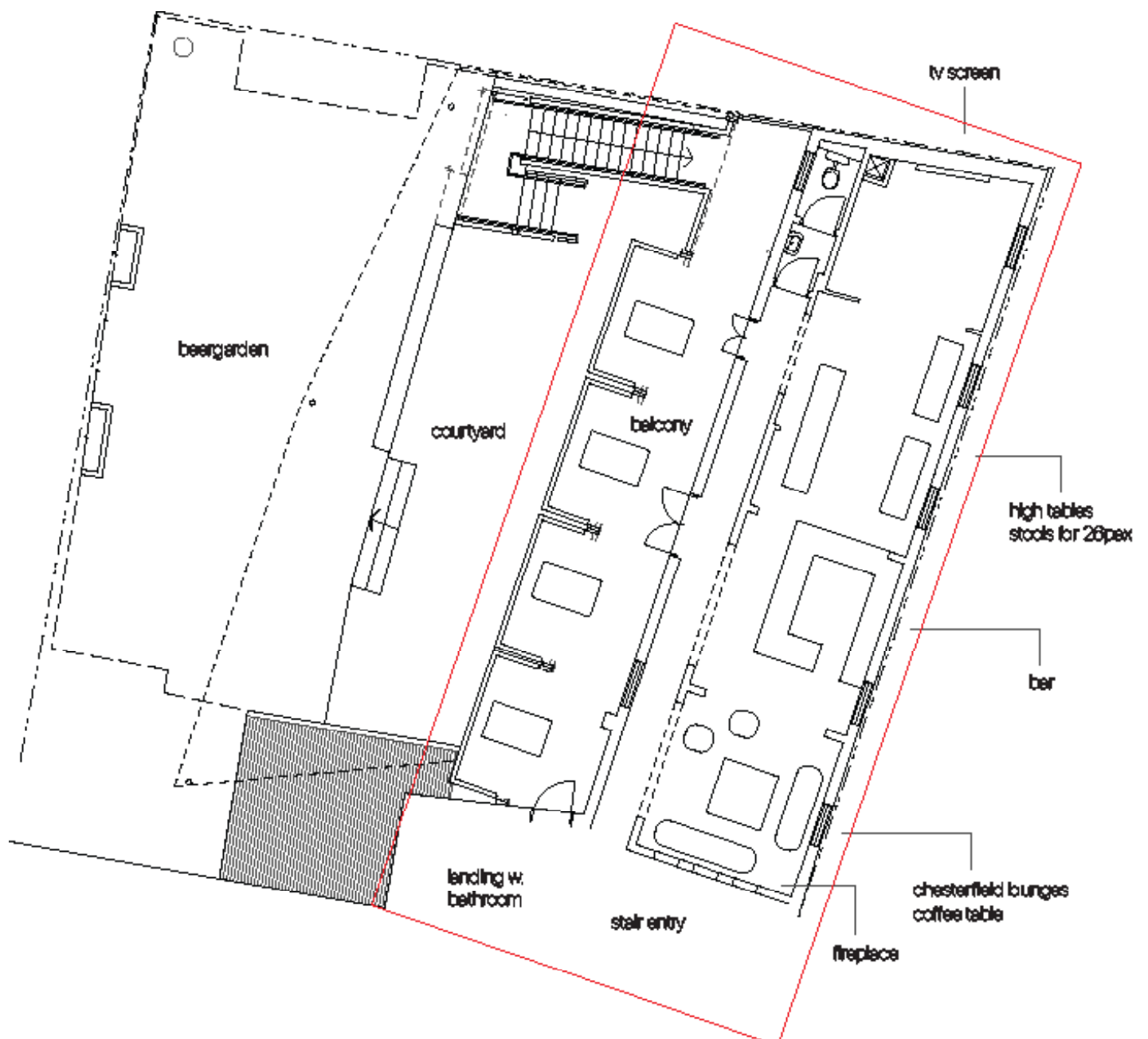
- / Up to 70 people
- / Seats up to 30 people
- / Mixture of standing and seating
- / Couch area seating with fireplace
- / Airconditioned
- / Flatscreen TV with AV facilities for presentations
- / Microphone
- / Options for playing own music
- / Personal decorations welcome
- / Private bathrooms
- / Catering options available

Entire Space:

With room for up to 120 people, the entire space combines the indoor area of the large space with the whole of our adjoining balcony, an outdoor but covered area that features four large raw-wood 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
- / Seats up to 30 people
- / Mixture of standing and seating
- / Couch area seating with fireplace
- / Private access to entire balcony (seating for 32)
- / Airconditioned
- / Flatscreen TV with AV facilities for presentations
- / Microphone
- / Options for playing own music
- / Personal decorations welcome
- / Private bathrooms
- / Catering options available

Marmalade Bar



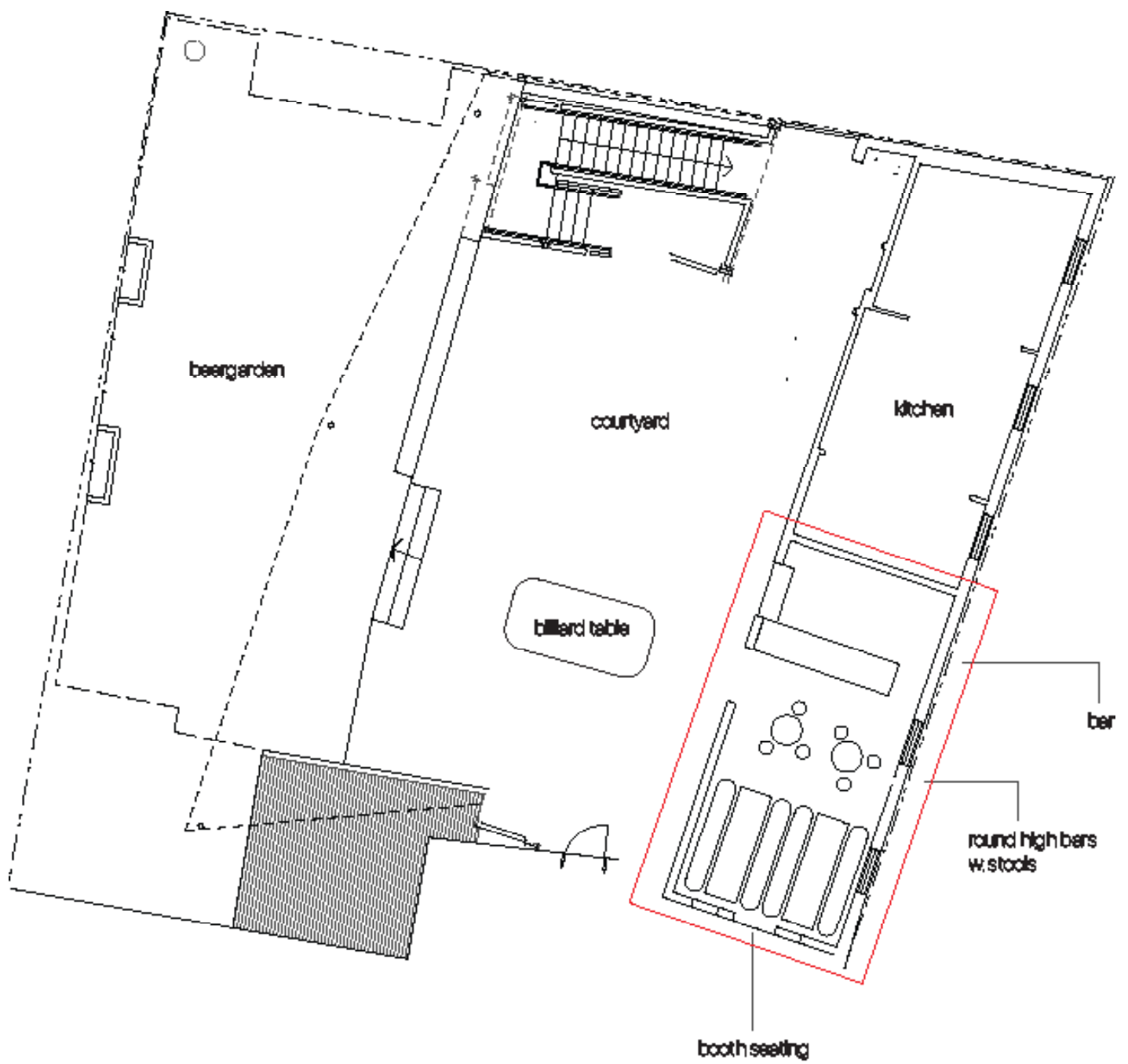
Rosebud Bar

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.

Rosebud Bar



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**.

platters

Vegetable + Cheese Platter **\$85**

Marinated olives, hummus, grissini sticks, truffle frittata, grapes, blue cheese, cheddar, camembert, sundried tomatoes, lavoush biscuits

Vikings Platter **\$120**

Blue cheese, pickled vegetables, Serrano ham, salami, lamb kebabs, Swiss brown mushrooms, chorizo sausage, tzatziki, asparagus + prosciutto wraps, lavoush biscuits

Dips Platter **\$30**

A selection of seasonal dips with flatbread

From the Sea* **\$150**

Chilli and ginger mussels, prawn cutlets, fried squid, Atlantic salmon skewers, cold marinated octopus

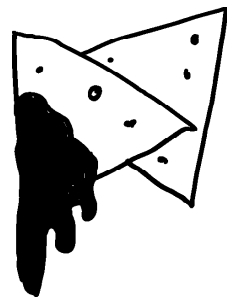
Oysters*

Natural - \$4 each

Kilpatrick - \$4.50 each

* Prices may vary with market fluctuations

pinchos



15 pieces each, \$30

French baguette topped with:

- Roast pear, roquette, goats cheese (v)
- Salami, artichoke, olives
- Prosciutto, roast capsicum, queen olive
- Smoked salmon, dill cream cheese
- Double smoked ham, semi-dried tomato, pesto

nibbles

20 pieces each

Char-grilled chicken pieces marinated in chilli and garlic (gf)	\$35
Tuna cakes with capers, herbs, and blue swimmer crab aioli	\$35
Vegetarian spring rolls (v)	\$35
Truffled mozzarella arancini balls (v)	\$35
Pork + fennel sausage roll, black mustard seed relish	\$40

dolce

20 pieces each, \$40

- Macadamia slice
- Caramel slice
- Chocolate brownie

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

Lamb

marinated lamb, spinach, feta, pesto, garlic base

McDaddy

ham, cheese, feta, garlic base

Bolognese

cherry tomatoes, olives, parmesan, chilli + tomato base

Prosciutto

cherry tomatoes, spanish onion, shaved parmesan, rocket

Pepperoni

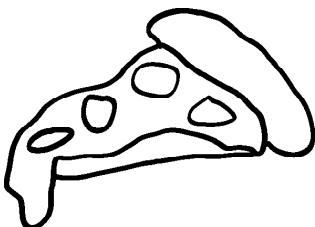
mint, confit garlic, bocconcini, chilli + tomato base

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

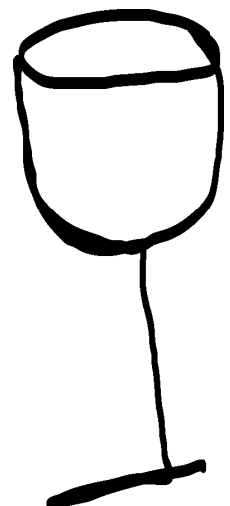
We have a rotating selection of 28 beers available with a heavy focus on local, independent breweries - don't worry, we also have a few old favourites and some international options too!

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

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

Maison de Grand Pinot Noir Chardonnay Brut *Burgundy, France*
Stewart + Prentice Blanc de Blanc *Gippsland*
Pete's Pure Prosecco *Wentworth*

white

Johnny Q Pinot Gris *Adelaide Hills*
Morgan's Bay Sauvignon Blanc Semillon *South Eastern SA*
Babich Sauvignon Blanc *Marlborough*

red

Mortar & Pestle Cabernet Merlot Sauvignon *South Eastern SA*
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

Mountadam Chardonnay Pinot Noir *Eden Valley*

Stewart + Prentice Blanc de Blanc *Gippsland*

Riva De Frati Prosecco *Veneto*

white

Maude Pinot Gris *Central Otago*

Pala Fiori Vermentina *Sardinia, Italy*

Twin Island's 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

Maison de Grand Pinot Noir Chardonnay Brut Burgundy, France	39
Sidewood Sparkling Pinot Noir Chardonnay Adelaide Hills	39
Riva dei Frati Prosecco Veneto, Italy	46
Arras Blanc de Blanc 2006 Pipers River	99
Sterling Vineyards Rosé Adelaide Hills	39
Billecart-Salmon Champagne	129
Krug Grand Cuvée Champagne	365

white

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

**organic / biodynamic / natural

pink

La Vieille Ferme Rosé Rhône Valley	42
Hahndorf Hill Rosé Mansfield	42

red

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

cocktails

The Big Puss	18
Adelaide Hill's Distillery Gunnery Cane spirit, Disaronno, cinnamon syrup, apple juice, lemon juice, cinnamon dusting	
Key Lime Sour	18
1800 Coconut tequila, apricot brandy, lime juice, agave syrup, egg white, dehydrated lime, Angostura Bitters	
Sunset Smash	18
Rhubarb infused Adelaide Hill's Distillery 78° Sunset gin, Fernet Branca, agave syrup, mint, strawberries, lime	
Gimlet	17
Tanqueray LDG, lime	
Rum + Raisin Old Fashion	17
Kraken spiced black rum, PX sherry, aztec chocolate bitters, raisin syrup, lemon, cherry	
Bowcaster	17
Adelaide Hill's Distillery 78° gin, apricot brandy, Chartreuse, orange juice, lemon juice, clove Earl Grey syrup	
Sidecar	17
Hennessy cognac, Grand Marnier, lemon juice, twist of orange	
Sazerac	18
Sazerac Rye 6 year old whiskey, Pernod Absinthe, Peychaud's Bitters, twist of lemon	
Bloody Rose Mary	16
House-made bacon infused Vodka, McClure's pickle mix, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce, celery, spices	



Function Details

Contact			Date	
Mobile			Time	
Email			No. Guests	
Function Name				
Area	Entire (Marmalade)	Large (Marmalade)	Rosebud Bar	
Beverage				
Drinks Package	Y	N	TBC	
Type	Silver	Gold	Platinum	
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	Slideshow*	
	Music*	DJ*	*Large + Entire space only	
	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 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 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	
Platters			\$	QTY.	TIME
Veg + Cheese Platter (v)			85		
Vikings Platter			120		
Dips Platter (v)			30		
From the Sea			150		
Oysters Natural / Kilpatrick			4 / 4.5		
			Subtotal		
Pinchos					
Salami, artichoke, olives			30		
Smoked salmon, dill cream cheese			30		
Prosciutto, roast capsicum, queen olive			30		
Double smoked ham, semi-dried tomato, pesto			30		
Roast pear, roquette, goats cheese (v)			30		
			Subtotal		
Nibbles					
Char-grilled chicken pieces (gf)			35		
Tuna Cakes			35		
Vegetarian Spring Rolls (v)			35		
Truffle Mozzarella Arancini (v)			35		
Pork + fennel Sausage Roll			40		
			Subtotal		
Sweets					
Macadamia Slice			40		
Caramel Slice			40		
Chocolate Brownie			40		
			Subtotal		
Pizzas \$20 each	QTY.	TIME		QTY.	TIME
Margarita (v)			Lamb		
Mushroom (v)			Mcdaddy		
King Brown Mushroom (v)			Bolognese		
Goats Cheese (v)			Prosciutto		
White Anchovy			Pepperoni		
Spanish Anchovy			Smokey BBQ Chicken		
Prawn			Carnivore		
Diavola			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.

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