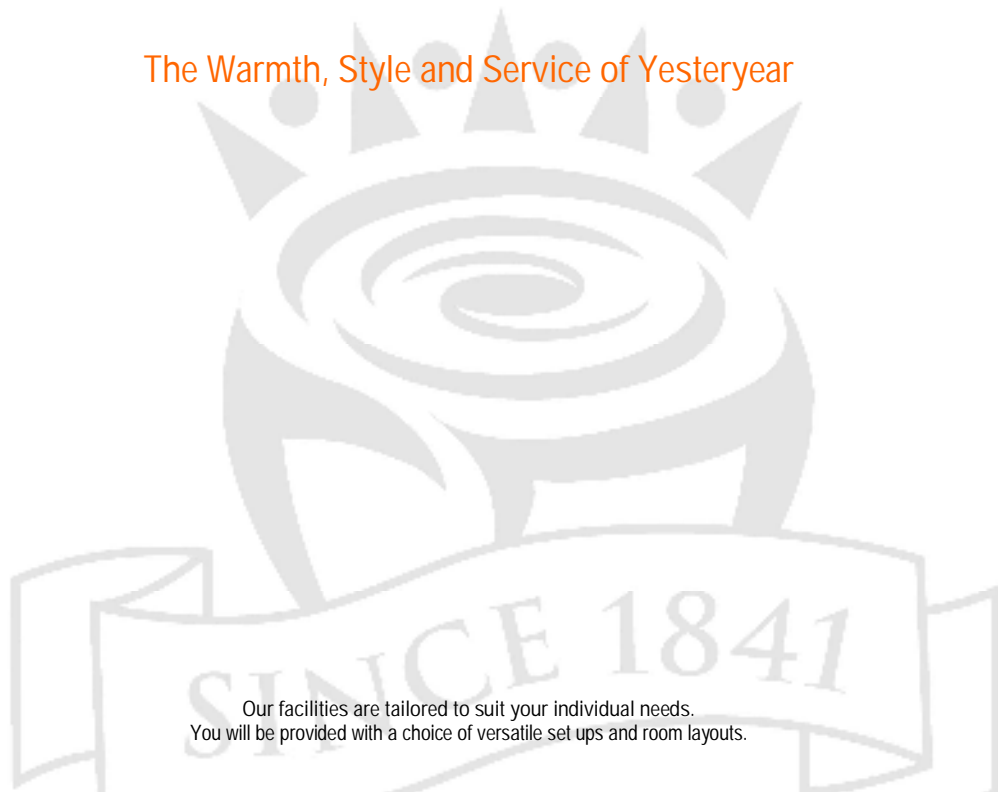




Conference / Meetings / Functions

W.A most historical hotel
(since 1841)

The Warmth, Style and Service of Yesteryear



Our facilities are tailored to suit your individual needs.
You will be provided with a choice of versatile set ups and room layouts.

The Rose & Crown offers the perfect location for relaxation, fine food and beverages, functions and accommodation. If you do not want the hustle and bustle of the city, yet want to be close enough to experience all that Guildford and the Swan Valley has on offer, the Rose & Crown is the ideal location for your function.

Whether you require a formal themed dinner in one of our function rooms, a seminar or casual get together, we can offer many exciting possibilities.

Our extensive menus will certainly assist you in making your decision.
Provide us with your requirements and let our professional and friendly team take care of all the arrangements

105 Swan Street, Guildford WA 6055

Phone: 9347 8100

Fax: 9379 3418

Email: matija@rosecrown.com.au





Conference Rooms & Function Areas

<u>Indoor Conference Rooms</u>	Min Guest requirement	Max Guest	Monday-Thursday	Friday-Sunday	Theatre Set-up	Dining Set-up	Cocktail Set-up
Posh Convict	70	150	\$1000	\$1500	80	90	150
1841 Room	40	50	\$500	\$900	60	50	80
Cellar	30	45	\$250	\$500	N/A	30	45
Jecks Room	20	22	\$ 200	\$200	N/A	22	N/A
Chapel Hall & lane Dimensions -8.8metres x 22.4 metres	15 (meeting only)	90	\$300	\$400	90	80	100
White Barn	30	80	\$450	\$600	60	100	120
<u>Outdoor Areas</u>							
Garden Two	40	100	\$350	\$400	N/A	80	110
The Stables	30	100	\$250	\$400	N/A	80	100

Prices are based on Day or Evening costs
 Day functions 7.am- 5.00 pm
 All evening functions 6pm -11.30pm

Equipment Hire (Subject to availability)

(All equipment hire must be confirmed 3 working days prior to meeting date)

Projector Screen @ \$100.00 per day
 Whiteboard with markers @ \$70.00 per day
 Flip chart with markers @ \$60.00 per day
 Television & DVD @ \$85.00per day
 Data Projector @ \$250.00 per day
 Microphone & Amplifier @ \$160.00 per day

Accommodation @ The hotel

Motel – Superior Queen Rooms @ \$160.00 per night (Fri & Sat with breakfast)
 \$120.00 per night (Sunday – Thursday – Room only)
 (Prices are from September 2009)

The Rose & Crown offers 3 ½ star motel rooms each with their own bathroom, television, refrigerator, air conditioning and access to a centrally located courtyard swimming pool.

We have 12 freshly renovated Superior Queen rooms on offer, all overlooking our swimming pool. All rooms contain a queen size bed.

Motel – Family Rooms @ \$185.00 per night (Fri & Sat with Breakfast)
 \$125.00 per night (Sunday – Thursday – Room only)
 (Prices are from September 2009)

Our family rooms are our older style rooms consisting of a queen bed and single bed. All rooms have their own ensuite and are located away from our swimming pool.





Buffet Breakfast Menu

@ \$29.50 per person
(minimum of 20 guests)

Selection of cereals
Orange, tomato & grapefruit juice
Freshly sliced fruit platter
Berry yoghurt

From the bakery

House muffins
Croissants
Danish pastries
Freshly sliced white & wholemeal toast with condiments

Hot Selection

Scrambled eggs
Crispy bacon
Beef chipolatas
Grilled roma tomatoes
Lyonaise potatoes
Grilled mushrooms

Freshly brewed tea & percolated coffee

Private Breakfast Menu

@ \$27.50 per person
(minimum of 30 guests)

Includes the following:

Seasonal fruit platter & muffins delivered to the table
Selection of juices & freshly brewed tea & coffee

Plus: 1 x selection of the following to be served to each guest:

- 1 – Scrambled or fried eggs on toast served with bacon, sausage, grilled tomato, hash browns
- 2 – Eggs Florentine with spinach & hollandaise sauce
- 3 – Smoked salmon & scrambled eggs with asparagus spears



Morning & Afternoon Tea Selection:

Tea and Coffee on arrival
\$3.00 per person

Continuous Tea / Coffee
Extra \$4.50 per person on top of morning tea & afternoon tea selection

House Made Biscuits

(Includes tea & coffee)

\$6.50 per person

Including brewed tea & coffee

Warm Ham, cheese & tomato crossiants

(includes tea & coffee)

@ \$9.50pp

Including brewed tea & coffee

Assorted petite finger sandwiches

(includes tea & coffee & OJ)

@12.50pp

Including brewed tea & coffee

House Made Scones, jam and cream

(Includes tea & coffee)

(Minimum 10 people)

\$9.50 per person

Including brewed tea & coffee

Seasonal Fruit Muffin

(Minimum 10 people)

\$9.50per person

Including brewed tea & coffee

Fresh seasonal fruit platter

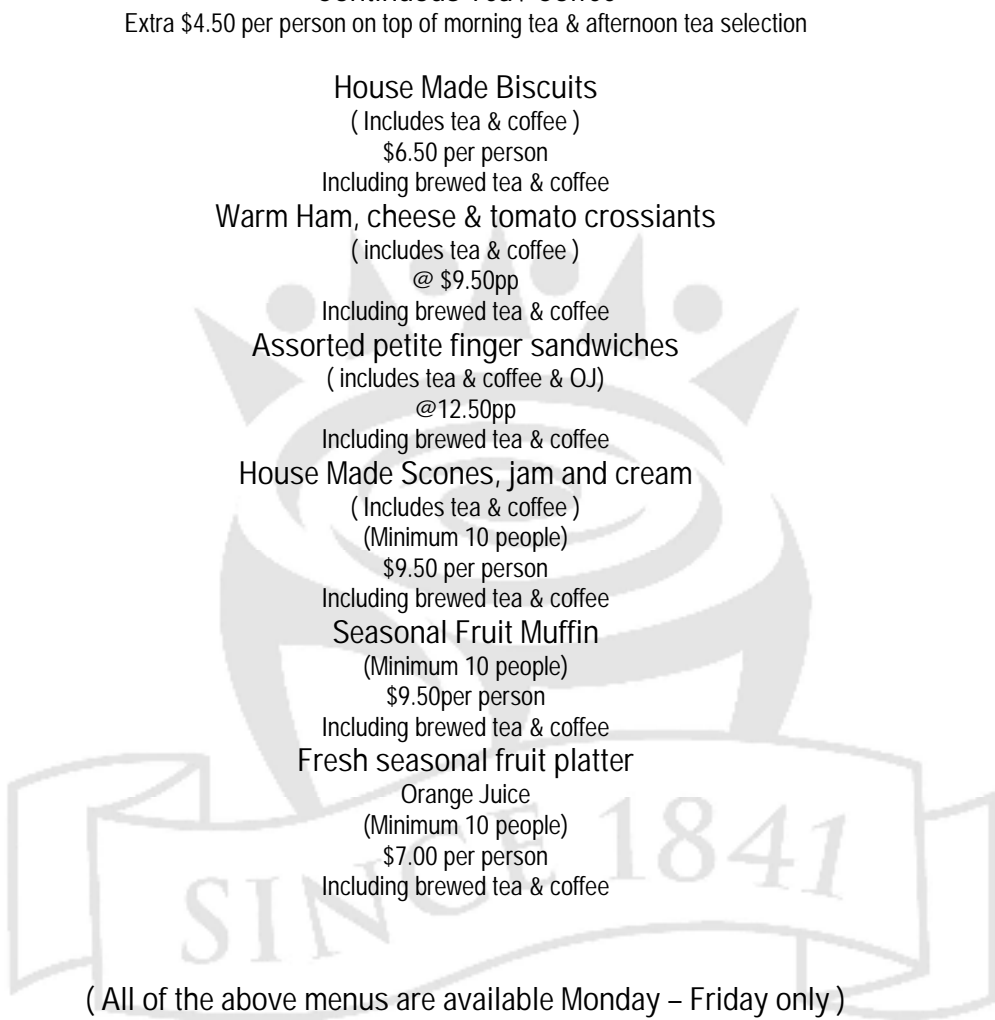
Orange Juice

(Minimum 10 people)

\$7.00 per person

Including brewed tea & coffee

(All of the above menus are available Monday – Friday only)





Conference Lunch Selections

Option 1 – Light Lunch @ \$25.00pp

Lebanese bread roll-ups served chilled on platters to the table with the following assorted fillings:

- beef, lettuce, seeded mustard & cheddar cheese.
- Chicken, avocado, mayo, tomato
- Vegetarian style

Seasonal fruit platter

Assorted softdrinks served during your lunch

Option 2 – Antipasto Lunch (Buffet Style) @ \$26.00pp

* Roast chicken, sundried tomatoes, marinated artichokes, house olives, melezane, mustards & relish, 2 cheeses, dips, toasties

Served with garden salad & Turkish bread

Seasonal fruit platter

Assorted softdrinks served during your lunch

Option 3 – Buffet Style Lunch @ \$29.90pp

Choose of 1 or select 2 for \$5p/p extra of the following served buffet style

- * Panfried whitefish & prawns, bacon in a penne pasta with creamy chardonnay & parmesan sauce
- * Chicken Curry served with fragrant rice , chili jam
- * Wok Beef & asian noodles stirfry of the day

Salads & bread included in all the chooses

Cheese & Seasonal fruit platter

Assorted softdrinks served during your lunch

Option 4 – Pub Business Lunch @ \$25.00pp

Select any from

Open Steak sandwich – Sirloin steak, lettuce, onion jam, tomato, cheese & aioli served with chips

Whiting & Chips, salad, tartare & lemon

Bangers & Mash

Cajun Chicken Caesar Salad

Seasonal fruit platter

Assorted softdrinks served during your lunch

(All of the above menus are available Monday – Friday only)



After Conference Nibbles

Cocktail Platters

Minimum total food spend is \$200.00
We require at least 2 days notice for the following platters
with full payment prior to date of arrival

Duo Dips, arancini balls &
char-grilled Turkish bread Platter
\$65.00 per platter (serves approx 8-10 guests)

Antipasto Platter
\$95.00 per platter (serves approx 8-10 guests)

Grilled chorizo sausages
Marinated fetta & olives
Vegetable frittatas
Olive tapenade
Semi-dried tomatoes
Grilled Chicken skewers
Grilled Turkish bread

Seafood Platter
\$160.00 per platter (serves approx 8-10 guests)

Salt & Pepper squid with aioli
Fish Gougons
Natural & Kilpatrick oysters with lime
Marinated octopus
Grilled prawn skewers with dipping sauce
Thai fish cakes
Chips with dipping sauce



Cocktail / Finger Food Menus

2 hour Cocktail Reception – Minimum of 10 items (from \$35.00pp)

3 hour Cocktail Reception – Minimum of 12 items (from \$42.00pp)

4 hour Cocktail Reception – Minimum of 14 items (from \$49.00pp)

(Minimum booking 20 people)

<u>Hot or Cold Option</u>	per item
Bacon, Cheese and Basil Sausage Rolls with Tomato Kasaundi	\$3.50
Bruschetta topped with fetta, tomato & red onion	\$3.50
Chicken Satay Skewers with Roasted Cashew Nut Sauce	\$3.50
Bacon, Cheese and Basil Sausage Rolls with Tomato Kasaundi	\$3.50
Spanish Frittata with sour cream and Olive tapenade (V)	\$3.50
Arancini balls – Mushroom and Mozzarella cheese (V)	\$3.50
Mushroom Cups filled with Babaganoush and Parmesan (V)	\$3.50
Prosciutto wrapped Bocconcini with Red Pepper Relish (V)	\$3.50
Thai Chicken and Coconut balls with Mango Chutney	\$3.50
Chicken Drumettes roasted with Honey and Sweet Chilli	\$4.50
Kangaroo Mignonettes with Pepper berry Béarnaise	\$4.50
Mini Lamb Kofta Burgers with Mint Raita	\$4.50
Mini Chicken Schnitzel Burgers with Avocado and Garlic Aioli	\$4.50
Sushi Rolls with seafood, wasabi and Soy Sauce dip	\$4.50
Chicken Liver Pate Served on Melba Toast	\$3.50
Kangaroo skewers with kusandi	\$4.50
 <u>Assorted Finger Sandwiches</u>	
Chicken, Bacon, Avocado and Mayonnaise	\$3.50
Thai Egg and Chive	\$3.50
Smoked Salmon, Cream Cheese and Dill	\$3.50
Roast Capsicum and Goats Cheese, Rocket	\$3.50
Roast Beef and Chutney	\$3.50
Tuna, Spring Onion and Egg	\$3.50
 <u>Turkish Bread and 3 dips</u>	
(Dukka & Olive/Balsamic Oil, olive tapendade)	\$4.50
 <u>Seafood Option</u>	
Smoked Salmon parcels filled with Persian fetta & preserved lemon	\$5.00
Coconut crumbed Prawn cutlets with Mango dipping sauce	\$4.50
Swordfish Brochettes, grilled with Soy and Sesame seeds	\$5.00
Assorted Japanese Gunken with Pickled Ginger and Soy Sauce	\$4.50
Salt & Pepper Squid with Lemon and Lime dipping sauce	\$4.50
Fish Gougons with Aioli and Tartare sauce	\$4.50
Thai Fish Balls with Chilli and Palm sugar dressing	\$4.50
Seared scallops wrapped in Prosciutto	\$5.00
Tempura garlic prawns Stuffed with bacon, feta, spinach	\$5.00





Buffet Menu 1

\$50.00 per person

(Minimum booking 40 adults/Maximum 90people)

(Only Available in stables, Chapel Hall & white shed function Rooms)

Turkish Bread & dips platters

served to tables

Hot Dishes

Sliced Fillet of Rare Roast Beef with Mustard Glaze
Tender Roast Turkey Breast with Cranberry and Port Sauce
Baked Nile perch fish fillet drizzled with a white wine beurre blanc

Tossed Hot Mixed Vegetables,
Hot Buttered Potato Chats with Dill,

Salads

Green Salad

Greek Salad

Desserts

Devilish Chocolate Cake

Lemon & Lime Tartlets

Fresh fruit platter

Freshly percolated Tea & Coffee

Menus subject to seasonal change
Minimum of 20 people & Maximum of 80 people



Buffet Menu 2

\$60.00 per person

(Minimum booking 40 adults/Maximum 90people)

(Only Available in stables, Chapel Hall & white shed function Rooms)

Selection of antipasto platter
(cold meats, marinated olives, fetta, sun-dried tomatoes)

Hot Dishes

Crispy skin pork belly with crackling
served with a apple cider gravy

Roasted Turkey breast served with cranberry sauce

Baked Fish of the Day

Baked Potatoes with rosemary

Cauliflower Gratin

Prawn & Barramundi linguini pasta

Salads

Green Salad

Gourmet potato & bacon salad

Desserts

Mini pavlovas

Lemon & Lime Tartlets

Fresh fruit platter

Apple & Rhubarb Crumble

Freshly percolated Tea & Coffee

Menus subject to seasonal change
Minimum of 20 people & Maximum of 80 people



CREATE YOUR OWN MENU

(Only available in 1841 restaurant, Garden 2 & stables area)

(Subject to weather conditions)

3 course set menu (Antipasto platters for entrée 2 x main & 1 x dessert)	from \$60.00 per person
3 course set menu (1 x entrée, 2 x main, 1 x dessert)	from \$55.00 per person
3 course set menu (choice of 2 x entrée, 2 x main & 2 x dessert)	from \$60.00 per person
4 course set menu (choose of 2 x entrée, 2 mains & 2 x desserts plus cheese platter)	from \$75.50 per person

OR

Antipasto Platter:

\$18.00p/p

Continental cold meats – salami & ham
Sun-dried tomatoes
Marinated kalamata olives
Spiced eggplant
Marinated fetta
Char-grilled Turkish bread with dukka & balsamic

Entrée

SOUP SELECTION:

* Pea & ham soup	\$12.00p/p
* Cream of Thai pumpkin soup	\$12.00p/p
* Parsnip & Blue cheese soup	\$12.00p/p
* Minestrone soup	\$12.00p/p

COLD SELECTION:

* Chilled roasted vegetable frittata with goats cheese, beetroot & spinach salad	\$18.50p/p
* Prawn & Marron Cocktail	\$23.00p/p
* Chicken Liver parfait served with bread sticks	\$18.00p/p
* Spanish onion & black olive egg tart (chilled) roast capsicum, fresh italian salad c/w anchovies (V)	\$18.00p/p
* ½ Dozen oyster Natural w/ lime, basil & vodka sorbet	\$20.00p/p
* Tomato, Onion, olive tapenade and Garlic Bruschetta (V)	\$16.50p/p

HOT SELECTION:

* Penne pasta with duck medallions, bell pepper & honey soy	\$19.00p/p
* Veal Ravioli with a chardonnay cream sauce & three mushrooms	\$18.00p/p
* Sweet potato gnocchi parmesan & porcini cratan	\$19.00p/p
* Quail served with a parsnip puree & pan jus	\$21.00p/p
* Risotto of baked field mushroom porcini mushroom , green veg, truffled artichoke puree	\$21.00p/p
* Grilled chicken fillet served on a chilled Asian salad with a sweet soy glaze	\$20.00p/p
* Parmesan crumbed baby squid, roquette salad and a soft fetta aioli	\$19.00p/p
* Chicken & chardonnay Sheppard pie, spinach	\$20.00p/p
* Seared beef on caramelised onion, asparagus, teriyaki sauce with steamed rice	\$20.00p/p



Main Course

* Eye fillet served with garlic prawns potato roesti & red wine jus	\$36.00p/p
* Beef cheeks & gnocchi drizzled with our house jus	\$34.00p/p
* Prawn linguine with bacon, parmesan & creamy garlic & spinach sauce	\$28.00p/p
* Rosemary Chicken Breast stuffed, free range chicken, sun dried tomato, mozzarella, smashed sweet potato, green herb sauce	\$29.00p/p
* Rack of lamb, herb crusted with potato chats & asparagus spears	\$36.00p/p
* Roasted lamb rump w/ sweet corn polenta	\$35.00p/p
* Lasagna roasted autumn marinated vegetables, house roasted tomato sauce white parsley sauce, date & walnut salad	\$28.00p/p
* Crispy skinned barramundi, fragrant smoked rice, mild curry sauce; bean shoots	\$34.00p/p
* Seared Atlantic salmon & char-grilled salad, Cos lettuce, parmesan, poached egg, truffle cream, crostini	\$34.00p/p
* Pork Belly Cider Braised, Sautéed Cabbage and Bacon, Poached Apple Reduction	\$32.00p/p
* Two duck ravioli, sliced marinated duck drizzled with house jus	\$32.00p/p

All set menus include Garden salads served to each table

Dessert

* Devilish Chocolate cake served with double cream & vanilla ice-cream	\$14.00p/p
* Banana Pavlova with passion fruit syrup	\$14.00p/p
* Apple & rhubarb crumble served with vanilla bean ice-cream	\$14.00p/p
* Vanilla bean pannacotta served with a blueberry compote	\$14.00p/p
* Lemon Tart served with Cream & Raspberry coulis	\$14.00p/p
* Sticky fig pudding served with toffee kahlua sauce, double cream	\$14.00p/p
* Poached pear galette (served warm) clove, vanilla poached pear, Light puff pastry, cream Ana glaze, double cream	\$14.00p/p
* Chocolate tiramisu w/ Bailey's whipped cream	\$15.00p/p
* Trio of mini desserts served on platters (tiramisu, citrus tartlets & cherry rip balls)	\$15.00p/p

Percolated Tea & Coffee included in all set Menus

All prices & menus are subject to change prior to total payment



Additional Options

Additional Choice for Entrée & Main Course	\$5.00 p/p
Chefs Selection of hot & cold canapés for pre-dinner drinks	\$10.00 p/p
Antipasto platter served to each table prior to guest arrival	\$7.50p/p
Char-grilled Turkish Bread & dips served to each table prior to guest arrival	\$5.00p/p
Cheese Platter served to each table	\$7.50p/p

Children's Menu

\$21.00 per child (5 – 12yrs)

Main

Lamb Chops served with mash potato
Crumbed fish & Chips
Baby Bangers & Mash
Grilled Chicken served with chips
Home-made pizza (ham & cheese) served with chips

Dessert

Banana Split served with vanilla ice-cream & choc topping
Or
Duo of ice-cream with house honeycomb

Dietary Requirements

Including vegetarian & gluten free meals available as well as catering for those with allergies
Please advise all dietary requirements 1 week prior to your function date

All prices are subject to change prior to total payment





Drinks Packages

(To take full advantage of these packages, bookings must be over 30 people)

Standard Beverage Package

2 Hours	\$28.00 per guest
3 Hours	\$32.00 per guest
4 Hours	\$36.00 per guest

Superior Beverage Package

2 Hours	\$32.00 per guest
3 Hours	\$36.00 per guest
4 Hours	\$42.00 per guest

Premium Beverage Package

2 Hours	\$36.00 per guest
3 Hours	\$42.00 per guest
4 Hours	\$48.00 per guest

Moet Chandon "Connoisseurs" Beverage Package

3 Hours	\$75.00 per guest
4 Hours	\$90.00 per guest

Standard Beverage Package

Sparkling
 Hardys Reserve Champagne
 White
 Houghtons Quills Classic White
 Red
 Houghtons Quills Classic Red
 TAP Beer (Only available in Posh Convict & 1841 Rest, bottled beer in other areas)
 Tooheys Extra Dry / Hahn Light
 Post mix Softdrinks

Superior Beverage Package

Sparkling
 Little River Brut de Brut
 White Wine
 Jarrah Ridge Classic White
 Red Wine
 Moondah Brook Cab Sav
 Tap Beer (Only available in Posh Convict & 1841 Rest, bottled beer in other areas)
 James Squire Amber Ale, Tooheys Extra Dry / Hahn Light
 Port
 Talijancich Port
 Post Mix Soft Drinks & Bottled Sparkling Water

Premium Beverage Package

Sparkling
 Sittella Sparkling Chenin Blanc
 White
 Spy Valley S.S.B, Upper Reach
 Unwooded Chardonnay
 Red
 Barkling Owl Cab/Merlot
 Mr Riggs "The Gaffer" Shiraz
 Houghtons Wisdom Cabernet Sauvignon
 TAP Beer (Only available in Posh Convict & 1841 Rest, bottled beer in other areas)
 Premium Beers Select from
 Tooheys Extra Dry, James Squire
 & Little Creature Range

Moet Chandon Beverage Package

Belvedere Vodka Cosmopolitans & Martinis
 Moet Chandon Brut to toast the bride
 White
 Chandon cuvee riche
 Cloudy Bay Sauv Blanc / Mountadam EV Chardonnay
 Red
 Cape Mentelle Trinders Cab Merlot
 Domain Chandon Heathcote Shiraz
 Terrazas Reserve Malbec
 TAP Beer
 All our available premium beers select from
 Becks, James Squire or Little creatures, Guinness
 Bottle Beer
 Corona, Crown lager, Pipsqueak cider

Port
 Talijancich Port OR John Kosovich Autumn Harvest

Port
 Talijancich Port OR John Kosovich Autumn Harvest





Post Mix Soft Drinks & Juice

Post Mix Soft Drinks, Juices & Bottled Sparkling Water

All prices & products are subject to seasonal change without notice

Beverage List

(subject to seasonal vintage price change)

Sparkling Wine Selection:

House Sparkling	\$26.00
Sitella Sarkling (Chenin blanc)	\$40.00
Chandon NV	\$49.00
Moet & Chandon Brut (France)	\$100.00
Pol Roger (France)	\$115.00
Ruinart Blanc De Blanc (France)	\$170.00

White Wine Selection:

Houghtons Quills Classic White	\$26.00
Sitella Silk	\$33.00
Spy Valley Sauvignon Blanc	\$38.00
Villa Maria Sauvignon Blanc	\$40.00
Cloudy Bay Sauvignon Blanc	\$53.00
Upper Reach Chardonnay	\$33.00
John Kosovich "Wooded" Chardonnay	\$33.00
Freycinet Chardonnay	\$55.00
Howard Park Sav Blanc	\$39.00
Sandalford "Element" Late Harvest Reisling	\$27.00
Cape Mentelle "Georgiana: SSB	\$37.00
Paul Conti Chenin Blanc	\$33.00
Mitolo "Jesters" Rose	\$39.00
Sandalford Verdelho	\$37.00
Sandalford Sauvignon Semillon Blanc	\$40.00
Petaluma Chardonnay 05	\$75.00

Red Wine Selection:

Houghtons Quills Classic Red	\$26.00
Moondah Brook Cabernet Sauvignon	\$30.00
Houghtons Wisdom Cabernet Sauvignon	\$49.00
Sandalford "Reserve" Cabernet Sauvignon	\$59.00
Barkling Owl Cab Merlot	\$35.00
Mr Riggs "The Gaffer" Shiraz	\$34.00
Kingston Estate Echelon Shiraz	\$45.00
Sandalford "Reserve" Shiraz	\$47.00
John Kosovich Pinot Noir	\$45.00
Cloudy Bay Pinot Noir	\$77.00
Freycinet Pinot Noir	\$91.00
Howard Park "Scotsdale" Shiraz	\$54.00
Repertoire Grenache	\$37.0
Terlato & Chapoutier Shiraz Viognier	\$36.00
Cape Mentelle "Marmaduke" Shiraz/Grenache	\$37.00
Wira Wira "Church Block" Cab,Merlot,Shiraz	\$37.00
Jack Mann Cabernet Sauvignon 04	\$125.00
Eileen Hardy Shiraz 04	\$120.00
E & E Black Pepper Shiraz 05	\$115.00

Port Selection (per 60ml):

Talijancich Old Peters Port	\$5.00
John Kosovich reserve Muscat	\$9.90
Grant Burge tawny port	\$6.00
Galway Pipe tawny port	\$7.00
Talijancich 1961 solero	\$15.00

TAP Beer Selection:

Becks	\$4.2 / \$9
James Squire Pilsner	\$4 / \$8.5
James Squire Amber Ale	\$4 / \$8.5
James Squire Porters (Dark Ale)	\$4.2 / \$8.5
James Squire Golden Ale	\$4 / \$8.5
Tooheys Extra Dry	\$4 / \$8.5
Hahn Premium Light	\$4 / \$7.5
Tooheys NEW	\$4 / \$8.5
Little Creatures Rodgers	\$4 / \$7.5
Little Creatures Pilsner	\$4 / \$8.5
Little Creatures Bright Ale	\$4 / \$8.5

Bottled Beer:

Crown Lager	\$7.00
Corona	\$8.00
Pure Blonde	\$6.00
Cascade Premium Light	\$5.50
Tooheys Extra Dry	\$7.00
Carlton Mid Strength	\$5.50

Softdrinks, Juices Selection:

Pepsi	\$3 / \$9.50
Pepsi Max	\$3 / \$9.50
Lemonade	\$3 / \$9.50
Solo	\$3 / \$9.50
Tonic & Dry Ginger Ale	\$3 / \$9.50

Spirits Available:

House Spirits from \$7.00
Liqueurs from \$7.00
Top shelf spirits from \$8.50





Lemon, Lime, Bitters \$3.5 / \$12.50
Apple, Orange, Pineapple Juice \$4 / \$15.00

FUNCTION ROOM HIRE TERMS AND CONDITIONS

Confirmation of Function Bookings

Your reservation is considered confirmed on receipt of a Deposit of \$500.00 and a copy of these Terms and Conditions Contract properly signed. If these are not received on time, we reserve the right to cancel the booking to make the venue available to other clients. Your booking will not be confirmed until a deposit is received. Please note that we do not accept tentative bookings

Confirmation of Corporate Functions

To confirm your booking we require a official order & credit card facility details

Payment

Non Account customers

The contract signatory is liable to pay all money due under this agreement. We do not provide credit unless you are a current account customer. All function accounts must be paid in full with credit card, cash or bank cheque at least 7 working days prior to the function date. Cheques are only accepted with prior management approval.

Account Customers

A official order is required from your company outlining the room & services required.

Final Numbers & Minimum Guest requirement

Each function room has a minimum numbers of guests that needs to attend your function. For example The posh convict is a minimum of 60 guests, cellar is 25 guests, chapel is 20 guests 1841 kitchen 50 guests. If your numbers fall under the require amount, you are required to pay for the minimum amount that has been assigned to each function room

To ensure the success of your functions, we require confirmation of final numbers at or before 12 midday, least 7 working days prior to your function. This will be the guaranteed number. Increases are acceptable if adequate notice is given. It is your responsibility to notify us of final numbers. Charges will be based on the guaranteed number or the number attending, whichever is greater. Please note that all lunch & dinner functions held in our function rooms including the Ballroom, cellar & chapel have a minimum amount of spend per room.

Cancellations

In the event of cancellation the following terms will apply:

1. All cancellations must be made in writing
2. For functions cancelled ten (10) working days or less prior to the function date, the cancellation fee will be equal to 50% of the total estimated value of the function.
3. Deposits are non-refundable at any time
4. Room hire charge is non refundable at all times

Equipment Hire Charges

Charges apply for all special equipment or facilities provided for each function – please discuss costs and needs with hotel staff.

Glitter & Foil Shapes

Please note : glitter and foil shapes are not allowed

They are almost impossible to remove; a cleaning fee of \$200.00 will apply if this term is not adhered to.





Candles or Tea lights

They must be placed in containers approved by Rose & Crown or they will not be allowed.

Consumption of outside Food and Beverage

Function organizers or their guests are not permitted to supply their own food or beverages. Specialty cakes are an exception (cake plating charge applies)

Room Allocation

The hotel reserves the right to reassign the function to another room/area if the booked space is not considered suitable due to Guest numbers changing significantly Extreme Weather Conditions or Hotel maintenance or safety issues.

Surcharges & Time Extensions

15% on Public Holidays.

A Surcharge of \$200 per 30 minutes will be payable for any function that continues beyond the agreed time. All functions to be finished at agreed time

Bar Service Times

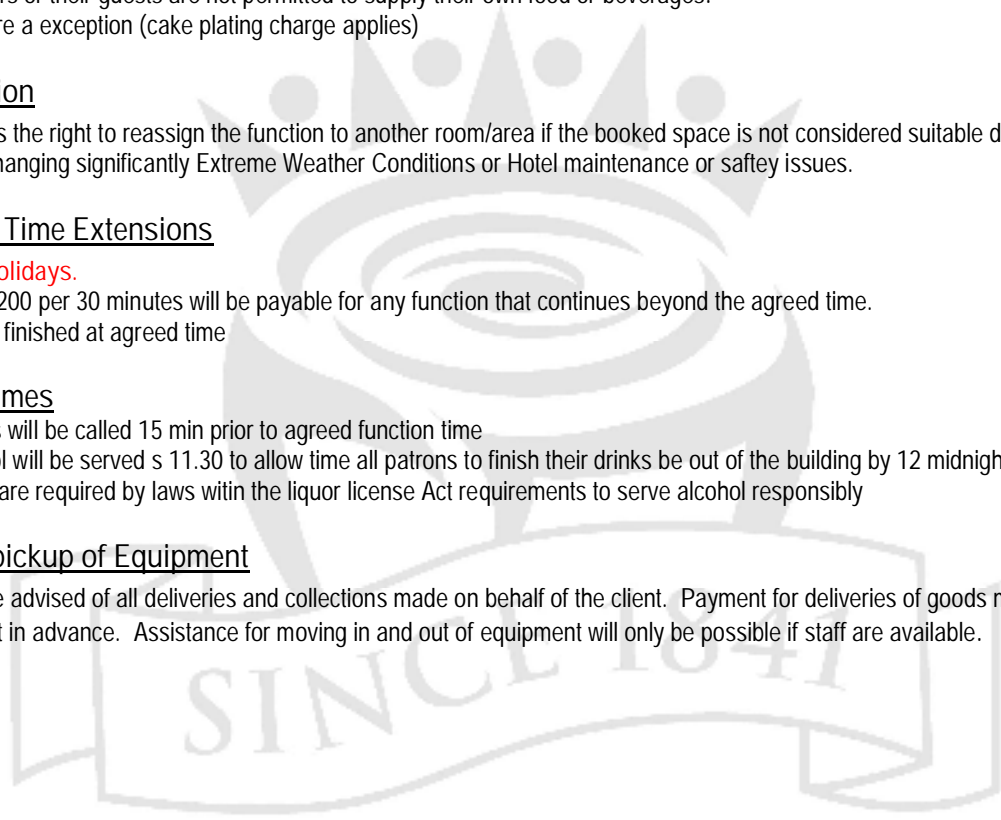
Alcohol last drinks will be called 15 min prior to agreed function time

The Latest Alcohol will be served s 11.30 to allow time all patrons to finish their drinks be out of the building by 12 midnight

Please note : We are required by laws within the liquor license Act requirements to serve alcohol responsibly

Delivery and pickup of Equipment

The Hotel must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance. Assistance for moving in and out of equipment will only be possible if staff are available.





Responsibility

1. The patron assumes responsibility for all damage caused by them or any of their guests, invites or other people attending the function, whether in the function rooms or in another part of the hotel.
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above and beyond normal cleaning.
3. The Hotel will take all necessary care but will not accept responsibility for damage or loss of any client's property in the Hotel before, during or after the function.
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House policy of the Hotel management and all applicable laws.
5. We reserve the right to intervene or close a function if functions activities are considered illegal, noisy or offensive
6. Garden & the Cellar Bar area has sound restrictions so as to not interfere with other Restaurant diners & close residential neighbors. Clients own music or D.J are particular to the restrictions & dance music cannot be played in the garden area after 6pm.
7. The Hotel reserves the right to refuse the service of alcohol to any guest it considers to be under age or intoxicated or behaving in an offensive manner.
8. The Hotel abides by the conditions of the Liquor Licensing Act.

Please read the above agreement carefully, sign it below and return it to the Rose and Crown Hotel with your deposit.

Fax: 9379 3418
Post: PO Box 50
Guildford WA 6935

I have read and accept the conditions stated in the above Agreement (Pages 1 – 3):

Guest / Company Name:
Function Date:
Postal Address:
Contact Number:
Email Address:
No. Persons:
Room Hire:

Signature: _____ Date: _____

Deposit: () B/Card () M/Card () Visa () Cheque () Cash

Cardholders Name: _____

Card No. _____ Expiry Date: _____

Signature: _____





Rose & Crown Hotel / Motel Map

