



Christmas FUNCTIONS 2017



Celebrate the *Festive Season* in heritage style at the **Rose and Crown**

From summer afternoon gatherings in our iconic beer garden, to formal festive set menus and buffets in our beautifully restored heritage function rooms, we've got *Christmas 2017* covered.

functions@rosecrown.com.au
08 9347 8100

105 Swan Street
Guildford

VENUES

White Barn

Our Flagship & largest Venue. The magnificent White Barn is packed with original features and is an ideal space for formal dinners and luncheons, and cocktail parties to impress.

Buffet maximum 80 guests
Set menu 100 guests
Cocktail 150 guests



Chapel Hall

Originally built as an outbuilding housing displays for the famous Hall Museum of Guildford, the Chapel is a soulful space solidly with bi-fold doors to its own private courtyard flowing out to the Stables Yard.

Buffet maximum 70 guests
Set menu 80 guests
Cocktail 100 guests



Cellar Bar

This famous convict built cellar has a history dating back to 1841 and was built with hand-made nails and hand-sawn jarrah beams that still hold the massive building steady after more than one hundred and seventy years. A truly unique space to entertain complete with it's own private bar and bar person for the evening.

Set menu 24 guests
Cocktail maximum 45 guests



VENUES

The Gazebo Garden

The largest section of our beautiful garden available to privately hire, complete with picturesque gazebo.

Maximum 100 guests cocktail

Maximum 70 guests set menu



The Waterfall Garden

Situated close to the fire pit and bar is our undercover waterfall garden. Perfect for year round entertaining.

Maximum 50 guests cocktail



The Stables

This refurbished historic Georgian landmark, once, used as camel stables in the mid 1800's, has a veranda attached to it which creates a welcoming open air feel.

Maximum 60 guests cocktail



The BackStables

Tucked behind the Stables through the archway is our Back Stables Yard, our most private area of the garden available to hire. The façade of this historic building will add a backdrop of history to your outdoor celebration.

Maximum 80 guests cocktail

Maximum 40 guests Set menu



ALFRESCO GARDEN COCKTAIL PARTIES

MENU ONE

Festive Canapes

Vegetarian Arancini, Smoked Aioli, Parmesan
Pork, Apple & Cranberry Sausage Rolls
Avocado Tarts, Poached Prawn
Beetroot, Goats Cheese & Walnut Tarts
BBQ Pork Steam Buns, Sweet Chilli Dipper
Chilli Salt Squid, Tartare Sauce

Mini Meal

Southern Fried Turkey Sliders:
Coleslaw, Chipotle Aioli

\$49.00pp

Minimum 30 guests

MENU TWO

Festive Canapes

Vegetarian Arancini, Smoked Aioli, Parmesan
Pork, Apple & Cranberry Sausage Rolls
Avocado Tarts, Poached Prawn
Beetroot, Goats Cheese & Walnut Tarts
BBQ Pork Steam Buns, Sweet Chilli Dipper
Chilli Salt Squid, Tartare Sauce
Tomato & Feta Bruschetta, Balsamic Glaze
Peking Duck Spring Rolls, Plum Dipping Sauce

Mini Meal

Southern Fried Turkey Sliders:
Coleslaw, Chipotle Aioli

\$59.00pp

Minimum 30 guests

PRICE FULLY INCLUSIVE OF:

*Private garden venue (area will be decided dependent on guest numbers but please advise if you have a specific preference and we will do our utmost to accommodate you!) or The Cellar (surcharge of \$5.00 pp for the cellar)

*Staffing to service your guests for the duration of the function

INDOOR PRIVATE BANQUETS

SET MENU ONE

Entree

Leek, brie and chive tart, smoked salmon,
Rocket & pickled onion salad, orange glaze

Main

Turkey tenderloin, stuffed with cranberry, pecan,
& goats cheese, carrot puree, honey
mustard potatoes, wilted spinach, red wine jus

SERVED ALTERNATING (50:50) WITH

Cone Bay barramundi, romesco sauce,
caramelized onion & chorizo potato cake,
shaved fennel & pine nut salad

Vegetarian & dietary requirements available on request

Dessert

Passionfruit Snowball

Tea and coffee

\$65.00pp

Minimum 30 guests

SET MENU TWO

Entree

Leek, brie and chive tart, smoked salmon,
Rocket & pickled onion salad, orange glaze

Main

Turkey tenderloin, stuffed with cranberry, pecan,
& goats cheese, carrot puree, honey
mustard potatoes, wilted spinach, red wine jus

Or (FULL CHOICE)

Cone Bay barramundi, romesco sauce,
caramelized onion & chorizo potato cake,
shaved fennel & pine nut salad

Vegetarian & dietary requirements available on request

Dessert

Passionfruit Snowball

Tea and coffee

\$69.00pp

Minimum 30 guests

SET MENU THREE

Entree

Leek, brie and chive tart, smoked salmon,
Rocket & pickled onion salad, orange glaze

Or (FULL CHOICE)

Spiced chicken, smoked corn potato salad,
tzatziki dressing

Main

Turkey tenderloin, stuffed with cranberry, pecan,
& goats cheese, carrot puree, honey
mustard potatoes, wilted spinach, red wine jus

Or (FULL CHOICE)

Cone Bay barramundi, romesco sauce,
caramelized onion & chorizo potato cake,
shaved fennel & pine nut salad

Or (FULL CHOICE)

Treeton Farm sirloin, potato & herb galette,
Prosciutto wrapped asparagus, mushroom ragout
Vegetarian & dietary requirements available on request

Dessert

Passionfruit Snowball

Or (FULL CHOICE)

Rose & Crown Xmas pudding, brandy anglaise,
Xmas inspired ice cream

Tea and coffee

\$79.00pp

Minimum 30 guests

PRICE FULLY INCLUSIVE OF:

*Private function room or garden area (area will be decided dependent on guest numbers)

*Staffing to service your guests for the duration of the function

*Christmas Bon Bons per person and Christmas Table Centrepieces

INDOOR PRIVATE BANQUETS

XMAS BUFFET

Canapes on arrival

Vegetarian arancini, smoked aioli, parmesan
BBQ pork steam buns, sweet chili dipper
Avocado tarts, poached prawn

Carvery

Treeton Farm roasted sirloin with horseradish cream

Main

Slow roasted turkey breast, cranberry & thyme sauce
Penne with assorted mushrooms, semi dried tomatoes, kalamata olives, baby spinach, pangaretto
Maple and paprika potatoes
Steamed seasonal vegetables
Watermelon, feta & shallot, mint & pine nut salad
Middle eastern coleslaw, cabbage, carrots, red onion, raisins, dried apricots, pomegranate yoghurt dressing

Dessert

French vanilla pannacottas
Chocolate & raspberry tarts
Fig & almond meringues
Tea and coffee

\$79.00pp

Minimum 40 people

PRICE FULLY INCLUSIVE OF:

- *Staffing to service your guests for the duration of the function
- *Christmas Bon Bons per person and Christmas Table Centrepieces

BEVERAGE PACKAGES

CLASSIC PACKAGE

3 hours \$39

4 hours \$44

Sparkling:

Redbank Emily Sparkling

White Wine

Castelli Sum Sauvignon Blanc

Alkoomi Late Harvest

Red Wine

Castelli Sum Shiraz

Beer *

Toohey's Extra Dry

Carlton Mid

Cascade Light

Soft drinks

PREMIUM PACKAGE

3 hours \$44

4 hours \$49

Sparkling:

Little River Brut de Brut Sparkling

White Wine

Fermoy Estate Semillon Sauvignon Blanc

Alkoomi Late Harvest (sweet)

Red Wine

Willoughby Cabernet Sauvignon

Smith & Hooper Merlot

Beer *

Tooheys Extra Dry

Pure Blonde

House Cider

Cascade Light

Soft drinks & fruit juice

CONNOISSEUR'S PACKAGE

3 hours \$55

4 hours \$60

Sparkling:

Sittella Chardonnay

White Wine

Aravina Semillon Sauvignon Blanc

Alkoomi Late Harvest

Castelli Chardonnay

Red Wine

Talijancich Reserve Pt Shiraz

Picardy Merlot Cabernet

Beer

Little Creatures Pale Ale

Little Creatures Rogers

Corona

Matso Ginger Beer,

Bulmers Pear or Apple Cider

Soft drinks & Fruit juice

*PREMIUM BEER UPGRADE

Craft Beer \$5.00pp

(James Squire Fifty Lashes, Little Creatures Rogers, house bottled Cider)

Premium Beer \$8.00pp

(Corona, Matso Ginger Beer, Bulmers Pear or Apple Cider)

CASH BAR & CONSUMPTION

BEVERAGES ON CONSUMPTION:

Beverages can also be served on a consumption basis with the bill being settled at the conclusion of the function by the organiser

Please select up to 1 x sparkling wine, 2 x white, 2 x red wines and 3 x bottled beers or ciders to offer you guests from our full wine list.

CASH BAR:

As a fully functioning pub, you also have the option of having a tab on our main public bar for your guests. We will distribute wristbands to your guests to identify them.

Once the tab has been reached, you can choose to extend, or guests can continue to purchase drinks individually from the bar.

This works best for garden functions ideally located close the main bar, or in our Cellar which has it's own private bar.

Chat your preferred option over with our friendly functions staff to choose the best service for you.