



Rose & Crown

Corporate Events

WA's most historic hotel
Since 1841

The Rose & Crown Hotel is the ideal location for your corporate event. Whether you require a formal themed dinner in one of our function rooms, a special celebration or just a casual get together our facilities will be tailored to suit your individual needs.

We offer the perfect location for fine food and beverages, accommodation and relaxation.

If you do not want the hustle and bustle of the city, yet want to be close, come and experience all that Guildford and the Swan Valley has to offer.

Provide us with your requirements and let our friendly and professional team take care of all the arrangements.

Nova Vandenberg
105 Swan Street, Guildford WA 6055



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Web: www.rosecrown.com.au

Event Areas

Posh Convict & Courtyard

Built in 1890 this revamped grand space within the Hotel's original building has a relaxed lounge bar atmosphere great for corporate events or family & friends get togethers. Many a great occasion has been celebrated in this welcoming area. Can seat up to 90 guests or 250 stand up.

1841 Restaurant

Located within the main hotel, 1841 Room is richly decorated in eclectic style furnishings with original artworks & 2 fireplaces. Can Seat up to 50 guests for an intimate gathering.

Jecks Room

Named after the hotels original owner, Thomas Jecks, this is a private dining room themed from its yesteryear era with a lovely fire place. Can seat up to 22 people.

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 sixty years. The original convict built well was used by the Hotel to draw water and brew its own fine ales. Remnants of the tunnel linking the Hotel to the Swan River are still visible. Cellar Bar can seat up to 40 guests or 45 stand up.

Chapel Hall

Originally built as an outbuilding housing displays for the Famous Hall Museum, the Chapel has for the past 25 years been a soulful space solidly booked for many events; from family gatherings to corporate meetings & training sessions, as well as wedding nuptials and receptions. It also has its own private breakout flowing out to the Stables Yard. Can seat up to 70 guests.

White Barn

Part of the original Hall Museum, this is an ideal space for functions wanting a character filled room with modern, lofty barn style presence. Can seat up to 110 guests.

The Stables

This refurbished historic Georgian landmark, once, used as camel stables in the mid 1800's, has a verandah attached to it which creates a welcoming open air feel. This iconic space adds to the Australian theme and is perfect for cocktail parties or casual get togethers. Can seat up to 70 guests.

The Stables Yard

The façade of this historic building, once used as camel stables & bedsitter rooms for weary travellers, will add a backdrop of history to your outdoor event. Can seat up to 80 guests.

Garden 2

One of the attractions of the Rose & Crown Hotel is the lovely, historic beer garden. Established when the Hotel was built the garden offers a stunning setting for a unique ceremony area or casual reception.

Our magnificent rose bush, (said to be the first planted in WA) and a very rare and beautiful dragon tree are amongst some of the garden's treasures. Can seat up to 90 guests & great space for stand up parties up to 120 guests.



Corporate Event Space

	Guest min	Dimension (m)	U Shape	Classroom	Boardroom	Open Tables	Theatre	Banquet	Cocktail	Room Rate	Room Rate
Indoor Areas										Mon - Thurs	Fri - Sun
Posh Convict	70	12 x 9	-	-	-	-	-	90	150	1000	1500
1841 Room	40	5.5 x 12	40	40	-	-	60	50	80	500	900
Chapel Hall	15	11 x 9	60	60	50	60	90	80	100	300	400
White Barn	20	14.4 x 7.5	70	70	60	70	110	100	120	450	600
Jecks Room	10	4.8 x 4.7	-	-	18	-	-	22	-	200	200
Farriers Workshop 1	10	6.3 x 3.3	-	12	18	-	24	18	20	100	150
Farriers Workshop 2	10	6.4 x 3.3	-	12	18	-	24	18	20	100	150
Cellar	30	6.5 x 7.5	-	-	-	-	-	30	45	250	500
Outdoor Areas											
The Stables	50	21 x 3.7	-	-	-	-	-	80	100	250	400
The Stables Yard	40	5.8 x 20	-	-	-	-	-	80	100	200	300
Garden Two	30	12 x 10	-	-	-	-	-	80	110	350	400

Prices are based on Day or Evening costs

Day..... 7.00am - 5.00pm

Evening..... 6.00pm -11.30pm

Complimentary Conference Items

Wireless Internet Access

Iced water & mints

Signage

Lectern

Equipment Hire

6ft Tripod Screen	100
Data Projector	250
Whiteboard & Markers	70
Flipchart & Markers	60
TV & DVD	85
Microphone + Amplifier	160
Portable mini CD player	40
Ipod Docking Station	60

Other Audio Visual/ equipment available on request



Accommodation

The Rose and Crown Lodge boasts 3.5 star rooms, with 12 queen rooms overlooking the pool area. All our rooms are well appointed and decorated in Modern Comfort Décor and designed to aid the business traveller.

Our rooms are equipped with new ensuite facilities, soft furnishings, television, air conditioning, fridges and tea/coffee making facilities. The Lodge also provides rooms for private meetings and consultations offering, fax, scanning and photocopying facilities.

Room Type	Sat & Sun w' Breakfast	Sun- Thurs	Features
Superior Queen	160	120	3.5 Star room, Ensuite, TV, Fridge, Air con
Family Room	185	125	3.5 Star room, Ensuite, TV, Fridge, Air con
Heritage Rooms	From 190	From 150	4 Star room, Spa Ensuite, TV, Fridge, Air con

Buffet Breakfast 35 pp (min 30 persons)

Cold Selection

selection of cereals
orange & apple juice
fresh fruit salad
berry yoghurt

From the bakery

house muffins
croissants
danish pastries
freshly sliced white and wholemeal toast with condiments

Hot selection

scrambled eggs
crispy bacon
breakfast sausages
grilled roma tomatoes
grilled asparagus
sauté mushrooms
hash browns

freshly Brewed Coffee and Tea

Business Breakfast 27 pp (min 20 persons)

Includes:

fruit platter & muffins to the table
selection of juices & freshly brewed coffee & tea

Plus select either:

1 – scrambled eggs served on toast with bacon, sausage, grilled tomato and hash browns
2 – eggs Florentine with spinach & hollandaise sauce
3 – smoked salmon & scrambled eggs with asparagus spears



Lunch

Option 1 Working Light lunch 25 pp (min 10 pax)

mexican tortilla wraps with the following assorted fillings

- beef, lettuce, seeded mustard & cheddar cheese
- chicken, avocado, mayo & tomato
- vegetarian style

fruit platter

soft drinks

Option 2 Working S-Wedge lunch 25 pp (min 10 pax)

mixed sandwich salver – sourdough, wholemeal, baguette

- salmon, cream cheese & chive
- vegetarian style
- 2 meat continental

fruit platter

soft drinks

Option 3 Pub Business Lunch 25 pp (min 10 pax)

platter selection of:

- B.L.T. baguette
- fish n' chip cornet barramundi, tartare sauce
- vego Caesar Salad wrap

fruit platter

soft drinks

Option 4 Fresh Buffet Style Lunch 32 pp (min 15 pax)

penne pasta - creamy chardonnay, avocado, artichoke & parmesan sauce

chicken tagine - mixed vegetables

with:

bread rolls & green salad

fruit platter

soft drinks

Option 5 Fresh Buffet Style Lunch 32 pp (min 15 pax)

wok beef stir fry

chicken curry - fragrant rice & chilli sauce

with:

bread rolls & green salad

fruit platter

soft drinks



Please Note: 2 – 4pax choose from our Restaurant A la Carte Menu

5 – 9pax chef's selection of fresh wraps or sandwiches including a vegetarian option, whole fruit and soft drink

Take a breather

tea and percolated coffee	3.5 pp
house made biscuits	3.5 pp
fruit platter	4.0 pp
fresh muffins	4.5 pp
scones w' jam & cream	5.5 pp
warm ham, cheese & tomato croissants	6.5 pp

All Day Delegate Package 40 pp

On Arrival

coffee & tea

Morning Tea

fresh muffins served with coffee & tea

Lunch - choose from the following;

Option 1 - Working Light Lunch

Option 2 - Working S-Wedge Lunch

Option 3 - Business Pub Lunch

Afternoon Tea

biscuits served with coffee & tea



All Day Delegate Package 45 pp

On Arrival

coffee & tea

Morning Tea

scones, jam & cream served with coffee & tea

Lunch - Choose from the following;

Option 4 - Fresh buffet style lunch

Option 5 - Fresh buffet style lunch

Afternoon Tea

biscuits served with coffee & tea

High Tea 38 pp

available: mornings 9.30 -11.30am
 afternoons 3.30 - 5.30pm

Tea Sandwiches

chicken & avocado, herbs
cucumber, crème fraîche & dill
cured salmon, rocket, lemon, capers
asparagus, celery, walnuts & goats cheese

Scones & Conserve

date or plain scones - house conserve & double cream

Sweets

chocolate coated fresh strawberries & cream
lemon tart
chocolate truffles
apple & rhubarb cupcakes

Teas

english breakfast, supreme, earl grey premium, darjeeling, herbal/fruit infusions,
chamomile, peppermint, ginger, apple & chai

Fresh coffee



Deluxe High Tea

The Rose Tea

includes a glass of sparkling chandon rosé
48 pp

The Crown Tea

includes a glass of veuve clicquot nv champagne
55 pp

Heritage Buffet 50 pp

Minimum 30 adults - available in The Stables - Chapel Hall - White Barn – The Stables Yard

Hot Dishes

rare roast sirloin with mustard glaze & house jus
chicken parmigiana

Side Dishes

daily fresh bread
steamed vegetables
roasted potato and pumpkin

Salads

greek salad
potato salad

Desserts

lemon & lime tartlets
mini pavlova

Coffee & Tea



Noble Buffet 60 pp

Minimum 30 adults - available in The Stables - Chapel Hall - White Barn – The Stables Yard

Served to the tables

tapas share plate

Hot Dishes

roast avon lamb leg
baked barramundi - house tomato bake
thai chicken curry

Sides Dishes

potato gratin
asian stir-fry greens
rice pilaff
minted gravy

Salads

zucchini, asparagus, celery & pea
tomato, feta & green leaf
soba noodle

Desserts

apple crumble
flourless chocolate cake
fruit salad
whipped cream

Coffee & Tea



Decadent Buffet 75 pp

Minimum of 50 guests

To the table

freshly baked assorted bread rolls

Cold Selection

chilled cooked tiger prawns with traditional cocktail sauce
selection of antipasto platter - cold meats, marinated olives, fetta, sun-dried tomatoes
grilled mediterranean vegetables tossed with m/river olive oil

Salads

russian style mushroom & parsley
cos, apple, roasted cashews & curry vinaigrette
tomato, red onion & basil

Hot Dishes

market fish - wok stirred with ginger & spring onion
roast scotch fillet - shiraz jus
pancetta wrapped chicken with lemon & spinach
herb roasted potatoes
steamed vegetables
fragrant rice

Desserts

apple crumble
cheese & fruit platter
devilish chocolate cake
baby pavlovas
mini lemon tartlets

served with double cream

freshly percolated coffee and fine selection of teas

Carvery by request

if you wish to add another element to the day, we can add even more finesse
and have our chef to carve for you – p.o.a



Set Menu 1 50 pp

Entrée to each table
bruschetta

Main select from
scotch fillet served with chips, red wine jus (served medium)
rosemary chicken served with harissa mash, house chutney
garden salads to each table

Dessert
baked rhubarb pudding with rhubarb compote & toffee sauce

Set Menu 2 60 pp

Entrée to each table
tapas share plate

Main select from
beef eye fillet served with potato gratin pie, red wine jus (cooked medium)
chicken stuffed with fig & blue cheese served with parsnip & potato puree
barramundi served with pilau rice & light curried jus
steamed greens & garden salads served to each table

Dessert
lemon tart topped with passionfruit jelly, double cream

Set Menu 3 75 pp

Starter to each table
olives & feta with local sourdough

Entrée select from
chicken liver parfait, house croutons
prawn cocktail
asparagus, fontina & rice quiche – french dressed mesclun

Sorbet

Chef's recipe

Main select from
herb crusted rack of lamb with chats, baby carrots & asparagus spears
market fish & chilli prawns - nero noodles & a chardonnay evoo dressing
confit duck (twice cooked) with north african spiced cous cous
steamed greens & garden salads to each table

Dessert select from
flourless chocolate cake – vanilla bean gelato & orange syrup
marinated strawberries & double cream

all menus include tea & coffee



Boutique Canapés min 30 persons

Selection A

salt & pepper squid with aioli
cheese & olive tartlets
mushroom & parmesan arancini's
chicken & ginger wontons
brochette topped with fetta, tomato & red onion
rare beef & horseradish on toasted crouton
mini caesar salad

Selection B

oysters - killers or shooters
fish 'n' chip cornet barramundi, tartare sauce
smoked salmon & cream cheese roulade
seared scallops wrapped in prosciutto in spoons
rice paper rolls with crab, mint & chilli
mini rabbit pies
carpaccio & pickled cabbage
sushi selection

Canapé Party Package (Max 6 items) 25 per person
Selection A

Canapé Cocktail Package (Max 8 items) 35 per person
Selection A (6 items) and B (2 items)

Canapé Posh Nosh Package (Max 10 items) 42 per person
Selection A and B

All packages allow one piece per person



Sundowner Share Platters 2pm – 6pm only

The Guildford 16 pp

flatbread wraps of pumpkin & fetta
chicken skewers & peanut sauce
mushroom & parmesan risotto balls
salt & pepper squid, aioli bowl
homemade sausage rolls

(one piece of each item per guest) Min Spend 150

The Swan 20 pp

flatbread wraps of smoked salmon, capers, goats cheese
prawn arancini
mini rabbit pies
seared scallops wrapped in prosciutto
batter fish gougons
bush kofta balls

(one piece of each item per guest) min spend \$320



Beverage Packages

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

Standard	Superior	Premium	Connoisseurs
Sparkling			
<ul style="list-style-type: none"> Hardy's Brut Reserve 	<ul style="list-style-type: none"> Little River Brut de Brut 	<ul style="list-style-type: none"> Sittella Chenin blanc 	<ul style="list-style-type: none"> Chandon Brut NV
White			
<ul style="list-style-type: none"> Houghton Quills Classic dry white 	<ul style="list-style-type: none"> Jarra Ridge Classic white 	<ul style="list-style-type: none"> Spy Valley Sauvignon Blanc Upper Reach Unwooded Chardonnay 	<ul style="list-style-type: none"> Georgiana Cape Mentelle Freycinet Chardonnay
Red			
<ul style="list-style-type: none"> Houghton Quills Classic dry red 	<ul style="list-style-type: none"> Moondah Brook Cabernet Sauvignon 	<ul style="list-style-type: none"> Wirra Wirra Cabernet Sauvignon Shiraz Merlot Mr Riggs 'The Gaffer' Shiraz 	<ul style="list-style-type: none"> Henschke 'Keyneton' Sandalford 'Estate Reserve' Shiraz
Beer			
Pure Blonde / Cascade Light	Crown Lager / Pure Blonde / Cascade Light	As requested from our stock range	As requested from our stock range
Port			
		<ul style="list-style-type: none"> Talijancich Peter's Old Ruby 	<ul style="list-style-type: none"> Debortili Noble One Kosovich Rare Muscat

All packages include Post Mix Soft Drinks

The costing table below is per person tailored to suit your event.

	Standard	Superior	Premium	Connoisseurs
2 hours	28	32	36	NA
3 hours	32	36	42	65
4 hours	36	42	48	80

Just select the category of wine, beer and/or port from the table above and the booking time of your function to suit your requirements and adjust your function pricing accordingly.

All prices & wines are subject to 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 Reising	\$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	\$37.00
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
Carlton Mid Strength	\$5.50
Little Creatures Pipsqueak Cider	\$7.00
Strongbow Cider Original or Dry	\$7.00

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

Spirits Available:

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



Terms and Conditions

1. Booking Confirmation

A booking is considered confirmed on receipt of \$500 deposit along with a signed copy of the Terms and Conditions Contract.

The booking will not be confirmed until a deposit is received.

2. Payment

2.1 The contract signatory is liable to pay all monies due under this agreement.

2.2 We do not provide credit.

2.3 All accounts must be paid in full either with credit card, cash, direct debit or bank cheque at least 7 working days prior to the function date.

2.4 Personal and company cheques are only accepted 10 days prior to function.

2.5 ALL FUNCTION EVENTS ARE TO BE PRE-PAID PRIOR TO ARRIVAL DATE.

3. Minimum Guest requirement

All function areas at The Rose and Crown Hotel have a required minimum number of guests. In the event that a function falls below the minimum stated, the payee is required to pay for the minimum amount that has been assigned to each function room (see package).

4. Final Numbers

We require confirmation of final numbers 7 (seven) working days prior to your function.

Charges will be based on the guaranteed number or the number attending, whichever is greater.

5. Cancellations

In the event of cancellation the following terms will apply:

5.1 All cancellations must be made in writing.

5.2 Room hire charge is non refundable at all times.

5.3 For cancellations made within one month prior of the function date, the organiser will be charged 50% of the total estimated value of the function.

5.4 For cancellations made within 7 (seven) days prior to the function date the organiser will be charged the total quoted price of the function.

6. Dietary Requirements

Vegetarian & gluten free meals are available and we can also cater for those with allergies.

Please advise all dietary requirements 7 (seven) days prior to your event date.

7. Equipment Hire Charges

Charges apply for all special equipment or facilities provided for each function – please discuss costs and needs with the Events Department.

8. Entertainment

Inside venues - All music must finish by no later than 11.00pm

Outside venues - All music must finish by no later than 9.00 pm

Music levels must be approved by management prior to your event to ascertain that it meets with our local noise level requirements

Under no circumstances are percussion instruments allowed.



9. Decorations

Candles are not to be placed directly onto tablecloths or table tops. They must be placed in containers approved by The Rose & Crown Hotel management or they will not be allowed.

10. Consumption of Food and Beverage

Function spaces may only be hired with the a food package.

Function organisers or their guests are not permitted to supply their own food or beverages.

Birthday cakes are a exception (cake plating charge applies).

11. Delivery and pickup

The Rose & Crown 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 the moving in and out of equipment will only be possible if staff is available.

12. Room Allocation

The Rose & Crown Hotel reserves the right to reassign the function to another room and/or area if the booked space is not considered suitable due to guest numbers changing significantly, extreme weather conditions or Hotel maintenance issues which may arise and are out of Management control.

13. Surcharges & Time Extensions

A 10% surcharge applies on the full price of functions held on Sundays & Public Holidays.

All functions to be finished by agreed time (as per the event order).

14. Bar / Beverages

Minimum spend for private bar service is \$1500 consumption.

The latest alcohol will be served Monday – Saturday is at 11.30pm. This to allow all patrons time to finish their drinks and vacate the premises prior to 11.45pm.

The latest alcohol will be served on a Sunday is 9.45pm. This is to allow all patrons time to finish their drinks and vacate the premises by 10.00pm

This prerequisite is as per our House Policy of Duty of Care and the Liquor Licensing Act.

15. Responsibility

- 15.1 The patron assumes responsibility for all damage caused by them or any of their guests, invitees or other people attending the function, whether in the function rooms or in another part of the Hotel.
- 15.2 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.
- 15.3 The Rose & Crown Hotel will take all necessary care but will not accept responsibility for damage or loss of any client's property in The Rose & Crown Hotel before, during or after the function.
- 15.4 The patron is responsible to conducting the function in an orderly manner and in full compliance with the Rules and House Policy of The Rose & Crown Hotel management and all applicable laws.
- 15.5 We reserve the right to intervene or close a function if activities are considered illegal, noisy or offensive.
- 15.6 The Garden and the Cellar have sound restrictions to ensure the comfort of other restaurant diners and close residential neighbours. Clients own music or DJ must pay particular notice to the restrictions and dance music is not allowed to be played in the garden area after 6.00pm.
- 15.7 The Rose & Crown 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.
- 15.8 The Rose & Crown Hotel abides by the conditions of the Liquor Licensing Act.

16. Security

If management deems that security is warranted for the security of all patrons for your event additional charges may apply.



