



Rose & Crown

Corporate Events

WA's most historic hotel
Since 1841

The Rose & Crown Hotel is the ideal location for your social 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 stay 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.

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Corporate Venues

	Minimum guest requirement	Buffet	Sit Down	U- shape	Boardroom	Cocktail	Room Rate Mon - Thurs	Room Rate Fri - Sun
Indoor Areas								
Chapel Hall	30	70	80	40	60	100	300	450
White Barn	30	110	100	50	70	140	450	600
Jecks Room	10	-	22	-	15	-	200	200
Cellar (min Spend applies)	20	-	20	-	20	30-45	See Conditions	See Conditions
1841 Room	40	40	50	-	-	-	500	900
Posh Convict (min spend applies)	75	-	85	-	-	-	See Conditions	See Conditions
Outdoor Areas								
The Stables	50	80	80	-	-	100	300	450
The Stables Yard	40	100	80	-	-	140	250	350
The Gazebo Garden	30	-	-	-	-	80	350	400
The Waterfall Garden	20	-	-	-	-	40	250	350

Equipment Hire

6ft Tripod Screen	100
Data Projector	250
Whiteboard & Marker	70
Flipchart & Markers	60
Internet Access	Complimentary

Other Audio Visual/equipment available on request



Accommodation

(Please note room rate will change on October 1st 2011)

Room Type	Sat & Sun w' Breakfast	Sun- Thurs	Features
Superior Queen	160	120	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.
Triple Room	185	135	Our triple 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.
Heritage Room	from 200	from 160	The Gold and Sapphire suites each have sumptuous king-size or larger beds that represent days gone by. Genteel and inviting, the Heritage Suites are a superb place to escape to a more regal environment with intricately carved antique furniture, plasma TV & newly refurbished spa bathroom. Includes a fully cooked farmhouse breakfast Saturday & Sunday mornings for the Bride & Groom.

Please note, any group booking of five rooms or more requires a 50% non refundable deposit at the time of booking and the remaining 50% due seven days before arrival.



Business Healthy Breakfast

18 pp (min 5 persons)

Includes:

toasted muesli parfait made with house made fresh berry compote
greek yoghurt
house made low fat muffins
fruit platter

100% fruit juice orange & apple juice
coffee & tea

Business Plated Breakfast

28 pp (min 20 guest, max 50 guest)

Includes:

toasted muesli parfait
fresh fruit salad
low fat yoghurt

select one of the following (pre select)

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

selection of 100% fruit juice
coffee & tea

Buffet Breakfast

39 pp (min 30 persons)

Cold Selection

house made toasted muesli
fresh fruit salad
fruit berry compote
yoghurt
orange & apple juice

From the bakery

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

Hot selection

scrambled eggs
bacon
breakfast sausages
grilled tomatoes
sauté mushrooms
hash browns
baked beans
eggs florentine
asparagus

selection of 100% fruit juice
coffee & tea station



Lunch options

Option 1 Working Light Lunch

25 pp (min 6 pax max 30)

Select 3 of the following choices

Filled Hand Cut Baguette and open sandwich's
(daily baked served cold)

- beef with horseradish cream
- smoked salmon, cream cheese, capers
- cucumber, crème fraîche & dill
- chicken & avocado with herb aioli
- tomato & baby spinach, goats cheese, red onion
- leg ham & cheddar cheese, lettuce & seeded mustard
- asparagus, celery, walnuts & goats cheese

Served Warm

- soup of day & crusty bread
- ham & cheese croissants
- warm quiche
- turkish bread pizza (chefs choice topping)

fresh cut fruit and a selection of soft drinks

Option 2 Working Pub Lunch

29 pp (min 5 pax max 30)

Select 2 of the following choices

- house made beef burgers
- chicken parmigiana
- pork & leek rissole
- steak sandwich
- chicken caesar salad
- ale battered barramundi gougons
- pie of the day
- vegetarian tart

served with garden salad & big chips cooked in low fat oil,
fresh cut fruit and a selection of bottle soft drinks

Option 3 Working Buffet Lunch

32 pp (min 20 pax)

Choose any 1 for \$32.00 pp or 2 for 38 pp min (30 pp)

Start Fresh baguette

- 1) beef bolognese linguine & parmesan
- 2) sweet & sour pork & wok veg
- 3) thai green chicken curry, fragrant rice
- 4) vegetarian lasagne
- 5) lamb curry, spiced potato, minted yoghurt
- 6) braised beef & vegetable bourguignon & roasted new potatoes

served with a selection of cheese with fruit bread wafers, seasonal fruit and a selection of soft drinks



Take a Snack & breather

-Morning tea and Afternoon Tea

all day tea and percolated coffee	9.5 pp
tea and percolated coffee	3.5 pp
house made biscuits	3.5 pp
fruit platter	4.0 pp
fresh muffins	4.5 pp
muesli health bar	4.5 pp
scones w' jam & cream	5.5 pp
magnum ice creams	5.5 pp
cup cakes (chefs selection)	6.5 pp
assorted danishes	6.0 pp
chocolate brownie	6.0 pp

Corporate High Tea 38 pp

Tea Sandwiches

chicken & avocado, herbs
cucumber, crème fraîche & dill
cured salmon, rocket, lemon, capers
beef & horseradish cream

Scones & Conserve

date or plain scones - house conserve & double cream

Sweets

mini almandines
lemon tartlets
profiteroles
mini cupcakes
shortbread

Teas

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

Fresh coffee



All Day Delegate Package 1 42 pp

On Arrival

muesli bars
coffee & tea

Morning Tea

home made fresh muffins

served with coffee & tea

Lunch -

Option 1 - Working Lunch

Afternoon Tea

biscuits served with coffee & tea

All Day Delegate Package 2 49 pp

On Arrival

muesli bars
coffee & tea

Morning Tea

house made scones, jam & cream

served with coffee & tea

Lunch

Option 2 - Working Pub lunch

Afternoon Tea

chocolate brownies served with coffee & tea

All Day Delegate Package 3 52 pp

On Arrival

muesli bars
coffee & tea

Morning Tea - your choice from our breather selection

served with coffee & tea

Lunch

Option 3 - Working buffet lunch (1 choice)

Afternoon Tea- your choice from our breather selection

served with coffee & tea



Heritage Buffet 55 pp

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

Soup of the Day

*served with daily fresh bread

or

Antipasto share plate

(served to table)

Hot Dishes select any 3

roast loin of pork, crackling and apple relish
beef curry, raita & mint leaves
poached chicken & gnocchetti, tomato base
baked barramundi on wok asian greens & hoisin dressing
spinach & ricotta ravioli, cream sauce, parmesan

Side Dishes

steamed fragrant rice
rosemary roasted potatoes
steamed greens
greek salad w' harvey feta
green leaf salad & evoo & balsamic

Desserts

apple cake
fruit salad
whipped crème

1841 Buffet 65 pp

Minimum 40 adults - available in The Stables - Chapel Hall - White Barn – The Stables Yard

Rose & Crown tapas plate

(served to tables)

Hot Dishes select any 3

roast leg of pork, crackling, apple sauce
roast sirloin of beef, pan gravy
tuscan style lamb shanks
grill seared salmon & chive butter sauce
baked barramundi on wok asian greens & hoisin dressing
classic seafood marinara
chicken coq a vin

Sides Dishes

pilaf rice
potato gratin
steamed mixed seasonal veg
tomato, feta & green leaf
caesar salad

Desserts

sticky date & ginger pudding, caramel sauce
peach and pecan meringue
profiteroles
whipped cream

All menus include tea & coffee



Rose and Crown Set Menus

Set Menu 1 - 60 pp

Choice of 1 Soup
Choice of 2 Main

Set Menu 2 - 68 pp

Choice of 1 Entree
Choice of 2 Main

Set Menu 3 - 75 pp

Choice of 1 Entree
Choice of 2 Mains
Choice of 1 Dessert

Set Menu 4 - 78 pp

Choice of 1 Soup
Choice of 3 Mains
Choice of 2 Dessert

Set Menu 5 - 85 pp

Choice of 1 Entree
Choice of 3 Mains
Choice of 2 Dessert

Soups

- cream of mushroom
- classic french onion, gruyere toasts
- minestrone
- thai pumpkin and ginger
- chicken and sweet corn
- tom yum goong
- potato and leek

all served with a fresh baked dinner roll

Entrée

- seared scallops , asian rice noodle salad, chili and lime dressing
- classic rose and crown prawn cocktail
- seared beef carpaccio, beetroot and horseradish puree, rocket
- hot sugar glazed chicken, coconut rice, kai lan
- potato gnocchi, beef cheek ragu, spinach
- salt and pepper squid, tatsoi and snow pea salad, sticky lime dressing
- cajun chicken tenderloins, saffron potato salad, mint raita
- chicken liver parfait, fig chutney, toasted turkish bread
- grilled tiger prawns, chorizo, herb risotto cake, garlic aioli



Mains

- fish of the day(seasonal) with either;
 - steamed kipper potatoes, lemon and caper sauce
 - truffle mash, ratatouille, rocket and balsamic
 - sweet potato and sage crush, tomato and lemon salsa
- char grilled salmon, esclavarde vegetables, béarnaise sauce
- char grilled seasonal vegetable stack, dhukkah crumbed goats cheese, basil oil
- herb and mustard crumbed lamb rump, parsnip and potato puree, caponata
- king henry pork cutlet, mash, broccolini, caramalised apple and seeded mustard sauce
- char grilled sirloin, potato and bacon cake, asparagus, red wine jus
- harissa spiced chicken, middle eastern cous cous, red pepper coulis, mint yoghurt
- wild mushroom risotto, truffle oil, fried leeks
- confit duck leg, gruyere rosti, roasted beets, orange glaze
- garlic and thyme roasted chicken, rosemary potatos, beans, peppercorn sauce
- semi dried tomato, feta and olive stuffed chicken breast, lyonnaise potatos, mushroom jus
- seared prickly ash duck breast, sweet potato galette, greens, shiraz and chocolate sauce
- fennel crusted lamb rack, potato gratin, baby carrots, slow roasted roma tomato, jus

all main meals served with seasonal vegetables

Desserts

- classic lemon tart, double cream and raspberry coulis
- pavlova nests with vanilla cream, strawberries, passionfruit sauce
- vanilla bean panacotta, poached pear, tuille biscuit, shiraz and cinnamon reduction
- sticky date puddings, butterscotch sauce, double cream
- apple and sultana strudel, calvados anglaise, honey ice cream
- chocolate and macadamia brownie, berry compote, double cream
- baked cheesecake, mixed berry icecream,
- kahlua crème brulle, almond biscotti
- sorbet trio terrine, melon and mint salsa

all menus include tea & coffee



Children's Set Menu 20 pp

(up to 15yrs)

Entrée

garlic bread

Main select from

chicken nuggets served with chips

pasta with bolognaise sauce

Dessert

banana split with vanilla ice-cream & sprinkles

Children's Buffet Option Half Price of adults buffet choice

(up to 15yrs)

Select from

Heritage Buffet

1841 Buffet



Canapés min 30 persons

Selection A

arancini balls (veg) parmesan, aioli
hand cut mixed sandwiches
rare beef & horseradish on toast
salt & pepper squid, mango aioli
house made party pies & sausage rolls
fish cakes, sweet chilli
veg tartlets
chicken liver parfait, crouton, chutney

Selection B

oysters natural
scallops wrapped in prosciutto
rice paper rolls with prawn, mint & chili
duck & ginger wontons
beer batter barramundi gougons, tartare sauce
crispy pork belly, apple relish
seared salmon on sticks

Canapé desert Items

mini lemon tartlets
baby pavlova with berry compote
fudge chocolate brownie
mini fruit skewers
mini pecan pies
profiteroles

4 items	22 pp
6 items	26 pp
all of A	32 pp
6 of A & 4 of B	40 pp (min 40 pax)

Mini Meals (served in noodle boxes) 15 pp

thai green curry w' rice
fish and chips cornet
wok seared prawn asian veg noodle box
chilli beef and veggie stir-fry

(all packages allow 1.5 pieces per person)

Sundowners 25 pp between 10am-1pm & 3-5.30 pm only

Mixed finger food platters only available in garden areas
min 20 persons

fresh hand cut mixed sandwiches (chef's choice)
house made tartlets
sausage rolls
assorted turkish bread pizza
cheese & fruit plate



Beverage Packages

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

1841	Superior	Premium	Local Connoisseurs
Sparkling			
• House selection	• Upper Reach Chardonnay	• Houghtons Wisdom	• Cloudy Bay "Pelorus" NV
White			
• House selection	• Millbrook Sauvignon Blanc	• Truffle Hill Sauvignon Blanc Semillon	• Millbrook Sauvignon Blanc • John Kosovich Chardonnay
Red			
• House selection	• Truffle Hill Merlot	• Wirra Wirra Cabernet Sauvignon Shiraz Merlot	• Bella Ridge GSM • Penley Estate Cabernet Sauvignon
Beer			
• House selection	• Pure blonde • Cascade light	As requested from our stock range	As requested from our stock range
Port			
N/A	N/A	• Talijancich Peter's Old Ruby	• Talijancich Solero

All packages include Soft Drinks

The prices below are per person (tailored to suit your event).

	1841	Superior	Premium	Connoisseurs
2 hours	28	32	36	NA
3 hours	32	36	42	65
4 hours	36	42	48	80

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 on Consumption

Extra charge of \$500 for bar hire & bar tender applies.

(subject to seasonal vintage price change)

Sparkling		Red	
House	26	Barking Owl Shiraz Viognier	35
Upper Reach Sparkling	41	Truffle Hill Merlot	36
Houghtons "Wisdom" Sparkling	45	All Saints Sangiovese Cabernet	38
Cloudy Bay "Pelorus" NV	64	Kalleske "Pirathon" Shiraz	42
Chandon Brut NV	52	Running with bulls Tempranillo	36
Moet & Chandon Brut	99	Talijanich Graciano	42
Pol Rodger reserve brut	105	Wirra Wirra "Churchblock" Cab, Mer, Shz	40
White		Penley Estate Cabernet Sauvignon	
John Kosovich Chardonnay (wooded)	35	Voyager "girt by sea" Cabernet Merlot 08	42
Upper Reach Verdelho	35	Cullens Cabernet Sauvignon Merlot 08	56
Millbrook Sauvignon Blanc	36	Houghtons Wisdom Cabernet Sauvignon	52
Truffle Hill Sauvignon Blanc Semillon	36	Ta Mata Estate Gamay Noir 10	45
Sandalford Elements Late Harvest	28	Bella Ridge Grenache, Shiraz, Mourvedre 06	50
Bella Ridge Chenin Blanc	39	Kingston Estate Echelon Shiraz 07	45
Lenton Brae Semillon Sauvignon Blanc	42	John Kosovich Pinot Noir 08	46
Howard Park Riesling	39	Jarra Ridge Reserve Shiraz 05	50
Casa Frecshi Pinot Grigio "Ragazzi"	45	John Kosovich Reserve Cabernet Malbec 09	52
Pierro LTC Semillon Sauvignon Blanc	49	Talijanich Reserve Shiraz 06	54
Dog Point Sauvignon Blanc	52	Terrazas de los Andes Reserva Malbec 07	54
Domaine Chandon Chardonnay	49	Port - 60ml	
Charles Melton "Rose of Virginia"	39	Talijancich Old Peters Port	5
Beer - Bottled		Talijancich 1961 solero	15
Little creatures Rogers, Pale ale & Bright ale	7.5		
Corona	8.5	Soft Drink / Juice	
Pure Blonde	7		
Cascade Premium Light	5.5	Pepsi	3 9.5
Carlton Mid Strength	6	Pepsi Max	3 9.5
Little Creatures Pipsqueak Cider	7	Solo	3 9.5
Strongbow Cider Original or Dry	7	Lemonade	3 9.5
Knappstein Ale	9.5	Apple, Orange, Pineapple Juice	4 15
		Lemon, Lime, Bitters	3.5 12.5
Beer - Tap			
Becks			
Becks			
Guinness			
James Squire Amber Ale			
Little Creatures Pipsqueak			
Little Creatures Rogers			
Little Creatures Bright Ale			
Little Creatures Pale Ale			



Terms and Conditions

1. Booking Confirmation

- A \$1000 non refundable deposit is required at the time of booking to fully confirm the reservation along with a signed copy of the letter of confirmation for event.
- The booking will not be confirmed until a deposit is received.

2. Consumption of Food and Beverage

- Function spaces may only be hired with a food package.
- Function organisers or their guests are not permitted to supply their own food or beverages.
- Birthday cakes and wedding cakes are an exception (cake plating charge applies).

3. Payment

- The contract signatory is liable to pay all monies due under this agreement.
- We do not provide credit.
- All accounts must be paid in full either with credit card, cash, direct debit or bank cheque at least seven working days prior to the function date.
- Personal and company cheques are only accepted a minimum of 10 days prior to event date.
- All function events are to be pre-paid prior to event date.

4. 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).
- The Posh Convict Restaurant has a minimum spend of **\$15 000** to hire it exclusively and must have a minimum of 75 guests. The Cellar has a minimum spend of **\$3000** to hire it exclusively.

5. Final Numbers

- We require confirmation of final numbers seven working days prior to your function.
- Charges will be based on the guaranteed number or the number attending, whichever is greater.
- Any changes within the seven days may incur extra charges and can only be made with the authorization of the Rose & Crown Management.

6. Cancellations

In the event of cancellation the following terms will apply:

- Room hire charge is non refundable at all times.
- 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.
- For cancellations made within seven days prior to the function date the organiser will be charged the total quoted price of the function.

7. Dietary Requirements

- Vegetarian and gluten free meals are available and we can also cater for those with allergies.
- Please advise all dietary requirements seven days prior to your event date.

8. Equipment Hire Charges

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

9. Entertainment (subject to approval)

- Inside venues - All music must finish no later than 11.00pm
- Outside venues - All music must finish no later than 7.00 pm
- Music levels must be approved by management prior to your event to ascertain that they meet with our local noise level requirements.
- Under no circumstances are percussion instruments permitted.



10. 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.
- Outside printed menu's must be approved by Rose & Crown

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 and Time Extensions

- A 20% 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).
- All charges to American Express and Diners carry a 2% surcharge

14. Bar and Beverages

- The latest alcohol will be served Monday – Saturday is at 10.30pm. This is to allow all patrons time to finish their drinks and vacate the premises prior to 10.45pm.
- The latest alcohol will be served on a Sunday is 9.30pm. This is to allow all patrons time to finish their drinks and vacate the premises by 09.45pm
- Under no circumstances do we serve spirits as part of a private event or function
- This prerequisite is as per our house policy of duty of care and the Liquor Licensing Act.

15. Responsibility

- 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.
- 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.
- 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.
- The patron is responsible for conducting the function in an orderly manner and in full compliance with the Rules and House Policy of The Rose & Crown management and all applicable laws.
- We reserve the right to intervene or close a function if activities are considered illegal, noisy or offensive.
- The Garden, the Cellar, 1841 and the Posh Restaurant have sound restrictions to ensure the comfort of other restaurant diners and close residential neighbours.
- 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.
- The person signing this document shall be personally liable for all charges and credit card details are to be held as security for final payment. In the event of outstanding charges, the signatory gives the Rose & Crown the authority to charge the signatory's credit card for any outstanding charges or damages incurred at the Rose & Crown.
- 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.



Letter of Confirmation for Event

****Please return this form when paying the deposit to secure the booking****

Client Details

Name:	
Function day & date:	
Time start & conclude:	
Venue:	
Approx number of guests:	
Occasion:	
Event name: (for signage)	
Contact on the day name:	
Business name: (If applicable)	
Address:	
Suburb:	Postcode:
Mobile:	
Home:	
Work:	
Email:	

Payment Options – Please Tick

Credit Card E.F.T Cash / Eftpos Bank Cheque

Credit Card

Type & Number:
Expiry date:
Cardholders Name:
Amount: \$
Authorised by (Signature of cardholder):

E.F.T

Name of account payment is coming from:
Date & Amount paid:

Account Name: Markepra Trading Trust T/A Rose & Crown

Bank: ANZ

BSB: 016 255 Account: 493 950 206

Please enter as reference the function name & date.

I have read, understood and agree to the Terms and Conditions and accept responsibility to abide by these terms. I accept that prices are subject to change without notice.

Please forward this sheet as confirmation of payment with your deposit.
We thank you for your business.

Name & Signature: _____ Date: _____

Phone: 08 9347 8100 Fax: 08 9379 3418

Email: functions@rosecrown.com.au

Post: PO Box 50, Guildford WA 6935

