



ROSE & CROWN

Wedding Events

WA's most historic hotel
Since 1841

The Rose & Crown Hotel is the ideal location for your wedding 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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Reception Venues

	Minimum guest requirement	Buffet	Sit Down	Cocktail	Room Rate Mon - Thurs	Room Rate Fri - Sun
Indoor Areas						
Chapel Hall	30	70	80	100	300	450
White Barn	30	110	100	140	450	600
Jecks Room	10	-	22	-	200	200
Cellar (min Spend applies)	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
Ceremony Areas						
The Gazebo Garden	30	-	-	80	350	400
The Waterfall Garden	20	-	-	40	250	350

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 and air conditioning.
Triple Room	185	135	Our triple rooms are our older style rooms consisting of a queen bed and single bed.
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.



Wedding Reception Venues

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. It also has its own private breakout flowing out to the Stables Yard.

White Barn

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

The Stables

This iconic space adds to the Australian theme and is perfect for cocktail parties or casual get togethers.

The Stables Yard

The façade of this historic building, once used as camel stables and single men's quarters for weary travellers, will add a backdrop of history to your outdoor event.

The Gazebo Garden (The Rose Garden)

One of the attractions of the Rose & Crown Hotel is the lovely, historic garden. Established when the Hotel was built.

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.

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.

1841 Restaurant

Located within the main hotel, 1841 Room is richly decorated in eclectic style furnishings with original artworks and two fireplaces.

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 and friends get togethers.

Please note: The Waterfall area, Stables and The Gazebo Garden are serviced by the outside bar

For the Cellar, Chapel, White Barn and the Stables yard, bar hire applies.

Ceremony Package

The Rose & Crown has two beautifully appointed ceremony areas available to couples holding their reception with us. The Gazebo Garden is an idyllically shaded setting surrounded by our famous rosebushes. The Waterfall Gardens deck leads you up to the tranquillity of the water with the back drop of the historical Georgian stables.

Venue Hire of \$450.00 is inclusive of:

Red carpet

Registry table with two chairs

Decorated Gazebo area or Waterfall area

20 x Guest seating dressed with white chair covers and ribbons of your choice

Ipod docking station

Extra chairs available on request

Please note wedding ceremony areas are only available between 3pm - 6pm and only to couples holding their wedding reception at The Rose & Crown Hotel.



Heritage Package 125pp

Available in the Stables - Chapel Hall - White Barn – The Stables Yard

Reception package

Includes:

- 1/2 hour of canapé & pre-dinner drinks
- Choice of Heritage buffet, Set menu 1 or Cocktail package 1
- 4 hour 1841 beverage package
- White linen for the bridal, cake & guest's tables with skirting for the bridal (if required)
- Wedding cake cut & served on platters to guest tables

Noble Package 155pp

Available in the Stables - Chapel Hall - White Barn – The Stables Yard - 1841 - Cellar

Reception and Ceremony Package

Includes:

- 1/2 hour of canapé & pre-dinner drinks
- Choice of 1841 buffet, Set menu 2 or Cocktail package 2
- 4 hour superior beverage package
- Function & Ceremony venue hire with full set up
- White linen for the bridal, cake & guest's tables with skirting for the bridal (if required)
- Wedding cake cut & served on platters to guest tables
- Overnight accommodation for the Bride & Groom in our Heritage room including a cooked breakfast for 2 in our restaurant the following morning
- Sparkling wine & fruit basket delivered to Bridal Suite.

Decadent Package 175 pp

Available in the Stables - Chapel Hall - White Barn – The Stables Yard - 1841 - Cellar

Deluxe Ceremony & Reception Package

Includes:

- 1/2 hour of canapé & pre-dinner drinks
- Choice of any buffet, set menu 3 or 4 or a special cocktail package
- 4 hour premium beverage package
- Function & Ceremony venue hire with full set up
- White linen for the bridal, cake & guests tables with skirting for the bridal
- Chair covers for the bridal table dressed with white chair covers & assorted ribbons
- Table runners for each table in assorted colours
- Personalised menus and table numbers
- Wedding cake cut & served on platters to guest tables
- Overnight accommodation for the Bride & Groom in our Gold room, including a cooked breakfast for 2 in our restaurant the following morning, breakfast in bed optional
- Champagne, cheese & fruit platter in room on arrival.



Posh Convict Package

Only available in Posh Convict

Ceremony & Reception Package

Includes:

1/2 hour of canapé & pre-dinner drinks

Rose and Crown's Set Menu 5

4 hour premium beverage package

Function & Ceremony venue hire with full set up

White linen for the bridal, cake, gift & guest's tables with skirting for the bridal

Chair covers for the whole room (chair covers & assorted ribbons)

Table runners for each table in assorted colours

Personalised menus and table numbers

Wedding cake cut & served on platters to guest tables

Overnight accommodation for the Bride & Groom in our Gold heritage room, including a cooked breakfast for 2 in our restaurant the following morning, breakfast in bed optional

Champagne, cheese & fruit platter in room on arrival.



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
- twice cooked cheese soufflé with pear and fennel remoulade
- 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

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



Cocktail Reception min 30 persons

45pp - 8 Items + 1 Mini meal

55pp - 10 Items + 2 Mini meals 50/50

Canapé Selection

Hot Items

arancini balls (veg) parmesan, aioli
salt & pepper squid, mango aioli
fish cakes, sweet chilli
house made beef & guinness pies
veg tartlets
scallops wrapped in prosciutto
tempura prawn cutlets, chili and coriander
yakatori chicken skewers
thai pork and prawn money bags
chicken tandoori spring rolls
duck & ginger wontons
beer batter barramundi goujons, tartar sauce
crispy pork belly, apple relish
seared salmon on sticks
wonton wrapped coriander prawns

Cold Items

seared beef, horseradish cream, olive toast
roma tomato, feta and red onion brochette
oysters natural
rice paper rolls with prawn, mint & chili
smoked salmon mousse
dane duck liver pate, crouton, red onion jam
guacamole en croute, smoked chicken
char siu duck wonton cups
roasted tomato tarts, chive crème fraiche
blue cheese and walnut tart

Canapé dessert Items

mini lemon tartlets
baby pavlova with berry compote
fudge chocolate brownie
mini fruit skewers
mini strudels
mini pecan pies
profiteroles
apple tartlets
mini cupcakes
chocolate raspberry tartlets
macaroons

Mini meals (served in noodle boxes)

thai green curry with rice
fish and chips cornet
wok seared prawn asian veg
chilli beef and vegetable stir-fry

(all packages allow 1.5 piece per person)



Beverage Packages

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

1841	Superior	Premium	Local Connoisseurs
Sparkling			
<ul style="list-style-type: none"> House selection 	<ul style="list-style-type: none"> Upper Reach Chardonnay 	<ul style="list-style-type: none"> Houghtons Wisdom 	<ul style="list-style-type: none"> Cloudy Bay "Pelorus" NV
White			
<ul style="list-style-type: none"> House selection 	<ul style="list-style-type: none"> Millbrook Sauvignon Blanc 	<ul style="list-style-type: none"> Truffle Hill Sauvignon Blanc Semillon 	<ul style="list-style-type: none"> Millbrook Sauvignon Blanc John Kosovich Chardonnay
Red			
<ul style="list-style-type: none"> House selection 	<ul style="list-style-type: none"> Truffle Hill Merlot 	<ul style="list-style-type: none"> Wirra Wirra Cabernet Sauvignon Shiraz Merlot 	<ul style="list-style-type: none"> Bella Ridge GSM Penley Estate Cabernet Sauvignon
Beer			
<ul style="list-style-type: none"> House selection 	<ul style="list-style-type: none"> Pure blonde Cascade light 	As requested from our stock range	As requested from our stock range
Port			
	N/A	Talijancich Peter's Old Ruby	<ul style="list-style-type: none"> 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			38
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 Frezshi 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	glass	jug	
Pure Blonde	7	Pepsi	3	9.5	
Cascade Premium Light	5.5	Pepsi Max	3	9.5	
Carlton Mid Strength	6	Solo	3	9.5	
Little Creatures Pipsqueak Cider	7	Lemonade	3	9.5	
Strongbow Cider Original or Dry	7	Apple, Orange, Pineapple Juice	4	15	
Knappstein Ale	9.5	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:

- All cancellations must be made in writing.
- 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

Brides Name:	Grooms 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: Markeptru 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

