
You're COVID Compliant function with The Rob Roy Hotel

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The State Heritage Listed Rob Roy Hotel effortlessly combines old world charm with modern styling, offering three distinct spaces to suit any function or event.

Whether you are seeking to select options from our function package, or you would like to work with our team to create a bespoke experience, we will ensure a quality event.

Friends, colleagues, family or clients; the Rob Roy Hotel will ensure your guests are completely satisfied.

COVID Compliant Function Spaces

Seeking an intimate gathering, formal dinner, garden party, client drinks, or a personalised creation?

Find what you are looking for at the Roy.

Room hire fee only applicable if minimum spend not achieved.

QUEEN STREET BALLROOM

Capacity: 59 | MINIMUM SPEND:

Monday-Thursday: Lunchtime - \$500 / Evening - \$1,000

Friday-Sunday: Lunchtime - \$1500 / Evening \$2,500

Boasting sophisticated black and white styling with raw timber cladding and a white marble bar, the Queen Street Ballroom provides a chic backdrop for any style of event. Complementary in-house facilities: Exclusive bar, screen, projector with HDMI connectivity, cordless microphone and audio with smart device connectivity.

RESTAURANT

Capacity: 55 | MINIMUM SPEND:

Monday-Thursday: \$1500

Friday-Sunday: \$3000

The restaurant offers a slightly more relaxed feel with both indoor and outdoor space. Featuring contemporary Australian pub fare or a more formal set menu, this is the ideal setting for any event seeking to spill out into the main bar or alfresco later in the night.

ALFRESCO

COCKTAIL: 62 | SEATED: 62 | CUSTOM HIRE RATES

Alfresco provides the perfect relaxed ambiance for a casual get together or a stylish garden party. With mixed standing and sitting, this space suits all guests while enjoying drinks and canapés.

CUSTOM GREEK-STYLE BBQ & DESSERTS

POA

Heard of our community BBQs? if not, you're the only one...

Food Selection

COLD

ANTIPASTO BOARD \$140

Cured meats, cheese, olives, smoked capsicum, zucchini fritters, charred eggplant and bread

COFFIN BAY OYSTERS (GF) \$160

Served fresh with lemon

VEGETABLE FRITATTA (GF) \$85

With tomato chutney, served hot or cold

BRUSCHETTA (30) \$90

Tomato and fior di late with basil on garlic crostini (V)

DIPS \$95

Trio of house made dips, olives and pizza bianca (V)

SMOKED SALMON (30) \$125

Tasmanian smoked salmon mousse on butter crostini with baby cress

SUSHI (30) \$125

Mixed sushi, soy, wasabi and pickled ginger (GF)

HOT

POTATO WEDGES S: \$30 / L: \$60

With sour cream and sweet chilli sauce (V)

BAKERY \$74

Gourmet pies, pasties, and sausage rolls with tomato sauce

ASIAN PLATTER S: \$32 L: \$64

Spring rolls & Samosas

HOME MADE PIZZA SLAB \$90

Margherita (V), ham & cheese, salami & cheese, vegetarian supreme (V)

CHICKEN AND/OR BEEF MINI SCHNITTIES (30) \$95

Panko crusted chicken tenderloins with wasabi kewpie mayo

CALAMARI + FRIES IN A BOX S: \$80 / L: \$160

Crumbed calamari rings with French fries and special sauce

BEEF SLIDERS (30) \$122

American style - beef, American cheese, onion, pickles, tomato sauce and mustard

PULLED PORK SLIDERS (30) \$122

Slow cooked pork shoulder, BBQ sauce and Asian slaw

HOTDOGS (30) \$99

Mini hotdogs, mustard, caramelised onions, cheese and tomato relish

SUNDRIED TOMATO ARANCINI (30) \$99

Risotto base rice balls with sundried tomatoes, basil and pine nuts with basil aioli (V)

LAMB CUTLETS (30) \$150

Char grilled lamb cutlets marinated in chilli and coriander (GF)

SOUVLAKI SKEWERS (30) \$145

Lamb and chicken with gremolata (GF)

DESSERT

SEASONAL FRUIT S: \$50 / L: \$100

Skewers of seasonal fruit with mint yogurt and chocolate dipping sauce (GF)

CUPCAKE OR DONUT BOARD (30) \$120

Assorted flavours of house made mini cupcakes (V)

DESSERT BOARD (30) \$99

Chocolate brownie, mini chocolate éclair, mini profiterole and mini cheese cake (V)

Beverages

STANDARD PACKAGE

- House wines in red, white & sparkling. Ever changing and always reliable
- Cooper's Pale Ale, Cooper's Mild Ale, Hahn Super Dry, Furphy Refreshing Ale.
- Soft drinks and juices

2hr: \$37pp

3hr: \$43pp

4hr: \$50pp

PREMIUM PACKAGES

We have an extensive range of award-winning wines, beers, ciders, whisky, and other spirits. We are a flexible outfit, ready to tailor your special event to your specifications.

Price on application

SUBSIDISED DRINKS

Our point of sales system is capable of facilitating a subsidised drinks tab. This allows your guests to pay a smaller amount for their drinks by you subsidising a portion of the cost. For example if a pint of beer is \$8 you may choose to subsidise \$5, resulting in your guest paying the \$3 difference. You set the budget and we will notify you if the budget is running low to see if you wish to top it up. All beverage subsidies must be the same for all drinks selected. Please refer to our functions team for more information.

CONSUMPTION TABS

Providing total flexibility, customize your beverage selection to meet your needs and budget. During the event we will advise you if your guests are close to reaching the budget in case you wish to top it up. Please refer to our functions team for a copy of our detailed beverage list.

CASH & CARRY

Guests pay for their own beverages on a cash basis at the bar.

WHISK(E)Y

Our famous 250+ whisky collection is available to you in a variety of ways, from custom additions to your function package, to specialised tastings hosted by industry professionals. The vast range we hold makes it possible to deliver a variety of experiences to the whisky lover (or novice) at various price points. Secure your whisky experience or indulge in an education at The Rob Roy Hotel.

Breakfast / Brunch Business Networking Conferences

\$30pp (20 person min.)

1x barrista coffee

1x glass of juice

water

1x pen & paper

1x a choice of one of the below meals

Fruit bowl

MEAL OPTION #1:

BACON, FRIED EGG, TOMATO, MUSHROOM WITH TOAST

MEAL OPTION #2:

**MUESLI W/ STRAWBERRY, YOGHURT, A DROP OF HONEY &
CINNAMON DUSTING**

MEAL OPTION #3:

VEGAN VEGETABLE STACK, GARNISHED WITH ROCKET

Terms & Conditions

1. BOOKINGS & DEPOSIT

All tentative dates not confirmed within 7 days will be made available for alternative bookings. To confirm your booking, a non-refundable deposit is required within 7 days; deposit schedule as follows:

Alfresco & Main - up to 30 people \$100, 30+ people \$300
Queen St Ballroom & Restaurant - \$500

2. FINAL NUMBERS

Final numbers and menu selection must be confirmed at least 5 working days prior to your function. This is the minimum number of guests for which you will be charged. Any additional numbers will be charged accordingly on the night.

3. MINIMUM SPEND

The minimum spend amount is outlined in the descriptions of each space available for booking. In the event minimum spend is not achieved the balance between minimum and actual spend will be deducted up to the total amount of deposit paid.

4. PAYMENT

Payment for the function must be settled on or before the function date. The Rob Roy accepts payment by cash, Visa, MasterCard, Amex or Diners. Payment with Amex or Diners will incur a 2.5% surcharge. With prior arrangement we can accept payment by direct debit or company cheques; however no personal cheques will be accepted.

5. CAKE

You are welcome to bring a cake and store it on the day in our fridge. A \$2.50 per person cakeage fee applies; this includes cutting, plating and cream. No other food or beverages are to be brought in to the hotel.

6. RESPONSIBILITY

On booking you accept financial responsibility for any damage or breakage incurred as a result of you and your guests. This includes damage to the Hotel itself or equipment hired on your behalf. The Rob Roy Hotel will not accept responsibility for loss or damage to personal property left within the Hotel during or after the function.

7. CANCELLATION

In the event that a confirmed booking is cancelled with less than 45 days' notice the deposit is non-refundable. In the event that a confirmed booking is cancelled with between 90 and 45 days' notice the deposit is able to be carried over to a future event, provided it is booked within 3 months of the cancellation. If the re-booked function is cancelled the deposit is forfeited. If a confirmed booking is cancelled with greater than 90 days' notice a full refund of the deposit will be provided.

8. CLEANING

General cleaning is included in the cost of your function, however if cleaning requirements are excessive, additional charges will be incurred. If candles are to be used and wax is found on any surface area and a professional cleaner is required to fix the surface you will be charged accordingly.

9. DECORATIONS

The room decorations are entirely up to you, aside from a few simple rules. No decorations are to be applied to any wall. No confetti or table scatterings allowed. The Rob Roy must be notified in advance of any displays, signage and decorations.

10. BUMP IN / BUMP OUT

The space will be available 1 hour either side of the start and finish time; if you require deliveries to occur outside of these times please advise us in writing. We have limited storage on site, however if you do require to store any items overnight for collection the following day this can be arranged. Please note items stored are done so at your own risk, we accept no liability for loss or damage of property.

11. ENTERTAINMENT / SECURITY

The Queen Street Ballroom has a sound system; you can play your own music via a smart device throughout the course of your function at no cost. Alternatively you may wish to hire a Jukebox, band or DJ. The Rob Roy can help you choose from an extensive range of bands and DJ's. We can also arrange pool tables, dance floors, daiquiri machines and special effect lighting. Approval must be given by the Rob Roy for all entertainment. If you are seeking entertainment of an adult nature, this must be approved in writing by Rob Roy Hotel Management and we do reserve the right to refuse.

DJ pricing as follows:

\$80.00 per hour – Your DJ our Decks
\$130.00 per hour – We supply DJ and Decks

Security: \$60 per hour - optional or compulsory, depending on event

12. PERSONS UNDER 18 YEARS OF AGE/IDENTIFICATION/RESPONSIBLE SERVICE OF ALCOHOL

Guests under the age of 18 are permitted to be on the Hotel premises when in the company of a parent or guardian but must vacate by midnight. Organisers of the function will be held responsible for all guests under 18 years. Liquor must not under any circumstances be supplied to a minor.

Staff will refuse to serve alcohol to any guests unable to show suitable proof of age ID (e.g. Proof of age card, Driver's License or Passport.) Management and staff practise Responsible Service of Alcohol and thus reserve the right to refuse service to anyone showing anti-social behaviour or signs of intoxication. All inclusive drink packages are subject to the Rob Roy Hotel's liquor licensing management plan service standards. The Rob Roy Hotel is licensed until 3am Monday-Saturday, and midnight on Sunday; however closing time is at the discretion of the manager on duty.