THE ROB ROYHOTEL





Functions
Group Bookings
Events



FUNCTIONS @ THE ROY

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.

Adelaide, South Austra

www.robroyhotel.com.au

Ph (08) 8223 5391



QUEENSTBALLROOM

COCKTAIL | 180 | SEATED | 120 | MIN SPEND | SUN - THURS \$1,500 | FRI - SAT \$2,500 Boasting sophisticated black and white styling with copper finishes, 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

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

Find what you are looking for at the Roy.

ALFRESCO

COCKTAIL | 80 SEATED | 60 MIN SPEND | SUN - THURS \$2,000 | FRI - SAT \$3,000 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.

COCKTAIL | 9 SEATED | 68 MIN SPEND | SUN - THURS \$2,000 | FRI - SAT \$3,000 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.

Please refer to the function team for room hire rates.



COLD

ANTIPASTO BOARD \$155

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

BRUSCHETTA (30) \$125

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

DIPS \$95

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

OYSTERS (36) \$115

Natural with cracked pepper and lemon, Kilpatrick, Bloody Mary oyster shots (GF)

SMOKED SALMON (30) \$125

Tasmanian smoked salmon mousse on butter crostini with baby cress

KING PRAWN COCKTAIL (30) \$190

Poached king prawns with iceberg and Marie Rose sauce (GF)

SUSHI (30) \$125

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

HOT

POTATO WEDGES \$60

With sour cream and sweet chilli sauce (V)

ASIAN PLATTER \$95

Spring rolls, wontons, dim sims with sweet chilli sauce

BAKERY \$95

Gourmet pies, pasties, and sausage rolls with tomato sauce

BEEF SLIDERS (30) \$185

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

PULLED PORK SLIDERS (30) \$185

Slow cooked pork shoulder, BBQ sauce and Asian slaw

HOTDOGS (30) \$155

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

SUNDRIED MUSHROOM ARANCINI (30) \$125 Risotto base rice balls with sundried tomatoes,

basil and pine nuts with basil aioli (V)

SOUVLAKI SKEWERS (30) \$155 Lamb and chicken with gremolata (GF) PIZZA SELECTION (5) \$125

Prosciutto, Roy Royal, Margherita, Mushroom and Hot Salami (V)

CHICKEN TENDERS (30) \$130

Panko crusted chicken tenderloins with wasabi kewpie mayo

CALAMARI + FRIES IN A BOX (30) \$185

Crumbed calamari rings with French fries and special sauce

LAMB CUTLETS (30) \$250

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

CHEESE & DESSERT

CHEESE BOARD \$160

Australian cheese, dried fruits, nuts, quince paste and lavosh

SEASONAL FRUIT (30) \$95

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

CUPCAKE BOARD (30) \$160

Assorted flavours of house made mini cupcakes (V)

DESSERT BOARD (30) \$160

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

From light-weight nibbles to a more substantial feed, we offer canapés in all shapes and sizes to suit every occasion.

Prices shown are per platte

(V) = Vegetarian

Vegan options available

SETDININGMENU

PRICING

(Entree: Main: Dessert)

2 Courses | 1:1:0 or 0:1:1 \$45pp

3 Courses | 1:1:1 \$55pp

Add alternate drop for \$2.50pp per course Add choice of any meal for \$5.00pp per person per course

> Our set dining, two and three course menu offers stomachfilling indulgence for all kinds of palates.

ENTREE

Antipasto platters, cured meats, cheese, olives, smoked capsicum, zucchini fritters, charred eggplant & bread

Smoked salmon toast, avocado, crème fraiche, radish, baby herbs and leaves

Salt and pepper squid with Asian salad

Sundried tomato, basil and pine nut aranchini with basil aioli (V)

Fish Capraccio, capsicum, caper, onion, rocket, citrus dressing (GF)

MAIN

300g Beef Sirloin, thick cut chips, roast vegetables, onion rings and jus

Halifax Chicken Kiev, with a cream spring onion sauce on veggies or mash, topped with microherbs

Char Sui Pork Tenderloin with black rice, Asian slaw and bok choy

Sous-vide Barramundi with potato, spinach, tomato, capers, anchovies, black olives and basil (GF)

Ravioli Milanese with sauteed mushrooms, braised beef and tomato sauce with cream and parmesan

SIDES

Greek Salad

DESSERT

Lemon curd tart, mascarpone, berry compote (V)

Stickydate Pudding, with butterscotch sauce and vanilla icecream (V)

Chocolate brownie, hazelnut crumbs, chocolate ice cream, marshmallows, berry glaze (V)

Vanilla Bean panna cotta, forest fruits, chocolate soil (V)



Beverages to suit
every occasion - to
be paired with our
carefully selected
set dining menu or
canapes, or simply
enjoyed on their own.

All wine list enquiries welcome, including corkage and tailored options.



STANDARD PACKAGE

SOFT DRINKS AND JUICES

WINE

House Red, White, and Sparkling Ever changing and always reliable

BEER & CIDER

Coopers Pale Ale

Coopers Mild Ale

Hahn Super Dry

James Squire Orchard Crush

2hr \$40pp 3hr \$48pp

4hr \$55pp

PREMIUM PACKAGE

SOFT DRINKS AND JUICES

WINE

House Red, White, and Sparkling
Including seasonal varietals in red, white,
and sparkling from acclaimed Australian
wineries

BEER & CIDER

Coopers Pale Ale

Coopers Mild Ale

Hahn Super Dry

James Squire Orchard Crush

2hr \$47pp

3hr \$53pp

4hr \$60pp

BEVERAGES



To keep things cheap and cheerful, try a Subsidised Bar Tab.

Streamline your evening with a hassle-free Consumption Tab.

For a cost-effective option, go for the Cash & Carry option.



SUBSIDISE

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 TAB

Providing total flexibility, customise 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.

CORPORATE

7

FULL DAY

\$20



The Roy delivers
privacy, convenience,
professionalism and a
little fun for your next
breakfast meeting,
networking function,
conference, client
drinks and more.

BREAKFAST

The below options are inclusive of continuous tea and coffee, orange juice and chilled filtered water.

CONTINENTAL | \$25pp

Baskets of danishes and croissants

A duo of Mini Burcher with berry crush
and fresh fruit salad with mint yoghurt

AUSSIE FRY UP | \$30pp Scrambled eggs, bacon, hash brown, mushrooms, spinach, Heinz baked beans and toasted ciabatta bread

FULL | \$35pp Baskets of Danishes and Croissants Bowls of fresh fruit salad with mint yoghurt

Scrambled eggs, bacon, hash brown, mushrooms, spinach, Heinz baked beans and toasted ciabatta bread

MORNING & AFTERNOON TEA

REFRESHMENTS	1/2 DAY
Continuous tea, coffee, biscuits and filtered water	\$15
Jugs of orange juice	\$17
Jugs of soft drink	\$15
BREAKS – SAVOURY	
Party pies, pasty and sausage rolls	\$6
An assortment of finger sandwiches	\$8
An assortment of baguettes	\$9
An assortment of wraps	\$9
BREAKS – SWEET	
Fresh fruit basket (whole)	\$3
Banana bread	\$4
Scones with jam and cream	\$5
An assortment of muffins	\$5
Individual fresh fruit salad with mint yoghurt	\$6

Pricing shown for morning and afternoon tea is per person.

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 Oueen 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 with 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

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

12.PERSONUNDER18YEARSOFAGE/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.

FUNCTIONBOOKINGFORM

BOOKING NAME:	DEPOSIT METHOD	
CONTACT NAME:	(deposit required to confirm all bookings)	
ORGANISATION NAME:	□ DINERS □ AMEX *2%surchargeappliestoanyDinersorAmexpayments	
ADDRESS:		UISA WEAR
WORK PHONE:	MOBILE:	□ BANKCARD □ CASHCEC
EMAIL:		☐ DIRECT DEBIT
FAX:		(with approval, remittance required
FUNCTION DATE: STAR	ΓΤΙΜΕ: END TIME:	CARD NO:
ROOM:		
OCCASION:	FUNCTION TYPE:	EXPIRY DATE: CVV:
NUMBER OF GUESTS:	MINIUM SPEND REQUIRED:	
BEVERAGE SELECTION:	,	
		NAME ON CARD:
PLEASE NOTE:	AMOUNT: \$	
 I hereby authorise The Rob Roy Hotel to debit my credit / debit card the amount shown authority to sigh this document and confirm related charges. 	above. I am the authorised account holder of the above detailed card, and have full	
All damages to the venue will be paid for by the organiser of the event and all outstanding the standard of the event and all outstanding the standard of the event and all outstanding the standard of the event and all outstanding the event and the	Do you require a tax invoice?	
 Final numbers must be confirmed 5 working days prior to the function date. This number 	☐ No thanks	
IM/orgrootethotorms and conditions of The PolyPoly	Yes, beforetogenerate payment	
I/WeagreetothetermsandconditionsofTheRobRoy function to be correct.	Yes, after receipt of payment	
idifiction to be correct.		2,1 22 2 2 2 p 2 p 2 2 p 2 2 p 2

SIGNED:

NAME: