



LALLA ROOKH

FUNCTION PACKAGES
2020

SOMETHING PRIVATE OR PREFER THE ATMOSPHERE?

NON-EXCLUSIVE USE

This option offers groups of 20 or more a guaranteed space in either the public bar, courtyard or lounge area.

This is a flexible option where groups can order food and booze individually or set up a tab for your guests.

Groups of 20 – 40 people are allocated the area for 2 hours and 40 people or more have an allocated space for 3 hours. Spaces can be re-booked after this time. If you would like the space for longer please speak to our function staff at the time of booking.



EXCLUSIVE USE

While Lalla Rookh cannot offer a private room, we can still offer an exclusive area for you and your guests. You still get to enjoy the atmosphere of the venue while having your own space.

A perfect opportunity for a cosy cocktail style function or seated function with your own exclusive area.

If you are wanting something more private, we have different options and exclusive spaces to suit the style of function you are wanting to hold.



Canape and beverage package options are available or arrange a tab for drinks and food on consumption for a more casual offering.

Check with our function staff for applicable minimum spend for exclusive use.

OUR FUNCTION SPACES

These spaces are available for exclusive use on a minimum spend basis.

THE LOUNGE

A perfect area for a cosy cocktail style function or corporate sundowner.

This area is ideal for gatherings of up to 75 people.



DINING BOOTH

The booth area can accommodate a seated function for up to 50 guests.

This space can be hired exclusively for your function providing you with your own private area.



ENTIRE DINING ROOM

The dining room can be configured to suit a seated function of up to 130 guests or up to 200 guests for a cocktail function.



COURTYARD, LOUNGE, PUBLIC BAR COMBINED

Together the courtyard, lounge and public bar can be combined to suit a stand up cocktail style function up to 300 guests.

ENTIRE VENUE

This option offers endless possibilities. From a sit-down dinner with plenty of room to have pre and post dinner drinks for up to 130 people or for larger groups the entire venue is perfect for a cocktail style function for up to 500 people.

GROUP DINING OPTIONS FOR 13 OR MORE

BANQUET MENUS

Our banquet menus are served “family style” with dishes designed for sharing.

classico banquet - \$58 per person

house made focaccia & olives
beef carpaccio, pickled onions, crème fraiche, mustard
zucchini, garden peas, witlof, mint, pinenuts, pecorino
gnocchetti with pork sausage & fennel ragu
chicken breast, sweet potato, plum, chickory, hazelnuts
ricotta & cinnamon bomboloni, nutella

‘il capo’ chefs selection banquet - \$71 per person

six shared courses including dessert

Chef’s selection of today’s favourites & inspirations (changes daily)

‘il capo’ wine match - \$60 per person

six matched wines (half glass per person per course)

must be pre-ordered

**dietary requirements will be catered to where possible, but advanced notice is required.*

**dietary requirements for the il capo menu must apply to the whole table. No vegan il capo’s sorry!*

**menus are subject to change due to availability of produce.*

SET MENUS

entrée & main - \$62 per person
entrée, main & shared dessert - \$70 per person
entrée, main & individual dessert - \$75 per person

ENTREES (SHARED)

house made focaccia & olives
salumi, pickles, melon
radicchio, buffalo mozzarella, orange, coriander seeds
cured salmon, pickled fennel, lemon mascarpone, dill

MAIN COURSES (INDIVIDUAL CHOICE)

chicken breast, cauliflower, barley, pomegranate, sweet onion, yoghurt
pork belly, sweet potato, silverbeet, hazelnuts
risotto, wild mushroom, kale, fontina

would you like to include sides with your main courses?
(we suggest one side between four people)

roast potatoes - \$9
leaf salad - \$9
seasonal vegetables - \$12

DESSERT

individual - orange blossom panna cotta, sticky strawberries, honeycomb
shared - ricotta & cinnamon bombolini, nutella OR seasonal semifreddo

include cheese to come with dessert? \$14 per person

**menu is subject to change due to availability*

CANAPES

**minimum requirement of 20 items per canape*

COLD FINGERS

- cucumber cup, artichoke, goats cheese & lemon \$3.00 V GF
- cucumber cup, thyme poached chicken \$3.00 GF
- marinated mushrooms, goats cheese \$3.00 GF V
- eggplant & smoked yoghurt, toast \$3.00 V
- rare roast beef, onion jam, horseradish, toast \$3.00
- blue cheese, carrot jam, toast \$3.00 V

HOT FINGERS

- smoked mushroom & fontina arancini \$4.00 V
- pork belly stuffed dates, pancetta \$4.00 GF
- mini, tomato, mozzarella & basil pizza \$4.00 V
- spiced watermelon, mozzarella \$3.00 GF V
- zucchini frittata, peppers \$4.00 GF V
- thyme & parmesan croquettes \$4.00 V
- hickory smoked lamb skewers, lemon \$4.00
- italian pork meatballs, tomato sugo, parmesan \$4.00
- king prawn skewers, nduja \$5.00 GF
- tuscan fried chicken, chardonnay mayonnaise \$4.00 GF

FORKS

- semolina crusted cuttlefish, chickpeas & lemon \$8.00 V GF
- gnocchetti, vegetable, tomato & red wine ragu \$8.00
- braised free range pork & veal meatballs, polenta \$8.00

DOLCE

- limoncello & ricotta bomboloni \$4.00 V
- yoghurt pannacotta, pomegranate, strawberries, honeycomb \$6.00 V, GF
- tartufo di cioccolato : chocolate truffle \$3.50 GF V

CHEF SELECTIONS

(minimum of 20 guests)

- 4 pieces (2 cold & 2 hot fingers) \$16.00 per person
- 6 pieces (2 cold & 4 hot fingers) \$24.00 per person
- 8 pieces (3 cold & 5 hot fingers) \$32.00 per person
- 6 pieces & 2 forks (2 cold & 4 hot fingers & 2 forks) \$40.00 per person

LALLA ROOKH PLATTERS

our platters are suitable for up to 20 guests.

please note that they are not offered around to your guests by our staff and will be placed on a suitable table for self service.

SALUMI & CO PLATTER - \$150

house selection of cured meats, cheese, condiments, grissini

SELECTION PLATTERS - \$225

choose 3 options per platter. 20 pieces of each choice (60 pieces total)

zucchini frittata, peppers V GF

mozzarella & zucchini fritti V GF

Mediterranean spiced fried squid GF

smoked mushroom & fontina arancini V

thyme & parmesan croquette V

fried butterflied prawns GF

seasonal vegetable pasta bake bites V

pork ragu pasta bake bites

italian pork meatballs, parmesan

tuscan fried chicken

pork chipolatas GF

hickory smoked lamb skewers GF

SUNDOWNER PACKAGES

(MINIMUM OF 20 PERSONS)

beverages

soft drink/juice

tap beers & cider

redbank 'emily' brut nv

redbank 'long paddock' sauvignon blanc

redbank 'long paddock' merlot

food

chef's choice of 2 hot canapés & 2 cold canapés

1.5 hour package

\$54.00 per person

2 hour package

\$64.00 per person

prefer a few more canapes?

chef's choice of 2 cold canapés & 4 hot canapés, add \$8.00 per person

3 HOUR BEVERAGE PACKAGES

(MINIMUM OF 25 PERSONS)

HOUSE PACKAGE (3 HOURS)

\$52.00 per person (each additional hour \$14 per person)

tap beers

redbank 'emily' brut nv

redbank 'long paddock' sauvignon blanc

redbank 'long paddock' merlot

soft drinks

ITALIAN CONNECTIONS (3 HOURS)

\$60.00 per person (each additional hour \$16 per person)

tap beers

riva dei freti prosecco nv

tiefenbrunner pinot grigio

brigal d'ara valpolicella

soft drinks

AUSTRALIAN FAVOURITES (3 HOURS)

\$68.00 per person (each additional hour \$19 per person)

tap beers

stefano lubiana brut reserve

forest hill 'the broker' ssb

forest hill estate cabernet sauvignon 2017 mt barker, wa

soft drinks

BEST OF BOTH WORLDS (3 HOURS)

\$82.00 per person (each additional hour \$24 per person)

tap beers & a selection of 2 bottled beers

pol roger brut reserve nv

vasse felix 'premier' chardonnay & Vincenzo bossotti 'terre alfieri' roero arneis

forest hill estate 'block 9' shiraz & brigal d'ara valpolicella classico

soft drinks

**selection is subject to change due to availability*

COCKTAIL FUNCTION OPTIONS

FLOATING ENTRÉE OR DESSERT

Why not start your night off with floating entrees? Choose 4 – 6 of our finger canapes to be served with pre-dinner drinks in an allocated area in our bar.

Not everyone likes dessert or do you want to kick on after your meal? Why not have floating desserts in the bar. Choose from our dolce canapes to have with post drinks in an allocated area in our bar.

PROGRESSIVE COCKTAIL FUNCTION

Having dinner somewhere else? Why not start here for pre-dinner drinks or do you want to kick on after your meal, we can reserve space for your party.

GRAZING TABLE

For functions with the exclusive use why not organize a Salumi & Co. grazing table for your guests? Our house selection of cured meats, cheeses, condiments and grissini.
\$15 per person / minimum of 80 persons

COCKTAIL TOKENS

Would you like to have cocktails on consumption? We can create a cocktail token to provide to your guest.

EXTRA STAFF

Function staff are trained to our high standards to ensure all functions provide a high level of service, if you feel that you would like to have additional staff exclusively for your function we can organise additional staff at a charge of \$40.00 per staff member per hour (minimum 3 hours per staff).

TERMS AND CONDITIONS

CONFIRMATION OF BOOKING

- Tentative bookings will only be held for up to 7 days, after which time your booking will be expired without notice and the area will be available to other enquiries.
- The booking form & terms and conditions form must be signed and returned to Lalla Rookh Bar & Eating House to secure the booking date and/or area.
- If your booking falls within a 3 day lead up, then the booking form, terms & conditions and deposit (if required) will be required on the day of the booking.
- Deposits or prepayment are required for functions ordering from a set menu, package or canapé menu or at the discretion of management at Lalla Rookh.

PAYMENTS

- Payment in full must be received at the end of your function, unless organised prior to your function with management. Failure to make payment will result in your credit card being debited for the full amount of your bill (as authorised by the signature on the credit card details supplied with the function terms and conditions).
- A valid credit card number and expiry date must be provided before the event for security purposes and for any additional expenses.

FOOD AND BEVERAGE SELECTIONS

- All food and beverage selections must be finalised 10 days prior to the date of your function.
- At the time of print, prices quoted in this brochure are correct. Prices and menus are subject to change without notice. Prices quoted at time of booking within 3 months will not be altered.
- All wines are subject to availability and may change without notice. If changes are required, every attempt will be made to keep it as close as possible to the original selection.
- We reserve the right to substitute menu items of a similar quality without notice, due to, but not limited to supplier shortages and seasonal changes.

FINAL NUMBERS & MINIMUM SPEND

- Final numbers must be confirmed 10 days prior to your function.
- For group menu functions where you do not achieve your confirmed final numbers we will waive any charge for the first 3 guests who do not arrive. If more than 3 guests do not arrive you will be charged for the extra no show guests.
- For functions on a beverage package where you do not achieve your final confirmed numbers we will waive any charge for the first 3 guests. If more than 3 guests do not arrive you will be charged for the extra no show guests.
- Functions booked on a sun downer package will be charged at the confirmed numbers without exception.
- Canape orders will be charged at the confirmed amount 10 days prior to the function without exception.
- If your function is organised with a minimum spend and does not reach the minimum spend, you will be charged the difference as room hire on your final invoice.

BOOKING RESTRICTIONS

All non-exclusive bookings in the bar are allocated a designated area for 2 hours, after this time we reserve the right to rebook the space. All lunch bookings in the dining room must move through to the bar area by 4:30pm if you would like to stay in the venue. Any group bookings of 20 or more in the dining room that sit-down at 6:30pm or before have a 3 hour window, you can move through to the bar area for post dinner drinks. Please speak to our function staff if you would like the space for longer.

CANCELLATIONS

All cancellations must be made in writing. Functions booked for January – October, cancellations must be made at least 14 days prior to your function date to receive a full refund of your deposit. Functions booked for November and December cancellations must be made 28 days prior to the function date to receive a full refund of the deposit.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into Lalla Rookh.

UNFORESEEABLE CIRCUMSTANCES

Lalla Rookh Bar & Eating house will endeavour to provide the required services contingent on being able to do so. We will not accept liability in the case of business interruption i.e. major mechanical failure of any circumstances that may inhibit the trading capacity of the venue. In such circumstances Lalla Rookh Bar & Eating house reserves the right to cancel any booking without notice at any time and will refund any payments made to us.

PRIORITY ENTRANCE

Due to the strict capacity legislation, we cannot guarantee entry if we have reached the venue capacity. We do however offer a priority line for guests attending your function. They must arrive within 30 minutes of the function booking time to take advantage of this.

DUTY OF CARE

Lalla Rookh Bar & Eating house is managed in such a way as to provide a safe and pleasant environment for both our guests and staffs. All guests attending a function held at Lalla Rookh Bar & Eating house will be served in accordance with our own house policy and code of conduct. We insist on customers maintaining a certain standard of behaviour and reserve the right to refuse service to the customer approaching and/or showing signs of intoxication as per the rsa legislation. By law, once a customer is refused service they must leave the venue.

CLIENT LIABILITY

Lalla Rookh Bar & Eating house does not accept responsibility for lost, stolen or damaged goods during or after your function. However we will make every endeavour to recover any lost property should this occur.

Should there be any damage to our property or additional cleaning during your function, these additional costs will be passed onto your final invoice. All decorations are to be approved by the function co-ordinator prior to your function. Please refrain from using any form of confetti, glitter, sparklers, poppers or streamers.

IDENTIFICATION

One of the following forms of identification must be shown upon request before entering the venue:

- Current valid Australian drivers licence
- Current passport
- Proof of age card

Under WA law, all guests who are under the age of 18 years must be accompanied by their own parents or a legal guardian. All guests must be over the age of 18 to consume any alcohol.

Please sign below that you understand in full the terms and conditions stated in this documentation.

Name: _____

Signature: _____

Date: _____

BOOKING FORM

NAME _____

COMPANY NAME _____

CONTACT NUMBER _____

EMAIL ADDRESS _____

RESERVATION DATE ____ / ____ / ____

ARRIVAL TIME ____ : ____ AM / PM

DEPARTURE TIME ____ : ____ AM / PM

NUMBER OF ATTENDEES _____

MENU SELECTION (PLEASE CIRCLE)

CANAPES / PLATTERS / PRE-SELECTED BAR FOOD / BAR FOOD ORDERED ON THE DAY

\$58 BANQUET / SET MENU \$62 / SET MENU \$70 / SET MENU \$75 / IL CAPO \$71

DIETARY REQUIREMENTS _____

BEVERAGE SELECTION (PLEASE CIRCLE)

BEVERAGE ON CONSUMPTION

PACKAGE \$52 / PACKAGE \$60 / PACKAGE \$68 / PACKAGE \$82

PAYMENT DETAILS

\$500 DEPOSIT FOR EXCLUSIVE USE FUNCTIONS AND GROUP DINING BOOKINGS 20+ OR PRE ORDERED FOOD

NAME ON CARD _____

CREDIT CARD NUMBER _____

VISA / MASTERCARD / AMEX EXPIRY DATE _____ CCV NUMBER _____

SIGNATURE _____

☐ Sign me up for the e-newsletter to get access to new arrivals, events and recipes at Lalla Rookh Bar & Eating House