



ESTD **R** 1886

THE ROYAL

LEICHHARDT

2015

Functions Pack

156 NORTON ST, LEICHHARDT NSW 2040

WWW.THEROYALLEICHHARDT.COM.AU

 (02) 9569-2638

 HELLO@THEROYALLEICHHARDT.COM.AU



R



THE ROYAL LEICHHARDT

Positioned in the heart of Leichhardt, The Royal has been a community icon & destination pub since 1886.

Since joining the W. Short Hotel Group portfolio in 2013, The Royal Botanical on level 1 has become a favourite functions & dining destination in the Inner West.

We understand that every function or event is unique & pride ourselves on offering tailor made experiences in our flexible & versatile function spaces. Our Functions Manager will happily work with you to make sure a package is designed to suit exactly what you're after. We look forward to hosting your memorable event together & are here to help every step of the way!

WE CAN CATER FOR A RANGE OF FUNCTIONS SUCH AS;

- Corporate Events / Team Building
- Birthdays / Engagement Celebrations
- School Reunions / Farewells
- Awards / Ceremonies
- Product launches
- Hens / bucks parties
- Cocktail Events
- Family Celebrations
- Formal Dinners
- Product Launches
- Business Lunch
- Seminars / Exhibitions



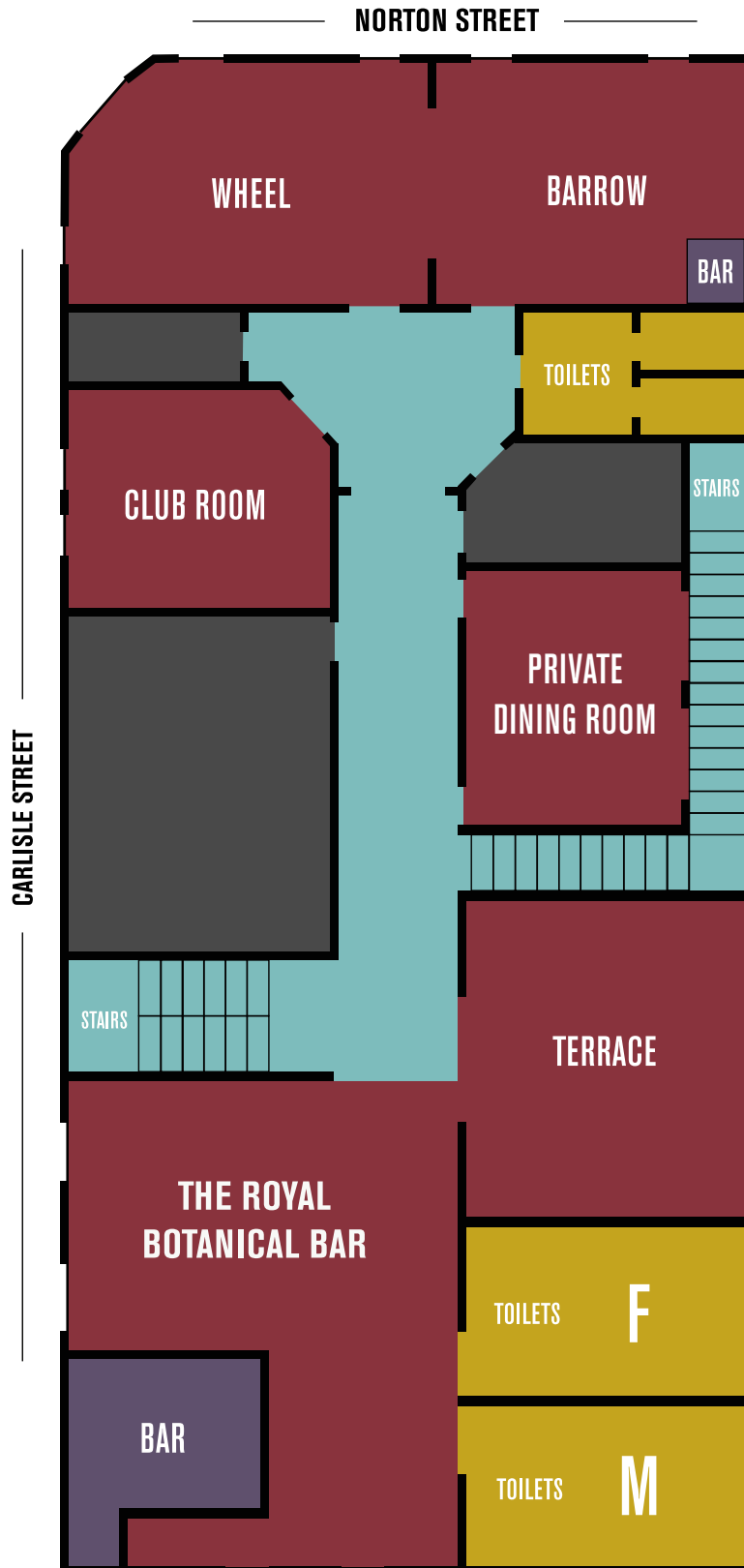
WIFI AVAILABLE THROUGHOUT THE VENUE

If you don't see what you are after, please give us a call. We are more than happy to tailor a package to suit your needs.

A decorative banner for 'The Botanical has flourished'. On the left, there is a large, stylized illustration of a flower with a long stem and leaves. To the right of the flower, the text 'The Botanical has flourished' is written in a typewriter-style font. Below the text, there is a collage of six small images: a plate of food, a dining table with chairs, a bar area, a drink, a plant, and another plate of food. The entire banner is framed with a decorative border.



FLOOR PLAN



FUNCTION SPACES

Boasting spectacular district views of Leichhardt and a unique botanical interior, the Royal Botanical is the ideal space for your next event!

The Royal Botanical offers a range of high end spirits, tap beers, craft beers as well as a variety of Botanical themed cocktails and cocktail jugs.



THE ROYAL BOTANICAL

45-140 pax

Enjoy a sit down function for up to 45 people or a cocktail style party for up to 100 people in The Royal Botanical Bar.

The option to combine The Royal Botanical Bar & Terrace can allow for up to 70 people sit down and 140 stand up cocktail.



THE GARDEN TERRACE

30-50 pax

The lush Garden Terrace seats up to 30 people or can accommodate a cocktail style party for up to 50.

Surrounded by lush herbs and edible plants, this is a garden oasis perfect for any occasion. With a louvred roof, you can also be prepared for any weather conditions.



PRIVATE DINING ROOM

seats up to 15

Enjoy a sit down function for up to 15 people in the Private Dining Room.

With old world charm and local art hanging on the wall, this is the perfect setting for your next intimate function.

CORPORATE SETTING

Let us host your next board meeting or corporate function for up to 15 people.

Audio visual facilities available.





FUNCTION SPACES



THE CLUB ROOM

seats 19, stands 25

This north-facing bright and breezy room is perfect for your next intimate event, seating up to 19 people in a relaxed and casual setting.

THE WHEEL & BARROW

20-100 pax

Host your next function overlooking bustling Norton Street in The Wheel & Barrow rooms. Equipped with its own bar, this space can hold up to 100 people cocktail style or seat up to 50 people. Perfect for cocktail parties, intimate dinners or weddings.

If your group is a little smaller, we can separately offer you either The Wheel or The Barrow room to suit your event size.



WEDDINGS



COCKTAIL



PRIVATE DINING



PRIVATE DINING

E A T



5

PIECE CANAPÉ PACKAGE \$22 PP

- Mini tartlets with goats cheese, sundried tomatoes & shiso (C) (V)
- Mushrooms stuffed with ricotta cheese, basil, pine nuts & balsamic glaze (H) (V) (G)
- Marinated lamb cutlets with yoghurt & garlic (H)(G)
- Panko crumbed fish cakes with ponzu mayonnaise & coriander (H)
- House made beef & burgundy pie (H)

7

PIECE CANAPÉ PACKAGE \$29 PP

- Salmon tartar on lotus root chips with coriander (C)(G)
- Mini tartlets with goats cheese, sundried tomatoes & shiso (C)(V)
- Mushrooms stuffed with ricotta cheese, basil, pine nuts & balsamic glaze (H)(V)(G)
- Panko crumbed fish cakes with ponzu mayonnaise & coriander (H)
- House made beef & burgundy pie (H)
- Salt & pepper squid with lime mayonnaise (H)(G)
- Marinated lamb cutlets with yoghurt & garlic (H)(G)

9

PIECE CANAPÉ PACKAGE \$35 PP

- Leek quiche with shiso (C)(V)
- Salmon tartar on lotus root chips with coriander (C)(G)
- Mini tartlets with goats cheese, sundried tomatoes & shiso (C)(V)
- Marinated lamb cutlets with yoghurt & garlic (H)(G)
- Salt & pepper squid with lime mayonnaise (H) (G)
- Chorizo & prawn skewers with sriracha chilli sauce (H) (G)
- Pork & fennel sausage rolls with tomato chilli jam (H)
- House made beef & burgundy pie (H)
- Beer battered white fish with chips, tartare sauce & lemon (H)

SWEET CANAPÉ OPTIONS

Choose to swap in one or two sweet canapes to any of the above packages

Lemon cheesecake bites

Chocolate mousse tartlets

H = Hot Canapé | C = Cold Canapé | G = Gluten Free | V = Vegetarian – All sauces are pasturised.

E A T

Our family style banquet packages offer a selection of gourmet dishes for groups to share in a casual dining experience.

(All require a minimum of 10 people)

OPTION 1 @ \$30 PP

Two course set menu:

ENTRÉE

House Made Fish Cakes with coriander, parsley, mint & ponzu mayonnaise

MAIN *(Alternate drop)*

Chicken Breast stuffed with spinach & ricotta cheese served with rice, sundried tomatoes, green peas & creamy white wine sauce

OR

Grain Fed Black Angus Sirloin (300g) with mash potato, garlic field mushrooms, green beans & beef jus

DESSERT

Dark Chocolate Mousse with mascarpone cream & raspberries

OPTION 2 @ \$39 PP

Three course set menu:

ENTRÉE

House Made Fish Cakes with coriander, parsley, mint & ponzu mayonnaise

Garden Salad

MAIN *(Alt. Drop)*

Chicken Breast stuffed with spinach & ricotta cheese, served with rice, sundried tomatoes, green peas & creamy white wine sauce

OR

Ricotta & Pumpkin Gnocchi with sage beurre noisette & tomatoes

DESSERT

Sour Cream Cheesecake with red wine poached pears

OPTION 3 @ \$49 PP

The Royal Three course set menu:

ENTRÉE

House Made Fish Cakes with coriander, parsley, mint & ponzu mayonnaise

Peking Duck Spring Rolls with sweet chilli sauce

Garden Salad

MAIN *(Choose 2 - Alt. drop)*

Ricotta & Pumpkin Gnocchi with sage beurre noisette & tomatoes

OR

Chicken Breast stuffed with spinach & ricotta cheese, served with rice, sundried tomatoes, green peas & creamy white wine sauce

OR

Grain Fed Black Angus Sirloin (300g) with mash potato, garlic field mushrooms, green beans & beef jus

OR

Crispy Pork Belly with mash potato, garlic field mushrooms, green beans & beef jus

DESSERT

Sour Cream Cheesecake with red wine poached pears

Dark Chocolate Mousse with mascarpone cream & raspberries

**Vegetarian options provided on request*

D R I N K

BEVERAGE PACKAGE

3 HOURS \$35 PP / 4 HOURS \$45 PP

Draught Beers: *Carlton, Peroni, Lazy Yak Pale Ale & Beer of the month*

White Wine: *Beaumont by Knappstein Chardonnay (SA)*

Red Wine: *Beaumont by Knappstein Cabernet Merlot (SA)*

Sparkling: *Restless Rebel Blanc de Blanc NV (SA)*

Soft drink, juice, tea & coffee

THE ROYAL BEVERAGE PACKAGE

3 HOURS \$45 PP / 4 HOURS \$55 PP

Draught Beers: *Carlton, Peroni, Lazy Yak Pale Ale & Beer of the month*

White Wine: *Miceli Pinot Grigio (VIC), Kudos by Ant Moore Sauvignon Blanc (NZ)*

Red Wine: *Kudos by Leconfield Cabernet Sauvignon (SA), Calabria Tempranillo (NSW)*

Sparkling: *Restless Rebel Blanc de Blanc NV (SA), Casa Gheller "G" Prosecco NV (Italy)*

Soft drink, juice, tea & coffee

B A R T A B S

By nominating what drinks you would like to be available on your bar tab & setting a tab limit, our bar staff will ensure this is achieved for your event.

The bar tab may be increased over the duration of the event if requested.



YOUR FUNCTION BOOKING FORM

Contact Name: _____
 Company (if applicable): _____
 Telephone/Mobile: _____
 Postal Address: _____
 Email: _____

YOUR FUNCTION DETAILS

1. Today's Date: _____
2. Date of Function: _____
3. Time: _____
4. Event Title: _____
5. No of Guests: _____
6. Menu Choice: _____
7. Beverage Choice: _____

DEPOSIT PAYMENT

Credit Card Details: VISA / MASTERCARD / BANKCARD / DINERS CLUB / AMEX

Cardholder Name: _____

Card Number: ____/____/____/____/____/____/____/____/____/____/____/____/____/____/____/____/____/____

Expiry Date: ____/____/____/____

Deposit: \$ _____

Please debit the amount \$ _____

(An additional 2% surcharge will be charged for all credit card payments)

I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the function.
 If for any reason payment is not received by the venue prior to the function, I agree for the full amount to be debited from my card (details above) at the completion of the event.

Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Cardholder's signature: _____

Date: _____

Please email the function booking form and signed terms and conditions
 to: hello@theroyalleichhardt.com.au



TERMS AND CONDITIONS

CONFIRMATION & DEPOSIT

To confirm a function booking, the following is required:

1. DEPOSIT
2. COMPLETED BOOKING FORM
3. SIGNED TERMS & CONDITIONS

Please note: A \$200 deposit is required for all function bookings. Should the above mentioned forms & deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit is forfeited.

If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs.

FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the functions manager no less than 10 business days prior to the event. Once given, numbers can increase up to 5 business days prior to the event however not decrease. Absolutely no changes on the increase in numbers will be taken after this time.

PAYMENT

Full payment of food and beverage packages are required 7 days in advance of the date of the function. For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. No extensions of payment will be permitted.

Payment can be made by direct deposit, cheque or credit card 7 days prior to the function.

Service fee will be assessed for credit card purchases and all credit cards will incur a 2% surcharge.

Credit card details and I.D must be given as security for all beverage tabs.

INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Royal Leichhardt management and in accordance with all applicable laws.

The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Royal Leichhardt reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Royal Leichhardt's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Royal Leichhardt or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Royal Leichhardt .
- The room hire and food has not been paid by the due date.

PLEASE
NOTE

.....
THIS MUST
BE SIGNED &
RETURNED WITH
THE BOOKING
FORM

Signed _____

Date _____

Thank you for taking the time to fill out these forms.
We look forward to hosting your event soon.