

# FUNCTION PACK



# WELCOME TO THE ROYAL ON THE WATERFRONT

Nestled in the heart of Claisebrook Cove, The Royal offers a range of function areas and menus to suit all occasions and budgets. Whether it is a long table lunch, a group dinner or a cocktail function with flair, speak to our dedicated functions team to see how we can help you organise your event. The Royal caters for sundowners, birthdays parties, corporate events and more.



ON THE WATERFRONT

(08) 94630955 info@theroyaleastperth.com 60 Royal Street, East Perth, WA www.theroyaleastperth.com



## **SPACE 1: BAR EXCLUSIVE**

Enjoy exclusive use of our main bar, complete with direct access to the bar and a private, indoor section.

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N	In-house only	On request

## SPACE 2: BAR ALFRESCO

Prime waterfront views will make your special occasion even more special, with stunning views over the river and the cove in this semi-private space.

\*SPACE 1 + SPACE 2 can be combined for an exclusive full bar side hire of 180 pax

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# **FUNCTION SPACES**

## SPACE THREE: BAR FOUR

Can't decide to be inside or outside? This space offers semi-private alternatives, so you can enjoy waterfront views with the comfort and easy access of the bar.

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N	In-house only	On request



# **SPACE 4: BISTRO INDOOR**

Comfortable interiors ideal for your special sit down celebrations.

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N	In-house only	On request





# CANAPÉ Packages

4 Options - \$24pp

6 Options - \$36pp

8 Options - \$48pp

square) (v)

#### HOT

Beef & burgundy pies, tomato sauce

Lamb & haloumi sausage roll, tomato pickle

Vegan sundried tomato arancini, peri peri veganaise (gf, vg)

Cheeseburger spring roll, burger sauce

Chicken satay skewers, sweet soy, crispy shallots

Oysters Kilpatrick

Mac, cheese & bacon croquettes, hot sauce (vo) Vegetarian spring roll, coriander, sweet chilli

COLD

(v)

Natural oysters, tomato salsa (gf)

Rice paper roll selection, sweet & sour dipping sauce (vo, gfo)

Assorted sushi rolls: California, katsu chicken, vegetarian (vo, gfo)

Caramelised onion tarts, goat's cheese (gf, v)

House baked garlic flatbread, hummus (v)

Mushroom bruschetta, brie cheese, baguette (v)

#### **SWEET**

Mixed selection of petit fours (raspberry cheesecake, opera, chocolate crumble, caramel financier, raspberry slice, triple chocolate

#### SUBSTANTIAL

\$9 each

Cheeseburger slider, pickles, burger sauce, waffle fries

Chicken Caesar salad, bacon, croutons, parmesan Grilled peri peri wings, chips, aioli

Vegan slider, cheez, aioli, pickles, waffle fries (vg)

Braised lamb Casarecce pasta, gremolata, pecorino (gf)

Crispy pork belly, herb slaw, apple, mustard sauce

#### \$165 PLATTERS

30 pieces

Beef & burgundy pies, tomato sauce

Lamb & haloumi sausage roll, tomato pickle

Vegan basil pesto arancini, truffle mayo (gf, vg)

Cheeseburger spring roll, burger sauce

Mac & cheese croquettes, hot sauce (v)

Vegetarian spring roll, coriander, sweet chilli (v)

Sweet platter: mixed selection of petit fours



# SET MENU | Alternate drop only

2 course \$55 | 3 course \$70

# SHARED ENTRÉE

House baked garlic flatbread, marinated olives (v)
Selection of cured meats, triple cream brie
Vegetarian frittata, grilled chorizo, giardiniera
(v)

#### **MAINS**

Steak aged 300g (gfo) Chips, salad, jus - served medium

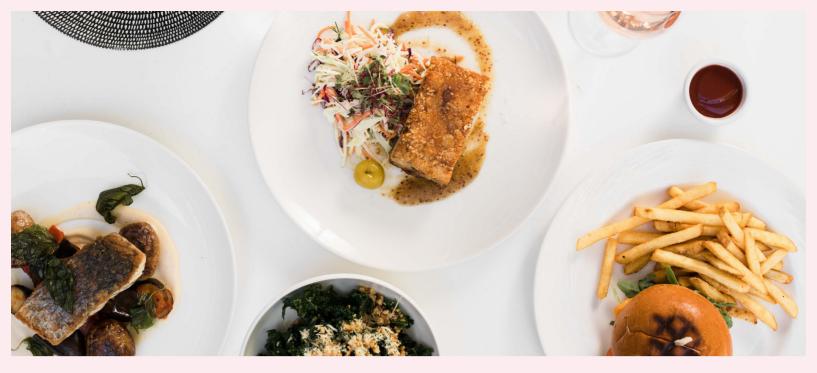
Humpty doo barramundi (gf) Chat potatoes, gremolata, mushy peas, grilled corn salsa

Roast pork belly (gf) Carrot & herb slaw, apple, mustard sauce

Casarecce pasta (vg) Almong & pesto sauce, green beans, semi-dried tomato

#### SHARED DESSERT

Mixed selection of Petit Fours (raspberry cheesecake, opera, chocolate crumble, caramel financier, raspberry slice, triple chocolate square) (v)



# SHARE STYLE FEASTING MENU 79pp

## SHARED ENTRÉE

House baked garlic flatbread, marinated olives (v)

Selection of cured meats, triple cream brie, giardiniera

La Delizia Stracciatella, heirloom tomatoes, basil & vincotto (gf)

### SHARED MAINS

Mahogany Creek chicken Kiev, garlic, chilli, butter, cherry tomato

Stirling ranges striploin, jus - served medium (gf)

Humpty Doo Barramundi, pesto, crispy kale (gf)

#### SIDES

Rustic fries (v)

Charred broccolini, smoked almonds, lemon dressing (v,  $\mathsf{gf}$ )

Cauliflower, almond crème, caper, and raisin dressing (v)

#### **DESSERT**

Mixed selection of Petit Fours (raspberry cheesecake, opera, chocolate crumble, caramel financier, raspberry slice, triple chocolate square) (v)



# **BEVERAGE PACKAGES**

#### Standard:

2hrs - \$45pp | 3hrs - \$55pp | 4hrs - \$65pp

#### Wines

Edge of the World Sparkling Cuvee Edge of the World Sauvignon Blanc Edge of the World Rose

Edge of the World Shiraz Cabernet

#### Beer/Cider

Swan Draught
James Squire 150 Lashes
James Squire Orchard Crush Apple Cider
CBCo Small Ale

Non alcoholic Soft drink and juices

#### Premium:

2hrs - \$55pp | 3hrs - \$65pp | 4hrs - \$75pp

Wines

Alpha Box & Dice Prosecco Sandalford 'Winemakers' Classic SBS Marquis De Pennautier Rose Hentley Farm 'Villain & Vixen' Shiraz

#### Beer/Cider

Swan Draught 150 Lashes Pale Ale James Squire Orchard Crush Cider CBCo Small Ale Heineken James Squire Ginger Beer Voodoo Ranger Hazy IPA

Non alcoholic Soft drink and juices

#### Add-ons:

Spirit upgrade: available to add to all beverage packages

2HRS - \$20PP | 3HRS - \$30PP | 4HRS - \$40PP

#### Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks. Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.