

T H E
ROYAL

ON THE WATERFRONT

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 engagements, sundowners, birthdays parties, corporate events and more.

T H E
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ON THE WATERFRONT




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60 Royal Street, East Perth, WA
www.theroyaleastperth.com

/Perth
Venue Co.

FUNCTION SPACES

BAR EXCLUSIVE

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

		
-	65-80	Y




		
N	In-house only	On request






BAR ALFRESCO

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

Bar spaces can be combined for an exclusive full bar side hire of 180 pax

		
-	20-100	Y




		
N	N	N



FUNCTION SPACES

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.




		
-	45	Y

		
N	In-house only	On request



BISTRO INDOOR

Comfortable interiors ideal for your special sit down celebrations.

		
100	-	Y

		
N	In-house only	On request





CANAPÉ PACKAGES

- 6 Options - \$33pp
- 8 Options - \$44pp
- 10 Options - \$55pp

HOT

- Beef & Burgundy Pies, tomato sauce
- Homemade Sausage Roll, tomato sauce (LD)
- Mushroom Arancini, vegan aioli (LD, LG, VG)
- Cheeseburger Spring Roll, burger sauce
- Chicken Satay Skewers, crispy shallots (LG, LDO)
- Oysters Kilpatrick (LD, LG)
- Mac & Cheese Croquettes, hot sauce (V)
- Vegetarian Spring Roll, sweet chilli (VG, LD)

COLD

- Natural Oysters, mignonette, lemon (LG, LD)
- Rice Paper Roll Selection, sweet chili & soy sauce (LG, LD, VGO)
- Assorted Sushi Rolls: California, katsu chicken, vegetarian (LG, VGO)
- Mascarpone & Herb Tarts, roast capsicum (LG, V)
- House Baked Garlic Flatbread, hummus (LD, V)
- Mini Ham Sandwiches, Swiss cheese, salad, chipotle mayo (LDO, VO)

SWEET

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

SUBSTANTIAL

- \$9 each
- Cheeseburger Slider, pickles, burger sauce, waffle fries (LGO)
- Chicken Caesar Salad, bacon, croutons, parmesan (LGO, VO, LDO)
- Buttermilk Chicken Slider, jalapeno, Swiss cheese, aioli (LGO)
- Vegan Slider, vegan cheese, vegan aioli, pickles, waffle fries (VG, LGO)
- Halloumi Slider, avocado mayo, tomato, waffle fries (V, LGO)

PLATTERS

- 25 pieces | \$125 each
- Beef & Burgundy Pies, tomato sauce
- Homemade Sausage Roll, tomato sauce (LD)
- Chicken Satay Skewers, crispy shallots (LG, LDO)
- Mushroom Arancini, vegan aioli (LD, LG, VG)
- Cheeseburger Spring Roll, burger sauce
- Mac & Cheese Croquettes, hot sauce (V)
- Vegetarian Spring Roll, sweet chilli (VG, LD)
- Sweet Platter: mixed selection of petit fours (V)

DIETARIES

- | | | | |
|----------------|------------------------|-----------------|-------------------------|
| V / vegetarian | VO / vegetarian option | LG / low gluten | LGO / low gluten option |
| VG / vegan | VGO / vegan option | LD / low dairy | LDO / low dairy option |



SET MENU | alternate drop only

2 course \$65pp | 3 course \$75pp

SHARED ENTRÉE

House Baked Garlic Flatbread, hummus (LD, V)

Selection of Cured Meats, grilled chorizo, cheddar, olives (LG, LDO)

Bocconcini, garden salad, sherry dressing (V, LG, VGO)

MAINS (choose two)

300g Rump Steak (LD, LG)

Chips, salad, jus - served medium

Barramundi (LG, LDO)

Lemon butter sauce, seasonal vegetables

Chargrilled Pork Cutlet

Mashed cauliflower, grilled baby broccoli, roasted almonds, jus

Linguini Caponata (LG, V, LDO, VG)

Braised mixed vegetables, olives, fried capers, tomato sugo, parmesan

SHARED DESSERT

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

DIETARIES

V / vegetarian

VO / vegetarian option

LG / low gluten

LGO / low gluten option

VG / vegan

VGO / vegan option

LD / low dairy

LDO / low dairy option



SHARE STYLE FEASTING MENU

\$75pp

SHARED ENTRÉE

House Baked Garlic Flatbread, hummus (LD, V)

Selection of Cured Meats, grilled chorizo, cheddar, olives (LG, LDO)

Bocconcini, garden salad, sherry dressing (V, LG, VGO)

SHARED MAINS

Roast Chicken (LD, LG)

Garlic, chilli, onion, thyme, lemon

300g Rump Steak (LD, LG)

Red wine jus – served medium

Barramundi (LG, LDO)

Lemon butter sauce

SIDES

Chips, aioli (LG, LD, V, VGO)

Pan Seared Mixed Vegetables (LG, VG)

Greek Salad (LDO, LG, V, VGO)

DESSERT

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

DIETARIES

V / vegetarian

VO / vegetarian option

LG / low gluten

LGO / low gluten option

VG / vegan

VGO / vegan option

LD / low dairy

LDO / low dairy option



BEVERAGE PACKAGES

Standard:

2hrs - \$44pp | 3hrs - \$57pp | 4hrs - \$69pp

Wines

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Beer/Cider

Swan Draught
James Squire 150 Lashes
James Squire Orchard Crush Apple Cider
Hahn Superdry 3.5

Non alcoholic

Soft drink and juices

Premium:

2hrs - \$55pp | 3hrs - \$67pp | 4hrs - \$80pp

Wines

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Mandoletto Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
West Cape Howe Pinot Noir
Palmetto Sea Shiraz

Beer/Cider

Swan Draught
150 Lashes Pale Ale
James Squire Orchard Crush Cider
Hahn Superdry 3.5
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, minimum of 20 guests - \$27pp

Cocktail upgrade: Treat your guests to a bespoke cocktail on arrival for an additional \$13 per person, minimum of 20 guests.

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.