

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.

TAKE A [VIRTUAL TOUR OF OUR VENUE ON OUR WEBSITE.](#)

T H E  
ROYAL

ON THE WATERFRONT

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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



		
Y	In-house only	On request



## 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

		
-	60 -80	Y

		
N	In house only	On request






# FUNCTION SPACES

## 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



## BISTRO INDOOR

Comfortable interiors ideal for your special sit down celebrations.

		
100	-	Y

		
N	In-house only	On request








# FUNCTION SPACES

## BISTRO ALFRESCO

Waterfront views will make your special occasion even more special, with stunning sites over East Perth and the cove in this reserved space.

		
40	-	N

		
N	In-house only	N





## CANAPÉ PACKAGES

- 6 Options - \$36pp
- 8 Options - \$43pp
- 10 Options - \$54pp

### 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)
- Smoked Salmon Bruschetta, tomato, red onion, garlic, basil (LGO, LD)
- House Baked Garlic Flatbread, hummus (LD, V)
- Mini Ham Sandwiches, Swiss cheese, salad, chipotle mayo (LDO, VO)

### SWEET

- Choice of:
- Mini Donuts, caramel (V)
- Macarons, assorted (V, LD)
- Lemon Tart, icing sugar (V, LG)

### 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  |

Any dietary substitutions may incur additional charges

## SUBSTANTIAL

\$10.5 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: mini donuts, macarons or lemon tart (V)





## 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

Chorizo Ricotta Gnocchi (VO)  
creamy white sauce, baby spinach, parmesan crumb

### SHARED DESSERT

Mini Donuts, caramel (V)

Macarons, assorted (V, LD)

Lemon Tart, icing sugar (V, LG)

#### 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

Any dietary substitutions may incur additional charges



## 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

Chicken Maryland (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)

### SHARED DESSERT

Mini Donuts, caramel (V)

Macarons, assorted (V, LD)

Lemon Tart, icing sugar (V, LG)

#### 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

Any dietary substitutions may incur additional charges





## 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  
Pennello Pinot Grigio  
Virtus Vineyards Chardonnay  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet  
West Cape Howe Pinot Noir  
Willow Chase Shiraz

#### Beer/Cider

Swan Draught  
150 Lashes Pale Ale  
James Squire Orchard Crush Cider  
Hahn Superdry 3.5  
Heineken  
James Squire Ginger Beer  
Stone & Wood Pacific Ale

#### Non alcoholic

Soft drink and juices  
Heineken 0.0

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### 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.

Choice of Aperol Spritz, Limoncello Spritz, Pink Hibiscus Spritz or Hugo Spritz.

#### 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.