

LALLA ROOKH



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FUNCTION PACK

LOWER GROUND, 77 ST GEORGES TCE, PERTH

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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 with no set cost.

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



“We just want a spot to have nibbles and drinks”

EXCLUSIVE USE

We can offer an exclusive area for you and your guests. A perfect opportunity for a cosy cocktail style function or seated function with your own area. If you are wanting something more private, we have different options and spaces to suit the style of function you are wanting to hold.



“I’m celebrating and I’d like my own little area.”

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

EXCLUSIVE USE FUNCTION SPACES

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

DINING BOOTH

Seated Function

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

This space can be hired exclusively for your function providing you with your own private area which is curtained off to create your own intimate dining room.

PRIVATE DINING BOOTH

Seated Function

The dining booth can also be curtained off into a smaller private space for up to 20 people.

ENTIRE DINING ROOM

Cocktail Style or Seated Function

The dining room can be configured to suit a seated function of up to 120 people or up to 200 people for a cocktail function. Please note that for functions over 80 people seated, hire furniture is required at an additional cost on top of the minimum spend.

THE LOUNGE

Cocktail Style

A perfect area for a cosy cocktail style function or corporate sundowner. This area is ideally suited for a stand-up cocktail style function of up to 70 people.

LOUNGE / COURTYARD COMBINED

Cocktail Style

Together the courtyard and lounge can be combined and sectioned off to suit a stand-up cocktail style function of up to 120 people.

WINE STORE

The wine store can be hired exclusively for private dining for up to 14 people and for a stand-up cocktail style function for 25 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 120 people or for larger groups the entire venue is perfect for a cocktail style function for up to 450 people.

SET MENU 1 – CLASSIC

2 courses - \$79 per person

3 courses - \$97 per person

add on shared appetiser to start?

salumi board \$22pp

prosciutto \$10pp

freshly shucked oysters + vinaigrette

half \$38 dozen \$76

ENTREES – CHOICE OF

house made focaccia

pomodoro insalata - heirloom tomatoes, la delizia stracciatella, olives, chilli / V GF*
gamberi alla bottarga - charred prawn skewers, bottarga butter / GF

MAIN – CHOICE OF

porchetta - slow roasted pork, soft polenta, salsa verde / GF*

petto di pollo - chicken breast, panzanella

risotto al porcini - mushrooms, parmesan, hazelnuts / V GF

include both sides to come with main course? \$10 per person

roast potatoes

seasonal vegetables

DESSERT – CHOICE OF

tiramisu - mascarpone, espresso sponge, chocolate

crostata al cioccolato - chocolate torta, clotted cream

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

*menu is subject to change due to seasonal availability

SET MENU 2 – PREMIUM

2 courses - \$89 per person

3 courses - \$110 per person

add on shared appetiser to start?

salumi board \$22pp

prosciutto \$10pp

freshly shucked oysters + vinaigrette

half \$38 dozen \$76

ENTREES – CHOICE OF

house made focaccia

insalata di barbabietole - salt baked beetroot, feta, witlof / GF V

gamberi alla griglia - char grilled tiger prawns, nduja butter / GF

carpaccio di manzo - beef carpaccio, pecorino, picked shallots, fried capers / GF DF

MAIN – CHOICE OF

collo di maiale - pork neck, charred mushroom, porcini butter / GF

pesce del giorno - market fish, salsa cruda

orecchiette, stracciatella, asparagus, green peas / V

include both sides to come with main course? \$10 per person

roast potatoes

seasonal vegetables

DESSERT - CHOICE OF

tiramisu - mascarpone, espresso sponge, chocolate

chocolate mousse, salted caramel, pistachio, lemon thyme cream

ossau iraty, accompaniments

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

*menu is subject to change due to seasonal availability

GROUP SHARED DINING

'il capo' chefs selection banquet

shared courses; influenced by seasonality, local produce & signature dishes.

4 courses - \$78 per person

6 courses (including dessert) - \$106 per person

'il capo' additional wine match

matched wines (half glass per person per course)

must be pre-ordered

4 courses - \$65 per person

6 courses - \$75 per person



*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

CANAPÉS

OPTION 1 – YOUR SELECTIONS

*minimum requirement of 20 items per canapé

COLD

freshly shucked oyster, pickled cucumber, tomato vinaigrette

\$6.50ea GF DF

seed crisp, salt baked beetroot, vegan horseradish aioli \$6.00

GF, Ve

prawn cocktail lettuce cup \$8.00 GF, DF

crab, mascarpone, prawn cracker \$8.00 GF

gilda skewer, queen olive, anchovy, roasted pepper \$8.00 GF,DF

capocollo, cranberry mostarda, rice crisp \$8.00 DF,GF

seared beef, caramelised onion, asiago, rice crisp \$8.00 GF

marinated peppers, persian feta, rice crisp \$8.00 GF,DF Ve opt

HOT

lemon and herb arancini, aioli \$8.00 V

anchovy, sage and parmesan twist \$8.00

smoked snapper croquette \$8.00

eggplant croquette, aioli, parmesan \$8.00

charred herb marinated prawn skewer \$9.00

agrodolce pork neck skewer, confit black pepper 10.00

arrosticini -lamb skewer, mint dressing \$10.00

mushroom skewer, vegan black garlic aioli, chili \$10.00

mac and cheese bites, pancetta \$9.00

tomato, mozzarella and basil roman style pizza bites \$10.00

mini beef and rosemary pies \$10.00

tuscan fried chicken, chardonnay aioli \$10.00

grilled lamb cutlet, salsa verde \$16.00

FORKS

fritto misto, lemon aioli, paprika, fennel salt \$18.00

gnocchetti, butternut pumpkin, ricotta salata \$18.00

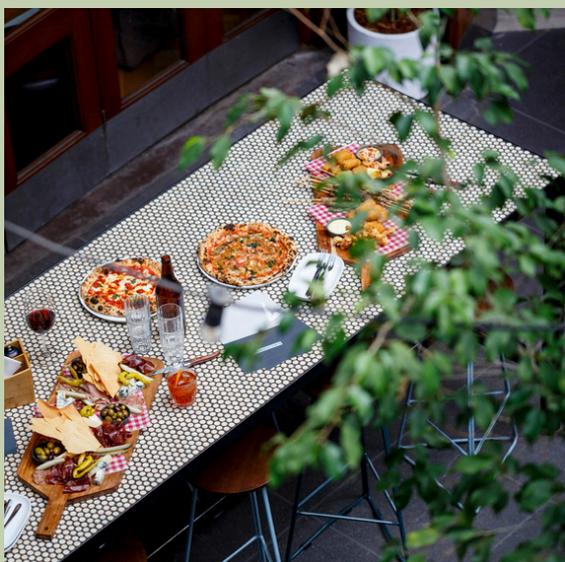
pork and veal meatballs, polenta, salsa verde \$19.00

DOLCE

cannoli, chocolate, hazelnut, ricotta 8.00

vanilla pannacotta, seasonal fruits, macadamia crumble \$8.00

lemon tart \$8.00



OPTION 2 – CHEF SELECTIONS

(our chef will surprise you with his canapé selection / minimum of 20 guests)

4 pieces (2 cold & 2 hot fingers) \$32.00 per person

6 pieces (2 cold & 4 hot fingers) \$50.00 per person

8 pieces (3 cold & 5 hot fingers) \$68.00 per person

6 pieces & 2 forks (2 cold & 4 hot fingers & 2 forks) \$86.00 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 – \$160

house selection of cured meats, cheese, condiments,
crostini

SELECTION PLATTERS – \$350

choose 3 options from the cold and hot fingers canapés
selection per platter.

20 pieces of each choice (60 pieces total).

SUNDOWNER PACKAGES

(minimum of 20 guests)

BEVERAGES

Selected wines by the glass
tap beers & cider
soft drinks

FOOD

chef's choice of 1 cold canapés & 2 hot canapés

1.5 hour package

\$65.00 per person

2 hour package

\$80.00 per person

prefer a few more canapés? add \$18.00 per person

chef's choice of 2 cold canapés & 4 hot canapés

like to include house spirits? add \$15 per person



BEVERAGE PACKAGES

(minimum of 20 Guests for 3 hours)

ITALIAN CONNECTIONS

\$82.00 per person

(each additional hour \$25 per person)

tap beers & cider

riva dei frati prosecco brut nv veneto, ita
tiefenbrunner 'merus' pinot grigio, alto adige ita
poggio brigante morellino di scansano, tuscany ita
soft drinks



AUSTRALIAN FAVOURITES

\$85.00 per person

(each additional hour \$28 per person)

tap beers & cider

jansz premium cuvee nv, tas
cullen 'mangan' ssb margaret river, wa
voyager 'coastal' cabernet, margaret river wa
soft drinks



BEST OF BOTH WORLDS

\$107.00 per person

(each additional hour \$32 per person)

tap beers, cider & a selection of 2 bottled beers
lantieri franciacorta extra brut nv lombardy, ita
fraser gallop 'paterre' chardonnay
tiefenbrunner 'merus' pinot grigio, alto adige ita
voyager 'coastal' cabernet, margaret river wa
poggio brigante morellino di scansano, tuscany ita
soft drinks



NON-ALCOHOLIC

\$74.00 per person

(each additional hour \$18 per person)

spiced tommy's margarita and hibiscus spritz mocktail
non #2 'pear & kombu', non #3 'cinnamon & yuzu'
t.i.n.a #1- oolong, lemon myrtle
t.i.n.a #2-jasmine, raspberry
t.i.n.a #3-guava, saltbush
kolonne null non-alcoholic riesling 2023 mosel
kolonne null non-alcoholic rose 2023 provence, fra
assorted non-alcoholic beers, soft drinks and juices



add spirits to any package?

\$15 per person/per hour

add cocktails to any package?

(venue selection)

\$20 per person/per hour

*selection is subject to change due
to availability

COCKTAIL FUNCTION OPTIONS

FLOATING ENTRÉE OR DESSERT

Why not start your night off with floating entrées? Choose 4 – 6 of our canapés 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 canapés to have with drinks in an allocated area in our bar.

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

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 organize additional staff at a charge of \$45.00 per staff member per hour (minimum 3 hours per staff).

COCKTAIL TOKENS

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

FREQUENTLY ASKED QUESTIONS

CAN I BRING A CAKE?

We are more than happy for you to bring a cake to your event, free of any cakeage charge. We will provide you with plates and cutlery on the night, however we won't be able to assist you with serving the cake.

DO YOU CATER FOR ALLERGIES?

We are well versed in serving people with allergies and dietary requirements and we make every effort to make sure that all our guests have a great dining experience with us. Kindly ensure to speak to our team prior to your event.

HAVE I ORDERED ENOUGH FOOD/CANAPÉS?

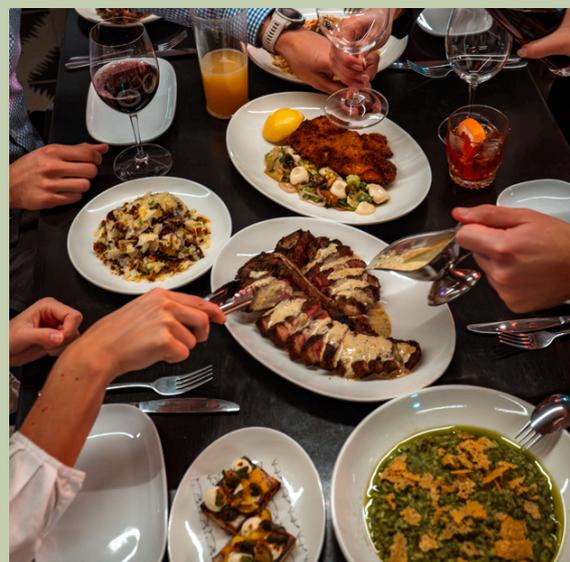
If replacing a main meal, we recommend 2 cold canapés, 4 hot canapés and 2 forks.

CAN I PLAY MY OWN MUSIC & AUDIO

Requests to provide your own DJ or provide audio-visual equipment of any kind will only be considered for groups hiring the entire venue exclusively.

SERVICE & SURCHARGE

A 10% service charge applies to all bookings/tables of 13 or more guests and is distributed to our wait staff as a gratuity for their service. All card payments incur a 1% surcharge.



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 organized 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 authorized 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 finalized 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 1 month 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.
- Canape orders will be charged at the confirmed amount 10 days prior to the function without exception.
- If your function is organized with a minimum spend and does not reach the minimum spend, you will be charged the difference as room hire on your final invoice.
- Agreed minimum spend must be met on the day of the event, any remainder cannot be used to purchase take away beverages.

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, WITH THE EXEMPTION OF CAKE FOR CELEBRATIONS

UNFORESEEABLE CIRCUMSTANCES

Lalla Rookh Bar & Eating house will endeavor 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 behavior 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 endeavor 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 driver's license
- 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

SUNDOWNER 1 .5 \$65 / SUNDOWNER 2 \$80 / ADD EXTRA CANAPES \$18 / ADD SPIRITS \$15

ILL CAPO 4 COURSE \$78 / ILL CAPO 6 COURSE \$102 / 4 COURSE WINE ADD ON \$65 /

6 COURSE WINE ADD ON \$75 / SIDES \$10

SET MENU 1 \$79 / SET MENU 1 \$97 / SET MENU 2 \$89 / SET MENU 2 \$110

DIETARY REQUIREMENTS / DETAILS / ADD ONS

BEVERAGE SELECTION (PLEASE CIRCLE)

CONSUMPTION / PACKAGE \$82 / PACKAGE \$85 / PACKAGE \$107 / PACKAGE \$92 / NON ALC \$74

BEVERAGE PACKAGE REQUIRES MINIMUM 20 GUESTS

BEVERAGE ON CONSUMPTION: TAB RESTRICTONS LIMIT: _____

PAYMENT DETAILS

\$500 DEPOSIT FOR GROUP DINING or EXCLUSIVE USE BOOKINGS / FULL PAYMENT OF
PREORDERED FOOD / \$1000 DEPOSIT FOR ENTIRE VENUE

NAME ON CARD _____
CREDIT CARD NUMBER _____
VISA / MASTERCARD / AMEX EXPIRY DATE _____ CCV NUMBER _____
SIGNATURE _____