

## LALLA ROOKH

## FUNCTION PACK

## 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 booze individually or set up a tab for your guests.

Groups of $20-40$ people are allocated the area for 2 hours and 40 people or more have an allocated space for 3 hours. If you would like the space to be longer, please speak to our function staff at the time of booking.


## EXCLUSIVE USE

While Lalla Rookh cannot offer a private room, we can still offer an exclusive area for you and your guests. You still get to enjoy the atmosphere of the venue while having your own space.

A perfect opportunity for a cosy cocktail style function or seated function with your own exclusive area.

If you are wanting something more private, we have different options and exclusive spaces to suit the style of function you are wanting to hold.


Canape and beverage package options are available or arrange a tab for drinks and food on consumption for a more casual offering.

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

The booth area can accommodate a seated function for up to 45 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.

DINING BOOTH - PRIVATE DINING

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

## ENTIRE DINING ROOM

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

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

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.

## GROUP SHARED DINING

## il capo' chefs selection banquet - $\$ 85$ per person

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

## II capo' additional wine match - $\$ 60$ per person

six matched wines (half glass per person per course)
must be pre-ordered


[^0]
## SET MENU 1

shared entrée \& individual main - $\$ 69$ per person
shared entrée, individual main \& shared dessert - $\$ 80$ per person shared entrée, individual main \& individual dessert - \$84 per person

```
                                    ENTREES - SHARED
                            house made focaccia & olives
    crudo - lightly seared pink scallop, celeriac, fresh apple / GF
    asparagi bianchi - local white asparagus, bozner sauce, walnut / V GF
arrosticini di agnello - smoked & grilled lamb skewers, anchovy, salsa verde / GF
```

    MAIN COURSES - CHOICE OF
        petto di pollo - chicken breast, radicchio, salsa foriana / GF
        porchetta - slow roasted pork, ditalini, cavolo nero / GF*
    risotto alle castagne - chestnut, signorina mushrooms, provolone / V GF
        include both sides to come with main course? \(\$ 6\) per person
            (two sides between four people)
            fried potatoes
        green beans, lemon, aleppo
    
## DESSERT

```
        individual - vanilla panna cotta, poached quince / GF
            shared - lemon & ricotta bomboloni
```

        include cheese to come with dessert? \(\$ 14\) per person
            *menu is subject to change due to availability
    
## SET MENU 2

```
                    entrée & main - $73 per person
                    main & dessert - $69 per person
                        entrée, main & individual dessert - $88 per person
            INDIVIDUAL ENTREES - CHOICE OF
            house made focaccia & olives
            crudo - lightly seared pink scallop, celeriac, fresh apple / GF
asparagi bianchi - local white asparagus, bozner sauce, walnut / V GF
arrosticini di agnello - smoked & grilled lamb skewers, anchovy, salsa verde / GF
                    INDIVIDUAI MAIN - CHOICE OF
            petto di pollo - chicken breast, radicchio, salsa foriana / GF
            porchetta - slow roasted pork, ditalini, cavolo nero / GF*
risotto alle castagne - chestnut, signorina mushrooms, provolone / V GF
    include both sides to come with main course? $6 per person
                    (two sides between four people)
                        fried potatoes
                green beans, lemon, aleppo
                    INDIVIDUAL DESSERT - CHOICE OF
                vanilla panna cotta, poached quince / GF
                    lemon & ricotta bomboloni
                include cheese to come with dessert? $14 per person
                    *menu is subject to change due to availability
```

```
OPTION 1 - YOUR SELECTIONS
*minimum requirement of 20 items per canape
COLD FINGERS
cucumber cup, artichoke, goats cheese \& lemon \(\$ 5.00 \mathrm{~V}\) GF cucumber cup, thyme poached chicken \(\$ 5.00\) GF marinated mushrooms, goats cheese \$5.00 GF V
mozzarella \& zucchini skewer \$5.00 V eggplant \& smoked yoghurt, toast \$5.00 V rare roast beef, onion jam, horseradish, toast \(\$ 5.00\) blue cheese, carrot jam, toast \(\$ 5.00 \mathrm{~V}\)
```


## HOT FINGERS

```
seasonal arancini \$6.00 V
spinach and ricotta sausage roll \$6.00 V pork belly stuffed dates, pancetta \$6.00 GF mini, tomato, mozzarella \& basil pizza \$6.00 V mediterranean spiced fried squid \$6.00 GF* fried butterflied prawns \$6.00 GF* seasonal vegetable pasta bake bites \(\$ 6.00 \mathrm{~V}\)
pork ragu pasta bake bites \(\$ 6.00\)
pork chipolatas \$6.00 GF
thyme \& parmesan croquettes \$6.00 V
pork and nduja sausage roll \$6.00
italian pork meatballs, tomato sugo, parmesan \$6.00
tuscan fried chicken, chardonnay mayonnaise \$6.00 GF
```

FORKS
semolina crusted cuttlefish, chickpeas \& lemon \$11.00 V GF gnocchetti, kale pesto, pine nuts, parmesan $\$ 11.00 \mathrm{~V}$ braised free-range pork \& veal meatballs, polenta $\$ 11.00$

## DOLCE

lemon \& ricotta bomboloni $\$ 7.00 \mathrm{~V}$
yoghurt pannacotta, strawberries, honeycomb \$9.00 V, GF tartufo di cioccolato : chocolate truffle \$5 GF V

## OPTION 2 - CHEF SELECTIONS

(our chef will surprise you with his canape selection / minimum of 20 guests)
4 pieces (2 cold \& 2 hot fingers) $\$ 22.00$ per person
6 pieces (2 cold \& 4 hot fingers) $\$ 34.00$ per person
8 pieces (3 cold \& 5 hot fingers) $\$ 45.00$ per person
6 pieces \& 2 forks (2 cold \& 4 hot fingers \& 2 forks) $\$ 56.00$ 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, pizza bianca, condiments, grissini

SELECTION PLATTERS - \$280<br>choose 3 options from the cold and hot fingers canapes selection per platter. 20 pieces of each choice ( 60 pieces total).

## 3 HOUR BEVERAGE PACKAGES

(minimum of 20 guests)

```
                    HOUSE PACKAGE (3 HOURS)
            $62.00 per person (each additional hour $22 per person)
                                    tap beers
                            redbank 'emily' brut nv
            redbank 'long paddock' sauvignon blanc
                    redbank 'long paddock' merlot
                        soft drinks
                    ITALIAN CONNECTIONS (3 HOURS)
            $70.00 per person (each additional hour $25 per person)
                        tap beers
guerrieri rizzardi prosecco nv veneto, ita, tiefenbrunner pinot grigio, alto adige ita,
            poggio brigante morelino di scansano, tuscany ita
                                    soft drinks
```


## AUSTRALIAN FAVOURITES (3 HOURS)

```
\(\$ 78.00\) per person (each additional hour \(\$ 28\) per person)
tap beers
jansz premium cuvee tas nv
cullen 'mangan' ssb margaret river, wa forest hill cabernet sauvignon, denmark wa soft drinks
BEST OF BOTH WORLDS (3 HOURS)
\(\$ 92.00\) per person (each additional hour \(\$ 32\) per person)
tap beers \& a selection of 2 bottled beers lantieri franciacorta extra brut nv lombardy, ita
fraser gallop 'paterre' chardonnay \& tiefenbrunner pinot grigio
forest hill cabernet sauvignon
\& poggio brigante morelino di scansano
soft drinks
*selection is subject to change due to availability
```


## COCKTAIL FUNCTION OPTIONS

## FLOATING ENTRÉE OR DESSERT

```
Why not start your night off with floating entrees? Choose 4 - 6 of our finger canapes
    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 canapes to have with post drinks
                        in an allocated area in our bar.
```


## PROGRESSIVE COCKTAIL FUNCTION

Having dinner somewhere else? Why not start here for pre-dinner drinks or do you want to kick on after your meal, we can reserve space for your party.

## 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

## COCKTAIL TOKENS

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

## 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 $\$ 40.00$ per staff member per hour (minimum 3 hours per staff).

## 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 3 months 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 $6: 30 \mathrm{pm}$ 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.

## 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.
$\qquad$

## BOOKING FORM

NAME
COMPANY NAME
CONTACT NUMBER
EMAIL ADDRESS
RESERVATION DATE $\qquad$ $1 \quad 1$ $\qquad$
ARRIVAL TIME
DEPARTURE TIME _ _ : _ _ AM/PM __ : _ _ AM / PM

NUMBER OF ATTENDEES
MENU SELECTION (PLEASE CIRCLE)

CANAPES l PLATTERS / PRE-SELECTED BAR FOOD / BAR FOOD ORDERED ON THE DAY
IIL CAPO \$85PP / SET MENU 1 \$69 / SET MENU 1 \$80 / SET MENU 1 \$84
SET MENU 2 \$73 / SET MENU 2 \$69 / SET MENU 2 \$88 | SIDES $\$ 6$
DIETARY REQUIREMENTS / DETAILS

## BEVERAGE SELECTION (PLEASE CIRCLE)

BEVERAGE ON CONSUMPTION: TAB RESTRICITONS LIMIT: $\qquad$
PACKAGE $\$ 62$ | PACKAGE $\$ 70$ / PACKAGE $\$ 78$ | PACKAGE $\$ 92$
BEVERAGE PACKAGE REQUIRES MINIMUM 20 GUESTS

## 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 $\qquad$ CCV NUMBER $\qquad$

## SIGNATURE

Sign me up for the e-newsletter to get access to new arrivals, events and recipes at Lalla Rookh Bar \& Eating House
[^0]:    *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.

