



# THE LALLA ROOKH STORY

Congratulations on your recent engagement and we thank you for this opportunity to host your special day at Lalla Rookh.

Lalla Rookh is a relaxed bar and eating house loved by inner city regulars and visitors alike.

We are one of the largest venues in Perth CBD so whether you're after a cocktail reception for 450 people or a sit-down dinner for 120 people, the spaces at Lalla Rookh are versatile to suit your requirements and styling for your wedding day.

## OUR SPACES

We understand that your wedding should be unique and a representaion of what you both love about food and wine.

If you book your wedding at Lalla Rookh, you will have the entire venue to yourselves. This amazing opportunity provides you with endless possibilities for your styling, from an inimate gathering to a lavish celebration.

## Courtyard

Entering down the main staircase & into the courtyard your guests can enjoy oysters and canapes with champagne flowing to kick off the celebrations. A covered outdoor space and under the festoon lights, the courtyard is the ideal area for the dance floor or live music as the evening progresses.

## Lounge

This is a place of comfy nooks, couches and lounges with views to the courtyard. A perfect area to use along side the courtyard at the beginning of the reception and then an extension of the dance floor.

### **Public Bar**

Endless possibilities are available for this space. Want to have a cocktail bar open after dinner? Or is a dessert and cheese buffet more your style?

# **Dining Room**

At the heart of Lalla Rookh, the dining area offers space for a sit-down dinner for up to 120 people. The room can be reconfigured to suit your seating and styling requirements.

### Wine Store

This is where the bridal party can arrive relax and take a moment before entering in to start your reception.



















# FOOD

Our head Chef Calum's approach to food is steeped in his experience of seasons spent exploring the landscape of Italy, drawing on memories of sharing meals with family and friends, and uncovering culinary variation throughout the regions. At Lalla Rookh he draws on the best produce from land and sea to create a fresh, modern Italian menu.

# **SET MENU OPTIONS**

all menus come with focaccia for the table

# 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

## SET MENU 2

ENTRÉE & MAIN - \$73 PER PERSON

MAIN & DESSERT - \$69 PER PERSON

ENTRÉE, MAIN & INDIVIDUAL DESSERT - \$88 PER PERSON



### SET MENU 1

### **ENTREES - SHARED**

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, summer berries, cacao / *GF*SHARED — lemon & ricotta bomboloni

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

### SET MENU 2

### INDIVIDUAL ENTREES - CHOICE OF

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

#### INDIVIDUAL 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, summer berries, cacao / *GF*lemon & ricotta bomboloni

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

### **CANAPES**

\*Minimum requirement of 20 items per canape

### **COLD FINGERS**

cucumber cup, artichoke, goats cheese & lemon \$5.00 V GF cucumber cup, thyme poached chicken \$5.00 GF marinated mushrooms, goats cheese \$5.00 GF V eggplant & smoked yoghurt, toast \$5.00 V rare roast beef, onion jam, horseradish, toast \$5.00 V blue cheese, carrot jam, toast \$5.00 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'
thyme & parmesan croquettes \$6.00 V
pork chipolatas \$6.00
italian pork meatballs, tomato sugo, parmesan \$6.00
pork and nduja sausage roll \$6.00
tuscan fried chicken, chardonnay mayonnaise \$6.00 GF

### **FORKS**

semolina crusted cuttlefish, chickpeas & lemon \$11.00 per person gnocchetti, kale pesto, pine nuts, parmesan \$11.00 per person braised free range pork & veal meatballs, polenta \$11.00 per person

### **SWEET**

limoncello & ricotta bomboloni \$7.00  $\,V$  vanilla panna cotta, strawberries, honeycomb \$9.00  $\,G\!F\,V$  tartufo di cioccolato : chocolate truffle \$5.00  $\,V$ 

### CHEF SELECTIONS

\*Our Chef will surprise you with his canape selection — minimum of 20 people

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) \$56.00 per person













## DRINKS

## Beer and Cider

With 38 taps across the venue and a well-chosen bottled selection, our Australian focused beer and cider list draws from the best of WA and beyond.

You'll see tap regulars and a rotating selection of guest beers. We offer seasonal and small batch finds for those that want something beyond the usual. We stay true to our West Australian roots with the best of local brews.

### Wine

Our drinks selection unashamedly focuses on Australian winemakers: you'll find wines you know and many you don't.

With around 300 labels and a constantly changing stock, sommelier Jeremy Prus has a passion for introducing regional wines.

Jeremy is an advocate of the natural wine philosophy, so you'll find a strong showing from some of the best expressions of minimal intervention winemaking from Australia and beyond.





# BEVERAGE PACKAGE'S 5 HOUR PACKAGES

# House Package \$106.00 per person

tap beers & cider, redbank 'emily' brut nv, redbank 'long paddock' sauvignon blanc, redbank 'long paddock' merlot, soft drinks

# Italian Connections \$120.00 per person

tap beers & cider, guerrieri rizzardi prosecco nv veneto ita, tiefenbrunner pinot grigio, alto adige ita, poggio brigante morelino di scansano, tuscany ita soft drinks

# Australian Favourites \$134.00 per person

tap beers & ciders, jansz premium cuvee tas nv
cullen 'mangan' sauvignon blanc, margaret river, wa
voyager 'coastal' cabernet, margaret river, wa
soft drinks

# Best of Both Worlds \$156.00 per person

tap beers & cider & a selection of 2 bottled beers
lantieri Franciacorta extra brut nv lomardy ita
fraser gallop 'paterre' chardonnay & tiefenbrunner pinot grigio
forest hill cabernet sauvignon, poggio brigante morelino di scansano
soft drinks

## OTHER POINTS TO CONSIDER

### MINIMUM SPEND

There is a minimum spend requirement to have Lalla Rookh exclusively for your wedding reception.

Lalla Rookh is only available for weddings on Saturdays & Sundays.

There is a 15% surcharge applied to your final spend for Sunday weddings.

January- October - \$21,000

November & December - \$24.000

### **PARKING**

Lalla Rookh is located on the corner of Sherwood Court and St Georges Tce in the Perth CBD, lower ground of the Allendale Square building. We recommend parking at the Terrace Rd or Concert Hall Car parks, entrance off Terrace Road. Limited street parking is available on The Esplanade and Sherwood Court.

### **CAPACITY**

For a cocktail reception the maximum capacity we can accommodate is 450 people. Our dining area can seat 120 people on various table configurations. We only reserve the entire venue for weddings. Part hire of spaces is not available.

#### HIRE COSTS

Any equipment hire is discussed before confirming your booking and a final costing will be presented to you. We have a range of different suppliers who can enhance the atmosphere of your event, please ask for our suggestions or feel free to use your own suppliers.

For any equipment hire Lalla Rookh is responsible for there is a 10% administration fee added the suppliers' cost.

#### WEDDING CAKE

Charges for cutting and serving the cake may apply and are dependent on the size and elaborate nature of the cake. The cake can be offered as a dessert course for your guests or passed around as a sweet offering. You may also wish to have it cut and served as a take home treat for your guests. The cakeage charge will be determined based on your requirements.

Cake cut and put into bag (bags/boxes to be supplied by client) — No Charge
Cake cut and served onto platters — No charge
Cake cut and plated individually – \$5 per person

## OTHER POINTS TO CONSIDER

### **KIDS & SUPPLIER MEALS**

\$22 includes pasta or pizza & dessert \$40 supplier meal

### **GRAZING TABLE**

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

### **TAKEAWAY BEVERAGES**

Do you need bubbles for your ceremony? Wine for when you get back to your hotel room we can assist.

## **CEREMONY**

Yes you can have your ceremony in the venue, the public bar, courtyard or lounge are suitable for your ceremony. There is a \$300 additional charge for this.

### **PAYMENT**

Initial deposit of \$1,000 to be paid to confirm the date.

Final numbers confirmed & food to be paid for 14 days prior to the wedding.

Balance of payment due on the night or can pre invoiced to reach minimum spend amount.

Further charges incurred over the minimum spend amount will be invoiced after the wedding and are to be paid within 7 days.

If you would like to discuss your wedding reception with us please call 9325 7077.



# PREFERRED SUPPLIERS

## **PHOTOGRAPHER**

Jessica Wyld photography@jessicawyld.com 0433 785 895

## **CELEBRANT**

Beth Parker bethdparker@outlook.com 0405 293 075

## FLOWERS & FURNITURE HIRE

Maisey Collections hellomaiseycollections.com.au Hire Society hiresociety.com.au

## **OYSTER SHUCKER**

Andy, Oyster Shucker to the Stars 0403 318 159

## **WEDDING CAKE**

Sukar hellosukar@gmail.com

### DJ

Hire a Perth DJ — Dylan Allsopp dylan@hireaperthdj.com.au 0424 574 702

## **ACCOMODATION**

Como The Treasury 1800 219 010