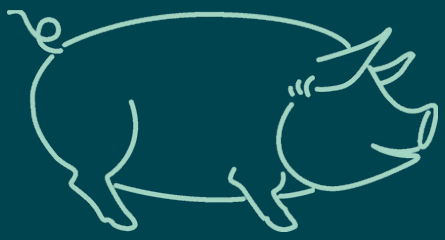
LALLA ROOKH





2026

FUNCTION PACK

LOWER GROUND, 77 ST GEORGES TCE, PERTH

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SOMETHING PRIVATE? OR PREFER THE ATMOSPHERE?

"We just want a spot to have nibbles and drinks"

NON-EXCLUSIVE USE

Offers groups of 20 or more a guaranteed space.

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

"I'm celebrating and I'd like my own area."

EXCLUSIVE USE

An exclusive area for you and your guests.

We have different options and spaces to suit the style of function you are wanting to hold.

Minimum spends apply.

EXCLUSIVE USE FUNCTION SPACES

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

PRIVATE DINING BOOTH

Seated Functions only

Capacity :

16 (single table)

20 (two tables)

A curtained off area adjacent to the main dining room.

DINING BOOTH

Seated Functions only

Capacity : 50

A larger curtained off area adjacent to the main dining room, this space incorporates the private dining booth.

ENTIRE DINING ROOM

Seated Function & Cocktail Style

Capacity :

120 (seated)

200 (cocktail)

Includes a private bar, seperate from the rest of the venue.

THE LOUNGE

Cocktail Style only

Capacity : 70

Adjacent to our main bar allowing your guests to have table service or come up to the bar.

WINE STORE

Seated Functions only

Capacity : 14

A private space for lovers of wine.

ENTIRE VENUE

Seated Function & Cocktail Style

Capacity :

120 (seated)

450 (cocktail)

SET MENU 1 – CLASSIC

*minimum requirement of 16 guests

2 courses - $83 per person

3 courses - $102 per person

add a shared appetiser to start?

salumi board $24pp

prosciutto $12pp

freshly shucked oysters + mignonette

half $38 dozen $76

ENTREES – CHOICE OF

house made focaccia

pomodoro insalata - heirloom tomatoes, la delizia stracciatella, olives, chilli / *V GF*

polpo e fagioli, braised fremantle octopus, cannellini beans, nduja (A)/ *GF*

MAIN – CHOICE OF

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

petto di pollo - chicken breast, italian slaw / *GF*

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

include both sides to come with main course? $12 per person

roast potatoes $6

seasonal vegetables $6

DESSERT – CHOICE OF

tiramisu - mascarpone, espresso sponge, chocolate / V GF

pannacotta - vanilla custard, salted caramel, walnuts / GF

include cheese to come with dessert? $18 per person

*menu is subject to change due to seasonal availability

SET MENU 2 – PREMIUM

*minimum requirement of 16 guests

2 courses - $93 per person
3 courses - $115 per person

add a shared appetiser to start?

salumi board $24pp
prosciutto $12pp

freshly shucked oysters + mignonette

half $38 dozen $76

ENTREES – CHOICE OF

house made focaccia

insalata primavera, spring greens, grilled bread, mint, pecorino / *V GF*

ocapesante alla forno, roasted half shell scallops, prosciutto crumb (A) / *GF**

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

MAIN – CHOICE OF

coppa di maiale - grilled pork neck, kohlrabi, celeriac, apple / *GF*

pesce del giorno – market fish, fava, zucchini (A) / *GF*

gnocchi al pomodoro, smoked tomato, ricotta, basil / *V*

include both sides to come with main course? $12 per person

roast potatoes $6

seasonal vegetables $6

DESSERT - CHOICE OF

tiramisu - mascarpone, espresso sponge, chocolate

semifreddo - chocolate semifreddo, hazelnut crumb / *GF*

pecorino romano, mostarda, crostini / *GF**

include cheese to come with dessert? $18 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 - $84 per person
6 courses (including dessert) - $110 per person

'il capo' additional wine match

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

4 courses - $48 per person
6 courses - $72 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

oysters, freshly shucked (A) / 6.50ea *GF*

salt baked beetroot,seed crisp,vegan horseradish aioli / 8 *GF Ve*

gilda skewer, olive, anchovy, roasted pepper / 9 *GF*

anchovy crostini (I) / 10

prawn cocktail lettuce cup / 9 *GF*

crab, mascarpone, prawn cracker / 9 *GF*

capocollo, mostarda, rice crisp / 9 *GF*

seared beef, caramelised onion, asiago, rice crisp / 9 *GF*

marinated peppers, straciatella, rice crisp / 9 *GF*

bruschetta, pigs head terrine / 14 *GF**



HOT

lemon and herb arancini, aioli / 10 *V*

anchovy, sage and parmesan twist / 8

smoked snapper croquette / 8

eggplant croquette, aioli, parmesan / 8 *V*

charred herb marinated prawn skewer / 10 *GF*

agrodolce - pork neck skewer, confit black pepper / 12 *GF*

arrosticini -lamb skewer, mint dressing / 12 *GF*

mushroom skewer, vegan black garlic aioli, chili / 10 Ve GF

smoked tomato mac and cheese bites / 10 *V GF**

mac and cheese bites, pancetta / 11 *GF**

tomato, mozzarella and basil roman style pizza bites / 10

tuscan fried chicken, chardonnay aioli / 10 *GF*

grilled lamb cutlet, salsa verde / 16 *GF*



FORKS

fritto misto, lemon aioli, paprika, fennel salt / 18 *GF*

gnocchetti, smoked tomato, ricotta, basil / 18 *V*

pork and veal meatballs, polenta, salsa verde / 19



DOLCE

cannoli, campari and orange / 12

vanilla pannacotta, salted caramel, walnuts / 10 *GF*

chocolate tart / 8

OPTION 2 - CHEF SELECTIONS

(let us choose for you / minimum of 20 guests)

4 pieces (2 cold & 2 hot fingers) $36.00 per person
6 pieces (2 cold & 4 hot fingers) $54.00 per person
8 pieces (3 cold & 5 hot fingers) $72.00 per person
6 pieces & 2 forks (2 cold & 4 hot fingers & 2 forks) $92.00 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 - $180

house selection of cured meats, cheese, condiments, crostini

SELECTION PLATTERS - $390

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

$72.00 per person

2 hour package

$88.00 per person

prefer a few more canapés? add $24.00 per person

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

like to include house spirits? add $22 per person







BEVERAGE PACKAGES

(minimum of 20 Guests for 3 hours)

ITALIAN CONNECTIONS

$86.00 per person

(each additional hour $25 per person)

tap beers & cider

italia prosecco brut nv veneto, ita

tiefenbrunner 'merus' pinot grigio, alto adige ita

poggio brigante morellino di scansano, tuscany ita

soft drinks



AUSTRALIAN FAVOURITES

$91.00 per person

(each additional hour $28 per person)

tap beers & cider

jansz premium cuvee nv, tas

cullen 'dancing in the sun' sbs margaret river, wa

woodlands cabernet saugvignon, merlot, margaret river wa

soft drinks



BEST OF BOTH WORLDS

$115.00 per person

(each additional hour $32 per person)

tap beers, cider & a selection of 2 bottled beers

tenuta montenisa 'royale brut' franciacorta brut nv lombardy, ita

leeuwin estate 'prelude' chardonnay margaret river, wa

tiefenbrunner 'merus' pinot grigio, alto adige ita

woodlands cabernet saugvignon, merlot, margaret river wa

poggio brigante morellino di scansano, tuscany ita

soft drinks



NON-ALCOHOLIC

$74.00 per person

(each additional hour $18 per person)

la picante - charred agave, salted lime, habenero

mediterranean spritz - yuzu, bitter orange aperitif, soda

non #2 'pear & kombu', non #5 'lemon marmalade & hibiscus'

assorted non-alcoholic beers, soft drinks and juices

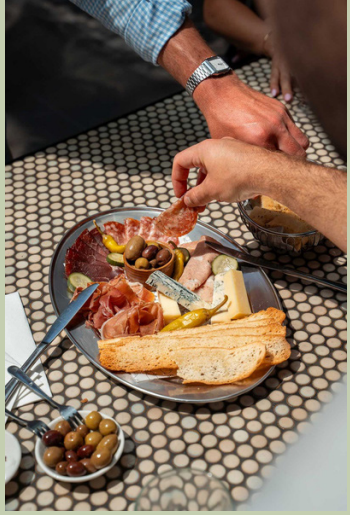


add spirits to any package?
$22 per person/per hour

add cocktails to any package?
(venue selection) $25 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

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).
- 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 $72 / SUNDOWNER 2 $88 / ADD EXTRA CANAPES $24 / ADD SPIRITS $22

IL CAPO 4 COURSE $84 / IL CAPO 6 COURSE $110 / 4 COURSE WINE ADD ON $65 /
6 COURSE WINE ADD ON $75 / SIDES $10

SET MENU 1 $83 / SET MENU 1 $102 / SET MENU 2 $93 / SET MENU 2 $115

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 RESTRICITONS 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 _____