



LALLAROOKH

W E D D I N G S

LALLA ROOKH

ABOUT US

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 representation 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 intimate 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

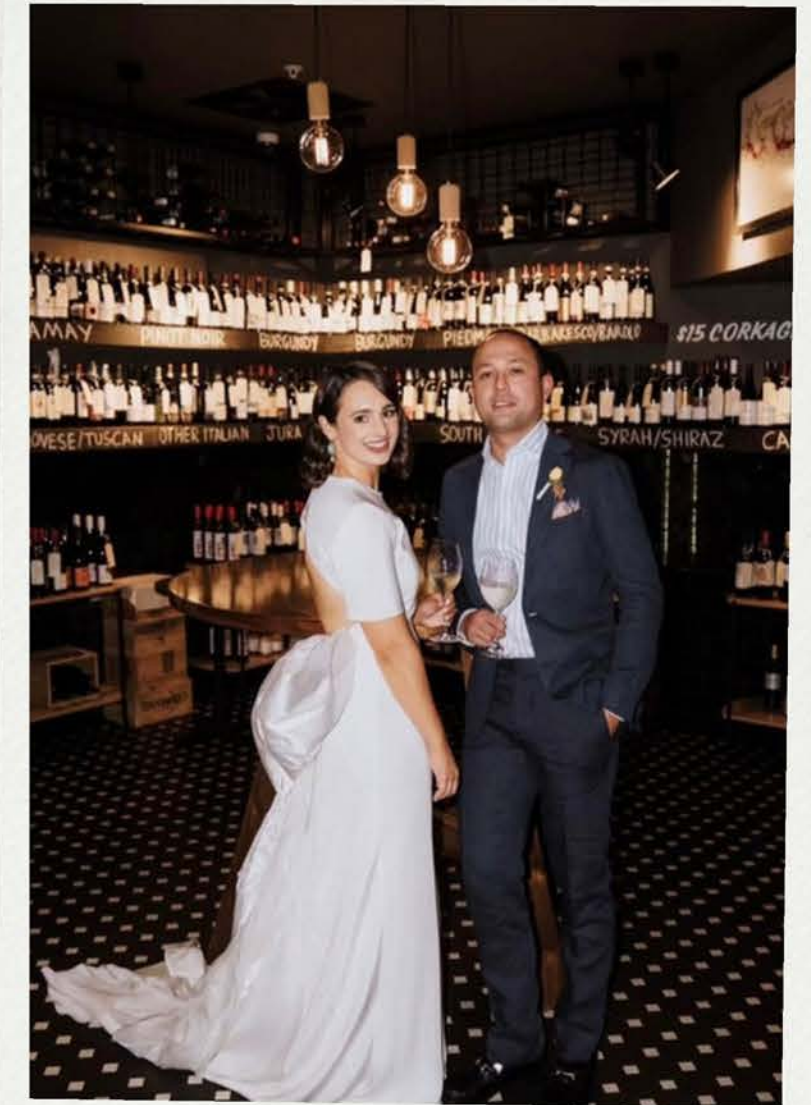
Endless possibilities are available for this space. Want to have a cocktail bar open after dinner? Or is a dessert and cheese buffet more your style?

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.



SET MENU OPTIONS

all menus come with focaccia for the table

SET MENU 1

entrée & main - \$79 per person

main & dessert - \$79 per person

entrée, main & dessert - \$97 per person

SET MENU 2

entrée & main - \$89 per person

main & dessert - \$89 per person

entrée, main & dessert - \$110 per person



SET MENU 1

ENTREES – CHOICE OF

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

ENTREES – CHOICE OF

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, pickled 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, broad beans, 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

formaggio, accompaniments

*menu is subject to change due to seasonal availability



CANAPES

*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

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



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 and Italian winemakers: you'll find wines you know and many you don't.

We have beverage packages available but if you prefer to have beverages on consumption, we are happy to suggest and create a customised drinks list for your wedding based on your preferences and budget.





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

BEVERAGE PACKAGES

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, tuscan y ita
soft drinks

AUSTRALIAN FAVOURITES

\$85.00 per person

(each additional hour \$28 per person)

tap beers & cider

jansz premium cuvee nv, tas
cullen 'dancing in the sun' 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 'parterre' chardonnay
tiefenbrunner 'merus' pinot grigio, alto adige ita
voyager 'coastal' cabernet, margaret river wa
poggio brigante morellino di scansano, tuscan y ita
soft drinks

ADDITIONAL INFO

MINIMUM SPEND

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

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

January– October – \$21,000

November – December – \$24,000

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

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 to the suppliers' cost.

PARKING

Lalla Rookh is located on the corner of Sherwood Court and St Georges Terrace 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 will be dependent on availability.

ADDITIONAL INFO

KIDS & SUPPLIER MEALS

\$35 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.

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.

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).

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 be 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

FLOWERS & FURNITURE HIRE

Maisey Collections
hellomaiseycollections.com.au

Fox and Rabbit
foxandrabbit.com.au

Hire Society
hiresociety.com.au

DJ

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

CELEBRANT

Beth Parker
bethdparker@outlook.com
0405 293 075

OYSTER SHUCKER

Andy, Oyster Shucker to the Stars
0403 318 159

WEDDING CAKE

Sukar
hellosukar@gmail.com

ACCOMODATION

Como The Treasury
1800 219 010

*with love,
from lalla rookh*



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