

LALLA ROOKH

WEDDINGS





## 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.

We are one of the largest venues in Perth CBD so whether you're after a cocktail reception for 300 people or a sit down dinner for 130 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. Surrounded by lush green vertical gardens 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

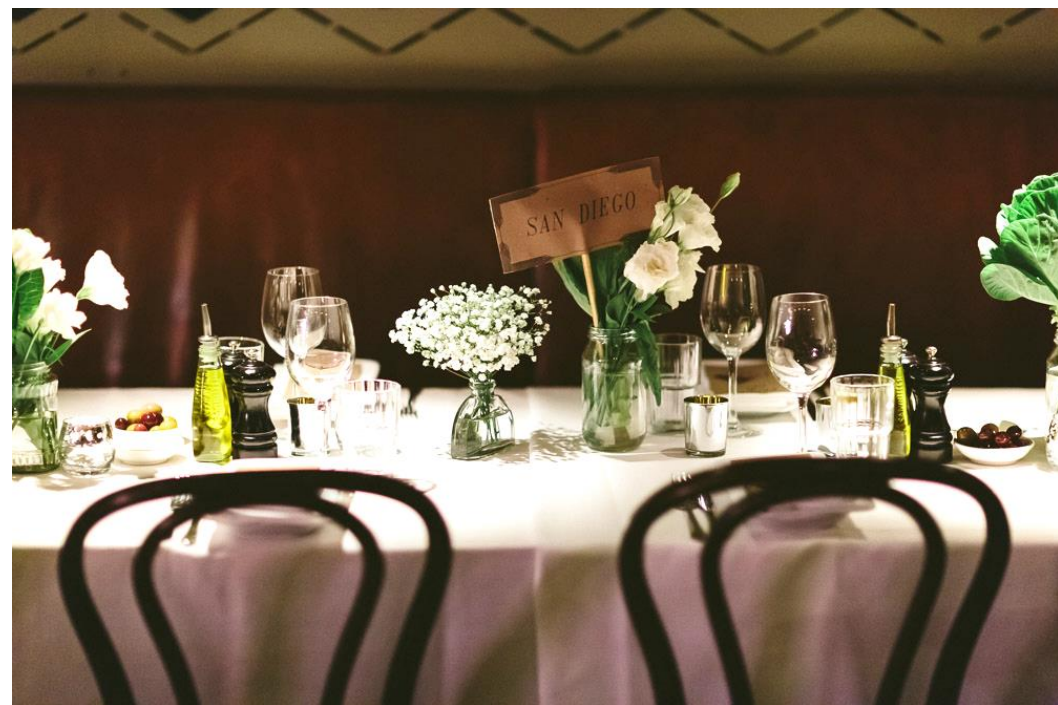
Endless possibilities are available for this space. Want to have a cocktail bar open after dinner? Or is a dessert and cheese buffet more your style?

### Dining Room

At the heart of Lalla Rookh, the dining area offers space for a sit down dinner for up to 130 people. The room can be reconfigured to suit your seating and styling requirements.















## FOOD

Our food is modern Italian with a strong focus on quality local produce. While head chef Joel Valvasori-Pereza channels his northern Italian roots and traditional family recipes, the menu is driven by what's seasonal, not a point on a map.

Our menu changes regularly but favourites include the osso buco 'in bianco', ricotta gnocchi with blue swimmer crab, house made sausage with fresh horseradish, sauerkraut and apples and our ever popular Nonna's meatballs.

We were awarded '1 Star' in Gourmet Traveller Restaurant Guide 2015.







## 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.

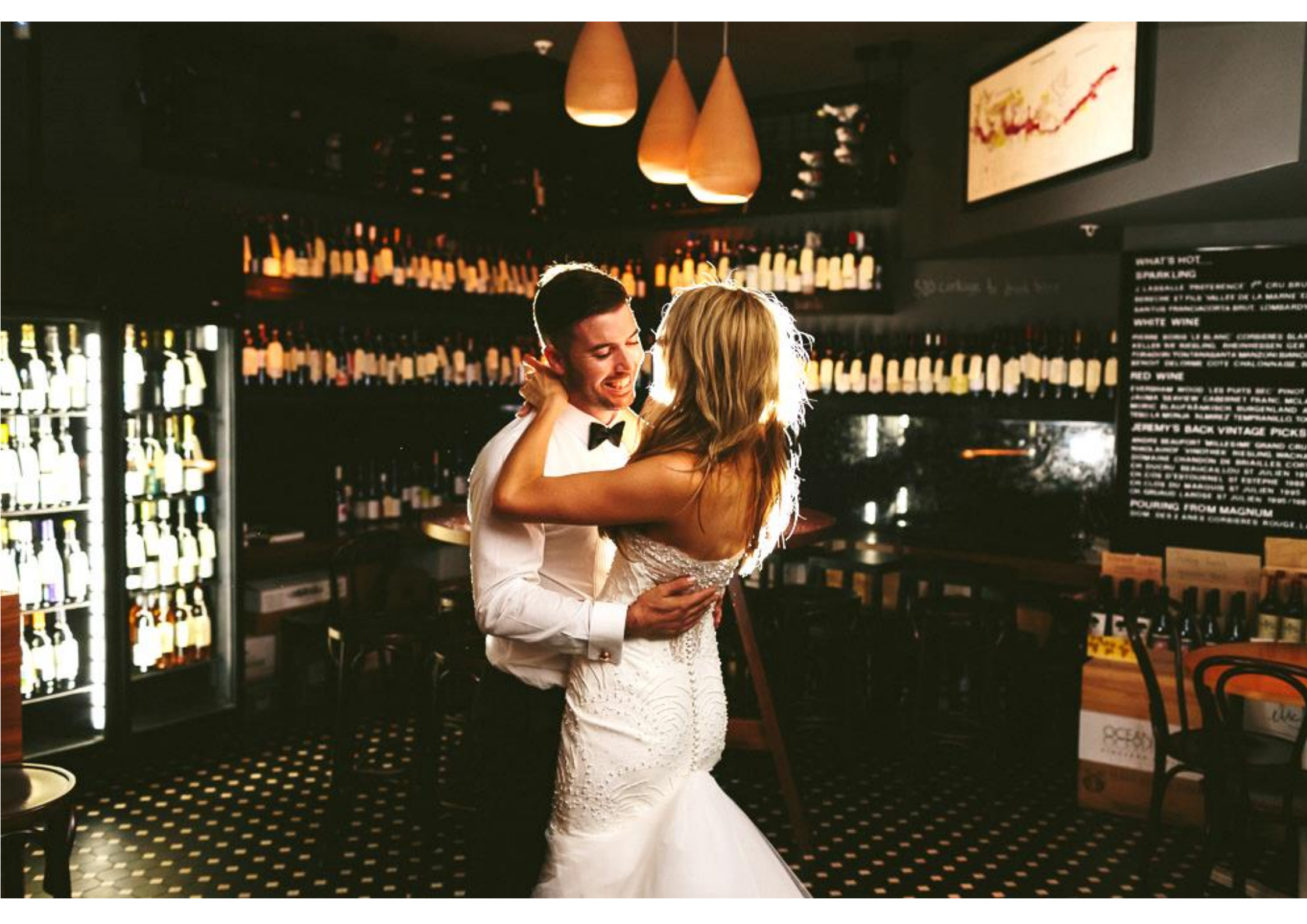
### **Wine**

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.





WHAT'S HOT...

SPARKLING

L'ASSALLE PREFERENCE 77 CRU BRU  
BONNE ET FLE VALLEE DE LA MARNE ET  
SANTIS FRANCISCOS BRUT L'IMBARDI

WHITE WINE

MAISON BORG LE BLANC CORBIERS BLAY  
KELLES DE REULING BIEHNESSEN GER  
FORADON FORTBAGANTA BRUNOZON BRUNO  
BENOIT BELONGE COTE CHALONNAISE R

RED WINE

FERRAND MOUD LES PAYS SEC PINOT  
JAUNE DE RYER CABERNE FRANC MOLA  
MURIC BLAUFRANCK BURGENLAND A  
VERDELLA MOLA RUMBLEZ TEMPRANILLO TO

JEREMY'S BACK VINTAGE PICKS

MAISON BEAUFORT MILLESIME GRAND CRU  
MAGNUM VINTAGE REULING WACHA  
DOMAINE CHANDON DE BRULLES COGN  
CRU D'ENCRE BEAUGRANDE ET JULIEN 198  
CRU CLOS DU MARQUIS ET JULIEN 1988  
CRU GRAND LAROSE ET JULIEN 1989/199

POURING FROM MAGNUM

DOM BORG 2 ANNE CORBIERS ROUGE L

## SAMPLE MENUS

### SET MENU 1

2 COURSE MENU \$51.00  
3 COURSE MENU \$67.00

### HOUSE MADE FOCACCIA

#### SHARED ENTREES

salumi & co board

choose **one** of the dishes below for your guests to share –

radicchio, apple & pear slaw, buffalo feta & honeycomb dressing  
or  
nonna's meatballs, soft polenta, parmigiano

#### MAIN COURSE (INDIVIDUAL CHOICE)

ricotta gnocchi with vegetable, tomato & red wine ragu  
our free-range italian pork sausage, wild fermented sauerkraut,  
apples & pancetta  
roasted barramundi fillet, broccoli, asparagus, burro cotto

#### DESSERT

pannacotta vera, roasted cocoa, walnut crumble

### SET MENU 2

2 COURSE MENU \$59.00  
3 COURSE MENU \$75.00

### HOUSE MADE FOCACCIA

#### SHARED ENTREES

salumi & co selection

radicchio, apple & pear slaw, buffalo feta & honeycomb dressing  
nonna's meatballs, soft polenta, parmigiano

#### MAIN COURSE (INDIVIDUAL CHOICE)

ravioli of with vegetable, tomato & red wine ragu  
grilled sirloin, peperonata 'sanvitese', aged balsamico  
(cooked medium-rare or well done)  
roasted barramundi fillet, broccoli, asparagus, burro cotto

#### DESSERT

pannacotta vera, roasted cocoa, walnut crumble



## CANAPES

*\*Minimum requirement of 20 items per canape*

### FINGERS

green pea & buffalo feta frittata \$4.00 V, GF

roasted mushroom, buffalo mozzarella & aged balsamico bruschetta \$3.00 V

crostini with pea & ricotta, lemon & mint \$3.00 V

prosciutto wrapped grissini \$3.00

mushroom arrancini \$4.00 V

beer battered onion rings, chilli & rosemary salt, chardonnay mayonnaise \$3.00 V

pizza frita: fried pizza, marinara sauce, oregano, fior di latte \$3.00 V

potato & 3 cheese croquettes \$4.00 V

fried clarence river school prawns, lemon \$4.50 GF

arrosticini grilled hickory smoked lamb skewers, lemon \$4.00 GF

nonna's meatball - braised free range pork meatball \$4.00

norwest roasted king prawns, chilli, lemon, garlic \$5.00

lalla fried chicken, fennel seed, chilli, chardonnay mayonnaise \$4.00

### FORKS

semolina crusted cuttlefish, chickpeas & lemon \$8.00 per person

ricotta gnocchi, vegetable, tomato & red wine ragu \$8.00 per person

nonna's meatballs, polenta, parmigiano \$8.00 per person

### SWEET

fried custard with cinnamon sugar \$4.00 V

*\*minimum requirement of 40 items per canape*

pannacotta vera, roasted cocoa, walnut crumble \$6.00 V, GF

*\*minimum requirement of 20 items per canape*

### CHEF SELECTIONS

4 pieces (2 cold & 2 hot canapes) \$16.00 per person

6 pieces (2 cold & 4 hot canapes) \$24.00 per person

8 pieces (3 cold & 5 hot canapes) \$32.00 per person

## BEVERAGE PACKAGE'S

### 5 HOUR PACKAGES

#### *House Package*

**\$65.00 per person**

tap beers & cider, lalla rookh fizz, lalla rookh white,  
lalla rookh red, soft drinks & juices

#### *Italian Connections*

**\$86.00 per person**

tap beers & cider, vignarosa prosecco nv, franz has 'kris' pinot grigio  
bibli graetz 'cassamatta' sangiovese blend  
soft drink & juices

#### *Australian Favourites*

**\$92.00 per person**

tap beers & ciders, blind corner cremant  
singlefile est. ssb, tomfoolery young blood shiraz  
soft drink & juices

#### *Best of Both Worlds*

**\$110.00 per person**

tap beers & cider & a selection of 2 bottled beers  
veuve clicquot brut nv  
cape mentelle chardonnay & burtoluzzi pinot grigio  
tomfoolery black & blue shiraz & antoniolo 'juvenia' coste della sesia nebbiolo  
soft drink & juices

## **OTHER POINTS TO CONSIDER**

### **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**

The venue capacity is 555 however for large cocktail reception the maximum reception we can cater to 350 people and our dining area can seat 130 people on various table configurations. We only reserve the entire venue for weddings. Part hire of spaces is not available.

### **MINIMUM SPEND**

There is a minimum spend requirement of \$18,000 to have Lalla Rookh exclusively for your wedding reception.

### **SET UP FEE**

The final costing for your wedding will depend on the elaborate nature of your event and your requirements. All events require a set-up fee and is priced according to the volume of guests and type of event.

### **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 storage, cutting and serving the cake may apply and are dependent on the size and elaborate nature of the cake and what preferred condiments are required. The cake can be offered as a dessert course for your guests or passed around as a sweet offering with coffee service. 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.

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