

ABOUT THE ROCHESTER HOTEL

THE ROCHEY IS YOUR FITZROY LOCAL.

WITH A FRONT BAR, DINING ROOM, POOL TABLE & BEER GARDEN,
WHEREVER YOU PLONK YOURSELF WE'LL MAKE SURE YOU ENJOY
FRIENDLY SERVICE, HONEST FOOD, CLASSIC COCKTAILS WITH A TWIST,
LOCAL WINE AND THE FINEST CRAFT BEERS.

A ROTATING CAST OF MELBOURNE'S FINEST GRACE
THE ROCHEY DECKS EVERY FRIDAY & SATURDAY, WHILE OUR SUNDAY
SESSIONS ARE HOME TO OUR FAVOURITE SINGER-SONGWRITERS.

THE ROCHEY IS YOUR GO-TO WINTER WATERING HOLE.

MAKE YOURSELF AT HOME.



ABOUT THE GREEN RØØM

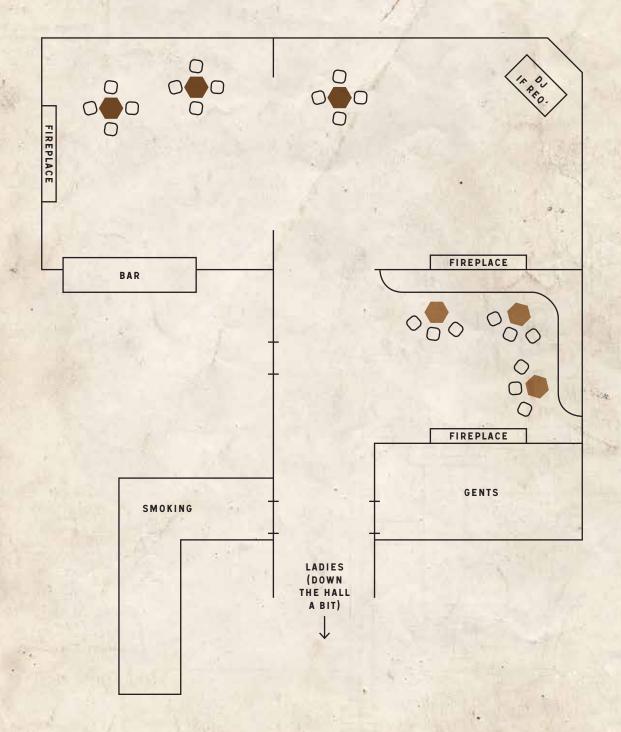
SHE'S OLD CHARM WITH A NEW FACE BUILT TO
HOST 120 GUESTS FOR A COCKTAIL DO OR UP TO 50 OF YOUR
NEAREST AND DEAREST FOR A SIT DOWN FEED.

A VIP ENTRANCE VIA GEORGE STREET CAN TAKE YOUR GUESTS UPSTAIRS TO A PRIVATE BAR INSIDE TWO ROOMS OVERLOOKING JOHNSTON STREET. THE SEPARATE LOUNGE PROVIDES QUIET CORNERS FOR CONVERSATIONS.

PRIVATE, CUSTOMISED FOOD, DRINKS AND A DECKED OUT
SOUND SYSTEM — THE GREEN ROOM IS AN ENTIRE UPSTAIRS SPACE
FOR REVELRY TO CREATE YOUR BEST MEMORIES YET.

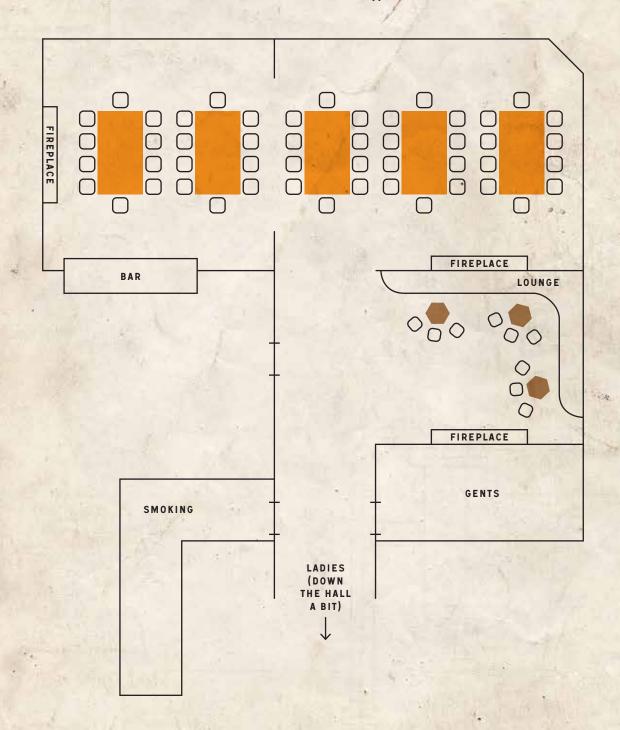


THE GREEN RØØM - STANDING 'COCKTAIL' STYLE // UP TO 120 PEOPLE -



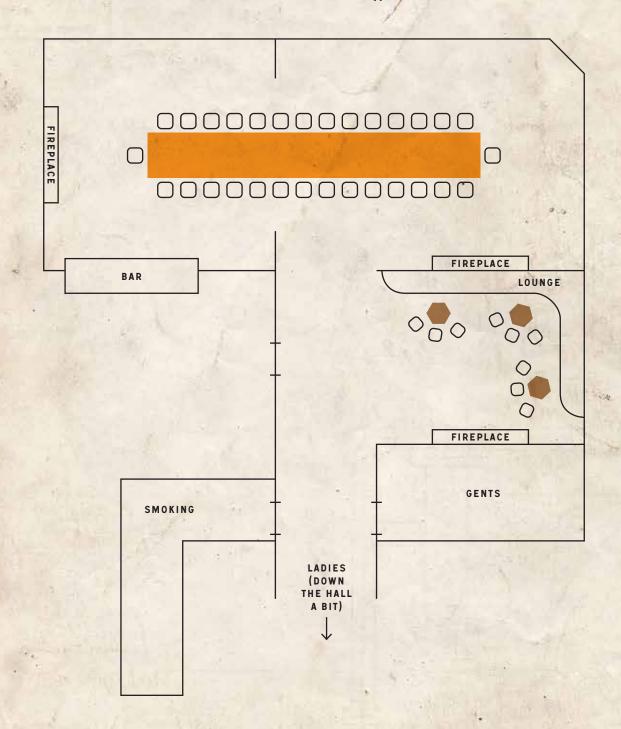


THE GREEN RØØM - SIT DOWN 'FEAST' STYLE // 50 PEOPLE -

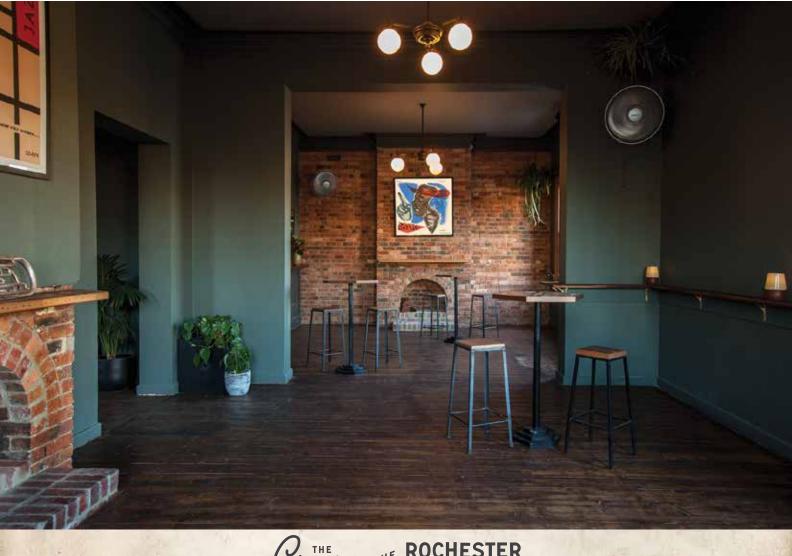




THE GREEN RØØM - SIT DOWN 'FEAST' STYLE // 30 PEOPLE -







Green AT THE ROCHESTER HØTEL

Gode.



ABOUT THE FØØD

OUR COCKTAIL PARTY MENU INCLUDES SMALL BITES TO HOLD IN ONE HAND WITH A DRINK IN THE OTHER, ALONG WITH HEARTIER ITEMS TO SUFFICE THE DRINKING BELLIES.

SEATED, FEAST YOUR HEART OUT WITH OUR BANQUET TO SUIT WHATEVER YOUR SOIREE.

NOT SURE WHAT AND HOW MUCH TO CHOOSE?

SPEAK TO BIG DAN, OUR EVENT COORDINATOR ABOUT YOUR
PARTY FOOD HOPES AND DREAMS.

NO ONE EVER GOES HOME HUNGRY.



COCKTAIL PARTY MENU

ROCHEY

\$3.50 A PIECE. MINIMUM 20 OF ANY ITEM

OYSTER NATURAL (PER DOZ)

SPICY BUFFALO WINGS

ASSORTED SUSHI

VEGETABLE SPRING ROLLS

W/SWEET CHILLI DIPPING SAUCE

TRADITIONAL SAUSAGE ROLL

TRUFFLED MIXED WILD MUSHROOM PIE

CUCUMBER, SMOKED SALMON, CRÈME FRAICHE

STEAMED PORK OR PRAWN GYOZAS

BEEF & GUINNESS PIE WITH SMOKEY BACON

• PLATTERS

A FEED FOR 5 OR NIBBLES FOR 10

MAC AND CHEESE EASY BITES

DIP PLATTER: TZATZIKI, BEETROOT & ALMOND AND GREEN HUMMUS. SERVED W/ CORN CHIPS, CHICKPEA FALAFELS AND ORGANIC VEGETABLE CRUDITÉS \$30

CHARCUTERIE PLATTER: SELECTION OF ARTISAN SMALL GOODS, GRILLED PITA BREAD AND MEZE \$40

SWEET PLATTER: SELECTION OF PETIT FOURS \$70 (24PCS OF TWO TYPES PER PLATTER)

PLEASE NOTE:

ALL CANAPÉ PACKAGES HAVE A MINIMUM OF 20 GUESTS.

IF ANY CANAPE ITEMS ARE ORDERED WITHIN 5 DAYS OF BOOKING, SOME ITEMS MAY NOT BE AVAILABLE.

IF ANY PLATTERS ARE ORDERED WITHIN 5 DAYS OF BOOKING, AMENDMENTS TO SOME ITEMS MAY BE REQUIRED.

TOP PADDOCK

\$5.50 A PIECE. MINIMUM 20 OF ANY ITEM

FALAFEL BALLS W/ BEETROOT DIP & VEGAN YOGHURT LEMONGRASS & LIME BRAISED DUCK FILLED STEAM BUN

ROAST PEKING DUCK IN A CHINESE PANCAKE W/ HOISIN DIPPING SAUCE

SCALLOP IN SHELL, PORK CRUMBLE, ASIAN HERBS & CHILLI CARAMEL

ORANGE AND BOURBON PULLED PORK SLIDER
ROAST DUCK AND GREEN MANGO HAND BUNS
KOREAN BBQ DUCK, CUCUMBER & KIMCHI RICE
PAPER ROLL

• BACK STAGE

ROCK'N'ROLL BOWLS. MINIMUM 20 OF ANY ITEM

MASTER STOCK BRAISED PORK BELLY, SOY AND CHILLI, SPRING ONION, ASIAN SLAW \$7
SLOW COOKED LAMB & EGYPTIAN RICE \$7.50

AROMATIC ASIAN SALAD, PORK CRUMBLE WITH SALT AND PEPPER CALAMARI \$7

PUMPKIN AND CHICKPEA TAGINE W/ FRAGMENT COUSCOUS \$7

TRADITIONAL FISH W/ CHIPS & TARTARE SAUCE \$7

SOBA NOODLE SALAD W/ PULLED CHICKEN & MISO BROTH \$7

GLUTEN FREE & VEGAN

\$3.50 A PIECE. MINIMUM 20 OF ANY ITEM

VEGAN TURKISH BREAD POCKET WITH BRAISED VEGETABLES. (VEGAN)

FRIED SILKEN TOFU, MISO PASTE (VEGAN)
BEEF AND BURGUNDY AND MUSHROOM PIE.(GF)
MARGARITA MINI PIZZA-BITES (GF)



FEAST MENUS

\$45 PP FEAST

• STARTERS

DIPS- HOMEMADE DIPS WITH CRUDITÉS & PITTA
CAULIFLOWER CHEESE CROQUETTE
FRIED HALOUMI, PICKLES, HAZELNUTS
& QUINCE JAM

. MAINS

SLOW COOKED VICTORIAN LAMB
CHICKEN BRAISED WITH CHORIZO & WHITE WINE

. SIDES (CHOOSE THREE)

CHARGRILLED PUMPKIN, CRÈME FRAÎCHE & BUCKWHEAT

SPICED ZUCCHINI, GOATS CURD, CHICKPEAS & HAZELNUT DUKKAH

ROASTED FENNEL & FARMER ROBBIE'S CARROTS.
HONEY & HORSERADISH DRESSING
CHIPS W/JALAPENO MAYO

OPTIONAL EXTRA

ADD CHARCETURIE TO START FOR AN ADDED \$8 PP

\$55 PP FEAST

• STARTERS

DIPS- HOMEMADE DIPS WITH CRUDITÉS & PITTA
CAULIFLOWER CHEESE CROQUETTE
FRIED HALOUMI, PICKLES, HAZELNUTS
& OUINCE JAM

. MAINS (CHOOSE TWO)

SLOW COOKED VICTORIAN LAMB
CHICKEN BRAISED WITH CHORIZO & WHITE WINE
ROAST FREE-RANGE PORK BELLY
CRISPY SKIN SALMON FILLET

. SIDES (CHOOSE THREE)

CHIPS W/ JALAPENO MAYO

CHARGRILLED PUMPKIN, CRÈME FRAÎCHE & BUCKWHEAT SPICED ZUCCHINI, GOATS CURD, CHICKPEAS & HAZELNUT DUKKAH ROASTED FENNEL AND FARMER ROBBIE'S CARROTS, HONEY & HORSERADISH DRESSING

· DESSERT

DESSERT OPTIONS CHANGE SEASONALLY

OPTIONAL EXTRA

ADD CHARCETURIE TO START FOR AN ADDED \$8 PP



PLEASE NOTE:

DIETARY REQUIREMENTS CAN BE CATERED FOR WITH DUE NOTICE.



Green AT THE ROCHESTER HØTEL



DRINKS LIST

- CHOOSE YOUR OWN ADVENTURE & PERSONALISE THE BAR -

WINE		HOUSE SPIRITS	
FIZZY RASCAL BRUT KING VALLEY, VIC	\$9/\$42	WYBOROWA VODKA	\$9
VICTORIA AVANUE PROSECCO DON VALLEY, TAS	\$10/\$45	WEST WINDS SABRE GIN TROMBA BLANCO TEQUILA	\$9 \$9
'12 BARRINGWOOD BLANC DON VALLEY, TAS	\$90	OLD FORESTER BOURBON BALLENTINES 12YO SCOTCH WHISKEY	\$9 \$9
BUTTERMANS TRACK ROSE YARRA VALLEY, VIC	\$12/\$55	JAMESON IRISH WHISKY	\$9
BLONDIE SEM SAUV REGIONAL, VIC	\$8.5/\$40	PLANTATION 3 STAR WHITE RUM PLANTATION ORIGINAL DARK RUM	\$9 \$9
ANA SAUV BLANC MARLBOROUGH, NZ	\$9.5/\$47	SAILOR JERRYS SPICED RUM	\$9
PINOCCHIO PINOT GRIGIO MORNINGTON PENINSULA, VIC	\$10/\$45	TAP BEER & CIDER	
WEST CAPE HOWE RIESLING MOUNT BARKER, WA	\$10/\$45	ROCHEY LAGER BARROW BOYS GOOD TIMES	\$5 \$5.5
YARRA GLEN CHARDONNAY YARRA VALLEY, VIC	\$10/\$45	YOUNG HENRYS REAL ALE THATCHERS APPLE CIDER	\$6 \$6
TALKING REDS CAB MERLOT REGIONAL, VIC	\$8.5/\$40		40
DEAD DUCK PINOT NOIR YARRA VALLEY, VIC	\$10 / \$45	BOTTLE & CAN BEER	a sale.
LOS HERMANOS TEMPRANILLO MORNINGTON PENINSULA, VIC	\$12/\$55	CASCADE LIGHT	\$6
CASA ROSSO SANGIOVESE REGIONAL, VIC	\$9/\$42	BODRIGGY CHUCKABOO WHITE IPA HIGHBINDER APA	\$10 \$10
HIDDEN SEA SHIRAZ LIMESTONE COAST, SA	\$12/\$55	IMPORTED	
COCKTAILS	maril at	TECATE (MEXICO)	\$7
(CHOOSE UP TO 2)		SAPPORO (JAPAN)	\$10
APEROL SPRITZ	\$14	SOFTIES	
GIN MULE	\$14	COCA-COLA, SPRITE, FANTA	\$3.5
DARK & STORMY	\$16 \$16	LEMON, LIME & BITTERS	\$4
PASSIONFRUIT PALOMA	\$16		



DRINKS PACKAGES - CAN'T CHOOSE? WE'VE MADE IT EASY FOR YOU -

\$45 PP STANDARD PACKAGE

4 HOURS ALL INCLUSIVE

• BUBBLES

NV FIZZY RASCAL BRUT KING VALLEY, VIC

WINE BY THE GLASS

NV BLONDIE SEMILLION SAUVIGNON BLANC REGIONAL, VIC

NV TALKING REDS CABERNET MERLOT REGIONAL, VIC

· ON THE TAPS

ROCHEY LAGER
BARROW BOYS GOOD TIMES ALE
THATCHERS CIDER

• IN THE BOTTLE

CASCADE LIGHT

SOFT DRINKS

COCA-COLA, SPRITE, FANTA LEMON, LIME & BITTERS

\$60 PP PREMIUM PACKAGE

4 HOURS ALL INCLUSIVE

• BUBBLES

NV FIZZY RASCAL BRUT KING VALLEY, VIC

• WINE BY THE GLASS (CHOOSE 4)

'16 ANA SAUVIGNON BLANC MARLBOROUGH, NZ

'16 YARRA GLEN CHARDONNAY'
YARRA VALLEY, VIC

'16 WEST CAPE HOWE RIESLING MOUNT BARKER, WA

'15 DEAD DUCK PINOT NOIR YARRA VALLEY, VIC

NV CASA ROSSO SANGIOVESE KING VALLEY, VIC

'15 HIDDEN SEA SHIRAZ LIMESTONE COAST, SA

'14 LOS HERMANOS TEMPRANILLO
MORNINGTON PENINSULA, VIC

· ON THE TAPS

ROCHEY LAGER
BARROW BOYS GOOD TIMES ALE
YOUNG HENRYS REAL ALE
THATCHERS CIDER

· IN THE BOTTLE

CASCADE LIGHT

· SOFT DRINKS

COCA-COLA, SPRITE, FANTA LEMON, LIME & BITTERS



THE GREEN RØØM - TERMS & CONDITIONS

EXCLUSIVE EVENTS IN THE GREEN ROOM @ ROCHESTER HOTEL

To secure your booking with us please take a moment to read and sign the below.

GENERAL INFO

Maximum guest numbers: Sit down dinner - 50 guests; Cocktail event - 140 guests.

Event hours: Daytime event from 10am until 4pm; Evening event from 6pm until 1am.

Menus are subject to seasonal changes and availability. Your menu and any dietary requirements must be confirmed no later than 5 days prior to the date of your event, with no further alterations unless approved by the kitchen. Note: Final guest numbers must also be confirmed at this time.

Any minor changes to numbers (within 5pax), dietary requirements and table plan (if applicable) must be finalized by 48 hours prior to your event.

We welcome cakes and charge a cakeage fee of \$2 per person where there is prep, cutting and/or service required by our kitchen and staff.

This must be advised upon confirmation of your event.

Music levels will be managed according to the limitations of our licensing laws.

Security may be required for your event, assessed upon a per event basis. Security will be charged to you at \$50 per hour, and are required from half an hour before your event commences until half an hour after the conclusion of your event. It is at the discretion of the venue as to whether they will be required, based on your event style, numbers and specifics.

MINIMUM SPENDS

Mon – Fri Daytime: POA Sun – Thurs Evenings: \$1200 Sat – Sun Daytime: \$1000 Fri – Sat Evenings: \$2500

CONFIRMATION & DEPOSIT

Please sign the attached booking form and email or fax back to secure your booking.

Payment can be accepted via cash or credit card. Please note Amex incurs a 2.5% surcharge fee.

Event bookings of The Green Room are secured with your acknowledgement of these Terms & Conditions and payment of the room hire fee or 50% of minimum spend requirement.

Tentative bookings are not held and other enquiries for the same date will be accepted unless the required payment is received.

CANCELLATIONS

January-October: Room hire fee or minimum spend deposit is non-refundable if a function is cancelled within 30 days of the event.

November-December: Room hire fee or minimum spend deposit is non-refundable if a function is cancelled within 60 days of the event.

PAYMENT

Balance of minimum spend is payable on the night at the completion of the event.

RESTAURANT RIGHTS

We here at the Rochey reserve the right to ask any person behaving in an irresponsible manner to leave the venue.

We assume no responsibility for the loss or damage to any property belonging to guests. If you feel as though you have left something behind please contact us immediately as all unclaimed found items go to St Vinnies.

No external food or beverage is permitted into the premises unless prior permission has been obtained.



THE GREEN RØØM - BOOKING FORM

PLEASE FILL IN. SCAN AND RETURN TO LOVK IN YOUR DATE FULL NAME: ____ COMPANY/BOOKING NAME: _____ ADDRESS: EMAIL: PHONE NUMBER: _____ DATE OF BOOKING: ___/__ EVENT START TIME: NUMBER OF GUESTS: DATE: / / NAME: SIGNATURE: _____ **DEPOSIT AUTHORISATION** (PLEASE TICK): VISA MASTERCARD AMEX (2.5% SURCHARGE) NAME OF CARDHOLDER: CREDIT CARD NUMBER:

EXPIRY DATE: ____ CVV NO: _____ DEPOSIT AMOUNT: \$ _____



BY SIGNING THE ABOVE YOU ARE AGREEING TO THE TERMS & CONDITIONS.

