



# EVENTS PACKAGES





## THE HIGH ROOM

30 Seated • 40 Cocktail



## THE FIVE WAYS LOUNGE

60 Cocktail



## VERANDAH DINING ROOM

44 Seated • 60 Cocktail



## ELEPHANT BAR

Red Room 25 seated • 40 cocktail  
Black Room 30 seated • 60 cocktail  
Elephant Bar exclusive use 55 Seated • 100 Cocktail



# CANAPÉS

**THE DUKE • \$38PP** (4 CANAPÉS & 2 SUBSTANTIAL ITEMS)

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**THE LORD • \$48PP** (6 CANAPÉS & 2 SUBSTANTIAL ITEMS)

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**THE EMPEROR • \$58PP** (8 CANAPÉS & 2 SUBSTANTIAL ITEMS)

## CANAPÉ SELECTION

- Peking duck pancake, hoi sin, cucumber
- Vietnamese rice paper rolls, chilli jam (v)
- Tempura prawns, soy mirin
- Lamb kibbeh, saffron yogurt
- Wonton cup shrimp cocktail, marie rose sauce
- Assorted sushi (vegetable, raw salmon, teriyaki chicken)
- Brick pastry cone, salmon mousse, caviar, dill
- Freshly shucked oysters, lemon, mignonette
- High top beef pies, minted pea puree
- House made pork and fennel sausage rolls, tomato chutney
- Ricotta and spinach pastizzi, char grilled lemon, tomato relish (v)
- Teriyaki beef skewers
- Truffled mushroom arancini, lemon aioli (v)
- Lamb souvlaki skewer, mint yogurt
- Tuna ceviche, avocado, coriander, sesame cracker (gf)

(v) Vegetarian, (gf) Gluten Free

## SUBSTANTIAL ITEMS

- Sesame crusted tuna, soba noodle salad
- Southern fried chicken, chipotle aioli
- Twice cooked pork belly, asian cabbage salad (gf)
- Beer battered fish and chips, lemon, tartare
- Cheeseburger, pickles, burger cheese
- Wild mushroom risotto, peas, shaved parmesan (v, gf)
- Mini poke, avocado, edamame
- Potato gnocchi, tomatoes, pecorino (v)
- King crab sliders, fennel slaw
- Pepper crusted beef, polenta crisp, chimichurri (gf)



# STATIONS

## FRESH SEAFOOD • \$30PP

Selection of fresh, cooked and raw seafood including:

- Oysters
- Prawns
- Bugs
- Sashimi

Served with condiments

## LATE NIGHT GRAZING • \$16PP (MIN 20 PEOPLE)

- Honey glazed ham
- Swiss cheese
- Pickles
- Mustards
- Mixed bread rolls

## GRAZING STATION • \$25PP

The perfect grazing table:

- Chef's selection of cured meats
- Cheese
- Olives
- Pickles
- Grilled seasonal vegetables
- Fresh fruit
- Selection of artisan breads







# FULL DAY CONFERENCE PACKAGE

## FULL DAY • \$65<sup>PP</sup>

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### CONFERENCE KIT • Add \$15<sup>PP</sup>

#### Includes:

- Tea, coffee and water stations for entire conference
- Notepads
- Pens
- Mints & sweets

### ON ARRIVAL

- Fresh seasonal fruit (v, gf)
- Chia shooter, fresh raspberries, mango (v, gf)
- Breakfast scrolls, bacon, egg, cheese
- Assorted baked pastries

### LUNCH

- Assortment of salads
- Cured meats, olives, pickles, cheddar, seasonal vegetables, toasted sourdough
- Baked salmon, minted lemon yoghurt, baby herbs (gf)
- Grilled peri-peri chicken, coriander, avocado, lemon (gf)

### SIDES

- Sautéed mixed green vegetables (v, gf)

### AFTERNOON TEA

#### Mixed petite fours:

- Chocolate jaffa
- Watermelon rose
- Honey caramel praline log
- Ginger mango & spiced oat
- Passionfruit tart
- Fruit and nut tart

# HALF DAY CONFERENCE PACKAGE

**HALF DAY • \$55<sup>PP</sup>**

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**CONFERENCE KIT • Add \$15<sup>PP</sup>**

Includes:

- Tea, coffee and water stations for entire conference
- Notepads
- Pens
- Mints & sweets

## ON ARRIVAL

- Fresh seasonal fruit (v, gf)
- Chia shooter, fresh raspberries, mango (v, gf)
- Breakfast scrolls, bacon, egg, cheese
- Assorted baked pastries

## LUNCH

- Assortment of salads
- Cured meats, olives, pickles, cheddar, seasonal vegetables, toasted sourdough
- Baked salmon, minted lemon yoghurt, baby herbs (gf)
- Grilled peri-peri chicken, coriander, avocado, lemon (gf)

## SIDES

- Sautéed mixed green vegetables (v, gf)

(v) Vegetarian, (gf) Gluten Free







## BRUNCH

### TREAT YOUR GUESTS TO THE ROYAL'S AWARD WINNING BRUNCH • \$55PP

#### ON ARRIVAL

- Coconut set chia, seasonal citrus, roasted pineapple and toasted macadamia

#### SECOND COURSE

- Scrambled eggs with prawn and crab, grilled sourdough, petit herb salad
- Kale, cauliflower salad miso, almond hummus, avocado, roasted seeds

#### TO FINISH

##### Mixed petite fours:

- Chocolate jaffa
- Watermelon rose
- Honey caramel praline log
- Ginger mango and spiced oat
- Passionfruit tart
- Fruit and nut tart

#### ADD A BOTTOMLESS DRINKS PACKAGE • 2 Hour • \$25PP

- Includes bellinis and spritzers

# PIG & PINOT

## A DECADENT FEAST • \$80PP

### PORCHETTA

- Rolled pork belly with fig and apple stuffing

### SIDES

- Broccolini, chilli and garlic
- Garlic roasted baby chats, rosemary salt
- Green side salad, lemon dressing
- Harissa spiced cauliflower with roasted almonds

### DRINKS

- Chain of Fire Pinot Noir
- Chain of Fire Shiraz Cabernet
- Chain of Fire Brut Cuvee (Sparkling)
- Chain of Fire Chardonnay
- Chain of Fire Sauvignon Blanc Semillon





# BANQUET MENU STANDARD

Served down the table for guests to share

**2 COURSE • \$60PP**

**3 COURSE • \$75PP**

## ENTRÉE

- Charcuterie board of cured meats, olives, pickles, cheddar, toasted sourdough
- Salt and pepper squid pickled fennel, aioli, grilled lemon

## MAINS

- Whole baked salmon, lemon and thyme crust
- Roasted dijon striploin, onion jus (gf)
- Truffled mushroom, pea, zucchini, rigatoni, fresh parmesan (v)

## SIDES

- Green beans, almonds, caramelized onion (v, gf)
- Garlic roasted baby chats, rosemary salt (v, gf)
- Green salad, lemon dressing (v, gf)

## DESSERT

- Vanilla bean panna cotta, seasonal fruit, vanilla syrup (gf)
- Sticky date pudding, salted caramel, sugar pecans, banana ice cream

(v) Vegetarian, (gf) Gluten Free





# BANQUET MENU PREMIUM

Served down the table for guests to share

**2 COURSE • \$75pp**

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**3 COURSE • \$85pp**

## ENTRÉE

- Charcuterie board of cured meats, olives, pickles, cheddar, toasted sourdough
- Seafood tasting plate, fresh prawns, oysters, salmon, scallops and condiments (gf)

## MAINS

- Whole herb crusted beef fillet, sautéed spinach, rosemary jus
- Baked barramundi, heirloom tomatoes and black olive salad (gf)
- Spinach, ricotta & pinenut ravioli, vine tomatoes, capers, olives (v)

## SIDES

- Green beans, almonds, caramelized onion (v, gf)
- Harissa spiced cauliflower, roasted almonds (v, gf)
- Green salad, lemon dressing (v, gf)

## DESSERT

Mixed petite fours:

- Chocolate jaffa
- Watermelon rose
- Honey caramel praline log
- Ginger mango and spiced oat
- Passionfruit tart
- Fruit and nut tart

Selection of cheese with condiments

(v) Vegetarian, (gf) Gluten Free



# BEVERAGE PACKAGES

## STANDARD PACKAGE

2 Hour • \$35PP

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3 Hour • \$45PP

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4 Hour • \$55PP

### SPARKLING

- Chain of Fire Sparkling Brut, South Eastern Australia

### WHITE WINE

- Chain of Fire Chardonnay, Mudgee, Australia

### RED WINE

- Chain of Fire Shiraz Cabernet,  
Central Ranges, Australia

### BEER

- Carlton Draught
- Cascade Premium Light (bottle)

### NON-ALCOHOLIC

- Assortment of soft drinks

## ON CONSUMPTION BEVERAGES

Pre-paid on consumption bar tabs are available. This option can include all beer, wine, sparkling, champagne, spirits and cocktails, or customisable tabs are also available if you have specific drinks in mind.

## CLASSIC PACKAGE

2 Hour • \$45PP

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3 Hour • \$55PP

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4 Hour • \$65PP

### SPARKLING

- Calabria Prosecco, Riverina, NSW

### WHITE WINE

- Pilcorva Sauvignon Blanc, Marlborough, NZ

### ROSÉ WINE

- Caprice Rosé, St Tropez, France

### RED WINE

- Rymil "The Yearling" Shiraz, Coonawarra, SA
- Mudhouse Pinot Noir, Central Otago, NZ

### BEER

- Pure Blonde
- Carlton Draught
- Cascade Premium Light (bottle)

### NON-ALCOHOLIC

- Assortment of soft drinks



**BOOK NOW**

**WITH OUR EVENTS  
SPECIALST**

[events@royalhotel.com.au](mailto:events@royalhotel.com.au)

