

The Royal  
Botanical  
Bar • Dining

BOOK YOUR NEXT

EVENT

WITH US

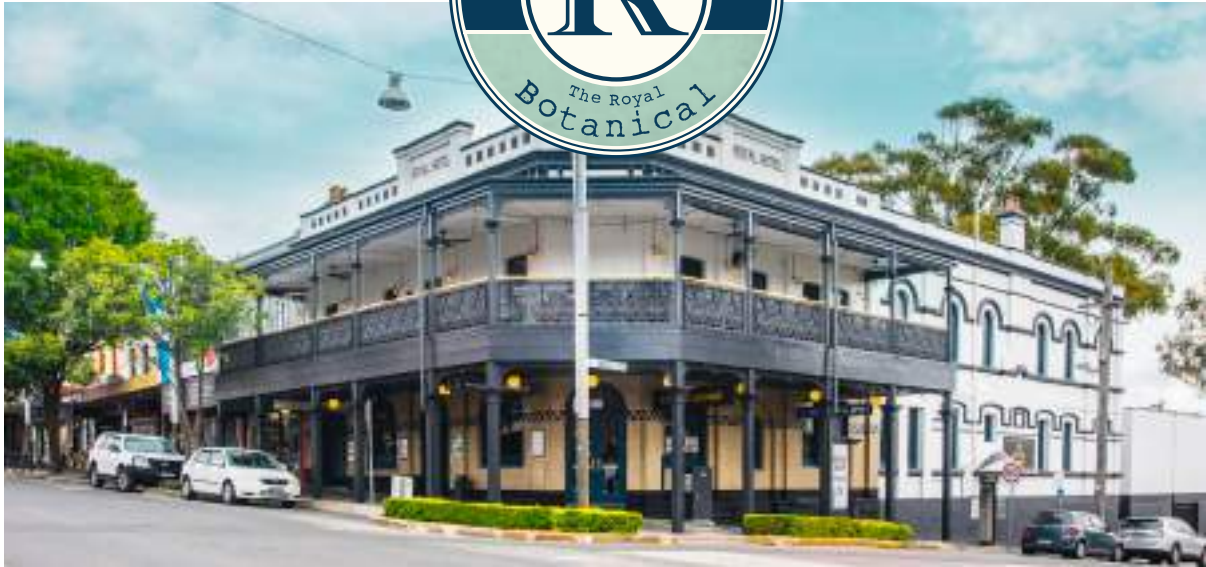
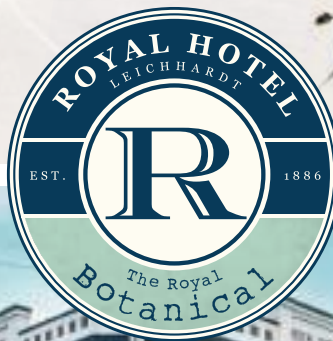
FOR FUNCTION & DINING ENQUIRIES

EMAIL [HELLO@THEROYALLEICHHARDT.COM.AU](mailto:HELLO@THEROYALLEICHHARDT.COM.AU)

OR PHONE 9569 2638







## THE ROYAL LEICHHARDT

We understand that every function or event is unique and pride ourselves on offering tailor made experiences in our flexible and versatile event spaces. Our events manager will happily work with you to make sure a package is designed to suit exactly what you're after. We look forward to hosting your memorable event together and are here to help every step of the way!

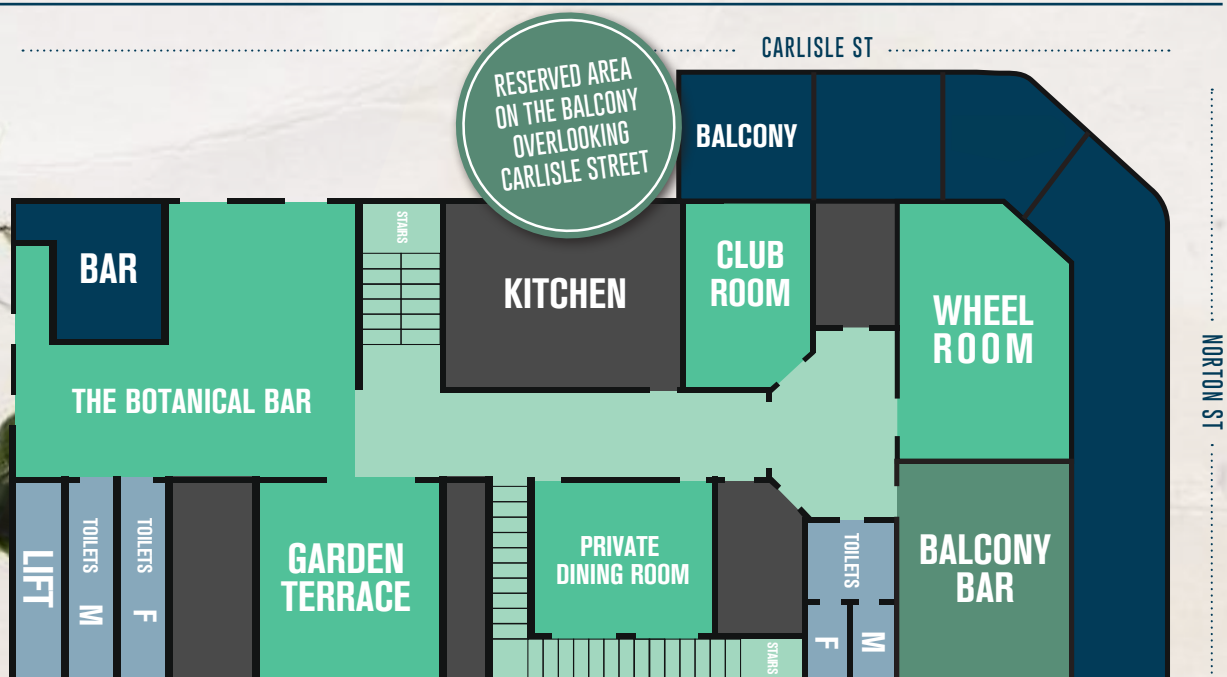
AV  
EQUIPMENT  
AVAILABLE FOR  
US IN ALL  
ROOMS

BIRTHDAYS  
ENGAGEMENTS  
SCHOOL REUNIONS

AWARDS CEREMONIES  
HENS PARTIES  
BUSINESS MEETINGS

PRODUCT LAUNCHES  
BAPTISM & CHRISTENINGS

## FLOOR PLAN





# EVENT SPACES

## THE BOTANICAL BAR

*45-70 pax*

The Botanical Bar is a great space for a cocktail parties up to 45-70 guests. With its vintage, botanical-themed décor, it's the perfect room for both day and evening events. Booking this space gives you exclusive use of the bar and your own private bathrooms.

The room is set with low seating, high top tables, bar stools and plenty of standing room to mingle and have a dance.



## THE GARDEN TERRACE

*20-40 pax*

Surrounded by lush plant-life, the Garden Terrace is perfect for a sit down meal (maximum 30 guests) or cocktail party for 20-40 guests.

This sunny space provides an outdoor courtyard atmosphere, but with a louvered roof and gas heaters to suit any weather.

## LARGE EVENTS

WE CAN OFFER THE COMBINATION  
OF THE GARDEN TERRACE  
AND THE BOTANICAL BAR FOR  
GROUPS UP TO 120 PEOPLE.





## EVENT SPACES

### CLUB ROOM & BALCONY

*20 -40 pax*

The cosy Club Room is perfect for an intimate birthday soiree up to 20 guests seated.

For a cocktail party of 20-40 guests, includes a private section of the balcony over-looking Carlisle Street.



### PRIVATE DINING ROOM

*8-15 pax*

Looking for something more casual without the commitment?

Book in our private dining room for your next group booking or private meeting. With old world charm and local art this is the perfect setting for your next intimate event.

**LESS FORMAL, MORE FUN!**

*Not one for organizing an event?  
Keep it casual and make at table booking for a  
large group on our Balocny!*



## DRINK

### STANDARD BEVERAGE PACKAGE 3 HOURS \$45<sup>PP</sup> | 4 HOURS \$60<sup>PP</sup>

*Draught Beers: Carlton, Pure Blonde, Bulmers*

*White Wine- Pocketwatch Chardonnay | NSW*

*Red Wine- Pocketwatch Pinot Noir | VIC*

*Sparkling- Restless Rebel Blanc de Blancs NV | SA*

*Soft drinks, juice, tea & coffee*

### THE ROYAL BEVERAGE PACKAGE 3 HOURS \$55<sup>PP</sup> | 4 HOURS \$70<sup>PP</sup>

*Draught Beers: Carlton, Pure Blonde, Pirate Life, Bulmers, Young Henry's Newtowner*

*White Wine- Rob Dolan Pinot Gris VIC, Kudos by Ant Moore Sauvignon Blanc | NZ*

*Red Wine- St Hubert's 'The Stag' Pinot Noir VIC, Wynns The Gables Cabernet Sauvignon | SA*

*Sparkling- Casa Gheller "G" Prosecco | ITALY*

*Soft drinks, juice, tea & coffee*

## BAR TABS

By nominating what drinks you would like to be available on your bar tab & setting a tab limit, our bar staff will ensure this is achieved for your event. The bar tab may be increased over the duration of the event if requested.



# CANAPÉ MENU

## STARTER \$30PP

*Potato, corn, manchego croquette (v)*  
*Spinach & mushroom dumplings, house soy (v)*  
*Thai chicken sugarcane skewer (gf)*  
*Beef wellingtons, dijon mustard*  
*Pork & fennel sausage rolls, mango chutney*

## STANDARD \$37PP

*Macaroni, truffle, cheese croquette (v)*  
*Thai chicken sugarcane skewer (gf)*  
*Spinach & mushroom dumplings, house soy (v)*  
*Beef wellingtons, dijon mustard*  
*Salt & pepper squid, lime mayonnaise*  
*Pulled brisket bao buns, sriracha mayo*  
*Salmon & wasabi pea arancini*

## DELUXE \$45PP

*Pambula Bay oysters, salmon pearls, micro coriander*  
*Spinach & mushroom dumplings, house soy (v)*  
*Macaroni, truffle, cheese croquette (v)*  
*Thai chicken sugarcane skewer (gf)*  
*Grilled red miso lamb cutlets, shallots, toasted sesame (gf)*  
*Salmon & wasabi pea arancini*  
*Beer battered flathead, chips, lemon, tartare sauce*  
*Cheeseburger sliders*  
*Prawn & pork shumai*

## ADDITIONAL CANAPÉS \$5PP

*Kale, onion, chickpea slider (v)*  
*Salmon poke, wonton cones*  
*Wild mushroom & spinach pie (v)*  
*Chorizo hotdog, charred corn salsa, chipotle mayo*  
*Quinoa & kale & arancini (v)*  
*Shepherds pie*  
*Chicken ragu filo pillow*

## DESSERT CANAPÉS

### CHOICE OF TWO \$5PP

*Chocolate crunch dessert pops*  
*Tropical dessert cup*  
*Gelato cones*



# ROYAL PLATTERS

BASED ON 8-10 GUESTS

## \$65 PLATTER

### FRY UP

*Party mix of chicken wings, salt & pepper squid, polenta chips, battered fish, chips & aioli*

### FINGER SANDWICHES

*High tea style sandwiches on white and wholemeal bread*

*chicken & lettuce | cucumber & cream cheese | parma ham, rocket & truffle*

### TOASTIES - CHEF SELECTION

*roast beef & swiss cheese | chicken & brie | field mushroom & mozzarella | mixed cheese on rye (v)*

## \$80 PLATTER

### CHEESE

*Selection of local & international cheeses, muscatels, apples, quince paste, walnuts, lavosh (gfa) (v)*

### CHARCUTERIE - CHEF SELECTION

*Cured meats and salami, olives, pickles, toasted baguette (v)*

### DIY PORK BAO BUN

*Twice cooked pork belly, steamed bao buns, caramelised nashi pear, kimchi, pickled cucumber, hoisin mayonnaise, steamed rice, nori*

### SLIDER BOARD - MIX OF MINI BURGERS

*cheeseburger | fried chicken with slaw | pulled lamb with tzatziki & lettuce*

## \$100 PLATTER

### PORCINI MUSHROOM & TRUFFLE WELLINGTON

*Layered porcini mushrooms encased in puff pastry, mash, fried Brussel sprouts, tallegio, roast parsnips (v)*

### BAKED SALMON

*Baked salmon fillet, dill mayonnaise, grilled lemon, roast broccolini, salad (gf)*

### PASTURE FED SIRLOIN

*Medium grass fed sirloin steak, chat potato, carrot, roasted onion, chimichurri, rocket & parmesan salad (gf)*

## \$120 PLATTER

### WHOLE BAKED BARRAMUNDI

*Salt baked whole barramundi, garlic potato, bitter leaves, herb aioli, lemon, sauce vierge (gf)*

### SHORT RIB

*American BBQ glazed beef short ribs, slaw, pickles, fried potato, charred corn, horseradish*

# Events

## EVENT ADD ONS

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*GO ON, YOU DESERVE IT.  
MAKE YOUR EVENT BETTER THAN THE ONE BEFORE  
WITH OUR EVENT ADDITIONS.*

### FLOWERS

*Ranging in size and price. Choose a variety of flower arrangements for table centerpieces, large arrangements and special occasion flowers*

### COCKTAIL CART

*Treat your guests to a speciality cocktail on arrival.  
Have your own personalized cocktail cart within your event space.*

### BALLOON INSTALLATIONS

*Looking to add a wow factor to your event? Add your own organic balloon installation*

### AV AND MEETING EQUIPMENT

*We include all meeting needs such as flip charts, white boards, HDMI cable connections for all meeting/conferences. We can also provide screens for any Birthday slide shows or microphone access for events in our botanical bar .*





## YOUR FUNCTION BOOKING FORM

Contact Name: \_\_\_\_\_

Company (if applicable): \_\_\_\_\_

Telephone/Mobile: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Email: \_\_\_\_\_

Royal Social Club Member Number: \_\_\_\_\_

## YOUR FUNCTION DETAILS

1. Today's Date: \_\_\_\_\_

2. Date of Function:

3. Time: \_\_\_\_\_

4. Event Title:

5. No of Guests: \_\_\_\_\_

6. Menu Choice:

7. Beverage Choice:

8. Minimum Spend Required:

9. Function area / room:

## DEPOSIT PAYMENT

Credit Card Details: VISA / MASTERCARD / AMEX

Cardholder Name:

[illegible]

Expiry Date: \_\_\_\_/\_\_\_\_/\_\_\_\_/\_\_\_\_/\_\_\_\_/

Deposit: \$ \_\_\_\_\_ Hire fee: \$ \_\_\_\_\_

Please debit the amount \$ (hire fee &amp; deposit)

(An additional 1% surcharge will be charged for all EFTPOS payments)

I hereby authorise for the above amount to be debited from my card. Full payment must be received prior to the function.

If for any reason payment is not received by the venue prior to the function, I agree for the full amount to be debited from my card (details above) at the completion of the event.

Any and all outstanding moneys ancillary to the function costs will also be charged at this time.

Cardholder's signature: \_\_\_\_\_

Date: \_\_\_\_\_

Please email the function booking form and signed terms and conditions

to: [hello@theroyalleichhardt.com.au](mailto:hello@theroyalleichhardt.com.au)



# TERMS AND CONDITIONS

## CONFIRMATION & DEPOSIT

To confirm a function booking, the following is required:

1. DEPOSIT
2. COMPLETED BOOKING FORM
3. SIGNED TERMS & CONDITIONS

*Please note: A \$500 deposit is required for all function bookings. Should the above mentioned forms & deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.*

## CANCELLATION

If cancellation occurs within 4 weeks of the event date, the deposit is forfeited.

If cancellation occurs within 10 working days prior to the event date, the client will be charged 100% of the food costs.

## FINAL NUMBERS AND DETAILS

Guaranteed minimum numbers of guests attending and all final details should be notified to the functions manager **no less than 10 business days prior to the event**. Once given, numbers can increase up to 5 business days prior to the event however not decrease. Absolutely no changes on the increase in numbers will be taken after this time.

## PAYMENT

**Full payment of food and beverage packages are required no less than 7 days in advance of the date of the function.** For any outstanding beverage tabs, these are to be settled at the conclusion on the evening of the function. No extensions of payment will be permitted. Payment can be made by direct deposit, over the phone, with the function manager or in person. Credit card details and I.D must be given as security for all beverage tabs.

## INSURANCE/DAMAGES

Our organisation will take reasonable care, but will not accept responsibility for damage to or loss of items before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during a function or by your guests when entering or leaving the premises. You are also responsible for any loss or damage to equipment hired on your behalf.

## OTHER

The client shall conduct the function in an orderly manner and in full compliance with the rules of The Royal Leichhardt management and in accordance with all applicable laws. The client is responsible for the conduct of the guests and invitees and indemnifies the hotel for all costs, charges, expenses, damage and loss caused by any act or omission by the client, client's guests or invitees. No food or beverages of any kind is permitted to be brought to the function by the client, client's guests or invitees, unless prior permission has been obtained.

## RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the NSW state governments RSA laws, The Royal Leichhardt reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The Royal Leichhardt's premises without liability.

Management reserves the right to close the bar when it deems necessary. We also reserve the right to cancel the booking if:

- The Royal Leichhardt or any part of it is closed due to circumstances outside the hotels control.
- The client becomes insolvent, bankrupt or enters into liquidation or receivership.
- The function might prejudice the reputation of The Royal Leichhardt.
- The room hire and food has not been paid by the due date.

PLEASE  
NOTE

THIS MUST  
BE SIGNED &  
RETURNED WITH  
THE BOOKING  
FORM

Signed \_\_\_\_\_

Date \_\_\_\_\_

Thank you for taking the time to fill out these forms.  
We look forward to hosting your event soon.