



# ROSE EVENTS

— *By Yum Catering* —



## Menu



# Content

## **04 - 07. CORPORATE PACKAGES**

morning tea / afternoon tea / bakery  
grazing / restaurant lunch  
Sandwiches, bagels, rolls, wraps  
buffet / share style / lunch

## **08 - 10. CATERING PACKAGES**

Rose breakfast package  
buffet, share style, lunch or dinner

## **11 - 12. CANAPE MENU**

meat & seafood, vegetarian, carvery  
substantial, sweet

## **13 - 15. A LA CARTE**

entree, main  
dessert, sides  
grazing, alternative

## **16 - 25. COMMUNAL BANQUET / BUFFET**

Greece, India Thailand, Deep South, Spain, Morocco,  
France, Italy, Mexico

## **26. TERMS AND CONDITIONS**





# Rose Events Venue Inclusions

## Venue inclusions

- Complete event management by a dedicated event planner
- Professional event coordinator on the day
- Indoor heating and cooling
- Glassware, crockery, cutlery, table linen and napkins
- 60 chairs
- 8 rectangle tables
- 8 cocktail high tables
- 10 bar stools
- 1:00am liquor license

**Beverage packages are available. Please ask us for more information.**

## Venue hire

- Minimum spend applies.
- 15% surcharge for public holidays.
- Security is required for all events after 6:00pm or where alcohol is served.

*\*room hire will be waived or discounted at the discretion of management*

## Preferred suppliers

Rose Events works with all of Melbourne's leading event suppliers on both an exclusive & preferred basis. Our preferred supplier list is available upon request for all confirmed events



# Rose Events Corporate Spaces

Uniquely designed, and close to the bay, Rose Events is the ideal space for corporate meetings, presentations, product launches or team building days. With a sophisticated and relaxed atmosphere and just around the corner from the CBD, Rose Events is the ideal corporate destination.

## OUR SPACES

### GROUND FLOOR – ROSE MAIN ROOM

Warm and intimate with a relaxed feel. This space has an elegant vibe and can accommodate 100 – 200 guests, depending on your requirements (see below):

- 120 sit down, no dance floor
- 100 with dancefloor
- 200 Stand up
- 170 stand up with dance floor

# Corporate Packages

Uniquely designed, and close to the bay, Rose Events is the ideal space for corporate meetings, presentations, product launches or team building days. With a sophisticated and relaxed atmosphere and just around the corner from the CBD, Rose Events is the ideal corporate destination (ample accessible parking and close to public transport).



Thank you for considering Rose Events Port Melbourne for your corporate event. Please choose from one of the packages below. Tailored packages can also be designed to suit your specific needs & budget.

ON ARRIVAL	Package 1	Package 2	Package 3
On arrival percolated coffee and tea	✓	✓	✓
filtered water & mints	✓	✓	✓
chilled orange & apple juice	✓	✓	✓
+ MORNING TEA & AFTERNOON TEA	1 selection	2 selections	3 Selections
+ BAKERY	1 selection	2 selection	3 Selection
LUNCH - please choose one lunch style:			
- Select dishes from catering packages on page 8 & 9	2 selections	3 selections	4 selections
- SANDWICHES (served to share)	2 fillings + choice of breads/wraps	3 fillings + choice of breads/wraps and soup of the day	3 fillings + choice of breads/wraps, 2 salads and soup of the day
Day Package (rate per person)	\$72	\$78	\$85
Half day package (rate per person)	\$57	\$63	\$70

IN ROOM	Package 1	Package 2	Package 3
Note pad and pens		✓	✓
Flexible room set up /natural light	✓	✓	✓
Dedicated Staff	✓	✓	✓

**See over page for menu options**



# Corporate Packages

## Morning tea / Afternoon tea / Bakery



### MORNING TEA AND AFTERNOON TEA

**please select from our sweet or savoury house baked goods (includes tea and percolated coffee):**

#### **SWEET**

Sweet muffin  
Chef's selection savoury tart of the day  
Tropical fruit skewer  
Sausage rolls with tomato relish  
Apple, berry or apricot Danish (sweet) or  
Roasted vegetable quiche with feta (savoury)

#### **SAVOURY**

Ham and cheese or ham, cheese and tomato croissant  
Tomato and cheese croissant  
Egg and bacon tarts  
Egg and bacon rolls  
Egg and mushroom wraps  
Egg and bacon wraps  
Sausage Rolls with homemade tomato relish  
Cheese and dried fruit platter

### BAKERY

**please select from below:**

Chocolate brownie slice  
Mini sausage rolls with tomato relish  
Sweet Muffins  
Roasted vegetable quiche with feta  
Tropical fruit skewer  
Lemon tartlet or Friands

Plain croissants with jam  
Scones with strawberry jam and cream  
Muffins - Apple and cinnamon  
- Berry  
- Flourless Chocolate  
Mini muffins (assorted)  
Mini Danishes - Apple, berry or apricot  
Danishes of fruit  
Chocolate brownie slice  
Macaroon – various flavours  
Carrot cake slices  
Friands - Chocolate, raspberry, pistachio or orange  
Mini chocolate lamingtons  
Tartlets – chocolate, lemon, berry)

# Corporate Packages

## Sandwiches, bagels, rolls, wraps...

Rose Events offers you a selection of breads. We use the fine whites, wholemeal, rye, grain, sourdough and gluten free breads.

**Served to share (includes tea and percolated coffee):**



**Select from the below filling options.**

### MEAT

- Poached chicken breast with chives and whole egg mayonnaise
- Chicken waldorf of breast, walnuts, celery and parsley
- Grilled chicken with chimichurri
- Coronation chicken, pickles and mango chutney
- Caesar salad, chicken, bacon, egg and whole egg mayonnaise
- Panko crumbed crispy fried chicken
- Smoked chicken breast with semi-dried tomatoes
- Tandoori chicken, yoghurt, mango chutney and grilled zucchini
- Roasted turkey breast with cranberry jam, cucumber and brie
- Shaved honey ham off the bone with wholegrain mustard, Swiss cheese and tomato
- Shaved corned silverside with pickles, cheese and tomato
- Rare roasted beef with artichokes, horseradish cream and sun-dried tomatoes
- Rare roasted beef with beetroot relish and goat's cheese
- Thai rare roasted beef with Asian slaw
- BLT – bacon, lettuce and tomato
- Pork belly with Asian slaw and chilli sauce
- Lyonnaise sausage and pepper relish
- Turkish lamb with tzatziki
- Jamon, manchego cheese and harissa mayonnaise
- Turkey with pesto and sprouts

### VEGETARIAN

- Avocado, tomato, bocconcini, basil pesto and spinach leaves
- Free range curried egg, lettuce, chives and whole egg mayonnaise
- Roasted pumpkin, red capsicum, eggplant, zucchini, feta and tomato relish
- Falafel, hummus, cucumber and spinach
- Pumpkin, dukkah, goat's cheese and roquette
- Frittata of seasonal vegetables and spring onion

### SEAFOOD

**add \$1.50 each**

- Tuna, capsicum, corn, capers, cucumber and whole egg mayonnaise
- Smoked salmon with creme fraiche, capers and cucumber
- Panko crumbed fish fillets with salad
- King prawns with whole egg mayonnaise
- Poached Atlantic salmon with avocado and capers

# Catering Packages

## ROSE BREAKFAST PACKAGES



### BREAKFAST PACKAGES

*Includes tea, percolated coffee and juices*

**\$35 pp + GST**

#### **Seated Breakfast**

2 plated breakfast options  
Baked goods, muesli yoghurt and berry pots to the table

**\$48 pp + GST**

#### **Mingling / Seated Breakfast**

3 plated breakfast options  
Baked goods, fruit platter, muesli yoghurt and berry pots to the table

### BAKED GOODS AND SEASONAL FRUITS

Assorted sweet muffins  
Seasonal fruits  
Grandma's mixed scones with jam and cream  
Danish (apple, berry or apricot)  
Mini croissant of tomato and cheese  
Cereal selection

### PLATED BREAKFAST

Eggs any style (boiled, scrambled, eggs benedict, fried, spanish style eggs, poached)  
Bacon  
Smoked salmon  
Sausages  
Mushroom  
Avocado  
Wilted spinach  
Tomato  
Beans Baked  
Pancakes  
Hash browns

***Vegetarian and vegan options available***

***Gluten free options available and dietaries catered for with prior notice***

### ADDITIONS

Glass of Australian Sparkling or Prosecco: \$8  
Glass of French Champagne \$20

***Tailored packages can also be designed.***

***3 hour duration applies to breakfast. Please ask us about our audio visual requirements.***



# Catering Packages

## buffet, share style, lunch or dinner

<b>\$45.00 per person + GST</b>	Select 1 x mains and 1 x salad
<b>\$47.50 per person + GST</b>	Select 1 x mains and 2 x salads
<b>\$55.00 per person + GST</b>	Select 2 x mains and 3 x salads
<b>\$60.00 per person + GST</b>	Select 3 x mains and 3 x salads



## MAINS

### MEAT & SEAFOOD

Lamb loin sliced with basil pesto  
Rare roasted beef with horseradish cream  
Corned silverside with pickles  
Pork Belly with apple sauce  
Roasted chicken with thyme and garlic  
Panko crumbed chicken tenderloins with lemon mayonnaise  
Poached Atlantic salmon with mustard mayonnaise  
Grilled barramundi fillet with Moroccan spiced and preserved lemon  
Smoked salmon and potato with dill and leek tart  
Chicken and corn with parsley and parmesan cheese  
Asparagus, egg, leek and pancetta

### VEGETARIAN

Chinese style seasonal vegetables fried rice  
Leek and gruyere cheese tart  
Goat's cheese and roasted capsicum with olives and fresh herbs flan  
Wild mushroom risotto with truffle oil  
Beetroot, goat's cheese and walnut pie  
Spinach and leek frittata  
Mushroom, spinach and caramelised onion tart  
Roasted pumpkin, feta, capsicum and sweet potato quiche

***Vegan options available with prior notice***

## SALADS

Penne pasta with basil bocconcini and tomatoes  
Risoni with zucchini, Persian feta and peas  
Beetroot with walnuts, feta and reduced balsamic  
Green seasonal vegetables, roasted almonds and lemon dressing  
Snow pea and mango  
Green beans, Asian mushrooms, grapefruit, lemongrass  
Asian slaw with sesame seed and Asian dressing  
Caesar salad – crisp lettuce, bacon, egg, mayonnaise dressing and croutons  
Potato salad – potato, celery, egg, chives, seeded mustard and mayonnaise  
Pearl Couscous – couscous, currants, capsicum, pumpkin, fresh mint and pomegranate  
Roast beef – rare roasted beef peanuts, mint, basil and crisp vegetables Asian dressing  
Fattoush – crisp cos lettuce, greens, radish, dill, fennel, orange, croutons, pomegranate and sumac  
Roasted vegetable – pumpkin, eggplant, zucchini, fresh basil, feta, olives and pesto  
Greek salad – tomato, feta, olives, cucumber, sun-dried tomatoes, capsicum dressing  
Chicken – poached chicken, pine nuts, carrot ribbons, cucumber and fresh herbs  
Ancient grains -barley, quinoa, currants, pomegranate pepita seeds, parsley, almonds

***Accompanied with bread rolls and butter.***

# Catering Packages

**buffet, share style, lunch or dinner**

Carvery: \$45 per person



## **CARVERY**

Carvery, a traditional ROAST Carvery!

Warm bread with aioli

Pork Belly , Scotch fillet or Lamb saddle

Sauces to compliment

Duck fat potatoes with garlic

Sauteed Mushrooms with onions

Roasted Carrots with persian fetta and pepita  
seeds

Rocquette salad with pear and walnuts

Carved by Chef!

## **EXTRAS**

Bread rolls 1.50 each + GST

Soup of the day 13.00 per serve + GST

Potato and rosemary wedges 8.00 per serve + GST

# Canapé Menu

\$30.00 per person:	5 pieces per person
\$46.00 per person:	8 pieces per person
\$60.00 per person:	10 pieces per person
\$82.00 per person:	9 canapés, 2 substantials and 2 desserts per person
\$95.00 per person:	11 canapés, 2 substantials and 2 desserts per person



## MEAT

- Peking duck crepes with onion, cucumber and sauce
- Beef and burgundy pies with tomato relish
- Empanadas of beef with Chimchurri sauce
- Mini beef sliders with cheese, mustard and caramelised onions
- Mini Pork sliders with crackle and Slaw
- Moroccan chicken kofta with sumac yoghurt (2 pieces)
- Chicken and leek pies
- Bao (buns) with crispy pork and XO sauce
- Arancini of prosciutto and peas
- Lamb Kofta with yoghurt
- Chicken skewers grilled with satay sauce
- Chicken, chive and walnut ribbon sandwiches
- Rare roast beef yorkshire puddings with horseradish
- Pulled pork taco with pineapple and coriander
- Lamb cutlets with pesto or Moroccan or rosemary and garlic
- Sausage rolls with tomato relish
- Chicken schnitzels with Asian slaw
- Pork and fennel celeriac rolls

## SEAFOOD

- Smoked salmon blini's with crème fraiche and Yarra Valley caviar
- Yellowfin tuna, crispy won ton skin and wasabi mayonnaise dressing
- Flathead goujons with tartare sauce
- Fish Tacos with salsa and coriander
- Soft shell crab taco with lime aioli
- King prawns peeled with lime mayonnaise
- Gyoza of vegetables in asian spoons with crispy shallots
- Popcorn king prawns with romesco sauce
- Gravalax of ocean trout with orange crème fraiche on a blini
- Rice paper rolls with king prawns, mango and mint
- Ceviche of Rockling, coconut, kaffir lime, chilli and coriander
- Thai fish cakes with sweet chilli sauce
- Oysters natural, bloody Mary or mirin, soy and rice vinegar
- Bao (buns) with fried king prawns and XO sauce
- Anchovy puffs

## VEGETARIAN

- Arancini of pumpkin, mozzarella and thyme
- Mushroom rolls with tomato relish
- Blue cheese and onion pillows
- Beetroot tartlets with goat's curd, candied walnuts
- Mushroom pies with tomato relish
- Polenta chips with aioli
- Moroccan kumara tartlets with apricot and yoghurt
- Moroccan vegetable pasties with sumac yoghurt
- Seasonal vegetable crêpes with herb cream and roquette
- Turkish potato cigars with minted yogurt
- Tostadas of avocado, corn, beans, sour cream and chilli (2 pieces)
- Rice paper rolls with tofu, fresh mint and noodles
- Mini pizza gorgonzola
- Roasted grape and burrata tart
- Parmesan crumbed olives
- Homemade vegetarian spring rolls



# Canapé Menu

\$30.00 per person: 5 pieces per person  
 \$46.00 per person: 8 pieces per person  
 \$60.00 per person: 10 pieces per person  
 \$82.00 per person: 9 canapés, 2 substantials and 2 desserts per person  
 \$95.00 per person: 11 canapés, 2 substantials and 2 desserts per person

Add extra substantial \$8, add extra sweet \$6. Enhance your cocktail party by adding a grazing table.



## SUBSTANTIAL

- Salt and pepper calamari salad
- Chicken and apricot tagine
- Coq au vin
- Fish and chips
- Lamb souvlaki
- Chicken and chorizo paella
- Seafood paella
- Traditional spaghetti bolognese
- Seasonal risotto
- Beef rendang
- Thai chicken curry
- Vegetable korma
- Caesar salad (chicken optional)
- Snake bean and tofu stirfry

## SWEET

- Mini pavlova
- Panacotta served in small jars
- Lemon or chocolate tart
- Chocolate eclairs
- Flourless orange cake
- Coconut sago mango pudding
- Baked New York cheesecake
- Traditional Australian chocolate lamington
- Mini meringue filled with seasonal fruit and cream
- Assorted flavoured friands
- Apple, berry, apricot mini danishes
- Seasonal fruit skewers
- Multi flavoured macaroons

## ADDITIONS

### Grazing table

- Cured meats, cheeses, olives, nuts, bread, biscuits, fruit... you ask, we build  
\$15 per person
- Oyster frenzy - freshly shucked oysters with various sauces and condiments  
\$10 per person
- King Prawn tower of peeled fresh prawns with lime mayonnaise, lettuce and sauces  
\$15 per person
- Seasonal seafood grazing table  
\$18 per person
- Honey baked ham with sourdough bread rolls, mustard relishes  
\$7.50 per person
- Toastie bar - ham and cheese or tomato and cheese  
\$7.50 per person

\*Add set up cost: \$120

**Tailor made canape packages welcome. Prices upon enquiry.**

# À la carte

**two courses: \$67.00 per person**

**three courses: \$83.00 per person**



## ENTREE

King Prawns peeled with watermelon, mango and orange, chilli sauce

Gravlax of Salmon with orange cream, cucumber and baby leaves

Stuffed Zucchini flowers with ricotta and quinoa salad

Scallops seared with cauliflower puree and crisp jam on or carrot and ginger

Ceviche of Rockling with lime, coconut, jalapeños and coriander

Beef carpaccio with goats cheese, marinated bush tomatoes, leaves and parmesan

Quail boned with grapes, white bean puree and jus

Tapas plates of tasty morsels - Cured meats and vegetables with grilled bread

Pork belly with asian slaw and spicy plum sauce

Baby beetroot, Goats curd, spinach leaves and candied walnuts

Asparagus Spears, soft poached egg, parmesan, micro herbs and olive oil

Goats Cheese Soufflé with parsley sauce and parmesan wafer

Homemade potato gnocchi with pumpkin, sage and burnt butter

Risotto of many varieties

## MAIN

Atlantic Salmon, bean puree, sautéed seasonal greens and mustard

Beer battered or panko crumbed Flathead fillets with tartare or lime mayonnaise

Grilled seasonal white fish fillets with lemon butter and potato puree

Crispy skinned Barramundi with Moroccan spices and preserved lemon

Spaghetti marinara of the freshest seafood with tomato, parsley and lemon

Eye fillet with potato and cheese tart, sautéed spinach and red wine jus

Whole Scotch fillet roasted with herbs and garlic with red wine jus

Braised Beef cheek, celeriac puree and mushrooms

Rack of Lamb with pea puree, spinach and red currant jus

Slow cooked Lamb shoulder with ancient grains and yoghurt

Beef brisket with chipotle and roasted peppers

Duck breast with roasted pear, cumquat butter and walnuts

Chicken thigh with a Moroccan crust, pearl cous cous and apricot tagine

Chicken breast Saltimbocca with sage butter sauce

Wagyu beef and whole Seafood can be created at MARKET PRICE

# À la carte

**two courses, \$67.00 per person**

**three courses, \$83.00 per person**



## DESSERT

Vanilla panna cotta with berries (other flavours can be made)  
Eton Mess - Meringue, berries, crem fraiche, jelly and fairy floss  
Creme brûlée  
Crepes with your choice of filling - lemon, chocolate or strawberry  
Soufflé of lemon or orange with sorbet  
Rhubarb poached with coconut cream and honey wafers  
Peach Melba  
Chocolate tart with anglaise and grilled peaches  
Seasonal fruit tart with sabayon  
Lemon tart with blueberries and double cream  
Creme caramel with orange segments and chards  
Apple and rhubarb crumble with vanilla ice cream  
Individual Pavlova with passionfruit  
Wandering desserts (5) pieces  
Mini ice creams served with dry ice  
Cheese - selection with all the trimmings

## SIDES

**additional \$6 per person**

Duck fat potatoes  
Rosemary and garlic roasted potatoes  
Brussel sprouts with onion and bacon  
Broccolini with anchovy butter  
Raddichio, witlof and pear with palm hearts and roasted nuts  
Ancient grain salad with almonds, pommergranite and honey yoghurt  
Cos, bean, tomato, fennel, radish, dill, cucumber with garlic mustard dressing  
Green beans with almonds and persian fetta  
Waldorf salad with toasted walnuts  
Asian slaw with sesame seeds and aioli dressing  
Pearl cous cous with currants, almonds and fresh mint leaves



# À la carte



## PRE DINNER GRAZING/SHARED OPTION

**We can also offer our menu in a shared down the table format.**

Anitpasto from 15.00 per head

Charcuterie from 15.00 per head

Mezze from 15.00 per head

Tapas from 15.00 per head

Seafood from 17.00 per head

## ALTERNATIVE SERVICE

Choose items from each course to be served alternately:

1 course, additional \$6 per person

2 courses, additional \$8 per person

3 courses, additional \$10 per person

Children under 12 years, please advise and we will create a menu for you.

Crew (available for your bands, entertainers, photographers etc): Main course and soft drinks \$30

***Dietaries catered for with prior notice***



# Communal Banquet / Buffet

**At Rose Events, we specialise in themed creative menus.**

The following menus will be served hot and fresh directly from the pans and served by our Rose Events Chefs.

We can also tailor these menus into a food station style banquet.





# Greece

**\$55 per person:** 2 mezze, 1 main, 1 salad, 1 dessert  
**\$64 per person:** 1 platter, 2 mezze, 1 main, 1 salad, 1 dessert  
**\$85 per person:** 1 platter, 2 mezze, 2 mains, 2 salads, 1 dessert

## TO START

**DIP PLATTERS** available for larger groups with breads.

**MEZZE** to share easily standing up or down a table to share

Warm olives

Saganaki with lemon

Lamb Kofta with sumac yoghurt

Dolmades

Chargrilled Octopus skewers

Fish skewers with lemon and oregano

## MAIN

Lamb shoulder, slow cooked with garlic, herbs, lemon

Falafel

Pork, coriander and wine roast

Chicken and artichoke hearts, casserole style

Stuffed vegetables - peppers, tomatoes, eggplants, rice, pine nuts, chick peas

Moussaka - potato, eggplant, mince, bechamel

*All served with roasted lemon and oregano potatoes*

## SALAD

Traditional Greek Salad - feta, tomato, cucumber, onion, olives

Ancient grain salad with seeds, currants and almonds

## DESSERT

Baklava and Turkish delight

Custard tarts

Fresh fruit





# India

**\$52 per person:** 2 starters, 1 main, 1 salad, 2 sides, 1 dessert  
**\$62 per person:** 3 starters, 2 mains, 2 salads, 3 sides, 1 dessert  
**\$75 per person:** 4 starters, 3 mains, 2 salads, 4 sides, 2 desserts

## TO START

Potato and pea samosas and Tamarind chutney  
Pakora of vegetables with mint chutney  
Tandoori Chicken and Raita  
South Indian spicy deep-fried fish

## CURRY

Butter Chicken  
Goat Curry  
Potato, Chickpea and Eggplant  
Dahl  
All served with rice, mango chutney, raita, pappadams

## SIDES

Roti  
Paratha  
Naan  
Tomato Chutney  
Bhajii green leaves stir fried in garlic and Ghee

## SALAD

Kachumber - tomato, coriander, cucumber, onion, chilli chutney  
Punjabi piyaz - onion, chilli, coriander, lemon  
Quinoa Kosumbari - quinoa, cucumber, spices, cashew, chilli, coconut

## DESSERT

Fruit platters  
Gulab jamun - Indian style donut cooked in sweet syrup  
Kulfi - Indian ice-cream, cardamon, pistachio, vanilla, saffron





# Thailand

**\$50 per person:** 2 starters, 1 main, 1 dessert

**\$65 per person:** 2 starters, 2 mains, 1 vegetable/salad, 1 dessert

**\$73 per person:** 3 starters, 3 mains, 2 vegetable, 1 salad, 1 dessert

## TO START

Fish Cakes with plum sauce and lemon

Curry puffs of chicken with homemade cucumber and sweet and sour sauce

Chicken satay

Spring rolls of vegetables, deep fried with dipping sauce

Crispy Pork rice paper rolls with sweet dipping sauce

Tofu with Thai spices and panko fried with chilli aioli

## THAI

Beef Rendang - bamboo shoots, green beans, kaffir lime leaves

Massaman Beef with potato and onion and roasted peanuts

Thai red curry of Duck

Penang curry of Chicken, green beans and kaffir lime leaves

Green curry of King Prawn - Green chilli, capsicum, coconut milk

Pad Thai - Rice noodles, Chicken, Shrimp, Spring onion, bean sprouts and special sauce

(Includes Jasmine or Coconut rice)

## VEGETABLE /SALAD

Som tum - Green papaya, tomato, bean, chilli and lime dressing

Chicken Larb with hot chilli, lime juice and bean shoots

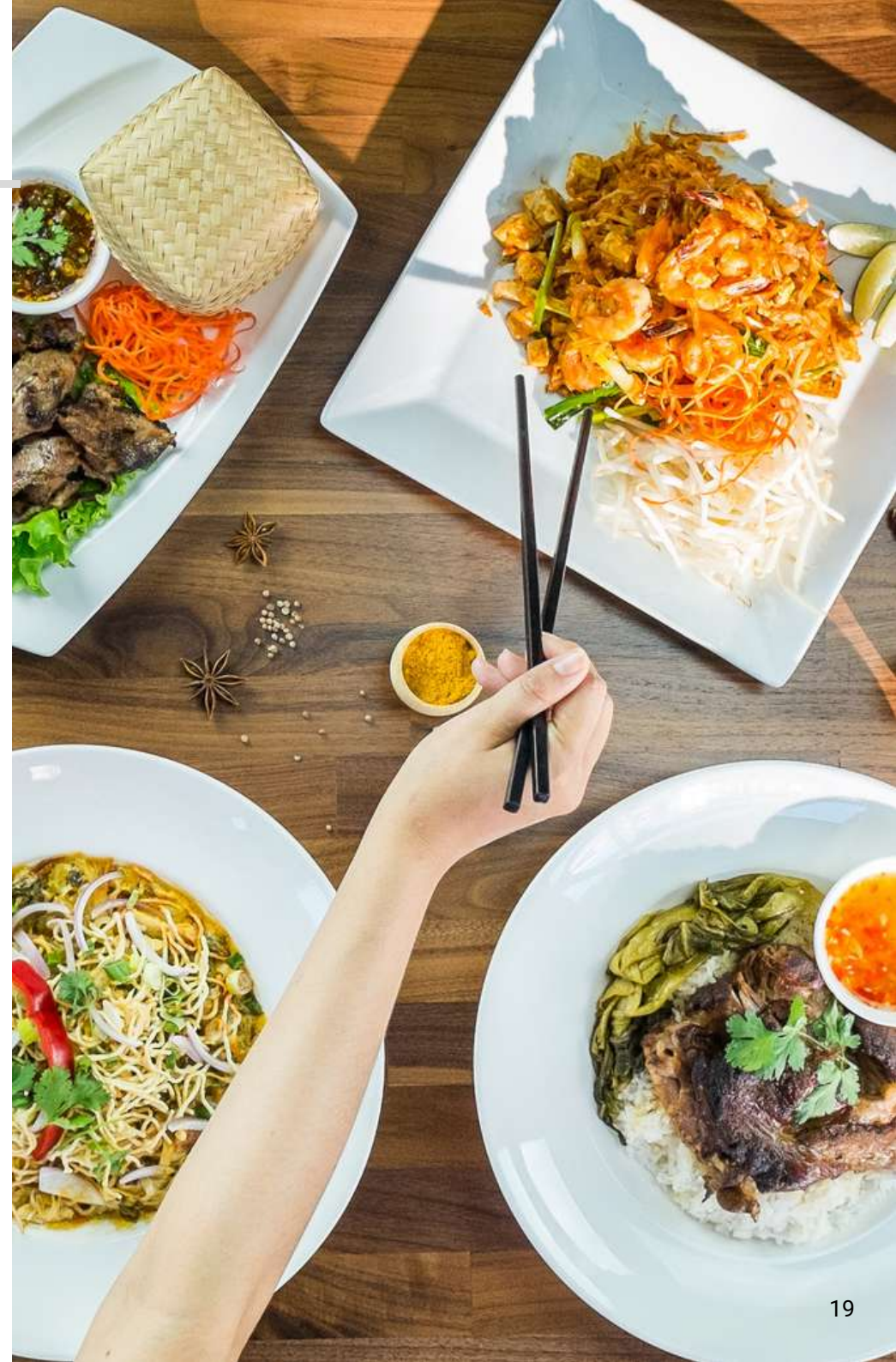
Seasonal green vegetable stirfry with tofu

## DESSERT

Fruit platter

Egg custard tarts

Panna cotta with pandan leaf and palm sugar syrup







# Deep South

**\$55 per person:** 2 starters, 1 main, 1 salad, 1 dessert  
**\$64 per person:** 3 starters, 2 mains, 1 salad, 1 dessert  
**\$85 per person:** 3 starters, 3 mains, 2 salads, 2 desserts

## TO START

Southern fried Chicken  
Crab cakes with Chipotle mayonnaise  
Corn bread, salsa with aioli  
Cajun fish goujons with lime

## JAMBALAYA

Our house made CAJUN SPICE used to create this beautiful rice dish.  
Seafood, Chicken and Andouille sausage with Creole Cajun spices and tomato

## GUMBO

Seafood Gumbo with vegetables and Okra  
Chicken Gumbo with vegetables and Okra  
Vegetable Gumbo with Okra  
(Includes Rice)

## SALAD

Seasonal chopped vegetable salad with sour cream and chilli

## DESSERT

Beignets (donuts)  
Pecan tartlets





# Spain

**\$55 per person:** 2 tapas, 1 main, 1 salad, 1 dessert  
**\$64 per person:** 1 platter, 2 tapas, 1 main, 1 salad, 1 dessert  
**\$85 per person:** 1 platter, 2 tapas, 2 mains, 2 salads, 1 dessert

## PLATTERS

Jamon (2 x slices)	Cornichions (3 pieces)	Melon (2 slices)
Green beans (6)	Anchovies (3)	Pickled Octopus (2)
Manchego slices (1)	Pickled vegetables (3)	Potato Tortilla (1)
Olives (3)	Breads (1)	

## TAPAS to share easily standing up or down a table to share

Potato tortilla with tomato relish  
 Jamon and cured meats to share with bread  
 Empanadas -Beef or Vegetables served with salsa  
 Patatas Bravas - Potatoes in rich tomato sauce with wooden skewer  
 Meatballs - Pork and Beef in rich tomato sauce  
 Croquettes - Porcini Mushroom Croquettes  
 Beef Skewers - Tender beef BBQ with Chimichurri

## PAELLA

Seafood - Whole King Prawn  
 Seafood - King Prawn, Mussels, Scallops, Fish, Calamari  
 Seafood and Chicken and Chorizo  
 Chicken and Chorizo  
 Vegetarian  
 We can also assist you with BESPOKE Paella - Just ask :)

## SALAD

Salad leaves, orange, olives, cucumber, tomato and red onion  
 Tomato, cucumber, fennel, bean, radish, sumac and olive

## DESSERT

Churros - Spanish Donuts with Chocolate sauce and cinnamon sugar  
 Portuguese Tarts  
 Ask us about our lovely cheese selection (from \$7.50 per person)







# Morocco

**\$55 per person:** 2 starters, 1 main, 1 salad, 1 dessert  
**\$64 per person:** 3 starters, 2 mains, 2 salads, 1 dessert with fruit  
**\$85 per person:** 4 starters, 3 mains, 2 salads, 2 desserts

## TO START

Lamb Kofta with sumac yoghurt 4.00 per head (1)  
Moroccan Chicken balls with mint yoghurt 4.00 per head (2)  
Potato Cigars with harissa yoghurt 4.00 per head (1)  
Flathead with Moroccan panko crumbs, lemon aioli 4.00 per head (1)

## TAGINE

**Our house made SPICE used to make slow cooked -**

Lamb date and honey 25.00 per head  
Goat, prune and fava beans 28.00 per head  
Chicken, preserved lemon and Apricot 24.00 per head  
Sweet potato and cauliflower 21.00 per head  
All served with pearl cous cous, almonds, mint, pomegranate and Harissa.  
*Includes Palm leaf bowls, napkins, lemon and wooden fork.*  
*Chef from 55.00 per hour*  
*Delivery is charged depending on location.*

## SALAD

Green bean, radish, tomato, dill, fennel, cucumber, mint and cos leaf 4.50 per head  
Moroccan chick pea and aubergine salad  
Moroccan date and orange salad

## DESSERT

Baklava and Turkish delight 7.00 per head  
Orange blossom tarts 4.00 each (1)







# France

**\$55 per person:** 2 canapes, 1 main, 1 side, 1 dessert  
**\$69 per person:** 2 canapes, 2 main, 1 side, 1 dessert  
**\$85 per person:** 3 canapes, 2 mains, 2 sides, 2 desserts

## CANAPES

Warm Olives

Croquettes of mushroom with aioli

Pork rilette with sourdough and cornichons

Chicken liver pate with cranberries and croutons

Crumbed artichokes with lemon mayonnaise

Smoked trout pate with cucumber and melba toasts

Smoked Salmon blinis with caviar, sour cream and fresh dill

## MAIN

Poached Atlantic Salmon with ratatouille and olive tapenade

Beef Bourguignon with potato puree

Confit Duck legs with red cabbage, walnuts and fresh herbs

Coq au Vin - Chicken thigh in red wine, onions, carrots, mushrooms and lardons

## SIDES

Garlic bread

Roquette and pear salad with walnuts

Green beans with sea salt and butter

Iceberg lettuce with Dijon mustard dressing and fresh herbs

## DESSERT

Crepes

Profiteroles with vanilla ice cream and chocolate sauce

Macaroons - various flavours

Fruit platters

*Ask us about our lovely cheese selection (from \$7.50 per person)*





# Italy

**\$55 per person:** 2 starters, 1 main, 1 salad, 1 dessert  
**\$64 per person:** 1 platter, 2 starters, 1 main, 1 salad, 1 dessert  
**\$85 per person:** 1 platter, 2 starters, 2 mains, 2 salads, 1 dessert

## To START

Antipasto platters - Cured meats, seafood and cheeses with olives and breads

### Warm Olives

Arancini balls - aioli and fresh thyme - Pumpkin, mushroom or prosciutto and pea

Baby bocconcini and basil skewers

Frittata of pea and corn with tomato relish

Bruschetta of tomato and basil with red onion and Feta

Crumbed artichokes with lemon mayonnaise

Octopus grilled with herbs and fresh lemon

## MAINS

Risotto of your choice - Mushroom or Prosciutto and Pea or Chicken and leek

Potato Gnocchi - Wild Mushroom/ Thyme , Tomato/Basil or Pumpkin/Sage

Linguine with King Prawn, garlic, olive oil, fresh tomato and parsley

Beef Ragu with pappardelle and parmesan cheese

Osso Bucco with gremolata and potato puree

*All served with Grana Padana and Extra Virgin Olive Oil*

## SIDES

Garlic bread

Roquette and pear salad with walnuts

Burrata with grapefruit, coriander seeds, sea salt and extra virgin olive oil

Seasonal green vegetables with toasted almonds

## DESSERT

Tiramisu

Pannacotta - Vanilla and berry

Cannoli - pastry filled with vanilla custard

Fruit platters







# Mexico

**\$55 per person:** 1 starters, 1 taco, 1 main, 1 salad, 1 dessert  
**\$64 per person:** 2 starters, 2 tacos, 1 main, 2 salads, 1 dessert  
**\$85 per person:** 3 starters, 2 tacos, 2 mains, 2 salads, 2 desserts

## To START

Jalapeño poppers with aioli

Ceviche - Fish cured in lime juice with coriander, coconut and lime

Empanadas - Beef or Sweet potato and Corn with tomato salsa

Tostados - Avocado, Jalapeños, corn and black beans

## TACOS - served in a soft corn or wheat tortilla

Beef Brisket with Adobo chilli

Panko crumbed fish

Chicken grilled

Soft shell Crab

Eggplant marinated and fried

Your condiments of slaw, sour cream, jalapeños, coriander, guacamole and chipotle

## MAIN COURSE

Beef mole - with adobo chillies,

Braised bean - with black bean and vegetable

*served with rice, sour cream, orange, avocado, coriander, jalapeño, cheese and crisp tacos*

**Fajita** - Chicken thigh sizzling with onions, capsicum and served with sour cream and fresh lime

## SALAD

Mexican slaw of cabbage, carrot, jalapeños and aioli

Green leaf salad with cactus and black beans

## DESSERT

Chocolate tartlets

Portuguese tarts

Fresh fruit platter



# TERMS AND CONDITIONS

We will endeavour to provide the highest quality food and service.

**The terms and conditions of our agreement include but are not limited to the following:**

- Site inspection is strongly recommended so we can cater to your needs and requirements.
- Upon confirmation of booking, we will require 50% deposit. This will ensure we can hold the space for you.
- The final payment is required 1 week prior to the event date. Any extra costs incurred over the period of the function will be invoiced separately and payable within 48 hours of the event.
- If the event is cancelled or postponed by the client 72 hours prior to the event, the client forfeits the deposit (exceptions apply at the discretion of management at Rose Events).
- Beverage packages are available. We welcome tailor made beverage packages for clients. Clients may supply their own beverages. Corkage fees apply.
- Prices quoted are valid for 3 months from the date of quotation. If a deposit has not been paid within 3 months of initial contact, we will contact you and if we don't hear back from you will delete your menu and quote from our files.