



ROYAL MELBOURNE HOTEL

629 BOURKE ST. MELBOURNE

FUNCTIONS PACK

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INFO@RMH.COM.AU

FOOD PACKAGES

FINGER FOOD

PLATTERS

SET MENU

BUFFET/BANQUET

BEVERAGE PACKAGES

STANDARD PACKAGE

PREMIUM PACKAGE

AUDIO/VISUAL & ROOM SPECIFICATION



FINGER FOOD MENU

(V) Vegetarian (G) Gluten Free

HOT

- (G) Chicken Tikka skewers & raita dipping sauce
- (G) Lemon pepper dusted calamari with tartare sauce
- (V) Moroccan cheese & potato croquettes & aioli
 - Lamb Kofta served with sumac yogurt & shredded mint
 - Tempura Prawn cutlet & tartare
 - Cajun fried chicken strips & sweet chilli aioli
- (V) Vegetable Spring rolls
 - King Island beef cocktail pies & tomato sauce
- (V) Pumpkin & caramelised onion Arrancini Balls with parmesan cheese dipping sauce
 - Chorizo Arrancini Balls with parmesan cheese dipping sauce
 - Peri Peri Chicken Drumettes marinated & roasted in Sth American spices
 - Vietnamese fishcakes with traditional Vietnamese dipping sauce
 - Chicken Kiev balls stuffed with garlic & herb butter. Served with ranch sauce
 - Crumbed whiting fish goujons & tartare sauce
 - Lamb & harissa-spiced sausage rolls with tomato relish
- (V) Spinach & ricotta parcels with corn relish
- (V) Vegetable samosa

COLD

- Smoked Salmon crepe with dill infused cream cheese
- (G) Tiger prawn cutlet & wasabi aioli
- (V) Italian Bruschetta of tomato, Persian feta & basil pesto & balsamic glaze
- (V) Vietnamese rice paper rolls & traditional peanut dipping sauce
 - BBQ pork & prawn parcels & sweet chilli dipping sauce
 - Tandoori chicken & avocado blinis
- (V) Roasted vegetable frittata & tomato relish
- (G) California Rolls served with wasabi & soy sauce
 - Choice of filling including chicken, traditional raw salmon, teriyaki, Peking duck or vegetarian

OPEN SANDWICHES

Crusty French baguette stick sandwich with your choice of:

- | | |
|----------------------|---|
| PEPPERED BEEF | Peppered roast beef, cherry tomato, cucumber, cos lettuce & Horseradish crème fraiche |
| ROAST CHICKEN | Shredded roast chicken, cherry tomato, cucumber, cos lettuce & chive aioli |
| ROAST LAMB | Sliced roast lamb, cherry tomato, cucumber, cos lettuce & whipped fetta |

SWEET CANAPÉS

- Macaroons – assorted flavours
- Mini Éclairs - dark chocolate, latte, pistachio & orange
- Assorted sweet petit fours & tarts
- Individual dessert cups - cheesecake & mousse varieties

5-item selection

Choose 3 Hot & 2 Cold items
\$15 per guest

7-item selection

Choose 4 Hot & 3 Cold items
\$20 per guest

10-item selection

Choose 6 Hot & 4 Cold items
\$25 per guest



PLATTERS

(V) Vegetarian (G) Gluten Free

MIXED PLATTER

50-piece per platter

- (V) Vegetable spring rolls
King Island beef party pies
Party Sausage Rolls
- (V) Vegetable samosas
Crumbed Whiting fish goujons
- (V) Spinach & ricotta parcels

\$60.00 per platter

PIZZA PLATTER

40-slices per pizza

(see a la carte menu for selection)

- (V) Little Italy
BBQ Aussie
Hawaiian
Lazy Gringo
Zorba the Greek
BBQ Chicken

\$40.00 per platter

SWEET CANAPÉS

Selection of sweet canapés & dessert petit fours

Macaroons
Mini Éclairs
Assorted petit fours
Chocolate mousse cups

\$100.00 (30-pieces per platter)

GRAZING BOXES

Sliders - Beef burger sliders

Chicken Burger sliders

(V) Veg-e burger sliders

Beer-battered fish & chips & lemon wedge

(V/G) Pumpkin & caramelised onion risotto

(V/G) Warm quinoa & garden vegetables with
lemon & herb dressing

Thai beef salad w lemongrass, coriander,
roasted peanuts & soy sauce

\$6.00 each

ANTIPASTO PLATTER

Vegetarian option available without cured meat

A mixed platter of cured meats, cheeses,
roast vegetables, olives & bread

\$75.00 per platter (serves 10+ guests)



SET MENU

(V) Vegetarian (G) Gluten free

Choose 2-options for set-menu alternate service

ENTRÉE

- (G) **Lamb Cutlet**
Middle-eastern spiced lamb cutlet with smokey eggplant puree, quinoa, tabouleh & cucumber yogurt
- (G) **Lemon Pepper Calamari**
Lightly dusted & crispy fried, served on a petit Greek salad with lemon & herb-infused olive oil
- (G) **Smoked Salmon & Prawn Stack**
Tasmanian smoked salmon stuffed with diced avocado & roquette salad, citrus poached prawns & creamy grapefruit & caper dressing
- (V) **Haloumi & Roquette Salad**
Golden grilled Haloumi, roast beetroot & wild roquette salad & crusty ciabatta. Finished with balsamic glaze
- Crispy Pork Belly**
Succulent golden cracked pork belly with green peas and potato mash with spiced apple & pear & cider jus
- Chicken Roulade**
Chicken breast stuffed with sage & onion & wrapped in prosciutto. Served on sweet potato mash & finished with chicken jus.

MAIN

- (G) **Tasmanian Salmon**
Crispy skin Tasmanian salmon with crushed garlic & herb potato, grilled asparagus & garnished with pancetta & Salsa Verde
- Roast Chicken**
Golden roasted on the bone chicken breast with crispy potato galette, roasted carrot, green beans, sweet potato crisps & garlic & thyme jus
- (G) **Char-Grilled Porterhouse**
250g tender porterhouse char grilled and served with Dauphinoise potatoes & sautéed green beans. Garnished with whole field mushrooms & red wine jus
- Roast Lamb Rump**
Served with creamy garlic mashed potato & sautéed green beans. Garnished with blistered vine tomato & rosemary jus
- Pork Sirloin**
Juicy roast pork sirloin with creamy mashed potato, braised apple & red cabbage. Garnished with crackling and cider jus
- (V) **Roma Tomato & Bell Pepper Risotto**
Slow roasted selection of tomatoes, fire roasted capsicum & Spanish onion braised with Arborio rice and finished with mascarpone
- Duck Breast**
Crispy skin duck breast with roasted sweet potato chips & sautéed broccolini. Garnished with kale chips & red currant jus

2-course set menu

Alternate service

entrée & main

\$45 per guest

main & dessert

\$40 per guest

3-course set menu

Alternate service

entrée

main & dessert

\$50 per guest

NOTES

- ▶ Chefs will endeavour to cater for any dietary requirements where possible.
- ▶ Minimum 25 guests

DESSERT

Baileys Cheesecake served with Mocha cream

Raspberry & White Chocolate Tart served with fresh raspberries & whipped double cream

Dutch Apple & Cranberry Crumble served with vanilla ice-cream

Passionfruit & Coconut Mousse with mango sabayonne

Fresh fruit salad



BUFFET/BANQUET MENU

SALAD BAR

Chat potatoes with Dijon mustard, salsa verde & spring onions

Thai beef salad with rare roasted sirloin, rice noodles, coriander & Ponzu dressing

Panzanella salad of garlic croutons, tomatoes, cucumber, bocconcini with balsamic dressing

Caesar Salad of Romaine lettuce, bacon, croutons, poached eggs, Parmesan & anchovy dressing

Mixed-leaf garden salad laced with French dressing

CARVERY

All Carvery selections served with roasted pumpkin and potatoes, seasonal vegetables and jus gravy

120-day aged roasted rib of beef with Yorkshire Puddings & English mustard & horseradish sauce

Junee gold roasted lamb leg & mint sauce

Roast Pork Leg with applesauce & seeded mustard

Roast turkey with sage & onion forcemeat & cranberry jus

Roasted Virginia Leg Ham served cold with sauerkraut & Cumberland sauce

HOT

Seared barramundi fillets with Asian greens & Szechwan-style sauce

Slow braised Moroccan lamb targine with harissa-infused cous cous

Chicken Tikka masala with jasmine rice & pappadums

Penne Rigate with a coriander & cashew nut pesto

Porcini mushroom & balsamic-glazed asparagus risotto

Koulibiac of salmon with steamed seasonal vegetables & tarragon emulsion

Beef & Guinness pot-pie accompanied with mashed champ potatoes

Steak Frites 100g aged-Porterhouse sirloin with shoestring fries & Béarnaise sauce

Cajun-blackened Chicken served on sweet corn hash

SWEET

Tiramisu

Sherry Trifle

Dutch Apple & Cranberry Crumble

Passionfruit & Coconut Mousse

Raspberry & White Chocolate Tart

Fresh Fruit Salad

7-DISH SELECTION

2 x Salad
3 x Hot/Carvery
2 x Sweet

\$45 per guest

9-DISH SELECTION

3 x Salad
4 x Hot/Carvery
2 x Sweet

\$55 per guest

BANQUET SERVICE

+ \$10 per guest

NOTES

- ▶ All buffet / banquet menus served with complimentary bread baskets
- ▶ Chefs will endeavour to cater for any dietary requirements where possible

minimum booking
50 guests



BEVERAGE PACKAGES

STANDARD PACKAGE

Tap Beer	Carlton Draught
	Victoria Bitter
	Pure Blonde
	Cascade Lite
	Bulmers Cider
	Beer of the Month*
Wine	Rothbury Estate Sparkling Cuvee
	Rothbury Estate Semillon Sauvignon Blanc
	Secret Stone Sauvignon Blanc
	Wolfblass Chardonnay
	Rosemont Moscato
	Rothbury Estate Cabernet Merlot
	Seppelt Shiraz
	Wolfblass Shiraz
Non-Alcoholic	Soft drink
	Fruit Juice

STANDARD PACKAGES

3 hour package

\$40 per person

4 hour package

\$45 per person

5 hour package

\$50 per person

ADD BASIC SPIRITS

+ \$10 per head

COCKTAIL ON ARRIVAL

+ \$10 per head

PREMIUM PACKAGE

Tap Beer	Carlton Draught	Cascade Lite
	Victoria Bitter	Bulmers cider
	Pure Blonde	Beer of the Month*
	Fat Yak Pale Ale	
Wine	Rothbury Estate Sparkling Cuvee	
	Yellowglen Sparkling Yellow	
	Rothbury Estate Semillon Sauvignon Blanc	
	Squealing Pig Sauvignon Blanc	
	Rosemont Moscato	
	Leo Buring Riesling	
	Pepperjack Shiraz	
	Wolfblass Shiraz	
	Rothbury Estate Cabernet Merlot	
	St.Huberts Stag Pinot Noir	
Non-Alcoholic	Soft drink	
	Fruit Juice	

PREMIUM PACKAGES

3 hour package

\$50 per person

4 hour package

\$55 per person

5 hour package

\$65 per person

ADD BASIC SPIRITS

+ \$10 per head

COCKTAIL ON ARRIVAL

+ \$10 per head



SOUND EQUIPMENT INVENTORY

3 x JBL 12" Foldback wedges
1 x Martin 15" foldback wedge
1 x Martin Drum Fill foldback
1 x 8 channel stage-plate
4 x shure SM58 mics
3 x shure SM57 mics
3 x radial DI's
2 x Sennheiser e835 mics
3 x Behringer XM1800s mics
5 x Drum mics
1 x Phonix 12 Channel FOH mixing desk
4 x Long booth monitor leads
1 x short booth monitor lead
1 x 3-way Speakon foldback loom + 1 x single speakon
1 x 6-way XLR patch loom
22 x XLR leads
2 x outline booth monitor
1 x Bulky booth monitor
3 x Black tall boom mic stands
1 x medium boom mic stand
2 x silver tall boom mic stands

DJ EQUIPMENT INVENTORY

4 x CDJ2000 NEXUS cdj's
4 x CDJ1000 cdj's
2 x CDJ2000 cdjs
2 x DJM900 NEXUS mixer
1 x DJM850 mixer
1 x DJM700 mixer
1 x Atrium DJ loom

LIGHTING EQUIPMENT INVENTORY

ATRIUM

6 x moving lights
4 x LED parcans
2 x strobes
1 x laser
1 x Flat parcan
5 x parcans

CELLS

1 x LED parcan
1 x water wheel
1 x water effect fixture
1 x laser
1 x hazer



TERMS & CONDITIONS

Function Booking Terms & Conditions

- ▶ To secure your function date, a non-refundable 20% deposit is required to be paid in full on booking your function.
- ▶ Function dates will only be held for seven days without a paid deposit.
- ▶ Cancellation – Two months notice is required for a full refund. Within two months a refund will only be reimbursed if the date is resold to another client.
- ▶ Final menu and beverage selections are required one week prior to the function date.
- ▶ Final guest numbers are due one week prior to the function date.
- ▶ Full payment due within 7-days of function date
- ▶ Direct debit, company cheque, cash or credit card can make payment.
- ▶ AMEX & Diners Cards attract a 3% surcharge
- ▶ Extra requirements or extensions created during your function will be payable at completion of your function, unless prior arrangements have been made.
- ▶ All lost or damaged property belonging to or hired by The Royal Melbourne Hotel will be charged to the hirer or hirers of the function rooms. Full replacement is required within 7 days.
- ▶ The Royal Melbourne Hotel reserves the right to refuse patrons.
- ▶ Deposits paid are an acknowledgement and acceptance of our booking conditions.

I hereby acknowledge and accept all terms and conditions set out above.

Client Signature

Full Name / Company Name

RMH Representative Signature

All Payments are made to -

ACCOUNT DETAILS

Royal Melbourne Hotel

BSB 083-231 ACCOUNT NO. 59-637-2736

Royal Melbourne Hotel

629 Bourke Street

Melbourne, VIC, 3000

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