

The image shows an outdoor courtyard area of the Royal Hotel. The space is paved with light-colored stone tiles. In the foreground, there is a square table with a wooden top and a metal base, with a small tree growing out of its center. To the right, there is a long, low green sofa with several cushions, and a red metal chair. In the background, there are more tables and chairs, a brick wall, and a building with a glass facade. The sky is blue with some clouds. The text "OCCASIONS" and "FUNCTIONS" is overlaid in large white letters across the top of the image.

OCCASIONS

FUNCTIONS

**ROYALHOTEL**

85 MONARO STREET
QUEANBEYAN NSW 2620

02 6297 1444

WWW.ROYALHOTELQBN.COM.AU

INTRODUCTION

Thank you for considering the Royal Hotel Queanbeyan to hold your upcoming event.

The Royal Hotel Queanbeyan has undergone a major renovation, creating the 'Upper House', the new benchmark venue for events in the region. Boasting a collaboration of contemporary comforts and amenities, integrated with the original architecture; offering unique and memorable event spaces. All are complemented by a beautiful atrium and outdoor bar overflowing into an open courtyard, allowing an abundance of natural light.

We offer an extensive range of affordable menu packages, or we can work with you to tailor a menu that reflects your personal taste and style. Our professional team are dedicated to deliver an amazing experience.

Our Executive Chef can also cater to dietary requirements including gluten free, diabetic, allergies, religious and lifestyle choices.

We invite you to meet with us to view our venue spaces and discuss your event.

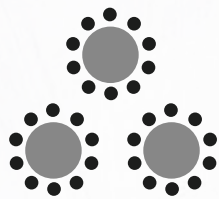
UPPER HOUSE RHO

Function Room	Theatre	Banquet	Cabaret	Boardroom	Cocktail
Manhattan	140	130	104		200
Heritage	60	70			100
Menzies	50	40	32	24	60
Beadman		24		24	50

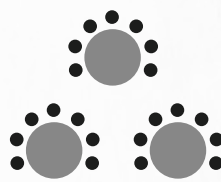
Minimum spend, guests numbers and room hire charges may apply.



THEATRE



BANQUET



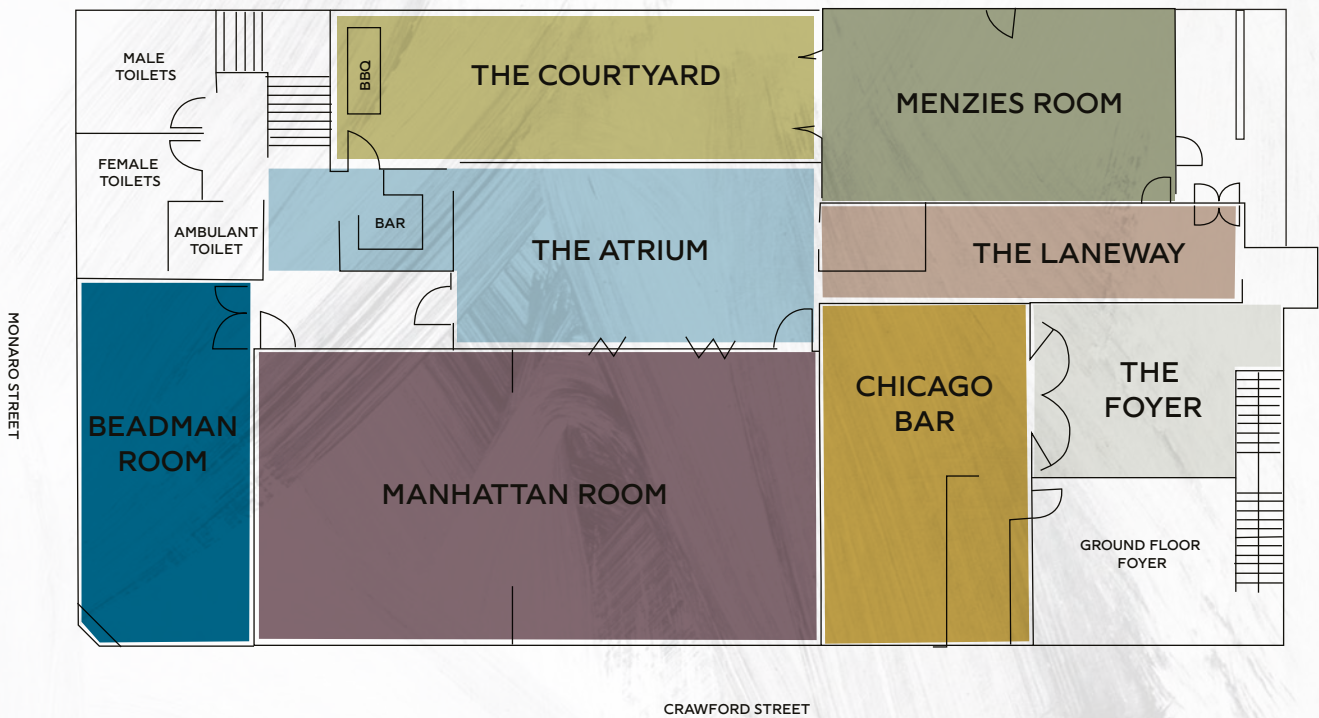
CABARET



BOARDROOM



COCKTAIL



MONARO STREET

CRAWFORD STREET

CANAPE PACKAGES

Select 4 Canapes

\$24 per person

Select any hot or cold canapes,
Suitable for small canapés during
your event

Select 7 Canapes

\$42 per person

Select any 6 hot or cold canapes,
and 1 substantial canape. Suitable
for a more substantial catering
option for cocktail style events

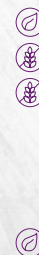
Cold

- A selection of sushi rolls with dipping soy sauce
- Blue swimmer crab meat salad with brandy sauce
- Prosciutto wrapped spatchcock chicken roulade & apricot relish
- Sweet potato, feta, mushroom & baby spinach frittata
- Sydney rock oysters with gazpacho dressing
- Vietnamese beef rice paper rolls served with ginger dipping sauce
- King prawn, chilli mayonnaise
- Moroccan spiced lamb with hummus served on crostini
- Smoked Atlantic salmon roulade & caper aioli
- Beef steak tartare, seeded mustard mayonnaise on pumpernickel



Hot

- Seared scallops in green coconut curry
- Mini chicken roll with apple, sage and tomato relish
- Steamed pork dumpling with sesame seed soy glaze
- Cauliflower pakoras with mango chutney
- Pancetta wrapped King prawn, roast garlic aioli
- Twice cooked pork belly, hoisin sauce
- Salt & pepper calamari with saffron lime mayonnaise
- Crispy chicken tenderloins with spicy plum sauce
- Mini cheese & beef burger with caramelized onion
- Three cheese, herbs, zucchini & tomato tart



Additional Canapes

Dessert Canapes \$4.00 per item

American chocolate brownies

Lemon curd tart

Chocolate dipped strawberries

Profiteroles filled with pastry cream

Australian cheese selection with crackers



Substantial Canapes \$11 per item

Thai style beef or chicken salad with sesame dressing

Caesar salad with parmesan crusted chicken

Salt and pepper calamari, sweet potato chips, aioli

Vegetable biryani, chickpeas & roasted nuts

Tempura fish fillets & chips, remoulade sauce

Cajun chicken & vegetable stir-fry, coconut rice



SHARED PLATTERS

For that little bit extra, add on a platter

Prices are per platter for 10 people

Oriental \$100

Vegetable spring rolls, curry samosas, sweet chilli sauce

Peking duck with hoisin sauce, grilled prawn gyoza

Occasions \$150

Salt and pepper calamari with saffron lime mayonnaise

Cheese, zucchini, tomato, & herb tartlet

Tempura style prawns with zesty citrus dressing

Sliders \$180

Chicken, swiss cheese, pesto & rocket

Beef, guacamole, lettuce, cheese and sweet chilli sauce

Grilled haloumi, Asian slaw

Fisherman's \$240

Cooked tiger prawns, citrus mayo

Thai salmon cakes

Sydney rock oysters two ways, natural & Kilpatrick, fresh lemon

Tempura flathead fillets with tartare sauce

CHILDREN'S MENU

Main \$15
Main / Dessert \$20

Main

Baby beef and cheese burger, chips & tomato sauce
Battered flathead fish fillet, tartare sauce & chips
Mini steak grilled, chips & tomato sauce
Cheesy macaroni pasta, shaved parmesan cheese

Dessert

Vanilla ice cream & topping
Vanilla bean creamed rice & golden sprinkles
Banana split with chocolate sauce
Fairy bread, hundred & thousands

CAKE AGE

Cut & placed on platters only

\$3.00 per person

Or

Plated with cream & berry coulis

\$5.00 per person













GRAZING MENU

THREE COURSE \$78



ENTREE/MAIN/DESSERT

Shared selection of Artisan Bread served with soft whipped butter




Entrée - Select 2 Items

House smoked salmon, lemon & dill mousse	
Zucchini, feta, garlic & red pepper relish	 
Indian spiced sweet potato, cream cheese, pine nuts & curried chutney	 
Pork terrine on toasted brioche, quince paste, sea salt popcorn	
Peppered rare beef on crostini, horseradish cream	
Vietnamese rice paper rolls with soy sauce	 
Crispy corn fritters, Mexican salsa	 
Mushroom & parmesan risotto balls, aioli	 
Potato & bacon pancake, chives, pink peppercorn cream cheese	
Thai chicken meatballs, coriander, chilli & lime dressing	
Smoked ham hock, vintage cheddar filled profiterole	




Main Course - Select 3 Items

Herb roasted chicken, salsa verde, crispy onions	
8 Hour cooked beef brisket, smokey BBQ glaze	 
Twice cooked duck leg, caramelized balsamic reduction	
Slow cooked middle eastern lamb shoulder, pomegranate syrup, coriander	 
Classic French Coq au Vin, chicken marinated in red wine	
Twice cooked pork belly, sour cherry & thyme	 
Chinese red braised pork neck, tamarind & szechuan pepper	
Slow roasted pork belly, chilli, peanut & palm sugar caramel	 
Market fresh fish, fine herbs, lime & champagne butter sauce	

Add Your Sides - Select 2 Items

Rocket & parmesan salad, olive oil, balsamic, cracked pepper, sea salt flakes	
Roasted pumpkin garden salad, walnuts, labna & pomegranate dressing	
Honey roasted carrots, garlic, thyme & citrus yoghurt	
Cocktail potatoes roasted, smoked salt & French onion cream	
Oven baked potatoes with feta, shallot & mustard crumble	

Dessert - Select 2 Items

Chocolate cup filled with white chocolate, baileys mousse & honeycomb	
Moist orange & almond torte, citrus cream cheese	
Sticky date & butterscotch brulee tartlet	
Mini caramel mud cake, salted caramel buttercream & popcorn	
Layered tiramisu, mascarpone & coffee sponge	
Salted caramel mousse, caramel popcorn	
Lemon & ginger crumb cheesecake	

Freshly brewed coffee and a selection of teas

PLATED MENU

Alternate Serve Two Course \$55


Entrée / Main
Main / Dessert

Three Course \$65

Entrée / Main / Dessert

Shared selection of Artisan Bread served with soft whipped butter


Entrée

Soy braised pork belly, cauliflower puree, apple relish, star anise jus 

Roasted king salmon fillet, crab meat risotto with puff pastry & parsley oil

Crispy chicken tenderloins, crushed avocado, rocket salad, chimichurri sauce


Zucchini & ricotta tart, hummus filled zucchini flower, smoked paprika aioli 

Beetroot & vodka cured ocean trout, pickled radish, sumac & fennel crumb 


Main Course

Beef tenderloin, crushed potato, broccolini, red wine jus

Prosciutto wrapped chicken breast, baby spinach, bocconcini, balsamic glazed tomato, fondant potato & thyme jus

Grilled vegetables & fine herbs filo pastry, chickpea ratatouille, sweet basil pesto 

Char-grilled barramundi fillet, balsamic roasted vegetables & saffron risotto cake


Lemon pepper crusted pork steak, mushroom ragout, roasted baby carrots, lemon myrtle sauce 

Dessert

Citrus tart with strawberry & blueberry salad, served with double cream

Steamed sticky fig & walnut pudding, butterscotch sauce, old English toffee ice cream

Baked New York cheese cake, dried fruit sangria, vanilla ice cream

Coconut & kaffir lime leaf panna cotta, caramelized pineapple, coconut wafer 

Apple tarte tatin, vanilla bean ice cream, salted eggnog flute

Freshly brewed coffee and a selection of teas

BUFFET MENU

Select Two Hot items \$55

*Minimum of 30 guests

Hot Selection

Whole grain mustard crusted leg of lamb



Tikka masala chicken & pappadums

A selection of Seafood, herb white wine sauce & orecchiette pasta

Stir fried seasonal vegetables, shiitake mushroom, rice noodles in Singapore satay sauce



Peppered beef sirloin, caramelized onion & beef jus



Rogan josh lamb curry, mango pickle & pappadums

Spinach and ricotta ravioli, shaved parmesan cheese & Napolitano sauce



Indian butter chicken, mint yoghurt & garlic naan bread

Braised beef hot pot, roasted vegetables & shiraz glaze



Dessert

Chef's selection of cakes, flans and slices

Fresh Sliced seasonal fruit platter

Buffet Inclusions

Crusty rolls with whipped butter

Hot dishes are served with jasmine rice, roast potatoes, garden vegetables

Seasonal selection of three garden fresh salads & dressings

Freshly brewed coffee and a selection of teas



Additions - Select 2 Items

\$18 per person

Chilled cooked prawns & seafood sauce



South Australian oysters, lemon & red wine vinaigrette



Whole baked snapper & Napolitano sauce



Picked calamari, octopus, seaweed salad & mustard aioli



Poached whole Atlantic salmon & egg mousseline



Smoked salmon & rainbow trout platter with horseradish cream



CHURRASCO BARBEQUE

\$45PP

A selection of meats are slowly cooked over natural wood charcoal on rotating skewers, inclusive of seasonal vegetables & cinnamon, brown sugar grilled pineapple.

BUFFET INCLUSIONS

Grain fed beef rump marinated with mustard and honey (GF)

Lemon pepper peri peri chicken wings (GF)

Smoked chorizo sausage (GF)

Authentic Brazilian rice salad, mixed green salad & Chimichurri sauce (GF)

A baked potato, house garden salad with honey mustard dressing (GF)



BEVERAGE PACKAGES

Option 1
2 hour \$38
3 hour \$45

Option 1

Tap mid strength beer
Tap full strength beer
Cascade light
Markview Sauvignon Blanc - Regional Blend NSW
Markview Brut Cuvee - Regional Blend NSW
Markview Shiraz - Regional Blend NSW
Soft drink & juice

Option 2
2 hour \$42
3 hour \$50

Option 2

Tap full strength beer
Tap mid strength beer
Cascade light
Corona
Asahi
Pure Blonde
Nobody's Hero Sauvignon Blanc - Marlborough NZ
Fickle Mistress Pinot Noir - Central Otago NZ
Zeppelin Big Bertha Shiraz - Barossa Valley SA
Soft drink & juice

On-consumption Bar Tab

You're welcome to set up an on-consumption bar tab, please advise on beverage inclusions and set dollar limit, once this limit has been reached, we will advise the organizer for further advice.

To activate an on-consumption bar tab, we will require a completed credit card authorization form no later than 5 working days prior to the event and is kept securely. The following working day, we will then charge the outstanding beverage amount to the credit card and forward a copy of the payment receipt.

TERMS & CONDITIONS FORM

Booking and Payment Terms

The Royal Hotel may hold tentative bookings for 7 days, if your booking is not confirmed within this time, your booking will be forfeited. A deposit amount established by the Event Manger along with a signed terms & conditions form, is required to confirm your event. The deposit payment will be subtracted from the final invoice. Settlement of account, excluding on-consumption bar tabs, is required 5 working days prior to the event.

Minimum Guest Numbers and Spend

Minimum spend, guests numbers and room hire charges may apply.

Changes and Cancellation of Booking

Note of date change or cancellation is to be provided in writing. If you require a date change or cancellation of your event, you agree to be bound by the following cancellation fees:

Greater than 90 days

We will provide a voucher to the amount of the deposit, that you may use at Royal Hotel (not redeemable for cash). The voucher is valid for 12 months from date of cancellation.

30 - 90 days

Deposit is not refundable, or you may transfer the deposit to an alternate event date

14 - 29 days

50% of estimated total event cost required for payment, deposit not refundable.

7 days or less

100% of estimated costs are required for payment.

Guaranteed Numbers

A minimum guaranteed number of guests and dietary requirements must be provided no later than 14 business days prior to the function, numbers cannot be reduced after this date. Final numbers may be increased 5 working days prior, and this increase will be charged on the final invoice. Fees apply for any additional dietary requirements requested on the day of the event.

Surcharges

If the event exceeds the agreed booking time, a \$300 fee per hour will be charged for labour costs.

Access to the venue outside of trading hours may incur a \$50 per hour surcharge. A 10% surcharge of the total event cost is applied for events held on Sunday or public holidays.

Catering and Beverage Details

Final menu selection and beverage package selection must be confirmed 3 weeks prior to the function. No outside catering is permitted, apart from celebration cakes where a per person cakeage fee applies. Catering will be provided for no less than the number of guests attending.

On-consumption Bar Tab

To activate an on-consumption bar tab, we will require a completed credit card authorization form no later than 5 working days prior to the event and is kept securely. The following working day, we will then charge the outstanding beverage amount to the credit card and forward a copy of the payment receipt.

Security

Royal Hotel reserves the right to hire security staff at the clients expense if deemed necessary.

Dietaries, Menus, Pricing and Conduct

Current prices are subject to change without notice, menus may be seasonally adjusted to reflect the local produce and freshness of the season. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Management of Royal Hotel reserve the right to refuse service of liquor to any person as they see fit and terminate a function due to inappropriate behavior. Due to adjoining function facilities and for the comfort of other guests, management may ask function organisers to reduce/lower any amplified music.

Clients are responsible for the conduct of the client's guests and indemnifies Royal Hotel for all costs, expenses, damage and loss caused by any act made by the client or the clients guests.

Setup, Equipment and Damages

Clients are responsible for all costs associated with the setup and breakdown of external equipment. Royal hotel must be advised of all external equipment, setup and breakdown deliveries and must be within the Royal hotel's operating hours or by prior arrangement. We do not accept any responsibility for damages or loss of property and equipment during or after the event. We do not permit confetti or decorations to be adhered to the wall, blue tack is permitted.

ACCEPTANCE

NAME OF EVENT	DATE OF EVENT
.....
CONTACT NAME	CONTACT NUMBER
.....
ADDRESS	EMAIL ADDRESS
.....
.....
YOUR SIGNATURE	EVENTS MANAGER SIGNATURE
.....
.....
.....

CREDIT CARD AUTHORISATION

All information is kept confidential and is used only for the purpose of event booking and payment.

EVENT INFORMATION

Event Name	
Event Time	Event Date
Event Type	
Function room required	Function No.
Contact Name (person responsible for payment of function)	
Address	
Phone	Email
Signature	

PAYMENT INFORMATION

I certify that all information is complete and accurate. I authorise Royal Hotel Queanbeyan to collect payment by processing the following charges to this credit card.

Deposit	Beverage Dry Till	Invoice No.	Other	
Visa	Mastercard	Credit Card No.	Exp.	CVC
Name on card		Company Name		
Address (where statement is mailed)				
Email				
Cardholder Signature		Date		

FORM SUBMISSION

Please email this completed form to functions@royalhotelqbn.com.au at least 2 weeks prior to your event date.