

EVENTS & FUNCTIONS

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H  
E ROYAL

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BUILT IN 1882 ON THE CORNER OF WILLIAM & WELLINGTON STREETS,  
THE ROYAL HOTEL WAS THE ORIGINAL HEART AND SOUL OF PERTH.

BACK IN HER HEYDAY, THE ROYAL WAS A HIVE OF MIXED ACTIVITY -  
THE TRUE EPICENTRE AND MELTING POT OF PERTH, AND THE EPITOME  
OF A GREAT AUSTRALIAN PUB.





THE LOUNGE

SUITS 15-25 GUESTS  
COCKTAIL STYLE

NOT ENTIRELY PRIVATE BUT STILL EXCLUSIVE, IT'S THE FIREPLACE FOR US. AND MAYBE THE PINK FLAMINGO.

WARM AND INVITING WITH CAREFULLY CURATED ARTWORKS. SUITS UP TO 30 GUESTS, BUT CAN BE COMBINED WITH THE PARLOUR AND BALCONY FOR LARGER PARTIES UP TO 150 - 200 GUESTS.



THE PARLOUR

SUITS 35 GUESTS  
COCKTAIL STYLE

PART SPEAKEASY PART COCKTAIL BAR, THE PARLOUR IS A FAVOURITE FOR EXCLUSIVE EVENTS. WITH YOUR OWN PRIVATE BAR, AND MOOD LIGHTING, IT'S THE PERFECT SPOT FOR A COCKTAIL STYLE CELEBRATION.

FOR LARGER EVENTS THERE IS THE OPTION TO INCLUDE PART OF THE BALCONY IN YOUR SPACE FOR UP TO 80 GUESTS.

LARGER STILL?

COMBINE THE PARLOUR, LOUNGE AND BALCONY FOR THE ULTIMATE CELEBRATION WITH 150 - 200 OF YOUR CLOSEST FRIENDS.



THE BALCONY

SUITS 20-80 GUESTS

THE PERFECT SPACE TO FEEL THE ATMOSPHERE OF THE PUB.

YOUR GUESTS CAN MINGLE WITH A GLASS IN HAND AND WATCH THE WORLD GO BY.

WE CAN ROPE OFF AN AREA OF OUR BALCONY FOR YOUR EXCLUSIVE USE.





HALF FIRST FLOOR

SUITABLE FOR 150 - 250 GUESTS COCKTAIL STYLE

DON'T HAVE QUITE ENOUGH GUESTS TO WARRANT THE ENTIRE FIRST FLOOR? NOT TO WORRY, YOU CAN STILL RESERVE HALF OF THE SPACE FOR YOUR EXCLUSIVE USE.

THIS WILL INCLUDE YOUR OWN PRIVATE PARLOUR BAR, A LARGE SECTION OF THE BALCONY AND OUR INSIDE LOUNGE SPACE.



THE ENTIRE FIRST FLOOR

SUITS BETWEEN 300-500 GUESTS COCKTAIL STYLE

BIG OCCASION?  
BE TREATED LIKE ROYALTY AND BOOK OUT THE ENTIRE FIRST FLOOR, YOU CAN CHOOSE THE PLAYLIST OR HIRE THE DJ.

MOVE FREELY THROUGHOUT THE VARIOUS SPACES, EACH WITH A DIFFERENT PERSONALITY INCLUDING THE KARAOKE ROOM, PARLOUR BAR, BALCONY, TRILLIARDS ROOM, HORSESHOE BAR AND EVERYTHING IN BETWEEN!





PRIVATE DINING ROOM

MINIMUM 8 GUESTS

MAXIMUM 12 GUESTS

THINK INTIMATE, RICH COLOURS, LONG TABLE AND CANDLELIGHT. IT'S PRETTY SPECIAL. PRIVATE LUNCHES AND DINNERS FOR BETWEEN 8 AND 12 GUESTS.

INCLUDES COMPLIMENTARY ACCESS TO THE KARAOKE ROOM WHICH IS HIGHLY ENCOURAGED.

MENU DIFFERS DEPENDING ON DAY AND TIME SO ENQUIRE NOW FOR MORE DETAILS.



KARAOKE

SUITS FROM 6 TO 15 GUESTS

LET THERE BE KARAOKE. LEAVE YOUR REPUTATION AT THE DOOR, PICK A TUNE AND SING IT BADLY.

YOU LOVE IT.

AND WE'LL TELL YOU WE DO TOO.

OUR KARAOKE ROOM CAN BE BOOKED MONDAY - SUNDAY FOR BETWEEN 6 & 15 GUESTS FOR 2 HOUR TIME SLOTS.



# THE ROYAL

FUNCTION FOOD



| EVENT FOOD                                                                                             |  | THE ROYAL                                      |                              | EVENTS & FUNCTIONS    |  |
|--------------------------------------------------------------------------------------------------------|--|------------------------------------------------|------------------------------|-----------------------|--|
| CANAPES                                                                                                |  | SUBSTANTIAL                                    |                              |                       |  |
| \$6 PER PIECE   20 PIECE MINIMUM PER CANAPE                                                            |  | \$12 PER PIECE   20 PIECE MINIMUM PER CANAPE   |                              |                       |  |
| DUCK PARFAIT ON TOAST                                                                                  |  | EGGPLANT SCHNITZEL SLIDER                      |                              |                       |  |
| PINK PEPPERCORN                                                                                        |  | FRESH HERBS, SUGO & MOZZARELLA                 |                              | GFO, DFO, VO, VGO, NF |  |
| PRAWN TOSTADA                                                                                          |  | THE ROYAL WITH CHEESE SLIDER                   |                              |                       |  |
| LIME, PICKLED RED ONION, CORIANDER                                                                     |  | WAGYU BEEF, PICKLE MAYO, ONIONS                |                              | GFO, DFO, VO, VGO, NF |  |
| WHIPPED ANCHOVY TOAST                                                                                  |  | SOY ROASTED PUMPKIN SALAD                      |                              |                       |  |
| BLACK OLIVE                                                                                            |  | SPICED PEPITAS, EDAMAME, WHEAT NOODLES, MIZUNA |                              | GFO, DFO, V, VGO, NF  |  |
| 4 CHEESE ARANCINI                                                                                      |  | ROAST CHICKEN ROLL                             |                              |                       |  |
| ROAST GARLIC MAYO                                                                                      |  | MAYO, GRAVY                                    |                              | GFO, DFO, NF          |  |
| BOLOGNESE ARANCINI                                                                                     |  |                                                |                              |                       |  |
| SUGO & PARMESAN                                                                                        |  |                                                |                              | GF                    |  |
| OYSTERS NATURAL                                                                                        |  |                                                |                              |                       |  |
| ORDER BY THE DOZEN, 1 DOZEN MIN                                                                        |  |                                                |                              |                       |  |
| MIGNONETTE, HOT SAUCE, LEMON                                                                           |  |                                                |                              | GF, DF, NF            |  |
| DESSERT                                                                                                |  |                                                |                              |                       |  |
| \$6 PER PIECE   20 PIECE MINIMUM PER CANAPE                                                            |  |                                                |                              |                       |  |
| LEMON MERINGUE TART                                                                                    |  |                                                | CHOCOLATE TART & BURNT HONEY |                       |  |
| RASPBERRY CHOCOLATE SEMIFREDDO                                                                         |  |                                                |                              |                       |  |
| COCONUT, CHERRY                                                                                        |  |                                                |                              |                       |  |
| DIETARY KEY                                                                                            |  |                                                |                              |                       |  |
| GLUTEN FREE GF   DAIRY FREE DF   VEGETARIAN V   VEGAN VG   SHELLFISH FREE SFF   NUT FREE NF   OPTION O |  |                                                |                              |                       |  |
| ** DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE **                                      |  |                                                |                              |                       |  |
|                                                                                                        |  |                                                | P6                           |                       |  |

| EVENT FOOD                                                                                             |                            |      | THE ROYAL                                      |                         | EVENTS & FUNCTIONS |       |  |
|--------------------------------------------------------------------------------------------------------|----------------------------|------|------------------------------------------------|-------------------------|--------------------|-------|--|
| SHARE BOWLS - COLD                                                                                     |                            |      | SHARE BOWLS - HOT                              |                         |                    |       |  |
| SERVES APPROX 10 GUESTS PER BOWL                                                                       |                            |      | SERVES APPROX 10 GUESTS PER BOWL               |                         |                    |       |  |
| SALT & VINEGAR CASSAVA CRISPS                                                                          | GF, DF, V, VG, SFF, NF     | \$20 | CHIPS, CELERY SALT, DILL AIOLI                 | GF, DF, V, VGO, SSF, NF | \$30               |       |  |
| HOUSE MARINATED OLIVES                                                                                 | GF, DF, V, VG, SFF, NF     | \$25 | BONELESS CHICKEN BITES, BUFFALO SAUCE          | SFF                     | \$55               |       |  |
| PRAWN CEVICHE, CITRUS, AVOCADO & TOSTADAS                                                              | GF, DF, V, VG, SFF, NF     | \$60 | PARMESAN FRIED CAULIFLOWER WITH SUGO AND BASIL | GF, DFO, V, VO, SFF     | \$50               |       |  |
|                                                                                                        |                            |      | CRISP FRIED SQUID, CHILLI & LEMON              | GF, SFF                 | \$60               |       |  |
|                                                                                                        |                            |      |                                                |                         |                    |       |  |
| BOARDS                                                                                                 |                            |      |                                                |                         |                    |       |  |
| SERVES APPROX 10 GUESTS PER BOARD                                                                      |                            |      |                                                |                         |                    |       |  |
| FLATBREAD & DIPS                                                                                       |                            |      |                                                |                         |                    |       |  |
| HOUSE MADE DIPS WITH TOASTED FLATBREAD                                                                 | GFO, DFO, V, VGO, SSF, NFO |      |                                                |                         |                    | \$45  |  |
| CHEESE BOARD                                                                                           |                            |      |                                                |                         |                    |       |  |
| A SELECTION OF LOCAL AND INTERNATIONAL CHEESE PAIRED WITH CONDIMENTS AND CRISPS                        | GFO, V, SSF, NF            |      |                                                |                         |                    | \$100 |  |
| ANTIPASTO BOARD                                                                                        |                            |      |                                                |                         |                    |       |  |
| LOCALLY SOURCED CURED MEATS, MARINATED VEGETABLES, CONDIMENTS, TOASTED SOURDOUGH                       | GFO, DF, SSF, NF           |      |                                                |                         |                    | \$250 |  |
|                                                                                                        |                            |      |                                                |                         |                    |       |  |
| DIETARY KEY                                                                                            |                            |      |                                                |                         |                    |       |  |
| GLUTEN FREE GF   DAIRY FREE DF   VEGETARIAN V   VEGAN VG   SHELLFISH FREE SFF   NUT FREE NF   OPTION O |                            |      |                                                |                         |                    |       |  |
| ** DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE **                                      |                            |      |                                                |                         |                    |       |  |
|                                                                                                        |                            |      |                                                | P7                      |                    |       |  |

BANQUET MENU

FOR GROUPS OF 10 - 40 FOR A SIT DOWN MEAL. ALL COURSES ARE SHARED ON THE TABLE BANQUET STYLE.

\$70 BANQUET MENU

ENTRÉE

WARM OLIVES  
GRILLED FLAT BREAD, FRENCH ONION DIP, HERB OIL  
GRILLED CHORIZO, LEMON

MAIN

RICOTTA GNOCCHI, MUSHROOM, NUTMEG, PARMESAN  
CHICKEN SCHNITZEL, PEPPERCORN SAUCE, LEMON

SIDES

FRIES, CELERY SALT, DILL AIOLI  
GRILLED BROCCOLINI, HUMMUS, RED ZA’ATAR ONIONS, POMEGRANATE DRESSING

DESSERT

TIRAMISU

\$85 BANQUET MENU

ENTRÉE

WARM OLIVES  
GRILLED FLAT BREAD, FRENCH ONION DIP, HERB OIL  
GRILLED CHORIZO, LEMON  
CRISP FRIED SQUID, CHILLI, LEMON

MAIN

RICOTTA GNOCCHI, MUSHROOM, NUTMEG, PARMESAN  
CHICKEN SCHNITZEL, PEPPERCORN SAUCE, LEMON  
GRILLED PORTERHOUSE, PEPPERCORN SAUCE

SIDES

FRIES, CELERY SALT, DILL AIOLI  
GRILLED BROCCOLINI, HUMMUS, RED ZA’ATAR ONIONS, POMEGRANATE DRESSING  
ROAST PUMPKIN SALAD, ROCKET, FETTA, QUINOA, SPICED PEPITAS

DESSERT

TIRAMISU

PLEASE NOTE THESE MENU ITEMS ARE INDICATIVE AND ARE SUBJECT TO CHANGE SEASONALLY. REST ASSURED THE NEW ITEMS WILL BE JUST AS GOOD!

\*\* ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE \*\*



CAKES

CELEBRATION CAKES

TWO SIZES AVAILABLE:                    6×6 | SERVES 6-10 | \$160                    8×5 | SERVES 15-20 | \$190

CHOCOLATE FUDGE

CLASSIC CHOCOLATE CAKE ENRICHED  
WITH FUDGE FILLING, BELGIAN COCOA  
POWDER & VANILLA BUTTERCREAM  
FROSTING

RED VELVET

FLUFFY, FLAVOURSOME &  
PERFECTLY RED WITH A TOUCH  
OF COCOA AND SILKY CREAM  
CHEESE FROSTING

DULCHE DE LECHE

CLASSIC VANILLA BUTTER CAKE  
MADE DECADENT WITH CREAMY  
DULCHE DE LECHE FILLING AND  
VANILLA BUTTERCREAM

BISCOFF

PERFECTLY MARBLED, BUTTERY  
BISCOFF CAKE WITH BISCOFF AND  
BUTTERCREAM FILLING AND VANILLA  
BUTTERCREAM FROSTING

HAVE A CERTAIN COLOUR SCHEME OR DECORATION THEME IN MIND? LET US KNOW!

CAKEAGE

BRING YOUR OWN CAKE \$5 PP.

CAKEAGE FEE INCLUDES STORAGE OF CAKE THE DAY  
OF YOUR BOOKING, CANDLES, CUTTING AND SERVING.

CUPCAKES

MINIMUM ORDER OF 12 PER FLAVOUR  
\$7 EACH

BASE -  
CHOCOLATE OR VANILLA  
WITH BUTTERCREAM FROSTING

DESIGN-  
ROSETTE, WHIMSICAL OR FLORAL

CAKE POPS

MINIMUM ORDER OF 12  
\$9.50 EACH

CHOOSE FROM GEOMETRIC  
OR CAKESICLES





BEVERAGES

THE CROWN JEWELS

PREMIUM SELECTION OF WINE

INCLUDES ALL OUR WINES OFFERED BY THE GLASS TO GIVE YOUR GUESTS MORE CHOICE AND A MORE PREMIUM SELECTION.

APPROX. \$58 - \$68 BTL | \$12 - \$14 GLASS

SPIRITS

HOUSE SELECTION; DANDELION VODKA, DANDELION GIN, BUFFALO TRACE, STARWARD, PAMPERO BLANCO, SAILOR JERRY SPICED RUM & CORAZON TEQUILA

APPROX. \$13

BEERS ON TAP

A ROTATING SELECTION OF LAGERS, ALES, SOURS & CIDER

APPROX. \$13 - \$15 PINTS

SOFT DRINKS

FEVER-TREE SELECTION, PEPSI, PEPSI MAX, DRY GINGER ALE, TONIC WATER, LEMONADE, LEMON LIME & BITTERS, JUICES

APPROX. \$4-\$5

ALL WINE

LET THEM DRINK WINE! INCLUDES ANYTHING OFF OUR WINE LIST FOR THOSE WITH DISCERNING WINE TASTES.

APPROX. \$58 - \$99 BTL | \$12 - \$21 GLASS

SPIRITS

HOUSE SELECTION PLUS BACK BAR SELECTION  
APPROX. \$13 - \$30

BEERS ON TAP

A ROTATING SELECTION OF LAGERS, ALES, SOURS & CIDER

APPROX. \$13 - \$15 PINTS

COCKTAILS

OUR TASTY SELECTION OF CLASSIC AND SIGNATURE COCKTAILS AND EXCELLENT SELECTION OF NON-ALCOHOLIC COCKTAILS

APPROX. \$17- \$21

SOFT DRINKS

FEVER-TREE SELECTION, PEPSI, PEPSI MAX, DRY GINGER ALE, TONIC WATER, LEMONADE, LEMON LIME & BITTERS, JUICES

APPROX. \$4-\$5

YOUR STANDARD GEM

HOUSE WINES

ENJOY OUR CLASSIC HOUSE WINES INCLUDING A PROSECCO, WHITE, ROSÉ AND RED. THE SELECTION MAY CHANGE DEPENDING ON AVAILABILITY BUT WILL ALWAYS BE DELICIOUS! SEE OUR CURRENT BEVERAGE LIST FOR SELECTION.

APPROX. \$58 - \$63 BTL | \$12 - \$13 GLASS

BEERS ON TAP

A ROTATING SELECTION OF LAGERS, ALES, SOURS & CIDER

APPROX. \$13 - \$15 PINTS

SOFT DRINKS

PEPSI, PEPSI MAX, LEMONADE, GINGER ALE, TONIC WATER, LEMON LIME & BITTERS, JUICES

APPROX. \$4-\$5



TERMS & CONDITIONS

TENTATIVE BOOKINGS & TIMINGS

All bookings are tentative until deposit is received. Tentative bookings are held for 7 days.

Deposit must be paid in full to confirm your reservation.

If deposit is not received within 7 days, The Royal reserves the right to re-allocate the space to another potential client. We will make attempts to contact you should we receive other enquiries for the same date. Arrangements can be made to extend this period.

Payment of your deposit confirms your acceptance of our terms & conditions.

FINAL NUMBERS & FINAL MENU

To assist us in the smooth running of your event, final numbers and final menu selections are required at least 10 days prior to the function date. Confirmed Numbers is the minimum you will be charged for the event. Should the numbers increase, we will endeavour to accomodate however a full payment of additional costs must be paid on the night.

FINAL PAYMENTS & MINIMUM SPENDS

Full pre-payment of your food is required a minimum of 7 days prior to your reservation. We accept all cards. The agreed minimum spend is required to be paid in full on completion of your event (we do not invoice after the event has concluded).

CANCELLATIONS

All cancellations must be made in writing.

Cancellations made within 7 days of booking the reservation will be fully refundable. Cancellations made within 7 days from the event will receive a 50% refund of the food order. Cancellations made within 48 hours of the event will forfeit all monies paid.

In the case that The Royal Hotel is unable to trade due to government enforced restrictions of any kind, and therefore forced to cancel reservations, refunds will be issued if a suitable alternative date cannot be arranged.

MUSIC & AUDIO

Requests to provide your own DJ or provide audio-visual equipment of any kind will only be considered for groups hiring Willi's Pizza Bar exclusively or the entire first floor exclusively.

DECORATIONS

You are welcome to bring simple decorations for your function such as weighted balloons, floral arrangements or standalone signs. We kindly request no confetti, confetti balloons or glitter will be permitted in the venue. Please liaise with the events manager if you want to bring any decorations.

UNDER 18'S

To comply with WA laws, all guests under 18 years of age must be accompanied by a parent or responsible guardian.



TERMS & CONDITIONS

MENU CHANGES - SEASONAL & DIETARY

The menus provided are subject to seasonal changes, product availability and price changes.

If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. Wherever possible, The Royal will endeavour to meet your requests.

PRIVATE DINING ROOM

All private dining room bookings are tentative until credit card pre-authorisation is received. Tentative bookings are held for 7 days after which may be reallocated to the next enquiry if pre-authorisation not completed. We will make attempts to contact you prior to this.

Finalised guest numbers are required 7 days prior to your reservation date. Should numbers increase we will endeavour to accommodate you. Should numbers decrease we require payment of the set menu for a minimum of 8 guests.

Cancellations made within 7 days of making the reservation will not be subject to a cancellation fee. Cancellations made prior to 7 days before the reservation will be charged a \$200 deposit that can be utilised for an alternative future date. Cancellations made within 7 days of booking date will incur a \$200 cancellation fee. For groups who no show or cancel within 24 hours of the reservation, 50% of the set menu cost is required to cover costs of produce.

KARAOKE ROOM

A minimum spend of \$200 is required for Karaoke bookings. The minimum spend is taken as a deposit to secure your booking. Payment of your deposit confirms your acceptance of these terms and conditions. At the end of the Karaoke session, the \$200 will be deducted from the final bill. If the final bill is less than \$200, no change will be given. The minimum spend payment can be used on food and beverage consumed during the booked Karaoke session.

Cancellation of karaoke room bookings will receive a full refund within 7 days of making the booking.

Cancellations made after that time can utilise their deposit for a future date.

**RESPONSIBLE SERVICE OF ALCOHOL**

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during their event. Responsible service of alcohol and related laws will be enforced. Under the Liquor Licensing Laws of Western Australia, we have a duty of care to all of our customers. We therefore reserve the right to refuse service of alcohol or entry to premises to persons we feel are approaching intoxication. The Royal does not tolerate aggressive or violent behaviour towards our staff or any member of the public. Any person in violation may be removed from the premises at the discretion of security or management.

No refunds of pre-paid food or deposits will be given if clients are refused entry or service.