

EVENTS & FUNCTIONS

T
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 LUNCHEAS 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.

FOOD			THE ROYAL		EVENTS & FUNCTIONS	
CANAPES 20 PIECE MINIMUM			SUBSTANTIAL \$12 PER PIECE 20 PIECE MINIMUM			
PRAWN TOSTADA TOMATILLO SALSA, CORIANDER		GF, DF	\$6	EGGPLANT SCHNITZEL SLIDER CRUMBED EGGPLANT, SUGO, MOZZARELLA		GFO, DFO, VO, VGO, NF
4 CHEESE ARANCINI SUGO, PARMESAN		GF, V	\$6	THE ROYAL WITH CHEESE SLIDER BEEF, PICKLE, ONIONS, BURGER SAUCE, CHEESE		GFO, DFO, VO, NF
BOLOGNESE ARANCINI SUGO & PARMESAN		GF	\$6	STRACCIATELLA GRAPE TOMATOES, WATERMELON, BASIL, PONZU		GF, V
OYSTERS NATURAL ORDER BY THE DOZEN, 1 DOZEN MIN MIGNONETTE, HOT SAUCE, LEMON		GF, DF, NF	\$58	FRIED CHICKEN SLIDER BUFFALO SAUCE, RANCH, PICKLE, CHEESE		
STEAK TARTARE HASH BROWN, CURED EGG YOLK		GF, DF	\$8	PUMPKIN GNOCCHI CHARRED PUMPKIN PURÉE, HAZELNUT, PARMESAN, FRIED SAGE		GFO, DF, V
DESSERT \$6 PER PIECE 20 PIECE MINIMUM PER CANAPE						
LEMON MERINGUE TART			CHOCOLATE TART & BURNT HONEY			
COCONUT VANILLA CLOUD RASPBERRY, PISTACHIO HONEYCOMB		VG, GFO				
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 **						
			P5			

FOOD			THE ROYAL		EVENTS & FUNCTIONS			
SHARE BOWLS - COLD				SHARE BOWLS - HOT				
SERVES APPROX 6-8 GUESTS PER BOWL				SERVES APPROX 6-8 GUESTS PER BOWL				
SMOKED PAPRIKA SALT CASSAVA CRISPS		GF, DF, V, VG, SFF, NF	\$20	CHIPS, TASTY SEASONING, AIOLI		GF, DF, V, VGO, SFF, NF	\$30	
HOUSE MARINATED OLIVES		GF, DF, V, VG, SFF, NF	\$25	BONELESS CHICKEN BITES, BUFFALO SAUCE		SFF, NF	\$55	
PRAWN CEVICHE, GREEN AGUA CHILLE, RED ONION, RADISH, CORIANDER & TORTILLAS		GF, DF	\$60	KOREAN FRIED CAULIFLOWER WITH KOREAN BBQ SAUCE		GFO, DF, V, VG	\$50	
GRILLED CHORIZO, LEMON		GF, DF	\$20	CRISP FRIED SQUID, CHILLI & LEMON		GF, DF	\$60	
BOARDS								
SERVES APPROX 10 GUESTS PER BOARD								
FLATBREAD & DIPS				GFO, DFO, V, VGO, SFF, NFO				\$45
HOUSE MADE DIPS WITH TOASTED FLATBREAD								
CHEESE BOARD				GFO, V, SFF, NF				\$100
A SELECTION OF LOCAL AND INTERNATIONAL CHEESE PAIRED WITH CONDIMENTS AND CRISPS								
ANTIPASTO BOARD				GFO, DF, SFF, NF				\$250
LOCALLY SOURCED CURED MEATS, HOUSE PICKLES & SEEDED MUSTARD, CONDIMENTS, TOASTED FLATBREAD								
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 **								
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BANQUET MENU \$80PP

FOR GROUPS OF 10 - 25 FOR A SIT DOWN MEAL. ALL COURSES ARE SHARED ON THE TABLE BANQUET STYLE.

ENTRÉE

OLIVES, ROSEMARY, LEMON, CHILLI
FOCACCIA, SALTED BUTTER
GRAPE TOMATOES, WATERMELON, STRACCIATELLA, BASIL, PONZU
GRILLED CHORIZO, LEMON

MAIN

CHARRED HALF BABY CHICKEN, PIRI PIRI, CITRUS AIOLI, WEDGE SALAD
GNOCCHI ALLA VODKA, STRACCIATELLA

SIDES

WEDGE SALAD, GREEN GODDESS, PEAS, GOATS FETA, PUFFED GRAINS
CHIPS, AIOLI

DESSERT

+8PP

PANNA COTTA, HONEYCOMB, FREEZE DRIED RASPBERRY
STICKY DATE PUDDING, CARAMEL, ICE CREAM

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 | \$170 8×6 | SERVES 15-20 | \$210

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 \$25.

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

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

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

THE ROYAL TREATMENT

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

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.