

ROOM WITH ROSES

Functions Package



BREAKFAST MENU

Min 15 - Max 130 guests

CONTINENTAL BREAKFAST

\$25.00 per person

Continental breakfast is served buffet style, with bite sized temptations.

Package includes orange juice, filter coffee and tea selections

Fresh Fruit Platter - Selection of seasonal fruits

Healthy Breakfast Trifle - Layers of toasted muesli (may contain nuts), creamy Greek yoghurt and seasonal fruit (V)

Millionaire's Breakfast Bruschetta - Toasted bread topped with delicious fresh tomato, red onion and basil topped with sweet and spicy Millionaire's Bacon (G/F)

Fresh Asparagus and Parmesan Frittata
- Served warm (V) (G/F)

Leek and Mushroom Tartlet - Creamy leek and mushroom filling topped with caramelised onion (V)

DELUXE BREAKFAST

\$30.00 per person

Fresh fruit platter plus your choice of one item from the Deluxe Selection.

Package includes orange juice, filter coffee and tea selections

DELUXE SELECTION

Apple and Cinnamon Crepe - Apple infused with cinnamon, served warm with icing sugar, ice cream and berries

Healthy Breakfast Trifle – Layers of toasted muesli (may contain nuts), creamy Greek yoghurt and seasonal fruit (V)

Croque Monsieur – Double baked ham with Dijon mustard sandwich pan fried, topped with cheesy, herbed bechamel sauce (G/F avail)

Traditional Breakfast - Classic bacon with scrambled eggs, roma tomatoes, our own tomato chutney and toast (G/F avail)

Millionaire's Breakfast Bruschetta - Toasted Turkish bread topped with fresh tomato, red onion and basil with rashers of sweet and spicy Millionaire's Bacon (G/F avail)

Vegetarian Breakfast - Grilled haloumi, asparagus, scrambled eggs, tomato, field mushroom and our own tomato chutney, served with toast (V) (G/F avail)

PREMIUM BREAKFAST

\$39.00 per person

Fruit fruit platter plus your choice of one item from the Premium Selection.

Package includes orange juice, filter coffee and tea selections

PREMIUM SELECTION

Canadian French Toast - Served with crispy bacon, caramelised banana, whipped butter and maple syrup (G/F avail)

Spanish Omelette – With potato, bacon, cheese and onion with soft herbs (G/F)

Eggs Benedict - Delicious poached eggs and buttered spinach on toasted Turkish bread topped with our freshly made hollandaise sauce with your choice of field mushrooms / fresh Asparagus / ham / bacon (select one, G/F avail)

Savoury Mince on Toast - A hearty favourite made from our own recipe with cherry tomatoes and basil, served on toast

Smoked Salmon Quiche – Smoked salmon, camembert and fresh asparagus in a royal custard accompanied by a small salad



BREAKFAST CONT...

Breakfast is available Monday to Saturday anytime between 9.00am – 11.00am (an earlier start time can be easily arranged)

Ideal for corporate and networking groups, as well as get-togethers.

Private dining rooms and audiovisual equipment available.

ADDITIONAL OPTIONS

Mini Sweet Danishes / Muffins (\$4.00 pp)

Mini Raspberry Scones - with homemade raspberry jam and Chantilly cream (\$4.00 pp)

Banana Bread – with sweetened ricotta cheese (\$4.00 pp)

Mini Ham and Cheese Croissant - with cheesy bechamel sauce (\$4.50 pp)

Habitat Premium Brut High Tea Bubbles are a delightful addition to make breakfast special (\$8.00 per glass or \$32.50 per bottle)

Data / video presentation equipment is available on request, as are conference aids. Please contact us for a quote.







CANAPÉ PACKAGE

Our canapé package features both savoury and sweet options to tantalise the tastebuds. Enjoy an elegant cocktail style event for birthdays, anniversaries, and corporate events. It is particularly popular for engagement parties and also for a wedding reception with something different!

4 piece canapé selection made up of 2 savoury and 2 sweet selections \$20/head 7 piece canapé selection made up of 5 savoury and 2 sweet selections \$35/head 10 piece canapé selection made up of 7 savoury and 3 sweet selections \$55/head

*Additional charges apply for after hours / Minimum food spend of \$1000 applies

CANAPÉ SAVOURY SELECTION

COLD

- Selection of ribbon sandwiches
- Mushroom blini with cream cheese and roasted balsamic capsicum (V)
- Spiced hoisin chicken balls with chilli coriander dipping sauce
 - Peking duck, cucumber and Asian salad rice paper rolls and hoisin sauce (G/F)
- Herb crepe roulade filled with smoked salmon, cream cheese and dill
- King prawn and avocado nori rolls with soy and ginger dressing (G/F)
- Millionaire's (sweet and spicy) bacon and bruschetta on Turkish toast
- Rare roast beef with horseradish cream en croute

WARM

- Red onion jam and marscapone frittata (V, G/F)
 - Camembert, mushroom and caramelised onion tartlet (V)
- Arancini with a roasted tomato dipping sauce (V)
- Mini smoked chicken, capsicum and feta quiche
 - Sandcrab cakes with citrus aioli
 - Smoked salmon cakes with dill cream sauce
 - Coconut king prawns with green chilli and coriander relish
- Baked parmesan polenta round with chorizo and roast capsicum aioli (G/F)
- Cocktail lamb and rosemary sausage rolls with mint dipping sauce
- Mini osso bucco pies with red onion jam

CANAPÉ SWEET SELECTION

- Strawberry and pineapple kebabs with honey marscapone dip (G/F)
- Lemon curd tartlet with tangy lemon curd made to an old family recipe
 - Profiterole filled with crème patissiere and topped with chocolate ganache
- Mini chocolate pavlova topped with Chantilly cream and berry coulis (G/F)
 - Mini chocolate heaven cake topped with chocolate ganache (G/F)
 - Our own handmade shortbread and sweet biscuit selection

ADDITIONAL OPTIONS: The following options are available for you to add to your event

Unlimited English Breakfast Tea / Filter Coffee \$5 pp

House Wine

(Habitat Premium Brut bubbles / Semillon Sauvignon Blanc / Shiraz) \$7.50/glass or \$30.00/bottle



DELUXE A LA CARTE MENU

Indulge in our award winner menu, allowing a customised selection for you and your guests. Ideal for luncheons for clubs and group celebrations, birthday, anniversary and corporate events.

*Additional charges apply for after hours

2 Courses - \$37pp

(entree and main or main and dessert with alternate drops, minimum 20 guests)

(Pre-select 2 of the following dishes)

DESSERT

3 Courses - \$50pp

(entree, main and dessert with alternate drops, minimum 20 guests)

- Strawberries and cream cupcake with berry coulis
- Lemon curd roulade with Chantilly cream and lemon curd drizzle (G/F)
- White chocolate cheesecake with Chantilly cream and berry coulis (G/F)
- Apple crumble and custard torte served warm with ice cream and custard
 - \bullet Chocolate pavlova with fresh raspberries, Chantilly cream and berry coulis $\mbox{(G/F)}$
 - Petit four selections
 - Selection of Australian cheeses with dried fruit and crackers

ENTREE

(Pre-select 2 of the following dishes)

- Pumpkin soup with coconut milk and coriander, served with bread roll and butter (V)
 - Corncakes and grilled asparagus with crisp salad (V)
 - Sweet and spicy Millionaire's Bacon with bruschetta on toasted Turkish bread
- Chicken and avocado salad with cashew nuts and a light mango dressing (G/F)
- Smoked salmon and asparagus salad with egg, capers and lemon wedges (G/F)

MAIN COURSE

(Pre-select 2 of the following dishes)

- Sand crab, camembert and fine herb quiche served with crisp salad
 - Lovely smoked salmon cakes served with crisp salad
- Creamy tarragon chicken served with steamed jasmine rice and crisp salad
- Sweet chicken curry with coconut, bananas, cashews and steamed rice, served with pappadams (G/F)
 - Honey baked leg ham and caramelized pineapple, potato gratin and crisp salad (G/F)
 - Beef and burgundy pie served with Parmesan mash and seasonal vegetables

ADDITIONAL OPTIONS

The following options are available for you to add to your event

• Unlimited English Breakfast Tea / Filter Coffee \$5pp

• House Wine (Habitat Premium Brut bubbles / Semillon Sauvignon Blanc / Shiraz)

\$7.50/glass or \$30.00/bottle



DELUXE BUFFET MENU

For something slightly less formal that is ideal for clubs and group celebrations, birthday, anniversary, corporate or conference events.

It is particularly popular for rehearsal dinners for the families to mingle prior to the big day!!

5 Selections - \$45 pp (1 x Carvery, 1 x Hot Selection, 2 x Salads and Vegetables, 1 x Dessert – min 30 guests)
7 Selections - \$60 pp (1 x Carvery, 2 x Hot Selection, 2 x Salads and Vegetables, 2 x Dessert – min 30 guests)

*Additional charges apply for after hours

CARVERY

(served with condiments)

- Roast turkey breast and cranberry sauce (G/F)
- Honey glazed leg ham and caramelised pineapple
- Roast pork and crackling served with apple sauce (G/F)
- \bullet Rare roast beef and horseradish cream $\mbox{ (G/F)}$

HOT SELECTION

- Gnocchi with roast pumpkin, pine nuts and creamy blue cheese sauce (V)
- Chicken breast in a creamy tarragon sauce served with steamed rice (G/F)
- Sweet chicken curry served with steamed rice and pappadams (G/F)
 - Corncakes with crispy bacon and sour cream

SALADS AND VEGETABLES

- Crisp garden salad served with our own vinaigrette (V, G/F)
 - Greek salad (V, G/F)
- Caesar salad (anchovies optional)
 (V, G/F)
- Roasted vegetable and pasta salad (V, G/F)
- Mixed steamed vegetables (V, G/F)

DESSERTS

- Lemon curd roulade with Chantilly cream (G/F)
- Apple and cinnamon crepes served warm with vanilla custard (G/F)
- White chocolate cheesecake with Chantilly cream and berry coulis (G/F)
- Profiterole with crème patissiere and chocolate sauce
 - Sticky banana pudding with butterscotch sauce
 - Petit four selection
- Selection of Australian cheeses with dried fruit and crackers

ADDITIONAL OPTIONS: The following options are available for you to add to your event

Unlimited English Breakfast Tea / Filter Coffee \$5 pp

House Wine

(Habitat Premium Brut bubbles / Semillon Sauvignon Blanc / Shiraz) \$7.50/glass or \$30.00/bottle



PREMIUM A LA CARTE MENU

Enjoy our premium selection of dishes over an extended period. There is even room for dancing on our balcony overlooking the Brisbane Arcade. Ideal for birthdays, engagements, anniversaries or corporate events.

*Additional charges apply for after hours

2 Courses - \$55pp

(entree and main or main and dessert with alternate drops, minimum 20 guests)

(Pre-select 2 of the following dishes)

DESSERT

3 Courses - \$70pp

(entree, main and dessert with alternate drops, minimum 20 guests)

- Lemon curd roulade (G/F)
- Strawberry shortcake with raspberry compote and Chantilly cream
- Chocolate pavlova with Chantilly cream, raspberry and berry coulis (G/F)
 - Crepe Suzette served warm with ice cream
 - Sticky date roulade with caramel cream and butterscotch sauce
 - Brown sugar sponge with caramelised pears and Chantilly cream
 - Selection of Australian cheeses with dried fruit and crackers

ENTREE

(Pre-select 2 of the following dishes)

- Avocado stack with smoked chicken and citrus butter dressing (G/F)
 - Sandcrab lasagne with roast tomato sauce and petite salad
- Pan fried polenta with creamy blue cheese and mushroom sauce served with dressed greens (V)
 - Crab cakes with chilli jam and green papaya salad
 - Asian style slow roasted pork belly on Asian salad (G/F)

MAIN COURSE

(Pre-select 2 of the following dishes)

- Macadamia herb crusted reef fish with lemon butter sauce, dauphinoise potatoes and steamed greens
- Crispy skin chicken breast with wild mushroom sauce, roasted sweet potato and green beans (G/F)
- ullet Eggplant parmigiana with potatoes au gratin and steamed greens (V)
- Sautéed king pork cutlet in sage butter with apple cider relish, sweet potato rosti and buttered green beans (G/F)
- Haloumi crumbed lamb cutlets with a Mediterranean vegetable medley and mint jus
- Eye fillet stopped with caramelised onion and served with creamed potato, port wine jus and steamed seasonal greens

ADDITIONAL OPTIONS

The following options are available for you to add to your event

• Unlimited English Breakfast Tea / Filter Coffee **\$5pp**

• House Wine (Habitat Premium Brut bubbles / Semillon Sauvignon Blanc / Shiraz)

\$7.50/glass or \$30.00/bottle



PREMIUM BUFFET MENU

Enjoy a range of tastes and textures from our buffet, over an extended period. There is even room for dancing on our balcony overlooking the Brisbane Arcade.

5 Selections - \$60 pp (1 x Carvery, 1 x Hot Selection or Pasta, 2 x Salads and Vegetables, 1 x Dessert - min 30 guests)
7 Selections - \$75 pp (1 x Carvery, 2 x Hot Selection or Pasta, 2 x Salads and Vegetables, 2 x Dessert - min 30 guests)

Includes unlimited English Breakfast tea and filter coffee For functions outside our normal operating hours, additional charges apply

CARVERY

served with steamed vegetables & condiments

- Roast turkey breast and cranberry sauce (G/F)
- Honey glazed leg ham and caramelised pineapple
- Roast pork and crackling served with apple sauce (G/F)
- ullet Rare roast beef and horseradish cream (G/F)

HOT SELECTION

served with steamed rice

- Ratatouille (V, G/F)
- Seafood risotto in a rich Napoli sauce
 - Sweet chicken curry (G/F)
- Slow cooked pork in honey, soy and sesame sauce
 - Beef burgundy

PASTA

- Fettuccine with prawns, chilli, lemon zest and olive oil
- Chicken, bacon and roast sweet potato lasagne with Napoli sauce
 - Rich beef ragu in a tomato sauce served with penne pasta
- Gnocchi with a creamy blue cheese and mushroom sauce (V)
- Penne with Mediterranean vegetables and feta in a rich Napoli sauce (V)

VEGETABLES & SALAD

- Crisp garden salad served with our own vinaigrette (V,G/F)
 - Greek salad (V,G/F)
- Caesar salad (anchovies optional) (V,G/F)
- ullet Roasted vegetable and pasta salad (V,G/F)
- Mixed steamed vegetables (V,G/F)

DESSERTS

- Baked lemon cheesecake with coconut meringue, Chantilly cream and berry coulis (G/F)
- Apple cider cake with vanilla custard
- Crepe Suzette served warm with ice cream (G/F)
- Double chocolate and walnut brownie warm with ganache, Chantilly cream and berries (G/F)
- Chocolate pavlova with fresh raspberries, Chantilly cream and berry coulis (G/F)
 - Petit four selection
- Selection of Australian cheeses with dried fruit and crackers



FUNCTION BEVERAGE LIST

Select from a range of cocktails, wines, beers and non-alcoholic beverages. Options include a Cash Bar or Bar Tab (with/without limit)

Beverage packages are available on request.

SPARKLING WINE	OTHER
Veuve d'Argent Methode N.V. France\$9.95\$42.95	Standard Spirits, Ports, LiqueursPrices on request
Lindauer Fraise – Strawberry Infused Pink, NZ\$9.95\$45.95	
Habitat Premium Brut Bubbles\$8.50\$32.50	COCKTAILS
WHITE WINE	Pimms No 1 Cup Cocktail
Henschke Coralinga Sauvignon Blanc S.A\$12.50\$49.50 Kapuka Valley Sauvignon Blanc NZ\$9.95\$42.95	Raspberry and Rosewater Vodka Martini
Luella Chardonnay S.A	Champagne Cocktail
Sandalford Element Late Harvest Sweet Style W.A\$9.50\$39.95 Habitat Classic Dry White\$8.50\$32.50	NON-ALCOHOLIC DRINKS
RED WINE	Fresh Raspberry and Fruit Punch
Preece Cabernet Sauvignon VIC\$9.50\$39.95 Oakridge Over the Shoulder Cabernet Merlot VIC\$9.50\$39.95	Home Made Lemon, Lime and Bitters
Kapuka Pinot Noir S.A. \$8.95 \$35.95 Habitat Shiraz \$8.50 \$31.45	Soft Drinks\$4.75 Coke, Diet Coke, Coke Zero, Lemonade
BEER	Mineral Water
Crown Lager, Boag's Premium, Corona\$7.95	Orange Juice / Soft Drink (Jug)\$12.00
Hahn Premium Light \$6.50	*Superior wine choices available upon request



TERMS AND CONDITIONS

Please be aware that there are a number of terms and conditions for functions held at Room with Roses:

- Room with Roses business hours are: Monday to Saturday 9am 3.30pm.
- Functions during business hours:

Exclusive use of various rooms or the entire venue is available, subject to minimum guest attendance

- Champagne Room, a minimum attendance of 20 guests is required.
- Chandelier Room, a minimum attendance of 40 guests is required.
- Entire restaurant, a minimum attendance of 100 guests is required.
- There is no room hire charge if the minimum room booking numbers are reached. If the actual guest attendance is less than the minimum number specified for each room, then a minimum charge will apply for exclusive use.
- Functions outside business hours, additional charges apply:
 - A minimum expenditure (food only) of \$2,000 applies to all out of hours functions. There is no out-of-hours venue hire charge if a food-only expenditure of \$2,000 is reached.
 - Brisbane Arcade requires that a security guard patrol the Arcade premises during your function to protect the interests of the other tenants. Brisbane Arcade has a mandatory charge to cover the out-of hours costs of security guards, air conditioning and cleaning. Room with Roses adds no surcharge to the Brisbane Arcade venue hire.
 - Brisbane Arcade charge: \$75 / hour
 (Monday Thursday and Saturday after 6.00pm, Friday after 9.00pm,
 Sunday / Public Holiday all day)
 - A 15% surcharge applies to all charges and minimum expenditures for out-of-hours functions on Sundays / Public Holidays.

• Confirmation of final guest numbers and dietary requirements:

- High Tea functions final guest numbers and dietary requirements are to be confirmed 2 working days to the function. These finalised numbers will form the basis for catering and per head charges.
- Excluding High Tea final guest numbers & dietary requirements are to be confirmed 3 days prior to the proposed function date.
 These finalised numbers will form the basis for catering and per head charges.

• Deposits and payments:

- A 30% deposit, based on anticipated guest numbers, will be required to confirm a booking. Please be aware that your booking is not confirmed until the deposit is received. The deposit is deducted from the final bill on the day.
- Deposits and payments can be accepted over the telephone via Visa or MasterCard.
- The deposit is refundable in full if the function is cancelled
 10 working days prior to the proposed function date. Cancellations after that date will result in a proportional refund of the deposit.
- Payment for the function, less the deposit, is to be finalised on the day of the function. We prepare one bill per function and request one payment. We do not accept payments from individual guests.
- Payments may be made in cash, EFTPOS or by credit card (Visa or MasterCard only.)

General terms and conditions:

- Uneaten food is not available for takeaway due to health and safety reasons.
- Birthday/special event cakes may be brought with prior notification to management. However, if you would like us to plate, decorate, serve the cake and clean then a cakeage fee of \$3.50 per person applies.

Room with Roses reserves the right to monitor and curtail service of alcohol as required by the Queensland Government Responsible Service of Alcohol (RSA) legislation.

