



## Having A Party?

Rose Cottage has a range of hireable areas including The Glasshouse function room, The Shed function room, the outdoor deck as well as a number of outdoor areas around the yard that are great venues for 21sts, Engagements, Christenings, Birthday Parties, Christmas Parties etc. We also have a portable bar that can be hired for a party in the garden, if that suits your needs.

The Glasshouse and The Shed function rooms can be hired at the following rates:

Friday	-	\$550 **
Saturday	-	\$750 **

The hire fee gives you access to the room until 12 midnight and depending on what we have on during the day you should be able to get in a bit earlier to do any required decorating or preparation for your event.

Both of the function rooms include seating for 80 to 100 people, standing room for more and your own private bar and bar attendant and private bathrooms.

The 'Glasshouse' has a great fireplace that is a huge bonus during the winter months and two plasma TVs that can be used for photos etc if required (all cables, laptop etc will need to be provided by you).

\*\* Price subject to variation



The 'Shed' has two pool tables, two plasma TVs, a large projector screen and a blu ray surround sound system that can be used if required, but once again you will need to provide any required laptops/cables.

We are more than happy for you to have your cake as dessert but if you require us to provide knives, plates, spoons and serviettes we will charge \$2.00 per head cakeage.

The following services can be provided at an additional cost:

- White tablecloths (3 metres) @ \$14.00 per table.
- Helium balloon bundles, either 3 per bundle @ \$15.00 or 5 per bundle @\$20.00 per table.

Areas in the garden are also hireable (starting at \$250) and can be set up with your our portable bar and bar attendant. If you are interested in this type of hire let me know and I can show you the options and the prices.

### **BEVERAGES**

Rose Cottage does not offer fixed price beverage packages. We can provide bar tabs that can be paid for either before the day or on the night.

**PLEASE NOTE:** We are fully licensed, so no alcohol can be brought onto the premises that has been purchased elsewhere.

### **FOOD**

We can provide either buffet style catering or served meals starting at \$25 per head. We have a range of options and prices to suit all budgets and requirements (see the attached menus).



*If you would like something more casual we can provide finger food platters ranging from \$70 to \$90 (for 6-8 people) each or made to your requirements. See the platter food menu for available options.*

*Please advise if any of your guests have specific dietary requirements as we can cater for all requirements.*

*If you decide to book your function at Rose Cottage we require you to pay the room hire fee to confirm the booking and require final numbers and payment for catering at least one week prior to your event. We will also require you to sign an agreement outlining the terms and conditions of your hire.*

**PLEASE NOTE:** *If you change your mind after you have paid your deposit, you will incur a cancellation fee.*

*Look forward to seeing you at Rose Cottage!*



## PLATTERS

We can provide a range of platters ranging from \$70 to \$90 each (for 6 -8 people) or you have the option to create your own platter options, which our chef will be happy to provide you with a quote.

The basic cold platter includes: Dried dates, Dried apple, Dried apricot, Dips, Tasty cheese, Blue vein cheese, Pickled onions, Gherkins, Crackers, Cabanossi, Vegetable crudité and Fresh seasonal fruit. \*

The basic hot platter includes: Curry puffs, Spring rolls, Tempura calamari, Wedges, Chicken nuggets, Chicken/Beef dim sims, Salt and pepper squid and Spinach and Fetta triangles. \*

*\*Some variation may arise due to product availability.*

Other items can be added and/or substituted for your platters, to a total of 8 items. The following items are available on request:

- Mini Quiches
- Honey Soy Chicken Wingettes
- Mini Chicken Kebabs
- Spiced Meatballs
- Prawn Cutlets
- Garlic Prawn Skewers

Platters can be served either in a garden setting or in the function room



## SERVED DINNERS

Alternate menu 50/50 - (Choose 2 from each required category)

Entrée: \$15.00 per head

- Crusted salmon with nuts and hollandaise sauce
- Spinach and fetta pastry with black olive jam
- Chicken and mushroom volauvent with parmesan and mozzarella cheese
- Prawn cocktail – traditional served on the plate
- Soup – Tomato or Crème of cauliflower or Honey Pumpkin or Vegetable
- Steak – Marinated in Guinness served on potato fritter with beef jus

Mains: \$25.00 per head (all mains served with vegetables)

- Scotch fillet steak with beef jus served with sweet potato mash
- Chicken breast supreme with sweet lemon sauce
- Vegetable lasagne with traditional tomato sauce
- Duck Maryland served with sweet potato mash and red wine jus
- Crusted salmon steak with hollandaise sauce
- Chicken and mango macadamia filo pastry
- Snapper fillet with white wine sauce
- Spinach and Fetta pastry with hollandaise sauce

Desserts: \$15.00 per head (all desserts served with cream and ice cream)

- Citrus tart – served with lemon sauce
- New York cheesecake
- Strawberry cheesecake
- Lemon meringue pie
- Sticky date pudding – served with butterscotch sauce
- White chocolate and pecan pie – served with white chocolate sauce
- Orange Almond cake (gluten and dairy free) – served with choc sauce
- Chocolate mud cake



## *BUFFET MENUS - \$25 Per Head*

For \$25.00 per head you can choose 2 main dishes and 3 side dishes from the selection below:

### *Main Dishes*

- *Roast chicken*
- *Roast beef*
- *Chicken A La King (in a cream white sauce with onions, mushrooms and capsicum)*
- *Curried Chicken (sautéed with fresh vegetables and a mild curry sauce)*
- *Sweet and Sour Chicken (sautéed with onions, capsicums and carrots with a sweet and sour sauce)*
- *Beef Stroganoff (with onions and mushrooms in a creamy sauce)*
- *Beef Goulash*

### *Side Dishes*

- *Roast Potatoes and Pumpkin*
- *Fried Rice*
- *Duo of Broccoli and Carrots*
- *Cauliflower au gratin*
- *Creamy Potato Salad*
- *Chef's Pasta Salad*
- *Corn cobs*

All buffets are served with bread rolls, gravy (with the roast meats) and condiments.

## Variations to the buffet can be arranged on request



## BUFFET MENUS - \$35 Per Head

For \$35.00 per head you can choose either:

2 main dishes and 4 side dishes; or

2 main dishes, 3 side dishes and 1 dessert

### Main Dishes

- Roast turkey
- Roast chicken
- Roast beef
- Chicken Chasseur (braised with onions and mushrooms with a red wine sauce)
- Coq au Vin (braised chicken with onions mushrooms, bacon, tomato and shallots with a rich red wine sauce)
- Beef Chasseur (braised with onions and mushrooms with a red wine sauce)
- Beef Burgundy
- Curried Prawns (with onion, shallots, capsicum and carrot in a mild curry sauce)

### Side Dishes

- Roast Potato, Pumpkin and Sweet Potato
- Fried Rice
- Medley of Broccoli, Carrots and Zucchini
- Cauliflower au gratin
- Creamy Potato Salad
- Chef's Pasta Salad
- Corn cobs
- Caesar Salad

### Dessert

- NY Blueberry Cheesecake – served with cream and ice cream
- Individual Pavlovas –served with cream, fruit and berry coulis

All buffets are served with bread rolls, gravy (with the roast meats) and condiments.

\*\* Variations to the buffet can be arranged on request



## BUFFET MENUS - \$45 Per Head

For \$45.00 per head you can choose either:

3 main dishes and 4 side dishes; or

2 main dishes, 4 side dishes and 1 dessert

2 main dishes, 3 side dishes and 2 desserts – see choices below.

### Main Dishes

- Roast turkey
- Roast chicken
- Roast beef
- Chicken Princess (sautéed w/onions, asparagus in a cream white wine sauce)
- Chicken and Prawns (pan fried with onions and capsicum and finished with a creamy white wine sauce)
- Sweet Chilli Prawns
- Seafood Mornay

### Side Dishes

- Roast Potato, Pumpkin and Sweet Potato
- Fried Rice
- Medley of Broccoli, Carrots and Zucchini
- Cauliflower au gratin
- Creamy Potato Salad
- Chef's Pasta Salad
- Corn cobs
- Caesar Salad
- Vegetable Ratoutille

### Dessert

- NY Blueberry Cheesecake – served with cream and ice cream
- Individual Pavlovas –served with cream, fruit and berry coulis
- Sticky Date Pudding – served with Butterscotch sauce and cream.

All buffets are served with bread rolls, gravy (with the roast meats) and condiments.

\*\* Variations to the buffet can be arranged on request

