

HOTEL ROYAL

180 Henley Beach Road, Torrensville

8352 7855

hotelroyal.com.au

Functions



Functions

WELCOME



CAPACITY

Theatre Style	65
Classroom	32
Boardroom	28
Banquet	50
Cocktail	120

ROOM HIRE

Half Day (up to 4 hours)	\$165
Full Day (up to 8 hours)	\$220
Friday/Saturday (flat rate)	\$220
Prices include GST	

INCLUSIONS

Whiteboard
Microphone
Projector and screen
Lectern
Nightlife Video Jukebox System
DVD, CD and VHS

Thank you for considering The Hotel Royal, Torrensville for your upcoming event. I have much pleasure in enclosing the information you require for your function as well as some general information on the excellent facilities that The Hotel Royal has to offer.

We take pride in our facilities, service and the professionalism of our staff who will strive to ensure the smooth running and success of your event.

Bar 180 and Bistro offers a relaxing atmosphere with open fires and occasional live entertainment.

The Jervois Room located on the first floor is a versatile function room. It has the ability to suit formal dinners as well as a party atmosphere for those celebrating birthdays or Bucks/Hens nights.

Why not choose The Hotel Royal for your next meeting or conference. For a formal conference or theatre style presentation, The Hotel Royal is an ideal venue. We can also take care of your catering requirements. Morning or afternoon tea, a light working lunch or a formal three-course dinner can all be catered for.

Please don't hesitate to contact me on 8352 7855 for further information or to arrange a tour of our facilities.

Yours Sincerely

Shane Schembri
Hotel Manager

Functions

CATERING



MENU ONE

\$30 PER PERSON

Choice of one entree, two mains and one dessert

MENU TWO

\$40 per person

Choice of two entree, three mains and two desserts

FUNCTION MENU

ENTRÉE

Atlantic Salmon Skewers

Marinated with garlic and herbs served with Asian salad and lime, chilli dressing

Vegetarian Filo Parcels

With Greek salad and tomato relish

Warm Chicken Tenderloin Salad

With wild rocket, snow pea sprouts, feta cheese, roasted capsicum and cherry tomatoes with caramelised balsamic vinegar

Crumbed Prawns and Squid

With mesclun lettuce, home made tartare and lemon wedges

MAIN

Char-grilled Pork Cutlet

With fresh asparagus, fire roasted red peppers, crispy new potatoes and sticky balsamic reduction

Four Point Rack of Lamb

On potato mash with ratatouille and red wine jus

Grilled Chicken and Prawn

Served with crispy hash browns, green beans, seeded mustard and garlic cream

Grilled Kingfish Fillets

With roasted cherry tomatoes, asparagus and a citrus, lime dressing

Char-grilled Sirloin Steak

With semi-dried tomato, potato crush and chilli onion jam

Seafood Platter

With battered fish, crumbed prawns, salt and pepper squid with chips and tartare

DESSERT

Sticky Date and Toffee Pudding

With butterscotch sauce and ice cream

New York Baked Cheesecake

With fresh berries and raspberry coulis

Traditional Creme Brulee

With strawberries and cream

Chocolate Panacotta

with cream, berries and white chocolate shards

Functions

BEVERAGES



BEVERAGE OPTIONS

DRINK PACKAGE

Choice of one local Tap Beer, Sparkling, Willow Point Red and White Wine, Soft Drink and Orange Juice.

\$22 per person for up to two hours

\$26 per person for three hours

\$29 per person for four hours

\$32 per person for five hours

\$5 per person per hour thereafter

CONSUMPTION

A pre-determined amount is specified at the beginning of the function and all drinks are served 'on consumption' until the limit has been reached.

CASH

Guests order and pay for their own drinks during the function.

Functions

TERMS & CONDITIONS



The following terms and conditions shall apply to any function held by you at The Hotel Royal.

TENTATIVE BOOKINGS

We will hold a tentative booking for a maximum of seven days.

CONFIRMATION OF BOOKING

To confirm your booking you are required to return a signed copy of the Terms and Conditions and credit card authority, as well as pay the deposit.

PAYMENT

We require full payment for hire of the function room as well as for Platter foods ordered no later than 2 weeks prior to function. Deposit is the equivalent to the total cost of the required food. If no food is required, then the room hire fee will act as the deposit. Final numbers are required no later than 7 days prior to the function.

CANCELLATIONS

Cancellations of the function must be advised in writing. If the function is cancelled with more than 30 days notice, the deposits may be refunded. If the function is cancelled with less than 20 days but notice, 50% of the deposit will be refunded. If less than 15 days notice is given then the deposit will be retained.

MENU SELECTION

Food and beverage selections to be confirmed no later than 14 days prior to the event.

ROOM RATES

Function room rate includes room hire, clothed tables, water and mints on the table for all meetings and conferences. The use of all in-house audiovisual equipment such as overhead projector and screen, television and video, whiteboard and lectern.

All items are subject to availability.

DAMAGE

Please note that you are financially responsible for damage sustained to hotel property and fittings during the event. No attachments are to be used on the walls without prior permission from us.

CLIENT RESPONSIBILITY

It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.

SECURITY

Arrangement for security can be made upon request. An additional charge will apply.