



ROSE EVENTS

— *By Yum Catering* —



Corporate Menu



# Rose Events Venue Inclusions

## Venue inclusions

- Complete event management by a dedicated event planner
- Professional event coordinator on the day
- Indoor heating and cooling
- Glassware, crockery, cutlery, table linen and napkins
- 60 chairs
- 8 rectangle tables
- 8 cocktail high tables
- 10 bar stools
- 1:00am liquor license

**Beverage packages are available. Please ask us for more information.**

- **Venue hire**
- Minimum spend applies\*.
- 15% surcharge for public holidays.
- Security is required for all events after 6:00pm or where alcohol is served.

*\*room hire will be waived or discounted at the discretion of management*

## Preferred suppliers

Rose Events works with all of Melbourne's leading event suppliers on both an exclusive & preferred basis. Our preferred supplier list is available upon request for all confirmed events



# Rose Main Room

Warm and intimate with a relaxed feel. This space has an elegant vibe and can accommodate up to 200 guests, depending on your requirements (see below):

- Up to 160 sit down, no dance floor
- Up to 110-120 with dance floor
- Up to 200 Stand up

# Corporate Packages

## MEETINGS AND CONFERENCES

Uniquely designed, and close to the bay, Rose Events is the ideal space for corporate meetings, presentations, product launches or team building days. With a sophisticated and relaxed atmosphere and just around the corner from the CBD, Rose Events is the ideal corporate destination (ample accessible parking and close to public transport).



Thank you for considering Rose Events Port Melbourne for your corporate event.

Please choose from one of the packages below. Tailored packages can also be designed to suit your specific needs & budget.

ON ARRIVAL	Package 1	Package 2	Package 3
On arrival percolated coffee and tea	✓	✓	✓
filtered water & mints	✓	✓	✓
chilled orange & apple juice	✓	✓	✓
+ MORNING TEA & AFTERNOON TEA	1 selection	2 selections	3 Selections
+ BAKERY	1 selection	2 selection	3 Selection
LUNCH - please choose one lunch style:			
- Select dishes from catering packages on page 8 & 9	2 selections	3 selections	4 selections
- SANDWICHES (served to share)	2 fillings + choice of breads/wraps	3 fillings + choice of breads/wraps and soup of the day	3 fillings + choice of breads/wraps, 2 salads and soup of the day
Day Package (rate per person)	\$72	\$78	\$85
Half day package (rate per person)	\$57	\$63	\$70

IN ROOM	Package 1	Package 2	Package 3
Note pad and pens		✓	✓
Flexible room set up /natural light	✓	✓	✓
Dedicated Staff	✓	✓	✓

**See over page for menu options**

# Corporate Packages

## Morning tea / Afternoon tea / Bakery



### MORNING TEA AND AFTERNOON TEA

**please select from our sweet or savoury house baked goods (includes tea and percolated coffee):**

#### **SWEET**

Sweet muffin  
Chef's selection savoury tart of the day  
Tropical fruit skewer  
Sausage rolls with tomato relish  
Apple, berry or apricot Danish (sweet) or  
Roasted vegetable quiche with feta (savoury)

#### **SAVOURY**

Ham and cheese or ham, cheese and tomato croissant  
Tomato and cheese croissant  
Egg and bacon tarts  
Egg and bacon rolls  
Egg and mushroom wraps  
Egg and bacon wraps  
Sausage Rolls with homemade tomato relish  
Cheese and dried fruit platter

### BAKERY

**please select from below:**

Chocolate brownie slice  
Mini sausage rolls with tomato relish  
Sweet Muffins  
Roasted vegetable quiche with feta  
Tropical fruit skewer  
Lemon tartlet or Friends

Plain croissants with jam  
Scones with strawberry jam and cream  
Muffins - Apple and cinnamon  
- Berry  
- Flourless Chocolate

Mini muffins (assorted)  
Mini Danishes - Apple, berry or apricot  
Danishes of fruit  
Chocolate brownie slice  
Macaroon – various flavours  
Carrot cake slices  
Friends - Chocolate, raspberry, pistachio or orange  
Mini chocolate lamingtons  
Tartlets – chocolate, lemon, berry)

# Corporate Packages

## Sandwiches, bagels, rolls, wraps...

Rose Events offers you a selection of breads. We use the fine whites, wholemeal, rye, grain, sourdough and gluten free breads.

**Served to share (includes tea and percolated coffee):**



**Select from the below filling options.**

### MEAT

- Poached chicken breast with chives and whole egg mayonnaise
- Chicken waldorf of breast, walnuts, celery and parsley
- Grilled chicken with chimichurri
- Coronation chicken, pickles and mango chutney
- Caesar salad, chicken, bacon, egg and whole egg mayonnaise
- Panko crumbed crispy fried chicken
- Smoked chicken breast with semi-dried tomatoes
- Tandoori chicken, yoghurt, mango chutney and grilled zucchini
- Roasted turkey breast with cranberry jam, cucumber and brie
- Shaved honey ham off the bone with wholegrain mustard, Swiss cheese and tomato
- Shaved corned silverside with pickles, cheese and tomato
- Rare roasted beef with artichokes, horseradish cream and sun-dried tomatoes
- Rare roasted beef with beetroot relish and goat's cheese
- Thai rare roasted beef with Asian slaw
- BLT – bacon, lettuce and tomato
- Pork belly with Asian slaw and chilli sauce
- Lyonnaise sausage and pepper relish
- Turkish lamb with tzatziki
- Jamon, manchego cheese and harissa mayonnaise
- Turkey with pesto and sprouts

### VEGETARIAN

- Avocado, tomato, bocconcini, basil pesto and spinach leaves
- Free range curried egg, lettuce, chives and whole egg mayonnaise
- Roasted pumpkin, red capsicum, eggplant, zucchini, feta and tomato relish
- Falafel, hummus, cucumber and spinach
- Pumpkin, dukkah, goat's cheese and roquette
- Frittata of seasonal vegetables and spring onion

### SEAFOOD

**add \$1.50 each**

- Tuna, capsicum, corn, capers, cucumber and whole egg mayonnaise
- Smoked salmon with creme fraiche, capers and cucumber
- Panko crumbed fish fillets with salad
- King prawns with whole egg mayonnaise
- Poached Atlantic salmon with avocado and capers

*Gluten free options available and dietaries catered for with prior notice*

# Catering Packages

## ROSE BREAKFAST PACKAGES



### BREAKFAST PACKAGES

*Includes tea, percolated coffee and juices*

\$35 pp + GST

#### **Seated Breakfast**

2 plated breakfast options  
Baked goods, muesli yoghurt and berry pots to the table

\$48 pp + GST

#### **Mingling / Seated Breakfast**

3 plated breakfast options  
Baked goods, fruit platter, muesli yoghurt and berry pots to the table

### ADDITIONS

Glass of Australian Sparkling or Prosecco: \$8  
Glass of French Champagne \$20

*Tailored packages can also be designed.*

*3 hour duration applies to breakfast. Please ask us about our audio visual requirements.*

### BAKED GOODS AND SEASONAL FRUITS

Assorted sweet muffins  
Seasonal fruits  
Grandma's mixed scones with jam and cream  
Danish (apple, berry or apricot)  
Mini croissant of tomato and cheese  
Cereal selection

### PLATED BREAKFAST

Eggs any style (boiled, scrambled, eggs benedict, fried, spanish style eggs, poached)  
Bacon  
Smoked salmon  
Sausages  
Mushroom  
Avocado  
Wilted spinach  
Tomato  
Beans Baked  
Pancakes  
Hash browns

*Vegetarian and vegan options available*

*Gluten free options available and dietaries catered for with prior notice*

# Catering Packages

**Buffet, freshly cooked and served at room temperature**

<b>\$45.00 per person + GST</b>	Select 1 x mains and 1 x salad
<b>\$47.50 per person + GST</b>	Select 1 x mains and 2 x salads
<b>\$55.00 per person + GST</b>	Select 2 x mains and 3 x salads
<b>\$60.00 per person + GST</b>	Select 3 x mains and 3 x salads



## MAINS

### MEAT & SEAFOOD

Lamb loin sliced with basil pesto  
Rare roasted beef with horseradish cream  
Corned silverside with pickles  
Pork Belly with apple sauce  
Roasted chicken with thyme and garlic  
Panko crumbed chicken tenderloins with lemon mayonnaise  
Poached Atlantic salmon with mustard mayonnaise  
Grilled barramundi fillet with Moroccan spiced and preserved lemon  
Smoked salmon and potato with dill and leek tart  
Chicken and corn with parsley and parmesan cheese  
Asparagus, egg, leek and pancetta

### VEGETARIAN

Chinese style seasonal vegetables fried rice  
Leek and gruyere cheese tart  
Goat's cheese and roasted capsicum with olives and fresh herbs flan  
Wild mushroom risotto with truffle oil  
Beetroot, goat's cheese and walnut pie  
Spinach and leek frittata  
Mushroom, spinach and caramelised onion tart  
Roasted pumpkin, feta, capsicum and sweet potato quiche

***Vegan options available with prior notice***

## SALADS

Penne pasta with basil bocconcini and tomatoes  
Risoni with zucchini, Persian feta and peas  
Beetroot with walnuts, feta and reduced balsamic  
Green seasonal vegetables, roasted almonds and lemon dressing  
Snow pea and mango  
Green beans, Asian mushrooms, grapefruit, lemongrass  
Asian slaw with sesame seed and Asian dressing  
Caesar salad – crisp lettuce, bacon, egg, mayonnaise dressing and croutons  
Potato salad – potato, celery, egg, chives, seeded mustard and mayonnaise  
Pearl Couscous – couscous, currants, capsicum, pumpkin, fresh mint and pomegranate  
Roast beef – rare roasted beef peanuts, mint, basil and crisp vegetables Asian dressing  
Fattoush – crisp cos lettuce, greens, radish, dill, fennel, orange, croutons, pomegranate and sumac  
Roasted vegetable – pumpkin, eggplant, zucchini, fresh basil, feta, olives and pesto  
Greek salad – tomato, feta, olives, cucumber, sun-dried tomatoes, capsicum dressing  
Chicken – poached chicken, pine nuts, carrot ribbons, cucumber and fresh herbs  
Ancient grains -barley, quinoa, currants, pomegranate pepita seeds, parsley, almonds

***Accompanied with bread rolls and butter.***



# Catering Packages

**Carvery: \$45 per person**



## **CARVERY**

Carvery, a traditional ROAST Carvery!

Warm bread with aioli

Pork Belly , Scotch fillet or Lamb saddle

Sauces to compliment

Duck fat potatoes with garlic

Sauteed Mushrooms with onions

Roasted Carrots with persian fetta and pepita seeds

Rocquette salad with pear and walnuts

Carved by Chef!

## **EXTRAS**

Bread rolls 1.50 each + GST

Soup of the day 13.00 per serve + GST

Potato and rosemary wedges 8.00 per serve + GST