



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 Friands

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
Friands - 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

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

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

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.



Catering Packages

Buffet, freshly cooked and served at room temperature

\$45.00 per person + GST Select 1 x mains and 1 x salad

\$47.50 per person + GST Select 1 x mains and 2 x salads

\$55.00 per person + GST Select 2 x mains and 3 x salads

\$60.00 per person + GST 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

Sautéed 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