



ROSES

As a family business we love nothing more than celebrating a special occasion or any occasion at all! Roses Goulburn, situated in St Patricks Hall built in 1913, is the perfect place to gather your friends and family to enjoy good food and drink.

We have created the perfect spaces for small or larger gatherings, weddings, engagements, corporate events, birthday functions, hens parties, private dining or product launches.

Select from one of our menus, canapés or book a high tea. Our menus consist of food made with love and guaranteed to have your guests leaving satisfied.

FULL VENUE

Standing Capacity 150

Seating Capacity 100

When hired exclusively Roses can cater for private events of up to 150 people. Our beautiful hall can be transformed to host a wedding, celebration, large scale cocktail parties. The verandah space of Roses is included when the full venue is hired. A booking fee of \$1500 is required to secure the space and is non refundable.

Available for full hire of an evening Sunday to Thursday with a minimum booking of 50 required. Friday and Saturday night hire can be requested upon enquiry and will incur different fees and a minimum spend.

VERANDAH

Standing Capacity 60

Seating Capacity 40

A semi private space on our verandah is available for small to medium gatherings. Our verandah is perfect for cocktail events. Have your own seated or standing event but still feel connected to the hustle & bustle that continues in the main hall. A non refundable booking fee of \$300 is required to secure the space.

Available for exclusive hire of an evening Friday & Saturday nights, daytime Monday to Sunday.

COURTYARD

Standing Capacity 50

Seating Capacity 30

Our two tiered courtyard can be hired as a whole or a single level. Enjoy the view of Goulburn's historic surroundings whilst dining outdoors in a private space. A non refundable booking fee of \$150 for one level or \$300 for both levels is required to secure the space.

Available for exclusive hire of an evening Friday & Saturday nights, daytime Monday to Sunday.



Canapé Menu

A minimum order of 20 people is required.

Please note menus and prices are current at the time of enquiry and are subject to change.

\$36pp 6 piece package

3 cold

3 hot

\$46pp 8 piece package

4 cold

4 hot

\$56pp 10 piece package

4 cold

4 hot

2 dessert

Additional Canapés \$5pp

COLD

Salmon Blini Smoked salmon with mascarpone, & dill on a thin pancake

Rare Roast Beef Blini Rare Rare Roast Beef with mascarpone & chives on a thin pancake

Oysters Fresh oysters served with fresh lemon

King Prawn Brioche Bites Fresh prawns with avocado served on a mini brioche bun

Salmon Bites Baked Salmon Fillet with avocado served on a spoon

Ribbon Sandwiches selection of fresh sandwiches with mixed fillings

Savoury Tartlet savoury pastry bite filled with hummus & topped with fresh tomato

HOT

Moroccan Lamb Cutlets Lamb Cutlets coated in moroccan spice served with mint greek yoghurt

Mini Quiche Homemade Mini quiche with mixed fillings vegetarian or meat

Spinach & Feta Pastry Crispy pastry filled with spinaches & cheeses

Thai Chicken Cakes Mildly spicy chicken cakes with shallots, cheese, bacon & served with sweet chilli sauce

Cocktail Beef Pie Roses homemade beef mince pie served with tomato relish

Cocktail Sausage Roll Roses sausage roll served with tomato relish

Tandoori Chicken Kebabs Tandoori chicken skewers served with mint greek yoghurt

Pulled Beef Charcoal Brioche Buns Pulled beef on charcoal brioche served with caramelised onion relish & rocket

Fish & Chips served with tartare sauce & lemon

SWEET

Sticky Date Puddings Roses homemade sticky date pudding served with butterscotch sauce

Lemon Tarts Sweet shortbread pastry filled with lemon curd & topped with seasonal fruit

Chocolate Ganache Tarts sweet shortbread pastry filled with chocolate ganache

Cheesecake New York Cheesecake topped with fresh berries

Mixed Slice Caramel Slice, Lemon Biscuit & Florentine Slice in bite size pieces

Mini Mud Cakes chocolate mud cake topped with chocolate ganache

Mini Caramel Mud Cakes Caramel mud cakes bite size with cream cheese icing



Sit Down Menu

When choosing a sit down menu for events we suggest alternate serves with a choice of our options below. Canapés beforehand when your guest arrives are also suggested. Please speak to one of our event coordinators to help organise your event as minimum spends apply. This menu is suitable for weddings & larger events.

1 Course \$35pp

2 Courses \$52pp

3 Courses \$65pp

Entree

Prawn Cocktail with avocado

Tasmanian Smoked Salmon with melba toast & capers

Beetroot, walnuts & goats cheese salad

Mains

Slow Cooked Eye Fillet stuffed with sweet potato, bacon, shallots, served with our gourmet potato bake & bernaise sauce

Poached Chicken Breast filled with spinach, ricotta & feta served with a neapolitana sauce

Slow Cooked Maple Leg of Lamb served with mint glaze

Baked Salmon served with a caper sauce

Neapolitan Pappardelle pasta cooked in a tomato, garlic & basil sauce topped with fresh parmesan

Fettuccine Carbonara creamy bacon & garlic sauce finished with fresh shaved parmesan

All mains are served with share platters of seasonal roasted vegetables, house green salad and fresh bread rolls.

Desserts

Sticky Date pudding served with butterscotch sauce and fresh whipped cream

New York Baked Cheesecake served with seasonal fruit and fresh whipped cream

Caramel Mud Cake with cream cheese icing

Chocolate Mud cake served with chocolate ganache and seasonal fruit

Raspberry & Apple Crumble served with fresh whipped cream



ROSES

Grazing Stations

Our grazing stations are designed to be the perfect addition to one of our canapé or drinks packages.
Minimum booking of 25 people is required.

Please note menus and prices are current at the time of enquiry and are subject to change.

\$30pp Brunch Station

Perfect for the morning after a big event. Fresh croissants, seasonal fresh fruit, yoghurt & granola cups & bacon & egg brioche bite size rolls.

\$30pp Antipasto

Traditional antipasto fare with a Roses twist including cheeses, cured meats, terrine, olives, roasted vegetables, dips, seasonal fruit, nuts and an array of breads & crackers.

\$40pp Seafood Station

Sliced smoked salmon, prawns & oysters. Fresh bread, cocktail sauce, lemon & condiments.

\$20pp Dessert Station

An indulgent assortment of bite size desserts Roses style. A selection of mini pavlovas with fresh cream & seasonal berries, lemon curd & chocolate ganache tarts, mixed slices & seasonal fresh fruit.

High Tea

Perfect for hen's parties, bridal showers, baby showers, naming days, ladies lunches or special events. Roses High Tea includes all of our homemade bites with finger food sandwiches with mixed fillings, scones with strawberry jam & fresh whipped cream, seasonal fresh fruit, selection of housemade cakes & tarts, mini quiche & savoury pastries.

Minimum booking 10 people required with 3 days booking notice.
High tea available Thursday to Sunday.

Roses High Tea \$45pp Roses High tea served with choice of tea or espresso coffee

Rosé High Tea \$50pp Roses High Tea served with a glass of Lerida Estate Rosé

Bubbles High Tea \$50pp Roses High Tea served with a glass of Centennial Vineyards Bong Bong Sparkling.



Beverage Packages

Minimum of 20 people is required for all packages. Please keep in mind all packages are flexible & there are other options available for beverages to be served. Please speak to one of our team members with any queries.

Standard Package

2 hours \$38pp

3 hours \$48pp

4 hours \$58pp

Bottled Beer

Heinekin Lager

Corona

Little Creatures Pale Ale

Sparkling

Centennial Vineyard Bong Bong Sparkling

White Wine

Cherry Tree Hill Sauvignon Blanc

Red Wine

Lerida Estate Canberra District Shiraz

Non - Alcoholic

Soft drinks, juice & water

Premium Package

2 hours \$48pp

3 hours \$58pp

4 hours \$68pp

Bottled Beer

Heinekin Lager

Corona

Little Creatures Pale Ale

Sparkling

Centennial Vineyard Bong Bong Sparkling

White Wine

Cherry Tree Hill Sauvignon Blanc

Centennial Vineyard Chardonnay

Red Wine

Lerida Estate Canberra District Shiraz

Centennial Vineyard Pinot Noir

Rosé

Lerida Estate Rosé

Non Alcoholic

Soft Drinks, juice & water



Deluxe Package

2 hours \$58pp

3 hours \$68pp

4 hours \$78pp

Bottled Beer

Heinekin Lager

Corona

Little Creatures Pale Ale

Cider

Somersby Apple Cider

Sparkling

Centennial Vineyard Bong Bong Sparkling

White Wine

Cherry Tree Hill Sauvignon Blanc

Centennial Vineyard Chardonnay

Lerida Estate Pinot Grigio

Red Wine

Lerida Estate Canberra District Shiraz

Centennial Vineyard Pinot Noir

Pepperjack Cabernet Sauvignon

Rosé

Lerida Estate Rosé

Non - Alcoholic

Soft drinks, juice & water

Beverage Package Upgrades

House Spirit Upgrade \$10pp

Wine/Beer/Rosé Upgrade \$5pp Add an additional beer, wine or rosé of your choice

Arrival Bubbles \$10pp bubbles on arrival for your guests with Centennial Vineyard Bong Bong Sparkling

Cocktails available upon enquiry.



Terms & Conditions

Our team at Roses is committed to ensuring your event is run smoothly and is a great success. Please read carefully our terms and conditions below.

Tentative Booking

A tentative booking for a date will be held for 14 days. After 14 days if the date is not confirmed it will be released.

Confirmation of booking

Confirmation of the date of the booking is required 2 weeks of a tentative booking. All confirmations are to be made in writing.

Confirmation of numbers attending

Confirmation of numbers attending is to be made within 2 weeks of the event date. This is the minimum number of guests you will be charged for and that will be prepared for. If no number is confirmed we will prepare for the original number given when the booking is made and any additional guests will be charged for on the day.

Booking Fee

Sections of our venue incur a booking fee for the space. This is outlined in the events document. The booking fee is to be paid in full on the day the date is confirmed for the event. This booking fee is non refundable.

Deposit and Payment

A 50% deposit for the estimated costs of the event is to be made 2 weeks prior to the event. The full payment for the event is to be made 48 hours before the day, by either direct deposit, cash or EFTPOS. No cheques will be accepted. Additional costs on the day need to be paid in full on the day of the event.

The 50% deposit is non refundable if notice of the events cancellation is not within 7 days before the event.

Public Holidays

Any functions or conferences booked on a Public Holiday will incur a 10% surcharge fee.

Menu Variations and Price Changes

Every effort will be made to maintain the costs that are quoted at the time of your enquiry. However, we reserve the right to change our prices and availability of some menu items as availability and cost of products changes.

Dietary Requirements

Our team do their best to accommodate all dietary requirements. Please make our team members aware when booking any events or function of any concerns.

Cakeage

We do make our own selection of special occasion cakes. However, if you wish to bring onto the premises a cake from another supplier cakeage fees apply. \$2.50 per person, which includes side plates & cutting. \$4per person for serving of the cake with fresh whipped cream.

Damage to the property

The client holds the responsibility of any damage that is made to the venue or the venues property, made by the clients guests.

Event Management

If your event requires management for flowers, audio, entertainment, wedding favours, event styling please enquire directly with our team to make an appointment.

Host/Security

Should your event require a door host or a security guard we can arrange this for you. Please enquire directly with our team for extra costs involved.

Contact Us

For any enquiries please email our team on (02) 48222248 or info@therosescafe.com.au