

THE
RAFFLES
HOTEL

FUNCTION
PACK



WELCOME TO THE RAFFLES

LOCATED IN THE STUNNING BANKS OF THE SWAN RIVER IN APPECROSS, THE RAFFLES HOTEL OFFERS A VARIETY OF STANDOUT SPACES TO ADD FLAIR TO YOUR NEXT FUNCTION OR SPECIAL CELEBRATION. CELEBRATE IN STYLE WITH STUNNING VIEWS AND DELICIOUS FOOD AND BEVERAGE AT PERTH'S ICONIC WATERFRONT VENUE. ENJOY A SIT DOWN DINING OR STAND UP COCKTAIL FUNCTION EXPERIENCE.

THE
RAFFLES
HOTEL

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www.rafflesperth.com.au

Perth
Venue Co.

FUNCTION SPACES

KITSON ROOM

The Kitson Room has been named in honour of Mr. W.H Kitson who decided The Raffles Hotel open in 1937. This elegant and stylish area provides the ideal guest experience within a setting of privacy and comfort overlooking Perth's majestic Swan River. The Kitson Room accommodates up to 65 guests standing for a cocktail style event or can be tailored for an intimate dinner or corporate meetings for up to 26 people.

		
26	65	Y

		
N	Y	Y



RIVERSIDE ROOM

With superb sweeping panoramic views of the Swan River, the Riverside Room is a bright and spacious area located on the first floor of the Raffles Hotel. A private balcony overlooks the downstairs Alfresco area offering guests a unique experience, and wall mounted tvs ensure you can display presentations. The Riverside Room provides our largest space for cocktail events for up to 200 guests or seated for up to 80 guests.

		
80	200	Y WALL MOUNTED

		
N	Y	Y



FUNCTION SPACES

THE ALFRESCO AREA

Our splendid Alfresco area positions you alongside magnificent views of the Swan River and on eye level of all the action from our beautiful surrounding flora & fauna & other socialising guests. The Alfresco area is available for group bookings with a reserved area for your function. Please note that the only downfall may be if the weather is displeasing, we may not be able to relocate your group.

		
80	100	Y subject to approval

		
N	In-House only	Y subject to approval





CANAPÉ PACKAGES

6 Options - \$35pp
 8 Options - \$46pp
 10 Options - \$58pp

HOT

Classic beef pie, ketchup
 Pork & fennel sausage roll, ketchup
 Sweet potato & chorizo croquette, chipotle mayo
 Thai duck spring rolls, sweet chili sauce (LD)
 Lamb kofta, mint tzatziki (LG, LDO)
 Chili salt calamari, aioli (LG, LG)
 Pumpkin & thyme arancini, vegan mayo (VG, LG)
 Mushroom & thyme arancini, vegan mayo (VG, LG)

COLD

Oyster, chardonnay mignonette (LD, LG)
 Tofu rice paper roll, sweet chilli sauce (LG, VG)
 Teriyaki chicken sushi, pickled ginger, soy sauce (LD, LG)
 Mushroom & caramelized shallot tart (V, LG, VGO)
 Chicken Caesar salad (LGO)
 Prawn rice paper roll, sweet chilli sauce (LD, LG)

SWEET

Chocolate & almond brownie (LG, V, LDO)
 Mini caramel donut (V, LDO)
 Lemon meringue tart (LD, LG, V)

SUBSTANTIAL

\$10 each | Minimum of 20 to be ordered

Cheeseburger sliders (LDO)
 Mini beer battered fish & chips, tartare (LDO)
 Kaarage chicken, aioli (LD)
 BBQ Brisket sliders, slaw
 Fattoush salad, grilled halloumi (V, LGO, VGO)

PLATTERS

25 pieces

Mixed sushi, pickled ginger, soy sauce (LG, VO) \$110
 Trio of sliders (VO) \$225
 cheeseburger, bbq brisket, haloumi
 Lamb kofta & minted yoghurt (LG, LDO) \$150
 Trio of arancini (LG, VG) \$120
 mushroom, sundried tomato, pumpkin
 Trio of pies & sausage rolls (LDO) \$150
 (beef pie, chicken pie, pork & fennel sausage roll)
 Trio of desserts (V, LDO, LGO) \$100
 chocolate brownie, mini caramel donut, lemon meringue tart

Please consider any dietaries or allergies through your food selections. If you have any special requirements, please inform us when making your booking

V / vegetarian VO / vegetarian option VG / vegan VO / vegan option
 LG / low gluten LGO / low gluten option LD / low dairy LDO / low dairy option



SET MENU

2 COURSE \$69pp

SHARED ENTRÉE

Shared flat bread, chilli rosemary oil (VG, LD)

Affettati of thinly sliced meats, artichoke hearts, olives (LGO, LDO)

La Delizia Stracciatella, medley tomatoes, spanish onion, basil, pistachio pesto (V, LG)

MAINS

Choose two | alternative drop of two choices for more than 26 people

Free range roast chicken, nduja, fennel slaw (LG, LD)

300g Rump Steak (served medium), Paris mash, broccolini, jus (LG)

Barramundi, jasmine rice, laksa broth, citrus salad (LG, LD)

3 COURSE \$79pp

SHARED ENTRÉE

Shared flat bread, chilli rosemary oil (VG)

Affettati of thinly sliced meats, artichoke hearts, olives (LGO, LDO)

La Delizia Stracciatella, medley tomatoes, spanish onion, basil, pistachio pesto (V, LG)

MAINS

Choose two | alternative drop of two choices for more than 26 people

Free range roast chicken, nduja, fennel slaw (LG, LD)

300g rump steak (served medium), Paris mash, broccolini, jus (LG)

Barramundi, jasmine rice, laksa broth, citrus salad (LG, LD)

DESSERT

Choose one for the whole group or alternate drop of two

Chocolate Torte, black cherry compote, mascarpone cream (V)

Pavlova, seasonal fruits, passionfruit curd, chantilly cream (V, LG)

Set Menu subject to change



BEVERAGE PACKAGES

STANDARD:

2hrs - \$44pp
3hrs - \$57pp
4hrs - \$69pp

WINES

Mr Mason Sparking Curvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet

BEER/CIDER

Swan Draught
James Squire 150 Lashes
James Squire Orchard Crush Cider
Hahn Super Dry 3.5

NON ALCOHOLIC

Soft drink and juices
Mocktails
Heineken 0.0

PREMIUM:

2hrs - \$55pp
3hrs - \$67pp
4hrs - \$80pp

WINES

Mr Mason Sparking Curvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet
821 South Sauvignon Blanc
Mandoleto Pinot Grigio DOC
The Hidden Sea Shiraz
Woodlands Wilybrup Cabernet Sauvignon

BEER/CIDER

Swan Draught
James Squire 150 Lashes
James Squire Orchard Crush Cider
Hahn Super Dry 3.5

NON ALCOHOLIC

Soft drink and juices
Mocktails
Heineken 0.0

ADD-ONS:

Spirit upgrade: Available to add to all beverage packages, minimum of 20 guests. \$27pp

Cocktails: Treat your guests to a bespoke cocktail on arrival for an additional \$16 per person, minimum of 20 guests.

Bar Tab on Consumption: A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

Cash Bar: Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.