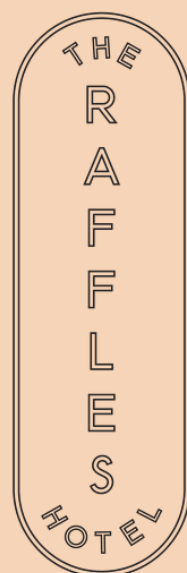


FUNCTION PACK





WELCOME TO THE RAFFLES



Located on the stunning banks of the swan river in Applecross, The Raffles Hotel offers a variety of standout spaces to add flair to your next function or special celebration.

Offering function spaces across two levels maximising the sweeping riverside views with an art deco fit-out including brushed gold features combined with its famous riverside Al Fresco seating, The Raffles Hotel is an ideal for both sit-down or cocktail style functions and events.

Whether it's for a birthday party, engagement, corporate workshop or just a casual sundowner, let our dedicated functions & events team guide you through the process.



CELEBRATE IN STYLE WITH
STUNNING VIEWS AND
DELICIOUS FOOD AT PERTH'S
ICONIC RIVERSIDE VENUE

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.

SPACE TYPE						
SPACE NAME I	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.

SPACE TYPE						
SPACE NAME I	80	200	Y	N	Y	Y



THE ALFRESCO

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.

SPACE TYPE						
SPACE NAME I	-	100	Y SUBJECT TO APPROVAL	N	IN-HOUSE ONLY	Y SUBJECT TO APPROVAL



WHEELCHAIR ACCESS

All function areas of The Raffles are wheel chair accessible and there are disabled bathrooms on both the ground floor and level 1 of the venue. Elevator access available to level 1 function spaces. Please note: elevator specifications include: a weight limit of 350kg Dimensions W: 90.7cm H:2.6m D:1.4m.

CORPORATE MEETINGS

ROOM INCLUSIONS

Exclusive room use | Wi-Fi | Signage | Presentation Screen Lectern
Whiteboard | Microphone



MORNING OR AFTERNOON TEA

\$35pp

Includes: 2 food items, fruit juice, tea & coffee station

Mini vegetarian quiche (V)

Yoghurt pot (LG, VG)

Sliced seasonal fresh fruit (LD, LG, VG)

Bacon & egg slider (LGO)

Mini cheese & tomato croissant (V)

Carrot cake (LG, V, VGO)

White chocolate blondie (LG, V)



\$55pp

Includes: 1 plated breakfast item, fruit juice, tea & coffee station

Avocado toast, poached eggs, tomato salsa, mushrooms, crispy kale, green goddess dip, seeds (V, LD, LGO)

Bacon & eggs, scrambled on toast, field mushrooms, grilled tomato (LGO)

Shakshuka, poached eggs in spiced tomato sauce, chorizo, herbs, feta, sourdough

Fruit bowl, seasonal fruits, honey yoghurt, granola (V, VGO, LDO)

FEASTING BUFFET LUNCH

\$80pp

Includes: Includes bread, one main with sides and two salads

BREAD

Stone baked garlic bread, herb butter (LD, LGO, VG)

SELECT ONE MAIN

Pan fried barramundi, potato mash, caper salsa, seasonal greens (LDO, LG)

Roast chicken, potato gratin, broccolini, truffle jus (LDO, LG)

Char grilled aged rump, potato gratin, broccolini, pepper sauce (LD, LG)

Pumpkin & almond tortellini, sage, burnt butter & pecorino (V, VGO)

SELECT TWO SALADS

Caesar salad, gem lettuce, bacon, soft egg, croutons & parmesan (LDO, LG)

Farro salad, chickpeas, mint, parsley, red onion, garlic, pickled fennel, roast capsicum dressing (LD, VG)

Garden salad, cherry tomato, cucumber, pickled red onion, house dressing (LD, LG, VG)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |

LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPE PACKAGE

6 OPTIONS \$37PP | 8 OPTIONS \$45PP | 10 OPTIONS \$56PP

HOT

Classic beef pie, ketchup (LDO, LGO)
Sausage roll, ketchup (LDO, LGO, VO, VGO)
Potato croquette, creme fraiche, chilli jam
Vietnamese duck spring rolls, sweet chilli sauce (LD)
Mini beef wellington, bearnaise sauce
Spinach, ricotta & chorizo involtini
Vegetarian mini quiche (LDO, LGO, VO)
Haloumi vegetable skewers, seasonal grilled vegetables (LD, LG, VGO)

COLD

Oyster, chardonnay mignonette (LD, LG, A)
Mini bruschetta, tomato, zucchini, basil, evoo (LGO)
Prawn aburi nigiri, spicy mayo, chives (LD, LGO, VO, VGO, I)
Teriyaki chicken sushi, pickled ginger, soy sauce (M)
Caramelised onion & goats cheese tart, chives (LDO, LG, VO)
Salmon blini, dill creme fraiche (V, A)

SWEET

Chocolate brownie (LDO, LG, V)
Mini caramel donut (V, VGO)
Chocolate & caramel praline tart (V)
Lemon meringue tart (LG, V)



CANAPE PACKAGE

SUBSTANTIAL

\$11.50 each | Minimum of 20 to be ordered

Cheeseburger sliders (LDO)

Mini beer battered fish & chips, tartare (LDO, A)

Fried chicken, aioli

Gnocchi alla sorrentina, nap sauce, confit garlic, stracciatella, fresh basil (LDO, LG, V, VGO)

Caesar salad, lettuce, bacon, anchovies, egg, caesar dressing, bread crumbs (LDO, LGO, VO, VGO, I)

Lamb kofta, mint tzatziki (LDO)

PLATTERS (30 PIECES)

Mixed sushi, pickled ginger, soy sauce (LD, VO, VGO) \$110

Trio of sliders, cheeseburger, bbq brisket, haloumi (LDO, LGO) \$225

Trio of arancini, truffle, sundried tomato, pumpkin (LDO, LGO, VO) \$135

Trio of pies & sausage rolls, beef pie, chicken pie, sausage roll \$150

Lamb kofta, mint tzatziki (LDO) \$180

Prawn Skewer, garlic butter (LDO, LG) \$180

Charcuterie, mixed cured meats, olives (LDO, LGO) \$140

Trio of desserts, chocolate brownie, mini caramel donut, lemon meringue tart (LGO, V) \$120



SET MENU



2 COURSE \$67pp

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 pesto (V, LG, NF)

MAINS

Choose one | alternative drop of two choices for more than 12 people

Panfried barramundi, mash potato, caper salsa, seasonal greens, fried kale & green oil (LG, LDO, NF)

Garlic & herb roasted half chicken, pearl cous cous, cherry tomato, zucchini & almond romesco (LGO)

Sirloin steak, potato gratin, watercress, red wine jus (LG, LDO, NF)

Gnocchi alla sorrentina, tomato sugo, confit tomatoes, stracciatella, fresh basil (LG, V, VGO, NF)

3 COURSE \$78PP

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 pesto (V, LG, NF)

MAINS

Choose two | alternative drop of two choices for more than 12 people

Panfried barramundi, mash potato, caper salsa, seasonal greens, fried kale & green oil (LG, LDO, NF)

Garlic & herb roasted half chicken, pearl cous cous, cherry tomato, zucchini & almond romesco (LGO)

Sirloin steak, potato gratin, watercress, red wine jus (LG, LDO, NF)

Gnocchi alla sorrentina, tomato sugo, confit tomatoes, stracciatella, fresh basil (LG, V, VGO, NF)

DESSERT

Choose one for the whole group or alternate drop of two

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

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

Set Menu subject to change

GRAZING BOARD



Elevate your function with our grazing tables, a gourmet selection of local and imported cheeses, cured meats, olives, seasonal fruits, nuts, crackers, bread, pickles and quince paste.

10-25 GUESTS | \$750

25-50 GUESTS | \$1000

50-75 GUESTS | \$2000

HIGH TEA TOWERS

\$35 PER TOWER

Minimum 20 guests

Features:

Petit fours (V)
Mini cheese cake (V)
Petit fours passion (V)
Chicken waldorf croissant (LGO, VO, VGO)
Chantilly cream (LG, V)
Danish (V)
Egg mayo sandwich (LDO, LGO, V)
Salmon cream cheese bagle (LD, LGO, VO)
Jam (LD, LG, VG)
Scones (V)



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
A – Australian Seafood | I – Imported Seafood | M – Mixed Seafood Origin. Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

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

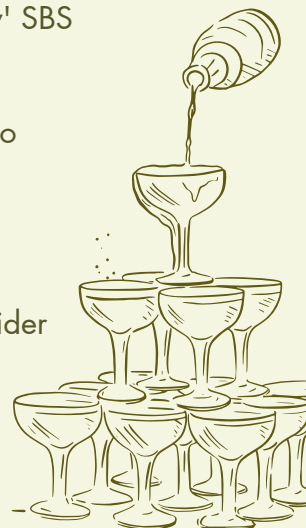
Mr Mason Sparking Curvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet
Domaine Naturaliste 'Discovery' SBS
Gabbiano Pinot Grigio
South Rock Shiraz
Marques De Tezona Tempranillo

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



BEVERAGE 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.





GET IN TOUCH

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THE
RAFFLES
HOTEL