FUNCTION PACK

THE RAFFLES HOTEL



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						
KITSON	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 200 guests or seated for up to 80 guests.

SPACE TYPE						
RIVERSIDE	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						
ALFRESCO	-	100	Y SUBJECT TO APPROVAL	N	IN-HOUSE ONLY	Y SUBJECT TO APPROVAL



RAFF'S SPORTS BAR





SPACE TYPE						
FULL SPACE	60	100	Y	N	Y	Y
HALF SPACE (LEFT SIDE)	30	45	Y	N	N	N
HALF SPACE (RIGHT SIDE)	30	45	Y	N	N	N

Fancy a different vibe?
Check out Raff's Sports Bar at the Raffle's Hotel.

Available to hire as a half space (or the full area if you wish), Raff's is an icon, turned up.

Think ample screens, art deco styling, sports memorabilia and nostalgic imagery adorning the walls. Plus, there is an alfresco area at the front, so patrons can enjoy an indoor/outdoor space altogether.

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 (V, LGO, LDO, VGO)
Sliced seasonal fresh fruit (LD, LG, VG)
Bacon & egg slider
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, seeds (V, LD, LGO)
Bacon & eggs, scrambled on toast, field mushrooms, grilled tomato (LGO, LDO)
Shakshuka, poached eggs in spiced tomato sauce, chorizo, herbs, feta, sourdough
Fruit bowl, seasonal fruits, honey yoghurt, granola (V, VGO, LDO, LGO)

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, green pea & artichoke puree, grilled zucchini and mixed fresh herbs (LG, LD, A)
Roast chicken, greek lemon potato, puttanesca sauce, fresh basil (LG, LD, I)
Char grilled aged rump, potato gratin, broccolini, pepper sauce (LDO, LG)
Gnocchi alla sorrentina, tomato sugo, confit tomatoes, stracciatella, fresh basil (LG, V, VGO, LDO)

SELECT TWO SALADS
Caesar salad, gem lettuce, bacon, soft egg, croutons, anchovies, parmesan (LDO, LGO, VO, I)
Honey Maple pumpkin salad, 5 spice roasted pumpkin, cherry tomatoes, cucumber, mixed leaves, nut free basil pesto, honey, maple syrup, feta cheese, pumpkin seeds, sunflower seeds (LG, LDO, V, VGO)
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
Sausage roll, ketchup
Vietnamese duck spring rolls, sweet chilli sauce
Mini beef wellington, bearnaise sauce
Spinach, ricotta & chorizo involtini
Vegetarian mini quiche (V)
Halloumi vegetable skewers, seasonal grilled vegetables (LG, V)
Mushroom & Thyme Arancini (LD, LG, VG, V)

COLD

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

SWEET

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



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CANAPE PACKAGE

SUBSTANTIAL

$11.50 each | Minimum of 20 to be ordered

Cheeseburger sliders

Mini beer battered fish & chips, tartare (A)

Fried chicken, aioli (LG)

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

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

PLATTERS (30 PIECES)

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

Trio of sliders, cheeseburger, bbq brisket, halloumi $225

Trio of arancini, truffle, sundried tomato, pumpkin (LD, LG, VG) $135

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

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

Lamb kofta, mint tzatziki (LDO, LG) $180

Charcuterie, mixed cured meats, olives (LD, LG) $140

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



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SET MENU



2 COURSE $67pp

SHARED ENTRÉE
Shared flat bread, chilli rosemary oil (LGO, LD, VG, V)
Affettati of thinly sliced meats, artichoke hearts, olives (LG, LD)
La Delizia Stracciatella, medley tomatoes, spanish onion, basil pesto (LG, LDO, V, VGO NF)

MAINS
Choose two for alternative drop of both | Choice of two for 12 guests or less
Panfried barramundi, green pea & artichoke puree, grilled zucchini and mixed fresh herbs (LG, LD, A)
Garlic & herb roasted chicken, greek lemon potato, puttanesca sauce, fresh basil (LG, LD, I)
Sirloin steak, potato gratin, watercress, red wine jus (LG, LDO, NF)
Gnocchi alla sorrentina, tomato sugo, confit tomatoes, stracciatella, fresh basil (LG, V, VGO, LDO)

3 COURSE $78PP

SHARED ENTRÉE
Shared flat bread, chilli rosemary oil (LGO, LD, VG, V)
Affettati of thinly sliced meats, artichoke hearts, olives (LG, LD)
La Delizia Stracciatella, medley tomatoes, spanish onion, basil pesto (LG, LDO, V, VGO NF)

MAINS
Choose two for alternative drop of both | Choice of two for 12 guests or less
Panfried barramundi, green pea & artichoke puree, grilled zucchini and mixed fresh herbs (LG, LD, A)
Garlic & herb roasted chicken, greek lemon potato, puttanesca sauce, fresh basil (LG, LD, I)
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

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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 (VO, VGO)
Chantilly cream (LG, V)
Danish (V)
Egg mayo sandwich (LDO, V)
Salmon cream cheese bagle
Jam (LD, LG, VG)
Scones (V)



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BEVERAGE PACKAGES



STANDARD

2HRS $48PP
3HRS - $61PP
4HRS - $75PP

WINES
Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & 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 $59PP
3HRS - $73PP
4HRS - $87PP

WINES
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Howard Park Icarus Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
South Rock Shiraz
Henry & 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



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BEVERAGE ADD ONS

SPIRIT UPGRADE
Available to add to all beverage packages, minimum of 20 guests. $29pp

COCKTAILS
Treat your guests to a bespoke cocktail on arrival for an additional $15 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

(08) 9314 9000

info@rafflesperth.com.au

www.rafflesperth.com.au

70 - 72 Canning Beach Road

Applecross, WA 6153

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