

EVENTS & FUNCTIONS

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ROYAL

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BUILT IN 1882 ON THE CORNER OF WILLIAM & WELLINGTON STREETS,
THE ROYAL HOTEL WAS THE ORIGINAL HEART AND SOUL OF PERTH.

BACK IN HER HEYDAY, THE ROYAL WAS A HIVE OF MIXED ACTIVITY -
THE TRUE EPICENTRE AND MELTING POT OF PERTH, AND THE EPITOME
OF A GREAT AUSTRALIAN PUB.

[TAKE A 3D TOUR OF OUR VENUE](#)



THE LOUNGE

SUITS 15-30 GUESTS

COCKTAIL STYLE

NOT ENTIRELY PRIVATE BUT STILL EXCLUSIVE, IT'S THE FIREPLACE FOR US. AND MAYBE THE PINK FLAMINGO.

WARM AND INVITING WITH CAREFULLY CURATED ARTWORKS. SUITS UP TO 30 GUESTS, BUT CAN BE COMBINED WITH THE PARLOUR AND BALCONY FOR LARGER PARTIES UP TO 150 - 200 GUESTS.



THE PARLOUR

SUITS 40 GUESTS

COCKTAIL STYLE

PART SPEAKEASY PART COCKTAIL BAR, THE PARLOUR IS A FAVOURITE FOR EXCLUSIVE EVENTS. WITH YOUR OWN PRIVATE BAR, AND MOOD LIGHTING, IT'S THE PERFECT SPOT FOR A COCKTAIL STYLE CELEBRATION.

FOR LARGER EVENTS THERE IS THE OPTION TO INCLUDE PART OF THE BALCONY IN YOUR SPACE FOR UP TO 80 GUESTS.

LARGER STILL?

COMBINE THE PARLOUR, LOUNGE AND BALCONY FOR THE ULTIMATE CELEBRATION WITH 150 - 200 OF YOUR CLOSEST FRIENDS.



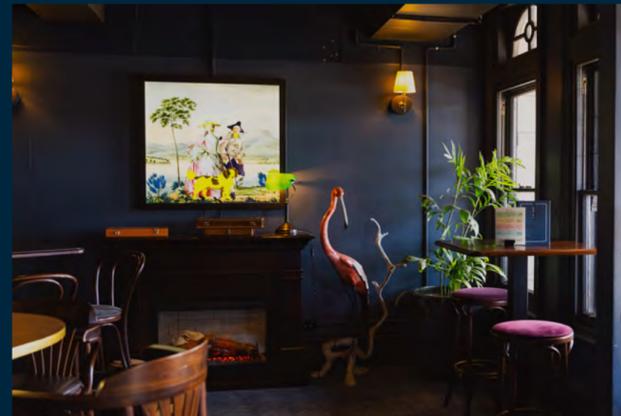
THE BALCONY

SUITS 20-100 GUESTS

THE PERFECT SPACE TO FEEL THE ATMOSPHERE OF THE PUB.

YOUR GUESTS CAN MINGLE WITH A GLASS IN HAND AND WATCH THE WORLD GO BY.

WE CAN ROPE OFF AN AREA OF OUR BALCONY FOR YOUR EXCLUSIVE USE.



HALF FIRST FLOOR

SUITABLE FOR 150 - 250 GUESTS COCKTAIL STYLE

DON'T HAVE QUITE ENOUGH GUESTS TO WARRANT THE ENTIRE FIRST FLOOR? NOT TO WORRY, YOU CAN STILL RESERVE HALF OF THE SPACE FOR YOUR EXCLUSIVE USE.

THIS WILL INCLUDE YOUR OWN PRIVATE PARLOUR BAR, A LARGE SECTION OF THE BALCONY AND OUR INSIDE LOUNGE SPACE

THE ENTIRE FIRST FLOOR

SUITS BETWEEN 300-500 GUESTS COCKTAIL STYLE

BIG OCCASION?
BE TREATED LIKE ROYALTY AND BOOK OUT THE ENTIRE FIRST FLOOR, YOU CAN CHOOSE THE PLAYLIST OR HIRE THE DJ.

MOVE FREELY THROUGHOUT THE VARIOUS SPACES, EACH WITH A DIFFERENT PERSONALITY INCLUDING THE KARAOKE ROOM, PARLOUR BAR, BALCONY, TRILLIARDS ROOM, HORSESHOE BAR AND EVERYTHING IN BETWEEN!



PRIVATE DINING ROOM

MINIMUM 8 GUESTS

MAXIMUM 14 GUESTS

THINK INTIMATE, RICH COLOURS, LONG TABLE AND CANDLELIGHT. IT'S PRETTY SPECIAL. PRIVATE LUNCHEAS AND DINNERS FOR BETWEEN 8 AND 14 GUESTS.

INCLUDES COMPLIMENTARY ACCESS TO THE KARAOKE ROOM WHICH IS HIGHLY ENCOURAGED.

MENU DIFFERS DEPENDING ON DAY AND TIME SO ENQUIRE NOW FOR MORE DETAILS.



KARAOKE

SUITS FROM 6 TO 15 GUESTS

LET THERE BE KARAOKE. LEAVE YOUR REPUTATION AT THE DOOR, PICK A TUNE AND SING IT BADLY.

YOU LOVE IT.

AND WE'LL TELL YOU WE DO TOO.

OUR KARAOKE ROOM CAN BE BOOKED MONDAY - SUNDAY FOR BETWEEN 6 & 15 GUESTS FOR 2 HOUR TIME SLOTS.

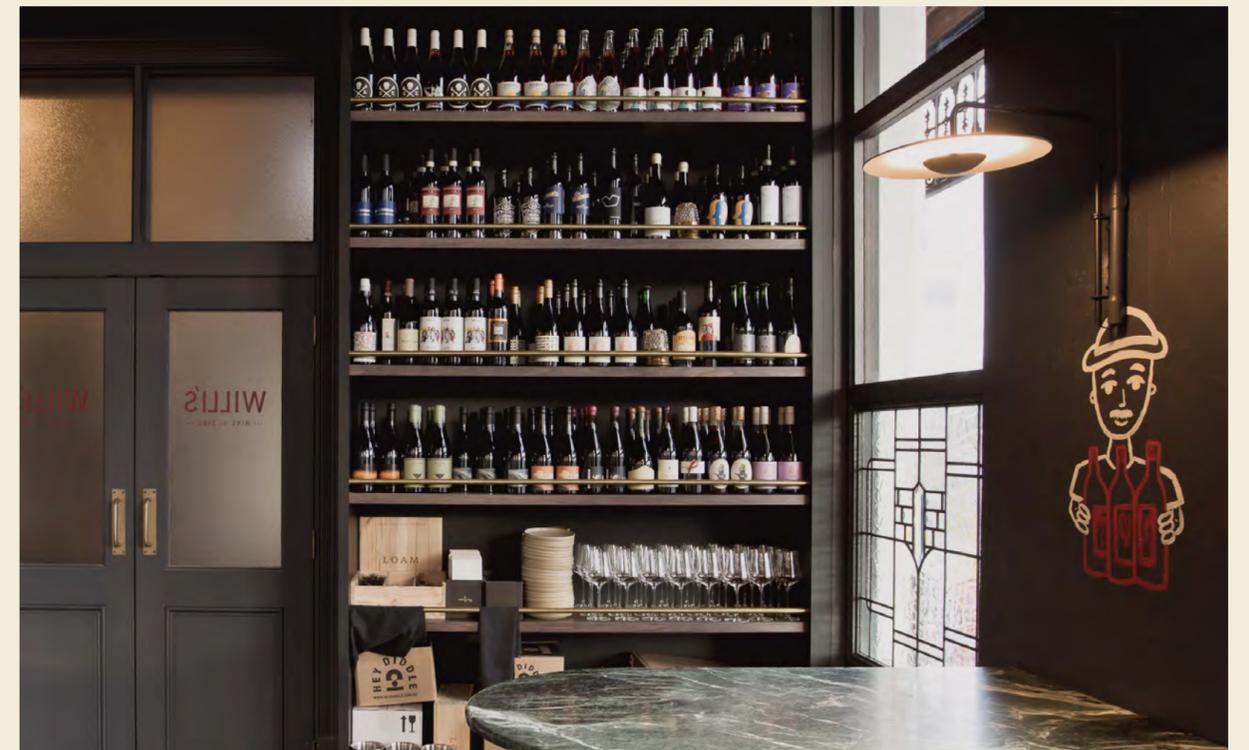


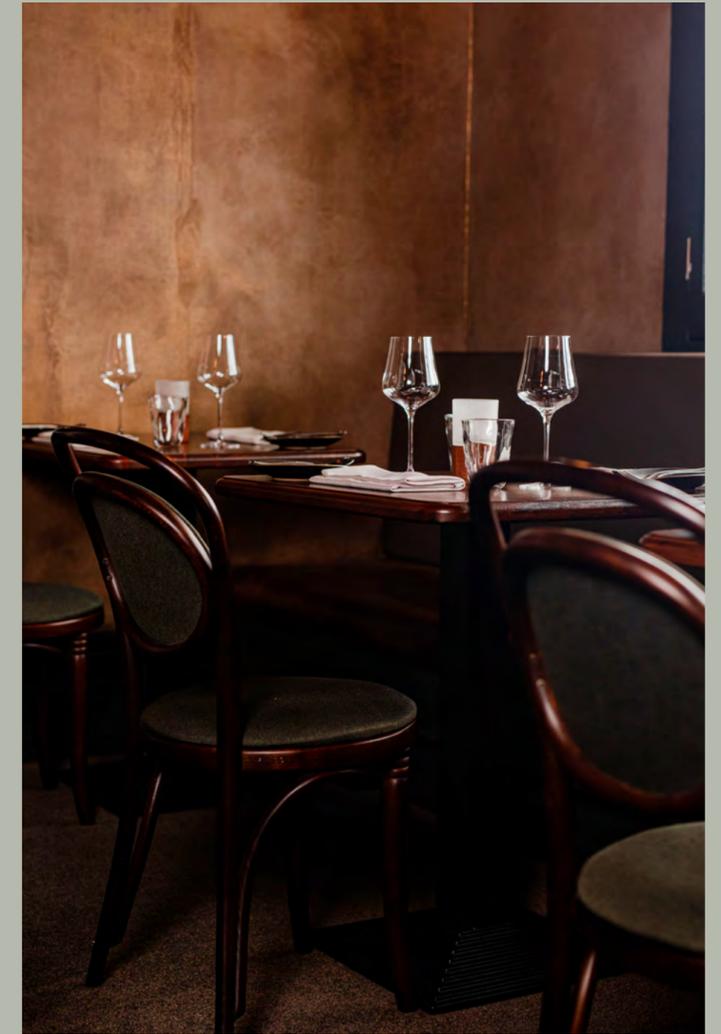
WILLI'S WINE BAR

SUITS 40 - 130 GUESTS

WITH A LITTLE EUROPEAN INFLUENCE AND A TOUCH OF THEATRE. WILLI'S IS PERFECT FOR WEDDINGS, EXHIBITIONS, SPECIAL PRIVATE FUNCTIONS AND CORPORATE EVENTS. LOVE WILLI'S THE WAY IT IS OR INDULGE US WITH YOUR OWN VISION.

SUITS 40 - 50 GUESTS FOR A SIT DOWN MEAL OR 70 - 130 GUESTS FOR A COCKTAIL EVENT





FLEUR RESTAURANT

SUITS UP TO 45 GUESTS SIT DOWN

INTIMATE AND STRIKING, FLEUR CHAMPIONS THE BEST OF LOCAL PRODUCE PLATED WITH INTRICATE MINIMALISM. A DINING EXPERIENCE CREATED EQUALLY FOR THE MIDWEEK INDULGENCE AND THE CELEBRATORY OCCASION DINNER.

FLEUR IS AVAILABLE FOR A SELECT NUMBER OF PRIVATE FUNCTIONS ANNUALLY.

PRIVATE DINING ROOM

PRIVATE DINING SAMPLE MENU

MENU DU JOUR AVAILABLE WEDNESDAY TO SATURDAY EVENING FOR \$95 PP

AFTERNOON BLOOM AVAILABLE SATURDAY AT 12.30PM, 1PM, 1.30PM FOR \$75 PP

ADDITIONAL ITEMS AVAILABLE FOR PURCHASE

CAVIAR MP OYSTERS MP BEVERAGE PAIRING (4) 70

DIETARY REQUIREMENTS CAN BE CATERED FOR IF ADVISED IN ADVANCE



fleur

afternoon bloom \$75pp
prosecco on arrival

savoury

roasted seed tapenade, crispy capers, society garlic
rye, tomato fondue, goats feta, px gel, basil
potato rosti, cured salmon, smoked crème fraîche, roe

sesame bagel, serrano, rocket, pear, chive cream cheese

sweet

choux, passionfruit crèmeux, raspberry
wattleseed churro, milk chocolate
burnt honey, white chocolate tart, honeycomb, bee pollen

petit fours

daily selection

organic, large leaf tea

afternoon bloom

fleur

menu du jour

95 pp (whole table only) • four course tasting menu

baked sourdough, french butter
seasonal canapé

entrée

kingfish crudo, cashew cream, pommes allumettes,
celery, horseradish, white soy vinaigrette
or
beef tartare, onion emulsion,
egg yolk fudge, rye crackers

main

slow cooked lamb, green olive puree,
piperade, olive seed crumble, lamb jus
or
pan roasted market fish, parsnip,
silverbeet, pencil leek, admiral sauce
served with kipfler potatoes

finish

muscovado tart, double vanilla ice cream,
almond crumb

CANAPES

\$6 PER PIECE | 20 PIECE MINIMUM PER CANAPE

CHICKEN PARFAIT TART

CHICKEN PARFAIT, PASTRY TART, SOUR CHERRY

NF, SFF, GFO

OCEAN TROUT TOSTADA

OCEAN TROUT, CHIPOTLE, LIME, PICKLED RED ONION, CORIANDER, TOSTADA CRACKER

GF, NF, SFF, DFO

BEEF TARTARE CROSTINI

HORSERADISH CREAM, CURED EGG YOLK

NF, SFF, GFO

FRIED KIMCHI RICE BALLS

MAYONNAISE, EGG YOLK, PARMESAN

V, SFF

OYSTERS NATURAL, MIGNONETTE, HOT SAUCE, LEMON

ORDER BY THE DOZEN, 1 DOZEN MIN

GF

SUBSTANTIAL

\$12 PER PIECE | 20 PIECE MINIMUM PER SUBSTANTIAL

PRAWN KATSU SANDO

BRIOCHE BUN, KOSHU DRESSED CABBAGE

SFF, NF, GFO, VO, DFO

THE ROYAL WITH CHEESE SLIDER

WAGYU BEEF, PICKLES, TOMATO SAUCE, MUSTARD

SFF, NF, GFO, VO, DFO

SOY ROASTED PUMPKIN SALAD

HORSERADISH CREAM, SMOKED PIMENTO PEPITAS

V, GF, VGO, DFO

PORK CRESPELLE ROLL

CRESPELLE PANCAKE, SHAVED PORK, MUSHROOM

NF, GFO, VO, DF

DESSERT

\$6 PER PIECE | 20 PIECE MINIMUM PER CANAPE

WATTLESEED CHURROS

CHOCOLATE DIPPING SAUCE

PASSIONFRUIT CHOUX PUFF

RASPBERRY

WHITE CHOCOLATE & MASCARPONE TART

BURNT HONEY

CHOCOLATE SEMIFREDDO

COCONUT, CHERRY

VG

DIETARY KEY

GLUTEN FREE GF | DAIRY FREE DF | VEGETARIAN V | VEGAN VG | SHELLFISH FREE SFF | NUT FREE NF | OPTION O

** DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE **

SHARE BOWLS - COLD

SERVES APPROX 10 GUESTS PER BOWL

SALT & VINEGAR CASSAVA CRISPS GF, V, NF, SFF \$20

HOUSE MARINATED OLIVES GF, V, NF, SFF \$25

SMOKED MIXED NUTS GF, VG, DF, SFF \$20

POACHED PRAWNS, BUTTER LETTUCE,
MARIE ROSE SAUCE GF, DF, NF \$60

SHARE BOWLS - HOT

SERVES APPROX 10 GUESTS PER BOWL

CRISPY FRIED POTATOES, CELERY SALT,
DILL AIOLI DF, V, NF, SSF \$30

CHICKEN KARAAGE BONELESS BITES,
LEMON MAYO, NATIVE SALT & PEPPER NF, SSF \$55

PORK BELLY BITES, KOREAN BBQ SAUCE NF, DF, GF \$55

KIMCHI FRIED CAULIFLOWER (KFC),
TOASTED SESAME, SCALLION VG, DF, NF, SSF \$50

FIRE DUST FRIED SQUID, PARSLEY,
CHILLI, LEMON AIOLI NF, SSF, GFO \$60

BOARDS

SERVES APPROX 10 GUESTS PER BOARD

FLATBREAD & DIPS

HOUSE MADE HUMMUS, ROMESCO AND FRENCH ONION DIPS WITH TOASTED FLATBREAD

V, NF, SSF, GFO \$45

CHEESE BOARD

A SELECTION OF LOCAL & INTERNATIONAL CHEESES PAIRED WITH CONDIMENTS & CRISPS

V, NF, SSF, GFO \$100 / 3 CHEESES

ANTIPASTO BOARD

LOCALLY SOURCED CURED MEATS, MARINATED VEGETABLES, CONDIMENTS, TOASTED SOURDOUGH

NF, SSF, GFO \$250

DIETARY KEY

GLUTEN FREE GF | DAIRY FREE DF | VEGETARIAN V | VEGAN VG | SHELLFISH FREE SFF | NUT FREE NF | OPTION O

** DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE **

YOUR STANDARD GEM

HOUSE WINES

ENJOY OUR CLASSIC HOUSE WINES INCLUDING A PROSECCO, WHITE, ROSÉ AND RED. THE SELECTION MAY CHANGE DEPENDING ON AVAILABILITY BUT WILL ALWAYS BE DELICIOUS! SEE OUR CURRENT BEVERAGE LIST FOR SELECTION

APPROX. \$58 - \$63 BTL | \$12 - \$13 GLASS

BEERS ON TAP

A ROTATING SELECTION OF LAGERS, ALES, SOURS & CIDER
APPROX. \$12 - \$15 PINTS

SOFT DRINKS

PEPSI, PEPSI MAX, LEMONADE, GINGER ALE, TONIC WATER, LEMON LIME & BITTERS, JUICES
APPROX. \$4-\$5

BEVERAGES

THE CROWN JEWELS

PREMIUM SELECTION OF WINE

INCLUDES ALL OUR WINES OFFERED BY THE GLASS TO GIVE YOUR GUESTS MORE CHOICE AND A MORE PREMIUM SELECTION

APPROX. \$58 - \$68 BTL | \$12 - \$14 GLASS

SPIRITS

HOUSE SELECTION; DANDELION VODKA, DANDELION GIN, BUFFALO TRACE, STARWARD, PAMPERO BLANCO, SAILOR JERRY SPICED RUM & CORAZON TEQUILA
APPROX. \$12

BEERS ON TAP

A ROTATING SELECTION OF LAGERS, ALES, SOURS & CIDER
APPROX. \$12 - \$15 PINTS

SOFT DRINKS

FEVER-TREE SELECTION, PEPSI, PEPSI MAX, DRY GINGER ALE, TONIC WATER, LEMONADE, LEMON LIME & BITTERS, JUICES
APPROX. \$4-\$5

THE ROYAL TREATMENT

ALL WINE

LET THEM DRINK WINE! INCLUDES ANYTHING OFF OUR WINE LIST FOR THOSE WITH DISCERNING WINE TASTES

APPROX. \$58 - \$99 BTL | \$12 - \$21 GLASS

SPIRITS

HOUSE SELECTION PLUS BACK BAR SELECTION
APPROX. \$12 - \$30

BEERS ON TAP

A ROTATING SELECTION OF LAGERS, ALES, SOURS & CIDER
APPROX. \$12 - \$15 PINTS

COCKTAILS

OUR TASTY SELECTION OF CLASSIC AND SIGNATURE COCKTAILS AND EXCELLENT SELECTION OF NON-ALCOHOLIC COCKTAILS
APPROX. \$17- \$21

SOFT DRINKS

FEVER-TREE SELECTION, PEPSI, PEPSI MAX, DRY GINGER ALE, TONIC WATER, LEMONADE, LEMON LIME & BITTERS, JUICES
APPROX. \$4-\$5

CAKES

CELEBRATION CAKES

TWO SIZES AVAILABLE

6x6 | SERVES 6-10 | \$160

8x5 | SERVES 15-20 | \$190

CHOCOLATE FUDGE

CLASSIC CHOCOLATE CAKE ENRICHED WITH FUDGE FILLING, BELGIAN COCOA POWDER & VANILLA BUTTERCREAM FROSTING

COCONUT RUM

RICH YELLOW CAKE INFUSED WITH COCONUT RUM LIQUEUR TOPPED WITH RUM BUTTERCREAM

RED VELVET

FLUFFY, FLAVOURSOME & PERFECTLY RED WITH A TOUCH OF COCOA AND SILKY CREAM CHEESE FROSTING

DULCHE DE LECHE

CLASSIC VANILLA BUTTER CAKE MADE DECADENT WITH CREAMY DULCHE DE LECHE FILLING AND VANILLA BUTTERCREAM

BISCOFF

PERFECTLY MARBLED, BUTTERY BISCOFF CAKE WITH BISCOFF AND BUTTERCREAM FILLING AND VANILLA BUTTERCREAM FROSTING.

HAVE A CERTAIN COLOUR SCHEME OR DECORATION THEME IN MIND? LET US KNOW!

CAKEAGE

BRING YOUR OWN CAKE
\$5 PP

CAKEAGE FEE INCLUDES STORAGE OF CAKE THE DAY OF YOUR BOOKING, CANDLES, CUTTING AND SERVING.

CUPCAKES

MINIMUM ORDER OF 12 PER FLAVOUR
\$7 EACH

BASE -
CHOCOLATE OR VANILLA
WITH BUTTERCREAM FROSTING

DESIGN-
ROSETTE, WHIMSICAL OR FLORAL

CAKE POPS

MINIMUM ORDER OF 12
\$9.50 EACH

CHOOSE FROM GEOMETRIC OR
CAKESICLES

HAVE A CERTAIN COLOUR
SCHEME IN MIND?
LET US KNOW



BANQUET MENU

FOR GROUPS OF 10 - 40 FOR A SIT DOWN MEAL. ALL COURSES ARE SHARED DOWN THE TABLE BANQUET STYLE

\$70 BANQUET MENU

ENTRÉE

WARMED MARINATED OLIVES, ROASTED FENNEL
GRILLED FLAT BREAD, HERB OIL, FRENCH ONION DIP
LOCALLY SOURCED CHARCUTERIE & ACCOMPANIMENTS

MAIN

PORK COTOLETTA, BROWN BUTTER, SAGE CAPERS, FENNEL & CABBAGE SALAD
CASARECCE, ROASTED TOMATO SUGO, FIOR DI LATTE, BASIL

SIDES

CRISPY FRIED POTATOES, CELERY SALT, DILL AIOLI
GRILLED BROCCOLINI, HUMMUS, RED ZA'ATAR ONIONS, POMEGRANATE DRESSING

DESSERT

WATTLESEED PANNA COTTA
CHOCOLATE SEMIFREDDO

\$85 BANQUET MENU

ENTRÉE

WARMED MARINATED OLIVES, ROASTED FENNEL
GRILLED FLAT BREAD, HERB OIL, FRENCH ONION DIP
LOCALLY SOURCED CHARCUTERIE & ACCOMPANIMENTS
CHILLI FRIED SQUID, PARSLEY, GRILLED LEMON AIOLI

MAIN (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

PORK COTOLETTA, BROWN BUTTER, SAGE CAPERS, FENNEL & CABBAGE SALAD
CASARECCE, ROASTED TOMATO SUGO, FIOR DI LATTE, BASIL
KOREAN BBQ CHICKEN, CHILLI GARLIC VINEGAR, RICE NOODLES, SPRING ONION
BEEF SIRLOIN, PEPPERCORN JUS, GRILLED PICKLED ONIONS

SIDES

CRISPY FRIED POTATOES, CELERY SALT, DILL AIOLI
GRILLED BROCCOLINI, HUMMUS, RED ZA'ATAR ONIONS, POMEGRANATE DRESSING

DESSERT (PRE-SELECT TWO OPTIONS FOR YOUR MENU)

BAKED CAMEMBERT, HONEY ROASTED WALNUTS, ROSEMARY, SOURDOUGH
WATTLESEED PANNA COTTA
CHOCOLATE SEMIFREDDO

PLEASE NOTE THESE MENU ITEMS ARE INDICATIVE AND ARE SUBJECT TO CHANGE SEASONALLY. REST ASSURED THE NEW ITEMS WILL BE JUST AS GOOD!

** ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCE NOTICE **

TERMS & CONDITIONS

TENTATIVE BOOKINGS & TIMINGS

All bookings are tentative until deposit is received. Tentative bookings are held for 7 days

Deposit must be paid in full to confirm your reservation

If deposit is not received within 7 days, The Royal reserves the right to re-allocate the space to another potential client. We will make attempts to contact you should we receive other enquiries for the same date. Arrangements can be made to extend this period.

Payment of your deposit confirms your acceptance of our terms & conditions.

FINAL NUMBERS & FINAL MENU

To assist us in the smooth running of your event, final numbers and final menu selections are required at least 10 days prior to the function date.

Confirmed Numbers is the minimum you will be charged for the event. Should the numbers increase, we will endeavour to accommodate however a full payment of additional costs must be paid on the night.

FINAL PAYMENTS & MINIMUM SPENDS

Full pre-payment of your food is required a minimum of 7 days prior to your reservation. We accept all cards and are a cashless venue. The agreed minimum spend is required to be paid in full on completion of your event (we do not invoice after the event has concluded).

CANCELLATIONS

All cancellations must be made in writing.

Cancellations made within 7 days of booking the reservation will be fully refundable. Cancellations made within 7 days from the event will receive a 50% refund of the food order. Cancellations made within 48 hours of the event will forfeit all monies paid.

In the case that The Royal Hotel is unable to trade due to government enforced restrictions of any kind, and therefore forced to cancel reservations, refunds will be issued if a suitable alternative date cannot be arranged.

MUSIC & AUDIO

Requests to provide your own DJ or provide audio-visual equipment of any kind will only be considered for groups hiring Willi's exclusively or the entire first floor exclusively.

DECORATIONS

You are welcome to bring simple decorations for your function such as weighted balloons, floral arrangements or standalone signs. We kindly request no confetti, confetti balloons or glitter will be permitted in the venue. Please liaise with the events manager if you want to bring any decorations.

UNDER 18'S

To comply with WA laws, all guests under 18 years of age must be accompanied by a parent or responsible guardian.

TERMS & CONDITIONS

MENU CHANGES - SEASONAL & DIETARY

The menus provided are subject to seasonal changes, product availability and price changes.

If you or your guests have special dietary requirements, please inform us well in advance. We cannot guarantee that we can cater for all dietary requirements. Wherever possible, The Royal will endeavour to meet your requests.

PRIVATE DINING ROOM

All private dining room bookings are tentative until credit card pre-authorisation is received. Tentative bookings are held for 7 days after which may be reallocated to the next enquiry if pre-authorisation not completed. We will make attempts to contact you prior to this.

Finalised guest numbers are required 7 days prior to your reservation date. Should numbers increase we will endeavour to accommodate you. Should numbers decrease we require payment of the set menu for a minimum of 8 guests.

Cancellations made within 7 days of making the reservation will not be subject to a cancellation fee. Cancellations made prior to 7 days before the reservation will be charged a \$200 deposit that can be utilised for an alternative future date. Cancellations made within 7 days of booking date will incur a \$200 cancellation fee. For groups who no show or cancel within 24 hours of the reservation, 50% of the set menu cost is required to cover costs of produce.

KARAOKE ROOM

A minimum spend of \$200 is required for Karaoke bookings. The minimum spend is taken as a deposit to secure your booking. Payment of your deposit confirms your acceptance of these terms and conditions. At the end of the Karaoke session, the \$200 will be deducted from the final bill. If the final bill is less than \$200, no change will be given. The minimum spend payment can be used on food and beverage consumed during the booked Karaoke session.

Cancellation of karaoke room bookings will receive a full refund within 7 days of making the booking.

Cancellations made after that time can utilise their deposit for a future date.

RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during their event. Responsible service of alcohol and related laws will be enforced. Under the Liquor Licensing Laws of Western Australia, we have a duty of care to all of our customers. We therefore reserve the right to refuse service of alcohol or entry to premises to persons we feel are approaching intoxication. The Royal does not tolerate aggressive or violent behaviour towards our staff or any member of the public. Any person in violation may be removed from the premises at the discretion of security or management.

No refunds of pre-paid food or deposits will be given if clients are refused entry or service.