



Function and Events Private Rooms & Unique Spaces



Rocks on Rosalind loves a party – from a small intimate dinner in The Vault, a private party downstairs in Rocks Underground, a VIP product launch or huge festival in The Courtyard, everyone is welcome.

MAIN RESTAURANT

Enjoy the high ceilings and history of Bendigo's first bank, with a modern vibe

- Seats up to 64 in the main dining room
- An additional 14 guests can be seated in the adjoining area The Vault if required
- Limited choice menu or Banquet menu required for groups over 15 guests
- Exclusive use of the restaurant main dining room is granted on an individual basis, please talk to us about your requirements

THE VAULT

Hide away in our small private spaces

- 2 rooms, one seats 6 guests, the other seats 8 (14 total on 2 tables)
- A la Carte, banquet and limited choice menus are available
- No hire fee payable for exclusive use
- Terrific for corporate meetings and small private parties

ROCKS UNDERGROUND

Head downstairs into our private space filled with chesterfield booths, custom lounges and velvet ottomans

- Seats up to 55 guests on 5 tables, configurations can include 3 booths, 2 long tables and smaller side table
- Available for exclusive use, minimum spend is \$4000 on Friday evenings and \$5000 on Saturday evenings (No minimum spend applicable from Sun – Thurs) Deposit required for all bookings
- Limited choice menu or Banquet menu required for groups over 15 guests
- Suitable for live music, cocktail parties, drinks only events
- Some fees may apply for specialised room configurations
- There is no disabled access to this space

THE COURTYARD

A flexible space at the back of the venue, easy to move around and socialise with your guests

- The Rocks courtyard is available for use from 12pm-9pm every day and is suitable for all types of events, from a formal luncheon to a casual BBQ
- Conditions apply for events to operate past 9pm due to noise restrictions applicable to the accommodation above the outdoor space**
- Exclusive use of the courtyard is available, please discuss with us
- Rocks supplies tables, chairs and umbrellas to all events, no weather cover is included, however a marquee cover can be hired upon request and charged to your account

** Private events may hire the accommodation facilities exclusively and extend the duration of the courtyard event. Please discuss these options with us.



Rocks Beverage Packages



Rocks on Rosalind offer beverage packages and beverages on consumption. We can place a limit on a bar tab and we can organise a selection of beverages for your party that will suit your group and budget. Anything is possible at Rocks.

ROSALIND PACKAGE:

3 hours \$50pp

4 hours \$62pp

- Premium beer & light beer
- House spirits
- Basic local red and white
- Choice of 1 premium red wine & white wine
- Soft drinks

LYTTLETON PACKAGE:

3 hours \$42pp

4 hours \$50pp

- Victoria Bitter & Peroni Red
- Light beer
- Basic local white wine
- Basic local red wine
- Soft drinks

In addition to our individually selected packages we have the ability to add your favourite drink with a small supplementary charge

Supplements Include the following:

- A bubbly option for \$8.00pp
- French fizz toast for \$15.00pp
- Rocking cocktails for \$20.00pp
- Special wine \$ on consumption



Functions and Events Terms, Conditions and Booking form



Rocks on Rosalind reserves the right to limit the availability of the venue for exclusive use at different times of the year, and to charge applicable minimum spend limits for any event.

BOOKING FORM

This signed booking form is required to officially book your large or exclusive event at Rocks on Rosalind. Bookings are held as tentative until this period.

BOOKING PERIOD

A tentative booking will be held for a period of 14 days, after which time if the booking confirmation form and deposit has not been received the booking will automatically be released.

DEPOSITS FOR LARGE, OR EXCLUSIVE EVENTS

A non-refundable deposit of \$1200.00 is required to secure your booking. This deposit is held to that date and not transferable unless more than three months advance notice is given and the new date is confirmed within one month of postponing. The new date of the event must be within 1 year of the original date. Once the deposit is paid the specific area is booked for your use only.

CONFIRMATION OF GUEST NUMBERS AND MENU

Final numbers are required 14 days prior to the event, along with menu choices and any dietary requirements of your guests. Any changes after this time are subject to availability and may incur additional fees. Refunds will not be given for any changes in numbers within 14 days of your event.

MINIMUM SPEND

Some rooms and spaces require a minimum spend at peak times of the week or year. A minimum spend arrangement means that the combined food and beverage spend for all attendees at your event must reach this minimum. If your total singular or combined spend does not reach this minimum, a surcharge amount of the difference will be added to your final account, payable by the event host.

SUNDAYS AND PUBLIC HOLIDAYS

Sunday and Public Holidays attract a 10% surcharge on food and beverage purchases. Please discuss this with us at the time of booking to ensure you are aware of all fees payable.

PAYMENT

Payment of your food component is to be received in full 14 days prior to the event by direct debit, cheque, cash or by EFTPOS. See www.rocksonrosalind.com/events for additional details on room sizes and full terms and conditions applicable to the hire of our spaces.

I _____ have read and agree with all Rocks Terms and Conditions

Signed: _____

Contact phone: _____

Print name of host: _____

Date of signing: _____

Event date: _____

Email: _____



Functions and Events FAQ's



DO YOU CATER FOR DIETARY REQUIREMENTS?

Yes! We happily cater for gluten free, coeliac and vegetarian guests.

A LA CARTE AND BANQUET MENUS

Vegetarian guests are well catered for, with our vegetarian banquet option always available, and a range of vegetarian options on our a la carte menu.

DEGUSTATION MENUS

Please provide at least 14 days notice if requiring a vegetarian alternative for a degustation menu. We are unable to offer a substitute on the evening as these menus have specialised ingredients (such as caviar!) sourced specifically for the event and portioned suitability. We are unable to prepare an individual, custom made degustation menu for a specific guest who has dietary requirements. Instead, we have our vegetarian banquet menu available and will substitute courses with dishes from our restaurant menus.

MOBILE FOOD

If you need to cater for dietary requirements at a mobile food event, please discuss with us prior to finalising your menu choices. Alternative large plate arrangements can be made to ensure these guests are satisfied.

ARE THERE FLEXIBLE PACKAGE OPTIONS?

At Rocks we know what we do best, and have created menus and beverage packages to deliver this to you. However we do love a new idea, so if you are thinking of something different, or require some modifications, please talk to us.

DO YOU CATER FOR CHILDREN?

Kids are always welcome at Rocks. A fun and varied kids menu is available, and we do have a highchair.

DO YOU HAVE DISABLED ACCESS?

We have disabled access via View Street into the main restaurant. Please note that the disabled toilet is only accessible from the main restaurant, and not from the courtyard or Rocks UNDERGROUND. There is only stair access to Rocks UNDERGROUND.

WHY CAN'T I STAY IN THE COURTYARD AFTER 9PM?

Rocks adheres to a strict 9pm courtyard curfew, respectfully eliminating noise for the guests in Fountain View Suites, which are above the restaurant and overlooking the courtyard. If any person would like to host a late evening party, you are required to book at least 8 of the 10 rooms. Enjoy a late night event, and then wander upstairs and stay the night. Please ask us about booking these rooms.



Rocks Cocktail and Food Packages



We understand the happiness that great food brings, and how much food each type of event we cater for requires for success. We recommend that any event that encompasses a meal time provides at least 8 items per person. Please ask us for our expertise as to how much food your event will require.

CANAPÉ CHOICES

HOT CANAPES

- Seared half shell scallops (2) \$8**
Wakami wasabi foam, salmon roe, black vinegar, ginger & sesame dressing
- Pork belly (2) \$5**
Sticky pork belly, black pepper caramel
- Salt & pepper squid (2) \$5**
House made Firecracker sauce & fresh lime
- King prawns (2) \$8**
Tempura prawns, tamarind caramel
- Lamb back strap (2) \$8**
Truffle polenta, porcini dust
- Cotechino (2) \$6**
Pork, cinnamon & nutmeg sausage, walnuts, goats cheese, spiced dressing
- Shitake & duck broth (2) \$5**
Prawns and coconut
- Duck larp (2) \$5**
Thai sticky rice, green papaya salad
- Tempura bug tails (2) \$5**
Chinese shallot oil
- Hand cut chips \$5 per bucket**
Handmade twice cooked chips, garlic aioli

COLD CANAPES

- Charcuterie board \$12pp**
- Cheese board \$12pp**
- Watermelon & lime consommé (2) \$5**
- Fraser Island crab salad (2) \$10**
Avocado & artichoke mousse, palm hearts, radish, watercress
- Saffron scallop ceviche (2slices) \$4**
- Fig & walnut salad (2) \$4**
Goats cheese, asparagus
- Confit prawn salad (2) \$6**
Watermelon, nahm jim
- Pork rilette (2) \$5**
Confit pork rilette, chili jam
- Beef (2) \$6**
Mustard crusted beef en croute
- Goats cheese tart (2) \$6**
Candied pecans & sauce soubise

SUBSTANTIAL CANAPES

- 100g prime beef \$14pp**
Pomme puree, maderia jus
- Carved lamb cutlet \$12pp**
Artichoke & potato puree
- Confit duck salad (1/2 leg) \$15pp**
Cos, lardons, croutons
- Yellow curry scallops \$16pp**
Steamed rice
- Zucchini ribbons \$10pp**
Chestnut puree, raisins, artichokes, confit shallots, green olive puree

Upgrade your cocktail party to Rock Star status by adding on any of these additional dishes

- Oyster bar \$7.2pp
- Prawn bar \$13.2pp
- Private chef dish \$POA
- Green curry chicken \$14.9pp
- Red curry duck* \$19.9pp
- Peking duck bar \$5pp



Something Special at Rocks



The team at Rocks on Rosalind offer something special for the discerning palate. A privately tailored degustation with matching beverage - Fine dining is available in Bendigo. Anything is possible at Rocks.

FOOD OFFERING: DEGUSTATION

5 course degustation \$109pp

7 course degustation \$146pp

9 course degustation \$192pp

SOMMELIER'S SELECTION:

from \$76pp

Food and wine matching is an art where an experienced and professionally trained sommelier will carefully and thoughtfully craft beautiful flavour matches to further enhance the food and beverage offering.

Our banquet and specialty menus can be matched with wines, cocktails or beers, to create a true dining experience which is both memorable and delicious.

Fine dining is available in Bendigo and can be tailored to a range of budgets. Discuss your thoughts and event style personally with Finn who will organise the perfect selection to suit the menu, your tastes and your guest requirements.

In addition to our individually selected packages we have the ability to add your favourite drink with a small supplementary charge

Supplements include the following:

- Canapés on arrival \$12pp
- French fizz on arrival \$POA
- Rocking cocktails for \$20pp
- Special wine \$POA (we will discuss your preference)
- BYO \$20 per bottle corkage - bring something you have been saving for a special occasion

DEGUSTATION MENU SAMPLE

Canapés on arrival

Tempura nori wrapped Moreton Bay bug tail Chinese Shallot oil

Pork rilette dry vermouth, cassis, beurre noisette & juniper

MATCHED WITH:
2005 Goutorbe Champagne Ay

Patagonian tooth fish rose water spiced poached pear, celeriac puree & lemon salt

MATCHED WITH:
Curly Flat Pinot Gris

Duck, pistachio & foie gras terrine salted thyme, cassis & Domaine du Chateau Gris Bourgogne jelly en brioche

MATCHED WITH:
2007 Domaine du Chateau Gris Clos du lupe - Nuits de Saint Georges, Burgundy.

Grade 7 Wagyu porterhouse pommes fondant, borlotti, broad & white bean ragout, star anise, chocolate & vanilla jus

MATCHED WITH:
2006 Turners Crossing The Cut
1997 Leconfield Cabernets

Cheese platters Lavoche, apple and quince paste

MATCHED WITH:
Rutherglen Muscat



Your Dinner Party



A Rocks on Rosalind dinner event will be an evening to remember. We offer multi-dish banquet menus, an easy to navigate limited choice menu or even the option to custom design your own menu, with all of your favorite flavors available.

TASTING BANQUET

**\$55PP
MATCHED WINE: \$35PP**

Bread

Seared scallops GF
Potato foam, chorizo & tomato dressing

Tempura soft shell crab GF
Ponzu sauce

Salt & pepperberry squid
Fire cracker sauce, lime

18 month aged Culatello prosciutto & buffalo haloumi
Roasted pear dressing

Butifarra Blanca GF
Sweet corn, white beans, salsa verde

Sherry braised lamb shoulder GF
Roasted peppers, goats curd, lemon, herb panko crumbs

Cos salad GF, V
Goats curd & hazelnut dressing

Garlic roasted Moreton Bay bugs GF
Prosciutto, sweet corn, white bean, pea ragout

Pork Belly GF
Master stock poached, black pepper caramel

Asparagus GF, V
Poached egg, pea puree, hazelnut dressing

Hand cut chips GF

GUEST SELECTION

3 COURSE \$65PP

Bread

Shared Entree

Salt & pepperberry squid
Fire cracker sauce, lime

Seared scallops GF
Potato foam, chorizo & tomato dressing

Pork belly GF
Master stock poached, black pepper caramel

Choice of

Royal Thai yellow curry GF
Moreton Bay bug tail, scallops, prawns, bok choy, steamed jasmine rice

Miso glazed pumpkin & eggplant *VE
Cucumber pickle, sesame seeds

Szechuan crusted half duck GF
Pickled papaya, bean sprouts, tamarind caramel

Grain fed porterhouse 300g
Hand cut chips, shiraz jus

**ADD SHARED DESSERT TIERS
\$12.9PP**

**ADD SELECTION OF SIDES
\$4.9PP**

BUILD YOUR OWN BANQUET

You choose a selection of your most favorite Rocks dishes, and we will create your very own personalised menu.

Price varies depending on dishes chosen

14 days minimum notice is required.