



## *Village Functions at Rookwood*

### **Opening Hours**

Monday to Sunday  
9am – 6pm

### **Booking Enquiries**

02 8665 4420  
Monday to Friday  
9am – 5pm

Cnr of Memorial Ave & Necropolis Drive,  
Rookwood Cemetery NSW 2141  
[enquiries@villagefunctionsatrookwood.com.au](mailto:enquiries@villagefunctionsatrookwood.com.au)  
[www.villagefunctionsatrookwood.com.au](http://www.villagefunctionsatrookwood.com.au)



## Village Functions at Rookwood

Village Functions at Rookwood encompasses two purpose built reception venues and unique menus that cater for all cultural needs, providing a special place in which to celebrate the memory of a loved one.

Capacities	Sit down	Standing	Minimum numbers	Service fee	Extension 30 mins	Audio/visual
Sapphire Room (both rooms)	120	300	100	\$500	\$150	Yes
Amber Room	60	120	30	\$300	\$100	Yes
Topaz Room	60	120	30	\$300	\$100	Yes
Emerald Courtyard	-	50	30	\$100	\$50	N/A
Café Garden	30	50	10	Nil	Nil	N/A

**Duration:** The duration of a function is 1.5 hours which is covered by the service fee.

**Location and parking:** The Village Functions at Rookwood is located on corner of Memorial Avenue and Necropolis Drive and has ample parking adjacent to the reception venues.

**Audio visual requirements:** We have audio visual facilities available in both of our rooms, including monitors, microphones and speakers

## Light Menu

### Morning & Afternoon Tea

**\$15 per person**

#### Devonshire scones

Daily baked plain & fruit scones  
House preserves & freshly whipped cream

#### Hot savouries

Mini quiche  
Spring pea, mozzarella arancini *v (gf on request)*

#### Gourmet biscuit

A variety of freshly baked cookies & biscuits

### Lite Refreshments

**\$18 per person**

#### Gourmet sandwich triangles

Chicken & mayonnaise  
Roast beef, tomato & lettuce  
Shaved ham & cheese  
Smoked salmon, cream cheese & capers  
Egg mayonnaise & shredded lettuce *v*

#### Freshly baked cakes & slices

Lemon curd profiteroles  
Orange & almond cake *gf*  
Chocolate brownie cake  
Carrot cake with lemon frosting

### Lite Lunch

**\$23 per person**

#### Gourmet sandwich triangles

Chicken & mayonnaise  
Roast beef, tomato & lettuce  
Shaved ham & cheese  
Smoked salmon, cream cheese & capers  
Egg mayonnaise, shredded lettuce *v*

#### Hot savouries

Assorted mini pizzas  
Freshly baked mini pies  
Spring pea, mozzarella arancini *v (gf on request)*

#### Meatballs

Homemade meatballs served with smoky tomato relish *gf*

#### Freshly baked cakes & slices

Lemon curd profiteroles  
Orange & almond cake *gf*  
Chocolate brownie cake  
Carrot cake with lemon frosting

### High Tea

**\$25 per person**

#### Devonshire scones

Daily baked plain & fruit scones  
House preserves & freshly whipped cream

#### Hot savouries

Mini quiche  
Assorted mini pizzas  
Freshly baked mini pies  
Spring pea, mozzarella arancini *v (gf on request)*

#### Gourmet sandwich triangles

Chicken & mayonnaise  
Roast beef, tomato & lettuce  
Shaved ham & cheese  
Smoked salmon, cream cheese & capers  
Egg mayonnaise, shredded lettuce *v*

#### Freshly baked cakes & slices

Lemon curd profiteroles  
Orange & almond cake *gf*  
Chocolate brownie cake  
Carrot cake with lemon frosting

#### Fruit platter

Fresh seasonal fruit platter *gf*

# Cultural Menus

## Greek Lite Lunch Stand-up

\$23 per person

Marinated kalamata & green olives  
Tomato wedges  
Cucumber batons  
Radishes  
Greek fava  
Feta & Kefalograviera cheeses  
Olive oil, white wine vinegar  
Ciabatta  
Olive bread

**Hot food**  
Kasseri filo pie  
Spanakopita  
Crispy calamari with tartare sauce  
Oven baked potatoes with olive oil & oregano  
Fish cocktail, lemon wedges & tartare sauce

**Sweets**  
Fresh seasonal fruit platter *gf*  
Paximadia

## Greek Lunch Sit Down

\$32 per person

Marinated kalamata & green olives  
Feta & Kefalograviera cheeses  
Tomato wedges, Cucumber batons,  
Radishes  
Dolmades  
Taramasalata  
Tirokafteri & Melitzanosalata  
Olive oil, white wine vinegar  
Ciabatta, Greek Pita bread  
Olive bread

**Hot food**  
Kasseri filo pie  
Spanakopita  
Crispy calamari with tartare sauce  
Oven baked potatoes with olive oil & oregano  
Fish cocktail, lemon wedges & tartare sauce  
Pickled baby octopus

**Sweets**  
Fresh seasonal fruit platter  
Paximadia  
Kourabiethes



## Italian Menu

\$25 per person

**Antipasto platter**  
Selection of smoked & cured meats  
Antipasti vegetables  
Marinated cheese with herbs & garlic  
Assorted dips, vegetable crudites  
Crusty ciabatta & grissini

**Hot food**  
Crispy fried arancini *v (gf on request)*  
Meatballs with tomato, ricotta & spinach *gf*  
Margherita pizza with fresh basil,  
tomatoes & garlic *v*  
Pepper gusteroni pizza, herbs, mozzarella

**Sweets**  
Tiramisu

## Armenian Menu

\$25 per person

**Mezze platter**  
Marinated olives & pickles  
Vegetable crudites & chickpeas  
Chanakh cheese  
Dolmades  
Selection of gourmet dips  
Tabouleh, lavash & pide

**Hot food**  
Spicy meatballs with mint & yoghurt *gf*  
Crispy risotto balls with shaved cheese *v*  
Zucchini fritters with tomato relish *v gf*  
Broadbean falafel *v gf*

**Sweets**  
Baklava (*48 hours required*)  
Orange & almond cake *gf*

## Macedonian & Serbian Menu

\$25 per person

**Salads**  
Vegetable crudites  
Cabbage salad  
Pasta salad  
Potato salad  
Shopska salad  
Crusty bread  
Olive bread

**Hot food**  
Kasseri filo pie  
Crispy calamari with tartare sauce  
Oven baked potatoes with olive oil & oregano  
Fried fish, lemon wedges & tartare sauce

**Sweets**  
Fresh seasonal fruit platter *gf*  
Baklava (*48 hours required*)

## Asian Menu

\$26 per person

**Hot food**  
Steamed pork buns  
Seafood wontons  
Chinese chicken & shiitake pie  
Pork dim sim  
Vegetarian spring rolls *v*  
Crispy skin pork belly with hoisin sauce  
Spicy chicken skewers, satay dipping sauce  
Egg fried rice with mixed vegetables *v*

Pickled vegetables *v*  
Hokkien noodles with beef & Asian greens  
Sriracha sauce  
Sweet chilli sauce  
Light soy sauce

**Sweets**  
Fresh seasonal fruit platter *gf*  
Mango pudding

## Additional Platters

<b>Spanakopita</b> (10 pieces)	<b>\$25</b>
<b>Spring rolls</b> (10 pieces)	<b>\$25</b>
<b>Kasseri pie</b> (20 pieces)	<b>\$50</b>
<b>Vegetarian antipasto platter</b> (serves 10 people)	<b>\$35</b>
<b>Dips &amp; breads</b> (serves 10 people)	<b>\$35</b>
<b>Gourmet sandwich selection</b> (20 triangles)	<b>\$30</b>
<b>Assorted arancini</b> (10 pieces)	<b>\$25</b>
<b>Fresh fruit platter</b> (serves 10 people)	<b>\$35</b>
<b>Cakes &amp; slices platter</b> (serves 10 people)	<b>\$35</b>
<b>Calamari</b> (serves 10 people)	<b>\$30</b>
<b>Gourmet cheese platter</b> (serves 10 people)	<b>\$60</b>
<b>Gourmet antipasto selection</b> (serves 10 people)	<b>\$50</b>
<b>Fried fish platter</b> (10 pieces)	<b>\$30</b>
<b>Hot chips</b> (serves 10 people)	<b>\$30</b>
<b>Children's nuggets &amp; chips</b> (serves 2 children)	<b>\$20</b>
<b>Children's fish &amp; chips</b> (serves 2 children)	<b>\$20</b>



## Beverage List

<b>Coffee, tea &amp; juice package</b>	<b>\$3.50 per person</b>
Freshly squeezed orange juice & iced water	
Freshly brewed coffee & T2 tea selection	
Greek coffee on request	

<b>Soft drinks</b>	<b>\$2.50 per person</b>
Variety including Coke, Coke Zero, Lift, Sprite & Mineral water	

<b>Alcohol beverage package</b>	<b>\$8 per person</b> <i>(per 1.5 hours)</i>
Morgans Bay Sparkling Cuvee	
Morgans Bay Sauvignon Blanc	
Morgans Bay Cabernet Merlot	
Tooheys Extra Dry Beer	
Hahn Premium Light Beer	

### Beverages on consumption

<b>Sparkling</b>	
Morgans Bay Sparkling Cuvee	\$40
Dunes & Greene Chardonnay Pinot Noir	\$60
Moet & Chandon Brut Imperial	\$120

<b>White</b>	
Morgans Bay Sauvignon Blanc	\$40
3 Stones Sauvignon Blanc	\$56
Kangarilla Road Pinot Grigio	\$46

<b>Red</b>	
Morgans Bay Cabernet Merlot	\$40
Tempus Two "Silver Series" Shiraz	\$56
Yering Station Village Pinot Noir	\$48

Tooheys Extra Dry Beer	\$7
Hahn Premium Light Beer	\$7
Soft drinks, Coke, Coke Zero, Lift, Sprite	\$3 per glass
Mineral Water	\$3 per glass

## Graveside catering

Collection from function centre or delivery to Graveside available.  
Minimum spend of \$200. Platter menus only available for Graveside catering.



## Flowers

If you'd like to arrange condolence flowers or add your own personalised touch to your function, our resident florist, Village Flowers at Rookwood would love to work with you to create bespoke floral styling to ensure you have a beautiful and memorable floral tribute. Village Flowers at Rookwood are on-site and very experienced in creating beautiful floral arrangements designed to match your style and suit your budget.

*For more information on floral arrangements 02 9746 5511.*

**Terms and Conditions. Book your function:** Minimum of 30 guests is applicable to both rooms and all functions are for 1.5 hours duration. Credit card details are required to secure your venue booking. **Number of guests:** We require an estimate of numbers at the time of booking. Final guest number to be confirmed at the latest 24 hours prior to your function. **Payment:** Full payment is required at the time when final number of guests is confirmed. Payment must be made using a credit card, surcharges apply (1.5% for Visa/MasterCard and 1.8% for Amex). **Cancellation:** If you cancel your function within 2 working days you will be charged the venue hire fee. If you cancel your function within 1 working day you will be charged the full amount of function. **Additional guests on the day:** If there are more guests in attendance on the day than you booked for, there will be additional beverage fee of \$6 per person charged. This includes tea & coffee, orange juice & chilled water. Additional platters of food may be purchased on the day, menu based on availability. **Surcharges:** Sunday 10%, Public Holiday 20%.