

Village Functions at Rookwood

Opening Hours

Monday to Sunday 9am – 6pm

Booking Enquiries

02 8665 4420 Monday to Friday 10am – 4pm

Cnr of Memorial Ave & Necropolis Drive, Rookwood Cemetery NSW 2141 enquiries@villagefunctionsatrookwood.com.au 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.

Catering: Please advise of any dietary, medical or religious requirements during the booking process. Vegan and gluten free menu items are available, price on application.

Light Menus

Morning & Afternoon Tea

Devonshire scones

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

\$15 per person

Hot savouries

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

Gourmet biscuit

A variety of freshly baked cookies & biscuits

Lite Refreshments

Gourmet sandwich triangles

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

\$18 per person

Freshly baked cakes & slices

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

Lite Lunch

Gourmet sandwich triangles

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

Meatballs

Homemade meatballs served with smoky tomato relish gf

\$23 per person

Hot savouries

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

Freshly baked cakes & slices

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

High Tea

Devonshire scones

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

Gourmet sandwich triangles

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

\$25 per person

Hot savouries

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

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

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

\$23 per person

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

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

\$32 per person

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

Antipasto platter

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

\$25 per person

\$25 per person

Hot food

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

Sweets

Tiramisu

Armenian Menu

Mezze platter

Marinated olives & pickles Vegetable crudites & chickpeas Chanakh cheese Dolmades Selection of gourmet dips Tabouleh, layash & 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

Salads

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

\$25 per person

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

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

\$26 per person

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

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



Beverage List

Coffee, tea & juice package Freshly squeezed orange juice & iced water Freshly brewed coffee & T2 tea selection Greek coffee on request	\$3.50 per person
Soft drinks Variety including Coke, Coke Zero, Lift, Sprite & Mineral water	\$2.50 per person
Alcohol beverage package Morgans Bay Sparkling Cuvee Morgans Bay Sauvignon Blanc Morgans Bay Cabernet Merlot Tooheys Extra Dry Beer Hahn Premium Light Beer	\$8 per person (per 1.5 hours)
Beverages on consumption Sparkling	
Morgans Bay Sparkling Cuvee Dunes & Greene Chardonnay Pinot Noir Moet & Chandon Brut Imperial	\$40 \$60 \$120
White Morgans Bay Sauvignon Blanc 3 Stones Sauvignon Blanc Kangarilla Road Pinot Grigio	\$40 \$56 \$46
Red Morgans Bay Cabernet Merlot Tempus Two "Silver Series" Shiraz Yering Station Village Pinot Noir	\$40 \$56 \$48
Tooheys Extra Dry Beer Hahn Premium Light Beer Soft drinks, Coke, Coke Zero, Lift, Sprite Mineral Water	\$7 \$7 \$3 per glass \$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 2 working days 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 \$3.50 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%.