

fleur

bistro & bar

function pack



FLEUR RESTAURANT

AVAILABLE FOR EXCLUSIVE HIRE FOR 25-45 GUESTS

INTIMATE AND STRIKING, FLEUR PRESENTS A EUROPEAN INSPIRED MENU THAT ALLOWS THE LOCAL PRODUCE TO SPEAK FOR ITSELF AND WHERE FLAVOUR AND TEXTURE ARE GIVEN EQUAL CONSIDERATION.

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

fleur
bar & bistro

6 course tasting menu 110pp (whole table only)
new world wine pairing + 95pp | old world wine pairing + 125pp

baked sourdough, butter

snack

new world nv arras 'blanc de blancs', tas
old world nv taittenger 'réserve brut', champagne, reims, fra

scallops, summer corn, miso, jowl, espelette (add caviar 20)

new world 2022 pooley 'butchers hill' riesling, coal river, tas
old world 2022 arnaud lambert 'clos de midi', chenin blanc, loire valley, fra

coal roasted market fish, braised lettuce, wakame, crème fraîche

new world 2023 fermoy estate 'reserve', chardonnay, margaret river, wa
old world 2022 boris champy, hautes-côtes de beaune, burgundy, fra

dry-aged duck, mortadella, agrodolce, grilled cherries

new world 2021 pyramid valley pinot noir, north canterbury, nz
old world 2021 giacomo fenocchio nebbiolo, piedmont, ita

chevrè tartlet, mountain pepper berry, beetroot

spiced pumpkin & maple flan, miso cream

new world nv penfolds 'grandfather', rare tawny, barossa valley, sa
old world 2020 carmes de rieussec, sauternes, bordeaux, fra

PRIVATE DINING SAMPLE MENU.

TASTING MENU AVAILABLE
WEDNESDAY TO SATURDAY EVENING.

DIETARY REQUIREMENTS CAN BE
CATERED FOR IF ADVISED
IN ADVANCE.

fleur
bar & bistro

three-course menu 105pp
(choice of one dish per course)

entrée

market fish crudo, smoked bone dressing, almond, sesame, apple & kohlrabi
beetroot gratin, comté custard, barbecued chard
duck liver parfait, mulled pear, sourdough crackers

main

dry-aged duck, mortadella, agrodolce, grilled cherries
coal roasted red emperor, braised lettuce, wakame, crème fraîche
ricotta malfatti, enoki tsukudani, parmesan cream, yolk

sides (shared)

bitter leaves, orange, pecorino, walnut
frites, parsley, parmesan

dessert

spiced pumpkin & maple flan, miso cream
fleur tiramisu, coffee & mascarpone





DRINK LIST

FLEUR HAS AN EXTENSIVE DRINK LIST CONSISTING OF WINE, COCKTAILS, SPIRITS, OUR ABSINTH TOWER AND NON ALCOHOLIC OPTIONS.

WE ARE ABLE TO CREATE PERSONALISED DRINKS DEPENDING ON THE EVENT.

SEE THE CURRENT DRINK LIST [HERE](#).

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. 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 Pizza Bar 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.