



# EVENTS PACK



To book please email [bookings@theroosevelt.com.au](mailto:bookings@theroosevelt.com.au)  
or call 0423 203 119



## *The Roosevelt*

Slip back in time to an era when dames drank martinis and men boasted loudly about the number of whiskies they had over lunch. Enjoy our award winning cocktails, a decedent champagne selection, fine food and great conversation in a sophisticated setting.

Originally opened by renowned underworld identity Abe Saffron in 1949, The Roosevelt is the epitome of sultriness and sophistication with the ability to accommodate an array of celebrations both large and small.

The Roosevelt is open  
**Tuesday through Friday from 5pm until midnight**  
**Saturday from 3pm to midnight**  
**Sunday from 5pm to 10pm**

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# The Rooms

## BAR & DINER

A room that channels 1940's New York, casting you back in time the moment you step in. Art deco design, leather banquettes, candle lit tables and vintage cocktail equipment set the scene in this intimate space. Settle in and our gregarious wait staff will assure that your drink never runs dry.

This room can be hired as part of a venue exclusive function or sectioned for parties of up to 10 people for cocktails and dining.



## THE MONROE ROOM

Continuing with the art deco inspired décor, and surrounded by our antique cocktail shaker and glass collection, this room is like no other. Our two custom-built banquet tables provides the ideal setting for a group dinner of 8-24 people, while the private bar is able to dispense custom cocktails designed your function. The space is also perfect for whisky tastings or one of our famous cocktail classes.

Seating for up to 32 for dinner or 60 for a standing cocktail style function.

## THE PRIVATE DINING ROOM

Our hidden PDR / Poker Room is perfect for intimate dining experiences for up to twelve guests. Expect to push past secret doorways to find your way in to our little 'speakeasy dining den'.

It's also the perfect joint for a rocking game of poker or a whisky tasting session.

12 guests for dinner or poker.



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## *The Roosevelt Masterclasses*

The Roosevelt staff are widely regarded as some of the best bartenders and most knowledgeable ambassadors of spirits in Australia, if not the world. With such passion and dedication to the cause it would be just plain rude not to share it with you. We thoroughly enjoy hosting master classes from cocktail making to whisky training. These special occasions are great to do with a group of friends or as a fun way to encourage team building amongst your staff.

*All classes are customised depending on budget & required inclusions.  
Packages including canapés are available.*



### **COCKTAIL MASTERCLASS**

You and your friends or colleagues will be taught the history and theory behind some old world classics and new world techniques.

We want to empower you with the knowledge to run your own cocktail parties at home.

Minimum 6 people.

*Starting at \$75 per person including 3 cocktails. All classes are customised depending on budget & required inclusions.*

### **WHISKY MASTERCLASS**

Conducted in either our stunning Private Dining Room or the Monroe Room with your own Whiskey connoisseur, you will be taken on a tasting journey through the most esteemed Whisky regions of Scotland and the world. When you finish this master class you will be the envy of all your friends being able to host a conversation about one the most sophisticated spirits in the world. Minimum 2 people.

*Starting at \$65 per person including 5 whiskies*

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## Cocktails & Drinks Selection

### THE COCKTAIL LIST

Shortlisted for World's Best Cocktail List at The Spirited Awards in New Orleans and a finalist for Cocktail list of the year at the Australian Bar Awards, we encourage you to sample our expertly mixed drinks. Old world classics and new school signatures collide with the latest techniques in cocktail making to create an innovative and unique cocktail experience. For special events and functions we will work with you to tailor a list best suited to you and your guests.

*Cocktails are priced from \$ 19*



### THE WINE LIST

A neat and sophisticated list showcasing both old world and new world wines, with a particularly stellar selection of Champagne.

*Wines are priced by the bottle from \$54, Sparkling from \$60 and Champagne from \$120*

### BEERS & SPIRITS

We offer a limited selection of craft beers and quality spirits as our house selection, on top of which we carry a range of premium and niche spirits including an impressive selection on Scotch and Bourbon.

*Beers and spirits are priced from \$10 per drink and bottle service can be arranged.*



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## *Food Menus*

### *NY Diner inspired a la carte dining*

We believe you should never drink without enjoying food to match so to help you out our head chef has created a fun and delicious menu inspired by the hotel Diners of New York City. The menu includes bar snacks, entrees and mains, all of which are designed to share. The menu changes on a regular basis and can be designed to suit any event, big or small.

Designed as sharing dishes this menu is great for cocktail parties.

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## *Banquets*



Available in either the Monroe or the Private Dining Room for groups  
8 to 32 people.

## *The Bardot*

**\$55 PER PERSON**

Freshly shucked oysters, olives, sourdough and roast peanuts on arrival

Smoked chees, truffle and mushroom arancini

A selection of cured meats

Lemon roasted Thirlmere chicken served with crispy chat potatoes, wilted  
seasonal greens with chilli, garlic and lemon and mixed leaf salad with mustard  
vinaigrette

Seasonal fruit trifle

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## *The Elvis*

**\$69 PER PERSON**

Freshly shucked oysters, olives, sourdough and roast peanuts on arrival

Smoked chees, truffle and mushroom arancini

Selection of crostinis

Selection of cured meats

Juniper cured salmon with almond, cucumber, sea succulents and roe

Slow cooked lamb shoulder with oregano, lemon and yoghurt served with  
crispy chat potatoes, wilted seasonal greens with chilli, garlic and lemon and  
mixed leaf salad with mustard vinaigrette

Seasonal fruit trifle

Selection of local and imported cheeses (extra \$4pp)

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## *The John Wayne*

**\$98 PER PERSON**

Freshly shucked oysters, olives, sourdough and roast peanuts on arrival

Smoked chees, truffle and mushroom arancini

Selection of crostinis

Selection of cured meats

Juniper cured salmon with almond, cucumber, sea succulents and roe

Grilled king prawns roasted with roast garlic butter

Grilled Hervey Bay scallops with herb butter

Whole baked market fish with salsa picante

Slow cooked lamb shoulder with oregano, lemon and yoghurt served with crispy chat potatoes, wilted seasonal greens with chilli, garlic and lemon and mixed leaf salad with mustard vinaigrette

Seasonal fruit trifle

Selection of local and imported cheeses

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## *The Bogart*

**\$179 PER PERSON**

**Only available in the Private Dining Room for a minimum of 10 guests**

Beluga caviar served on ice with buckwheat blinis and sour cream (50g tin)

Freshly shucked oysters, olives, sourdough and roast peanuts on arrival

Smoked chees, truffle and mushroom arancini and a selection of crostinis

Fruits de mer - market fresh seasonal selection

Whole baked market fish with salsa picante

Whole rack of roast rib of beef served with bearnaise sauce

Crispy chat potatoes, Heirloom carrots, wilted seasonal greens with chilli, garlic and lemon and mixed leaf salad with mustard vinaigrette

Seasonal fruit trifle

Selection of local and imported cheeses

Chocolate Truffles

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## The Poker Menu

Designed to keep you going while playing poker in the private dining room, the food is presented in such a way as to not put you off your game.

It includes oysters, aranchini, cured meats, mini club sandwiches and cheeses

*\$40 per person*

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## Canapé Menu

Our kitchen will work with you to create a menu of classic and innovative canapés to impress your guests.

A selection from our current menu includes:

### STARTERS

- Oysters natural or miren shallot dressing \$4/4.5 per pc
- Tomato, basil, chilli and pecorino crostini \$3 per 2pc
- Pea, truffle and parmesan crostini \$4 per 2pc
- Mushroom and pancetta crostini \$4 per 2pc
- Mushroom, smoked cheese and truffle arancini \$2.5 per pc
- Roast corn, chipolte butter and Manchago \$3 per pc
- Pickled beetroot, olive and goats curd \$5 per spoon
- Cured salmon with citrus, almond, cucumber and roe \$6 per pc
- Grilled Harvey Bay scallops with herb butter \$5 per pc
- Steak tartare, white anchovies and melba toast \$6 per pc
- Spiced chicken wings with paprika mayo \$3 per pc
- Lamb polpetti, mint yoghurt \$6 per pc

### SUBSTANTIAL

- IPA beer fish and chips with tartare sauce \$12
- Grilled king prawns with old school cocktail sauce \$10
- Pea and saffron risotto \$11
- Truffled croque monsieur \$10
- Corned beef, sauerkraut, gruyere and mustard sliders \$12
- Salt & pepper calamari with pickled cucumber, chilli and mint \$12

### DESSERT

- Chocolate truffle \$3 per pc
- Roast strawberries and maple cream crumble \$6 per pc
- Pina colda nitrogen gelato with banana coconut sponge \$6 Selection of imported & local cheeses with accompaniments \$5 per person

Can't decide? Our events team can design a custom menu for you based on your budget.

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## *Room Capacities*

The Roosevelt works on a minimum spend policy. We do not charge a room hire fee. All food and drinks are charged on consumption. We are very happy to work with you to design a cocktail list and food menu that best suits your needs and budget.

The capacities for the different areas of The Roosevelt are as follows:

**The Bar & Diner - 70 Stand-up**

**The Monroe Room - 60 stand-up / 32 sit down**

**The Private Dining Room Sit down only - 12 for poker / dinner**

**Whole venue - 120**

Minimum spends vary on which day and which area you wish to have your function. We will provide you with a quote when you have specified the type of function you would like to hold with us.



## *Contact Us*

Please call or email us anytime. We take bookings after 10am Tuesday to Saturday but if you contact us outside these times we will endeavour to respond to your enquiry asap.

Please feel free to pop into the venue and chat with us in person as well.  
We'd love to meet you prior to your event.

### **CONTACT DETAILS**

**m** 0423 203 119 | **e** [bookings@theroosevelt.com.au](mailto:bookings@theroosevelt.com.au) | **w** [www.theroosevelt.com.au](http://www.theroosevelt.com.au)

**a** 32 Orwell St, Potts Point, NSW, 2011

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