



EVENTS PACK

For all enquiries please email 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, an extensive whisky range, a decadent 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 - midnight

Saturday from 2pm - midnight

Sunday from 2pm - 10pm (Seasonal)

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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. Mid century modern design, leather banquettes, candle lit tables and our cocktail trolley 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 for larger groups based on availability



THE MONROE ROOM

Continuing with the art deco inspired décor, and surrounded by our whisky display, this room is like no other. Our two custom-built banquet tables provides the ideal setting for a group dinner of up to 32 people, while the private bar is able to dispense a curated cocktail list for your event. The space is also perfect for whisky tastings or one of our famous cocktail classes.

Seating for up to 32 for dinner or 55 for a standing cocktail style function.

THE PRIVATE DINING ROOM

Our hidden private dining poker den 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

10 guests for poker.



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The Roosevelt Masterclasses

Come join our knowledgeable team of cocktail bartenders as they talk you through making a range of classic and boutique cocktails, and share their passion for whisky.

We thoroughly enjoy hosting masterclasses 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.

Packages including canapés are available.



COCKTAIL MASTERCLASS

Your group will be taught the history and theory behind some old world classics and new world drinks and techniques. We want to empower you with the knowledge to run your own cocktail parties at home.

Minimum 6 people.

Starting at \$85 per person including 3 cocktails.

WHISKY MASTERCLASS

Conducted in either our stunning Private Dining Room or the Monroe Room with your own Whisky Connoisseur, you will be taken on a tasting journey through the most esteemed Whisky regions of Scotland and the world.

Minimum 6 people.

Starting at \$75 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 large events 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 \$65, Sparkling from \$70 and Champagne from \$140

WHISKY, 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 over 700 whiskies.

Beers and spirits are priced from \$12 per drink and bottle service can be arranged.



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Dining Options

We are able to cater for all dining options - large and small
All menus & prices are subject to change based on seasonality & availability

Chef Selection

\$65 PER PERSON

For groups of 8 or more dining in the main bar

For The Table To Share

Fresh baked focaccia w/ smoked thyme butter
Roasted beetroot & pine nut dip w/ cassava crackers
Surf & turf skewer

Choice of main per person
Steak Diane w/ potato gratin

OR

Chargrilled barramundi, parsnip puree, lemon & caper salsa w/ asparagus

OR

Roosevelt burger - 180g Wagyu beef patty, potato bun, Swiss cheese, maple
onions, & cos lettuce

OR

Mafaldine w/ brandy seafood bisque, prawns, clams, & mussels

OR

Mushroom Wellington

Butter leaf & baby cos salad with citrus, radish, & pumpkin seeds

OR

Garlic & rosemary fries with smoky mayo

Passionfruit, almond, & raspberry Bombe Alaska

We are able to cater for all dietary requirements

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Banquets



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

The Bardot

\$65 PER PERSON

Fresh baked focaccia - Marinated olives - Spiced almonds

Roasted beetroot & pine nut dip w/ cassava crackers

Seasonal croquettes

Whole roasted chicken w/ rosemary gravy

Crispy chat potatoes

Pickled chargrilled cabbage w/ Cafe de Paris butter

Mixed leaf salad with citrus, radish, & pumpkin seeds

Passionfruit, almond, & raspberry Bombe Alaska



The Elvis

\$79 PER PERSON

Freshly shucked oysters

Fresh baked focaccia - Marinated olives - Spiced almonds

Selection of cured meats

Seasonal croquette

Roasted beetroot & pine nut dip w/ cassava crackers

Surf & turf skewer

Slow cooked lamb shoulder with oregano, lemon & yoghurt

Crispy chat potatoes

Pickled chargrilled cabbage w/ Cafe de Paris butter

Mixed leaf salad with citrus, radish, & pumpkin seeds

Passionfruit, almond, & raspberry Bombe Alaska

Menu items are subject to change according to seasonality and availability.

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The John Wayne

\$110 PER PERSON

Freshly shucked oysters

Fresh baked focaccia - Marinated olives - Spiced almonds

Selection of cured meats

Seasonal croquette

Roasted beetroot & pine nut dip w/ cassava crackers

Surf & turf skewer

Grilled king prawns roasted with roast garlic butter

Grilled Hervey Bay scallops with herb butter

Whole baked market fish

Slow cooked lamb shoulder with oregano, lemon & yoghurt

Crispy chat potatoes

Pickled chargrilled cabbage w/ Cafe de Paris butter

Mixed leaf salad with citrus, radish, & pumpkin seeds

Passionfruit, almond, & raspberry Bombe Alaska

Selection of local & imported cheeses



The Bogart

\$195 PER PERSON

Only available in the Private Dining Room

Beluga caviar served with buckwheat blinis & creme fraiche

Freshly shucked oysters

Fruits de mer - market fresh seasonal selection

Fresh baked focaccia - Marinated olives - Spiced almonds

Seasonal croquette

Roasted beetroot & pine nut dip w/ cassava crackers

Whole baked market fish

Whole rack of roast rib of beef served with bearnaise sauce

Crispy chat potatoes

Pickled chargrilled cabbage w/ Cafe de Paris butter

Mixed leaf salad with citrus, radish, & pumpkin seeds

Passionfruit, almond, & raspberry Bombe Alaska

Selection of local & imported cheeses

Menu items are subject to change according to seasonality and availability.

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Canapès

STARTERS

- Oysters with whisky & pear mignonette \$6.5 per pc
- Tapioca pearl & halloumi w/ sweet chilli \$4 per pc
- Olive tapenade, feta, & capsicum crostini \$4 per pc
- Salmon rillette crostini \$6 per pc
- Pea & truffle crostini \$4 per pc
- Cherry tomato, basil, crème fraiche crostini \$4 per pc
- Beetroot and sage arancini \$5 per pc
- Mushroom & halloumi croquette \$5 per pc
- Cashew & carrot pate bruschetta \$6 per pc
- Eggplant tostada \$6 per pc
- Seasonal tempura mushroom \$6 per pc
- Cherry tomato, feta & basil pastry puff \$6 per pc
- Crispy tofu w/ ginger soy dressing \$6 per pc
- Glazed duck breast tart \$7 per pc
- Duck & pistachio rillette crostini \$5 per pc
- Grilled sirloin w/ confit garlic bruschetta \$8 per pc
- Rump cap & veggies skewer w/ smoked chermoula \$8 per pc
- Chicken & mushroom pastry \$8 per pc
- Citrus prawn vol-au-vent \$6 per pc
- Crumbed prawn w/ lemon & chilli aioli \$8 per pc
- Charred King prawn w/ garlic & chilli butter \$8 per pc
- Tuna ceviche \$8 per pc
- Surf & turf skewer \$10 per pc
- Grilled scallop w/ romesco & fried prosciutto \$8 per pc
- Seared scallop w/ nduja & corn \$8 per pc

SUBSTANTIAL

- Garlic & oregano slow cooked lamb on potato toast \$13 per pc
- Slow cooked soy marinated pork skewer w/ chilli & cucumber \$13 per pc
- Seasonal vegetable risotto \$11 per serve
- Smoked salmon toasted brioche sandwich \$13 per pc
- Salt & pepper calamari w/ pickled cucumber, chilli & coriander \$13 per serve
- RVT Wagyu cheeseburger slider \$13 per pc
- Sweet potato & quinoa slider \$10 per pc

DESSERT

- Walnut brownie \$5 per pc
- Blackberry cheesecake \$5 per pc
- Tiramisu \$6 per pc
- Mini key lime pie \$5 per pc
- Selection of imported & local cheeses with accompaniments \$6 pp

Can't decide?

Our events team can design a custom menu for you based on your budget.

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The Poker Menu

\$55 PER PERSON

Designed to keep you going while playing

Fresh baked focaccia - Marinated olives - Spiced almonds

Selection of cured meats

Seasonal croquette

Grilled sirloin bruschetta

Roast lamb taco

RVT Wagyu sliders

High Steaks

\$74 PER PERSON

Fresh baked focaccia - Marinated olives - Spiced almonds

Charcuterie with guindillas

Duck & pistachio rillette crostini

Surf & turf skewer

200gm Striploin

Leaf Salad - Fries

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.

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

The Monroe Room – 55 standing | 32 seated

The Private Dining Room Sit down only – 10 for poker | 12 for dinner

Whole venue – 110

Minimum spending requirements differ based on the day and location where you plan to host your event. We can provide you with the details regarding the minimum spend.

