



FUNCTIONS BOOKING FORM

NOTE: If you wish to fill this form electronically, it will only be valid if filled out using [Free Adobe Reader](#).
To confirm your reservation please fill out, sign and email this form to functions@3weeds.com.au

Host Name: _____

Event / Company (if applicable): _____

Guest of Honor's Name (if applicable): _____

Daytime Phone: _____ Mobile: _____

Contact Email: _____

Date of Function: _____ Area Requested: _____

Number of Guests: _____ Start Time: _____ Finish Time: _____

How did you hear about the 3 Weeds? _____

**Note that your reserved area may be forfeited if you are more than 20 minutes late for your booking.
The latest time that we take reservations for large groups is 7.00pm.**

Beverage Choice / Special Arrangements: details may be confirmed the week prior to the event:

Bar Tab Limit: _____ F.O.W Membership Number*: _____

**Credit card details will be taken for bookings of 20 or more guests. There will be no charge to the card,
(with the exception of room hire, if applicable) unless you do not honour the reservation.**

Room Hire Payment: \$ _____

Credit Card Details: Visa MasterCard American Express

Credit Card Number: _____ Expiry Date: ____/____ CCV: _____

Please debit my card the amount of: \$ _____

Cardholder's name: _____

Visa, Mastercard, cheque and savings transactions will incur a 1.2% surcharge. AMEX incurs a 2.75% surcharge.

I have read and understood the terms and conditions of the 3 Weeds Rozelle and that the above information is correct.

Signed: _____

Date: _____

Finger Food Menu

For the Table

House roasted salted nuts V, GF
Marinated mixed olives V, GF
Cheese platter with crackers & quince jam
Guacamole & crispy tortilla chips V
Hoummus & seasonal vegetable crudite GF, V

Cold Canapés

Avocado, tomato salsa & coriander soft taco V, GF
Chicken rice paper rolls with hoisin dipping sauce
Confit tomato & vanilla tartlet V
Crostini of beef carpaccio with horseradish & parmesan
Freshly shucked Sydney rock oysters with Campari & lime GF
Goats cheese & caramelised onion mini tarts V, Free range eggs
Potato & onion frittata with aioli V, GF, Free range eggs
Vegetable rice paper fresh rolls with chilli & soy dipping sauces V, GF

Warm Canapés

Crispy parmesan polenta with roasted pepper & salsa verde V, GF
Crumbed fish goujons with tartare sauce
Garlic & rosemary marinated lamb cutlets with black olive tapenade GF
Haloumi & Mediterranean vegetable skewers with chimichurri V, GF
House-made pork & fennel sausage rolls
King prawn skewer with sun-dried tomato pesto GF
Lamb & harissa meatballs GF
Salt & pepper squid with sweet chilli sauce
Salt baked scallop in the half shell with peperonata GF
Spiced chicken skewers with savoury yoghurt dressing GF, Free range chicken
Vegetarian spring rolls with sweet chilli sauce V

Pizza Boards

Pepperoni, roasted capsicum & pickled chilli
Tomato, bocconcini & basil pesto V

Sliders

Grilled haloumi, eggplant, rocket & pesto V
Mini cheeseburgers with tomato relish
Texas style slow cooked beef brisket with chipotle mayonnaise

Sweet Bites

Fruit platter GF
Mini chocolate truffle brownie
Lemon curd & raspberry tartlets
Valrhona chocolate ganache tarts
Mini pavlova with seasonal fruit GF
Honey Bavarian cream with aged balsamic strawberries & fresh berries GF

Can't decide? Let us do the work for you. We can customise a menu based on your taste & budget or choose one of our fantastic packages starting at \$25 per person.

**Orders are required at least 7 days prior to your function
and payments are processed on Thursdays or the day preceding the event.**



3 WEEDS ROZELLE
EST. 1881

FUNCTION FOOD ORDER FORM

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| For The Table | | NUMBER | TOTAL |
|--|------------------|--------|-------|
| House roasted salted nuts V, GF | \$6 per bowl | | \$ |
| Marinated mixed olives V, GF | \$8 per bowl | | \$ |
| Cheese platter with crackers & quince jam | \$80 per platter | | \$ |
| Guacamole & crispy tortilla chips V, GF | \$25 per platter | | \$ |
| Hoummus & seasonal vegetable crudite GF, V | \$25 per platter | | \$ |

| Cold Canapés | | NUMBER | TOTAL |
|---|----------------|--------|-------|
| Avocado, tomato salsa & coriander soft taco V, GF | \$40 10 pieces | | \$ |
| Chicken rice paper rolls with hoisin dipping sauce | \$45 10 pieces | | \$ |
| Confit tomato & vanilla tartlet V | \$45 10 pieces | | \$ |
| Crostini of beef carpaccio with horseradish & parmesan | \$40 10 pieces | | \$ |
| Freshly shucked Sydney rock oysters with Campari & lime GF | \$45 10 pieces | | \$ |
| Goats cheese & caramelised onion mini tarts V, Free range eggs | \$20 10 pieces | | \$ |
| Potato & onion frittata with aioli V, GF, Free range eggs | \$20 10 pieces | | \$ |
| Vegetable rice paper fresh rolls with Asian dipping sauce V, GF | \$25 10 pieces | | \$ |

| Hot Canapés | | NUMBER | TOTAL |
|---|----------------|--------|-------|
| Crispy parmesan polenta with roasted pepper & salsa verde V, GF | \$30 10 pieces | | \$ |
| Crumbed fish goujons with tartare sauce | \$35 20 pieces | | \$ |
| Garlic & rosemary marinated lamb cutlets with black olive tapenade GF | \$80 10 pieces | | \$ |
| Haloumi & Mediterranean vegetable skewers with chimichurri V, GF | \$45 10 pieces | | \$ |
| House-made pork & fennel sausage rolls | \$50 10 pieces | | \$ |
| King prawn skewer with sun-dried tomato pesto GF | \$65 10 pieces | | \$ |
| Lamb & harissa meatballs GF | \$30 10 pieces | | \$ |
| Salt & pepper squid with sweet chilli sauce | \$35 20 pieces | | \$ |
| Salt baked scallop in the half shell with peperonata GF | \$75 10 pieces | | \$ |
| Spiced chicken (free range) skewers with savoury yoghurt dressing GF, | \$40 10 pieces | | \$ |
| Vegetarian spring rolls with chilli & soy dipping sauces V | \$25 20 pieces | | \$ |

| Pizza Boards | | NUMBER | TOTAL |
|--------------------------------------|----------------|--------|-------|
| Pepperoni, roasted capsicum & chilli | \$20 12 pieces | | \$ |
| Tomato, bocconcini, & basil pesto V | \$20 12 pieces | | \$ |

| Sliders | | NUMBER | TOTAL |
|---|----------------|--------|-------|
| Grilled haloumi, eggplant, rocket & pesto V | \$60 10 pieces | | \$ |
| Mini cheeseburgers with tomato relish | \$60 10 pieces | | \$ |
| Texas style slow cooked beef brisket with chipotle mayonnaise | \$60 10 pieces | | \$ |



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FUNCTION FOOD ORDER FORM

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Visa, Mastercard, cheque and savings transactions will incur a 1.2% surcharge.
AMEX incurs a 2.75% surcharge.

| Sweet Bites | | NUMBER | TOTAL |
|---|------------------|--------|-------|
| Fruit platter GF | \$45 per platter | | \$ |
| Mini chocolate truffle brownie | \$35 10 pieces | | \$ |
| Lemon curd & raspberry tartlets | \$35 10 pieces | | \$ |
| Valrhona chocolate ganache tarts | \$45 10 pieces | | \$ |
| Mini pavlova with seasonal fruit GF | \$30 10 pieces | | \$ |
| Honey Bavarian cream with aged balsamic strawberries & fresh berries GF | \$60 10 pieces | | \$ |

V - Vegetarian / GF - Ingredients are gluten free though will contain traces of flour if fried.

Total Food Cost: \$ _____

Host Full Name: _____ Number of Guests: _____

Date of Function: _____ Start Time: _____ End Time: _____

Function Food Total: \$ _____ Cakage Fee: \$ _____ (\$20 per cake)

Credit Card Details: Visa MasterCard American Express

Credit Card Number: _____ Expiry Date: ____/____ CCV: _____

Please debit my card the amount of: \$ _____

Cardholder's name: _____

Friend's of the Weeds Membership Number: _____ *Guests must give F.O.W number prior to the event to receive points.

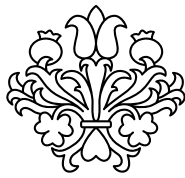
*If you are a "Friend of the Weeds", you can earn points for your function. Every dollar that you spend on food and beverage equates to 1 point. After you reach 750 points, you will receive a \$50 voucher for use throughout the 3 Weeds. Guests must give their FOW number prior to the event to receive points.

I have read and understood the terms and conditions of the 3 Weeds Rozelle and that the above information is correct.

Signed: _____ Date: _____

Food orders are required at least 7 days prior to your function and pre-payments are processed on Thursdays or the day preceding the event.
 Please call Sam on (02) 9818 2788 option #2 email: functions@3weeds.com.au
 A polite reminder that guests are not permitted to bring their own food and beverage into the hotel.

Thank you.



3 WEEDS ROZELLE
EST. 1881

3 WEEDS PAYMENT FORM

Visa, Mastercard, cheque and savings transactions will incur a 1.2% surcharge. AMEX incurs a 2.75% surcharge.

Host Full Name: _____ Number of Guests: _____

Date of Function: _____ Start Time: _____ End Time: _____

Function Food Total: \$ _____ Cakage Fee: \$ _____ (\$20 per cake)

Credit Card Details: Visa MasterCard American Express

Credit Card Number: _____ Expiry Date: ____/____ CCV: _____

Please debit my card the amount of: \$ _____

Cardholder's name: _____

Friend's of the Weeds Membership Number: _____ *Guests must give F.O.W number prior to the event to receive points.

*If you are a "Friend of the Weeds", you can earn points for your function. Every dollar that you spend on food and beverage equates to 1 point. After you reach 750 points, you will receive a \$50 voucher for use throughout the 3 Weeds. Guests must give their FOW number prior to the event to receive points. Terms and conditions may apply. [Click Here](#) to Register.

I have read and understood the terms and conditions of the 3 Weeds Rozelle and that the above information is correct.

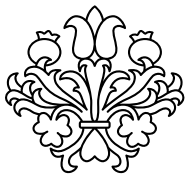
Signed: _____ Date: _____

Food orders are required at least 7 days prior to your function and pre-payments are processed on Thursdays or the day preceding the event.

**Please call Sam on (02) 9818 2788 option #2
email: functions@3weeds.com.au**

A polite reminder that guests are not permitted to bring their own food and beverage into the hotel.

Thank you.



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TERMS & CONDITIONS

Reservations for 10 or more people are taken for the lunch period between the hours of 12.00pm until 5.00pm or for dinner service from 5.30pm onwards. Bookings spanning the 2 time slots are not usually accepted but may be arranged depending upon the circumstances.

The Wine Bar: Capacity 50 – 60 guests. (Minimum guest numbers apply at peak times)

Hire Fee: \$150 Friday nights 6:00 pm – 11.30pm
\$200 Saturday nights 6:00pm – 11.30pm
\$50 at all other times

The Lounge: Capacity 30 – 50 guests. (Minimum guest numbers apply at peak times)

Hire Fee: \$100 Friday and Saturday nights 6:00 pm – 11.30pm
\$50 at all other times

The Living Room: Capacity 60 – 80 guests. (Minimum guest numbers apply at peak times)

Hire Fee: \$150 Friday nights 6:00 pm – 11.30pm
\$200 Saturday nights 6:00pm – 11.30pm
\$50 at all other times

NOTE: that the Living Room is restricted to over-18's only (babies, toddlers and teenagers are excluded from the room)

The Garden Room or Wine Bar & Lounge: Capacity 130 guests.
(Minimum spend & guest numbers apply at peak times)

Hire Fee: \$250 Friday nights 6:00 – 11.30pm
\$300 Saturday nights 6:00 pm – 11.30pm
\$100 at all other times

During peak periods a minimum spend is required when booking the Garden Room or Wine Bar & Lounge combined; either \$2000 on pre-ordered function food or \$4000 on food and beverage at the bar.

The Banquettes: Located in the Back Bar to the left of the fireplace and next to the windows. Capacity 8-20 guests
No hire fee.

The Blondes: Located in the heart of the Back Bar. These two long tables can be booked separately or together. Capacity 10 – 25 guests
No hire fee.

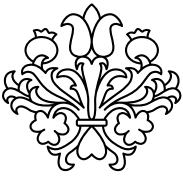
The High Black & the Short Blacks: Located in the Back Bar to the right of the fireplace and next to the windows. 3 bar style tables which can be booked separately or together. Suits a standing & mingling group. Capacity 12-30
No hire fee.

CONFIRMATION AND NUMBERS

Your booking is secured once the booking form has been completed, returned to us and the room hire received. We reserve the right to relocate your party from the area booked if guest numbers vary considerably from the number booked. Alternatively, your exclusivity of the space may be waived.

CANCELLATION AND LATENESS

Cancellations are accepted 14 days prior to the reservation. Note that the room hire fees are non-refundable if we are unable to re-book the room. Credit card details will be taken for groups of 20 or more people. In the event of a no-show, a fee of \$10 per person will be charged to the card. If you are late for your reservation please contact us on 9818 2788 and press 4, for the bar. We will keep the space available for a maximum of 20 minutes beyond the booking time before it is offered to other patrons.



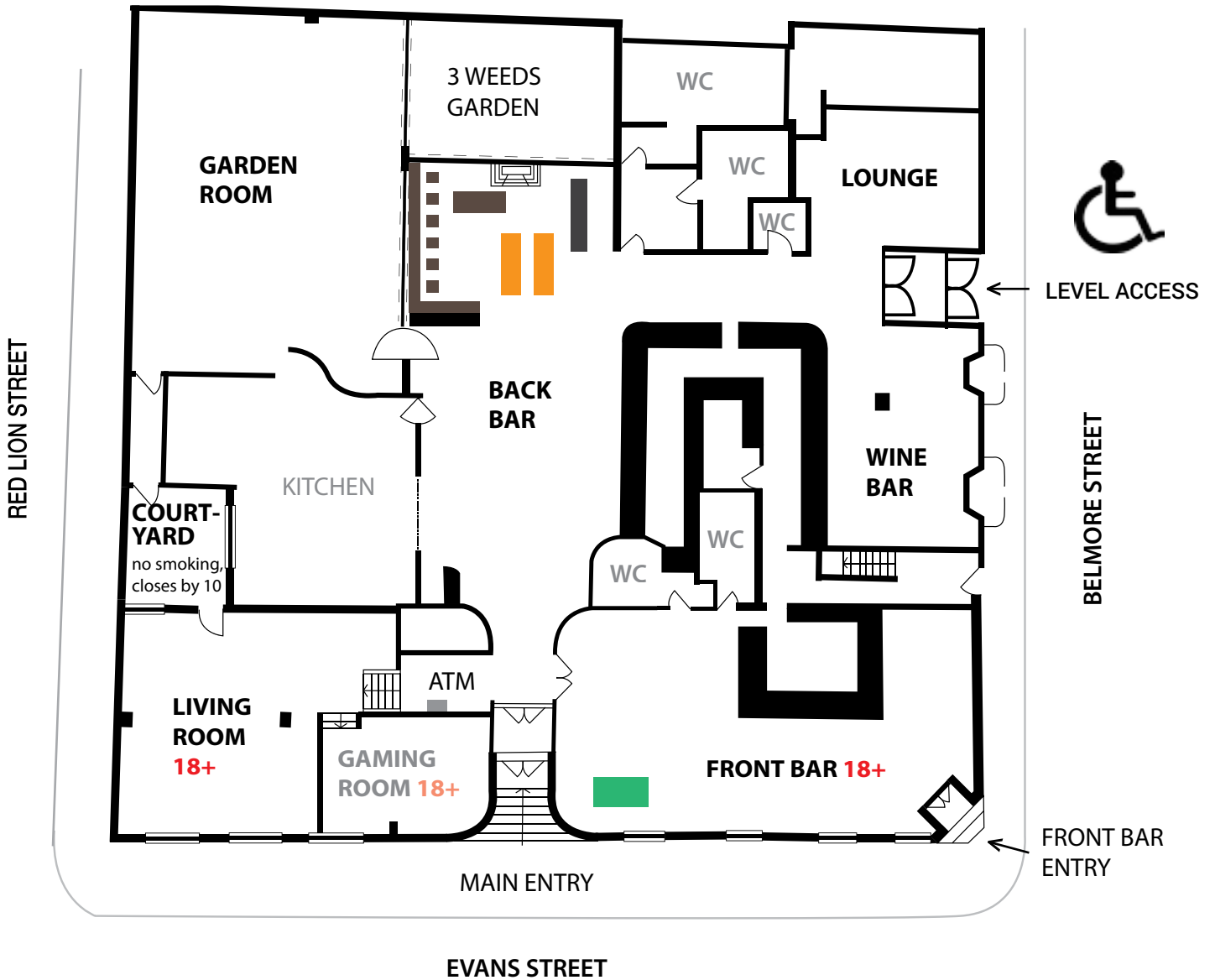
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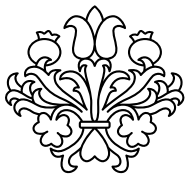
LOCATION AND FLOOR PLAN

LOCATED JUST 10 MINUTES FROM THE SYDNEY CBD OVER THE ANZAC BRIDGE



FLOOR PLAN





3 WEEDS ROZELLE
EST. 1881

TERMS & CONDITIONS

Pub Dining Kitchen Opening Hours

Sunday - Tuesday 12:00 – 9:00 pm
Wednesday - Saturday 12:00 – 10:00 pm

MUSIC

Music is played throughout the venue on pre-recorded playlists and the volume may be adjusted for the function rooms. Unfortunately we cannot offer guests the opportunity to have live music or DJ's as we are in a residential area and do not wish to disturb our neighbours.

CAKES & CAKEAGE

Guests are welcome to bring their own cake to functions in the bars. A cakeage fee of \$20 per cake applies. We will provide crockery, cutlery, napkins, and a knife for the host to cut and serve the cake. We ask that you let us know that you are bringing a cake in advance and that the box is clearly labeled with the reservation name and area booked. We will take the best care but can accept no responsibility for damage to ice-cream cakes or cakes which are delicate and do not travel well. Guests are not permitted to bring any other food or beverage into the hotel.

DAMAGE

The 3 Weeds Hotel will take reasonable care but will not accept responsibility for damage to or loss of customers items on the premises. The client is accountable for any unreasonable damage to the premises and any costs will be debited to the credit card details provided for the reservation.

DECORATIONS

Each room exudes individual character which you are welcome to enhance or personalise by adding some decorations. Please be mindful of the following guidelines; 1. No confetti or similar products 2. No naked flames 3. Balloons must be attached to weights, unless you are in the Lounge or Living Room 4. Nothing may be adhered to walls.

FRIENDS OF THE WEEDS LOYALTY PROGRAM

Please note that you must present your card at the time of purchase for bar food and beverages to receive points for the transaction. Points can not be allocated retrospectively. Points can be accrued for prepaid function food if your membership number is quoted at the time of order. Your card must also be presented to bar staff at the function for points on any additional expenditure made by you at the event. Points can not be accrued for room hire.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

The 3 Weeds Hotel complies with the Responsible Service of Alcohol and will not serve intoxicated or under-age patrons. The client shall conduct the function in an orderly manner complying with the rules of the 3 Weeds Management. If you are booking a function room we do require that your order some food for your guests.

CHILDREN & UNDER-18'S

Children are permitted on the premises when eating a meal and accompanied by a responsible adult. Children must remain in the immediate presence of their guardian and behave in a manner which does not disturb other patrons. We kindly ask that guests respect our licensing conditions and are mindful of other guests. Under 18's, including babies, are not permitted in the Front Bar, Living Room, or Gaming area. All minors must leave the bars by 9.00pm. Please note that we do not host 18th birthday parties at the 3 Weeds