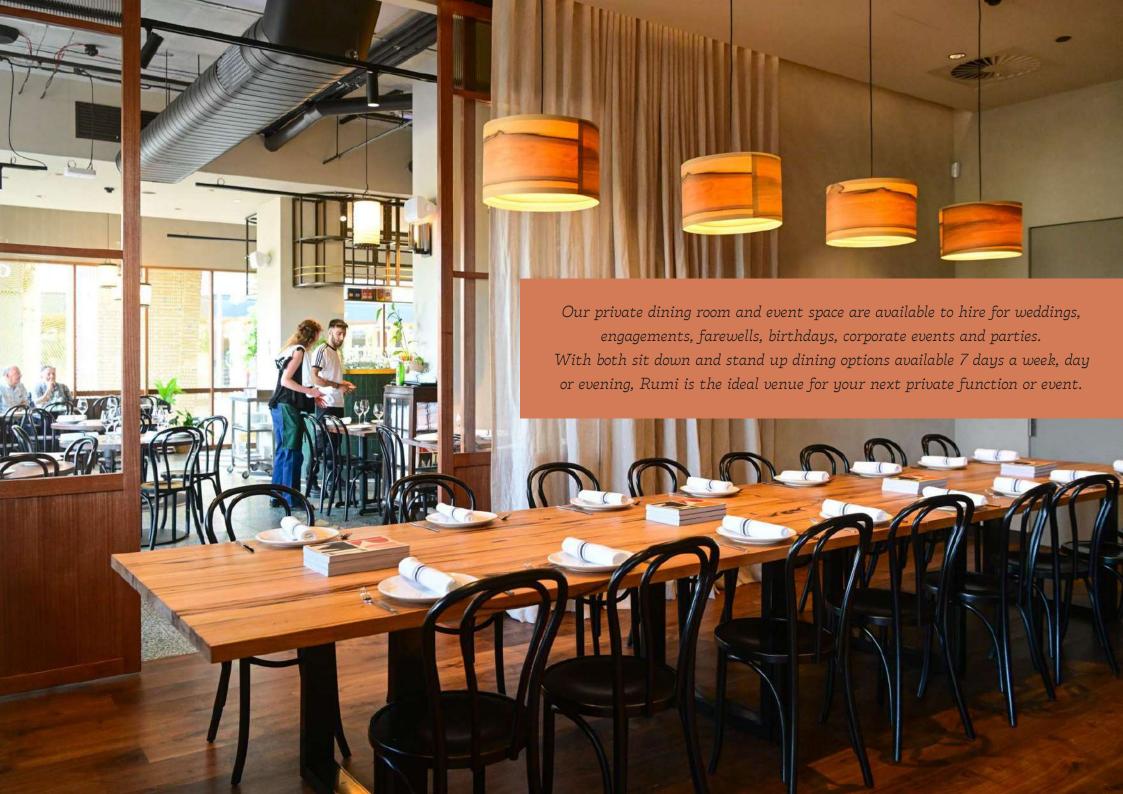
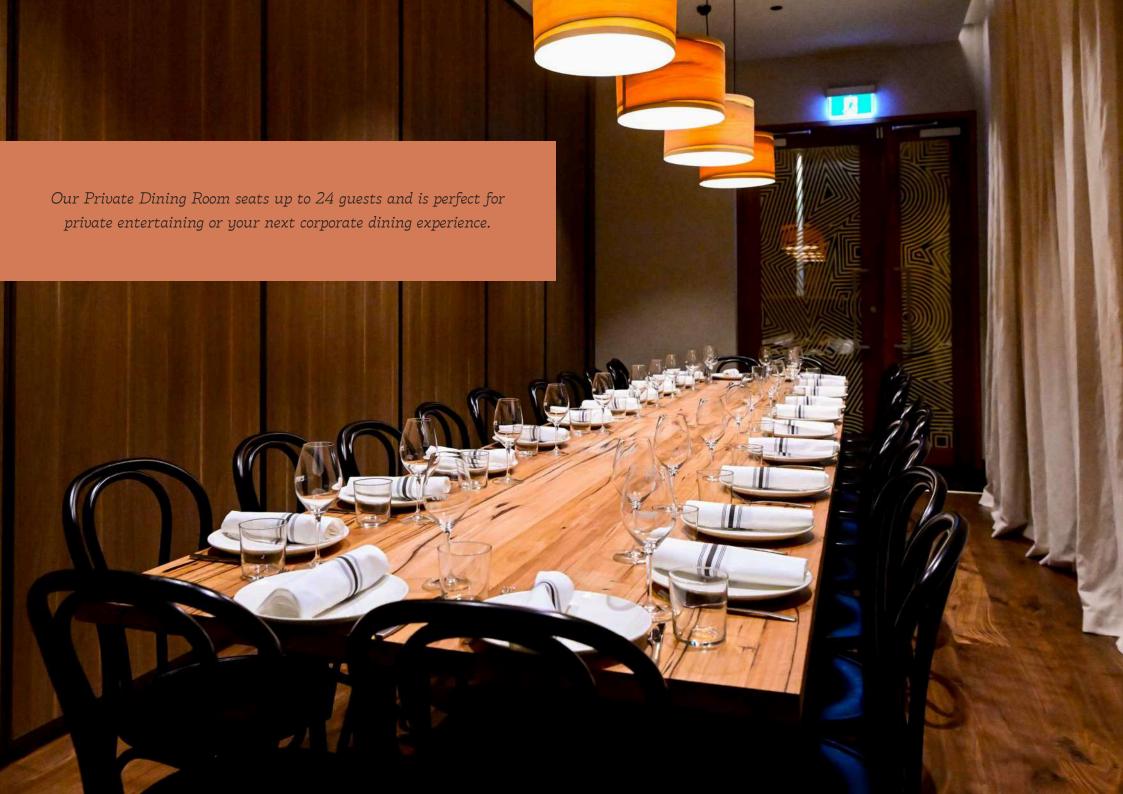
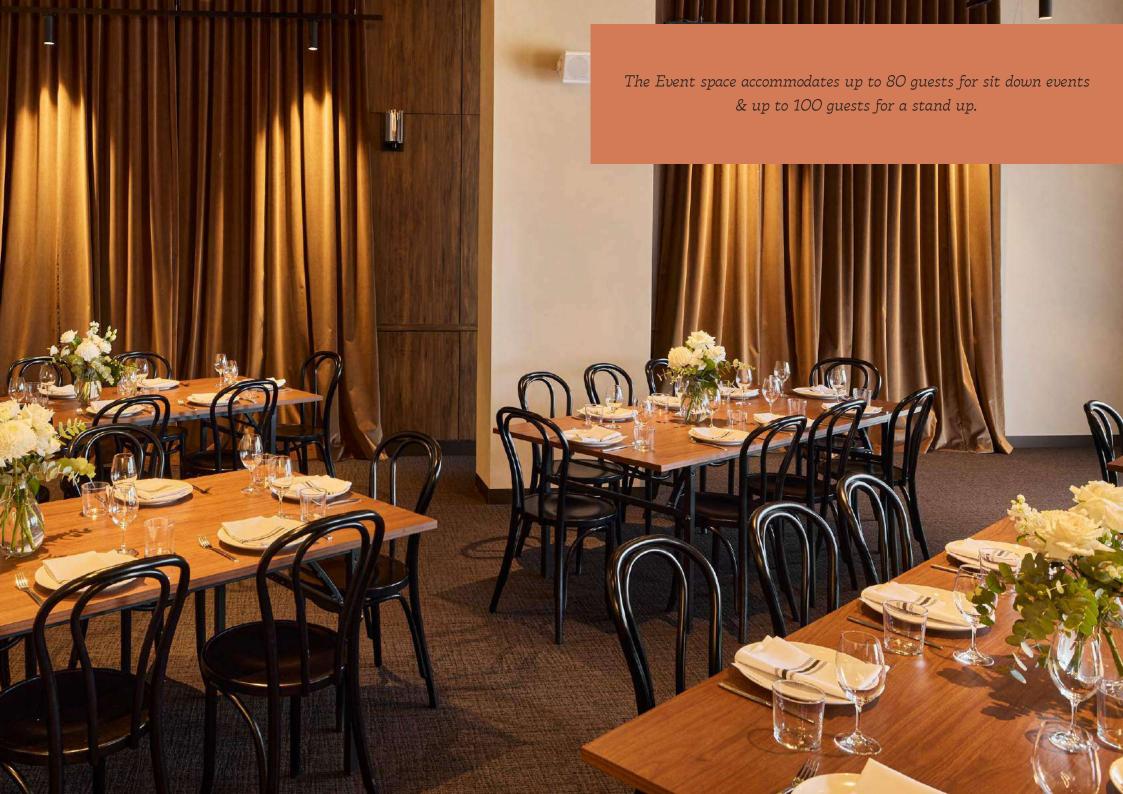


Functions & Private Dining Brochure









Our shared Banquets highlight the best of Rumi's most popular dishes.

# Classic Banquet

# \$65 per person

Pickled vegetables / Sigara Boregi

Labne / Almond Taratoor / Flatbread / Crudites

Persian meatballs / Cabbage Salad

Fried Cauliflower / Lamb shoulder / BBQ Chicken wings

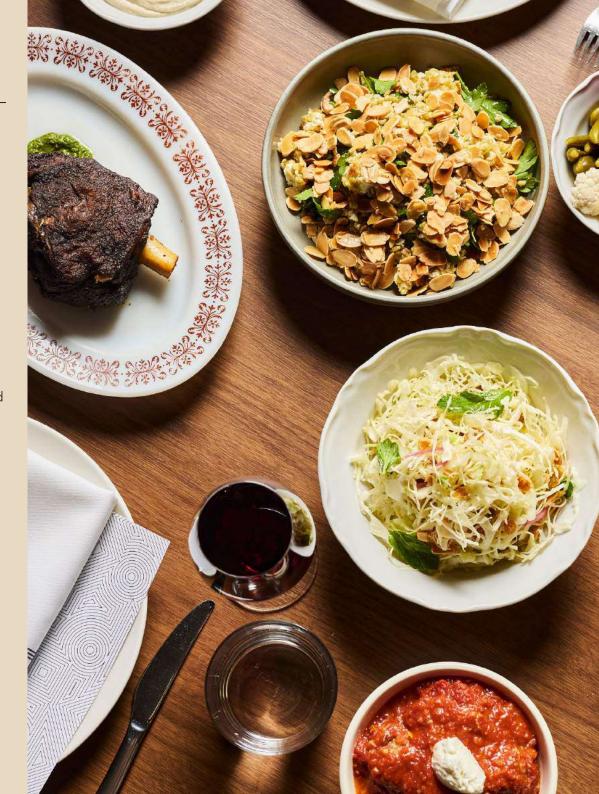
Freekeh salad / Cos and herb

Turkish delight

# Rumi Feast

# \$85 per person

Pickled vegetables / Sigara Boregi / Crudites /
Labne + Macdous / Almond Taratoor + Zhoug / Flatbread
Persian meatballs / Cabbage Salad / Fried Cauliflower
Barramundi fillet / Chilli potatoes
Lamb shoulder / BBQ Chicken wings with
Freekeh Salad / Cos and herb salad
Macadamia & Honey Ice Cream





# Stand-up Menu

# Sample Menu

#### Hot Canapes \$6.00 ea

Rumi's famous cheese sigaras

HSP nuggets

Falafels and tahini

Fried fish snacks with green sauce

Persian lamb meatballs

Eggplant and red pepper croquettes

## Cold Canapes \$6.00 ea

Cucumber labne bites

Almond Taratoor on crisp bread

Persian kingfish ceviche cracker

Pineapple el sikbaaj on lavosh

Freshly shucked oysters with pickled grape dressing

Whipped feta and caramelised onion tart

### Sweet Canapes \$6.00 ea

Turkish delights

Assorted Baklava

Banana & Halva Znood el sit

Chocolate pudding w pomegranate molasses and barberries

Fig Jam tart with Lebanese clotted cream

#### Munchies / Substantial Items \$8:50 ea

Beef kofta sliders

Prawn Tahini Rolls

Roast Beetroot skewers w red pepper and walnut sauce

Lebanese chicken sondwishes

#### Supper Bowls \$10.50 ea

Manti - Tiny Turkish beef dumplings with tomato and yoghurt sauce

Pumpkin Fatteh - Layered crispy flat bread with pumpkin and chickpeas

Persian Lamb curry with rice

Prawn Fattoush - Prawn salad with toasted pita

Falafel bowl with Lebanese pickles

# Sample Drinks Menu are excellent value or customise your drink list for a more bespoke experience

Drinks
packages
(subject to
seasonality and
availability)

All Beverage packages include an assortment of soft drinks, juices and both still and sparkling water

#### **Selection 1** 2hrs \$30 pp, 3hrs \$40 pp, 4hrs \$45 pp

NV Dazma Prosecco, King Valley, Vic

2019 Rumi White, Arneis/Riesling/ Frontingnac, King Valley, Vic

2018 Rumi Red, Merlot/Cabernet Sauvignon/Barbera, King Valley, Vic

Kaiju Crush 'Tropical Ale' South Dandenong, Vic

Balter 'Captain Sensible' Light Gold Coast, QLD

#### **Selection 2** 2 hrs \$40 pp , 3hrs \$50 pp, 4hrs \$60pp

NV Moondara Cuvee Marie, Gippsland, Vic

2022 MDI Picolit/Fruilano/Malvasia, Mildura, Vic

2023 Dazma Vermentino, King Valley, Vic

2022 Kanenas 'Grenaki' Grenache, Heathcote, Vic

2022 Izway Mataro, Barossa Valley, SA

2023 Konpira Maru 'Voltron' Pinot Noir/ Barbera/Sagrantino/Pinot Gris

King Valley/ Mildura, Vic

Bridge Road Beechworth Pale Ale, Beechworth, Vic

Balter 'Captain Sensible' Light, Gold Coast QLD

#### **Selection 3** 2hrs \$60pp, 3hrs \$70pp, 4hrs \$80pp

NV Stefano Lubiano Brut Reserve

2021 Mount Mary 'Reflexion' Fume Blanc (Sauvignon Blanc) Yarra Valley, Vic

2021 Petit Couvent Obedi/Sauvignon Blanc, Bekaa Valley, Lebanon

2021 Viglione 'Maioliche' Primitivo Rose, Puglia, Italy

2021 Thymiopoulos 'Young Vines' Xinomavro, Macedonia, Greece

2023 Trapeze 'Early' Gamay, Yea Valley, Vic

Bridge Road Beechworth Pale Ale, Beechworth Vic

Deeds 'Juice Train' IPA, Glen Iris Vic

Balter 'Captain Sensible' Light, Gold Coast, QLD

#### Event cocktails \$19.50ea

Pina Colada: arak / cinnamon / lime / pineapple / coco lopez

Rumi Cocktail: vodka / pomegranate / lime

Eastside: gin / lime / mint syrup / cucumber

Beirut Iced Tea: vodka / persian black tea / peach liqueur

Sultans Negroni: campari / vermouth / gin / saffron / clove



# Terms and Conditions

#### **AVAILABILITY & TIMING**

Rumi's Private Dining Room and event space are available for hire 7 days a week until 11:00pm.

#### **EVENT INCLUSIONS**

Exclusive events that meet the minimum spend on food and beverages include staffing, cleaning, WIFI, background music, AV with cordless microphones. Please note that event pricing does not include styling, parking, or external equipment hire.

#### **FOOD & BEVERAGE PRICING + MENUS**

Surcharges: 15% Public Holidays, 10% Sundays, Credit Card 1.6% (2.5% Amex)

The menus that appear in this pack are samples of seasonal menus.

Last minute changes may occur due to availability of ingredients.

#### **MINIMUM SPEND**

The minimum spend as outlined in your quotation or email corresponds with hire, and differs according to the time year, day of week and service time. This can be met across food, beverage & store items. Should the minimum spend not be reached, the remainder will be charged as a room hire fee. All other costs incurred by you and your use of the venue are your responsibility.

#### **DIETARY CONSIDERATIONS**

Dietaries are welcomed. Vegetarians and vegans are catered for front and center rather than as an after-thought.

Please advise such requirements at least five days prior to your event.

#### **DEPOSIT**

To secure your event, we require you to pay a deposit of 50% of the quoted total amount or minimum spend.

The deposit is deducted from the final balance which is payable on the day of your event.

In the instance of cancellation of the event by the venue, the venue will refund any amounts paid by the guests at the date of such cancellation.

#### **FINAL INVOICE**

Final numbers are required five business days prior to the event. This is the number of guests that the venue will prepare for, staff and subsequently charge for on the day. We will only accept an increase in numbers after this time.

The venue does not accept payment post-event.

