



*Functions & Private Dining Brochure*






*Our private dining room and event space are available to hire for weddings, engagements, farewells, birthdays, corporate events and parties. With both sit down and stand up dining options available 7 days a week, day or evening, Rumi is the ideal venue for your next private function or event.*



*Our Private Dining Room seats up to 24 guests and is perfect for private entertaining or your next corporate dining experience.*





The image shows a well-lit event space with several long wooden tables arranged in a room. Each table is set with white plates, glasses, and silverware, and is decorated with a vase of white flowers. The chairs are black with a curved backrest. The room features wood-paneled walls and large windows covered with gold-colored curtains. The lighting is warm and ambient.

*The Event space accommodates up to 80 guests for sit down events  
& up to 100 guests for a stand up.*



*With its own entrance, bar, surround sound capabilities and large screens for presentations, Rumi's unique event space can be adapted for any occasion.*





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

**Classic  
Banquet**

**\$65 per person**

Pickled vegetables / Sigara Boregi  
Labne / Almond Tarator / 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 Tarator + Zhoog / 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 Tarator 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 sandwiches

#### 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.

