

Rambla

OFFERING VIEWS OF THE PERTH CITY SKYLINE, RAMBLA ON SWAN IS THE PERFECT PLACE TO CELEBRATE YOUR SPECIAL OCCASION.

Whether you are having a function with hundreds of guests or a small intimate gathering, our team will work with you to create the perfect event. With first-class cuisine and professional friendly service you can be assured that your day is one to remember.

PACKAGES INCLUDE

- Dedicated function coordinator to plan and assist with setup
- Non-exclusive use of the event space or exclusive use with a minimum spend
- Rambla On Swan branded menus and signage
- Professional and friendly staff

MINIMUM SPEND

Will be quoted for each function, they are based on seasonality and other requirements. Minimum spend is based on food and beverage only.



MAIN BAR

(10 - 50 GUEST CAPACITY)

Our Main Bar encompasses all that Rambla has to offer with breathtaking views from the heart of the venue.



CANAPE MENU

10 PIECES PER PLATTER

MINIMUM OF 2 PLATTERS PER ITEM ORDERED IS REQUIRED

COLD

Freshly shucked oysters [GF]	\$56
Vegetable and dips platter [VG, GF]	\$28
Salmon and snapper ceviche [GF]	\$40
Avocado mousse, fresh tomato with linseed cracker [VG, GF]	\$35
Chilled rice noodle with Asian herb salad and wasabi ponzu [VG, GF]	\$40

HOT

Grilled Oaxaca cheese quesadilla with jalapeno and pico de gallo [VG]	\$35
Lamb kofter with paprika yogurt [GF]	\$55
Potato and pea madras pillow [V, GF]	\$75
Three cheese focaccia pizza slab [V]	\$34
Teriyaki chicken skewer with sesame soy glaze	\$55
Vegan cheese and jalapeno bites [V]	\$38
Prawn tempura with wasabi ponzu	\$65
Italian sausage focaccia pizza slab	\$38
Mixed vegan and gluten free savoury pastries [VG, GF]	\$75
Beef ale pie with tomato sauce [GF]	\$45
Steamed pork buns with sweet plum sauce	\$45
Salt and pepper squid with lemon paste	\$45
Crisp battered whiting with crisp fries and dill pickle mayonnaise	\$80

BEVERAGES ON CONSUMPTION available. Please talk to your function manager.

[V] VEGAN [VG] VEGETARIAN [GF] GLUTEN FREE



BEVERAGE PACKAGES

MINIMUM 40 PEOPLE

PACKAGE ONE

SPARKLING Hardys The Riddle Brut Reserve.

WHITE Hardys The Riddle Sauvignon Blanc

RED Hardys The Riddle Shiraz Cabernet

TAP BEER Carlton Dry 4.5%, Pirate Life South Coast Pale Ale 4.4% and Great Northern Super Crisp 3.5%

PACKAGE TWO

SPARKLING Villa Sandi Prosecco

WHITE choice of two; Silkwood Walcot

Riesling, Saint Clair Sauvignon Blanc,

Howard Park Miamup Sauvignon Blanc

Semillon, Xanadu DJL Chardonnay

RED choice of two; Domaine de Triennes Rose,

Saint Clair Pinot Noir, D'Arenberg Love Grass

Shiraz, Stella Bella Cabernet Merlot, Howard

Park Miamup Cabernet Sauvignon

TAP BEER Carlton Dry 4.5%, Pirate Life

South Coast Pale Ale 4.4% and Great

Northern Super Crisp 3.5%

PACKAGE THREE

SPARKLING choice of; Howard Park Jeté Sparkling, Villa Sandi Prosecco DOC Treviso

WHITE choice of two; Stella Bella Sauvignon Blanc, Cape Mentelle Sauvignon

Blanc Semillon, Puiattino Pinot Grigio, Yering Station Village Chardonnay

RED choice of two; Domaine de Triennes Rose, Below and Above Pinot Noir,

Torbreck Woodcutters Shiráz, Vasse Felix Filius Cabernet Sauvignon

BEER Carlton Dry 4.5% [TAP], Pirate Life South Coast Pale Ale 4.4% [TAP] and Great

Northern Super Crisp 3.5% [TAP]

PACKAGE FOUR

SPARKLING choice of; Howard Park Petit Jeté Sparkling and Villa Sandi Prosecco DOC Treviso

WHITE choice of two; Shaw and Smith Sauvignon Blanc, Pierro LTC Semillon Sauvignon

Blanc, Below & Above Chardonnay, Fraser Gallop Parterre Chardonnay

Blanc Semillon, Puiattino Pinot Grigio, Yering Station Village Chardonnay

RED choice of two; Coldstream Hills Pinot Noir, Coldstream Hills Merlot, Voyager Shiraz,

Fraser Gallop Parterre Cabernet Sauvignon

BEER Carlton Dry 4.5% [TAP], Pirate Life South Coast Pale Ale 4.4% [TAP], Great Northern

Super Crisp 3.5% [TAP]

All Beverage packages include soft drink and juice.

PRICING

	2HR	3HR	4HR	5HR
PACKAGE 1	\$35	\$45	\$55	\$65
PACKAGE 2	\$45	\$55	\$65	\$75
PACKAGE 3	\$55	\$65	\$75	\$85
PACKAGE 4	\$75	\$75	\$85	\$105
SOFT DRINK	\$25	\$30	\$35	\$40

PRIVATE DINING ROOM

(8 - 22 GUEST CAPACITY)

For a personalised experience, the Private Dining Room is purpose built for corporate meetings, exclusive lunches and dinners.



SET MENU'S

12 - 25 PEOPLE

SET MENU ONE \$80

ENTREE

SALMON SASHIMI with green chilli, roasted sesame seeds, bugak and wasabi ponzu [DF]

CHAR SIU GLAZED PORK BELLY with steamed bok choy and enoki mushroom [DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [GF, DF, V]

MAIN

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [GF, DF, VGO]

BLACK ANGUS SIRLOIN 300G with gratin potato, snow peas and peppercorn sauce

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF]

DESSERT

WARM DARK CHOCOLATE AND WALNUT BROWNIE with churned vanilla cream and crisp hazelnut [V]

CAPEL BLACK WAX CHEDDAR and Adelaide Hills' triple brie with lavosh and mustard fruits [V]

SET MENU TWO \$100

ENTREE

NATURAL OYSTERS Half dozen freshly shucked oysters with chardonnay dressing [GF, DF, NF]

SALMON SASHIMI with green chilli, roasted sesame seeds, bugak and wasabi ponzu [DF]

CHAR SIU GLAZED PORK BELLY with steamed bok choy and enoki mushroom [DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [GF, DF, V]

MAIN

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [GF, DF, VGO]

LEMON AND HERB CHARGRILLED CHICKEN BREAST with baby leaves and marinated goat's feta [GF]

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF]

BLACK ANGUS SIRLOIN 300G with gratin potato, snow peas and peppercorn sauce

DESSERT

WARM DARK CHOCOLATE AND WALNUT BROWNIE with churned vanilla cream and crisp hazelnut [V]

CAPEL BLACK WAX CHEDDAR and Adelaide Hills' triple brie with lavosh and mustard fruits [V]

VEGAN SORBET with raspberry jus and cookie crumb [VG, GF]

SET MENU THREE \$120

ENTREE

OYSTERS KILPATRICK One dozen fresh oysters with bacon and Worcestershire sauce [DF]

SALMON SASHIMI with green chilli, roasted sesame seeds, bugak and wasabi ponzu [DF]

CHAR SIU GLAZED PORK BELLY with steamed bok choy and enoki mushroom [DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [GF, DF, V]

MAIN

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [GF, DF, VGO]

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF]

GRAIN FED BEEF FILLET 250G with crisp duck fat potatoes, charred asparagus and red wine jus [GF]

WEST COAST, LINE CAUGHT MARKET FISH on chargrilled broccolini with fired peppers, heirloom tomato and saffron [GF, DF]

SHARE

BABY LEAF SALAD with baked walnuts and hazelnut vinaigrette [VG]

DESSERT

CRÉME RAMBLA with roasted strawberries and dulce de leche [GF, NF, V]

WARM DARK CHOCOLATE AND WALNUT BROWNIE with churned vanilla cream and crisp hazelnut [V]

CAPEL BLACK WAX CHEDDAR and Adelaide Hills' triple brie with lavosh and mustard fruits [V]

VEGAN SORBET with raspberry jus cookie crumb [VG, GF]

EXTRA'S CAN BE ORDERED UPON REQUEST

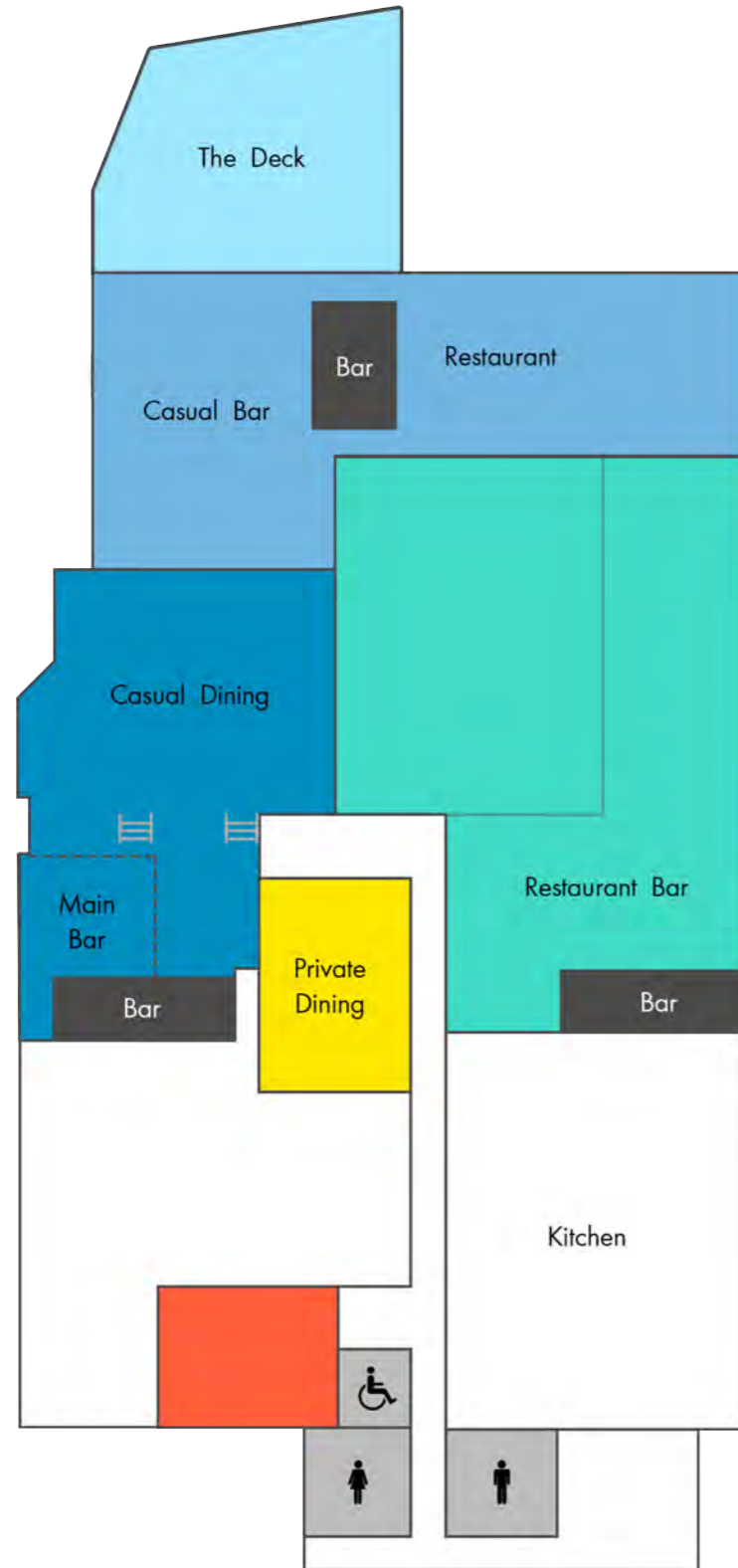


VENUE LAYOUT



BOOKING FORM

South Perth Esplanade



Booking Details

Booking Name			
Company Name			
Phone			
Booking Date		Booking Time	
No. Guests			
Deposit	\$		

Credit Card Details

Payment Type	Amex	Visa	Mastercard
Name on Card			
Card No.		-	
CCV		Expiry	
Signature			

TERMS AND CONDITIONS

CANCELLATION OF A CONFIRMED BOOKING

Written notice is required for cancellation of a confirmed booking. Cancellation after the deposit has been paid less than 48 hours prior results in forfeiture of the deposit.

CHANGE OF DATES

Is deemed as a cancellation and requires written notice. Please discuss this with your Functions Coordinator.

CHANGES IN NUMBERS AND SLIPPAGE

Any decrease in numbers with less than 48 hours' notice to the event will incur a \$20 per person no show charge.

PRICING

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

FINAL ATTENDANCE NUMBERS

Guaranteed minimum number of guests is required four (4) working days prior to the function date or the venue will cater on the last numbers advised. All final arrangements are to be confirmed four (4) working days prior to event. Numbers that increase on the actual day cannot be guaranteed, if accommodation can be made the same menu will not necessarily be served and there may be delays with the event. Any changes during the four (4) days need to be paid via credit card.

ADMINISTRATION FEE

A 20% administration charge is applicable to all hired equipment or service organised by Rambla on Swan Functions Coordinator. This will be included in any prices quoted.

FOOD AND BEVERAGE

Confirmed food and beverages must be received a minimum of four (4) days prior to the function. Changes made within this period may incur additional charges.

DRESS CODE

Guests of your function are expected to follow our smart casual dress code – we do not allow thongs, steel cap boots, high visibility clothing, soiled clothing and offensive or lewd imagery or text.

DIETARY REQUIREMENTS

FISH - The venue will endeavour to supply the type of fish you prefer for your function; however, fish is subject to availability.
NUTS - Rambla on Swan use ingredients and foods that may contain traces of nuts. Rambla on Swan can take no responsibility for guests who may be affected by the ingredients contained in products used at the restaurant or function centre. Whilst all care is taken to avoid cross contamination, we would like to insist that you carry appropriate medical aids that will alleviate any reaction experienced if you or any of your guests are affected by nuts.
All other dietary needs should be advised to your Functions Coordinator a minimum of four (4) days prior to the event. Any dietary requirements not provided four (4) days prior cannot be guaranteed.

CAKES PROVIDED BY THE CLIENT

A standard \$5 charge per person is applicable for garnishing cakes provided by the client.

FIRE, LIGHT & SAFETY

The venue reserves the right to adjust any set-up to ensure fire, light and safety codes are met.

MINORS

The client must ensure that all minors will be supervised by a responsible adult at all times.

RESPONSIBLE SERVICE OF ALCOHOL

Rambla on Swan is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

UNFORESEEN CIRCUMSTANCES

In the event of inability to comply with any of the provisions of this contract by virtue of any force majeure the venue reserves the right to cancel any booking or refund any deposit without notice, where possible the next best option will be offered to the client as a substitute.

CREDIT CARD

Credit card details will be retained for security purposes. Please note, your credit card will not be debited before your function except for any no show charges, agreed deposits and final accounts.