

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

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

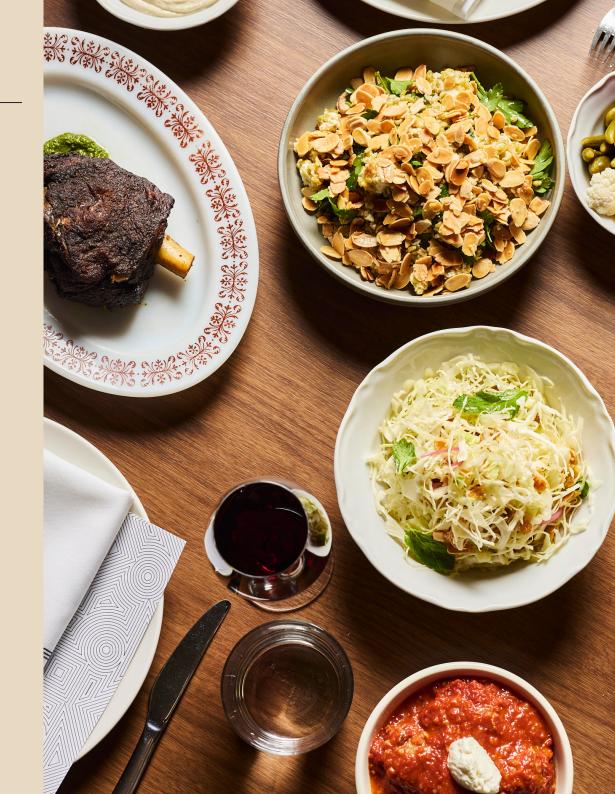
RELLICIT LITTURE

Our shared set menu highlights the best of Rumi's classics alongside a seasonal canapé menu. Sit Down Menu

Sample Set Shared Menu	12 dishes \$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
	additional dishes

additional dishes

Today's fish and chilli potatoes \$15 pp Honey macadamia ice cream \$5 pp





Stand-up Menu

Sample Menu

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

Hot 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	1
	2022 Kanenas 'Grenaki' Grenache, Heathcote, Vic	
	2022 Izway Mataro, Barossa Valley, SA	100
	2023 Konpira Maru 'Voltron' Pinot Noir/ Barbera/Sagrantino/Pinot Gris	68 MA
	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	terrar and the second
	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	



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 afterthought. 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.

