



Rambla on Swan Function and Events

RESTAURANT, PRIVATE DINING,
AND CORPORATE EVENT VENUE

NO. 1 RESTAURANT IN SOUTH PERTH
on TripAdvisor

"RESTAURANT OF THE YEAR" 2017 & 2018
by the Restaurant and Catering Awards WA

"BEST LICENSED DINING METRO" 2017 & 2018
by the Gold Plate Awards

PATRICIA REES FUNCTION MANAGER
Phone: 9367 2845 email: info@ramblaonswan.com.au

RAMBLAONSWAN.COM.AU
85 South Perth Esplanade, South Perth



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.

CAPACITY

10-400 PEOPLE

Please speak to your Functions Manager for capacities.

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

Platter Menu

10 PIECES PER PLATTER



PLATTERS

COLD

Freshly shucked oysters [GF]	\$48
Roast pumpkin and goat's fetta [V, GF]	\$35
Salmon and snapper ceviche [GF]	\$40
Hand cooked potato crisp with rare roast beef and horseradish [GF]	\$40
Avocado mousse, fresh tomato with linseed cracker [VG, GF]	\$35

HOT

Lamb koffer with paprika yogurt [GF]	\$45
Grilled Oaxaca cheese quesadilla with jalapeno and pico de gallo [M]	\$35
Blue cheese and caramelised onion quiche [M]	\$50
Potato and pea madras samosa [VG]	\$50
Teriyaki chicken skewer with sesame soy glaze	\$45
Prawn tempura with wasabi ponzu	\$45
Steamed pork buns with sweet plum sauce	\$40
Herb and Dijon mustard crusted lamb rack [GF]	\$90

SUBSTANTIAL MINIMUM OF THREE PLATTERS PER ITEM

Dahl and spiced potato pie with crushed pumpkin [VG]	\$60
Brioche crumbed whiting with crisp fries and dill pickle mayonnaise	\$80
Chilled green tea noodle with Asian herb salad and wasabi ponzu [V, DF]	\$60
Roasted garlic and pumpkin risotto with shaved pecorino [GF, V]	\$80
Soy braised eggplant with black rice and bok choy [VG]	\$80
Beef and ale pie with crushed peas	\$60





Beverage Packages

MINIMUM 40 PEOPLE

BEVERAGES ON CONSUMPTION and **CASH BAR** available. Please talk to your function manager.

PACKAGE ONE

SPARKLING Hardys The Riddle Brut Reserve

WHITE Hardys The Riddle Sauvignon Blanc

RED Hardys The Riddle Shiraz Cabernet

TAP BEER Carlton Dry 6.5%, Pirate Life South Coast Pale Ale 4.4% and Great Northern Super Crisp 3.5%

PACKAGE TWO

SPARKLING choice of; 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 6.5%, 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 6.5% [TAP], Pirate Life South Coast Pale Ale 4.4% [TAP] and Great Northern Super Crisp 3.5% [TAP]

PACKAGE FOUR

SPARKLING choice of; Arras Brut Elite Cuvee Brut NV, Howard Park Petit Jeté Sparkling

WHITE choice of two; Penfolds Bin 51 Riesling, Shaw and Smith Sauvignon Blanc, Pierro LTC Semillon Sauvignon Blanc, Below & Above Chardonnay, Fraser Gallop Parterre Chardonnay

RED choice of two; Coldstream Hills Pinot Noir, Coldstream Hills Merlot, Voyager Shiraz, Penfolds Bin 8 Cabernet Shiraz, Fraser Gallop Parterre Cabernet Sauvignon

BEER Carlton Dry 6.5% [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





Set Menu's

12 - 40 PEOPLE

SET MENU ONE \$80

ENTREE

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

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

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

MAIN

ROASTED HARISSA CAULIFLOWER SALAD with organic red quinoa and avocado served with grilled chicken fillets or fired Kent pumpkin [DF, VGO]

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

BLACK ANGUS SIRLOIN 300G with Paris mash, snow peas and peppercorn sauce

DESSERT

WARM DARK CHOCOLATE FONDANT with churned vanilla cream and crisp hazelnut [M]

CAPEL BLACK WAX CHEDDAR and Hills Dairy Washed Rind with lavosh and mustard fruits [M]

VEGAN SORBET with compressed fruit and cookie crumb [VG, GF]

EXTRA'S CAN BE ORDERED UPON REQUEST



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 [GF, DF]

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

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

MAIN

ROASTED HARISSA CAULIFLOWER SALAD with organic red quinoa and avocado
served with grilled chicken fillets or fired Kent pumpkin [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 Paris mash, snow peas and peppercorn sauce

SHARE

MIXED LEAF SALAD [GF, DF, V]

DESSERT

WARM DARK CHOCOLATE FONDANT with churned vanilla cream and crisp
hazelnut [M]

CAPEL BLACK WAX CHEDDAR and Hills Dairy Washed Rind with lavosh and
mustard fruits [M]

VEGAN SORBET with compressed fruit and cookie crumb [VG, GF]

EXTRA'S CAN BE ORDERED UPON REQUEST





SET MENU THREE \$120

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 [GF, DF]

CARPACCIO of Harvey beef fillet with grilled lemon, horseradish and parmesan [GF,
NF]

SEARED SHARK BAY SCALLOPS with lemon butter and chive sauce [GF, NF]

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

MAIN

ROASTED HARISSA CAULIFLOWER SALAD with organic red quinoa and avocado
served with grilled chicken fillets or fired Kent pumpkin [DF, VGO]

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

GRAIN FED HARVEY BEEF FILLET 250G with crisp duck fat potatoes, charred baby
heirloom carrots, horseradish cream, crisp cavolo nero

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

BLACK ANGUS SIRLOIN 300G with Paris mash, snow peas and peppercorn sauce

SHARE

MIXED LEAF SALAD [GF, DF, V]

SEASONAL GREENS with pepitas [GF, DF, V]



DESSERT

CRÉME RAMBLA with roasted strawberries and dulce de leche [\[GF, NF, V\]](#)

WARM DARK CHOCOLATE FONDANT with churned vanilla cream and crisp hazelnut [\[M\]](#)

CAPEL BLACK WAX CHEDDAR and Hills Dairy Washed Rind with lavosh and mustard fruits [\[M\]](#)

VEGAN SORBET with compressed fruit and cookie crumb [\[VG, GF\]](#)

EXTRA'S CAN BE ORDERED UPON REQUEST





Sit Down Packages

MINIMUM 40 PEOPLE

Lunch Package

\$65 PER GUEST

TWO COURSE SET MENU BASED ON THREE HOURS

Choice of **ONE ENTRÉE AND ONE MAIN** or **ONE MAIN AND ONE DESSERT**

INCLUDES

- Organic bread with semi salted butter
- Choice of house salad or steamed market vegetables on the table
- Percolated tea and coffee

Dinner Packages

PACKAGE ONE - \$80 PER GUEST

THREE COURSE SET MENU BASED ON FIVE HOURS

SET ENTRÉE, SET MAIN AND SET DESSERT

INCLUDES

- Organic bread with semi salted butter, mixed olives, local olive oils and pedro ximenez
- Choice of house salad or steamed market vegetables on the table
- Percolated tea and coffee

PACKAGE TWO - \$100 PER GUEST

CANAPES AND THREE COURSE SET MENU BASED ON FIVE HOURS

Chef's selection of **CANAPÉS** for 30 minutes, antipasto platter on the table

SET ENTRÉE, SET MAIN AND SET DESSERT

INCLUDES

- Organic bread with semi salted butter mixed olives, local olive oils and Pedro Ximenez
- Choice of house salad or steamed market vegetables on the table
- Percolated tea and coffee



ALTERNATE DROP OR GUEST CHOICE

ALTERNATING ENTRÉE OR DESSERT add \$6 per guest

ALTERNATING MAIN add \$9 per guest

CHOICE OF TWO ENTRÉES OR DESSERTS add \$10 per guest per course

CHOICE OF TWO MAINS add \$15 per guest

ADDITIONS

ADDITIONAL ANTIPASTO PLATTER add \$35 per table

SORBET add \$7 per guest

ADDITIONAL SIDE DISHES add \$3 per guest

AUSTRALIAN FARMHOUSE CHEESE add \$13 per guest

DESSERT BUFFET UPGRADE add \$20 per guest

RATES QUOTED ARE PER ADULT, INCLUDES GST



ENTRÉES COLD

VEGETARIAN

Wild mushroom, chilled capellini pasta, goat's cheese and parsley oil (V)
Pressed avocado, tomato leaves and white feta with green pea liquor (GF) (V)
Bitter leaf and endive salad, charred asparagus, balsamic onion and blue cheese (GF) (V)

FISH

Freshly shucked oysters with shallots and Pedro Ximénez (GF)
Salmon sashimi, wasabi roe, ponzu and sesame herb salad (GF)
Lime cured king fish with mizuna leaf and golden beetroot (GF)
Snapper, king fish and salmon ceviche, karkalla and salt bush salad (GF)
Poached Carnarvon prawn, torn lettuce and smoked paprika emulsion (GF)

MEAT & POULTRY

Asparagus salad with prosciutto, piquillo peppers and goat's cheese (GF)
Saffron poached chicken, shaved fennel and parmesan with hazelnuts (GF)
Harvey beef carpaccio, black pepper, baby capers and grilled lemon (GF) (DF)
Chicken and pistachio terrine, parsley sponge and pancetta (DF)
Harvey beef tataki, avocado with black sesame seeds and hoisin (GF) (DF)

ENTRÉES WARM

VEGETARIAN

Parmesan gnocchi, truffled egg with capers and lemon butter (GF)
Char grilled vegetables, pine nuts, burrata and balsamic syrup (GF)
Roasted zucchini flower, caramelised onion with wilted vine tomato (GF) (LF)
Goat's cheese tortellini, pumpkin, wilted rocket and parmesan

FISH

Seared hanabi scallops, roast cauliflower puree with crisp jamón (GF)
Confit salmon, wakame ponzu and wombok salad and hoisin (GF) (LF)
Spiced Carnarvon prawns on Cajun risotto and baby coriander (GF)
Sesame crusted salmon, green tea noodles, lotus root and reduced soy (LF)

MEAT & POULTRY

Chorizo, warm potato salad, parsley oil, poached free range egg (GF)
Confit of duck leg with hummus, bitter leaves and labneh (GF)
Cappelletti of duck and mushroom with pancetta and peas
Char siu braised pork belly, steamed bok choy and enoke mushroom (LF)

MAINS

FISH

Gold band snapper with baby fennel pollen, steamed potato and saffron jus (GF)

Cone Bay barramundi, grilled corn and jalapeno salsa with herb salad and oregano oil (GF) (DF)

Shichimi spiced salmon fillet, udon noodle, wokked sesame greens (GF) (DF)

King snapper with basil potato salad and sauce vierge (GF) (DF)

POULTRY

Mount Barker chicken breast, corn puree, roast pumpkin and parsley oil (GF) (DF)

Seared duck breast, green beans and rosemary confit potatoes (GF)

Paprika roasted chicken, saffron poached potato and avocado salsa (GF) (LF)

Char siu glazed duck, sesame rice cake with wokked greens (LF)

LAMB

Cumin lamb loin, pressed shoulder, sweet potato hot cakes, yellow coconut curry and asparagus salad (GF) (LF)

Lamb rump rolled with nduja and roasted with paprika potato, baby carrot and eshallots (GF) (LF)

Char grilled lamb fillet, sage risotto, pecorino and balsamic (GF)

BEEF

Black Angus sirloin, hand cut fat chips, frizee salad and béarnaise (GF)

Harvey beef fillet on Swiss mushroom pave with garlic, broccoli and cabernet butter (GF)

Slow braised beef rib and smoked sirloin, horseradish puree, eshallot, beetroot and romesco (GF)

VEGETARIAN

Soy braised eggplant with black rice, bok choy and seared sesame mushroom (VG) (GF) (DF)

Grilled daikon radish steak, hand cut fat chips, bitter leaves and eggplant caviar (VG) (GF) (DF)

DESSERTS

Broken meringue, whipped vanilla cream, blueberry jam and frozen raspberry crush (GF)

Lemon curd tart, pure cream and strawberry

Warm chocolate fondant with vanilla bean ice cream and butterscotch

Crèma Ramblas with dulce de leche and sugared coffee (GF)

Compressed melon with blood orange and honey yoghurt (GF)

Capel Black wax cheddar and double cream brie, lavosh and local olives

GF – GLUTEN FREE

V – VEGETARIAN

DF – DAIRY FREE

VG – VEGAN

LF – LACTOSE FREE





Conference Packages

Day Seminars 11:30am - 5pm

HALF DAY VENUE HIRE - \$300

FULL DAY VENUE HIRE - \$550

INCLUDES

- Percolated coffee and tea station
- Fresh whole fruit on arrival
- 1 item from the morning or afternoon tea list
- Carafes of water and mints
- Soft drink and juice with lunch

SANDWICHES AND WRAPS - \$120 PLATTER FOR 10 PEOPLE

CHOICE OF TWO BREAD quinoa and linseed, ciabatta, whole grain, panini rolls or flour tortilla wraps. Gluten free breads also available

CHOICE OF TWO FILLINGS

Country ham and Swiss cheese

Tuna mayonnaise

Danish feta and crisp salad

Poached chicken and avocado salad

Grilled Spanish vegetables and romesco

PREMIUM LUNCH IN A BOX - \$140 PLATTER FOR 10 PEOPLE

CHOICE OF TWO

Ravioli ricotta and spinach in a rich tomato sugo and fresh rocket

Zucchini and chorizo with saffron risotto

Cold poached salmon fillet on iceberg with lemon mayonnaise

Spanish roasted vegetables with goat's cheese

Thai red curry beef on steamed Jasmine rice

Crisp cos lettuce with tomato salad



Afternoon Tea or On Arrival

- \$5 PER GUEST PER ITEM

SWEET

Double chocolate brownie

Cinnamon swirl

Mini donuts with warm caramel sauce

Plain scones with cream and homemade cherry conserve

SAVOURY

Croissants warmed served with whipped milo butter

Bagel, sour cream and smoked salmon

Manchego and caramelised onion tart

Cheese kranski dogs

Sausage roll

\$5 ADDITIONAL ITEM PER PIECE PER GUEST

ADDITIONAL ITEMS

SLICED FRUIT PLATTER - \$30 per platter (serves 10 people)

WHOLE FRUIT BOWL - \$30 per bowl (10 pieces of fruit)

CHEESE BOARD - \$30 per platter (serves 10 people)

CHIPS - \$9 per bowl

OYSTERS NATURAL OR KILPATRICK - \$48 per dozen

CHORIZO, DIPS AND BREAD - \$30 per platter

PRODUCTION

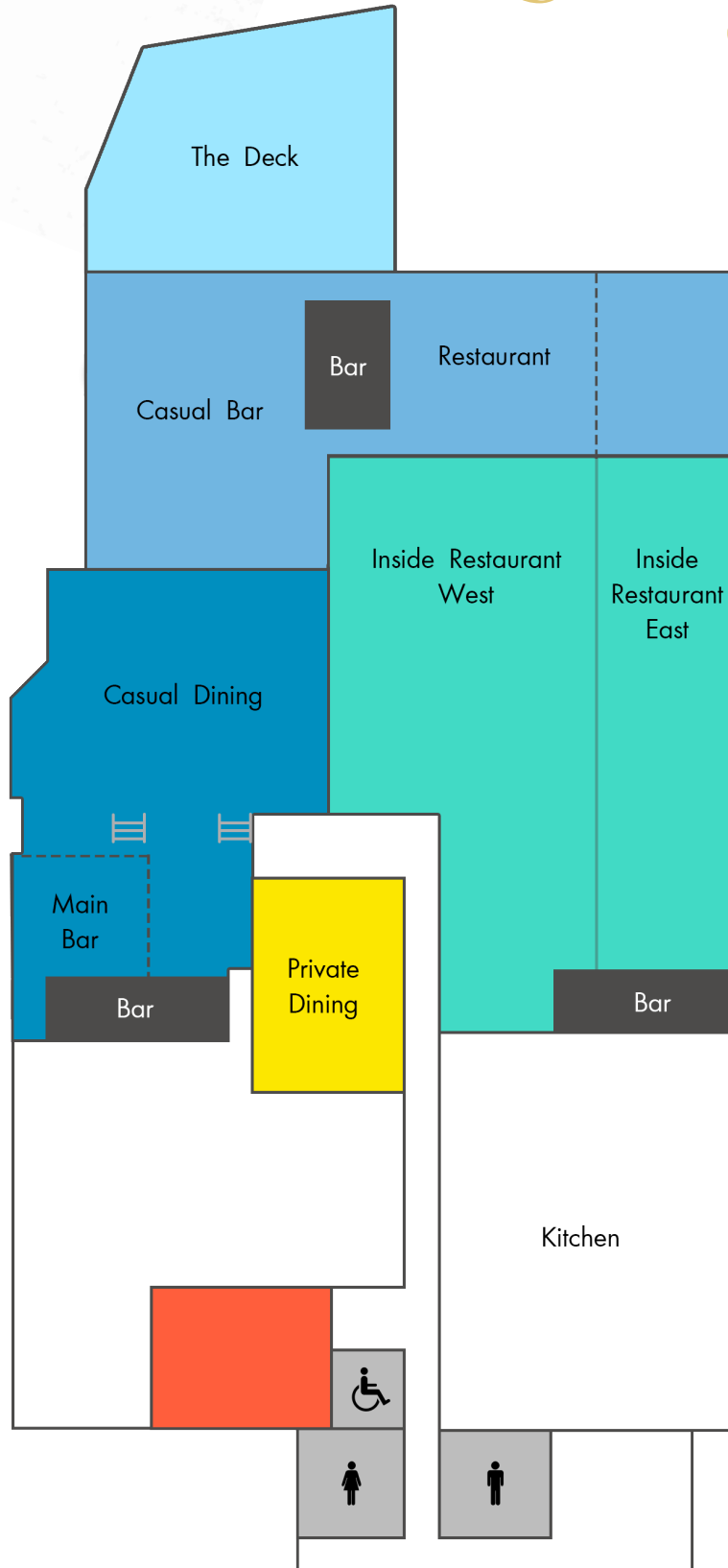
Rambla on Swan will provide complimentary lecturn, roving mic and screen. All other production is to be supplied by the client or an external audio visual company.





Venue Layout

South Perth Esplanade



Function Booking Form



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.	<input type="text"/>	<input type="text"/>	<input type="text"/>
CCV	<input type="text"/>	Expiry	<input type="text"/>
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.

