



# Christmas Set Menu Booking Form

## BOOKING DETAILS

Booking Name						
Company Name						
Booking Date			/			/
No. Guests					Phone	
Booking Time:						
Deposit: \$40 per person	\$					

## SET MENU

Type	Recommend	Price
<input type="checkbox"/> Set Menu 1	Lunch or Dinner	\$75 per guest
<input type="checkbox"/> Set Menu 2	Lunch or Dinner	\$90 per guest
<input type="checkbox"/> Set Menu 3	Lunch or Dinner	\$105 per guest

Please note, Set Menus are suitable for bookings of 10 to 30 guests, a minimum of four working days is required for all orders. Orders will only be processed once deposit payment has been received.



## CHRISTMAS SET MENU - \$75 per guest

*Min 10 guests, Max 40*

Includes Christmas crackers and Personalised Menu's

### ENTRÉE Choice of

HOUSE PRESSED CHICKEN and pistachio terrine with cornichon, saffron jelly and toasted ciabatta (GF)

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GRILLED MEDITERRANEAN VEGETABLES with smoked hummus and basil oil (V, DF, GF, VG)

### MAIN Choice of

BUTTER ROASTED GINGIN TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberries and crisp jamón (GF)

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SEARED GOLDBAND SNAPPER on wilted heirloom tomato and basil potato salad with wild rocket (GF)

### DESSERT Choice of

MINCE PIE ICE CREAM with orange, rosemary and cinnamon marmalade

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TRIPLE CREAM BRIE with local olives and ciabatta toasts



## CHRISTMAS SET MENU - \$90 per guest

*Min 10 guests, Max 40*

Includes: Christmas crackers and Personalised Menu's

### ENTRÉE Choice of

CHILLED CAPPELETTI PASTA with parsley oil and fresh tomato salsa (GF)

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HOUSE PRESSED CHICKEN and pistachio terrine with cornichon, saffron jelly and toasted ciabatta (GF)

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GRILLED MEDITERRANEAN VEGETABLES with smoked hummus and basil oil (V, DF, GF, VG)

### MAIN Choice of

BUTTER ROASTED GINGIN TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberries and crisp jamón (GF)

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SEARED GOLDBAND SNAPPER on wilted heirloom tomato and basil potato salad with wild rocket (GF)

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GRILLED SIRLOIN on roasted marrow bone with horseradish puree and seared broccolini (GF)

### DESSERT Choice of

MINCE PIE ICE CREAM with orange, rosemary and cinnamon marmalade

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CHOCOLATE AND WHISKY TART with roasted strawberries, whisky ice cream and Dutch cocoa meringue

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TRIPLE CREAM BRIE with local olives and ciabatta toasts



## CHRISTMAS SET MENU - \$105 per guest

*Min 10 guests, Max 40*

### ENTRÉE Choice of

CHILLED CAPPELLETTI PASTA with parsley oil and fresh tomato salsa (V)

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HOUSE PRESSED CHICKEN AND PISTACHIO TERRINE with cornichon, saffron jelly and toasted ciabatta (GF)

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GIN CURED TASMANIAN SALMON with summer leaves and lemon and juniper mayonnaise (GF)

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GRILLED MEDITERRANEAN VEGETABLES with smoked hummus and basil oil (V, DF, GF, VG)

### MAIN Choice of

BUTTER ROASTED GINGIN TURKEY BREAST on confit leg bound with creamed potato, seared sprouts, cranberries and crisp jamón (GF)

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SEARED GOLDBAND SNAPPER on wilted heirloom tomato and basil potato salad with wild rocket (GF)

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GRILLED SIRLOIN on roasted marrow bone with horseradish puree and seared broccolini (GF)

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WEST COAST MARKET FISH pan roasted with cocotte potato, eshallot and asparagus (GF)

### DESSERT Choice of

MINCE PIE ICE CREAM with orange, rosemary and cinnamon marmalade

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CHOCOLATE AND WHISKY TART with roasted strawberries, whisky ice cream and Dutch cocoa meringue

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PEACH AND SHERRY TRIFLE with Pedro Ximenez jelly-soaked sponge cake with fresh peaches, peach anglaise and vanilla crème Chantilly

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TRIPLE CREAM BRIE with local olives and ciabatta toasts



# Set Menu 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.

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



# Set Menu Terms and Conditions

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 cards 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.

Payment type	Amex    Visa <input type="checkbox"/> Mastercard <input type="checkbox"/>														
Name on card															
Card no.					-					-					
CCV						Expiry									
Signature															

Contact Name						Signature					
Date			/			/					
Rambla on Swan											
Signature											
Date			/			/					