



Set Menu Booking Form

BOOKING DETAILS

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

SET MENU

Type	Recommend	Price
<input type="checkbox"/> Set Menu 1	Lunch Only (E&M)	\$65 per guest
<input type="checkbox"/> Set Menu 2	Lunch Only (M&D)	\$65 per guest
<input type="checkbox"/> Set Menu 3	Lunch or Dinner	\$80 per guest
<input type="checkbox"/> Set Menu 4	Lunch or Dinner	\$95 per guest
<input type="checkbox"/> Set Menu 5	Lunch or Dinner	\$110 per guest

Please note, Set Menus are suitable for bookings of 12 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.



Set Menu 1

SET MENU - \$65 per guest (LUNCH ONLY)

Min 12 guests, Max 30

ENTRÉE Choice of

CARPACCIO hand cut Harvey beef with lemon, black pepper, parmesan and horseradish (GF, NF)

SALMON SASHIMI green chilli, roasted sesame seeds, wasabi ponzu

MAIN Choice of

PAN ROASTED CHICKEN BREAST with grain mustard, pumpkin, grilled broccolini and pumpkin seed oil (GF)

KALBARRI GOLD BAND SNAPPER with green tea noodles, greens, crisp lotus root and soy (DF, NF)

RED QUINOA with wild leaves, kale hummus, avocado, charred corn, asparagus, toasted pepitas, walnut and tamari dressing (VEGAN, DF, GF)

ON THE TABLE Share

GREENS steamed and dusted with roasted pepitas (VEGAN, GF, DF)



Set Menu 2

SET MENU - \$65 per guest (LUNCH ONLY)

Min 12 guests, Max 30

MAIN Choice of

PAN ROASTED CHICKEN BREAST with grain mustard, pumpkin, grilled broccolini and pumpkin seed oil (GF)

KALBARRI GOLD BAND SNAPPER with green tea noodles, greens, crisp lotus root and soy (DF, NF)

RED QUINOA with wild leaves, kale hummus, avocado, charred corn, asparagus, toasted pepitas, walnut and tamari dressing (VEGAN, DF, GF)

ON THE TABLE Share

GREENS steamed and dusted with roasted pepitas (VEGAN, GF, DF)

DESSERT Choice of

SAFFRON POACHED PEAR with yuzu and gin jelly, set vanilla cream and raspberry custard biscuits

RAMBLA'S CRÈME CATALINA with torched sugar, cherries and dried strawberries (GF, NF)



Set Menu 3

SET MENU - \$80 per guest

Min 12 guests, Max 30

ENTRÉE Choice of

CARPACCIO hand cut Harvey beef with lemon, black pepper, parmesan and horseradish (GF, NF)

SALMON SASHIMI green chilli, roasted sesame seeds, wasabi ponzu

PORK BELLY CHAR SUI with sesame bok choy, **POACHED ASPARAGUS** with cornichon mayonnaise and egg, **SALMON** with horseradish labneh and avocado tartare (NF)

MAIN Choice of

PAN ROASTED CHICKEN BREAST with grain mustard, pumpkin, grilled broccolini and pumpkin seed oil (GF)

KALBARRI GOLD BAND SNAPPER with green tea noodles, greens, crisp lotus root and soy (DF, NF)

GRAIN FED HARVEY BEEF FILLET 250g with truffled celeriac, pickled shallot, Swiss mushroom and romesco (GF)

ON THE TABLE Share

GREENS steamed and dusted with roasted pepitas (VEGAN, GF, DF)

DESSERT Share

CHEF SELECTION OF PETIT FOURS



Set Menu 4

SET MENU - \$95 per guest

Min 12 guests, Max 30

SHARE

OYSTERS NATURAL fresh Australian oysters with chardonnay, Pedro Ximénez and cabernet eshallot vinegars (GF, DF, NF)

ENTRÉE Choice of

PORK BELLY CHAR SUI with sesame bok choy, **POACHED ASPARAGUS** with cornichon mayonnaise and egg, **SALMON** with horseradish labneh and avocado tartare (NF)

MERLOT BRAISED WAGYU BEEF CHEEK with truffled celeriac, **KALE HUMMUS** and linseed crackers, **THAI BASIL FISH CAKE** with spiced carrot salad (GF, NF)

CARPACCIO hand cut Harvey beef with lemon, black pepper, parmesan and horseradish (GF, NF)

MAIN Choice of

PAN ROASTED CHICKEN BREAST with grain mustard, pumpkin, grilled broccolini and pumpkin seed oil (GF)

WEST COAST LINE CAUGHT MARKET FISH on asparagus with fired peppers, heirloom tomato, burrata and saffron (GF, NF)

GRAIN FED HARVEY BEEF FILLET 250g with truffled celeriac, pickled shallot, Swiss mushroom and romesco (GF)

SESAME ROASTED SOUTH ATLANTIC SALMON with charred wombok, namasu and zucchini salad, bugak and wasabi mayonnaise (NF)

ON THE TABLE Share

GREENS steamed and dusted with roasted pepitas (VEGAN, GF, DF)

DESSERT Choice of

RAMBLA'S CRÈME CATALINA with torched sugar, cherries and dried strawberries (GF, NF)

SAFFRON POACHED PEAR with yuzu and gin jelly, set vanilla cream and raspberry custard biscuits

DARK CHOCOLATE DELICE with house pressed crème fraiche and sugared hazelnuts (V, GF)



Set Menu 5

SET MENU - \$110 per guest

Min 12 guests, Max 30

SHARE

OYSTERS NATURAL fresh Australian oysters with chardonnay, Pedro Ximénez and cabernet eshallot vinegars (GF, DF, NF)

OYSTERS KILPATRICK fresh Australian oysters with bacon and Worcestershire sauce (DF, NF)

ENTRÉE Choice of

PORK BELLY CHAR SUI with sesame bok choy, POACHED ASPARAGUS with cornichon mayonnaise and egg, SALMON with horseradish labneh and avocado tartare (NF)

MERLOT BRAISED WAGYU BEEF CHEEK with truffled celeriac, KALE HUMMUS and linseed crackers, THAI BASIL FISH CAKE with spiced carrot salad (GF, NF)

CARPACCIO hand cut Harvey beef with lemon, black pepper, parmesan and horseradish (GF, NF)

SALMON SASHIMI green chilli, roasted sesame seeds, wasabi ponzu

MAIN Choice of

PAN ROASTED CHICKEN BREAST with grain mustard, pumpkin, grilled broccolini and pumpkin seed oil (GF)

WEST COAST LINE CAUGHT MARKET FISH on asparagus with fired peppers, heirloom tomato, burrata and saffron (GF, NF)

GRAIN FED HARVEY BEEF FILLET 250g with truffled celeriac, pickled shallot, Swiss mushroom and romesco (GF)

SESAME ROASTED SOUTH ATLANTIC SALMON with charred wombok, namasu and zucchini salad, bugak and wasabi mayonnaise (NF)

ON THE TABLE Share

GREENS steamed and dusted with roasted pepitas (VEGAN, GF, DF)

BABY LEAF SALAD, baked walnuts and hazelnut vinaigrette (V, GF, DF)

DESSERT Choice of

RAMBLA'S CRÈME CATALINA with torched sugar, cherries and dried strawberries (GF, NF)

SAFFRON POACHED PEAR with yuzu and gin jelly, set vanilla cream and raspberry custard biscuits

DARK CHOCOLATE DELICE with house pressed crème fraiche and sugared hazelnuts (V, GF)

CHEESE BOARD of local and international cheese with lavosh, olives and mustard fruits (V)



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 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.

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.



Set Menu Terms and Conditions

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 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			/			/					