



Rambla

WELCOME TO RAMBLA ON SWAN, WHERE THE BEST OF PERTH'S MODERN AUSTRALIAN CUISINE MEETS ITS MOST BREATHTAKING VIEWS.

Whether it's a milestone birthday, corporate event, or intimate gathering, discuss your next special occasion with our friendly team. Elevate your event with us and create unforgettable memories. We offer cocktail functions for up to 80 guests and private dining for up to 22 guests.



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

PRICE PER PLATTER, 10 PIECES PER PLATTER

MINIMUM ORDER OF 2 PLATTERS FOR ANY ITEM REQUIRED

COLD

Freshly shucked oysters [GF]	\$68
Vegetable and dips platter [VG, GF]	\$30
Salmon and snapper ceviche [GF, DF]	\$50
Avocado mousse, fresh tomato with linseed cracker [VG, GF]	\$45
Chilled rice noodle with Asian herb salad and wasabi ponzu [VG, GF]	\$45

HOT

Grilled Oaxaca cheese quesadilla with jalapeno and pico de gallo [M]	\$38
Lamb kofta with paprika yogurt [GF]	\$60
Madras flavoured potato and spinach balls with spiced jam [VG, GF]	\$60
Three cheese focaccia pizza slab [V]	\$38
Teriyaki chicken skewer with sesame soy glaze [DF]	\$60
Vegetable pakora with mango jam [VG, GF]	\$60
Prawn tempura with wasabi ponzu [DF]	\$68
Italian sausage focaccia pizza slab	\$46
Potato rosette with tomato sugo [V, GF]	\$60
Beef ale pie with tomato sauce [DF]	\$55
Steamed pork buns with sweet plum sauce [DF]	\$45
Salt and pepper squid with lemon paste [DF]	\$50
Crisp battered whiting with crisp fries and dill pickle mayonnaise [DF]	\$70

[VG] VEGAN [V] VEGETARIAN [GF] GLUTEN FREE [DF] DAIRY FREE
THE ENTIRE MENU IS NUT-FREE



BEVERAGE OPTIONS

OPTION ONE

Guests purchase their own drinks at the bar.

OPTION TWO

Beverages on Consumption.

Just like any bar tab, you may set a \$ limit or simply monitor spending on the day. You may also use a restricted list from our beverage packages to help maximize your budget, or build your own list from our extensive wine selection.

OPTION THREE

Beverage package (minimum 40 guests).

PACKAGE ONE: STANDARD

SPARKLING	Villa Sandi Prosecco
WHITE	Saint Clair Sauvignon Blanc
RED	Saint Clair Pinot Noir
OTHER	Beer on tap, soft drinks

2 HR PACKAGE	\$40 pp
3 HR PACKAGE	\$60 pp
4 HR PACKAGE	\$80 pp

PACKAGE TWO: SELECT

SPARKLING CHOICE OF ONE	Villa Sandi Prosecco Howard Park Petit Jeté
WHITE CHOICE OF TWO	Howard Park Miamup Sauvignon Blanc Semillon Stella Bella Sauvignon Blanc Xanadu Vinework Chardonnay
RED & ROSÉ CHOICE OF TWO	Domaine De Triennes Rosé Saint Clair Pinot Noir Howard Park Miamup Cabernet Sauvignon Torbreck Woodcutter's Shiraz
OTHER	Beer on tap, soft drinks

2 HR PACKAGE	\$50 pp
3 HR PACKAGE	\$70 pp
4 HR PACKAGE	\$90 pp

PACKAGE THREE: PREMIUM

SPARKLING CHOICE OF ONE	Villa Sandi Prosecco Howard Park Petit Jeté
WHITE CHOICE OF TWO	Shaw + Smith Sauvignon Blanc Cozzarolo Pinot Grigio Penfolds Bin 51 Riesling Pierro LTC Semillon Sauvignon Blanc Below & Above Chardonnay
RED & ROSÉ CHOICE OF TWO	Domaine De Triennes Rosé Coldstream Hills Pinot Noir Stella Bella Cabernet Merlot Voyager Estate Shiraz Majella Cabernet Sauvignon
OTHER	Beer on tap, soft drinks

2 HR PACKAGE	\$70 pp
3 HR PACKAGE	\$90 pp
4 HR PACKAGE	\$110 pp

EXTRA		
COCKTAIL ON ARRIVAL CHOICE OF ONE	Aperol Spritz Mindeerup Spritz Perfect Passion	\$20 pp

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 MENUS

Sit-down bookings for 12 adults and more have the choice between our three set menus to suit any budget and occasion. Your guests will be able to order their three courses on the day. Any specific dietary requirements must be discussed with your functions' coordinator. Kids 12 years old and younger may order from the restaurant's kids menu.

SET MENU ONE \$90

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 [VG,GF]

MAIN

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

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

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

DESSERT

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

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]

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 [VG, GF]

MAIN

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

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 [GFO]

DESSERT

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

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 Half 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 [VG, GF]

MAIN

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

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

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, NFO]

DESSERT

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

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

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

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

[V] VEGETARIAN [VG] VEGAN [DF] DAIRY FREE [GF] GLUTEN FREE [GFO] GLUTEN FREE OPTION [N] NUTS [NFO] NUT FREE OPTION

EXTRAS CAN BE ORDERED UPON REQUEST



VENUE LAYOUT



OPEN TUESDAY TO SUNDAY, LUNCH AND DINNER
FOR FURTHER INFORMATION OR TO MAKE A BOOKING
PLEASE CONTACT

Caitlin Sleith
Rambla Function Manager
Phone: 9367 2845
Email: info@ramblaonswan.com.au

PARKING

South Shore Shopping Centre Car Park: 85 South Perth Esplanade
(First Hour Parking Free)

Wilson Car Park: 112 Mill Point Road, South Perth WA 6151

DIRECT BOOKING

ramblaonswan.com.au/book-now

GENERAL ENQUIRY

ramblaonswan.com.au/36-blocks/109-functions.html

TERMS AND CONDITIONS

BOOKING CONFIRMATION

No function or restaurant booking of 12 guests or more is secured until a deposit has been received in full. Tentative bookings will be held for up to 7 days. When a tentative booking expires, the date is made available again for new enquiries. Extensions may be granted on request.

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 to the function 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.

FINAL NUMBERS

Must be confirmed 7 days prior to the booking. The venue will endeavour to accommodate for numbers' increase, subject to capacity and availability. Any decrease in numbers with less than 48 hours' notice may incur a \$20 per person no-show charge.

BILLING AND PAYMENTS

Final payment must be made at the conclusion of a function. The venue only accepts credit card payments (no cash) and does not offer split billing.

PRICING

Prices are based on current and expected cost increases. We reserve the right to change prices at our discretion. Any change in price will be advised before your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

FOOD AND BEVERAGE

Selections must be confirmed 7 days prior to the function.

Bar tab (Beverages on Consumption) restrictions may be applied at the discretion of the client. Bar tab spend limits may be monitored on the day. Cocktails may only be ordered and paid for as you go.

TIME OF SERVICE

Any request to follow a specific timeline for food service will be followed to the best of the kitchen's ability, and may only be considered as approximate.

MUSIC & ENTERTAINMENT

The venue's sound system is shared throughout all sections and therefore it may not accommodate for the client's preferred playlists, nor can the client use their own PA system or live act. Any other externally hired entertainment must be approved in writing by the venue manager.

CAKE AND DECORATIONS

The client is welcome to supply their own cake. A standard \$5 charge per person is applicable for cutting and garnishing cakes provided by the client. Alternatively, the venue can provide the cutting utensils free of charge.

The client can bring some light decorations, and is responsible for setting up and packing down. The venue reserves the right to adjust any set-up to ensure fire, light and safety codes are met. Confetti, glitter and ostensible decorations are not permitted.

Please notify your function coordinator to assist with timing and deliveries.

SIGNAGE AND PRINTING

A standard "Private Event" signage is provided for Main Bar functions. Custom signage may be printed at the client's request, with a minimum of 4 days' notice. Any signage / menu design supplied by the client must be approved in writing by the functions manager.

CODE OF CONDUCT

Functions clients and their guests must behave in a way that is considerate of other patrons. Disorderly conduct will not be tolerated by staff and management. The client must ensure that all minors will be supervised by a responsible adult at all times. 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.