




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 image shows a well-lit event space with several long wooden tables arranged in a room. Each table is set with white plates, glasses, and silverware. Centerpieces of white flowers in glass vases are placed on each table. The room features wood-paneled walls and large windows covered with gold-colored curtains. The lighting is warm and ambient. In the top right corner, there is a semi-transparent orange box containing text.

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

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



Our shared Banquets highlight the best of Rumi's most popular dishes.

**Classic
Banquet**

\$65 per person

Pickled vegetables / Sigara Boregi
Labne / Almond Tarator / Flatbread / Crudites
Persian meatballs / Cabbage Salad
Fried Cauliflower / Lamb shoulder / BBQ Chicken wings
Freekeh salad / Cos and herb
Turkish delight

Rumi Feast

\$85 per person

Pickled vegetables / Sigara Boregi / Crudites /
Labne + Macdous / Almond Tarator + Zhoog / Flatbread
Persian meatballs / Cabbage Salad / Fried Cauliflower
Barramundi fillet / Chilli potatoes
Lamb shoulder / BBQ Chicken wings with
Freekeh Salad / Cos and herb salad
Macadamia & Honey Ice Cream





Stand-up Menu

Sample Menu

Hot Canapes \$6.00 ea

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

Cucumber labne bites
Almond Tarator 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 sandwiches

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
2022 Kanenas 'Grenaki' Grenache, Heathcote, Vic
2022 Izway Mataro, Barossa Valley, SA
2023 Konpira Maru 'Voltron' Pinot Noir/ Barbera/Sagrantino/Pinot Gris
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
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



Terms and Conditions

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 after-thought.
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.

