

RUBIA CAFE

FUNCTION PACK

À LA CARTE BEVERAGE OPTIONS

Beer

Moo Brew Pilsner TAS	\$9.50
Furphy Ale VIC	\$9.50
Great Northern -Mid Strength	\$8.50
Corona	\$9.50
Wild Yak Pacific Ale	\$9.50
Mountain Goat Fancy Pants Amber	\$9.50
Coldstream Appel Cider	\$12

Beer on Tap

Asahi	\$12
Carlton Draught	\$10

Sparkling

	GLS	BTL
Signor Vino Prosecco	\$12	\$50
Signor Vino Moscato	\$8	\$35

White Wine

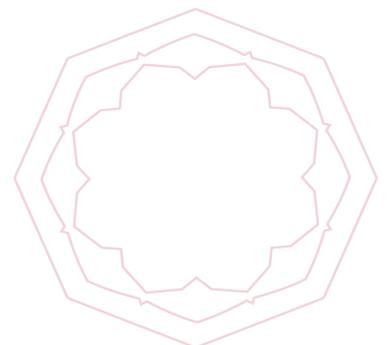
	GLS	BTL
Stoneburn Sauvignon Blanc NZ	\$11	\$45
Lambrook Pinot Gris SA	\$12	\$46
Orsino Pinot Grigio	\$13	\$48
Storm Ridge Chardonnay Vic	\$11	\$50
Hunter Chardonnay Vic		\$58
Wilson Watervale Riesling SA		\$48

Red Wine

	GLS	BTL
Stoneburn Pinot Noir - <i>Marlborough NZ</i>	\$12	\$48
Pindarie TSS Shiraz Blend - <i>Barossa SA</i>	\$12	\$48
Lost Buoy Shiraz - <i>McLaren Vale</i>	\$12	\$45
Hunters Pinot Noir	\$13	\$55
Tertini Pinot Noir		\$60
Thompson Estate Four Chambers Cabernet Sauvignon	\$10	\$44
Hugo Cabernet Sauvignon		\$55
Wilson Handplunge Cabernet Merlot		\$75

Cocktails

	GLS
<u><i>Espresso Martini</i></u> Rubia premium coffee, kahlua, vanilla vodka	\$21
<u><i>Mystic Butterfly</i></u> ink gin, lavender syrup, tonic water	\$20
<u><i>Raspberry Bellini</i></u> gin mare, prosecco & muddled raspberries, lime	\$21
<u><i>Long Island Ice Tea</i></u> Vodka, tequila, white rum, gin, Cointreau, lime juice & coke	\$25
<u><i>Aperol Spritz</i></u> Aperol, Prosecco, Soda	\$20



À LA CARTE CANAPE OPTIONS

ALL PLATTERS COME WITH 30 PIECES

Kofta spiced lamb	\$210
Marinated minced lamb with the Middle Eastern flavors, sumac mint yoghurt	
Peking Duck Bao Bun, hoisin sauce	\$210
Light fluffy bao bun filled with pecking duck, pickled carrot, spring onion salad and a hint of spice.	
Moroccan Spiced Crispy Calamari	\$195
Calamari strips coated in Moroccan spices, honey mustard dressing	
Wagyu beef slider	\$175
Mini beef Pattie, cos lettuce, tomato, aged cheddar, Detroit pickle, relish	
Beef Burgundy Pie	\$175
Diced beef cooked with red wine, carrot, onion, garlic, herbs and spices encased in flaky pastry and garnished with cracked pepper and relish	
Skewered Peri Peri chicken	\$175
Chicken breast fillet marinated in an authentic peri peri sauce with just a hint of lemon	
Gourmet Ham & Pineapple Pizza	\$175
The ever popular topping of ham, pineapple, tomatoes and mozzarella on a cocktail size woodfired pizza base.	
Spinach Pumpkin Arancini	\$175
Creamy risotto mixed with vibrant green spinach, rolled into bite size balls, stuffed with sweet pumpkin and coated with gluten free bread crumbs.	
Vegetable Spring Rolls	\$175
Vietnamese spiced vegetables and glass noodles in a crisp spring roll shell	
Mac N cheese croquette served with aioli	\$175
Delicious mac and cheese made with nutty and creamy gruyere, rolled in bread crumbs and deep fried until golden	
Stuffed Pumpkin Flower Mediterranean	\$175
A delicious filled of goat cheese, sundried tomatoes and herbs in a fresh pumpkin flower coated in a light tempura batter	
Vegetarian Tikka Pie, spiced relish	\$175
Fresh vegetables are slowly cooked in a delicious blend of yoghurt and spices, encased in flaky pastry and garnished with dill.	
Gourmet Vegetables Pizza	\$175
A myriad of Mediterranean vegetables including Spanish onion, artichokes, capsicum, mushroom and olives on a cocktail size wood fired pizza base.	
<i>*Dietary Requirement is available Upon Request</i>	

DESSERT PLATTERS

ALL PLATTERS COME WITH 30 PIECES

Mini Boutique- Assorted Mini cakes	\$160
Mini Boutique Lamington	\$160
Double Chocolate Brownie	\$160

SIT DOWN FUNCTION MENU

2 COURSE - OPTION 1

\$59 Per Head - 3 Hour Function Hire

MAINS

Alternating Choice of 2 or 3 Drop

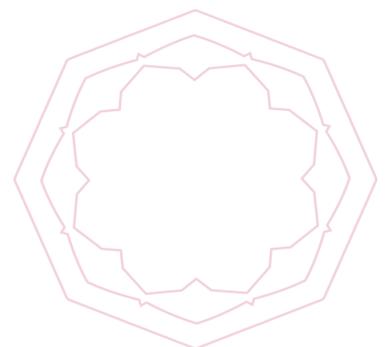
- **Grilled Atlantic Salmon Fillet**
With pea mash potato, grilled asparagus and creamy dill sauce
- **Scotch Fillet**
Served with rosemary chat potatoes, grilled broccolini and pepper gravy sauce
- **Mediterranean Prawn Linguine**
Olives, capsicum, onions, chilli, garlic, parsley and feta cheese.

DESSERT

Alternating Choice of 2 or 3 Drop

- **Double Chocolate Brownie**
With a caramel sauce, clotted cream & topped with peanuts
- **Sticky Date Pudding**
Served warm with Vanilla Ice cream
- **Baked Berry Cheesecake**
A creamy New York style cheesecake is set atop a biscuit base and topped with mixed berries

DRINKS at Menu Prices



SIT DOWN FUNCTION MENU

3 COURSE - OPTION 2

\$79 Per Head - 4 Hour Function Hire

STARTERS

Shared

- Antipasto
- Pumpkin Arancini balls
- Mixed Dips with Turkish Bread

MAINS

Alternating Choice of 2 or 3 Drop

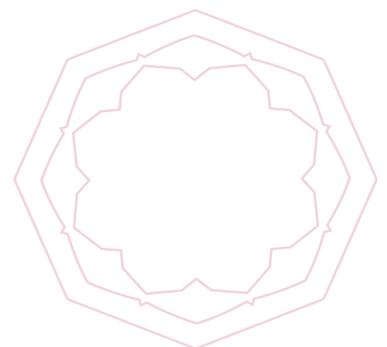
- **Grilled Atlantic Salmon Fillet**
With pea mash potato, grilled asparagus and creamy dill sauce
- **Scotch Fillet**
Served with rosemary chat potatoes, grilled broccolini and pepper gravy sauce
- **Mediterranean Prawn Linguine**
Olives, capsicum, onions, chilli, garlic, parsley and feta cheese.

DESSERT

Alternating Choice of 2 or 3 Drop

- **Double Chocolate Brownie**
With a caramel sauce, clotted cream & topped with peanuts
- **Sticky Date Pudding**
Served warm with Vanilla Ice cream
- **Baked Berry Cheesecake**
A creamy New York style cheesecake is set atop a biscuit base and topped with mixed berries

DRINKS at Menu Prices



RUBIA CAFE & BAR FUNCTION TERMS & CONDITIONS



1. Booking & Deposit

- 1.1. A non-refundable deposit equal to 25% of the projected function cost, in desired function space, must be paid within 24 hours of making your booking.
- 1.2. You must return the signed terms and conditions to Rubia Cafe & Bar at the time your deposit is paid.

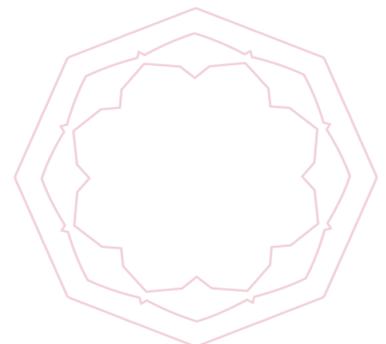
2. Secondary Deposit, Final Payment & Additional Payments

- 2.1. A second non-refundable deposit of a further 25% of the projected function cost, is required 2 weeks prior to your event date. In the event that your booking is made less than 2 weeks from the event date, Rubia Cafe & Bar will advise the date of the secondary deposit.
- 2.2. The final balance payment is required the morning of your event date.
- 2.3. All payments can be made via Credit Card/Eftpos/Cash.
- 2.4. Payments may be made via Bank Transfer, with a copy of the transaction record emailed to Rubia Cafe & Bar.
- 2.5. Extra Costs incurred during your function e.g. extra food or drinks, are to be paid upon completion of your event. A credit card will be required by Rubia Cafe & Bar at the start of your event to cover said costs.

3. Function Cancellation

- 3.1. All deposits paid are non-refundable. In addition, the following cancellation fees apply if you cancel your event.
- 3.2. More than 30 days notice – the initial 25% deposit will be forfeited.
- 3.3. Between 7-14 days notice – both the initial 25% deposit and the secondary deposit of a further 25% will be forfeited.
- 3.4. Less than 7 days notice – In addition to the 50% deposits, you must pay the total outstanding balance of the minimum spend for the room booked.
- 3.5. Should your function room be rebooked by another party on the same date, with an event of a similar nature, Rubia Cafe & Bar in its discretion, may waive part of the cancellation fee.
- 3.6. A change of dates or postponement of an event will be considered as a cancellation and the above charges will apply. The new date will be considered as a new reservation and our normal deposit policy will apply.

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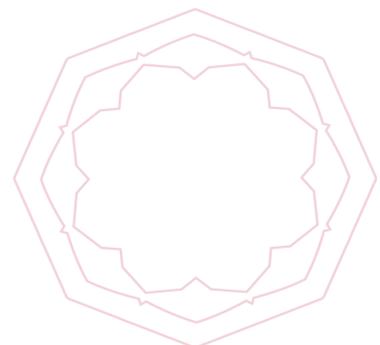
4. Function Details & Conduct of the Function

- 4.1. Final Guest numbers to be confirmed 3 days prior to your function and details including the guest list, must be provided 24 hours prior to the function.
- 4.2. Changes to the food package or selection of food, are to be made no less than 7 days prior to your function.
- 4.3. It is your responsibility to inform Rubia Cafe & Bar of any dietary requirements for you or your invitees.
- 4.4. Rubia Cafe & Bar reserves the right to provide all the catering on the premises. No food or beverage may be bought onto the premises for consumption before, during or after your function, without prior written approval. Any persons caught with food or beverage not sold on the premises, will be ejected from the function.
- 4.5. Your function must be conducted in an orderly and lawful manner. Rubia Cafe & Bar reserves the right to end your function if Rubia Cafe & Bar reasonably believes that your function is not being conducted in an orderly or lawful manner. Rubia Cafe & Bar has no responsibility to you or your invitees for any costs, damages or expenses that you/they may incur in relation to the termination of your function.
- 4.6. Rubia Cafe & Bar may remove or deny entry to anybody being disruptive or acting in a disorderly manner.
- 4.7. Rubia Cafe & Bar practices the principles of responsible service of alcohol. Intoxicated persons will not be served alcohol and may be removed from the premises.
- 4.8. You are not permitted to exceed any noise levels that in the opinion of Rubia Cafe & Bar may disturb other patrons or surrounding neighbors.
- 4.9. You must ensure that you and your invitees at your function do not breach any statutes, by laws or regulations including Rubia Cafe & Bar policies, liquor license and fire regulations.

5. Responsibility & Indemnity

- 5.1. Rubia Cafe & Bar is not responsible for the theft, damage or loss of any goods bought onto the premises, or any introduction of food to the function and the effect of it afterwards.
- 5.2. The car parking area is public parking, Rubia Cafe & Bar is not responsible for any theft, damage or loss to any goods that may occur with or to any vehicle within the public parking area.
- 5.3. You are responsible for any additional cleaning requirements which Rubia Cafe & Bar considers to be in excess of general cleaning.
- 5.4. You are responsible for loss or damage to Rubia Cafe & Bar arising out of your use, or any person attending the event.
- 5.5. If Rubia Cafe & Bar is unable to provide the facilities or any other arrangements for your function or any part of it or cannot otherwise provide services due to circumstances beyond Rubia Cafe & Bars control, Rubia Cafe & Bar is not responsible for any costs, damages or expenses that you may suffer or incur.

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6. Agency

6.1. Unless otherwise agreed, the party which signs these terms and conditions, will be the party responsible for the payment of the Function.

7. Pandemic or State of Emergency

7.1. In the event of a Government imposed State of Emergency resulting in the temporary closure of the cafe, any deposit paid will be held by Rubia Cafe & Bar to be used when booking your event at a future date.

Please read these terms carefully. If you do not understand any of the terms or have any questions, please discuss them with your Event Co-Ordinator.

If you have read and understood the terms set out above and accept them, please sign the terms.

In signing the terms, they are binding upon you and your organization.

These terms and conditions accepted by:

Print Full Name

Signature & Date

Witnessed By:

Print Full Name

Signature & Date

Received on Behalf of Rubia Cafe & Bar By:

Print Full Name

Signature & Date

