



Rambla on Swan Weddings

RESTAURANT, PRIVATE DINING,
WEDDING VENUE

NO. 1 RESTAURANT IN SOUTH PERTH
on TripAdvisor

"RESTAURANT OF THE YEAR" 2017 & 2018
by the Restaurant and Catering Awards WA

"BEST LICENSED DINING METRO" 2017 & 2018
by the Gold Plate Awards

PATRICIA REES FUNCTION MANAGER
Phone: 9367 2845 email: info@ramblaonswan.com.au

RAMBLAONSWAN.COM.AU
85 South Perth Esplanade, South Perth



Weddings

OFFERING VIEWS OF THE PERTH CITY SKYLINE, RAMBLA ON SWAN IS THE PERFECT PLACE TO CELEBRATE YOUR WEDDING. Whether you are having a traditional wedding with hundreds of guests or a small, intimate gathering, our team will work with you to create the wedding you've always dreamed of. With first-class cuisine and professional friendly service you can be assured that your wedding will be a day to remember. Let us help you make it perfect.

CAPACITY

AREA	COCKTAIL	ROUND TABLES	LONG TABLES
Function Room	250	140	120
Private Dining Room	30		22
Restaurant	Please speak to your Functions Manager for capabilities		

PACKAGES INCLUDE

- Dedicated function coordinator to plan and assist with setup on your wedding day
- Exclusive use of the function room
- Menu tasting for the couple prior to the wedding
- Exclusive use of the bridal room for the bridal party
- Private entrance to function room for the bridal party
- Rambla on Swan branded menus
- Use of internal PA system, microphone, and lectern
- Professional and friendly staff
- Cake knife, cake cut and served on platters
- Tea and percolated coffee
- Round tables with white or black standard linen
- Skirted bridal, cake and gift table

ALL EVENING WEDDING PACKAGES ARE BASED ON 5 HOURS. PACKAGES ARE ALSO AVAILABLE FOR DAY WEDDINGS BASED ON 3 HOURS. PLEASE SPEAK TO YOUR FUNCTIONS MANAGER FOR MORE INFORMATION

MINIMUM SPEND

Will be quoted for each function, they are based on seasonality and other requirements. MINIMUM SPEND IS BASED ON FOOD AND BEVERAGE ONLY





Ceremony Packages

RAMBLA ON SWAN offers beautiful outdoor ceremonies conveniently located on the banks of the Swan River, overlooking the City skyline. Our ceremony packages allow you to select and customise your ceremony set up at Zone 4 Sir James Mitchell Park to suit your own personal style.

Zone 4 Sir James Mitchell Park is directly in front of Rambla on Swan.

Packages start from \$1200 and include:

- 22 x white Americana chairs
- 1 x signing table
- 1 x red carpet
- 1 x signage

(Council permit costs included)

All ceremony set ups must be ordered through Rambla On Swan. If you would like to add any additional decorations, please discuss with your function coordinator.

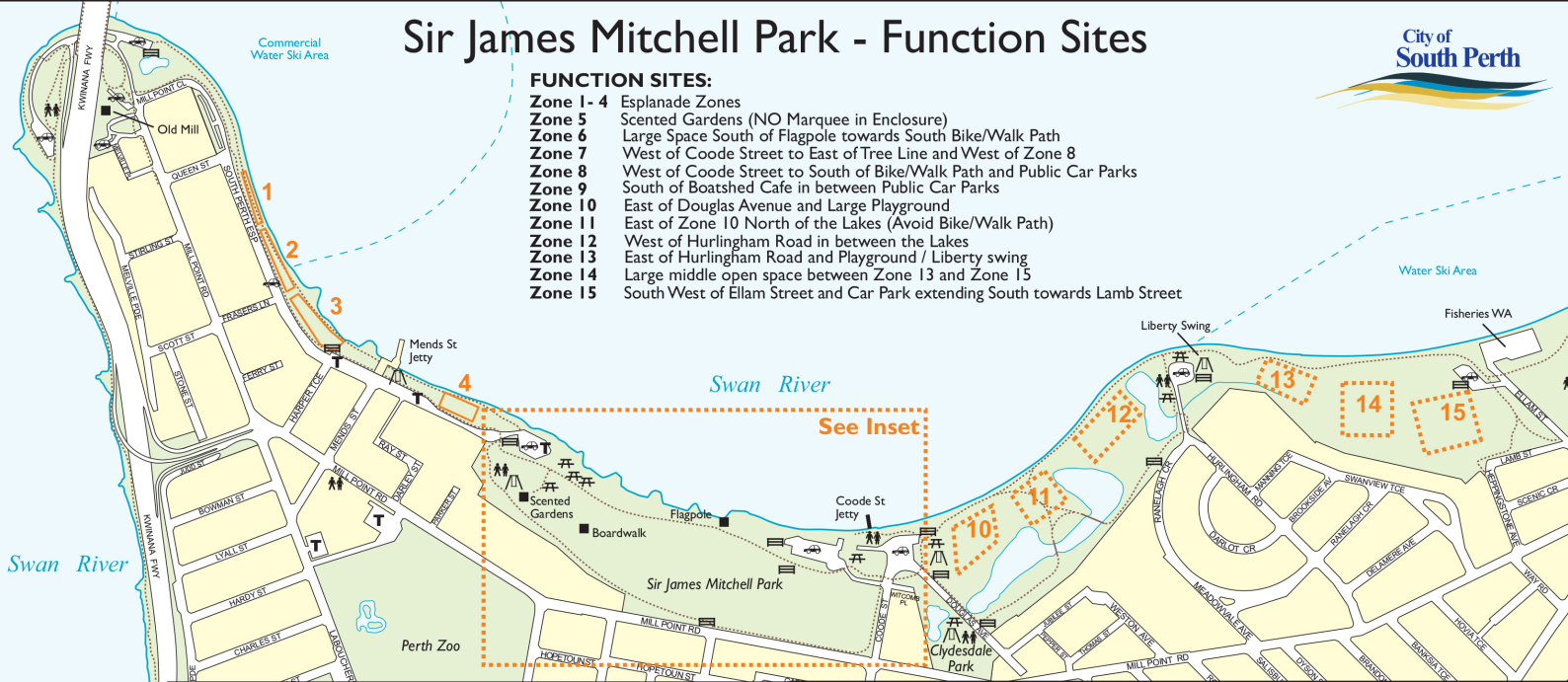
All prices are inclusive of GST, delivery, set up and collections. Ceremonies can only be held outside weather permitting, your functions coordinator will discuss a contingency plan with you in case of rain.

Our standard terms and conditions apply.

Sir James Mitchell Park - Function Sites

FUNCTION SITES:

- Zone 1-4** Esplanade Zones
- Zone 5** Scented Gardens (NO Marquee in Enclosure)
- Zone 6** Large Space South of Flagpole towards South Bike/Walk Path
- Zone 7** West of Coode Street to East of Tree Line and West of Zone 8
- Zone 8** West of Coode Street to South of Bike/Walk Path and Public Car Parks
- Zone 9** South of Boatshed Cafe in between Public Car Parks
- Zone 10** East of Douglas Avenue and Large Playground
- Zone 11** East of Zone 10 North of the Lakes (Avoid Bike/Walk Path)
- Zone 12** West of Hurlingham Road in between the Lakes
- Zone 13** East of Hurlingham Road and Playground / Liberty swing
- Zone 14** Large middle open space between Zone 13 and Zone 15
- Zone 15** South West of Ellam Street and Car Park extending South towards Lamb Street



PLEASE NOTE: THE FOLLOWING RESTRICTIONS

- * Zones 5-15 Service Providers, Applicants & Guests to vacate reserve by 11:00PM
- * Only numbered zones identified on map can be hired for functions/events
- * Access onto reserve only through marked access gates
- * Minimal glass on reserve for functions/events
- * BBQ'S, Gazebos, Shelters, Benches and Playgrounds are public share facilities and cannot be exclusively booked.

Zones 1 - 4

NO Temporary Structures or Marquees permitted. All functions must cease by 8:00pm.

Zone 5 & 9

Temporary Structures and Marquees are permitted on grassed area no bigger than 81m² in size, pending approval.

Zones 6 - 8 & 10 - 15

Temporary Structures and Marquees are permitted on grassed area in these zones pending approval.

MAP SYMBOLS:

- Public Car Park
- Ticket Parking
- Public Toilets
- BBQ and Gazebos
- Playground
- Bike/Walk Path
- Access Gate

250m





Sit Down Packages

PACKAGE ONE - \$80 PER GUEST

ON THE TABLE organic bread with semi salted butter and mixed olives, local olive oils and Pedro Ximénez

SET ENTRÉE

SET MAIN with choice of house salad or steamed market vegetables on the table

SET DESSERT with tea and percolated coffee

PACKAGE TWO - \$85 PER GUEST

ON ARRIVAL Chef's selection of canapés for 30 minutes

ON THE TABLE organic bread with semi salted butter and mixed olives, local olive oils and Pedro Ximénez

SET ENTRÉE

SET MAIN with choice of house salad or steamed market vegetables on the table

SET DESSERT with tea and percolated coffee

PACKAGE THREE - \$95 PER GUEST

ON ARRIVAL Chef's selection of canapés for 30 minutes

ON THE TABLE organic bread with semi salted butter and mixed olives, local olive oil and Pedro Ximenez

ANTIPASTO PLATTER on the table

SET ENTRÉE

SET MAIN with choice of house salad or steamed market vegetables on the table

SET DESSERT with tea and percolated coffee

PACKAGE FOUR - \$110 PER GUEST

ON ARRIVAL selection of three canapés for 30 minutes

ON THE TABLE organic bread with semi salted butter

ANTIPASTO PLATTER on the table

SET ENTRÉE

SORBET

SET MAIN with house salad and steamed market vegetables on the table

SET DESSERT with tea and percolated coffee

ALTERNATE DROP OR GUEST CHOICE

ALTERNATING ENTRÉE OR DESSERT add \$6 per guest

ALTERNATING MAIN add \$9 per guest

CHOICE OF TWO ENTRÉES OR DESSERTS add \$10 per guest per course

CHOICE OF TWO MAINS add \$15 per guest

ADDITIONS

ADDITIONAL ANTIPASTO PLATTER add \$35 per table

SORBET add \$7 per guest

ADDITIONAL SIDE DISHES add \$3 per guest

AUSTRALIAN FARMHOUSE CHEESE add \$13 per guest or station with 1hr service
add \$25 per guest

DESSERT BUFFET UPGRADE 1hr service add \$20 per guest

RATES QUOTED ARE PER ADULT, INCLUDES GST

CHILDREN AGED 3 – 11 WILL BE CHARGED \$45 WHICH WILL INCLUDE MAIN, DESSERT AND SOFT DRINK

YOUTH AGED 12 – 17 WILL BE CHARGED AT THE FULL ADULT FOOD PACKAGE PRICE PLUS SOFT DRINK PACKAGE





Cocktail Packages

PACKAGE ONE - \$80 PER GUEST

Selection of **SIX COLD CANAPÉS**

Selection of **SIX HOT CANAPÉS**

Selection of **ONE SUBSTANTIAL CANAPÉ**

PACKAGE TWO - \$95 PER GUEST

Selection of **SIX COLD CANAPÉS**

Selection of **SIX HOT CANAPÉS**

Selection of **ONE SUBSTANTIAL CANAPÉ**

DESSERT STATION with one hour service

PACKAGE THREE - \$110 PER GUEST

FRESHLY SHUCKED OYSTER STATION for 30 minutes

Selection of **SIX COLD CANAPÉS**

Selection of **SIX HOT CANAPÉS**

Selection of **ONE SUBSTANTIAL CANAPÉ**

DESSERT STATION with one hour service

ADDITIONS

COLD CANAPÉS add \$6 per item

HOT CANAPÉS add \$6 per item

SUBSTANTIAL CANAPÉ add \$12 per item

OYSTER STATION add \$15 per guest + \$100 per hour

DESSERT STATION add \$20 per guest

CHEF FOOD STATION add \$23 per guest for substantial canapés to be served from a dedicated chef's station

RATES QUOTED ARE PER ADULT, INCLUDES GST

CHILDREN AGED 3 – 11 WILL BE CHARGED \$45 WHICH INCLUDES CANAPES AND SOFT DRINK

YOUTH AGED 12 – 17 WILL BE CHARGED AT THE FULL ADULT FOOD PACKAGE PRICE PLUS SOFT DRINK PACKAGE





Food Options

CANAPÉS

COLD

Freshly shucked oysters with a coriander and ginger dressing (GF)

Roasted pumpkin and pepitas tart (V) (GF ON REQUEST)

Smoked salmon crostini with chive and crème fraîche

Crisp potato with eggplant and hummus roulade (VG) (DF)

Danish feta and pickled pepper on a sourdough crostini (V)

Salmon and snapper ceviche (GF)

Chilled chicken and chive mousse on dark rye (GF)

King fish sashimi on crisp Asian herbs (GF)

Duck foie gras with fig and apple chutney on grilled brioche

Rare roasted beef with horseradish on crisp potato (GF)

Avocado mousse and cucumber with linseed cracker (VG) (GF)

HOT

Prawn and water chestnut dumpling with a sweet vinegar soy

Lamb kofta with paprika yoghurt (GF)

Crisp quesadilla with jalapeño and provolone cheese (V)

Pumpkin and risotto balls with chilli, tomato compote (V)

Blue cheese and caramelised onion tart (V) (GF ON REQUEST)

Grilled chorizo with a saffron relish (GF)

Roasted sweet potato, rosemary and pine nut tortellini with hazelnut oil (V)

Cajun crusted asparagus with spicy avocado cream (V)

Moroccan spiced chicken skewer with labneh (GF)

Soy braised daikon radish with Asian salad and wasabi (DF) (VG)

Toasted brioche with layers of prosciutto and Swiss cheese

Steamed pork buns with spiced chilli plum sauce (DF)

Hoi sin and peking duck wonton with a cucumber soy dipping sauce (DF)

Lobster ravioli with saffron butter sauce

Teriyaki chicken skewer with sesame soy glaze

Crisp tempura butterflied prawn with chilli ponzu dressing (DF)



Mustard and parsley crusted lamb cutlet (GF) (DF)

Seared scallop with yellow curry and Asian salad (GF) (DF)

SUBSTANTIAL

Roast sirloin on damper roll with bush tomato

Cumin spiced chicken with tabbouleh yoghurt on minted cous cous

Brioche crumbed whiting with shoe string chips and tartare

Soy braised eggplant with black rice and bok choy (VG) (DF)

Butternut pumpkin and roasted garlic risotto with shaved parmesan (GF) (V)

Chilled green tea noodle and Asian herb salad with cashew crumble (VG) (DF)

Pork belly san choy bau (GF)

Mini beef and Guinness pie with pea floater

Warm field mushroom and farfalle pasta and goat's cheese (V)

Dahl and spiced potato pie with cumin pumpkin mash (VG) (DF)

ENTRÉES COLD

VEGETARIAN

Wild mushroom, chilled capellini pasta, goat's cheese and parsley oil (V)

Pressed avocado, tomato leaves and white feta with green pea liquor (GF) (V)

Bitter leaf and endive salad, charred asparagus, balsamic onion and blue cheese (GF) (V)

FISH

Freshly shucked oysters with shallots and Pedro Ximénez (GF)

Salmon sashimi, wasabi roe, ponzu and sesame herb salad (GF)

Lime cured king fish with mizuna leaf and golden beetroot (GF)

Snapper, king fish and salmon ceviche, karkalla and salt bush salad (GF)

Poached Carnarvon prawn, torn lettuce and smoked paprika emulsion (GF)

MEAT & POULTRY

Asparagus salad with prosciutto, piquillo peppers and goat's cheese (GF)

Saffron poached chicken, shaved fennel and parmesan with hazelnuts (GF)

Harvey beef carpaccio, black pepper, baby capers and grilled lemon (GF) (DF)

Chicken and pistachio terrine, parsley sponge and pancetta (DF)

Harvey beef tataki, avocado with black sesame seeds and hoisin (GF) (DF)



ENTRÉES WARM

VEGETARIAN

Parmesan gnocchi, truffled egg with capers and lemon butter (GF)

Char grilled vegetables, pine nuts, burrata and balsamic syrup (GF)

Roasted zucchini flower, caramelised onion with wilted vine tomato (GF) (LF)

Goat's cheese tortellini, pumpkin, wilted rocket and parmesan

FISH

Seared hanabi scallops, roast cauliflower puree with crisp jamón (GF)

Confit salmon, wakame ponzu and wombok salad and hoisin (GF) (LF)

Spiced Carnarvon prawns on Cajun risotto and baby coriander (GF)

Sesame crusted salmon, green tea noodles, lotus root and reduced soy (LF)

MEAT & POULTRY

Chorizo, warm potato salad, parsley oil, poached free range egg (GF)

Confit of duck leg with hummus, bitter leaves and labneh (GF)

Cappelletti of duck and mushroom with pancetta and peas

Char siu braised pork belly, steamed bok choy and enoke mushroom (LF)

MAINS

FISH

Gold band snapper with baby fennel pollen, steamed potato and saffron jus (GF)

Cone Bay barramundi, grilled corn and jalapeno salsa with herb salad and oregano oil (GF) (DF)

Shichimi spiced salmon fillet, udon noodle, wokked sesame greens (GF) (DF)

King snapper with basil potato salad and sauce vierge (GF) (DF)

POULTRY

Mount Barker chicken breast, corn puree, roast pumpkin and parsley oil (GF) (DF)

Seared duck breast, green beans and rosemary confit potatoes (GF)

Paprika roasted chicken, saffron poached potato and avocado salsa (GF) (LF)

Char siu glazed duck, sesame rice cake with wokked greens (LF)

LAMB

Cumin lamb loin, pressed shoulder, sweet potato hot cakes, yellow coconut curry and asparagus salad (GF) (LF)



Lamb shoulder rolled with nduja and roasted with paprika potato, baby carrot and eshallots (GF) (LF)

Char grilled lamb fillet, sage risotto, pecorino and balsamic (GF)

BEEF

Black Angus sirloin, hand cut fat chips, frizee salad and béarnaise (GF)

Harvey beef fillet on Swiss mushroom pave with garlic, broccoli and cabernet butter (GF)

Slow braised beef rib and smoked sirloin, horseradish puree, eshallot, beetroot and romesco (GF)

VEGETARIAN

Soy braised eggplant with black rice, bok choy and seared sesame mushroom (VG) (GF) (DF)

Grilled daikon radish steak, hand cut fat chips, bitter leaves and eggplant caviar (VG) (GF) (DF)

DESSERTS

Broken meringue, whipped vanilla cream, blueberry jam and frozen raspberry crush (GF)

Lemon curd tart, pure cream and strawberry

Warm chocolate fondant with vanilla bean ice cream and butterscotch

Crèma Ramblas with dulce de leche and sugared coffee (GF)

Compressed melon with blood orange and honey yoghurt (GF)

Capel Black wax cheddar and double cream brie, lavosh and local olives

GF – GLUTEN FREE

V – VEGETARIAN

DF – DAIRY FREE

VG – VEGAN

LF – LACTOSE FREE



Beverage Packages

PACKAGE ONE

SPARKLING Hardys The Riddle Brut Reserve

WHITE Hardys The Riddle Sauvignon Blanc

RED Hardys The Riddle Shiraz Cabernet

TAP BEER Carlton Dry, Stella Artois 5.2% and Great Northern Crisp 3.5%

PACKAGE TWO

SPARKLING choice of; Villa Sandi Prosecco or Dunes & Greene Chardonnay Pinot Noir

WHITE choice of two; Silkwood Walcot Riesling, Saint Clair Sauvignon Blanc, Howard Park Miamup Sauvignon Blanc Semillon, Xanadu DJL Chardonnay

RED choice of two; Saint Clair Pinot Noir, D'Arenberg Love Grass Shiraz, Stella Bella Cabernet Merlot, Howard Park Miamup Cabernet Sauvignon

TAP BEER Carlton Dry, Stella Artois 5.2% and Great Northern Crisp 3.5%

PACKAGE THREE

SPARKLING choice of; Howard Park Jeté Sparkling, Villa Sandi Prosecco DOC Treviso

WHITE choice of two; Stella Bella Sauvignon Blanc, Cape Mentelle Sauvignon Blanc Semillon, Puiattino Pinot Grigio, Yering Station Village Chardonnay

RED choice of two; Bress Pinot Noir, Ironcloud Rock of Solitude Purple Patch GSM, Torbreck Woodcutters Shiraz, Vasse Felix Filius Cabernet Sauvignon

BEER Carlton Dry [TAP], Stella Artois 5.2% [TAP] and Great Northern Crisp 3.5% [TAP]



PACKAGE FOUR

SPARKLING choice of; Arras Brut Elite Cuvee Brut NV, Howard Park Petit Jeté Sparkling

WHITE choice of two; Penfolds Bin 51 Riesling, Shaw and Smith Sauvignon Blanc, Pierro LTC Semillon Sauvignon Blanc, Below & Above Chardonnay, Fraser Gallop Parterre Chardonnay

RED choice of two; Coldstream Hills Pinot Noir, Coldstream Hills Merlot, Voyager Shiraz, Penfolds Bin 8 Cabernet Shiraz, Fraser Gallop Parterre Cabernet Sauvignon

BEER Carlton Dry [TAP], Stella Artois 5.2% [TAP], Great Northern Crisp 3.5% [TAP]

ALL BEVERAGE PACKAGES INCLUDE SOFT DRINK AND JUICE

PRICING

	2HR	3HR	4HR	5HR
PACKAGE 1	\$25	\$35	\$45	\$55
PACKAGE 2	\$35	\$45	\$55	\$65
PACKAGE 3	\$45	\$55	\$65	\$75
PACKAGE 4	\$65	\$75	\$85	\$95
SOFT DRINK	\$15	\$20	\$25	\$30

BEVERAGES ON CONSUMPTION and **CASH BAR** available. Please talk to your function manager.



Preferred Suppliers

CATEGORY

NAME

CONTACT DETAILS

CAKE

CAKE DATE

0438 720 022
nadia@cakedate.com.au
www.cakedate.com.au

THE CAKE AND I

0421 442 191
www.thecakeandi.com.au

FLORIST

FLOWER TALK

0412 246 909
jappalin@flowertalk.net.au
www.flowertalk.net.au

LIZZIBEE THE DALKEITH FLORIST

9386 2608
www.lizzibeefflowers.com.au

ROSE & BUD

0403 851 792
www.roseandbud.com.au

LIGHTING

FESTOON LIGHTING

9240 4939
enquiries@festoonlightingperth.com.au

LIGHT IT UP EVENTS

0434 265 633
www.lightitupevents.com.au

MICKTRIC EVENTS

0402 348 473
www.micktrics.com.au

Preferred Suppliers



CATEGORY	NAME	CONTACT DETAILS
LOVE LETTERS	VINTAGE LETTERS & CO	1300 835 861 info@vintageletters.co www.vintageletters.co
WEDDING DRESS	SAMANTHA WYNNE	9444 9866 samantha@samanthawynne.com.au samanthawynne.com.au
ENTERTAINMENT	ROADSHOW DJ'S	0412 449 411 enquiries@roadshowdjs.com.au www.roadshowdjs.com.au
	ABSOLUTE DJ SERVICES	0402 414 956 adam@adjs.com.au
	DJ MORGAN	0411 250 152 morgan1971cameron@gmail.com
PHOTOGRAPHER	PETER EDWARDS PHOTOGRAPHY	9316 2465 peter@peteredwardsphotos.com.au www.peteredwardsphotography.com.au
	ANTHEA AULD	0438 944 471 photos@antheauldphotographer.com.au www.antheauldphotographer.com.au
STYLIST	MICHELLE MOK	0423 012 193 michellemok78@gmail.com www.michellemok.net





Preferred Suppliers

CATEGORY

NAME

CONTACT DETAILS

WEDDING WORLD

0419 048 319

enquiries@weddingworld.com.au

www.weddingworld.com.au

VIDEOGRAPHER

AFROTASTIC PRODUCTIONS

0423 346 763

afrotasticproductions@hotmail.com

afrotasticproductions.com.au

TRANSPORT

MOONLIGHT EXPRESS BOAT CHARTERS

1300 072 789

www.moonlightexpress.com.au

sales@partyboatcharters.com.au

BUST A MOVE PARTY BUS

08 9444 2214

www.bustamove.com.au

INVITATIONS

ANNI P

9384 6033

www.annip.com.au

HAIR AND MAKEUP

NADIA PUCA

0419194609

www.nadiaduca.com

MUSIC

JOE BOSHELL

0498 395 467

www.joeboshell.com.au

BERNARDINE GRIGSON

www.bernardinemusic.com.au

Preferred Suppliers



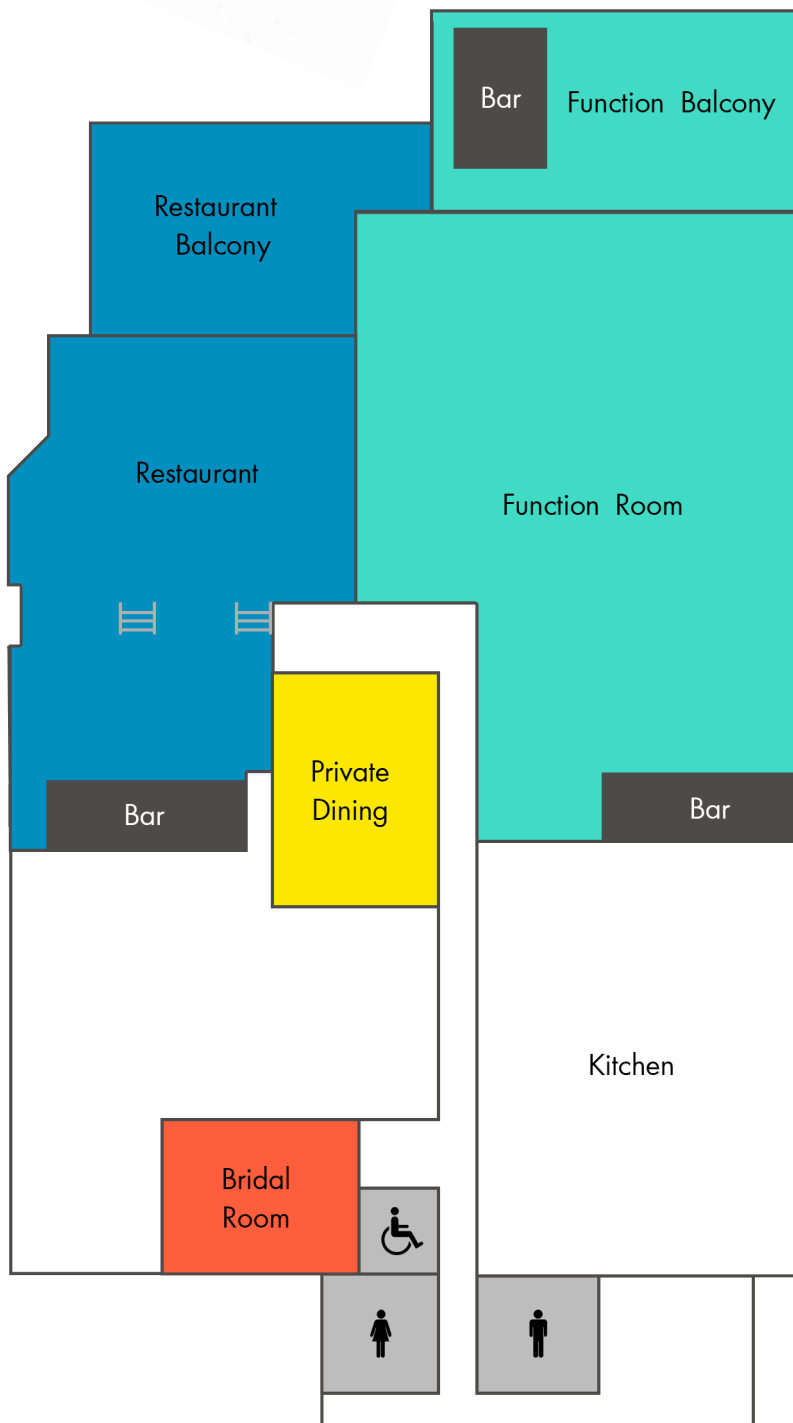
CATEGORY	NAME	CONTACT DETAILS
CELEBRANT	LUKE FIRTH	0420 699 286 www.lukefirthcelebrant.com.au
	KIRK SAMUEL	0404 566 077 www.kirksamuel.com.au
FURNITURE	THE EVENT MILL	9355 5669 www.theeventmill.com.au
	HIRE SOCIETY	9389 9921 www.hiresociety.com.au
	EVENT ARTILLERY	9248 7506 www.eventartillery.com.au
	M EVENT HIRE	0412 403 899 www.meventshire.com
ROSE WALL FOR HIRE	RAMBLA ON SWAN	





Venue Layout

South Perth Esplanade



Notes



Lined area for taking notes, consisting of 25 horizontal blue lines.