

PRIVATE DINING

Rumba Wine Bar

GROUP · BOOKINGS

MAX · 24 PAX

Rumba private dining room is located on Hastings Street, just a two minute stroll from Noosa's Main Beach. Rumba offers an intimate, private dining room featuring a room sized, climate controlled wine cellar.

There are very few venues in Noosa that can offer the intimacy of a completely separate dining room. Rumba affords you your own private space, whether it be for a business dinner or a family celebration. This eclectic room can accommodate up to 24 guests for formal or casual dining.

Cuisine for your dining enjoyment is prepared by the award winning team from Sails Restaurant.

We offer the largest selection of wines on the Sunshine Coast.

All of our wines are housed in three purpose built, working cellars. We offer an extensive 'Cellar List' if you would like to include a selection of superior wines to accompany your meal.

Rumba is available for private dining Sunday to Thursday.

Please contact Stephanie Ross, Sails Restaurant Events Co-ordinator, for more information



S R I N G M E N U

TWO THOUSAND AND SEVENTEEN

SEASONAL

M E N U S

Executive Chef, Paul Leete, presents the very best in modern Australian cuisine; his food is creative while keeping a strong focus on fresh, seasonal produce.

Paul and his team combine ingredients, sourced with integrity, to create clean, thoughtful and uncomplicated menus.

It is his preference to use growers who practice organic and non-genetically modified farming techniques and are pesticide free.

By using fruit and vegetables that complement our climate, Paul is able to consistently create menus that reflect the very best our region has to offer.

Menus at Sails Restaurant Noosa change every three months with the season. This is to ensure we source freshest and highest quality produce, so your menu may be different by the time of your group booking

D I E T A R Y

R E Q U I R M E N T S

Knowing all dietary requirements before the date of your function helps us to ensure that everyone is catered for.

When selecting your menu, you do not need to include vegetarian, gluten free and dairy free options in your selection of the three entrees, mains and desserts. We will cater for them separately. However, please include these in your canapé selection.



M E N U O P T I O N S

L U N C H O R D I N N E R

A · L A · C A R T E

S T Y L E · M E N U

T W O C O U R S E M E N U

Main and dessert \$61

T W O C O U R S E M E N U

Entrée and main \$70

T H R E E C O U R S E M E N U

Appetisers to share, main and dessert \$79

T H R E E C O U R S E M E N U

Entree, main and dessert \$88

F O U R C O U R S E M E N U

Appetisers to share, entrée, main and dessert \$105

L U N C H

1 2 P M – 4 P M

D I N N E R

5 P M - 1 1 P M



APPETISERS

TO SHARE

SELECT · THREE OPTIONS

POTATO BREAD

Sails potato bread, Pepe Saya cultured butter

CHARRED CIABATTA

House smoked trout butter

MOOLOOLABA TUNA

Mooloolaba tuna tostaditos, avocado,
green tomato relish, crema

DUCK ARRANCINI

Duck risotto balls, crumbed, Noosa Reds tomato ketchup

DUMPLINGS

Barramundi pot sticker dumplings, crushed macadamias,
pickled vegetables

ADD · \$ 7 P P FOR

OYSTERS

Freshly shucked, shallot vinegar, caraway grissini



ENTREE

SELECT · THREE OPTIONS

PRAWNS

Mooloolaba prawns, brioche, pickled baby fennel,
Pepe Saya crème fraîche, dill, yellow gazpacho

PORK AND SCALLOP

Caramelised Kingaroy pork and coconut poached
Hervey Bay scallop, local pineapple, peanut

BEETROOT SALAD

Golden beetroot, A Love Supreme cheese, asparagus,
broad beans

TUNA

Albacore tuna sashimi, blonde gazpacho, jalapeño,
Noosa Reds, pickled baby fennel

CHICKEN

Melsted Park free range chicken, white cooked,
bao bun, chilli jam

CRAB LASAGNE

Spanner crab lasagne, raw tomato sauce



M A I N

S E L E C T · T H R E E
O P T I O N S

M O R E T O N B A Y B U G

Moreton Bay bug tail, smoked corn puree, braised leeks,
cauliflower and hazelnut

B A R R A M U N D I

Grilled Cone Bay barramundi fillet, braised savoy cabbage,
bacon, shellfish butter

F R E E R A N G E P O R K

Parmesan crusted local pork loin, baby cos, white anchovy,
pancetta, green apple relish

P R A W N S

Mooloolaba king prawns, green mango salad,
hot and sour dressing, rice cracker

Z U C C H I N I F L O W E R S

Hinterland zucchini flowers, spinach and ricotta gnudi,
heirloom tomato sauce, pine nuts

L A M B

Oven roasted Sovereign lamb rump, ancient grains, butter beans,
seeds, nuts, tahini dressing

S T E A K

Manning Valley grass fed eye fillet, served medium, potato puree,
Gympie green beans, mushrooms



D E S S E R T

S E L E C T · T H R E E O P T I O N S

A P P L E T A R T

Pear caramel sauce, vanilla bean ice cream

C H O C O L A T E P A V L O V A

Belgian chocolate and hazelnut pavlova, espresso cream,
hazelnut praline

P A N N A C O T T A

Coconut panna cotta, Sunshine Coast strawberries,
passionfruit, coconut wafer

G O L D E N S Y R U P P U D D I N G

Steamed golden syrup pudding, roasted rhubarb,
cinnamon cream, vanilla bean ice-cream

C H O C O L A T E P U D D I N G

Soft centered, Callebaut chocolate, vanilla bean ice cream,
honeycomb shard

C H E E S E P L A T E

Woodside Charleston jersey milk brie and Maffra cloth aged
cheddar served with pear, date puree and wholemeal lavosh



B E V E R A G E S

O N · C O N S U M P T I O N

We recommend that you pre select the wines to be served to your guests. This enables us to ensure we have adequate stock on hand to allow us to serve your guests immediately on their arrival.

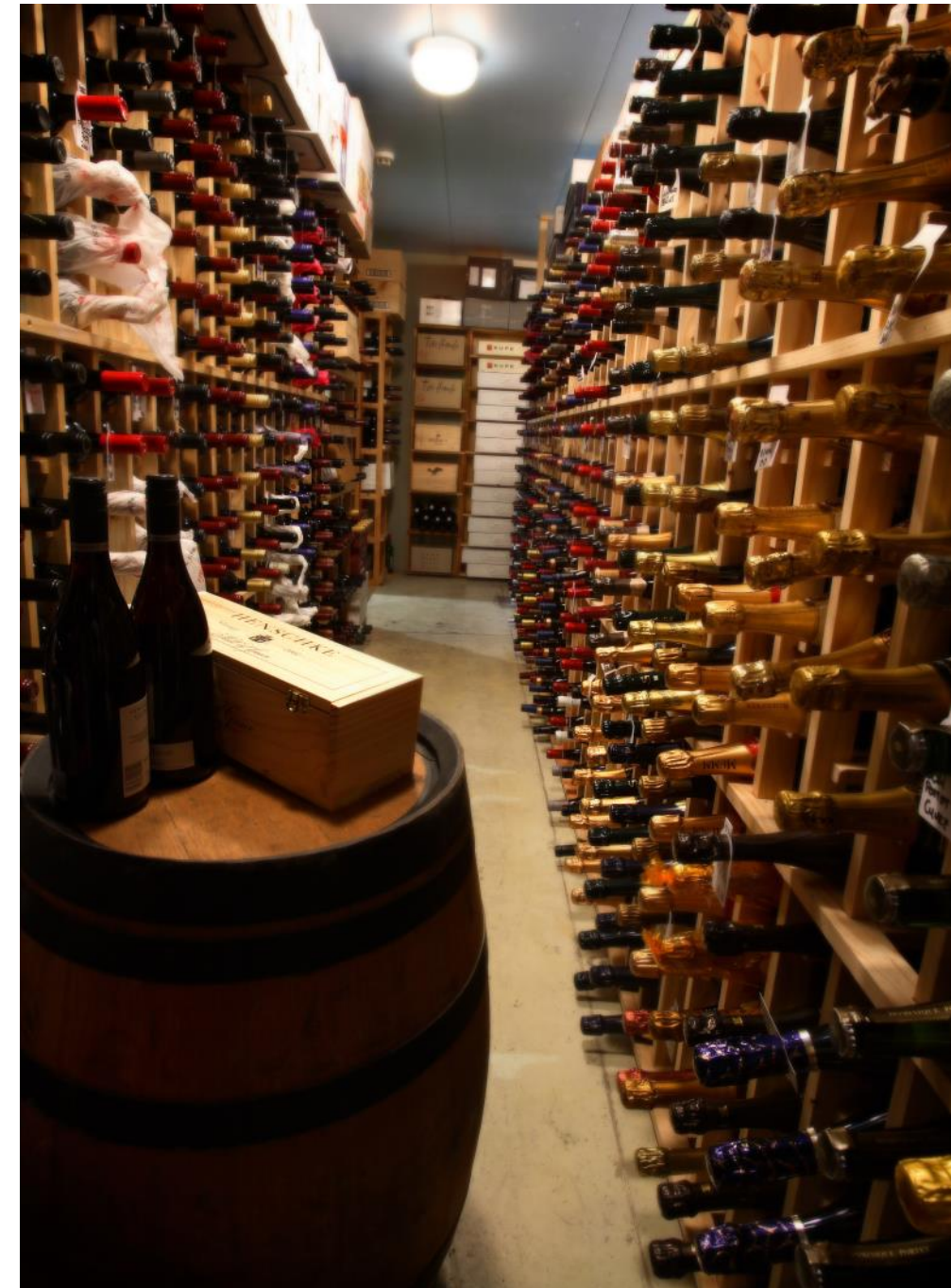
We offer an extensive wine list with over 550 labels to choose from, covering all price points. These wines are kept in pristine condition in our three custom built wine cellars.

Please be aware that in order for us to arrange delivery of your selection, you must choose your beverages 2 weeks prior to your event.

Vintage changes may occur and some wines may be temporarily out of stock. We will ensure we have a similar style available if your preferred wine is not available.

R E S P O N S I B L E S E R V I C E · O F · A L C O H O L

Please be aware that we do not serve shots and we will not served intoxicated guests.



TERMS & CONDITIONS

ENTERTAINMENT

Due to the close proximity of accommodation, regrettably live entertainment is not permitted. Rumba has a quality, in house sound system for playing pre-recorded music. Music must be kept at a background dining level. An acoustic guitarist is allowed in Rumba till 7pm. After 7pm, entertainment is played through our in-house system. Noise restrictions apply and music is not to be played at dance music levels in Rumba.

CONFIRMATIONS OF BOOKINGS

Credit card details are required to confirm your reservation. A booking form is attached and to continue your reservation request, the booking form must be completed and returned. To avoid disappointment, please be aware that functions are never to be considered 'booked' until the form is returned and credit card details have been retained in the event of a no show or cancellation without one week's notice.

FINAL NUMBERS & MENU SELECTIONS

Final numbers (minimum number we cater and charge for) is required two days prior. Menu and beverage selections are required two weeks prior to the event date. A limited individual menu will be printed for each guest. Menus at Rumba, along with Sails Restaurant, change every three months with the season. This is to ensure we source freshest and highest quality produce, so your menu may be different by the time of your group booking

BEVERAGES

You are welcome to select beer, wine and spirits from our restaurant and cellar lists. We offer beverages catering to a wide variety of tastes and budgets. Beverages are charged on consumption in Rumba. A final account will be presented for payment upon conclusion of your event. Rumba is a licensed venue, **BYO is unavailable**.

LIQUOR LICENSING

Rumba Wine Bar upholds all Queensland liquor licensing laws and will not supply alcohol to intoxicated persons or minors. Queensland liquor licensing laws do not allow minors to consume alcohol regardless of parents' consent. Appropriate ID will be requested by staff to support service of alcoholic beverages. Rumba does not serve shots.

CANCELLATIONS

We require one week's notice to cancel private dining events, otherwise you will forfeit the cancellation fee of **\$500**. In the event of any unforeseen circumstances or accidents, Sails reserves the right to cancel any booking and refund any deposit at any time.

PREMISES

Nothing is to be left behind after a function. Due to the limited storage space available, we ask that all belongings are removed on the conclusion of your function. We take no responsibility for any damage or loss of goods left behind.

GRATUITY

All group bookings will attract a **7% SURCHARGE** that will be placed toward staff gratuity.



PRIVATE DINING
RUMBA WINE BAR

<u>Date of event:</u>	
<u>Time of Event:</u>	
<u>Cancellation fee</u>	\$500.00
<u>Menu:</u>	
<u>Amount of guests:</u>	
<u>Full name:</u>	
<u>Type of booking:</u>	
<u>Contact phone number:</u>	
<u>Email:</u>	
<u>Address:</u>	

How did you hear about us?

Why did you choose Rumba?

Please note that no booking is confirmed until you receive a confirmation of booking. The amount of \$500 represents a cancellation fee, should the booking be cancelled without one week's notice.

Method of Payment: VISA / MASTERCARD / AMEX

Credit Card Number	Expiry
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I have read the terms and conditions and agree to the restrictions stated on the previous page. *Please sign below to acknowledge your acceptance.*

Signature:

Date:

