



## *La Rumbra Function Packages*

La Rumbra partners with you, as the host, to make your special event into a memorable and treasured celebration.

We ensure you and your guests receive outstanding service and high quality food in a warm and inviting setting.

The venue can be exclusively hired for private functions, from as little as 10 guests to a maximum capacity of 110 guests indoor plus 50 guests outdoor.

Car park is ample and free.

We have a selection of menus to choose from and our restaurant owner Nick Severino encourages all ideas and suggestions if you wish to alter some options or even create a personalised menu.

**Please call or email our function co-ordinator Josie to discuss your needs.**



**9825 8900**

La Rumbra Ristorante  
Shop 7 600 Hoxton Park Road Hoxton Park  
[info@larumbra.com.au](mailto:info@larumbra.com.au)



## Menu 1

### Entrée

(to share)

Garlic & Cheese Pizza

Italian Salad

### Pasta Platters

Your choice of 2 pastas

Penne Ragu

Linguine Pollo Pesto

### Pizza

(to share)

Your choice of 2 pizzas from pizza menu

Supreme

Trevisano

Add individual and alternate dessert, incurs additional cost.

Please refer to meal options page for selections. May incur additional costs.



## Menu 2

### Entrée

(to share)

Antipasto Board  
Crispy Salt & Pepper Calamari Platter  
Italian Salad

### Pasta Platters

Your choice of 2 pastas

Penne Ragu  
Linguine Pollo Pesto

### Pizza

(to share)

Your choice of 2 pizzas from pizza menu

Supreme  
Trevisano

Add individual and alternate dessert, incurs additional cost.

Please refer to meal options page for selections. May incur additional costs.



## Menu 3

### Entrée

(to share)

Garlic & Cheese Pizza

Italian Salad

### Pasta Platters

Your choice of 2 pastas

Penne Ragu

Linguine Pollo Pesto

### Individual Alternate Main Meal

Your choice of 2 mains – you may change this selection

Veal La Rumbra

Pollo Farcito

Grilled Barramundi

Pork Belly

Add individual and alternate dessert, incurs additional cost.

Please refer to meal options page for selections. May incur additional costs.



## Menu 4

### Entrée

(to share)

Antipasto Board  
Crispy Salt & Pepper Calamari Platter  
Italian Salad

### Pasta Platters

Your choice of 2 pastas

Penne Ragu  
Linguine Pollo Pesto

### Individual Alternate Main Meal

Your choice of 2 mains – you may change this selection

Veal Funghi  
Barramundi Fillet  
Pollo Farcito  
Pork Belly

Add individual and alternate dessert, incurs additional cost.

Please refer to meal options page for selections. May incur additional costs.



## Menu 5

### Entrée

(to share)

Sambuca Olives  
Crispy Salt & Pepper Calamari  
Kilpatrick Oysters  
Arancini

### Pasta Platters

Your choice of 2 pastas

Linguine Marinara Napoletana  
Penne Pollo Pesto

### Individual Alternate Main Meal

Your choice of 2 mains – you may change this selection

250 gr Eye Fillet  
Barramundi Fillet  
Pollo Involtini  
Pork Belly

### Salads

Radicchio & Fennel Salad  
Italian Salad

Tea / Espresso/ Macchiato included

Add individual and alternate dessert, incurs additional cost.

Please refer to meal options page for selections. May incur additional costs.



## Wake Menu

### ASSORTMENT OF FINGER FOODS

Antipasto and fresh bread rolls  
Mixed Panini  
Mini Arancini  
Calamari Fritti  
Meatballs

Optional Extras  
Pizza – choice of 2  
Fruit platters  
Biscuits/Cannoli



**BAR TAB AVAILABLE**

**SOFT DRINK PACKAGE**

Soft drink, juice, sparkling water, tea, coffee

**ALCOHOL PACKAGE**

Beer, house wine, soft drink, juice, sparkling water, tea, coffee

\*Minimum of 40 guests

\*Wakes generally held between the hours of 11am – 4pm

Call our function co-ordinator for more information 9825 8900



## BEVERAGE PACKAGES

### SOFT DRINK PACKAGE

Soft drink, juice, sparkling water

Maximum 3 hours

### ALCOHOL PACKAGE

Beer, house wine, soft drink, sparkling water, tea, espresso, macchiato.

Maximum 3 hours

### BAR TAB

Table service

Waiter can provide updated balance at any given time.







## *Children's Menu*

### **12 years & under**

Your choice of 1

Chicken/Veal Schnitzel & Chips

Chicken Strips & Chips

Calamari & Chips

Chicken Skewers & Cucumber Salad

Pasta Napoletana/Bolognese

### **Dessert**

Gelato





## MEAL OPTIONS

### Entrée Selection

Gourmet Antipasto	Prosciutto, salami, cheeses, marinated capsicum, fried black olives, sauteed mushroom, ricotta fritti
Arancini	Crumbed rice balls filled with peas, mozzarella and Bolognese sauce
Ricotta Fritti	Crumbed spinach and ricotta balls with Danish blue cheese sauce
Meatball Hotpot	Traditional beef meatballs in Neapolitan sauce
Crispy Calamari	Lightly battered, seasoned with salt and pepper
Garlic Prawn Hotpot	Sizzling in olive oil and crushed garlic in Neapolitan sauce
Zuppa Di Cozze	Tasmanian black mussels tossed in olive oil, white wine, parsley and Neapolitan sauce
Sambuca Olives	Fried black olives flamed with Sambuca served with Italian bread
Tapas	Olive, roasted capsicum and roasted eggplant tapenade served with pizza bread
Crispy Dough Balls	Lightly salted mini dough balls with parsley and extra virgin olive oil
Garlic & Cheese Pizza	Garlic and mozzarella cheese
Bruschetta Pizza	Fresh tomato, red onion, garlic, basil, oregano and extra virgin olive oil

### Pasta Selection

Marinara Bianco	Seafood in white wine, garlic, chilli and extra virgin olive oil
Marinara Neapolitana	Seafood tossed in fresh tomato sauce
Fresca	Diced tomato, roasted pine nuts, olives, anchovies, wild rocket, crushed garlic, chilli, extra virgin olive oil
Aglione & Prawns	Prawns, fresh parsley, crushed garlic, chilli and extra virgin olive oil
Broccoli, tomato, prawns	Broccoli, cherry tomato, prawns, crushed garlic, chilli and extra virgin olive oil
Ragu	Slow pot braised beef in a rich tomato sauce
Neapolitana	Traditional tomato sauce
Alla Russa	Bacon and vodka in a pink cream sauce
Pollo Pesto	Chicken, semi dried tomato, basil pesto and cream
Boscaiola	Bacon, mushroom, shallots and cream
Risotto La Rumbra	Prawn, mushrooms and shallots in a Worcestershire cream sauce
Risotto Ostia	Creamy risotto topped with prawns and Neapolitan sauce

### Mains Selection

Veal Funghi	Veal, mushrooms, white wine sauce, seasonal vegetables
Veal La Rumbra	Veal, prawns, avocado, lemon dressing, seasonal vegetables
Veal Parmigiana	Crumbed veal, eggplant, cheese, Neapolitan sauce, seasonal vegetables
Pollo Farcito	Crumbed chicken breast filled with spinach, ricotta, mustard cream sauce, seasonal vegetables
Pollo Involtini	Chicken breast filled with prawn mousse, butter sage sauce, potato mash
Pollo Parmigiana	Crumbed chicken, eggplant, cheese, Neapolitan sauce, seasonal vegetables
250gr Eye Fillet	Char grilled, green beans, potato mash (Dianne sauce or mushroom jus)
Filetto Di Manzo	Char grilled eye fillet topped with rocket and parmesan salad
Pork Belly	Slow roasted, green beans, potato mash, port wine jus
Baby Lamb Shank	Slow roasted with vegetables, served with potato mash
Barramundi	Grilled, baked seasonal potatoes, rocket and roasted capsicum salad, light lemon dressing
Crispy Salmon	Potato mash, green beans, lemon butter sauce

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## Meals Options Continued

### Salad Selection

Italian  
Greek  
Radicchio & Fennel  
Rocket & Parmesan

### Dessert Selection

Tiramisu  
Sticky Date Pudding  
Chocolate Vesuvio  
Crème Brulé  
Gelato Fritto  
Nutella Dough Balls

## Terms & Conditions

La Rumbra requires a minimum of 40 guests to open for a weekday or weekend function at lunch. If numbers are less than 40, please call us as it may be possible that there are other groups booked for the same day.

Set menus are only offered to groups of 10 or more.

Menus can be customised and are subject to a quote.

**A non-refundable deposit equivalent to 20% of meal cost** is required for your booking to be confirmed. Changes in numbers must be confirmed no later than 48 hours prior to your function. Once the number of guests is confirmed, you will be charged regardless of any unexpected absence. Should numbers increase on the day, you will be charged accordingly.

Functions held on a Friday or Saturday evening are subject to a minimum spend of \$100 per adult with a minimum capacity of 80 guests (inclusive of food and beverages).

Room hire fee's and/or a minimum spend are required should you wish to hire the restaurant exclusively on a Friday or Saturday evening.

La Rumbra is a licensed premises and BYO is not permitted for functions.

*An unforgettable venue to connect with family and friends*