

The logo for Rustica Newcastle Beach features the word "RUSTICA" in a large, ornate, dark red font with intricate vine-like flourishes extending from the letters. Below it, "newcastle beach" is written in a smaller, elegant script font.

RUSTICA

newcastle beach

~ FUNCTIONS PACKAGE ~



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RUSTICA

newcastle beach

WELCOME

Meaning 'rural' in Italian, Rustica was inspired by the social style of Mediterranean dining, the spice of North African cuisine and the emphasis on honest, superior-quality produce; a quality you'll find at the heart of cooking in countries of the Med Basin.

Overlooking Newcastle Beach, Rustica offers stunning views from the outdoor plaza on King Street through to our remarkable coastline across Shortland Esplanade.

Not to be outshone, however, the designed interior features authentic and hand-crafted pieces from both local artisans and obscure foreign locations.

Our philosophy on dining is that it's an experience to be enjoyed and remembered.



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THE BANQUET PACKAGE

This is the chef's selection of either a 6-dish or 8-dish banquet served over three courses.
Served Rustica Style down the middle of the table to share.

BANQUET MENU

THREE COURSE BANQUET 6 DISHES \$50PP | 8 DISHES \$60PP

COURSE ONE

Mushroom and three cheese arancini w/ tomato sugo and aioli (V, GFA)

Chickpea and white bean hummus, w/ toasted seeds, olive oil and flatbread (V, VE, GFA)

~ For 8 dish banquet add ~

Rustica's paté w/ cornichons, mustard, quince, pickled beet and croutes (GFA)

COURSE TWO

Half shell Hervey Bay scallops baked w/ lemon and herb crumbs,
smoked tomato and fennel mayo (GFA)

Chickpea, sweet potato and fetta boreks w/ tomato, eggplant relish (V)

~ For 8 dish banquet add ~

Flash fried Hawkesbury squid, moorish spiced w/ preserved lemon mayo (GF, VA)

COURSE THREE

Slow braised 'Kleftico' lamb shoulder w/ oregano potatoes, sautéed greens,
candied walnuts and lemon (GF)

Moorish vegetable tagine w/ chickpeas and dates, couscous,
sumac yoghurt and harissa (V, VEA)

DESSERT

Churros, Spanish doughnuts with chocolate and caramel dipping sauces ~ 6





BEVERAGES

At Rustica Newcastle Beach, you will be able to choose how you wish to have your beverages served and charged.

BEVERAGES ON CONSUMPTION

This is available to all size groups dining in Rustica Newcastle Beach.

STANDARD BEVERAGE PACKAGE

A standard beverage package will be \$18.00 per hour per person (minimum 2 hours).

The standard beverage package will include;

~ Sparkling Cuvee ~

~ Rustica wines ~

~ Light and standard beers ~

~ Soft drink ~

PREMIUM BEVERAGE PACKAGE

A premium beverage package will be determined by the wines and beers of your choice from our beverage menu.





TERMS AND CONDITIONS

SECURING YOUR FUNCTION

In order to secure a date for a group booking/function, a deposit of 10% is required upon booking (or Room Hire Amount is required if securing the whole restaurant). Credit card details are required and held until the end of the event as security in the event that incidental menu charges, damage or cancellation occur. The total deposit will be subtracted from your account at the time of payment. Your details will be retained until the conclusion of the function in the event that incidental charges are incurred on the date. After this time, your credit card details will no longer be kept on file.

CONFIRMATION

Confirmation of numbers, full payment (for wedding and corporate bookings) and menu choices is required seven days prior to the booking. This number is the minimum number of guests that will be catered for as well as the minimum amount to be paid for. Additional guests can be paid for on the day of the event or their costs can be charged to the filed credit card from which the deposit was taken.

VENUE EXCLUSIVITY

An additional venue hire charge applies to booking out the restaurant on a Friday or Saturday night as follows;

Friday night – \$3000 | Saturday night – \$5000

**Minimum number of guests and menu required for exclusive use of the venue; Seated Function min 100 people.*

CANCELLATION POLICY

The deposit is subtracted from the final amount except in the case of;

- cancellation of the function 2 weeks prior – 50% of the deposit is withheld
- cancellation of the function 1 week prior – 75% of the deposit is withheld
- cancellation of the function < 1 week prior – 100% deposit withheld

In cases where a function is cancelled within 48 hours of the event, a further cancellation fee applies and may total the amount of the total cost per person based on numbers originally booked.

DIETARY REQUIREMENTS

Please discuss any special requests you may have at the time of booking. We will endeavour to cater for all of your guests, whether they be vegetarian, gluten-free, dairy-free etc.

Please note that these requests must be discussed no less than 48 hours prior to the function to ensure ordering and preparation can be done to suit.

CAKE-AGE

We are more than happy to store, cut and serve your cake. A cake-age charge of \$3pp applies.

DECORATIONS

Whilst small table decorations are welcome, we politely ask that no glitter or confetti is used as this requires extensive cleaning. Unfortunately, nothing can be stuck to the walls or windows and balloons cannot be displayed. We appreciate your understanding that we have made this decision to ensure the comfort of all of our guests.

