

A photograph of a restaurant interior with long wooden tables, black chairs, and large black pendant lights. The tables are set with white linens, glassware, and small floral centerpieces. Large windows in the background provide natural light. The overall color palette is warm, with yellows and oranges from the lighting.

# RUSTIQUE co.

## FUNCTION PACKAGES

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## **FUNCTIONS AT RUSTIQUE co.**

Rustique Co offers a semi private function space suitable for all types of events, functions and occasions. With seated capacity from 15 - 240 guests, we can comfortably host engagement parties, baby christenings, business lunches or dinners, birthday parties and any other event you can think of!

Nothing is too much trouble for us - we will happily cater to all of your requests and take the stress out of your event planning.

We have a beautiful warm décor, ample car parking, an interactive children's play area, outdoor smoking area, disabled access, a delicious versatile menu, extensive beverage list and dedicated hospitality professionals to look after your event from start to finish, making Rustique Co the perfect venue for your next celebration.





# SHARING PLATTERS

## Beef Sliders

**\$50 per platter**

tomato relish,  
brioche bun  
(20pcs)

## Wagyu Beef Gourmet Pies

**\$45 per platter**

with tomato ketchup  
(20pcs)

## Mushroom Arancini

**\$55 per platter**

garlic mayo  
(20 pcs)

## Devil Crumbed Chicken Wings

**\$50 per platter**

bbq sauce  
(20pcs)

## Antipasto Platter

**\$55 per platter**

## Crumbed Prawn Cutlet

**\$60 per platter**

tartare sauce

## Lemon Pepper Calamari

**\$50 per platter**

rocket, saffron aioli



# CHILDREN'S MEALS

For any children attending your function, we will take their order on the day, at the commencement of the function. We find this allows the child or parent to select their meal, without the difficulty of the event organiser choosing for them in advance.

All Children's Meals are \$14.90 and include their first drink of soft drink or juice, their main meal and an ice cream to finish.

*The children will have a choice of:*

Chicken Nuggets and Chips

Chicken Schnitzel and Chips

Spaghetti Bolognese

Fish and Chips

Hawaiian Pizza

Margherita Pizza

## PACKAGE 1

### 2 Course Menu \$44.00 per adult

A great choice if you wish to enjoy an entrée and main; or main and a dessert.

Choose two entrée dishes and two main course dishes or two main course dishes and two desserts from our menu. These will be served alternately to your guests.

This package is for a minimum of 20 people, with a time period of 3 hours at the table.

## PACKAGE 2

### 3 Course Menu \$55.00 per adult

The full dining experience, this package takes care of everything from start to finish.

Choose two entrée dishes and two main course dishes from our menu. These will be served alternately to your guests.

To finish choose two desserts from our menu. These will be served alternately to your guests.

This package is for a minimum of 20 people, with a time period of 4 hours at the table.





# DISH SELECTIONS



## ENTRÉE

*Please select two for 50/50 alternate drop*

**Thai chicken salad** red cabbage, papaya, bean sprout, palm sugar dressing

**Smoke salmon** avocado tian, spinach salad

**Wild mushroom arancini** garlic aioli, rocket salad

**Salt & pepper calamari** truffle cole slaw, saffron mayo

**Chilli mussels** spinach, basil & napoli sauce

**Ricotta & spinach cannelloni** napoli sauce, parmesan cheese

**Prawn cocktail** shredded iceberg, cherry tomato

## MAIN

*Please select two for 50/50 alternate drop*

**Slow cooked lamb or chicken souvalaki** pita bread, greek salad, tatziki, chip

**250gm porterhouse fillet** potato mash, broccolini, mushroom sauce

**Mushroom ravioli** portobello cream, crispy spinach & feta

**Crispy pork belly** cauliflower puree, spinach, red wine jus

**Chicken scallopini** roasted chat potatoes, cream sauce

**Lamb cutlet** pumpkin puree, sauteed spinach, feta, olives

**Pan fried salmon fillet** kiffler potatoes, romesco sauce, fennel slaw

**Braised lamb shank** garlic confit mash, gremolata

**Chicken breast** corn puree, roast potatoes, pepper salsa, jus

## DESSERT

*Please select two for 50/50 alternate drop*

**Traditional tiramisu** savoiardi biscuits, coffee, mascarpone cream

**Zeppole italian doughnuts** cinnamon sugar, chocolate sauce

**Homemade pavlova** whipped cream, berry coulis, vanilla custard

**Apple crumble** rhubarb puree, cinnamon ice cream

**Matcha crème brulee** berry coulis, pear & green tea jam, merengue crumble

# PACKAGE 3 PIZZA & PASTA

Choice of 3 Pizza & 2 Pasta

\$35.00 per adult

This the quickest and easiest way to serve a crowd! Platters of pasta, salad and large pizzas are delivered to the middle of your table for your guests to share.

If you wish to include dessert, add an additional \$5.00 per person and your table will be delivered platters of our famous Zeppole Italian doughnuts with chocolate dipping sauce.

Please note, this package is available for lunch functions only, for a minimum of 20 people, with a time period of 3 hours at the table.

You can choose your varieties of pizza and pasta and our chefs will serve the adequate amount to satisfy your guest numbers.

## PIZZA

**Margherita** napoli, mozzarella & oregano

**Napoletana** napoli, mozzarella, olives & anchovies

**Tropical** napoli, mozzarella, ham & pineapple

**Aussie Deluxe** napoli, mozzarella, ham, bacon & egg

**Capricciosa** napoli, mozzarella, ham, mushrooms & olives

**American** napoli, mozzarella & hot salami

**Mushroom** napoli, mozzarella, mushroom, garlic & oregano

**Mexicana** napoli, mozzarella, hot salami, capsicum, olives & chilli

**Rustique Special** napoli, mozzarella, ham, mushroom, hot salami, onions, capsicum, bacon, olives, pineapple & tiger prawns

**Vegetarian** napoli, mozzarella, mushrooms, capsicum, onion, olives & pineapple

**Chicken** napoli, mozzarella, chicken, pineapple & bbq sauce

**Meat Lovers** napoli, mozzarella, ham, hot salami, bacon, chicken & bbq sauce

**Shane Special** set on a thin Base, Napoli, mozzarella, hot salami, onion, bacon, olives, garlic & oregano

**Marinara** napoli, mozzarella, marinara mix, garlic & oregano

**Bocconcini** napoli, mozzarella, bocconcini, olives, cherry tomatoes, shaved parmesan & fresh basil

**Vege Delight** napoli, mozzarella, semi sundried tomatoes, eggplant, pumpkin, onion, feta & rocket

**Prosciutto** napoli, mozzarella, prosciutto, cherry tomatoes, bocconcini, onion, shaved parmesan & rocket

**Chicken Tandoori** napoli, mozzarella, tandoori chicken, roasted capsicum, onion, mint yogurt & rocket



## PASTA

**Spaghetti Bolognese** w/ rich meat & tomato sauce

**Linguini Carbonara** w/ bacon, mushroom, onion, white wine, cream & parmesan

**Ricotta Gnocchi** pumpkin puree, rocket, basil & feta

**Wild Mushroom Ravioli** portobello cream & crispy spinach

**Rustique Penne** w/ salami, olives, roasted capsicum, chilli & napoli sauce

**Ricotta Gnocchi** chicken, semidried tomato pesto, cream, bail & pine nuts

**Chicken Risotto** mushrooms, spinach, white wine cream & parmesan

**Homemade Lasagne** bolognese sauce, mozzarella & rocket



# BEVERAGE PACKAGES

## NON ALCOHOLIC BEVERAGES

*\$13.50 per person*

Unlimited soft drinks, juice, tea and coffee

## SILVER BEVERAGE PACKAGE

*\$30.00 per person*

Australian Beer including Crown Lager, VB, Carlton Draught, and Cascade Light

House Red

House White

House Brut

Soft drink

Tea and Coffee (with dessert)

## GOLD BEVERAGE PACKAGE

*\$45.00 per person*

Australian Beer including Crown Lager, VB, Carlton Draught, and Cascade Light

Your choice of one imported Beer: Corona, Asahi or Peroni

House Red

House White

House Brut

Basic Spirits: Vodka, Gin, Jim Beam Bourbon, Johnnie Walker Scotch

Soft drink

Tea and Coffee (server with dessert)

## TAB AVAILABLE ON REQUEST *Discuss with our functions manager*

*All drinks at bar prices*





# BOOKING FORM

Please complete all fields on this form and return it to Rustique Co. Our staff will contact you to confirm your booking. Bookings are not confirmed until all the information is received and the deposit is paid.  
PH: 9017 6655 E: bookings@rustiqueco.com.au

FUNCTION DATE:  FUNCTION TIME:  NO. OF GUESTS:

BOOKING NAME:

FIRST NAME:  LAST NAME:

PHONE:  MOBILE:  EMAIL:

PACKAGE SELECTION: (Please Tick) PACKAGE 1 ☐ PACKAGE 2 ☐ PACKAGE 3 ☐

ADDITIONAL DESSERT REQUIRED ☐

ENTREE MEALS SELECTIONS

  

MAIN COURSE SELECTIONS

  

DESSERT SELECTIONS

  

SOMETHING EXTRA:

CAKE SERVICE ☐

SHARING PLATTERS ☐ TOTAL NUMBER OF PLATTERS REQUIRED

SHARING PLATTER SELECTIONS

<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>

BEVERAGE PACKAGE SELECTIONS: NON ALCOHOLIC BEVERAGES ☐ SILVER BEVERAGE ☐ GOLD BEVERAGE ☐

IMPORTED BEER SELECTION (Gold Beverage Package only)

A deposit of \$200 is required to secure your function booking. This deposit is NON REFUNDABLE. The final balance is then payable on the day of the event. Please note, we do not split bills. We accept Mastercard, Visa, AMEX, debit cards and cash. Visa and Mastercard incur a surcharge of 1.5%. Amex 2.2%.

Menu and package selections along with final numbers attending must be confirmed at least 14 days prior to your function. As the chef must order specific amounts based on the number of people you have confirmed. Please make this number as accurate as possible, as this is the minimum number of people you will be charged for. If your numbers increase, we ask that you advise us as soon as possible to ensure we can cater to your function accordingly.

A Cake Service fee of \$2.00 per person applies if you wish to supply your own celebration cake. Our chefs will cut and individually plate your cake with chantilly cream and raspberry coulis. We will happily accommodate any dietary requirements – please advise us in advance of any guests attending that may require a special meal. Menus may change due to season and supply, or at the restaurant's discretion.

You are welcome to decorate the tables as you wish (with the exception of small scatters and glitter). Entertainment and performers for your function must be approved by the event manager in advance.

## DEPOSIT PAYMENT DETAILS

CARD TYPE: VISA ☐ MASTERCARD ☐ AMEX ☐ OTHER ☐ PLEASE SPECIFY:

CREDIT CARD NUMBER:

NAME OF CARD HOLDER:

EXPIRY DATE:  /  CCV NUMBER:

DEPOSIT AMOUNT:

*I have read and understood the booking terms and conditions stated by Rustique Co. and hereby authorise permission to deduct the deposit amount from the Credit Card details provided.  
\* Visa and Mastercard incur a surcharge of 1.5%. Amex 2.2%.*

SIGNED:  DATE: