



Rubyos is Newtown's best place to celebrate, featuring an eclectic grazing menu, designed to be shared from the middle of the table. We offer the ultimate grazing experience – a modern Australian cuisine with a “fusion” mix of international flavours – to be shared in true tapas style!

Menu:

As you may be aware, our Grazing menu is made up of a series of tasting dishes, designed to be shared from the centre of the table. Please find our current large party menus to give you an idea of the style and pricing of the banquet menus. Of course we are happy to make individual substitutions for any guests with special dietary requirements as part of the Banquets.

- 8 course grazing banquet: **\$45 per person**
- 9 course grazing banquet: **\$50 per person**

Our optional dessert package is **\$15.00 per person**, which includes chefs' selection of desserts to share, served on platters to the middle of the table, as well as coffee and tea.

Beverages:

Rubyos is full licensed and BYO bottled wine; corkage is \$5 per person. We have a reasonably priced list of interesting local and international wines for you to choose from , as well as a selection of beers, spirits and a great cocktail list.

There are several options to choose from for drink service –

- You can choose your own selection of wines from our wine list, and serve those plus selected beers and other drinks on a consumption basis.
- **Beverage Package:** includes house Red, White and Sparkling wines, domestic light (Cascade Premium Light) and full strength Beers (Victoria Bitter), soft drinks and sparkling water.
 - **\$20.00 per person** for a 2-hour period
 - **\$28.00 per person** for a 3-hour period
 - **\$35.00 per person** for a 4-hour period
- You can run a tab at the bar, with guests making their own selection of wines, beers and other drinks during the function until the tab runs out. Then the drinks can revert to cash sales.

Private room:

- Can be booked out for up to 48 guests in a seated setup
- Can be booked out for up to 65 guests in a cocktail party setup
- Minimum spend: \$1,200 (Tuesday, Wednesday, Thursday both lunch and dinner also Friday and Saturday lunch)
- Minimum spend: \$2,000 on Friday dinner. \$2,600 on Saturday dinner
- Minimum spend: \$1,400 on Sunday lunch

Full restaurant:

- Can be booked out for up to 85 guests in a seated setup
- Can be booked out for up to 120 guests in a cocktail party setup
- Minimum spend: \$2,800 (Tuesday, Wednesday, Thursday both lunch and dinner also Friday and Saturday lunch)
- Minimum spend: \$4,000 on Friday dinner. \$4,900 on Saturday dinner
- Minimum spend: \$3,000 on Sunday lunch

Terms and Conditions:

- This minimum spend can be made up of any combination of food and drinks, with a room hire charge applied to make up the difference if you don't reach this value.
- A deposit of \$500 is payable upon confirming your booking.
- Full payment is required prior or on the date of the function
- Payments can be made by Cash, EFTPOS, Credit Card or Bank Transfer
- Bank Transfer Payments must clear 3 day prior to function.
- With large bookings, we require a good approximation or booking numbers 1 week ahead, with final guaranteed numbers no later than 48 hours prior to the function so we can make the necessary arrangements.

Cancellation:

Any Cancellation less than 60 days before the event will forfeit 100% of your deposit.