

RUMI

2024/25 FUNCTIONS PACK
Events at Rumi on Louth.

INTRODUCTION

Luxury for every occasion.

Set amongst 334 monumental acres on a private island, Rumi on Louth offers a breathtaking scenic backdrop for your on-site event.

With the capacity to cater for up to 100 guests, Rumi provides three beautiful function spaces: The Deck, The Atrium, and Sapphire Restaurant, each offering a unique ambiance tailored to your event.

Whether you're planning a corporate party, conference-style functions, birthdays, or special celebrations, we have flexible dining options ranging from canapé receptions to sit down meals.

Our dedicated team ensures every event is tailored to your needs, complete with bespoke beverage packages to complement your experience.



The spaces.

THE SPACES

The Atrium.

Seats: 32 people

Standing capacity: 35

Host seated or standing events in our Atrium, surrounded by full-length windows and bathed in festoon lighting. This flexible space offers a long table setup complemented by clusters of smaller tables, ideal for intimate gatherings or larger groups. The Atrium can be shared for bookings of up to 16 people, with a minimum spend of \$5,000 applying for functions of 17 people or more. Enjoy a nature-inspired setting with the comfort of plush seating and a controlled climate, ensuring an inviting atmosphere year-round.



THE SPACES

Samphire Restaurant.

Seats: 35 people

Standing capacity: 50

Experience the elegance of coastal dining at Samphire Restaurant, where Venetian plaster and earthy tones keep the space naturally cool all year. Take in sweeping ocean views through floor-to-ceiling windows as you dine at tables designed for groups of 4-6, enjoying an atmosphere of refined luxury against a stunning seaside backdrop. This space can be shared for bookings of up to 16 people, with a minimum spend of \$5,000 applying for functions of 17 people or more. For even greater capacity and an enhanced event experience, the bifold doors can be opened to seamlessly extend the space onto the deck. The maximum capacity in all spaces collectively is 100 people.



THE SPACES

The Deck.

Seats: 36 people

Standing capacity: 50

Enjoy the flexibility of our outdoor deck, a perfect space for both seated and standing gatherings with breathtaking ocean views. Small tables accommodating 4-6 guests each are thoughtfully arranged across the deck, with adjustable umbrellas ensuring comfort in any weather. This alfresco setup offers an inviting atmosphere for casual mingling or more structured seating arrangements, making it ideal for a variety of functions. The minimum spend to use this area exclusively is \$5,000.





Food.

THE PACKAGES

Canapés.

Roaming Base

50

Mushroom Tartlet, Truffle, Goats Curd
 Gazander Oysters, Tosazu, Green Oil, Caviar
 Tuna Tartar, Kelp Mayo, Crispy Nori
 Seared Wagyu, Brioche, Chilli Jam
 Salted Baked Beetroot Hummus, Rice Paper, Samphire

Roaming Substantial

75

Small

Mushroom Tartlet, Truffle, Goats Curd
 Gazader Oysters, Tosazu, Green Oil, Caviar
 Tuna Tartar, Kelp Mayo, Crispy Nori
 Seared Wagyu, Brioche, Chilli Jam
 Salt Baked Beetroot Hummus, Rice Paper, Samphire

Large

Hanna V Prawn Skewer, Kelp Butter, Lardo
 Berkshire Pork Belly, Cauliflower, Copmpressed Pear, Jus
 King George Whiting, Gai Lan, Yuzu Butter



THE PACKAGES

Seated Banquet.

Shared Dining.

90

Entree

Blue Fin Tuna Tataki, Ponzu, Togarashi, Picked Shallots

Yumba Green Lip Abalone, Green Papaya, Samphire

Mayura Station Beef Tarta, Cured Egg Yolk, Capers

Mains

Line Caught Nannygai, Chard, Yuzu Butter, Caviar

Wagyu Eye Fillet, Tuscan Kale, Truffle Pairs Potato

Berkshire Pork Jowl, Cauliflower, Compressed Pear, Jus

Sides

Potato Bravos, Salt Bush, Paprika, Truffle

Butter Lettuce, Anchovies, Cured Egg Yolk

Chef Selection of Petit Fours

Pizza (Seated or Roaming)

55

Margarita

Tomato, mozzarella, olive oil, purple basil

Prawn

Mozzarella, spencer gulf prawns, fermented chilli, green tomato

Prosciutto

Truffle, prosciutto, Shimeji, goats cheese, wild rocket

Lamb

Lamb shoulder, rosemary potato, shallots, black garlic, preserved lemon



Drinks.

THE PACKAGES

Beverages.

Sheoak Package - 3 hours

75

Sparkling

Dunes and Green Prosecco, Eden Valley SA

Wine

Ministry Of Clouds Riesling, Clare Valley SA

Karrawatta 'Annas' Sauvignon Blanc Adelaide Hills 2022

Boston Bay Pinot Noir Adelaide Hills 2023

The 'Dirtman' Shiraz, Eden Valley SA

Beer

Corona

Coppers Mild Ale

Barossa Cider co. Apple

Selection of soft drinks and sodas

Eyre Roasted Tea & Coffee



THE PACKAGES

Beverages.

Samphire Premium Package - 3 hours

105

Sparkling

NV Daosa Sparkling, Piccadilly Valley SA

Wine

Aphelion 'Welkin' Chenin Blanc, McLaren Vale SA

Hesketh Regional Selections Gamay,

Adelaide Hills SA

+Base wines

Beer

Jumpship Great Southern Draught, Eyre Peninsula SA

Jumpship Pearla Session Ale, Eyre Peninsula SA

Peninsula SA

+Base beers

Spirits

Monkey Shoulder Whiskey, Coffin Bay

High Tide Gin, 78 Degrass Vodka &

Bacardi Rum.

Selection of Soft drinks & Soda

Eyre Roasted Tea & Coffee

ADD ON

Cocktail Hour

Choice of : Samphire Margarita, East Beach or Coastal Daisy Spritz.- \$25pp

Additional Hour of Beverages

\$25 pp



SAMPHIRE RESTAURANT

Local, fresh & fabulous fine-dining.

Rumi Reveal launches with its first restaurant, Samphire and to dine at Samphire is to experience provenance at it's greatest.

The Samphire team works under the expert guidance of award-winning Executive Chef Jono Sweet. With a paddock-to-plate philosophy and an unwavering dedication to sourcing the freshest local ingredients, they skilfully blend flavours to create meals that highlight the best of Modern Australian and Mediterranean cuisines.

Our guests are immersed in our commitment to the integrity and appreciation of the food we serve. Each dish is considered; each element is respected.

To make a reservation at Samphire or to view our range of seasonal menus, please visit rumionlouth.com.au





Booking Guidelines.

MINIMUM SPEND

Functions for exclusive use of spaces at Rumi require a minimum spend of \$5,000, please refer to each space for guidelines on booking sizes. Your minimum spend includes all transfers, equipment hire, food, and beverage expenses. Should there be any remaining balance to meet this requirement, it will be applied as a venue hire fee.

TRANSFERS

Return Sealegs transfers are \$50 per person. The meeting point for Sealegs transfers is 1 Neideck Road, Louth Bay SA 5607. We have two vessels that can hold up to 22 people per trip.

Optional return transfers from the Port Lincoln Hotel to Louth Bay are available in our Mercedes van for \$25 per person, ensuring smooth and convenient access for your guests. There are two vans available with maximum seating capacity of 7 people per van.

PA SYSTEMS & MICROPHONE HIRE

Enhance your event with our PA system and microphone, available for hire at \$150. This includes Bluetooth connectivity for your curated playlist and a microphone for speeches.

SMALLER GATHERINGS

For intimate gatherings not requiring exclusive use of the space, please contact us to discuss tailored options.

BEVERAGE PACKAGES

Please note that additional alcohol options can only be added onto an existing beverage package.

MAXIMUM CAPACITY

Please note that the maximum capacity across all spaces collectively is 100 people.

RUMI

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