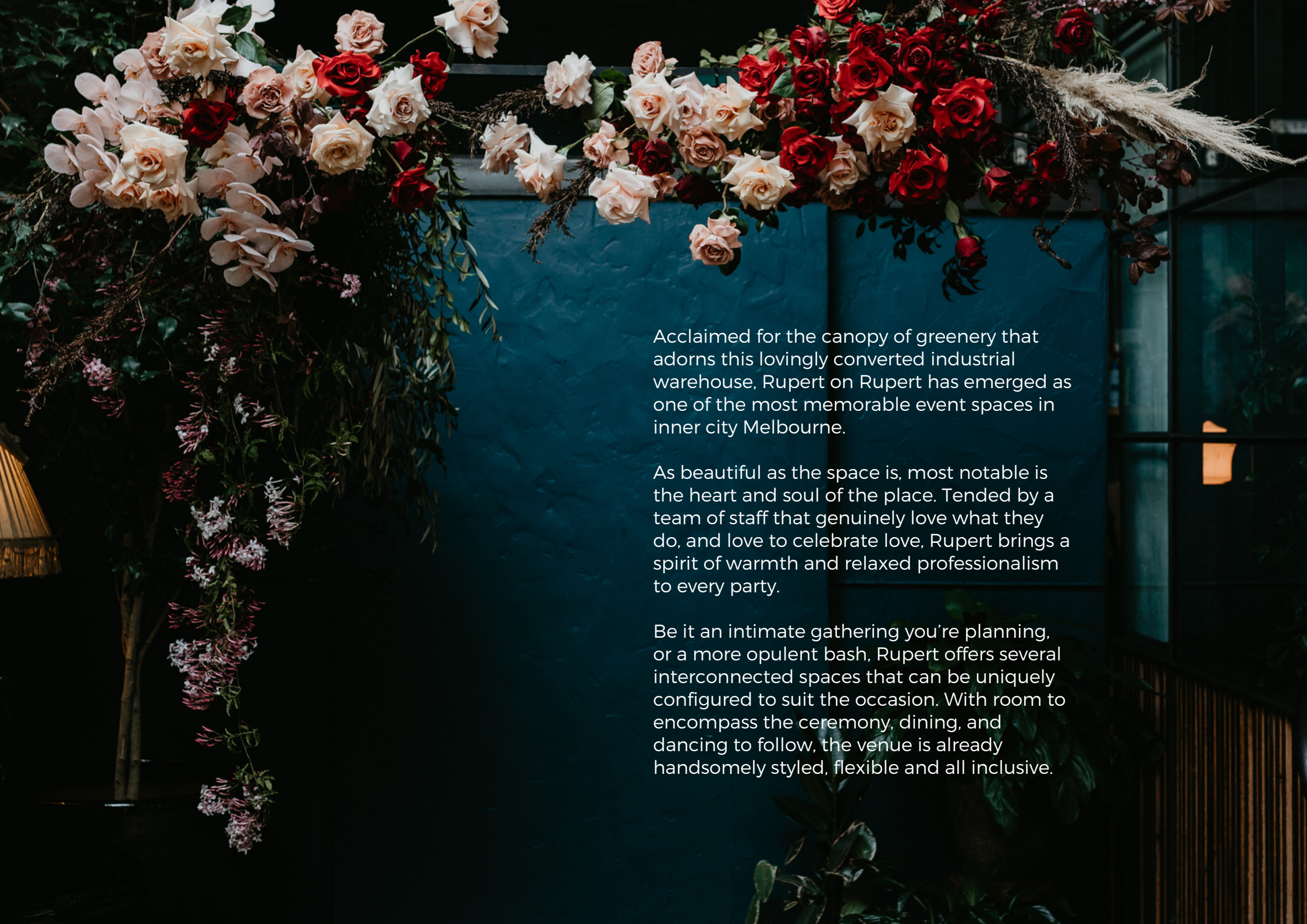


# RUPERT

WEDDINGS







Acclaimed for the canopy of greenery that adorns this lovingly converted industrial warehouse, Rupert on Rupert has emerged as one of the most memorable event spaces in inner city Melbourne.

As beautiful as the space is, most notable is the heart and soul of the place. Tended by a team of staff that genuinely love what they do, and love to celebrate love, Rupert brings a spirit of warmth and relaxed professionalism to every party.

Be it an intimate gathering you're planning, or a more opulent bash, Rupert offers several interconnected spaces that can be uniquely configured to suit the occasion. With room to encompass the ceremony, dining, and dancing to follow, the venue is already handsomely styled, flexible and all inclusive.

















## SPACES

Cathedral high ceilings, steel rafters, and polished concrete floors set the scene for the elegantly curated Dining Hall, with the capacity to seat a maximum of eighty guests for a seated banquet, and up to two hundred for a standing cocktail party.

Rupert's evergreen Conservatory provides a breathtaking background for a wedding ceremony and is the natural choice for post ceremony cocktails and canapes. Guests can mingle amidst the lush oasis of trees and plants that enrich the space, savouring the 'outdoor' ambiance with no concerns for inhospitable weather.

Rupert's luxurious Cocktail Lounge provides a charming refuge for the wedding party to steel the nerves with a pre-ceremony whiskey, and a cosy den later that evening for a cheeky cocktail.



































# PACKAGES

First and foremost, Rupert on Rupert is a restaurant rather than a function centre, and our food and beverage packages are designed to reflect this ethos and quality.

Our menus are seasonally inspired and wherever possible locally sourced. We specialise in customising packages to suit the wide spectrum of needs, cultures and traditions of our couples and their guests, and, as such, menus can be individually tailored to meet particular preferences and the majority of dietary requirements.

Most importantly, Rupert on Rupert has a commitment to deliver an experience that returns the focus to what's most important: sharing a delicious meal with those we love more than anything in the world, in a space that is both inviting and beautiful.





# EXAMPLE SPRING / SUMMER CANAPES

## PLANT BASED

### RANGING FROM \$4 - \$6/PIECE

paprika cauliflower wing, tahina hummus (gf)

crisp seaweed cracker, crushed pea and sesame eggplant (gf)

chickpea falafel, roast capsicum puree (gf)

cherry tomato, basil and black garlic croute

olive blini, crispy potato, beetroot coulis

## VEGETARIAN

### RANGING FROM \$5 - \$8/PIECE

yarra valley goat cheese croquette, truffle honey  
porcini arancini, garlic aioli

spiced cauliflower popcorn, chipotle mayo

sauteed mushroom croute, pecorino romano  
cacio e pepe croquette

zucchini haloumi fritter, chive mayo (gf)

spinach ricotta sausage roll, smoked tomato relish

goat cheese mousse, witlof, slow cooked beetroot creme (gf)

## SEAFOOD

### RANGING FROM \$5- \$9/PIECE

freshly shucked oyster, caper radish dressing (gf)

semolina dusted calamari, taggiasca sauce (gf)  
crab, cucumber and chervil bruschetta

white anchovy asparagus croute, black pepper aioli

crumbed lakes entrance flathead goujon, salmoriglio

smoked salmon croute, creme fraiche, chives

pan fried queensland prawns, garlic butter, chilli (gf)

wood fired scallop, sundried tomato tapenade (gf)

## MEAT

### RANGING FROM \$6 - \$8/PIECE

braised pork belly, garlic lentil puree (gf)

pork and fennel sausage roll, spiced tomato relish  
buttermilk fried chicken, paprika aioli (gf)

guanciale pumpkin arancini, gorgonzola creme

crispy pancetta and stracciatella croute

marinated lamb skewer, gremolata (gf)

mac & beef ragu croquette

pan fried egyptian lamb kofta,, dill yogurt (gf)



**SMALL BOWLS**  
**RANGING FROM \$12 - 15/BOWL**

gnocchi, heirloom tomato, garlic, basil, parmesan (pbo)

crispy skin barramundi, seasonal herb salad (gf)

classic slow braised italian beef spezzatino (gf)

arborio risotto, sweet crabmeat, prawn bisque (gf)

marinated chargrilled rib eye, mash and jus (gf)

**DIRTY**  
**RANGING FROM \$6 - \$13/ITEM**

pizza selection (1/4 pizza per person) (vo, pbo, gfo)

fior di late toastie, tomato, basil (v)

egg bacon and cheese toastie

pork and fennel chipolata hot dog, roast beef jus, chives

grilled mushroom ciabatta, guacamole, vegan feta (pb)

crumbed flathead burger, sauce tartare

cacio e pepe beef wagu cheeseburger, sun dried cherry tomato

**DESSERTS**  
**RANGING FROM \$7 - \$8/PIECE**

dark chocolate cannoli (gfo)

lemon curd tart, italian meringue

mandarin mascarpone cheesecake, biscotti base

Italian burnt orange bomboloni

pate a choux, diplomatic cream

orange and coconut crème brulee (gf, pb)

**THE FINE PRINT**

Cocktail Wedding food packages must meet the minimum requirement of \$110/head excluding stations and desserts.

Canapes, small bowls and dirty options are priced individually with details available upon request.

Menus are subject to regular seasonal updates, so details may vary from time of booking.

All pricing is inclusive of GST.







# GRAZING STATIONS

## Cheese and Charcuterie

A lavish selection of imported cheeses and local cured meats, house baked sourdough bread, crackers, quince paste, caper berries, cornichons and condiments.  
\$25/head

## Oyster station

Live station to include a mixture of the following oysters, with accompanying oyster shucker provided for a duration of up to two hours.

South Australian pacific oysters and/or  
Tasmanian pacific oysters and/or  
New South Wales Sydney Rock oysters  
All the condiments you could ever want.  
\$1700/ 20 dozen

## Cannoli Cart

That's Amore Traditional Italian Cannoli Cart, with accompanying cannoli server  
Unlimited cannolis, with choice of two - three flavours  
\$1300+ dependant on guest number





# SHARED FEASTING BANQUET

SUMMER 2024

\$100/HEAD TWO COURSES PLUS CHEESE

\$125/HEAD THREE COURSES PLUS CHEESE

## To start:

House baked bread and butter

## Shared Entree:

*choose two of the following options for shared dining*

egyptian kofta, yogurt dill foam, nut crumble (gf)

san daniele prosciutto, burrata, house gressini

chargrilled baby squid, potato, kalamata olive, pea sauce (gf)

beetroot cured salmon, crème fraiche, lime zest (gf)

house made gnocchi, radicchio, gorgonzola (v)

house made gnocchi, heirloom tomato, garlic, basil (v, pbo)

## Shared Mains:

*choose two of the following options for shared dining*

porcini risotto, parsley, lemon zest (pb, gf)

chargrilled wood roasted cauliflower, romesco sauce, heirloom tomato basil salad (pb)

house made strozzapreti, capsicum walnut pesto, stracciatella (v)

porcini risotto, parsley, lemon zest, pecorino romano (v, gf)

Pan fried crispy skin barramundi, chargrilled broccolini, house teriyaki, toasted almond (gf)

seared salmon fillets, lemon butter sauce, fatoush salad (gfo)

chargrilled gremolata rib-eye, duck fat roasted potato (gf)

rosemary and thyme infused roast chicken, wood roasted zucchini & carrot salad, za'atar (gf)

## Shared Dessert:

*choose two of the following options for shared dining*

dark chocolate cannoli (gfo)

lemon curd tart, italian meringue

mandarin marscapone cheesecake, biscotti base (gfo)

burnt orange Italian bomboloni

pâté choux, diplomatic cream

orange and coconut crème brûlé (pb)

## Cheese Boards:

A selection of local and imported cheeses, grapes, quince paste, crackers

## THE FINE PRINT

All menus are subject to regular seasonal updates, so details may vary from time of booking

Current Pricing is valid until December 2024

All pricing is inclusive of GST.



# BEVERAGE PACKAGES

## **BASIC BEVERAGE 2024**

\$94 per head Beverage Package – 4 Hours  
+ \$19 per head for every extra hour  
+ \$27 per head for house spirits (3 hrs max)  
+ \$36 per head for premium spirits (3 hrs)

## **BASIC + CHAMPAGNE BEVERAGE 2024**

\$120 per head Beverage Package – 4 Hours  
+ \$24 per head for every extra hour  
+ \$27 per head for house spirits (3 hrs max)  
+ \$36 per head for premium spirits (3 hrs)

## **VEGAN/NATURAL BEVERAGE 2024**

\$99 per head Beverage Package – 4 Hours  
+ \$20 per head for every extra hour  
+ \$27 per head for house spirits (3 hrs max)  
+ \$36 per head for premium spirits (3 hrs)

## **PREMIUM BEVERAGE 2024**

\$130 per head Beverage Package – 4 Hours  
+ \$26 per head for every extra hour  
+ \$27 per head for house spirits (3 hrs max)  
+ \$36 per head for premium spirits (3 hrs)

## **LUXURY BEVERAGE 2024**

\$164 per head Beverage Package – 4 Hours  
+ \$32 per head for every extra hour  
Premium spirits included

## **BASIC BEVERAGE 2025**

\$97 per head Beverage Package – 4 Hours  
+ \$20 per head for every extra hour  
+ \$29 per head for house spirits (3 hrs max)  
+ \$38 per head for premium spirits (3 hrs)

## **BASIC + CHAMPAGNE BEVERAGE 2025**

\$123 per head Beverage Package – 4 Hours  
+ \$25 per head for every extra hour  
+ \$29 per head for house spirits (3 hrs max)  
+ \$38 per head for premium spirits (3 hrs)

## **VEGAN/NATURAL BEVERAGE 2025**

\$102 per head Beverage Package – 4 Hours  
+ \$21 per head for every extra hour  
+ \$29 per head for house spirits (3 hrs max)  
+ \$38 per head for premium spirits (3 hrs)

## **PREMIUM BEVERAGE 2025**

\$133 per head Beverage Package – 4 Hours  
+ \$27 per head for every extra hour  
+ \$29 per head for house spirits (3 hrs max)  
+ \$38 per head for premium spirits (3 hrs)

## **LUXURY BEVERAGE 2025**

\$167 per head Beverage Package – 4 Hours  
+ \$33 per head for every extra hour  
Premium spirits included

## **THE FINE PRINT**

We reserve the right to slow down or refuse service if a guest becomes intoxicated.

Spirits cannot be consumed in the form of a shot, with the exception of a single toast for the purpose of ceremony.

No doubles are offered on our spirit selection for the duration of the beverage package or thereafter.

We only serve pots of beer. No pints will be offered for the duration of the beverage package or thereafter.

Wedding bookings are required to commit to a beverage package for the entirety of their event. Cash bars and bar tabs are not permitted. At the conclusion of the beverage package a period of 30 minutes is allowed for guest departure.

Beverage packages are rotational and subject to seasonal updates and a price increase at the beginning of each calendar year.

Final costs will be adjusted to reflect the calendar year in which the function is booked. All pricing is inclusive of GST.

Please let us know if you'd like to be sent a separate PDF with details regarding current beverage package selections.

We provide a range of soft drinks, non-alcoholic wine and non-alcoholic sparkling, as well as tea and coffee service in all our packages.



# COCKTAILS 2024

\$19/cocktail

## **Aperol Spritz**

Prosecco, Aperol, soda & an orange wedge

## **Americano**

Campari, Casa Mariol Vermut, soda & an orange wedge

## **Dark N Stormy**

Gosling's Black Seal Rum, House-made ginger syrup, fresh lime and soda

## **Paloma**

Tequila, fresh lime, grapefruit, soda & a lime wedge

## **Tom Collins**

78 Degrees Gin, fresh lemon, soda & a lemon wedge

## **Daiquiri**

White Rum, lime, simple syrup & a lime wedge

## **Espresso Martini**

Vodka, Kraken spiced rum, Kahlua and fresh espresso

## **Negroni**

78 Degrees Gin, Casa Mariol Vermut, Campari & an orange twist

## **Old Fashioned**

Choice of base spirit, sugar, house bitters & lemon and orange twists

## **Something else in mind?**

We are happy to create a signature cocktail, a 'His' and 'Hers', 'Hers' and 'Hers' or a 'His and His' welcome drink, or anything else that tickles the fancy. Cost varies accordingly.





# MINIMUM SPENDS

## NON-PEAK SEASON:

Wednesday and Thursday minimum spend (May, June, July, August, September): \$10,000 includes a \$2,500 venue hire fee and all food and beverages.

Friday minimum spend (May, June, July, August, September): \$18,000 includes a \$3,500 venue hire fee and all food and beverages.

Saturday minimum spend (May, June, July, August, September): \$20,000 includes a \$3,500 venue hire fee and all food and beverages.

Sunday minimum spend (May, June, July, August, September): \$12,500 includes a \$3,500 venue hire fee and all food and beverages.

## PEAK SEASON:

Wednesday and Thursday minimum spend (January, February, March, April, October, November): \$12,500 includes a \$2,500 venue hire fee and all food and beverages.

Wednesday and Thursday minimum spend (December): \$15,000 includes a \$2,500 venue hire fee and all food and beverages.

Friday minimum spend (January, February, March, April, October, November, December): \$20,000 includes a \$3,500 venue hire fee and all food and beverages.

Saturday minimum spend (January, February, March, April, October, November, December): \$22,500 includes a \$3,500 venue hire fee and all food and beverages.

Sunday minimum spend (January, February, March, April, October, November, December): \$15,000, includes a \$3,500 venue hire fee and all food and beverages.

## THE FINE PRINT:

*Events that fall on public holidays attract a venue hire fee of \$7000.*

*Events that fall prior to a public holiday attract the minimum spend of a Saturday in the same month.*





## DETAILS

### VENUE FEE

Additional to the food and beverage costs, a venue hire fee applies which ensures exclusive use of the venue for the duration of your wedding.

Our venue fee is inclusive of staffing, and cleaning costs, table removal and storage if required, and the use of all restaurant equipment, glass and table ware.

If the occasion suits, Rupert's extensive collection of vintage accessories and candle holders are also available for use and will be beautifully styled on the day by the Wedding's Manager and her team.

And yes, the plants are real, and they are also included.

### SEATED FEE

We charge a fee of \$850 for all seated weddings, which includes table and napkin hire, and table styling.

### PRICING

Current pricing is valid until December 2024. All pricing is inclusive of GST.



# DETAILS

## CEREMONIES

On site ceremonies are most welcome, and attract no additional fee, but for the sake of comfort, limited to 130 guests.

## AV

Bookings include use of Rupert's in house Sonos music system, as well as a corded microphone and speaker for the ceremony and speeches. Any additional AV can be arranged upon request.

## MUSIC

Acoustic musicians, DJs and live bands are welcome at Rupert weddings. While couples are encouraged to choose their music suppliers from our preferred list, we also love being exposed to fresh artists to recommend in the future on the proviso that Rupert licensing requirements and protocols are respected. Full Terms and Conditions are provided by prior request or time of booking.

## VENUE CAPACITY

Rupert on Rupert has a maximum seating capacity of 84 guests, and 200 for a cocktail style celebration.

## SECURITY

A \$500 security fee may be charged for weddings with a guest number exceeding 150.







## DETAILS

### CHILDREN AND CREW

Children aged up to 12 years and crew meals for all suppliers, such as musicians, photographers, videographers, etc. staying for the majority of your reception will be charged at \$25 per person.

### TIMINGS

Ceremonies can commence as early as 11:30am for an afternoon reception.

Evening ceremonies can commence anytime between 3pm and 5pm, depending on the day of the week, the season of the year, and the couple's preference.

Weddings must conclude by 12:30am on a Friday or Saturday, 12am on a Thursday and 11pm on a Wednesday and Sunday.

Bump out is required at the conclusion of the event or by arrangement the following morning.

### PARKING

Where possible, we recommend guests ride, walk or catch public transport to Rupert on Rupert, as the venue is located in the busy inner city, and there is no onsite parking available. There is street parking down the surrounding side streets, but it is limited and in high demand. Catching an uber is highly recommended



# RECOMMENDED SUPPLIERS

Rupert on Rupert has had the privilege of working with some of Melbourne's very best wedding suppliers, and has since developed an exceptional list including celebrants, florists, photographers, videographers, photo booth operatives, cake makers, stylists, live musicians and DJs.

We believe the success of your wedding has much to do with the selection of your suppliers, and the trust you invest in their care and expertise. While we have no hesitation in singing the praises of our favourites, if your heart is set on an alternative, we are always open to widening the circle if we feel like the fit is a good one.

Please let us know if you'd like to be sent a separate PDF with these details.















## CONTACT

As Wedding Managers at Rupert on Rupert, we feel blessed to be entrusted with the honour of hosting such a significant occasion in your lives.

We love collaborating creatively with couples to ensure your special day is a reflection of what you love and value the most, and translates on the day as a fabulous celebration of each other and those closest to you.

Our role is to take as much of the hard work, stress and overwhelm out of the process as possible, and to bring your vision to life with care and expertise.

Feel free to email or call directly for a chat, and we can then organise a meeting on site.

Warmest,  
Mali Corinaldi | Weddings Director | 0400 528 506  
Katie Goodwin | Weddings Manager | 0412 626 606

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