

EVENTS PACKAGES

Let's Rumble



RUMBLE

Located in the heart of The Star dining precinct you can drift from high-rolling tables to wines with great labels. Rumble is dedicated to delivering authentic Thai flavours with a modern twist, catering to a diverse audience.

The food at Rumble is not only excel in quality and honesty but also defies traditional opening hour norms. Our commitment to elevated customer service, deep-rooted sustainability practices, and a design-driven ambiance make our space the ideal choice for any occasion.





LUNCH & DINNER MENU

Choose from our 18-seat private room or book the entire venue for seating up to 160 guests. With exceptional cuisine and personalised service, Rumble promises a memorable dining experience for you and your guests.

MENU A

\$62 pp

TO SHARE

Grilled Chicken Skewers 3PC (GF)

Grilled Chicken Skewers With Peanut Sauce

Homemade Shitake Spring Roll (V) Served With Sweet Chilli Sauce

Thai Salad(GF) (V)

Famous Thai classic Papaya Salad With Peanuts, Shredded papaya, and Chilli Lime Dressing

FAMILY STYLE MAIN

Curry Puff Vegetarian

Green Thai Curry (GF)

Green Curry with Chicken, Eggplant, And Thai Basil

Roti with Satay Sauce (V)

Sizzling Stir-fry Barramundi

Stir- fry Barramundi with Chilli Sauce, Thai basil, Lime leaves and Green Peppercorns

Steamed Jasmine Rice

DESSERT

A Choice of Coconut Ice Cream or Thai Milk Tea Ice Cream



LUNCH & DINNER MENU

Choose from our 18-seat private room or book the entire venue for seating up to 160 guests. With exceptional cuisine and personalised service, Rumble promises a memorable dining experience for you and your guests.

MENU B

\$71 pp

TO SHARE

Grilled Chicken Skewers 3PC (GF)

Grilled Chicken Skewers With Peanut Sauce

Homemade Shitake Spring Roll (V)

Served With Sweet Chilli Sauce

Thai Salad(GF) (V)

Famous Thai Classic Papaya Salad With Peanuts, Shredded Papaya, Chilli Lime Dressing

FAMILY STYLE MAIN

Curry Puff Vegetarian

Massaman Curry Beef (GF)

Slow braised beef shank, potato and peanut

Green Thai Curry (GF)

Green Curry with Chicken, Eggplant, And Thai Basil

Thai Pork Dim Sum Dumplings

Sizzling Stir-fry Barramundi

Stir- fry Barramundi with Chilli Sauce, Thai basil, Lime leaves and Green peppercorns

Steamed Jasmine Rice

DESSERT

A Choice of Coconut Ice Cream or Thai Milk Tea Ice Cream



LUNCH & DINNER MENU

MENU C

\$88 pp

TO SHARE

Grilled Chicken Skewers 3PC (GF)

Grilled Chicken Skewers With Peanut Sauce

Homemade Shitake Spring Roll (V)

Served With Sweet Chilli Sauce

Thai Salad(GF) (V)

Thai Classic Papaya Salad

With peanuts, shredded papaya, chilli lime dressing

Roti with Satay Sauce (V)

FAMILY STYLE MAIN

Pad Thai (GF)

Stir-fry Rice Noodles With Prawns, Egg, Dried Shrimp, Garlic Chives And Peanuts

Pork Stir Fry (GF)

Stir-Fry Crispy Pork Belly, with Chilli and Holy basil

Massaman Curry Beef (GF)

Slow Braised Beef Shank, Potato And Peanut

Thai Pork Dim Sum Dumplings

Tom Yum Kung (GF)

Thai Spicy and sour soup

Green Thai Curry (GF)

Green Curry with Chicken, Eggplant, And Thai Basil

Sizzling Stir-fry Barramundi

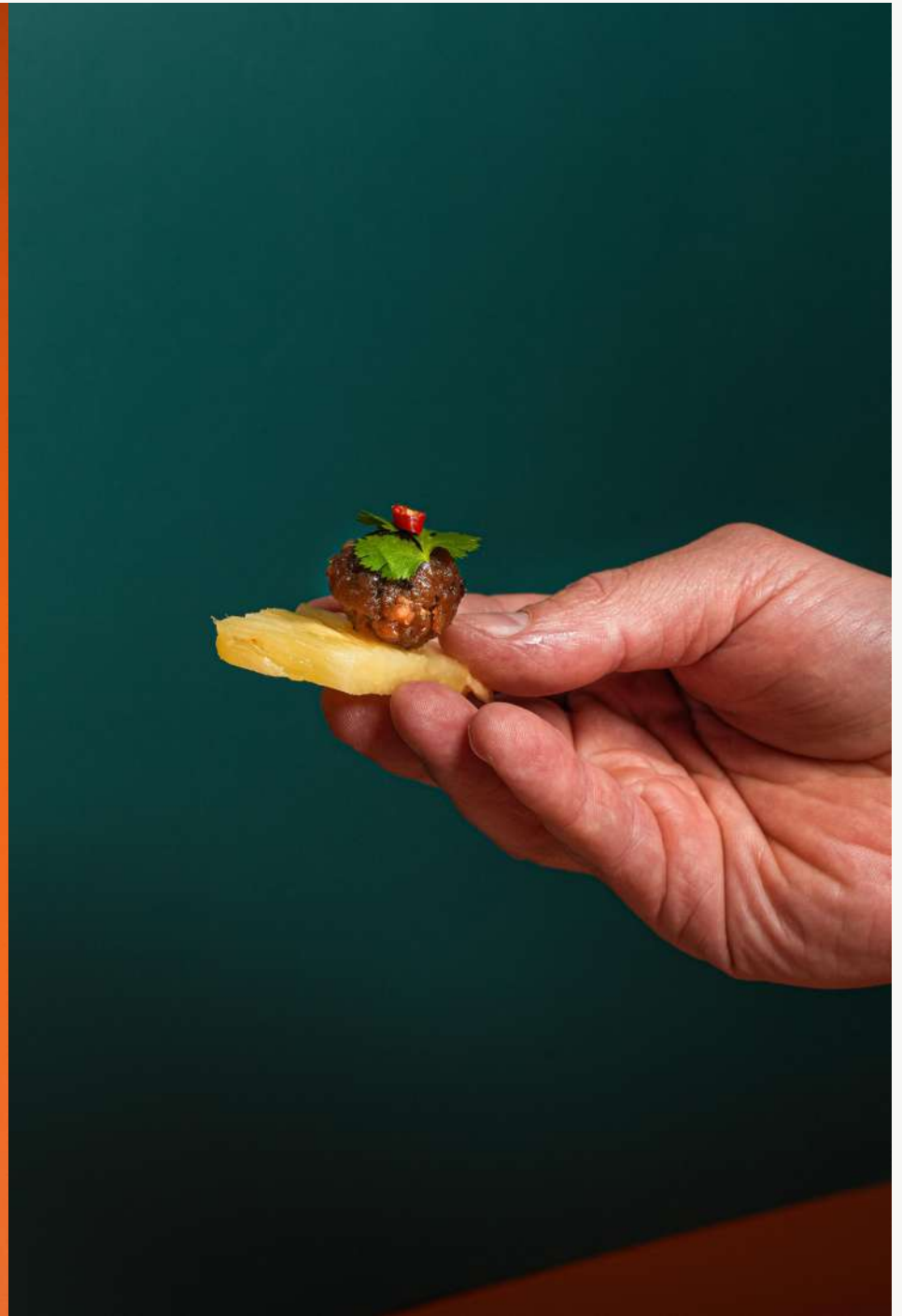
Stir- fry barramundi with chilli sauce, Thai basil, Lime leaves and Green peppercorns

Steamed Jasmine Rice

DESSERT

A Choice of Coconut Ice Cream or Thai Milk Tea Ice Cream





CANAPÉ MENU

Crafted with the finest seasonal ingredients available, our canapé menu is tailored to meet your requirements of any event.

3 COURSE CANAPÉ

\$59 pp

COLD

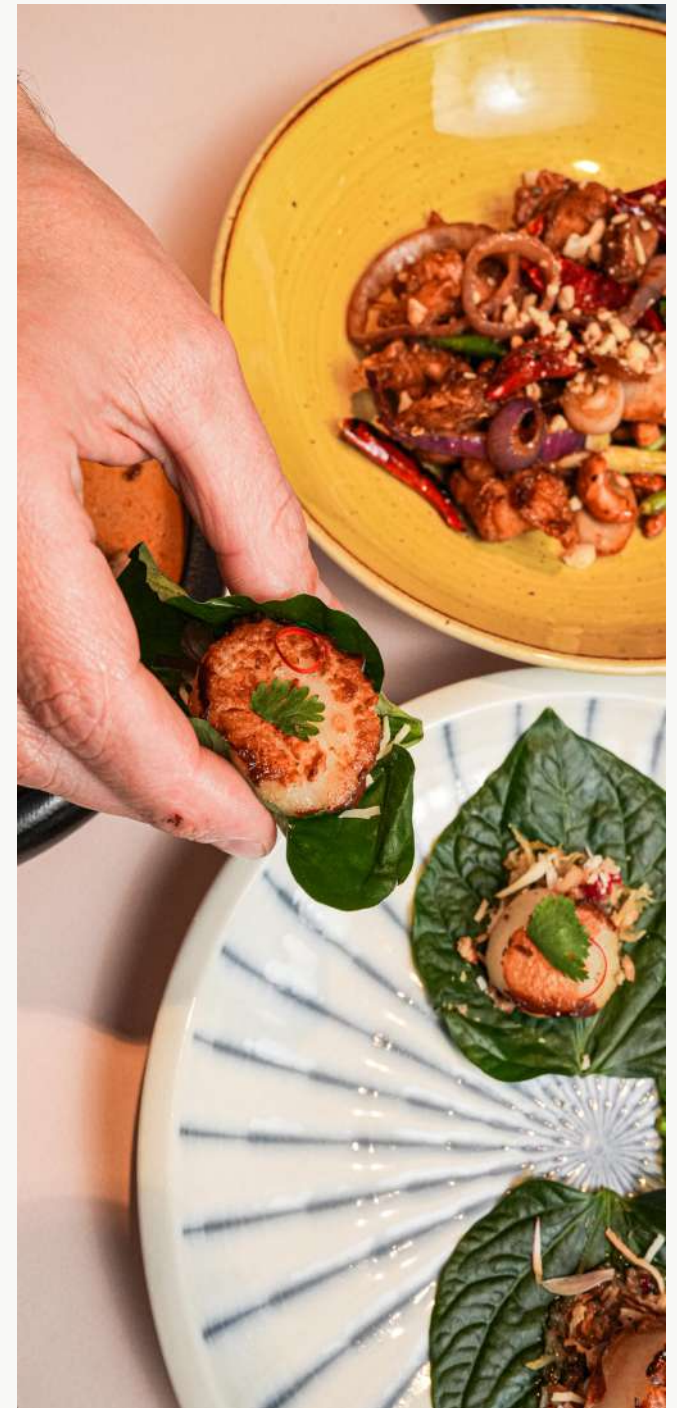
Mini Thai Beef Salad
Assorted Rice Paper Roll with Dripping Sauce
Chicken Larb Lettuce Wraps
Prawn and Betel Leaf
Thai Style Salmon Crudo w/ Cucumber and Chili Lime Dressing
Mahor Shitake Mushroom and Pineapple

HOT

Chicken Satay with Peanut Sauce
Curry Puff
Thai Fish Cake with Sweet Chilli
Popcorn Cauliflower (vegan)
Salt & Pepper Calamari
Fried Chicken Bao w/ Slaw, Sriracha Mayo

DESSERT

Lemongrass Lychee Panna Cotta
Mini Chocolate Brownie



BEVERAGE PACKAGES

Transform your group lunch or dinner into an endless celebration! Our function beverage package kicks off from just 1 hour, allowing you to enjoy bottomless booze throughout your gathering.

ENTRY

\$26 pp - 1 hour

\$31 pp - 2 hour

\$36 pp - 3 hour

Asahi Super Dry
Ate Sparkling Cuvee NV
Ate Sauvignon Blanc
Ate Shiraz

PREMIUM

\$32 pp - 1 hour

\$37 pp - 2 hour

\$42 pp - 3 hour

Asahi SuperDry & Tiger
Munro Sparkling
Cloud Street Sauvignon Blanc
Cloud Street Chardonnay
Cloud Street Pinot Noir
Cloud Street Shiraz

DELUX

\$38 pp - 1 hour

\$43 pp - 2 hour

\$48 pp - 3 hour

Asahi Super Dry, Tiger & Corona
NV Redbank Prosecco
Martys Block Sauvignon Blanc
Brokenwood Chardonnay
Martys Block Rose
Yalumba 'Y' Series Pinot Noir
Bowen Estate Cabernet Sauvignon

BOOST YOUR PACKAGE

House Spirits + \$10 ea

Classic Cocktails + \$14 ea

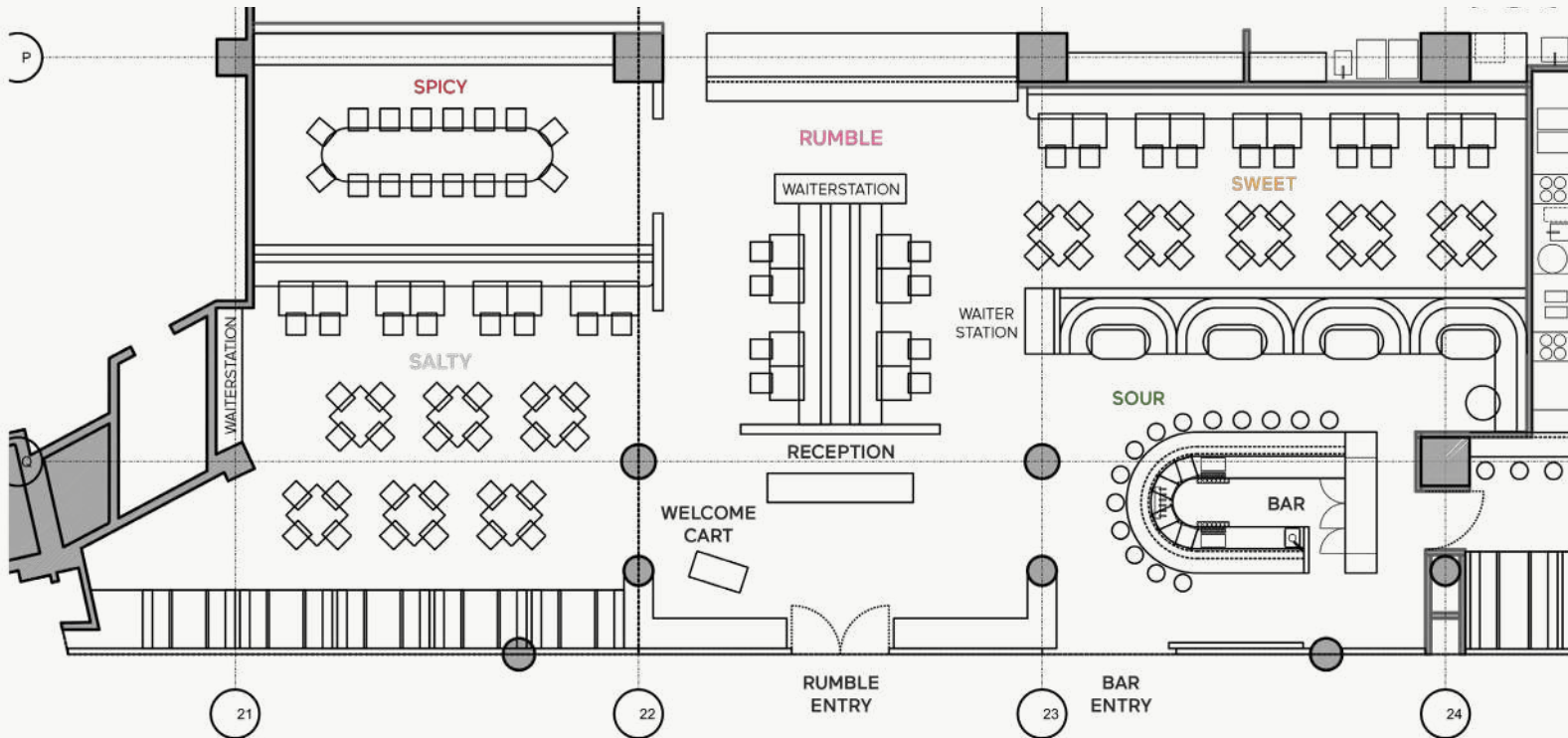
Vodka | Gin | Whiskey | Rum | Bourbon
Aperol Spritz | Dark Mojito





Enjoy Our
Authentic Thai Flavours
with a Modern Twist
at Rumble.

FLOOR PLAN & CAPACITY



- SALTY - 60 pax
- SPICY - 16 pax
- SWEET - 40 pax
- RUMBLE - 16 pax
- SOUR / BAR - 32 pax

EVENT TERMS & CONDITIONS

DEPOSIT

A deposit of 50% of the minimum spend is required to secure and confirm the booking.

CANCELLATION

Cancellations made fourteen (14) days or less prior to the event, no deposit will be refunded.

Cancellations made between fifteen (15) days to twenty nine (29) days prior to the event, 50% of the deposit paid will be refunded.

Cancellations made thirty (30) days or more prior to the event, 100% of the deposit paid will be refunded.

Individual guest cancellations will only be accepted if notified to us by no later than seven (7) days prior to the event.

FINAL NUMBERS & PAYMENT

The confirmed guest numbers must be provided to us by no later than seven (7) days prior to the event. You will be charged on the basis of this number unless guests exceed the confirmed amount, upon which you are required to cover any additional costs. Full payment must be received by us before the day of the event.

DAMAGES

Rumble shall not accept any responsibility for loss of or damage to any property, brought into the venue premises by you, your guests or anyone hired by you. You are liable for any damage to the venue, or its content. Nothing is to be affixed to any surface of the venue.

DECORATIONS & EQUIPMENT

All decorations and equipment that you intend to bring to the venue must be discussed and approved by our events manager beforehand.

Decorations and equipment brought by you must be removed from the venue by the conclusion of the event.

VIDEO & MUSIC

If you wish to play your own video or music, this must be discussed with and approved by our events manager beforehand. We reserve the right to control the volume and what we deem as appropriate content.

EVENT TERMS & CONDITIONS

ALCOHOL

We reserve the right to stop serving alcohol to any guests who appear intoxicated and the right to ask a guest to leave should they start to cause any trouble with staff or any other guests.

TIME LIMIT

There is a one-hour bump in and 30 min bump out for all events for set up and pack down. You will be charged additional fees upon failing to vacate within the specified time.

SECURITY

We reserve the right to decide if security is required for an event and will notify you accordingly. Security will incur an additional charge and a quotation will be obtained from a third-party supplier.

TERMINATION OF EVENT

We reserve the right to terminate the event due to misconduct by you or any of your guests. This includes inebriation, harassment of a sexual and/or physical nature, physical altercations and inappropriate and rude behaviour towards any of Rumble staff.

DIETARY NEEDS

All dietary requirements must be disclosed and confirmed with our events manager no less than seven (7) days before the event. Any food related costs incurred for late changes will be charged accordingly.

CAKEAGE

A cakeage fee of \$5 per guest applies. Any cake or similar items must be notified to us prior to the event. Each slice of cake will be served with a scoop of ice cream on the side.



CONTACT DETAILS

Phone: (02) 9657 8622

Email: Sydney@letsrumble.com.au

Address: Shop 3, Level G Harbourside,
The Star, 80 Pyrmont St, Pyrmont NSW 2009

OPENING HOURS

Lunch: 12pm-3pm, Wed - Sun

Dinner: 5pm-10pm, Wed | Thurs | Sun

5pm-11pm, Fri | Sat

**All deposits are non-refundable.*

**1.5% surcharge applies to credit cards.*

**All the prices are exclusive of GST.*

**Minimum spend will apply dependant on date & time of booking.*

**All menu items are subject to change without notice due to seasons or availability.*

**Do not split bills.*

THANK YOU.



RUMBLE