

The image shows a restaurant interior with a long, dark wooden table set for a private hire. The table is surrounded by dark blue velvet chairs with metal legs. On the table are several glassware and a small gold-colored centerpiece. The background wall is covered in a large, detailed mural of a tiger's face, surrounded by stylized green foliage. A large, glowing red paper lantern hangs from the ceiling. The floor is dark and reflective. The overall lighting is warm and atmospheric.

RUBY RAY'S

Private Hire Packages '26

Thank you for considering **Ruby Ray's** as the venue for your upcoming corporate event or private celebration. This document provides an overview of our **food sharing menus, canapé selections and drink packages**, designed to complement a variety of event formats, from **full venue hire to more intimate gatherings in exclusive spaces**.

Whether you're planning a lively corporate party or a sophisticated social gathering, our **tailored offerings aim to deliver an exceptional experience** with flexible options to suit your event's size and style.

Although you will find **pre-organised packages within**, if you require something more tailored, please do not hesitate to let us know.





RUBY RAY'S

Food Packages



The Gatherer's Feast €50 pp

Served in 2 sharing courses

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

Appetiser *To share*

Palak Paneer (V)(G)(D)

Homemade Spinach and Cheese samosa

Karnataka Kernels (S)

Tender chicken coated in sesame

Chicken Tikka Tacos (I)(G)(D)(N)

Pulled chicken with tomato salsa

Bless this Bhaji (V)(D)*

Battered onions with mint sauce

Poppadoms (V)(S)

Light and crispy wafer- thin crackers served with mango chutney

Main Course *To share*

Lamb Sheikh Kebab (I)(D)

Tandoori minced lamb with ginger, garlic, coriander

Paneer Saagwala (D)(N)*

Classic curry with spinach paste and flavoured with spices

Chicken Tikka Masala (D)(N)

Tender chicken pieces seared in our tandoori oven, then served in a tomato and cashew nut sauce.

Chicken Korma (D)(N)

Chicken in a golden, velvety cream sauce

Sides *To share*

Pilau Rice (Vg)

Spiced and herbed basmati rice

Cajun Fries (V)(I)

Fries dusted in a selection of medium hot spices

Bread *To share*

Butter Naan (V)(G)(D)

Flatbread served with lashings of butter

Garlic Naan (V)(G)(D)

Flatbread brushed with melted butter and fresh garlic



Tea & Coffee

Dessert

Ice cream or Sorbet (D)(E)(N)



*Dairy free option available | ♦Nut free option available | Please inform your server of any allergies | All our meats are Halal

(M) Mustard (G) Gluten (D) Dairy (N) Tree Nuts (P) Peanuts (Fh) Fish (E) Eggs (S) Sesame (F) Shellfish (I) Hot (Vg) Vegan (V) Vegetarian



The Regal Table €60 pp
Served in 2 sharing courses

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

Appetiser *To share*

Greek Ganesh (V)(D)(N)

Tandoori Broccoli nestled on a beetroot hummous bed

Karnataka Kernels (S)

Tender chicken coated in sesame

Rava Jewels (E)(M)(D)(F)(S)(G)*

Juicy prawns with a crunchy coating

The Kerala Fold Tacos (G)(D)(N)(F)

Yellow tandoori prawns with diced pineapple topping

Chicken Tikka Tacos (I)(G)(D)(N)

Pulled chicken with tomato salsa

Bless this Bhaji (V)(D)*

Battered onions with mint sauce

Poppadoms (V)(S)

Light and crispy wafer- thin crackers served with mango chutney

Main Course *To share*

Lamb Sheikh Kebab (I)(D)

Tandoori minced lamb with ginger, garlic, coriander

Pahadi Kebab (D)(N)

Tandoori chicken, mint, garlic, coriander and yogurt

Chicken Tikka Masala (D)(N)

Tandoori chicken pieces in a tomato and cashew sauce

Beef Madras (I)(D)* (N)(M)*

Beef cooked in fresh coconut cream and hot spices

Sakuti King Prawns (D)(N)(F)

Juicy King Prawns sautéed in coconut sauce

Sides *To share*

Pilau Rice (Vg)

Spiced and herbed basmati rice

Cajun Fries (V)(I)

Fries dusted in a selection of medium hot spices

Bread *To share*

Butter Naan (V)(G)(D)

Flatbread served with lashings of butter

Garlic Naan (V)(G)(D)

Flatbread brushed with melted butter and fresh garlic

Cheese Naan (V)(G)(D)

Flatbread brushed with melted butter and topped with mozzarella

Tea & Coffee

Dessert

Ice Cream or sorbet (D)(E)(N)

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(M) Mustard (G) Gluten (D) Dairy (N) Tree Nuts (P) Peanuts (Fh) Fish (E) Eggs (S) Sesame (F) Shellfish (I) Hot (Vg) Vegan (V) Vegetarian





RUBY RAY'S

Wine and Water Packages



Wine and Water Packages

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.



Package A €25pp

Gavi Di Gavi La Meirana

Cortese | Broglia | Piemonte, Italy

Aruma Malbec

Malbec | Bodegas Caro | Mendoza, Argentina

Package B €30pp

Sancerre

Sauvignon Blanc | Gitton Père & Fils | Centre Val de Loire, France

Mammasanta

Primitivo di Manduria DOC | Montemajor | Puglia, Italy

Package C €40pp

Pouilly Fuisse

Chardonnay | Maison Champy | Bourgogne, France

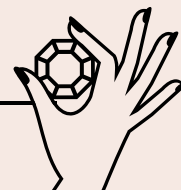
St Emilion Grand Cru

Merlot/Cabernet Franc | Chateau De Monturon | Bordeaux France

Wine package is based on half a bottle per person and includes free flowing water based on ONE bottle per person. In case guests opt to order drinks (soft drinks, juices, beers, cider, spirits, cocktails) a separate tab will be opened accordingly and charged on a consumption basis.

RUBY RAY'S

Wine and Water Packages



Open Bar Packages

Our curated cocktail menu **fuses modern mixology with Indian-inspired botanicals**, delivering a drinking experience that's **as refined as it is memorable**.

Minimum 2 hours – Maximum 3 hours: €25.00 per hour, per person | **Extra 30 minutes of open bar: €500.00**

Includes: Table Service | Choose 2 Signature cocktails | House Spirits and Mixers | Beers | Soft drinks



Add Ons

Custom Welcome drink: €7.00 per person – Pre-order, based on attendants only

Classic cocktails: Additional €5.00 per hour, per person – To choose between 2:

Moscow Mule | Caipirinha | Bramble | Mojito

Premium spirits and Mixer: Additional €10.00 per hour, per person – To choose between:

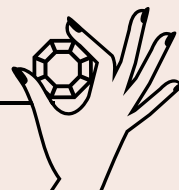
42 Below Vodka | Premium Gin Selection | Cazadores Tequila Blanco or Reposado | Dewars 12 yo
Bacardi Carta Negra | Bacardi 4 | Bacardi Spiced

Super premium Bottles:

Clase Azul **€700.00** | Patron Cielo **€500.00** – Pre orders only

RUBY RAY'S

Wine and Water Packages





RUBY RAY'S

Canapé Packages



Canapé Packages

Only available with private hire

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

The Ruby Ray's Canapé Essential €35pp

Selection of our signature small plates served in 2 courses

Spicy Sammy – Homemade Beef Samosa (J) (G) (D) (N) (M)*

Ruby's Crown – Saffron chicken in a homemade sweet chilli sauce (D) (N) (M) (E)

Palak Parcel – Spinach and cottage-cheese samosa (V) (G) (D)

Karnataka Kernels – Sesame-coated fried chicken (S)

For my Anahata – Mushrooms filled with spinach, cheese & potato (V) (D) (N)

Bless this Bhaji – Spiced, shredded onion fritters (V) (D)*

Mexican Madras Tacos – Beef tacos with a Madras-style twist (J) (G) (D) (N) (M)*

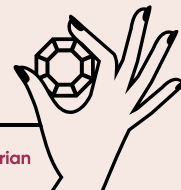
Tikka Tacos – Chicken tikka tacos (J) (G) (D) (N)

Clarity Cut and Carat – Homemade Falafel (V) (G) (D) (N)*

Goodness Gracious Me – Breaded, deep-fried chicken balls (G) (D) (N)

*Dairy free option available | ♦Nut free option available | Please inform your server of any allergies | All our meats are Halal

(M) Mustard (G) Gluten (D) Dairy (N) Tree Nuts (P) Peanuts (Fh) Fish (E) Eggs (S) Sesame (F) Shellfish (J) Hot (Vg) Vegan (V) Vegetarian



Canapé Packages

Only available with private hire

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

The Ruby Ray's Canapé Perfection €45pp

Starters

Choose any 6 dishes

Spicy Sammy – Homemade Beef Samosa (I) (G) (N) (M)

Palak Parcel – Spinach and cottage-cheese samosa (V) (G) (D)

Karnataka Kernels – Sesame-coated fried chicken (S)

For My Anahata – Mushrooms filled with spinach, cheese & potato (V) (D) (N)

Bless this Bhaji – Spiced, shredded onion fritters (V) (D) *

Mexican Madras Tacos – Beef tacos with a Madras-style twist (I) (G) (D) (N) (M) *

Tikka Tacos – Chicken tikka tacos (I) (G) (D) (N)

Clarity Cut and Carat – Homemade Falafel (V) (G) (D) (N) *

Goodness Gracious Me – Breaded, deep-fried chicken balls (G) (D) (N)

Mains

All served in small bowls with homemade naan

Biryani – A selection of Chicken and Vegetable Biryani (D) (N) * ♦

Lamb Bhuna – Slow-cooked lamb in a spiced tomato-onion sauce with garlic and ginger (D) (N) * ♦

Butter Chicken – Chicken in a creamy tomato, cashew & fenugreek sauce (D) (N)

Beef Madras – Beef cooked in coconut cream with tangy heat (I) (D) (N) (M) * ♦

Dessert

Ghulab Jamun – Traditional Indian doughnut in rose-scented syrup (G) (D)

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(M) Mustard (G) Gluten (D) Dairy (N) Tree Nuts (P) Peanuts (Fh) Fish (E) Eggs (S) Sesame (F) Shellfish (I) Hot (Vg) Vegan (V) Vegetarian



Canapé Packages

Only available with private hire

We've crafted this set menu **just for you**, combining innovative cross-culinary flavours with Indian classics to offer you **an unforgettable dining experience**.

The Ruby Ray's Canapé Exclusive €55pp

Starters

Choose any 6 dishes

- Spicy Sammy** – Homemade Beef Samosa (I) (G) (N) (M)
Palak Parcel – Spinach and cottage-cheese samosa (V) (G) (D)
Karnataka Kernels – Sesame-coated fried chicken (S)
For my Anahata – Mushrooms filled with spinach, cheese & potato (V) (D) (N)
Bless this Bhaji – Spiced, shredded onion fritters (D)*
Mexican Madras Tacos – Beef tacos with a Madras-style twist (I) (G) (D) (N) (M)*
Tikka Tacos – Chicken tikka tacos (I) (G) (D) (N)
The Kerala Fold – Prawn tacos with South-Indian flavors (G) (D) (N) (F)
Clarity Cut and Carat – Homemade Falafel (V) (G) (D) (N)*
Goodness Gracious Me – Breaded, deep-fried chicken balls (G) (D) (N)
Rava Jewels – Prawns with a crunchy coating (E) (M) (D) (F) (S) (G)*

Mains

All served in small bowls with homemade naan

- Chicken Tikka** – Tandoori chicken marinated in yogurt and herbs (I) (D)
Pahadi Kebab – Tandoori chicken with mint, garlic, ginger & coriander (D) (N)
Lamb Sheikh Kebab – Minced lamb with ginger, garlic, onion & fresh coriander (I) (D)
Tandoori king prawns – Marinated prawns grilled to a ruby red finish (D) (F)
Butter Chicken – Chicken in a creamy tomato, cashew & fenugreek sauce (D) (N)
Sakuti king prawns – Prawns sautéed in a roasted coconut-onion sauce (D) (N) (F)
Potato Dumpling – Potato and Mozzarella dumpling in a creamy cashew sauce (V) (G) (D) (N)
Beef Madras – Beef cooked in coconut cream with tangy heat (I) (D) (N) (M)*♦

Dessert

- Ghulab Jamun** – Traditional Indian doughnut in rose-scented syrup (G) (D)

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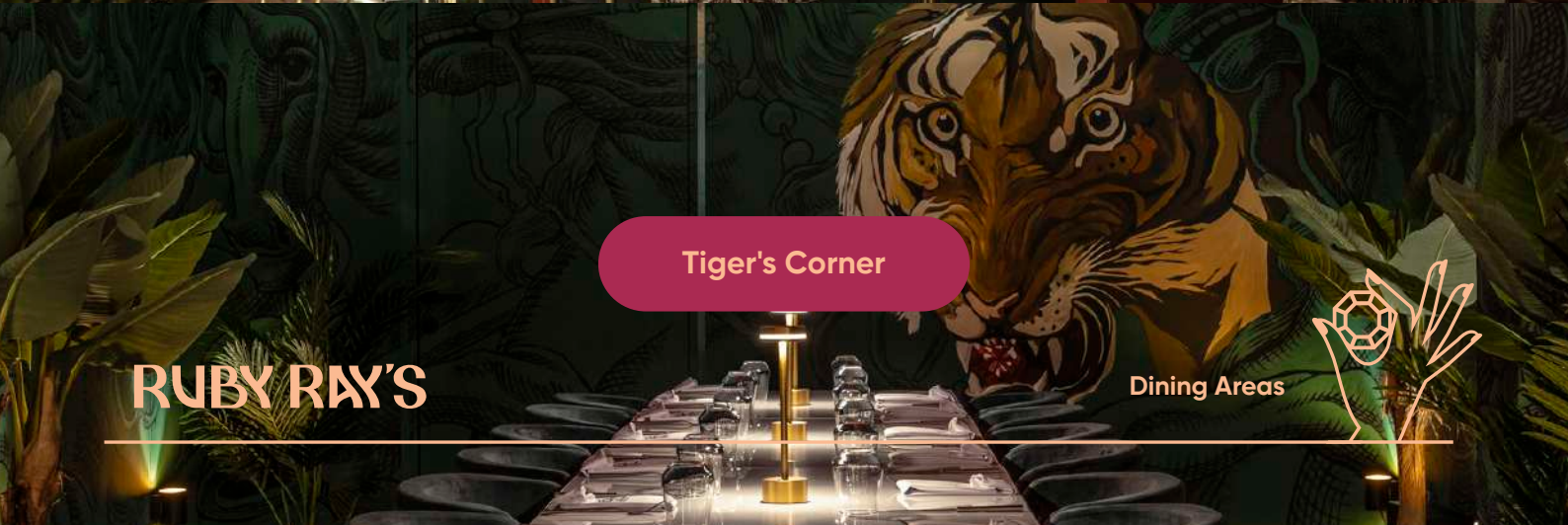




The Emerald Room



The Ruby Lounge



Tiger's Corner

RUBY RAY'S

Dining Areas





+356 2705 5279 | booking@ruby-rays.com | ruby-rays.com
Mercury House, St George's Road, St Julian's