



RYDGES
HOTELS RESORTS

RYDGES MELBOURNE

ROOFTOP TERRACE EVENTS



REFRESHINGLY LOCAL
RYDGES.COM

ROOFTOP TERRACE

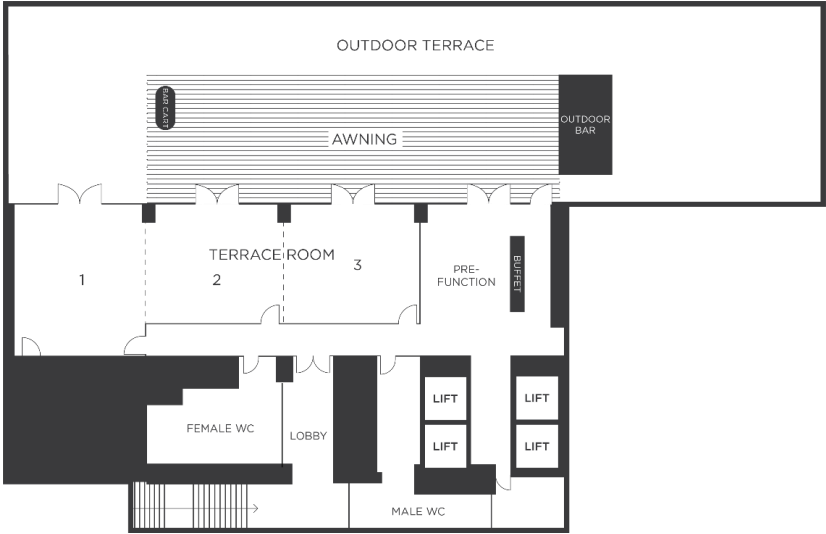
When you're looking for the ultimate Melbourne rooftop experience, look no further. Taking in views of Her Majesty's Theatre and the city skyline, this venue combines all Terrace Rooms and the adjoining Rooftop Terrace. The expansive indoor-outdoor venue can host 200 guests for cocktail style events, with an awning and heating for those brisk Melbourne nights.

Spanning the full outdoor space, this level two rooftop space is the ideal place to celebrate a special occasion, or for a relaxed setting. There's no event that wouldn't be elevated by this space. With lounge furniture throughout, all surrounded by lush greenery, stunning by day and breathtaking by night — just wait and see.

- Private rooftop with Melbourne skyline views
- Terrace Rooms fitted with divider walls with the ability to create up to three separate private function rooms for more intimate gatherings and fitted with 3 x 75-inch LCD screens
- Rooftop Terrace features a luxurious outdoor bar and mobile bar cart, lounge furniture, umbrellas, lush planter boxes, lighting, outdoor heating and awning.



CAPACITIES & FLOORPLAN



	ROOFTOP TERRACE EXCLUSIVE	TERRACE ROOMS 1, 2 & 3	TERRACE ROOM 1	TERRACE ROOM 2	TERRACE ROOM 3	TERRACE ROOM 1 & 2 or 2 & 3
AREA M ²	460	143	57	-	-	100
BOARDROOM	-	-	12	12	12	-
BANQUET	*	56	12	12	12	42
BANQUET W/ DANCEFLOOR	*	-	-	-	-	-
COCKTAIL	200	130	-	-	-	60

* Discuss with our Sales Team for the best banquet configuration



BBQ FEASTING MENU

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes.

Antipasto & Charcuterie Grazing Station

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh, Noisette bread

Live BBQ Station from the Green Egg

Sticky lamb ribs, Gippsland GF / NF / DF

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun NF

Prawn cutlet, chilli, garlic, coriander GF / NF / DF

Corn ribs, paprika, olive oil, chipotle sauce GF / V / NF

Octopus, chorizo, salsa verde GF

Bourbon glazed beef short rib GF / DF / NF

Sides

Celeriac & apple slaw GF / V / NF

Crispy potato, duck fat, rosemary, parmesan GF / NF

Charred greens, smoked almond pangritata GF

Radicchio, pickled fennel, orange, balsamic, olive oil GF / V / NF

Dessert

Mini Magnum ice creams GF

VEG - Vegetarian | V - Vegan | NF - Nut Free | GF - Gluten Free | DF - Dairy Free

\$110pp

Minimum 100 guests.

Only available for Rooftop Terrace exclusive events.



FEASTING THREE COURSE

\$125pp

Minimum 15 guests. Maximum 100 guests.

Two Chef Selection Canapés On Arrival

Entrée

Please select two entrees

Rare beef carpaccio, radish, pomegranate, dukkha, lemon GF / DF

Tuna ceviche, coconut, avocado, watermelon, smoked almonds GF / DF

Ricotta gnocchi, roast pumpkin, zucchini, salsa verde, hazelnut pangrattata VEG

Grilled chicken, broad bean skordalia, grilled cos, lemon veloute GF / NF

Main

Please select two mains

Slow cooked Gippsland lamb shoulder, chimichurri, lemon GF / DF / NF

High country porchetta, apricot, pistachio, capsicum caponata GF / DF

Half chargrilled chicken, za'atar crust, preserved lemon GF / DF

Pan fried barramundi, blistered vine tomato, salsa verde GF / NF

Slow cooked Gippsland sticky beef short ribs GF / NF / DF

Sides

Please select two sides

Seasonal greens with basil, sherry vinegar, pine nuts V / GF

Roasted kipfler potatoes, rosemary, pink salt, lemon V / GF / NF

Harissa baked cauliflower, tahini, sunflower seed V / GF / NF

Cos lettuce, roasted pear, mustard cream dressing GF / VEG / NF

Rocket salad, pear, parmesan, apple balsamic GF / VEG / NF

Fried broccoli, green olive, sorrel, cows curd GF / VEG / NF

Desserts

Caramelised apple tart, vanilla bean ice cream NF / GF

Tiramisu, cocoa nibs, espresso, mascarpone NF

VEG - Vegetarian | V - Vegan | NF - Nut Free | GF - Gluten Free | DF - Dairy Free



CANAPÉS

Hot & Cold Canapés

Bloody shiraz caviar blini, citrus crème fraîche NF

Heirloom tomato tartare cone, fetta mousse, balsamic pearls, fried capers VEG / NF

Free range chicken tartlet, celery, chive, mayonnaise GF

Slow cooked pork spring roll, spicy plum sauce NF

Baba ganoush tart, coriander dressing, pomegranate GF / VEG / NF

Peking duck crêpe, cucumber, hoisin sauce

Substantials

Braised lamb gnocchi, salsa verde, parmesan NF

Casarecce pasta, broccolini, peas, asparagus, herb butter, salsa verde VEG / NF

Beer battered flathead, French fries, tartare sauce DF / NF

Mini wagyu hamburger, secret sauce, pickle, cheddar, milk bun NF

Poke bowl, Atlantic salmon, seared coconut rice, wakame salad DF / GF / NF

Dessert Canapés

Selection of mini cheesecakes

Dark chocolate mousse, vanilla cone, candied orange NF

Pistachio cake, white chocolate mascarpone, raspberry GF

Kataifi prawns, dill & lemon tzatziki NF

Beef cacio e pepe sausage roll, truffle aioli NF

Five spiced cauliflower, blackened chilli dressing GF / VEG / DF

Crispy chicken wings, apple cider, tarragon, lemon, herb salt GF / DF

Wild mushroom & taleggio croquette, pink pepper aioli VEG / GF / NF

Pink pepper calamari, wild rocket, lime aioli DF / GF / NF

Annatto pepper beef skewer, chimichurri DF / GF / NF

Roasted sweet potato quinoa salad, pomegranate, mint, spinach, cumin yoghurt GF / NF

Vegetarian massaman curry, coconut rice, lime VEG / DF / NF

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun NF

Coconut panna cotta, mango & pineapple salsa V / GF / NF

Maple, walnut & bourbon tarts

Selection of macaroons GF

CANAPE PACKAGES

Minimum 20 guests required for our canapé packages

1 Hour **\$33.50 pp**
Four canapés

2 Hour **\$50 pp**
Six canapés and one substantial. Client to select three canapés and one substantial.

3 Hour **\$65 pp**
Eight canapés and two substantial. Client to select four canapés and two substantial.

4 Hour **\$85 pp**
Ten canapés and three substantial. Client to select five canapés and three substantial.

5 Hour **\$95 pp**
Twelve canapés, three substantial and one dessert. Client to select six canapés, three substantial and one dessert.

Additional Canapés
Hot, Cold or Dessert \$7 each
Substantial \$10 each



FOOD STATIONS

Oysters, Caviar & Vodka

\$35 pp

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots

Charcuterie

\$25 pp

Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread

Paella

\$25 pp

Spanish chorizo, calamari, green lip mussels, prawns, capsicum, saffron rice

Aussie Dessert

\$25 pp

Nostalgic Australian dessert station

- Deconstructed pavlova, vanilla cream, fresh berries
- Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate
- Iced VoVo tart, marshmallow, raspberry, coconut
- Gaytime truffles, caramel, milk chocolate

Minimum 30 guests required for all food stations

BEVERAGE PACKAGES

Deluxe

2 Hour Package	\$42 pp
3 Hour Package	\$47 pp
4 Hour Package	\$52 pp
5 Hour Package	\$57 pp

Sparkling, two whites and two reds from Até Winery - South East Australia, beers, soft drinks, sparkling water and juices

Estate

2 Hour Package	\$52 pp
3 Hour Package	\$57 pp
4 Hour Package	\$62 pp
5 Hour Package	\$67 pp

A selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

Premium

2 Hour Package	\$70 pp
3 Hour Package	\$75 pp
4 Hour Package	\$80 pp
5 Hour Package	\$85 pp

A premium selection of Australian and NZ wines including a sparkling, three whites, three reds, beers, cider, soft drinks, sparkling water and juices.

King Valley

2 Hour Package	\$72 pp
3 Hour Package	\$77 pp
4 Hour Package	\$82 pp
5 Hour Package	\$87 pp

A selection of premium wines from Dal Zotto Winery from King Valley, Victoria. Including a prosecco, two whites, rosé and two reds, a selection of beers, cider, soft drinks, sparkling water and juices

Non-Alcoholic

3 Hour Package	\$35 pp
4 Hour Package	\$40 pp

Non 0% wine alternative and beers and assorted soft drinks, juices, still and sparking water

Beer Upgrade

Add an additional beer to your package for an additional \$5 per person, per beer selection



BEVERAGE PACKAGES

DELUXE

SPARKLING

Até Sparkling, South Eastern Australia

WHITE

Até Chardonnay, South Eastern Australia

Até Sauvignon Blanc, South Eastern Australia

RED

Até Cabernet Sauvignon, South Eastern Australia

Até Shiraz, South Eastern Australia

BEER

Carlton Draught

Balter XPA

Balter Cervesa

Balter Captain Sensible

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

ESTATE

SPARKLING

Zilzie BTW Sparkling, Murray Darling

WHITE

Motley Cru Pinot Grigio, VIC

Zilzie BTW Sauvignon Blanc, Murray Darling

ROSÉ

Growers Gate Rose, SA

RED

Yalumba Wild Ferments Shiraz, SA

Zilzie BTW Cabernet Merlot, Murray Darling

Cloud Street Pinot Noir, VIC

BEER

Carlton Draught

Balter XPA

Balter Cervesa

Balter Captain Sensible

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

PREMIUM

SPARKLING

Mumm Marlborough Brut Prestige, NZ

WHITE

Frogmore Creek Riesling, TAS

Hentley Farms V&V Chardonnay, SA

Dal Zotto Pinot Grigio, VIC

RED

Tar & Roses Shiraz, VIC

Sticks Pinot Noir, VIC

Running With Bulls Garnacha, SA

BEER / CIDER

Asahi 'Super Dry'

Balter XPA

Balter Cervesa

Balter Captain Sensible

Somersby Cider

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

BEVERAGE PACKAGES & UPGRADES

KING VALLEY

Premium Italian varietals from Dal Zotto Winery, King Valley Victoria

SPARKLING

'Pucino' Prosecco

WHITE

Pinot Grigio

Arneis

ROSÉ

Rosato

RED

Sangiovese

Barbera

BEER / CIDER

Asahi 'Super Dry'

Balter XPA

Balter Cervesa

Balter Captain Sensible

Somersby Cider

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

NON-ALCOHOLIC

NON-ALCOHOLIC WINE

Selection of NON 0% Wine Alternatives

NON-ALCOHOLIC BEER

Peroni Nastro Azzuro 0.0*

Heaps Normal Quiet XPA*

EMMA & TOM'S JUICE

Cloudy Apple

Green Power

Carrot, Apple, Ginger

Kickstarter

OJ

SOFT DRINK

Strangelove Premium Lo-Cal Soda's

Assorted Soft Drink

Still and Sparkling Water

**Less than 1% ABV*

BEER / CIDER UPGRADES

Add an additional beer to your package of choice for an additional \$5 per person, per beer selection.

Little Creatures Pale Ale

Peroni 'Nastro Azzuro'

Birra Moretti

Asahi 'Super Dry'

Somersby Cider

Corona

Heaps Normal Quiet XPA*

Peroni Nastro Azzuro 0.0*

SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption from \$12 per glass

COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption from \$14 per cocktail. Please speak with your Event Manager for further information.



RYDGES

HOTELS · RESORTS

RYDGES MELBOURNE

186 Exhibition Street,
Melbourne, VIC 3000

ENQUIRIES

+61 3 9635 1286

functions_rydgesmelbourne@evt.com

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)