



RYDGES

HOTELS · RESORTS

RYDGES MELBOURNE

SOCIAL EVENTS

REFRESHINGLY LOCAL

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

PLATED LUNCH & DINNER

Seated Two Course Lunch \$110 pp

- Noisette sourdough, cultured butter
- Choice of entrée or dessert
- Alternating main
- Shared sides
- Chocolates, coffee & tea
- 2 hour deluxe beverage package
- Upgrade to 3 hour package + \$5 pp

Seated Three Course Lunch \$120 pp

- Noisette sourdough, cultured butter
- Choice of entrée
- Alternating main
- Shared sides
- Choice of dessert
- Chocolates, coffee & tea
- 3 hour deluxe beverage package

Seated Two Course Dinner \$95 pp

- Two canapés on arrival, Chef’s selection
- Noisette sourdough, cultured butter
- Choice of entrée or dessert dish
- Alternating main with shared sides
- Chocolates, coffee & tea

Seated Three Course Dinner \$110 pp

- Two canapés on arrival, Chef’s selection
- Noisette sourdough, cultured butter
- Choice of entrée
- Alternating main
- Shared Sides
- Choice of dessert
- Chocolates, coffee & tea

Feasting Three Course \$125 pp

- Two canapés on arrival, Chef’s selection
- Noisette sourdough, cultured butter
- Two shared entrees, mains and sides
- Shared dessert
- Chocolates, coffee & tea

*Maximum 100 pax

Feasting Upgrades

- Additional entrée dish + \$15 pp
- Additional main dish + \$20 pp
- Additional dessert dish + \$15 pp

Seated menus are only available for events held in Centre Stage & Meeting Place
Minimum 20 guests required for all packages



PLATED MENU

Entrée

Please select one entree

Local handmade burrata, beetroot, mustard seed oil GF / VEG / NF

Chargrilled lamb cutlets, skordalia, mint salsa GF

Hiramasu kingfish crudo, pomegranate, negroni, saffron GF / DF / NF

Candy pork belly, grapefruit caramel, blackened peppers GF / DF / NF

Crispy skinned duck breast, smoked goat's curd, herbs, honey, hazelnut GF

Asparagus risotto verde, herbs, radish, pecorino VEG / GF / NF

Main

Please select two mains, served alternating

Roasted chicken breast, potato purée, dijon sauce, king mushroom, watercress GF / NF

Crispy duck leg, red curry sauce, seared coconut rice, Asian salad GF / DF / NF

Seared barramundi, broccolini, artichoke, lemon, capers GF / NF

Gippsland eye fillet, tarragon crushed peas, potato, chive, jus GF / NF

Lamb back strap, crushed potato, blistered tomato, caper & olive dressing GF / NF

Wild mushroom and burnt butter gnocchi, celeriac, pickled onion, sage, almonds VEG

Shared Sides:

Mixed leaves, olive oil, balsamic GF / V / NF

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

Dessert

Please select one dessert

Orange panna cotta, dark chocolate whiskey cremeaux, cookie crumble NF / GF

Pina colada lamington, pineapple, coconut NF / GF

Chocolate textures, dark choc sponge, milk choc bark, caramelised white chocolate, chocolate mousse GF

Raspberry, white chocolate and pistachio trifle GF

Roasted macadamia cheesecake tart, coffee gelato, caramel sponge

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



FEASTING THREE COURSE

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

Dessert

Caramelised apple tart, vanilla bean ice cream NF / GF

Tiramisu, cocoa nibs, espresso, mascarpone NF

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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

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CANAPE PACKAGES

Minimum 30 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

Asian \$25 pp

Selection of pork, red bean and vegetarian buns, dumplings, dim sum and steamed bao buns with variety of fillings:

- Crispy pork belly, crispy prawn cutlet, fried tofu
- Kimchi slaw, coriander, chilli, crunchy Asian salad, Vietnamese mint
- Sriracha, chipotle, mayonnaise
- Crispy shallots, pork floss, peanut crumble

Paella Station \$25 pp

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

Minimum 30 guests required for all food stations

Mexican \$25 pp

Pulled pork, spiced wagyu beef & chorizo mince, pulled jack fruit and chilli chicken, served with soft shell wraps and hard shell tacos.

Topped with your choice of; guacamole, sour cream, cheese, chilli, coriander, chilli or olives, corn chips and cheese sauce

Bake House \$25 pp

Selection of house baked pies, sausage rolls and quiches:

- Beef, cheese & pepper pie
- Cauliflower, leek & cheese pie
- Chicken tandoori pie
- Pork & fennel sausage roll
- Pumpkin, leek & feta quiche
- Smoked salmon & dill quiche
- Served with tomato sauce, smoky BBQ sauce and chimichurri

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



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

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\$110pp

Minimum 100 guests.

Only available for Rooftop Terrace exclusive events.



POOL GRAZING MENU

Bask in sunshine and Melbourne city skyline views with our three hour Rooftop Pool grazing package featuring antipasto, seafood, mouth watering mains, and alcoholic pops, all paired with local wines and beers.

\$165pp

Minimum 20 guests
Available only for Rooftop Pool events

Cold

Tiger prawns, Marie Rose sauce, lemon GF

Freshly shucked oysters, tabasco GF / DF

Selection of local salami, San Daniella
parma ham, bresaola GF

Local & imported cheese, quince, lavosh,
Noisette bread NF

Selection of grilled marinated vegetables,
pickles VEG / GF / DF

Mains

Porchetta, apricot, pistachio, caramelised
apple sauce GF / DF / NF

Wild mushroom ravioli, ricotta, roasted
fennel, sage, hazelnut, browned butter
sauce VEG

Tuna, mango, chilli, coriander, lime GF / DF / NF

Sides

Celeriac & apple slaw GF / NF

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

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

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

Dessert

Mini Magnums GF

Alcoholic Popsicles GF: daiquiri, pina
colada, gin & tonic, cosmopolitan,
limoncello

Beverages

WINES

Dal Zotto Pucino Prosecco

Riot Wine Co Pinot Grigio

Riot Wine Co Grenache Rose

Riot Rose Spritz

Riot Grenache

Riot Wine Co Pinot Noir

BEER

Carlton Draught

Balter XPA

Somersby Apple Cider

NON-ALCOHOLIC

Soft Drinks

Assorted Juices

Still and Sparkling Water



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 At  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, ros  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, ros  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 O% 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 MELBOURNE

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ENQUIRIES

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