

An aerial photograph of Melbourne, Australia, showing the city skyline with numerous skyscrapers in the background and a large, green park area in the foreground. A river flows through the park. The image is used as a background for the advertisement.

RYDGES
HOTELS · RESORTS

RYDGES MELBOURNE

CORPORATE EVENTS

REFRESHINGLY LOCAL

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

BREAKFAST

Plated Breakfast

Two plated breakfast dishes served alternating, served with warm mini pastries and seasonal fruit. Coffee, tea and juice station.

Smashed avocado, edamame, kale, smoked almonds, poached eggs, fetta, sourdough
Vanilla mascarpone yoghurt, pistachio crumble, seasonal fruit, berries
Blueberry buttermilk pancakes, lemon curd, white chocolate, maple syrup
Big breakfast, fried eggs, bacon, chorizo, tomato, mushroom, potato rösti, sourdough
Corn fritters, smoked bacon, free range scrambled egg, marinated fetta

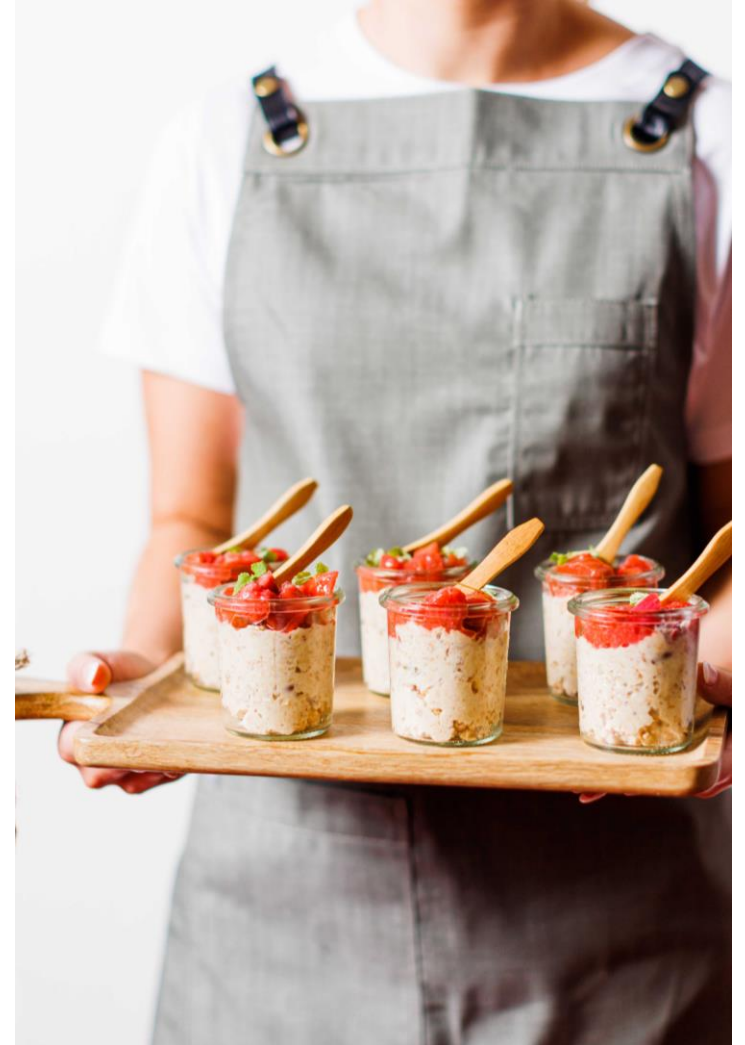
\$55 per person

Canapé Breakfast

A selection of four canapés, served with warm mini pastries and seasonal fruit. Coffee, tea and juice station.

Free range egg, smoked bacon, milk bun, smoked BBQ sauce
Blueberry buttermilk pancakes, lemon curd, white chocolate, maple syrup
Vanilla mascarpone yoghurt, pistachio crumble, seasonal fruit, berries
Smashed avocado, mini bagel, chilli, kale, fetta
Mini Belgian waffles, smoked bacon, maple syrup, crème fraîche
Açai bowl, banana, coconut, granola

\$45 per person



DAY DELEGATE PACKAGES

Available in Centre Stage & Meeting Place.

Half Day Delegate \$85 pp

- Selection of two morning or afternoon tea items
- Chef selection of two sandwiches and toasties
- DIY poke bowl station
- Daily salad
- Seasonal fruit and sweets
- Coffee, local tea and juice station

Full Day Delegate \$95 pp

- Selection of two morning and afternoon tea items
- Chef selection of two sandwiches and toasties
- DIY poke bowl station
- Daily salad
- Seasonal fruit and sweets
- Coffee, local tea and juice station

Hot Lunch Upgrade \$15 pp

Upgrade your half day or day delegate package to include two hot food items for an additional \$15 per person.

Morning/Afternoon Tea \$12 pp

Add an additional morning or afternoon tea items for \$12 per person, per selection.

Coffee Cart \$500 +

Add a Coffee Cart to your event for \$500.

Includes a portable cart, barista, specialty coffee/teas, and variety of milk options.

All beverages are charged on consumption.



MORNING & AFTERNOON TEA

Sweet

Selection of Levain hand crafted mini donuts

Cranberry, roasted coconut & macadamia protein balls

Banana loaf, dark chocolate, raspberry

Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate

House-made date scones, cream, selection of preserves

Flourless orange cake, espresso mascarpone, cocoa nibs

Raspberry cannoli, pistachio

Blueberry & smoked almond tart, lemon mascarpone

White chocolate teacake, caramelised almond crumble

Bircher muesli, strawberry & rhubarb compote

Vanilla mascarpone yoghurt, pistachio crumble, seasonal fruit & berries

Savoury

Free range egg, smoked bacon, milk bun, smoky BBQ sauce

Smashed avocado, mini bagel, chilli, kale, fetta

Croque monsieur, shaved champagne ham, Swiss cheese, truffle

Chorizo, mozzarella, sausage roll

Confit ocean trout, rye crostini, whipped feta

Honey roasted pumpkin quiche, goat's cheese, almond granola

Selection of empanadas, chimichurri

Warm cinnamon scroll, honey crème fraîche



DAY DELEGATE LUNCH

Sandwiches

Fried mozzarella, chimichurri, olives, rye bread

Roast pork, parfait, pickled carrot, chilli, cucumber, fresh soft white rolls

Poached chicken, walnuts, celery, mayonnaise

Meatball sub, fior di latte, sugo, Grana Padano, milk bun

Rare roasted beef, horseradish crème, pickled onion, butter lettuce

Ruben, sauerkraut, pickles, Swiss cheese, Turkish bread

Grilled eggplant, stracciatella, baby spinach, basil

Buttermilk fried chicken, kimchi slaw, karaage sauce

Salads

Classic Caesar salad, white anchovies, sourdough croutons, free range poached egg

Apricot, pomegranate, mint, couscous salad

Roasted pumpkin, charred red onion, oregano, baby spinach, dukkah

Radicchio, pickled fennel, orange, balsamic, olive oil

Edamame, chilli, kale, black rice, yuzu dressing

Greek salad, kalamata olives, charred red onion, marinated fetta, pickled cucumber

Roasted beetroot, frisee, parma ham, sourdough crouton, house dressing

Thai rare beef salad, vermicelli noodles, Vietnamese mint

Toasties

Mortadella, green olive, mozzarella, smoked BBQ sauce

Hamburger toastie, secret sauce, pickle, American cheese

Mushroom, mozzarella, roasted potato, caramelised onion

Smoked ham, aged cheddar, tomato chutney

Slow cooked chicken, brie, cranberry sauce, tarragon

Braised beef cheek, Dijon mustard, Manchego, pickles

Poke Bowls

Base: Selection of white and brown rice

Protein: tuna sashimi, salmon sashimi, shredded chicken, roasted pork, fried tofu

Toppings: Selection of radish, seaweed salad, soy & chilli edamame, avocado, coriander, fried shallots, chilli, ginger

Dressings: Sriracha, wasabi, sesame, soy sauce



HOT LUNCH UPGRADE

Upgrade your half day or day delegate package to include two hot food items for an additional \$15 per person.

Hot Lunch Upgrade
Please select two items.

\$15 pp

Prawn cutlet bao bun, pickled melon, crispy onion, chipotle sauce

12 hour slow cooked smoky BBQ pork ribs, coriander

Buttermilk fried chicken, karaage sauce, spring onion

Crispy pork belly bites, caramelised apple sauce, pork floss

Truffle mac & cheese, chives, macadamia pangritata

Garlic dusted calamari, black garlic aioli, zucchini

Chicken tandoori pie, mint cucumber yoghurt

Lamb skewers, charred onion, chimichurri

TERRACE ROOM DAY DELEGATE PACKAGES

Half Day Delegate

\$110 pp

- Selection of two morning or afternoon tea items
- Plated lunch served alternating
- Shared salad
- Seasonal fruit and sweets
- Coffee, tea and juice station

Full Day Delegate

\$120 pp

- Selection of two morning and afternoon tea items
- Plated lunch served alternating
- Shared salad
- Seasonal fruit and sweets
- Coffee, tea and juice station



TERRACE ROOM DAY DELEGATE MENU

Sweet Morning and Afternoon Tea

Selection of Levain hand crafted mini donuts

Cranberry, roasted coconut & macadamia protein balls

Banana loaf, dark chocolate, raspberry

Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate

House-made date scones, cream, selection of preserves

Flourless orange cake, espresso mascarpone, cocoa nibs

Raspberry cannoli, pistachio

Blueberry & smoked almond tart, lemon mascarpone

White chocolate teacake, caramelised almond crumble

Bircher muesli, strawberry & rhubarb compote

Vanilla mascarpone yoghurt, pistachio crumble, seasonal fruit & berries

Savoury Morning and Afternoon Tea

Free range egg, smoked bacon, milk bun, BBQ sauce

Smashed avocado, mini bagel, chilli, kale, fetta

Croque monsieur, shaved champagne ham, Swiss cheese, truffle

Chorizo and mozzarella sausage roll

Confit ocean trout, rye crostini, whipped feta

Honey roasted pumpkin quiche, goat's cheese, almond granola

Selection of empanadas, chimichurri

Warm cinnamon scroll, honey crème fraîche

Plated Lunch

Please select two mains served alternating.

Served with a side of mixed leaves, olive oil, balsamic.

Gippsland eye fillet, charred onion, parsnip, balsamic carrots

Confit salmon, dill, fennel, pickled cucumber

Seared blue-eye cod, celeriac, braised witlof, Jerusalem artichoke

Chargrilled pork cutlet, smoked BBQ apple sauce, charred greens, shiitake, crackling

Pan seared duck breast, celeriac, rhubarb, almonds

Roasted chicken, black garlic, asparagus, king oyster mushroom

Miso glazed eggplant, spiced pumpkin, kale, chilli broad beans

POST CONFERENCE WRAP PARTY

Post Conference Canapés Package

1 Hour \$32 pp
Your selection of four canapés served on platters

2 Hour \$50 pp
Your selection of six canapés, hot or cold and one substantial canapé

Additional Canapés

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

Deluxe Beverage Package

1 Hour \$37 pp
2 Hour \$42 pp

A selection of Australian sparkling, two whites and two reds, beers and soft drinks, sparkling and juices.

Estate Beverage Package

1 Hour \$47 pp
2 Hour \$52 pp

A selection of Australian sparkling, two whites, rosé and two reds, beers and assorted soft drinks, sparkling and juices.

Premium Beverage Package

1 Hour \$65 pp
2 Hour \$70 pp

A premium selection of sparkling, three whites, three reds, beers, cider and assorted soft drinks, sparkling and juices.



CANAPÉS

Hot & Cold Canapés

Peking duck spring roll, coriander, hoisin sauce

Slow cooked beef Wellington, red wine jus

Truffle & mozzarella arancini, black garlic aioli

Sticky glazed crispy pork belly, spring onion, sesame seeds, coriander

Chicken tandoori pie, mint cucumber yoghurt

Tuna tartare, avocado, wasabi, black sesame cracker, shiso

Substantial Canapés

Prawn cutlet bao bun, pickled melon, crispy onion, chipotle sauce

Buttermilk fried chicken, karaage sauce, spring onion

Truffle mac & cheese, chives, macadamia pangritata

Garlic dusted calamari, black garlic aioli, zucchini

Slow cooked sticky lamb ribs, mint salsa verde

Dessert Canapés

Cherry ripe bonbons, coconut, milk chocolate

Caramel mousse, roasted macadamia, chocolate pearls

Pistachio cake, dark chocolate crèmeux, charred orange

Coconut panna cotta, mango & pineapple salsa

Wagyu beef tartare tartlet, horseradish crème fraîche, watercress

Blue swimmer crab salad, sourdough crostini, caviar, dill

San Daniele parma ham, whipped goats cheese, rye crostini

Semi-dried heirloom tomato tartlet, olive tapenade, marinated fetta

Freshly shucked oysters, champagne vinegar, cucumber, lime

Chicken lollipops, honey sesame glaze

Braised beef empanadas, spiced pumpkin

Sumac gnocchi, red onion, brown butter sauce

Crispy flathead fish taco, miso glaze, coriander salad

Mini wagyu burger, secret sauce, pickle, greens, tomato, milk bun

Butter chicken, coconut rice

Rum and raisin panna cotta, cocoa nib tuile, poached golden raisin

Lime tart, vanilla biscuit, basil

Lychee custard tart, raspberry, marshmallow

Selection of chocolate bark, dark, milk & white

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

Ate Shiraz, South Eastern Australia

BEER

Furphy Refreshing Ale

Asahi 'Super Dry'

James Boag's 'Premium Light'

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

ESTATE

SPARKLING

Growers Gate Sparkling, SA

WHITE

Motley Cru Pinot Grigio, VIC

Giesen Sauvignon Blanc, NZ

ROSÉ

Growers Gate Rosé , SA

RED

Yalumba Wild Ferments Shiraz, SA

Cloud Street Pinot Noir, VIC

BEER

Furphy Refreshing Ale

Asahi 'Super Dry'

James Boag's 'Premium Light'

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

Furphy Refreshing Ale

Asahi 'Super Dry'

James Boag's 'Premium Light'

James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

A black and white photograph of the Melbourne skyline, featuring a mix of modern skyscrapers and historic architecture like St. Paul's Cathedral. The Rydges logo is overlaid at the top.

RYDGES

HOTELS · RESORTS

RYDGES MELBOURNE

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ENQUIRIES

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