



RYDGES

PARRAMATTA

YOUR SPECIAL DAY

WEDDINGS AT RYDGES PARRAMATTA

REFRESHINGLY LOCAL

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

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About

When it's time to say, "I do", Rydges Parramatta has the venues for you to make your special day extraordinary. Our dedicated team of coordinators can help you plan everything from celebrants and photographers to flowers and musical entertainment all on your budget.

Deluxe accommodation options are available for all guests who attend your special day. Thoughtful amenities and the cosy Rydges Dream Bed are among features that will keep wedding party guests as happy as the soon-to-be honeymooners. Guests will also appreciate our restaurants, bars and gymnasium as well as hotel's close vicinity to Parramatta CBD.



WEDDING PACKAGES

FROM \$103PP

The Perfect Spread | \$103 per person

Minimum 20 people

- Build Your Own Buffet Menu
- 2 Hour Standard Beverage Package
- Complimentary Bridal Ready Room
- Classic in-house centrepieces
- Dedicated cake table
- Reception tables fully set with crockery, glassware, and cutlery

Love's Pairing | \$113 per person

Minimum 20 people

- Choice of Entrée & Main or Main & Dessert
- 2 Hour Standard Beverage Package
- Complimentary Bridal Ready Room
- Classic in-house centrepieces
- Dedicated cake table
- Reception tables fully set with crockery, glassware, and cutlery

Triple Treat | \$135 per person

Minimum 50 people

- 3 Course Set Menu, Alternate Serve
- 3 Hour Standard Beverage Package
- Complimentary Bridal Ready Room
- Classic in-house centrepieces
- Dedicated cake table
- Reception tables fully set with crockery, glassware, and cutlery
- Complimentary accommodation room for the couple*

Enhancements | From \$12pp

Sparkling on Arrival	\$12 per person
Welcome Canapes	\$16 per person
Chair Covers	\$11 per chair
3 Hour DJ Hire	from \$625

Additional hours available at \$131 per hour

2 Hour Photobooth | from \$630

Additional hours available at \$131 per hour



SET MENU

Minimum 20 people

Freshly baked bread rolls

Freshly brewed coffee or herbal tea

Barista coffee add-on \$6 per person

Entrée

Roasted Pumpkin (v)

Kalamata olives, marinated fetta, cherry tomato confit, mixed green, balsamic glaze

Herb Ravioli (v)

Ricotta & spinach, tomato, napoli sauce and basil

Pandang Chicken

Coriander, Asian chilli cress mix, Nam Jim sauce

Lemongrass Prawn (p) [I]

Cucumber, onion, carrot, mint, chilli, and lime dressing

Lamb Kofta (h)

Pimento, onion, tomato, coriander, cous cous, minted yoghurt and pita

Dill Smoked Salmon (p) [I]

Horseradish cream, caper berries, shaved onion, lemon oil, herbs

Roasted Dukkha Cauliflower (v)

Hummus, crispy chickpeas, balsamic glaze, pomegranate

Main Course

Tasmanian Salmon (p) [I]

Dill & peas potato mash, haricots, lemon caper sauce

Slow-Braised Beef Cheek (h)

Pomme purée, haricots, truffle jus

Corn-Fed Chicken Breast (h)

Roasted pumpkin, heirloom vegetables, rosemary sauce

Sirloin Steak (h)

Broccolini, mashed potato, tomato confit, porcini sauce

Barramundi (p) [I]

Dill & peas potato mash, haricots, sundried tomato cream

Baked Eggplant (v)

Tomato, capsicum, onion, olive, zucchini, fetta and hummus

\$72 PP

2 courses

\$83 PP

3 courses

Dessert

Sticky Date Pudding (v)

Butterscotch sauce, vanilla ice cream, roasted oat crisp, berries

Chocolate Fondant (v)

Berries, nut crumble, caramel, vanilla ice cream

Fruit Pavlova (v)

Berries, fruit coulis

Lemon Meringue Tart (v)

Chocolate wafer, nut crumble, fruit coulis, berries

BUFFET

\$62PP

Minimum 20 people | Buffet Duration 2 Hours

Build Your Own Buffet

Served with freshly baked bread rolls

Salads

Your selection of four fresh & healthy salads

Chana Chaat (v)

Thai salad with coriander, chilli and nuts

Rice noodle salad with mushrooms, cabbage, onion (v)

Japanese wafu salad, seaweed, edamame, radish, carrot (v)

Garden salad with feta cheese and olives (v)

Pasta salad with pesto mayo, onion, tomato and parmesan (v)

Quinoa, cucumber, feta cheese, roasted pumpkin (vg)

Caesar salad with egg, bacon, crouton, and parmesan

Walnut & beetroot salad

Potato salad with egg, mayo and bacon

Moroccan chickpea salad

Fattoush (v)

Additional Protein **\$16pp**

Additional Side **\$11pp**

Hot Food

Your selection of two proteins dishes

Sweet & sour fish (p) [I]

Steamed fish fillets with ginger shallot sauce (p) [I]

Lemon pepper fish fillets (p) [I]

Mediterranean baked fish fillets (p) [I]

Beer battered fish fillet [I]

Butter chicken (h)

Thai green curry chicken with seasonal vegetables (h)

Lemon garlic chicken thigh fillet (h)

Peri Peri chicken

Coq au vin (h)

Massaman beef curry (h)

Slow cooked beef brisket with green peppercorn sauce (h)

Beef goulash (h)

Beef bourguignon (h)

Roasted garlic & rosemary lamb shoulder with gravy & mint sauce (h)

Moroccan lamb curry (h)

Lamb rogan josh (h)

Sides

Your selection of two accompanying dishes

Stir fried Asian vegetables with oyster sauce (v)

Steamed vegetables (v)

Roasted root vegetables with herbs (v)

Penne Boscaiola

Vegetable lasagne (v)

Spinach ricotta cannelloni (v)

Steamed rice (v)

Rice pilaf (v)

Mexican rice (v)

Baked potato with condiments (v)

Mashed potato (v)

Creamy potato bake (v)

Dessert

Chef selection of assorted pastries and cakes

CANAPÉS

FROM \$21 PP

Minimum 20 people

Celebrate in style with our enticing canapé selections. Create an impressive reception with our elegant packages. Whether be passing around, buffet display or on the table we are here to deliver a sophisticated celebration.

30 mins	 \$21 pp	3 canapés
1 hr.	 \$29 pp	4 canapés
2 hrs.	 \$40 pp	6 canapés + 1 substantial canapés
3 hrs.	 \$49 pp	6 canapés + 2 substantial canapés

Cold Canapés

Smoked salmon & cream cheese, crispy capers, dill and blini (p) [I]

Roasted duck crepe, cucumber, shallot and hoisin sauce (h)

Vietnamese rice paper roll, Nam Jim sauce (v)

Fetta, cherry tomato and onion jam tartlets (v)

Marinated tomato & bocconcini skewer with basil pesto (v)

Smoked chicken Waldorf tartlet (h)

Tiger prawn, baby gem, mango and avocado salsa, cocktail sauce [I]

Hot Canapés

Chicken skewer with satay sauce (h)

Panko prawn cutlet with house tartare (p) [I]

Chicken & cumin fetta calzone (h)

Chermoula lamb skewers with mint yogurt (h)

Sweet potato croquette, aioli (va)

Beef pie (h)

Pumpkin arancini (va)

Mexican beef empanada (h)

Sweet Canapés

Assorted profiteroles

Apple berry crumble tart

Assorted lamington

Assorted mini cannoli

Substantial Canapés

\$13 each

Mini fish & chips with tartare sauce [I]

Basmati rice with butter chicken

Angus beef slider

Chicken slider

PLATTERS

FROM \$95

Serves up to 10 guests

Australian Cheese Platter

\$126 per platter

Aged cheddar, Milawa blue, Tasmanian brie served with quince paste, crackers, nuts, dried fruits & toasted sourdough

Antipasto Platter

\$126 per platter

Jamon, Italian salami, smoked ham, spiced cottage cheese & grilled vegetables, served with pickles, lavosh, mustard & dark rye Melba

Sandwich Platter

\$95 per platter

Selection of gourmet sandwiches and wraps

Asian Platter

\$126 per platter

Prawn spring rolls [I], chicken gyoza, mini-BBQ pork buns, duck crepe served with coriander sweet chili & hoisin sauce

Mezzeh Platter

\$95 per platter

Hummus, marinated olives, tabbouleh, cucumber baton, cherry tomato, radish, pita bread, labneh, falafel, artichoke

Mix Satay Platter

\$126 per platter

A selection of beef, chicken & prawn [I] satay, served with dipping sauces & pickled Asian vegetables

Party Quiche Platter

\$126 per platter

Lorraine, spinach & Persian feta, cheese chorizo, served with dipping sauces

Japanese Platter

\$126 per platter

Tempura prawns [I], vegetarian gyoza, chicken yakitori, cold soba noodle, served with dipping sauce, pickled ginger, wasabi & soy sauce

Aussie Platter

\$105 per platter

Beef pies & sausage rolls, served with condiments & sauces

Vegetarian Platter

\$95 per platter

Grilled vegetables, fresh crudité with feta cheese, dipping sauces & herb bread

Dessert Platter

\$131 per platter

A petit selection of cakes, tarts & pastries

Fruit Platter

\$116 per platter

Selection of seasonal and exotic fruit

KIDS MENU

\$30 PP

For children 12 years and under

Choose one of the following:

Chicken pasta

Chicken nuggets & chips

Cheeseburger & chips

Battered fish & chips [1]

Price includes soft drink & juice, bread roll and ice cream cup



BEVERAGE PACKAGES

FROM \$29PP

Minimum 20 people

Standard

\$29 pp	1 hour
\$36 pp	2 hour
\$42 pp	3 hour
\$47 pp	4 hour

Beer

Australian Beer
Hahn Premium Light

Sparkling

Zilzie BTW Sparkling, *Murray Darling, AU*

White

Zilzie BTW Sauvignon Blanc, *Murray Darling, AU*

Red

Zilzie BTW Shiraz, *Murray Darling, AU*

Assorted Soft Drinks & Juice

Soft Drink & Juice Package

\$10 pp	1 hour
\$15 pp	2 hour
\$18 pp	3 hour
\$20 pp	4 hour

*Beverage package cannot be taken without food order in line with Responsible Service of Alcohol conditions.
Beverage list is subject to change based on availability*

Deluxe

\$37 pp	1 hour
\$47 pp	2 hour
\$57 pp	3 hour
\$65 pp	4 hour

Beer

Australian Beer
Asahi Lager
Hahn Premium Light

Sparkling

Marty's Block Brut, *SA, AU*

White

Growers Gate, Chardonnay, *SA, AU*
Oxford Landing, Pinot Gris, *SA, AU*

Red

Growers Gate, Shiraz, *SA, AU*
Marty's Block, Cab Shiraz, *SA, AU*

Assorted Soft Drinks & Juice

Premium

\$44 pp	1 hour
\$55 pp	2 hour
\$64 pp	3 hour
\$72 pp	4 hour

Beer

Australian Beer
Asahi Lager
Peroni Nastro Azzurro
Hahn Premium Light

Sparkling

Zilzie BTW Sparkling, *Murray Darling, AU*
Dal Zotto Pucino Prosecco, *King Valley, VIC*

White

Yealands Petal & Stem Sauvignon Blanc, *Marlborough, NZ*
Mount Langi Ghiran 'Billi Billi' Pinot Gris, *Grampians, VIC*

Red

Woodstock Deep Sands Shiraz, *McLaren Vale, SA*
Luna Estate Pinot Noir, *Martinborough, NZ*

Assorted Soft Drinks & Juice

ACCOMMODATION

The hotel's 151 guestrooms and suites feature a Rydges Dream Bed, ensuite bathroom, and basic room amenities. Guest can also enjoy free Wi-Fi access and over 200 outdoor parking spaces available at a discounted rate for hotel guests and event attendees.

Re-energise yourself with a workout at the hotel gym or take a dip in the indoor heated swimming pool with a spa bath or the Turkish steam bath.



FAQ

How many guests can you host at your venue?

Our largest space is the Triple Crown Ballroom, which holds a maximum of 230 guests with dance floor and bridal table. We also have multiple other function rooms, such as Steeds, for more intimate gatherings from 20 guests.

Do you have parking?

We have over 200 on-site parking spaces available for family and friends.

We have guests travelling to our wedding, do you offer special rates?

Absolutely! Please enquire directly with your wedding coordinator who will be able to assist you with accommodation bookings.

What is required to reserve our date?

When you are ready to confirm your booking at Rydges Parramatta, we will forward a contract for you to review, sign and return with the deposit specified on the contract. This will lock everything in.

When is my final payment due?

The estimated balance is required a minimum of two weeks in advance of the wedding date. Various deposits dates can be set throughout the lead up of your magical wedding.





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116-118 James Ruse Drive, Rosehill NSW 2142

We look forward to making your wedding everything
you have dreamed of!

Site viewings are available by appointment.

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www.rydges.com/parramatta

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