



SOCIAL GROUPS

RYDGES

RESORT • HUNTER VALLEY



INTRODUCTION

Whether it's a birthday or special occasion, a group trip with friends, wedding party, or a holiday with all of the extended family, we offer the perfect setting to enjoy a blissful time together.

Go formal with private dining in our award-winning Redsalt Restaurant, or enjoy a casual catch up with loved ones over craft beer and crowd pleasing bites.

Once you experience the intoxicating charm, you'll never want to leave.

UNIQUE SPACES

Rydges Resort Hunter Valley has a range of unique event spaces which can be tailored to your needs.

The Gallery

Adjacent to Redsalt Restaurant, The Gallery offers a private dining room experience with a wall of windows overlooking our golf course and Sydney Brewery Hunter Valley.

North Terrace

Our North Terrace offers the outlook of our stunning resort grounds and a backdrop of the resort pool. The perfect location for relaxation and revitalisation after a day of exploring.

West Terrace

Overlooking our resort pool and golf course, the West Terrace offers spectacular sunset views of the Hunter Valley.



North Terrace



West Terrace



REDSALT RESTAURANT

Discover our behind the vines philosophy.

Redsalt Restaurant is a premium dining experience located in the heart of the Hunter Valley. We have an uncompromising focus on enhancing excellent produce, in particular its meats, by the use of beef sourced direct from the region's very best producers. Using the time honoured and mastery skill of dry ageing, Redsalt Restaurant produces maximum tenderness and superior flavour.

Embracing the region through every encounter. Indulge with an award-winning Hunter Valley wine to start matched with one of our signature protein's cooked to your perfection.



LOVEDALE BAR + GRILL

Lovedale Bar + Grill is a place for all.

It's a bar and a restaurant with the Sydney Brewery Hunter Valley right next door. Lovedale Bar + Grill is where tasty meals are made, drinks run cold, and conversation flows.

Relax on the large outdoor Lovedale Deck or the comfy chairs indoors. Experience friendly service and try one of the Sydney Brewery Hunter Valley's crafty creations, including the famous Lovedale Lager.





OUR MENUS

Canapé

Lovedale Bar + Grill

Redsalt Restaurant

Private Dining

Beverage



CANAPÉ MENUS

FROM \$35PP

Minimum 20 guests

Classic Selection

\$35.00 per person

Your choice of 2 hot and 2 cold canapés
(30 minute service)

Cold Canapés

Beetroot & feta (V)
Cherry tomato, caramelised onion &
goats cheese tart (V)
Heirloom baby vegetable skewers (VE, GF)
Peking duck crepe with hoisin
Oysters with yuzu & togarashi (GF, DF)
Assorted sushi with soy & wasabi (GF, DF)
Prawn rice paper roll soy & lime (GF, DF)
Smoked salmon & ricotta blinis (GF)
Thai beef skewer with namjim (GF, DF)
King crab & native spiced leek tart (DF)

Executive Selection

\$48.00 per person

Your choice of 3 hot and 3 cold canapés
(1 hour service)

Hot Canapés

Pistachio lemon & saffron croquette (V)
Asian beef skewers
Karaage chicken
Pork belly bites sticky sauce (GF, DF)
Tandoori chicken skewer with mint yoghurt
(GF)
Prawn on a lemongrass skewer
Beef wellington
Pumpkin & goat cheese b'stilla (V)
Vegetable dumpling with pickled seaweed (V)
Thai fish cakes
Lamb kofta (DF)
Pumpkin aranchini (V)
Truffle mushroom arancini (V)

Premier Selection

\$58.00 per person

Your choice of 3 hot and 3 cold canapés
(1.5 hour service)

Grazing Boxes | \$14.50 Per Item

Add any of the below to your selection

Tom yum prawn noodles
Mediterranean rissoni &
charcuterie Chicken nasi goreng
Japanese noddle bowl (V)
Dhal & coconut rice (VE)
Beef nachos (GF)
Mussels in white wine
Prawn & herb roll
Mini bratwursts
Fisherman's basket *(+\$4 per person surcharge)*

LOVEDALE BAR + GRILL

FROM \$39PP

PIZZA WITH FRIENDS

Minimum 8 guests \$39.00 per person served share-style to the table

- Garlic Pizza [V] - mozzarella, confit garlic & herbs
- Bruschetta Pizza [V] - with balsamic glaze
- Fried Chicken Wings [SE] - Gochujang sauce, crispy shallots and sesame seeds
- Lovedale Garden Salad [GF, V] - Mesculin leaf, Roma tomato, cucumber, olives, fetta cheese, red onion, house vinaigrette
- Choice of Two Pizzas from the menu

HITS & BITS

Minimum 8 guests \$59.00 per person served share-style to the table

- Garlic Pizza - mozzarella, confit garlic & herbs
- Fish Tacos - Crumbed whiting with jalapeño crema, red cabbage, red onion, chives, lime
- Fried Chicken Wings [SE] - Gochujang sauce, crispy shallots and sesame seeds
- Lovedale Garden Salad [GF, V] - Mesculin leaf, Roma tomato, cucumber, olives, fetta cheese, red onion, house vinaigrette
- Lovedale Lager Battered Fish & Chips - Crispy battered fish, served with chips, salad, tartare and lemon
- Choice of Two Pizzas from the menu
- Hunter Belle Cheese Board [N] - Three cheeses from the local Hunter Belle Dairy Co served with seasonal condiments and crisp breads



REDSALT RESTAURANT

Two courses \$69 per person / Three courses \$84 per person

Served alternate serve

FROM \$69PP

Maximum 40 guests

Entrees

Grilled Witlof (DF, GF, VG)

Whipped Tofu, Fermented Chilli

Grilled Fremantle Octopus (DF, GF)

Tomato, Mojo de ajo

Smoked Pork Tenderloin (GF)

Beetroot, Blackberries, Ricotta

"Little Hill Farm" Chicken and Black

Pudding Terrine (DF, GF)

Pickled Cauliflower, Hazelnut, Potato

Mains

Slow Roasted Celeriac Steak (DF, GF, VG)

Smoked Turnips, Mushroom Consommé

Market Fish (DF, GF, SE)

Coconut Broth, Gai Lan, Togarashi

Kangaroo Striploin (GF)

Sugarloaf Cabbage, Parsnip, Davidson Plum,

Pepperberry

"White Pyrenees" Lamb (DF, GF)

Cap on Lamb Rump, Sundried Tomato,

Broccolini, Black Olive Jus

"Portoro" 24 hr Beef Short Rib (GF)

Substitute for 200gm Pinnacle Beef

Tenderloin for \$14

Potato, Burnt Onion, Black Garlic, Pickled

Mustard, Jus

Desserts

Quince Tart (GF, N)

White Chocolate Namelaka, Pistachio

PB & J (DF, GF, VG, N)

Caramelised Puff Pastry, Peanut Cream, Grapes

Maple Mousse Cake

Treacle Cake, Maple Mousse, Saffron Poached

Pear

Chocolate Delice

Dark Chocolate Delice, Feuilletine, Whiskey

Gelato

Spiced Pumpkin Pudding

Chai Gelato, Spiced Caramel, Pepita Brittle

Chef's Single Cheese of the Day (GFO)

Chef's Choice of Hunter Belle cheese w/
accompaniments

Hunter Belle Cheeseboard (GFO)

Recommended to share, \$15 surcharge.

Selection of Three Hunter Belle Cheese, Marinated
Baby Figs, Dried Fruit, Nuts & Lavosh

Sides | \$14 each

Farmers Table" Mixed Greens Salad, Cider

Vinaigrette (GF, DF, V)

Truffled Parmesan Shoestring Fries (GF, V)

Sauteed Seasonal Greens, Ponzu Dressing
(DF, V)

Roasted Brassicas, Nduja, Macadamia (GF)

NOTE: Menu subject to change.

PRIVATE DINING

Minimum 30 guests

Entrees

"Little Hill Farm" Chicken and Black Pudding Terrine (Df,GF)

Grilled Radicchio (DF, GF, VG, SE)

Seared Scallops (GF)

Grilled Fremantle Octopus (DF, GF)

Smoked Pork Tenderloin (GF)

Mains

"Portoro" 24 hr Beef Short Rib (GF)

Slow Roasted Celeriac Steak (DF, GF, VG)

Market Fish (DF, GF, SE)

"Little Hill Farm" Chicken Breast (GF, N)

Kangaroo Striploin (GF)

"White Pyrenees" Lamb (DF, GF)

Side

"Farmers Table" Mixed Greens Salad, Cider Vinaigrette (DF, GF, V)

Truffled Parmesan Shoestring Fries (GF, V)

Sauteed Seasonal Greens, Ponzu Dressing (DF, V)

Roasted Brassicas, Nduja, Macadamia (GF)

Desserts

Quince Tart (GF, N)

PB & J (DF, GF, VG, N)

Maple Mousse Cake Treacle Cake

Chocolate Delice Dark Chocolate

Spiced Pumpkin Pudding

Chef's Single Cheese of the Day Chef's (GFO)

Hunter Belle Cheeseboard Recommended to share, \$15 surcharge (GFO)



NOTE: Menu subject to change.

BEVERAGE PACKAGES

FROM \$38PP

The Winery Tour

\$38 pp | 1 hr
\$46 pp | 2 hrs
\$54 pp | 3 hrs
\$60 pp | 4 hrs

Wines

Choice of any 3 wines

Sparkling

Brokenwood 8 Rows Sparkling

White

First Creek Botancia Chardonnay
De Bortoli DB Winemaker Range
- Sauvignon Blanc

Red

First Creek Botancia Shiraz
De Bortoli DB Winemaker Range
- Cabernet Sauvignon

Beer

James Boag Light - Bottled
And a choice of 1 tap beer
Sydney Brewery Lager
Sydney Brewery Pale Ale

Non Alcoholic

Great Nothern Zero
McGuigan Zero Sauvignon Blanc
Selection of soft drinks and juices

Package Upgrades

Additional beers and wines are available from
our extended list on a consumption basis.

Hunter Valley Favourites

\$45 pp | 1 hr
\$55 pp | 2 hrs
\$63 pp | 3 hrs
\$70 pp | 4 hrs

Wines

Choice of any 4 wines

Sparkling

Peterson House Gateway
Bimbadgen Sparkling Semillon

White

Audrey Wilkinson Semillon
Tyrrell's Hunter Valley Chardonnay
Briar Ridge "Which Way" Pinot Gris
Tulloch Verdelho

Red

Leogate Gatecrasher Shiraz
Audrey Wilkinson Tempranillo
Tyrrell's Old Winery Pinot Noir
Tulloch Cabernet Sauvignon

Rosé

Audrey Wilkinson Rosé

Beer

James Boag Light - Bottled
And a choice of 2 tap beers
Sydney Brewery Lager
Sydney Brewery Pale Ale

Non Alcoholic

Great Northern Zero
McGuigan Zero Sauvignon Blanc
Selection of soft drinks and juices

NOTE: Depending on final numbers and type of package there may be additional costs associated with security, as per our RSA guidelines.

RYDGES

RESORT • HUNTER VALLEY

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ENQUIRIES

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REFRESHINGLY LOCAL

RYDGES.COM