

RYDGES

HOTELS · RESORTS

RYDGES RINGWOOD

CORPORATE & SOCIAL EVENTS

REFRESHINGLY LOCAL

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

DAY DELEGATE PACKAGES

Half Day Delegate

- Chef's selection of one savory & one sweet item for morning tea or afternoon tea
- Client's selection of plated lunch
- Shared sides
- Seasonal fruit and sweets
- Coffee, local tea and juice station

Full Day Delegate

- Chef's selection of one savoury & one sweet item for morning tea
- Client's selection of plated lunch
- Shared sides
- Chef's selection of one savoury & one sweet item for afternoon tea
- Seasonal fruit and sweets
- Coffee, local tea and juice station

Minimum 20 guests required for all packages.



DAY DELEGATE MENU

Our Day Delegate Menu rotates daily and includes a chef's selection of savory and sweet items for morning and afternoon tea, plated hot main dishes, and shared seasonal sides. Served with seasonal fruits, sweet treats, and a coffee, tea and juice station.

Morning / Afternoon Tea

SAVOURY

Pork & fennel sausage roll with tomato ketchup

Assorted mini pies

Ham & cheese croissant – smoked ham, American cheese

Pumpkin & mushroom arancini

Crispy tempura prawns

SWEET

Mini pavlova with seasonal fruit

Sticky date with fresh strawberry

Mini cheesecake selection

Levain hand-crafted mini donuts

Homemade scones with cream & selection of preserves

Plated Lunch

Pan-seared Atlantic salmon

Roasted chicken breast - Hazeldenes, VIC

200g Eye fillet – premium cut

Pumpkin & mushroom gnocchi

Sides

Mixed leaves, pickled cucumber, radish, balsamic vinaigrette

Chips, aioli

Seasonal Fruit Platter

Coffee, Local Tea and Juice Station

Minimum 20 guests required for all packages.



3 COURSE LUNCH & DINNER

PACKAGE 1

A delicious selection of crowd favourites.

Entrée

Garlic Bread (V)
Karaage Chicken (GF)
Arancini (3 pcs) (V)

Main

Chicken Parmigiana served with chips and salad
Pumpkin Gnocchi accompanied by parmesan and sage (V)
Fish and Chips paired with salad, lemon, and tartar sauce

Dessert

New York Cheesecake with custard & berry compote
Sticky Date Pudding with vanilla ice cream

PACKAGE 2

Signature dishes and favorite comfort foods.

Entrée

Sticky Pork Belly with Asian slaw
Cheesy Garlic Bread (V)
Chicken Ribs (300g) with house hot sauce

Main

Prawn Spaghetti with cherry tomatoes, chili, and basil
Stuffed Chicken Breast with mash and red wine jus
Wagyu Beef Burger with bacon jam and signature sauce
Eye Fillet (200g) with chips and salad, served with red wine sauce

Dessert

Tiramisu with espresso
Sticky Date Pudding with vanilla ice cream
Gourmet Cake (Chef's Selection)

PACKAGE 3

Premium cuts and house specialties from the grill.

Entrée

Chilli Garlic Prawns with sourdough
Lamb Riblets with tzatziki & lemon
Entrée Platter (to share per 4 guests)

Main

300g Scotch Fillet (M2 Grain-Fed) with chips & salad, served with pepper sauce
Wagyu Rump (M2 Grain-Fed) with salad & chips, served with mushroom sauce
Crispy Skin Salmon with mash, greens & fish sauce
Braised Lamb Shank with mash, vegetables & red wine rosemary sauce

Dessert

Tiramisu with mascarpone & cocoa
Sticky Date Pudding with ice cream
New York Cheesecake with custard & berries

Minimum 20 guests required for all packages.

CANAPÉS

Cold Canapés

Smoked salmon blini with crème fraiche and dill

Chilled prawn skewers with cocktail sauce and chervil

Hand-rolled sushi (vegetable, seafood, or chicken)

Pumpkin hummus with honey-glazed Dutch carrots and micro herbs on toast

Buffalo mozzarella with rocket pesto and balsamic glaze on toast

Hot Canapés

Karaage chicken with chili aioli

Lamb pies with harissa yoghurt

Salt & pepper calamari with thyme aioli

Mini sausage rolls with tomato ketchup

Mac 'n' cheese bites

Pumpkin arancini with tomato sugo

Chicken & prawn wontons with soy

Substantials

Pale-ale battered fish & chips

Salt & pepper calamari with fries & lemon aioli

Angus beef burger with Swiss cheese, relish & brioche bun

Popcorn chicken with fries & smoked bacon mayo

Margherita pizza

Chicken pizza (Tandoori or Tikka)

Homemade gnocchi with tomato sugo, rocket pesto, basil & cheese

Sweet Canapés

Assorted macarons

Mini double chocolate brownies

Mini lemon tarts

Additional

Basket of Chips or Wedges

CANAPE PACKAGES

Minimum 30 guests required

Each person will receive two servings of each selected canapé and one serving of each selected substantial.

1 Hour

1 Cold Canapé
1 Hot Canapé
1 Sweet Canapé

2 Hour

1 Cold Canapé
1 Hot Canapé
1 Substantial Item
1 Sweet Canapé

3 Hour

2 Hot Canapés
1 Grazing Item
1 Sweet Canapé

4 Hour

2 Cold Canapés
3 Hot Canapés
1 Grazing Item
1 Sweet Canapé



RYDGES

HOTELS · RESORTS

RYDGES RINGWOOD

96 Maroondah Highway,
Ringwood, VIC 3134

ENQUIRIES

+613 9874 9100

events_rydgesringwood@evt.com

REFRESHINGLY LOCAL

RYDGES.COM