



RYDGES

ADELAIDE

# YOUR SPECIAL DAY

WEDDINGS AT RYDGES ADELAIDE

REFRESHINGLY LOCAL

[RYDGES.COM](http://RYDGES.COM)

# RYDGES SOUTH PARK ADELAIDE

## SAY I DO, WITH A VIEW

Have the wedding of your dreams with stunning views from our Skyline Events Centre. At Rydges Adelaide you'll enjoy beautiful surroundings, exquisite cuisine and professional and friendly service to create your perfect day.

Rydges Adelaide offers a wedding venue that can tailor ceremonies, receptions and accommodation to suit all your requirements. We know and understand just how important your wedding day is, which is why we go to extraordinary lengths to ensure it is memorable. We offer a dedicated Wedding Coordinator, who alongside our friendly team will be with you all the way to treat your big day with the attention to detail that it deserves.

Contact our Event Sales Manager:

Phone: 08 8216 0300 | Email: [functions\\_rydgessouthparkadelaide@evt.com](mailto:functions_rydgessouthparkadelaide@evt.com)



# ALL INCLUSIVE MICRO WEDDING PACKAGES

## FROM \$8,490

Minimum spends apply.  
Surcharge applies for public holidays.

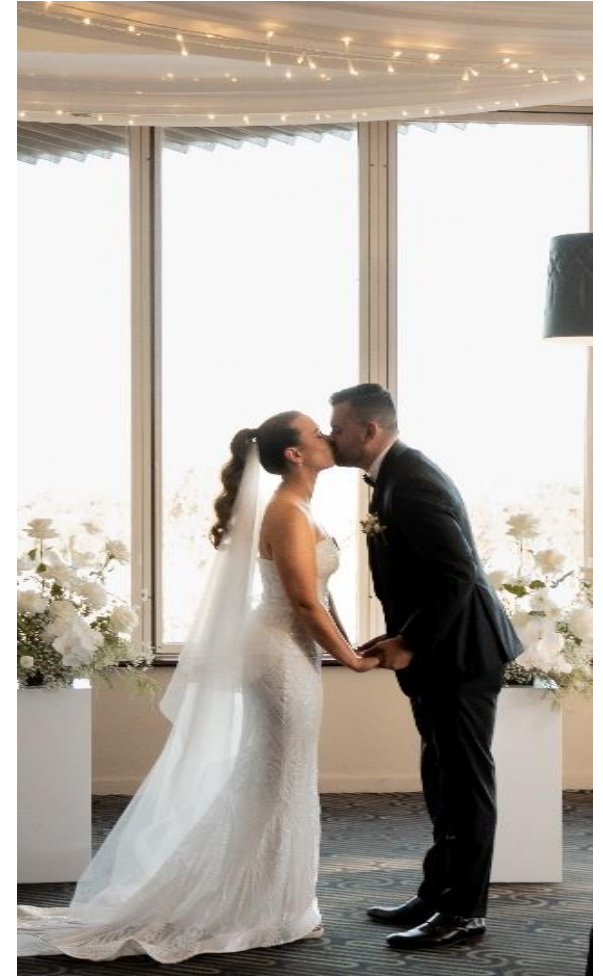
### COCKTAIL STYLE \$8,490 for 20 people

- Dedicated Wedding Coordinator
- Ceremony set up
- Celebrant + documents
- Bouquet and button hole from The Flower Nook
- Photographer for 2 hours
- \$500 styling voucher for Chaircovers Overall
- Reception venue
- Wedding Cake from Sugar & Spice
- 2 Hour Canape Package + 1 Substantial Choice
- 2 Hour Standard Beverage Package
- Overnight Accommodation
- Additional guests can be added for an extra \$109pp

### SIT DOWN \$9,490 for 20 people

- Dedicated Wedding Coordinator
- Ceremony set up
- Celebrant + documents
- Bouquet and button hole from The Flower Nook
- Photographer for 2 hours
- \$500 styling voucher for Chaircovers Overall
- Reception venue
- Wedding Cake from Sugar & Spice
- 3 Course Alternate Menu
- 3 Hour Standard Beverage Package
- Overnight Accommodation
- Additional guests can be added for an extra \$139pp

T&C's apply. Subject to availability of spaces and suppliers. Upgrade options available.



# JUST MARRIED PACKAGE

FROM \$99 PP

Minimum spends apply.  
Surcharge applies for weekends and public holidays.

## INCLUSIONS

- Set entree and main
- 3 hour Silver beverage package
- Sparkling wine for the toast
- Service of wedding cake for dessert
- Pre-reception area for bridal party
- Dedicated wedding coordinator
- Personalised menus
- Microphone / PA System
- Cake table, knife & gift table
- Special accommodation rates for guests

*\* The Just Married Package is available for weddings held Monday – Thursday only.*



# SILVER RECEPTION PACKAGE

FROM \$149PP

Minimum spends apply.  
Surcharge applies for public holidays.

## INCLUSIONS

- Half hour of canapés on arrival
- Set entree, alternate main & set dessert
- 4 hour Silver beverage package
- Sparkling wine for the toast
- Tea & coffee
- Menu tasting for wedding couple
- Dedicated wedding coordinator
- Pre-reception area for bridal party
- Chair covers with coloured sash
- Personalised menus
- Service of the wedding cake
- Microphone / PA System
- Cake table, knife & gift table
- Honeymoon Suite for wedding couple with breakfast, parking and late check out included



# GOLD RECEPTION PACKAGE

FROM \$179 P P

Minimum spends apply.  
Surcharge applies for public holidays.

## INCLUSIONS

- Half hour of canapés on arrival
- Alternate 3 course menu
- 5 hour Gold beverage package
- Sparkling wine for the toast
- Tea & coffee
- Cheese platters with dessert
- Service of the wedding cake
- Dedicated wedding coordinator
- Pre-reception area for bridal party
- Menu tasting for wedding couple
- Chair covers with coloured sash
- Centrepiece from Gold range
- Bridal table skirting & table runner
- Personalised menus
- Personalised seating chart
- Cake table, knife & gift table
- Microphone / PA
- Honeymoon Suite for wedding couple with breakfast, parking and late check out included
- Voucher for accommodation on 1st wedding anniversary



# PLATED WEDDING MENU

## ENTREE

Atlantic Salmon Enchiladas with creole sauce, picco de gallo and coriander pesto  
Tempura Gulf Prawns and Udon Noodle Salad with shiitake and nahm jim  
Orange Braised Pork Belly with sumac veloute and ceviche scallop salad  
Seared Lamb Loin with gremolata, havoc and balsamic mushrooms  
Tofu and Rice Vermicelli Spring Rolls with roast peanut sambal and asian leaf salad

## MAIN

House Spiced, Slow Cooked Angus Beef Brisket with duo roasted potato mash, chermoula prawns and jus  
Slow Cooked Lamb leg with braised du put lentils and red pepper emulsion  
Lemon and Olive Basted Chicken Thigh with citrus risotto and aragula salsa verde  
Pan Seared Barramundi with szechwan style eggplant and wok tossed garlic bugs  
House Spice Rubbed Pork scotch with cauliflower black currant salad and tarragon hollandaise  
Flaky Tart with confit butternut, caramelised onions, blistered cherry tomatoes, feta and pimento jam

## DESSERT

Cherry Ripe Torte with dark chocolate sabayon and fresh berry salsa  
Coconut Mango Panna Cotta with mango relish and chilli kaffir lime syrup  
Espresso Coffee Mousse with cardamom short bread and burnt marshmallows



# SHARED WEDDING MENU

## ENTRÉE Please select 1 option

House Antipasto Platter

Grilled Gulf Prawns and Zucchini Brochettes

Chicken and Bean Enchiladas with creole sauce, pico de gallo and coriander pesto

Orange Braised Pork Belly with verjuice veloute and citrus petite salad

Seared Lamb Loin with chilli gremolata and mustard herb crumb

Confit Fennel and Caramelised Onion Arancini with saffron mayo and baby leaves

## MAIN Please select 2 options

Pan Seared Atlantic Salmon Medallion with tarragon hollandaise and steamed broccolini

Spice Rubbed Sirloin Minute Steak with fettuccine vegetables and merlot reduction

Pulled Lamb Piadina with mint havoc, chickpeas and marinated kalamata olives

8 Hour Braised Pork Shoulder with maple butter and hand cut duo of potato chips

Szechwan Style Chicken Thigh Fillet on wilted choy sum and asian broccoli

Massaman Sweet Potato, Eggplant and Lychee Curry with coconut rice and grilled flat bread

Medley of Mushrooms in Risotto with parmesan shards and herb oil

## SIDES Please select 2 options

Confit Butternut, Walnut and Pepita Salad

Avocado, Heirloom Cherry Tomatoes and Verjuice Salad

Feta, Black Rice and Date Salad

Bean Shoot, Wombok and Tofu Salad with Tamarind Dressing

Duck Fat Potato Wedges

## DESSERT Please select 1 option

Dark Chocolate Mousse with bailey's ganache

White Chocolate, Mango and Honey Cheesecake with caramel popcorn

Cherry Ripe Torte with coconut praline and sabayon

Espresso Creme Brulée with burnt marshmallows

Strawberry and Sumac Clafoutis with brown sugar crust and berry relish

## UPGRADE OPTIONS

Add Dark Rye with dukkha and evoo to start for \$3.00pp

Add Cheese Garlic Pide with aged balsamic to start for \$3.00pp

Add an additional Entrée for an extra \$8.00pp

Add an additional Main for an extra \$12.00pp

Add an additional Side for an extra \$3.00pp

Add an additional Dessert for an extra \$8.00pp



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