

DELEGATE

PACKAGES

DAY DELEGATE PACKAGES

Our Delegate Packages provide everything you need for a seamless event, including state-of-the-art AV, a whiteboard, and a flipchart for the organiser. Each guest receives a personal kit with notepads, pens, water and mints along with complimentary parking and Wi-Fi.

TEA & COFFEE STATION

\$10pp

Unlimited tea & brewed coffee with biscuits

MORNING OR AFTERNOON PACKAGE

\$25pp

Your choice of two food items with tea & coffee station

HALF DAY DELEGATE PACKAGE

\$75pp

*Morning **or** Afternoon Tea, Delegate Lunch with tea & coffee station*

FULL DAY DELEGATE PACKAGE

\$85pp

*Morning **&** Afternoon Tea & Delegate Lunch with tea & coffee station*

ADD ON'S

Refresh & Revive

Jug (1lt) | \$10 each

Dispenser (6lt) | \$50 each

Keep your delegates energised with a refreshing juice or soft drink option

MORNING | AFTERNOON TEA

Your choice of two food items with tea & coffee station
INCLUDED IN THE FDDP OR HDDP DELEGATE PACKAGES

SAVOURY

Chicken Satay
Caprese tartlets (V)
Sweet potato frittata (V)
Assorted Mini quiche (VO)
Ham and cheese croissant
Tomato and cheese croissant (V)
Cheese, egg and bacon rolls
Zucchini corn and fritters (V)
Spanish empanada pastry (V)
Spinach and ricotta pastries (V)
Grilled vegetable skewer (VE, V)
Lamb koftas with chilli plum sauce
Caramelised onion and beef sausage roll
Mini Pies and Sausage Rolls with Tomato Sauce
Smoked Salmon and herb cream finger sandwich (I)
Haloumi, mushroom, salsa Verde brioche bun (V)
Bacon, egg and tomato chutney brioche buns (VO)
Vegetables Samosa's & Spring Rolls with Dipping Sauce (V)
Roast beef, mustard, cream cheese and roasted pepper pinwheels

SWEET

Scones with strawberries and lemon curd (V)
Lemon coconut cupcakes (V)
Mini Pavlova with rhubarb and raspberries (V)
Lemon loaf cake (V)
Blueberry muffins (V)
Banana bread (V)
Orange and poppy seed cupcakes (V)
Assorted Danishes (V)
Fruit cups with yoghurt (V)
Lamingtons (V)
Granola pots (V, VEO)
Fruit kebabs (VE, V)
Fruit platter (VE, V)

ADD AN EXTRA ITEM | \$8PP

(V) Vegetarian | Seafood Origin: (A) Australian | (I) Imported | (M) Mixed



DELEGATE LUNCH BUFFET

Your Choice of Two Sides, Two Salads & Two Mains

MINIMUM 20 PAX | ONLY FOR DELEGATE PACKAGES

SIDES

Herby roast potato, roasted garlic, charred lemon. (V)

Pilaf rice with mixed dried fruit. (V)

Hokkien Noodles with Seasonal Asian Vegetables. (V)

Roasted Vegetable Medley. (V)

Roasted sweet potato corn and red onion with paprika and garlic. (V)

Seasonal Steamed greens. (V)

SALADS

Classic Garden Salad with Balsamic Vinaigrette

Rocket, Balsamic Roasted Pear, Maple Roasted Seeds, Parmesan

Greek Salad – Heirloom Tomato, Marinated Feta, Olives,
White Balsamic Dressing

Moroccan Spiced Sweet Potato and Chickpeas, Golden Raisins, Pickled Onion,
Parsley Citrus Vinaigrette

Basil Pesto Penne with Grape Tomatoes, Red Capsicum, Spanish Onion,
Baby Spinach, Semidried Tomatoes & Crumbled Feta

Israeli Pearl Couscous with Baby Spinach, Roasted Capsicum, Grape Tomatoes
and Mint Leaves with Tangy Smoked Paprika Dressing and Toasted Almond Slivers

MAINS

Honey soy, glazed chicken thigh, broccoli, capsicum, spring onion.

Coq au vin – braised chicken thigh, baby onions, mushrooms, speck, red wine sauce.

Char siu roasted pork loin, spring onion, pickle cucumber, chilli, and coriander.

Creamy Honey mustard pork casserole.

Moroccan lamb tagine, chickpeas, dates, apricots, fresh herbs.

Slow-cooked lamb leg with fermented chilli and a feta & mint crumble.

Beef rendang on coconut rice with fresh chili and coriander.

Slow roasted black pepper & turmeric beef, chilli jam.

Barramundi, green beans, fried caponata, capers, basil verde (A)

Tropical snapper with miso Beurre blanc and nori powder (A)

Grilled zucchini & capsicum penne pasta tossed with fresh tomato basil pesto &
shaved Parmesan

Szechuan noodles & vegetable stir-fry, baby sweetcorn, mixed capsicum,
sugar snap peas, enoki mushroom

Please note: Buffet servings are portioned per guest and are not “all-you-can-eat Style”

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REFRESHINGLY LOCAL

RYDGES.COM

DELEGATE LUNCH MENU

GUESTS CHOOSE THEIR MEAL ON THE DAY

MAXIMUM 20 PAX | ONLY FOR DELEGATE PACKAGES

Beef Burger - Beef pattie with cheese, lettuce, tomato, caramelised onion, bacon and fried egg with burger sauce served with chips & tomato sauce

Chicken Caesar Salad - Cos Lettuce, Crispy Bacon, Egg, Croutons, Grated Parmesan & House Made Caesar Dressing (Anchovies (A) optional)

Thai Beef Salad (V Option) - Marinated beef seared, with mesclun, cucumber, tomato, bean sprouts, garlic and chilli

Steak Sandwich Grilled Scotch Fillet, Lettuce, Tomato, Caramelised Onion, Beetroot, Cheese & Aioli. Served with Chips

Triple Decker Club Sandwich - Grilled chicken, lettuce, tomato, bacon, fried egg & aioli served with chips

Chicken Parmigiana - Topped with ham, Napoli sauce, & mozzarella cheese served with chips and salad

Beer Battered Fish & Chips (A) - Battered Fish of the Day - Served with chips, lemon & aioli sauce

Salt & Pepper Calamari (A) - Flash fried and served with chips, salad and tartare sauce

Pasta Bolognese - With Freshly Grated Parmesan

Falafel & Salad Wrap (V) - Served with Chips

Chicken Fried Rice - (V option)

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M E N U S

Looking for something unique? Alongside our standard menus, we can create themed options such as Mediterranean, Indian, and other inspired menus. Simply let the Events Team know, and we'll be happy to provide pricing details.

Dietary Needs & Allergies

Your well-being is our priority! Please inform the Events Team of any dietary restrictions or food allergies when select your catering.

Disclaimer

We prepare all our food in a shared kitchen. While we do our best to prevent cross-contact, we cannot guarantee that our dishes are completely free of allergens.