

RYDGES PIT LANE

CORPORATE & SOCIAL EVENTS

RYDGES

PIT LANE

BREAKFAST

Minimum 10 guests required.

Grab n Go

\$24 per person

A working-style breakfast served shared with self-serve espresso coffee, a selection of teas and juice.

Selected whole fruits

Bircher muesli and yoghurt cups

Breakfast muffins, sweet danishes and pastries

Mini croissants I ham and cheese, tomato and cheese

Bacon and egg sliders, relish (premium upgrade \$8pp)

Breakfast Pack

\$30 per person

A convenient takeaway breakfast ideal for guests on the move and early starts.

Select either bacon and egg roll or ham and cheese croissant

Yoghurt

Pastry

Seasonal whole fruit

Banana bread and butter

Barista coffee or juice



BREAKFAST

Plated Breakfast | maximum 60 guests

\$30 per person

Set plated breakfast served with fresh fruit platters, self-serve espresso coffee, a selection of teas and juice.

Select 2 items from the below options:

Scrambled eggs, bacon, sourdough

Eggs benedict

Smashed avocado, feta

Ricotta hotcakes

Full Buffet Breakfast | minimum 20 guests

\$35 per person

Breakfast buffet with self-serve espresso coffee, a selection of teas and juice.

Scrambled eggs

Bacon

Hash brown

Mushroom

Tomato

Chicken chipolata

Selection of breads and pastries

Fresh fruit platter

Natural yoghurt

Toast selection



PIT STOP BREAK

Minimum 10 guests required.

Select two items \$20 per person | additional items \$8 per person

Light refreshments to fuel productivity, perfect for morning and afternoon breaks.

Savoury

Ham and cheese mini croissant

Tomato and cheese mini croissant

Chicken dim sims, soy sauce

Crispy pork wontons, sweet chilli sauce

Vegetarian spring rolls, soy sauce

BBQ glazed meatballs

Vegan samosas, vegan chipotle aioli

Sweet potato empanada

Local bakery cocktail pies, tomato sauce

Local bakery cocktail sausage rolls, tomato sauce

Bacon and egg slider, tomato relish, cheese

Chicken satay skewers

Sweet

Assorted cakes and slices

Mini muffin selection

Scones with jam, marmalade and whipped cream

Mini lemon tarts

Chocolate tarts

Lamingtons, jam, cream

Assorted cookies

Danish pastry selection

Seasonal fruit additional \$6 per person

Sliced fresh fruit platter

Selection of whole fruits



LUNCH

Minimum 10 guests required.

Buffet-style working lunches created to keep teams energised and meetings productive.

Deli Inspired Buffet | \$35 per person

\$5 per additional filling choice

Select Turkish rolls or wraps with up to 3 fillings

Golden hot chips

Fresh fruit platter

Jugs of soft drink

Gourmet Deli Buffet | \$45 per person

\$5 per additional filling choice

Select up to 3 fillings on fresh bakery focaccia

Choice of hot quiche or soup

Golden hot chips

Fresh fruit platter

Jugs of soft drink or juice

Filling Selections

Chicken, bacon, cos, Caesar dressing, parmesan

Sliced ham, cheese, salad, beetroot hummus

Lamb, capsicum, onion, lettuce, ranch dressing

Chicken, slaw, coriander, sweet chilli sauce, kewpie

Roasted vegetables, spinach, chipotle aioli

Pork, slaw, spinach, spiced capsicum dip

Chicken, pumpkin, cheese, salad, guacamole

Roast beef, picked red onion, salad, seeded mustard aioli



LUNCH

Breakout Classics | maximum 32 guests

\$30 per person

A relaxed breakout lunch at APEX, showcasing bar classics from the à la carte menu with soft drink included.

- Herb crumbed chicken schnitzel, salad, golden hot chips, choice of sauce
- Coopers Pale Ale battered whiting, golden hot chips, salad, tartare, lemon
- EVT burger, Angus beef patty, pickle, lettuce, tomato, cheese, EVT sauce, golden hot chips
- Sticky braised pork belly, steamed rice, green beans, spring onion, crispy shallots, chilli
- Warm roast vegetable salad, mushroom, zucchini, capsicum, beetroot, cauliflower, mixed lettuce, feta, dukkah, house made dressing

Hot Buffet | minimum 20 guests

\$55 per person

A curated hot lunch buffet offering a variety of classic dishes.

Choice of buffet served with artisan bread and jugs of soft drink or juice.

Buffet Option 1

- Pumpkin, beetroot, pine nut salad
- Greek salad, feta, olives
- Pork belly, white bean, tomato cassoulet
- Texas rub Maryland chicken fillets

Buffet Option 2

- Baby potato salad, egg, bacon
- Waldorf salad, celery, grape, apple, toasted walnuts
- Beef cheek, pumpkin puree, beans
- Oven baked barramundi, steamed carrots

Buffet Option 3

- Asian coleslaw, kewpie, sriracha
- Tropical summer garden salad
- Roast lamb, potato, carrot, peas, gravy
- Lemon pepper calamari, golden hot chips



BUFFET DINNER

Minimum 20 guests required.

Classic Buffet

\$50 per person

A classic set buffet for larger groups, ideal for formal events and evening functions.

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| Artisan bread selection | Tabouli salad |
| Chicken roulade, apricot, macadamia stuffing | Sweet potato puree, mixed vegetables |
| Lamb kebabs, souvlaki seasoning, tzatziki | Self-saucing chocolate pudding, whipped cream |

Choice Buffet

\$60 per person

A flexible buffet experience showcasing a curated range of dishes, ideal for group dining.

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| Artisan bread selection | Aromatic steamed rice |
| Chef selection salad | Seasonal steamed vegetables |
| Choice of two mains | Pavlova, Chantilly cream, mixed berries |
| Choice of potato side | |

First Main (select one)

- Texas rub chicken fillets
- Lemon pepper calamari, tartare
- Slow-cooked beef cheek, jus
- Honey chicken, crispy fried noodle

Second Main (select one)

- Fennel seed pork belly, apple sauce
- Oven-baked barramundi, béarnaise
- Roast lamb, gravy
- Signature beef brisket, jus

Side (select one)

- Herb roasted potatoes
- Creamy mash potato
- Golden hot chips





THE BEND BUFFET

\$80 per person | minimum 20 guests

A premium 3-course buffet showcasing select local produce, headlined by our signature beef brisket and finished with a house made brownie.

Entrée

Chef's selection of dips with toasted pita

Local marinated olives and pickled vegetables

Selection of Australian cured meats

Local and imported cheese

Main

Traditional Greek salad, feta, olives

Steamed broccoli, blue cheese salad

Signature beef brisket, red wine jus

Honey chicken, crispy fried noodles

Lemon pepper calamari, lemon, tartare

Roast potatoes, rosemary, garlic

Roasted root vegetables

Dessert

House made brownie, Chantilly cream, mixed berry coulis

PLATED DINNER

Plated dinner menus designed for hosted events, with a choice of alternate service or main selection across two or three courses.

Additional selection from any course \$10 per person for each choice

Entrée

- Atlantic smoked salmon, pickled radish, red onion, orange, almond
- Barossa Valley smoked chicken breast, mango and chilli dressing
- Steamed prawn dumplings, wakame salad, hoisin glaze

Main

- Fennel seed crispy pork belly, apple cider chutney
- Oven baked barramundi, thyme beurre blanc sauce
- Chargrilled rosemary mutton back strap, juniper demi-glaze

Dessert

- Crème brûlée, toffee crust, hazelnut tuile, fairy floss
- Chocolate and Kahlua mousse, Chantilly cream, strawberry
- Fruit tart, citrus filling, summer fruit, mint
- Banoffee pie, caramel, candied banana, cream, shaved chocolate

- Mushroom, pumpkin and goats cheese tart, truffle oil, kale crumb
- Peking duck breast, noodle salad, hoisin glaze, coriander
- Wagyu beef, Thai slaw, Nam Jim dressing, pickled chilli

- Salt cured chicken breast, champagne cream sauce
- Roasted capsicum filled with vegetable and tomato cassoulet, chimichurri
- Slow cooked beef cheek, red wine jus

- Tiramisu, sponge, espresso, creamy coffee filling, fudge sauce, strawberry
- Poached pear, orange and honey glaze, vanilla ice cream, mint
- Cheese plates to share

PACKAGES

Alternate Drop

Select 2 dishes from each course with the option for 2-course or 3-course.

2-Course \$69 pp

Choose entrée and main

3-Course \$79 pp

Choose entrée, main and dessert.

Choice of Main

Select 2 dishes from entrée and dessert, served alternative drop.
Select 3 main course dishes for guest choice served with chef's selection sides.

2-Course \$79 pp

Choose entrée and main

3-Course \$89 pp

Choose entrée, main and dessert.



PLATED CLASSICS

\$49 per person | maximum 32 guests

A classic three-course plated menu featuring familiar favourites with choice of main.

Entrée

Chef's selection platter to share

Main

Plated classics selections

Herb crumbed chicken schnitzel, salad, golden hot chips, choice of sauce

Coopers Pale Ale battered whiting, golden hot chips, salad, tartare, lemon

Thai beef salad, Asian slaw, Nam Jim dressing, crispy shallots, chilli

Sticky braised pork belly, steamed rice, green beans, spring onion, crispy shallots, chilli

Slow cooked beef cheek, mash potato, broccoli, baby carrots, red wine jus

Warm roast vegetable salad, mushroom, zucchini, capsicum, beetroot, cauliflower, mixed lettuce, feta, dukkah, house made dressing

Dessert

Chocolate ice cream sundae



THE BEND BANQUET

\$99 per person | minimum 20 guests

A signature three-course shared dining experience designed for the table.

Roaming Canapés

Smoked salmon blinis

Creamy spinach and mushroom vol-au-vent

Shared Plated Mains

Roast chicken suprême, white bean and tomato cassoulet, thyme jus

Crispy-skin Atlantic salmon, orange butter sauce, braised kale

Slow-cooked lamb shoulder, lentils, saltbush jus

Shared Sides

Duck fat roasted potatoes

Charred broccolini, green beans, garlic butter

Risoni pasta, sundried tomato, spinach, asparagus, olives, pesto

Individually Plated Dessert

Crème brûlée, toffee crust, hazelnut tuile, fairy floss

Cheese platter to share

CANAPÉS

Minimum 10 guests required.

Select 3 canapés \$25 per person | additional items \$6 per person

A curated selection of savoury and sweet canapés, perfect for pre-dinner bites and cocktail-style events.

Savoury

Crumbed chicken and garlic Kiev bites

Thai prawn spring roll, sweet chilli, coriander

Signature brisket slider, provolone cheese

Haloumi sliders, tomato, basil, balsamic glaze

Mini pumpkin, feta and mushroom quiche

Lamb kofta, tzatziki sauce

Mini bagels, smoked salmon, crème fraîche, red onion, capers

Honey and soy chicken drumettes, sesame, coriander

Assorted sushi | smoked salmon, teriyaki chicken, roast capsicum, honey chicken

Mushroom, thyme, truffle arancini

Tomato bruschetta, balsamic glaze, parmesan crisp

Mini chicken and leek pies, bush tomato relish

Sweet

Sfogliatelle, crisp filo pastry filled with sweet ricotta

Mini vanilla bean cheesecake, shaved chocolate

Chef's house made muesli slice

Cream puffs, Chantilly cream, icing sugar

Date and chocolate protein balls rolled in coconut

Bombolini filled with hazelnut chocolate

Mini banoffee tartlets, shaved chocolate

Warm house baked muffins

Walk n Fork | additional \$10 per item per person

Signature beef brisket, creamy mash potato

Battered honey chicken, rice

Lemon pepper squid, aioli

Sticky pork belly bites, Asian salad



GRAZING AND SHARING

Fuel Station | minimum 20 guests

\$35 per person

Generous grazing table featuring a variety of savoury products ideal for a relaxed and social event.

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| Selection of dips and toasted pita | Local and imported cheese |
| Selection of Australian cured meats | Dried fruits and nuts |
| Local marinated olives and pickled vegetables | Fresh fruit platter |

Share Platters | serves approximately 8 guests

Platters designed to complement events before, during or alongside main meal service.

Hot \$29 per platter

- Hot chips, tomato sauce, aioli
- Local bakery sausage rolls, tomato sauce
- Salt and pepper squid, tartare sauce
- Mushroom, thyme and truffle arancini, aioli
- BBQ glazed meatballs

Cold \$29 per platter

- Dips, toasted pita
- Charcuterie, pickled vegetables
- Local cheese, dried fruits
- Australian seafood, lemon

Sweet \$19 per platter

- House made chocolate brownie, vanilla Chantilly cream
- Pit Lane mess, meringue, Chantilly cream, raspberry coulis
- Sweet danishes, pastries
- Fresh fruit platter



KIDS DINING

Kids Buffet I minimum 10 guests

\$24 per person

Relaxed buffet catering for children under 12, designed to keep younger guests looked after during your event.

Chicken nuggets, tomato sauce
Cheeseburger sliders
Hot golden chips

Fresh fruit platter
Juice station

A La Carte Kids Menu

\$14 - \$22 per person

Kids favourite dining options served with an activity kit, small soft drink or juice and vanilla ice cream.

Chicken nuggets, golden hot chips, tomato sauce
Creamy pasta carbonara
Cheeseburger, beef patty, cheese, sauce, golden hot chips
Chicken schnitzel, golden hot chips, salad
Pita bread cheese pizza



BEVERAGE PACKAGES

Gold

2 Hour Package	\$39 pp
3 Hour Package	\$49 pp
4 Hour Package	\$59 pp

Single estate wines including sparkling, white, rose and red complemented by Coopers beers, soft drinks and sparkling water

Prestige

2 Hour Package	\$69 pp
3 Hour Package	\$84 pp
4 Hour Package	\$99 pp

A selection of premium wines including sparkling, two whites and two reds, a selection of beers, cider and ginger beer, soft drinks and sparkling water

Platinum

2 Hour Package	\$54 pp
3 Hour Package	\$64 pp
4 Hour Package	\$74 pp

A curated selection of South Australian wines including sparkling, two whites, and two reds, beer, cider, ginger beer, soft drinks and sparkling water

Platinum and Prestige Add Ons

Night Cap (30 mins)	\$25 pp
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Select from house spirits

Ready To Drink Cans	\$10 pp
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Selection of ready-to-drink house spirit mixers

Cocktails	\$16 pp
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Choose two from a selection of cocktails to enhance your event



BEVERAGE PACKAGES

Gold

WINE

Patrick of Coonawarra P Series - *Coonawarra, SA*
Sparkling | Sauvignon Blanc | Rosé | Shiraz

BEER

Coopers
Pale Ale | Dry | Australian Lager | Mild Ale | Zero

NON-ALCOHOLIC

Assorted soft drinks, juices, still and sparkling water

Platinum

SPARKLING

The Lane Lois - *Adelaide Hills, SA*

WHITE

The Lane Sauvignon Blanc - *Adelaide Hills, SA*
Angove Family Crest Chardonnay - *McLaren Vale, SA*

RED

Angove Family Crest Shiraz - *McLaren Vale, SA*
Bleasdale Cabernet Sauvignon - *Langhorne Creek, SA*

BEER & CIDER

Coopers
Pale Ale | Dry | Australian Lager | Mild Ale | Zero
The Hills Cloudy Apple Cider, Stone's Ginger Beer

NON-ALCOHOLIC

Assorted soft drinks, juices, still and sparkling water

Prestige

SPARKLING

The Lane Lois - *Adelaide Hills, SA*

WHITE

Henschke Louis Semillon - *Eden Valley, SA*
Bremerton Bâtonnage Chardonnay - *Langhorne Creek, SA*

RED

Hentley Farm Barossa Shiraz - *Barossa Valley, SA*
Rymill Classic Cabernet Sauvignon - *Coonawarra, SA*

PREMIUM BEER & CIDER

Asahi Super Dry | Corona Extra | Peroni Nastro Azzurro

Coopers
Pale Ale | Dry | Australian Lager | Mild Ale | Zero

The Hills Cloudy Apple Cider, Stone's Ginger Beer

NON-ALCOHOLIC

Assorted soft drinks, juices, still and sparkling water



RYDGES

PIT LANE

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543 Dukes Highway

Tailem Bend, SA 5260

(08) 8165 5730

functions_rydgespitlane@evt.com

REFRESHINGLY LOCAL

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