

RYDGES

HOTELS · RESORTS

RYDGES MELBOURNE

CORPORATE & SOCIAL EVENTS

REFRESHINGLY LOCAL

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

BREAKFAST

Minimum 20 guests required for breakfast packages

Plated Breakfast

Two plated breakfast dishes served alternating, accompanied with warm mini pastries and seasonal fruit. Coffee, tea and juice station.

Smashed avocado, edamame, kale, smoked almonds, poached eggs, fetta, sourdough

Vanilla mascarpone yoghurt, macadamia granola, seasonal fruit, berries

Belgian waffles, whipped cream, caramelised banana, maple syrup

The full breakfast – scrambled eggs, bacon, chorizo, tomato, mushroom, potato rosti, sourdough

Canapé Breakfast

A selection of four canapés, accompanied with warm mini pastries and seasonal fruit. Coffee, tea and juice station.

Free range egg, smoked bacon, milk bun, watercress

Blueberry buttermilk pancakes, lemon curd, white chocolate, maple syrup

Vanilla mascarpone yoghurt, granola, seasonal fruit, berries

Belgian waffles, smoked bacon, maple syrup, crème fraîche



DAY DELEGATE PACKAGES

Minimum 10 guests required for Day Delegate packages

Half Day Delegate

- Chef selection of one savoury & one sweet item for morning or afternoon tea
- DIY fiesta bowl station
- Chef selection of two hot dishes
- Chef selection of two seasonal salads
- Seasonal fruit and sweets
- Coffee, local tea and juice station

Full Day Delegate

- Chef selection of one savoury & one sweet item for morning and afternoon tea
- DIY fiesta bowl station
- Chef selection of two hot dishes
- Chef selection of two seasonal salads
- Seasonal fruit and sweets
- Coffee, local tea and juice station

Wraps Upgrade

Upgrade your half day or day delegate package to include two wrap items for an additional \$15 per person.

Please select two items:

Rare roast beef, gorgonzola mayonnaise, rocket, caramelised pear

Sriracha tuna, tomato, onion, butter lettuce

Pesto chicken, parmesan cheese, basil mayonnaise, spinach

Egg & spring onion salad, avocado, watercress

Falafel, roasted pumpkin, spinach, cucumber, hummus, sumac

Pulled lamb, tzatziki, tomato, onion, lettuce

All wraps can be made gluten free upon request

Morning/Afternoon Tea Item

Add an additional morning or afternoon tea item for \$12 per person, per selection.

Coffee Cart

Add a Coffee Cart to your event. Includes a portable cart, barista, specialty coffee/teas, and variety of milk options.

All beverages are charged on consumption.



SAMPLE DAY DELEGATE MENU

Our Day Delegate Menu changes daily and includes chef selection of one savoury & one sweet item for morning and afternoon tea, DIY fiesta bowl station, two salads and two hot food. Served with seasonal fruit, sweets and a coffee, tea and juice station.

Morning Tea

Reuben croissant, pastrami, gruyere, sauerkraut, dijon mayo

Profiterole, lychee, strawberry, mascarpone

DIY Fiesta Bowl Station

Base: Mexican rice

Protein: Chipotle chicken, salmon, pulled pork

Toppings: Selection of corn, guacamole, black beans, tomato salsa, sour cream, corn chips

Dressings: Local hot sauces, lime chili aioli, chipotle

Salads

Iceberg, red onion, cucumber sherry, cherry tomatoes, vinegar

Kale, charred corn, cos lettuce, avocado, wild rice, green goddess dressing

Hot Food

Braised lamb gnocchi, salsa verde, ricotta

Vegetarian Tikka Masala curry, saffron rice

Seasonal Fruit and Sweets

Afternoon Tea

Lemon meringue tartlet, vanilla tart, lemon curd, torched meringue

Lasagne roll, puff pastry, béchamel

Coffee, Local Tea and Juice Station



IT'S A WRAP!

Elevate your event with some tailored add-ons. Speak with us, and we'll craft a perfect package to make your occasion unforgettable.

Last Drinks Canapés Package

Minimum 20 guests

Add a half hour package with two canapés and one drink per person (house selection of wine, beer or soft drink).

Additional Canapés

Speak to our team to discuss any additional options for a customised canapé package tailored to your event.

Post Event Bossley Bar Offer

Enjoy 20% off for post event drinks at Bossley Bar as our way of saying thank you.

Wrist bands can be arranged for your group on request.

Mini Deluxe Beverage Package

Choose either 1 or 2 hour package; includes a selection of Australian sparkling, two whites and two reds, beers and soft drinks, sparkling and juices.

Mini Estate Beverage Package

Choose either 1 or 2 hour package; includes a selection of Australian sparkling, two whites, rosé and two reds, beers and assorted soft drinks, sparkling and juices.

Mini Premium Beverage Package

Choose either 1 or 2 hour package; includes a premium selection of sparkling, three whites, three reds, beers, cider and assorted soft drinks, sparkling and juices.

Mini Free-flowing Cocktail Package

Choose either 1 or 2 hour package; includes a selection of three house cocktails.



PLATED LUNCH & DINNER

Seated Two Course Lunch

- Noisette sourdough, cultured butter
- Choice of entrée or dessert
- Alternating main
- Shared sides
- Chocolates, coffee & tea
- 2 hour deluxe beverage package
- [Ask us about upgrading to a 3 hour package](#)

Seated Three Course Lunch

- Noisette sourdough, cultured butter
- Choice of entrée
- Alternating main
- Shared sides
- Choice of dessert
- Chocolates, coffee & tea
- 3 hour deluxe beverage package

Seated Two Course Dinner

- Two canapés on arrival, Chef’s selection
- Noisette sourdough, cultured butter
- Choice of entrée or dessert dish
- Alternating main with shared sides
- Chocolates, coffee & tea

Seated Three Course Dinner

- Two canapés on arrival, Chef’s selection
- Noisette sourdough, cultured butter
- Choice of entrée
- Alternating main
- Shared Sides
- Choice of dessert
- Chocolates, coffee & tea

Feasting Three Course

- Two canapés on arrival, Chef’s selection
- Noisette sourdough, cultured butter
- Two shared entrees, mains and sides
- Shared dessert
- Chocolates, coffee & tea

*Maximum 100 pax

Feasting Upgrades

Speak to our team to explore additional options and create a bespoke package perfectly suited to your event, from entrée to main or dessert.

Seated menus are only available for events held in Centre Stage & Meeting Place. Minimum 20 guests required for all packages.



PLATED MENU

Entrée

Please select one entree

Local handmade burrata, kale, pickled tomato, Noisette sourdough
Snapper ceviche, nam jim, citrus, coconut, lotus root
Gnocchi cacio e pepe, wild rocket, pecorino, sage, fried onion
Crispy skin Szechuan duck breast, celeriac apple remoulade, oyster mushroom
Grilled prawns, black garlic, annatto pepper butter, fennel salsa
Gippsland beef carpaccio, pink peppercorn, chipotle mayo, watercress, charred onion

Main

Please select two mains, served alternating

Roasted chicken breast, black garlic, king brown mushroom, asparagus
Gippsland eye fillet, parsnip pure, heirloom carrots, charred onion, jus
Pumpkin ravioli, beurre noisette, candied walnuts, sage, ricotta
Atlantic salmon, pea pure, grilled asparagus, herbs, tarragon oil
Porchetta, crackle, pistachio, truffle, apple
Braised lamb shoulder, kohlrabi & apple remoulade, chimichurri

Shared Sides:

Mixed leaves, olive oil, balsamic
Roasted kipfler potatoes, rosemary, pink salt, lemon

Dessert

Please select one dessert

Mango, passionfruit, vanilla tart, mango sorbet, macadamia nut
Chocolate textures, dark choc sponge, milk choc bark, caramelised white chocolate, chocolate mousse
Black tea panna cotta, lychee, miso, orange
Pina colada lamington, pineapple, coconut
Pavlova, vanilla custard, strawberry, rhubarb
Roasted macadamia cheesecake tart, coffee gelato, air rated caramel sponge



FEASTING THREE COURSE

Canapés

Chef's selection of two canapés served on arrival

Entrée

Please select two entrees

Local handmade burrata, kale, pickled tomato, Noisette sourdough

Snapper ceviche, nam jim, citrus, coconut, lotus root

Gnocchi cacio e pepe, wild rocket, pecorino, sage, fried onion

Gippsland beef carpaccio, pink peppercorn, chipotle mayo, watercress, charred onion

Main

Please select two mains

Slow cooked Gippsland lamb shoulder, chimichurri, lemon

High country porchetta, apricot, pistachio, capsicum caponata

Half chargrilled chicken, za'atar crust, preserved lemon

Pan fried barramundi, blistered vine tomato, salsa verde

Slow cooked Gippsland sticky beef short ribs

Sides

Please select two sides

Seasonal greens with basil, sherry vinegar, pine nuts

Roasted kipfler potatoes, rosemary, pink salt, lemon

Harissa baked cauliflower, tahini, sunflower seed

Cos lettuce, roasted pear, mustard cream dressing

Rocket salad, pear, parmesan, apple balsamic

Fried broccoli, green olive, sorrel, cows curd

Dessert

Caramelised apple tart, vanilla bean ice cream

Tiramisu, cocoa nibs, espresso, mascarpone

CANAPÉS

Our canapés packages are ideal for a meeting or conference wrap up, networking, afternoon terrace event or cocktail party.

Hot & Cold Canapés

Tuna tartare, pickled chilli, black sesame, gaufrettes

Whipped goats cheese, pea, truffle, mint tartlets

Gippsland steak tartare tart, dijon mayo, horseradish crème fraiche

Tomato infused croute, dehydrated tomato, Yarra Valley fetta

Lamb rillettes, fennel & herb crumb, seeded mustard

Prawn, crispy potato, lime aioli

Slow cooked beef pie, cheddar cheese, pepper, truffle aioli

Pumpkin flower, tempura, sweet corn, ricotta

Jamon croquette, chimichurri

Peking duck wonton, blackened chilli dressing

Substantials

Roast pulled lamb, potato pure, oregano, smoked almond

Vodka rigatoni, tomato sugo, chilli, ricotta, basil

Pulled pork, milk bun, pico de gallo, chipotle mayonnaise

Grilled chicken skewer, Massaman curry, coriander

Beer battered flathead fillets, chips, tartare sauce

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Charred corn ribs, paprika, jalapeno & lime salsa

Banh mi, crispy pork, chilli, pate, pickled slaw

Orecchiette pasta, cauliflower, peas, dill, mint, spinach, herb pangrattato

Dessert Canapés

Lemon meringue tartlet, vanilla tart, lemon curd, torched meringue

Cannoli, orange, chocolate, macadamia nuts

Coconut panna cotta, mango & pineapple salsa

Selection of macaroon

Selection of mini cheesecake

Profiterole, lychee, strawberry, mascarpone

Selection of mini magnums

CANAPE PACKAGES

Minimum 30 guests required

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

1 Hour Package

Choose two canapés.

2 Hour Package

Choose three canapés and one substantial canapé.

3 Hour Package

Choose four canapés and two substantial canapés.

4 Hour Package

Choose five canapés and three substantial canapés.

5 Hour Package

Choose six canapés and three substantial canapés.

We have recommended canapé packages based on the duration of the event plus we can create a customised canapé selection by adding additional options.

FOOD STATIONS

Enhance your event with our curated food station add-ons. Explore the options below to create a delightful experience for your guests.

Oysters, Caviar & Vodka

Freshly shucked oysters served with Tabasco, lemon and dressings. Selection of caviar bumps served with Belvedere vodka shots.

Seafood

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings, tiger prawns, fresh sashimi, blue swimmer crab, smoked salmon.

Charcuterie

Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread.

Asian

Selection of pork, red bean and vegetarian buns, dumplings and steamed bao buns with variety of fillings:

- Crispy pork belly, crispy prawn cutlet, fried tofu
- Kimchi slaw, coriander, chilli, crunchy Asian salad, Vietnamese mint
- Sriracha, chipotle, mayonnaise
- Crispy shallots, pork floss, peanut crumble

Paella

Spanish chorizo, prawns, calamari, green lip mussels, capsicum, saffron rice.

Mexican

Pulled pork, spiced wagyu beef & chorizo mince, chilli chicken and pulled jack fruit, served with soft tortillas and hard shell tacos.

Topped with your choice of guacamole, sour cream, cheese, chilli, coriander, jalapeños or olives, corn chips and cheese sauce.

Aussie Dessert

Nostalgic Australian dessert station

- Deconstructed pavlova, vanilla cream, fresh berries
- Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate
- Iced VoVo tart, marshmallow, raspberry, coconut
- Gaytime truffles, caramel, milk chocolate

Ice Cream Cart

Treat your guests to a whimsical ice cream cart, serving up a mix of classic favourites and cocktail-inspired creations. Perfect for summer parties, outdoor gatherings, or any celebration that could use a playful (and slightly boozy) twist. Minimum spend applies.

Minimum 30 guests required for all food stations. Asian & Mexican stations are only available for events held in Centre Stage & Meeting Place



BBQ FEASTING MENU

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes.

Antipasto & Charcuterie Grazing Station

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh, Noisette bread

Live BBQ Station from the Green Egg

Sticky lamb ribs, Gippsland

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun

Prawn cutlet, chilli, garlic, coriander

Corn ribs, paprika, olive oil, chipotle sauce

Octopus, chorizo, salsa verde

Bourbon glazed beef short rib

Sides

Celeriac & apple slaw

Crispy potato, duck fat, rosemary, parmesan

Charred greens, smoked almond pangrattato

Radicchio, pickled fennel, orange, balsamic, olive oil

Dessert

Mini Magnum ice creams

Minimum 100 guests.
Only available for Bossley Rooftop exclusive events.



BEVERAGE PACKAGES

Explore our beverage offering below to find the perfect fit for your occasion. Choose from a range of 2 to 5-hour beverage packages, each offering a thoughtfully curated selection to suit your event.

Deluxe

Choose from 2-5 hour packages; includes a selection of sparkling, two whites and two reds from Zilzie BTW, beers, soft drinks, sparkling water and juices

Estate

Choose from 2-5 hour packages; includes a selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

Premium

Choose from 2-5 hour packages; includes a premium selection of Australian and NZ wines including a sparkling, three whites, three reds, beers, cider, soft drinks, sparkling water and juices.

King Valley

Choose from 2-5 hour packages; includes a selection of premium wines from Dal Zotto Winery from King Valley, Victoria. Including a prosecco, two whites, rosé and two reds, a selection of beers, cider, soft drinks, sparkling water and juices

Free-flow Cocktails

Choose either 2 or 3 hour free-flow cocktails; includes a selection of three house cocktails.

Non-Alcoholic

Choose either 3 or 4 hour non-alcoholic package; includes Non 0% wine alternative and beers and assorted soft drinks, juices, still and sparkling water



BEVERAGE PACKAGES

DELUXE

SPARKLING

Zilzie BTW Sparkling, Murray Darling

WHITE

Zilzie BTW Chardonnay, Murray Darling
Zilzie BTW Sauvignon Blanc, Murray Darling

RED

Zilzie BTW Pinot Noir, Murray Darling
Zilzie BTW Shiraz, Murray Darling

BEER

Carlton Draught
Stone & Wood
Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices,
still and sparkling water

ESTATE

SPARKLING

Marty's Block Brut Cuvee, SA

WHITE

Motley Cru Pinot Grigio, VIC
Cloud Street Sauvignon Blanc, VIC

ROSÉ

Dalfarras Rosato Rose, VIC

RED

Marty's Block Cabernet Shiraz, SA
Cloud Street Pinot Noir, VIC

BEER

Carlton Draught
Stone & Wood
Great Northern Super Crisp

NON-ALCOHOLIC

Assorted soft drink, juices,
still and sparkling water

PREMIUM

SPARKLING

Mumm Marlborough Brut Prestige, NZ

WHITE

Frogmore Creek Riesling, TAS
Hentley Farms V&V Chardonnay, SA
Yabby Lake Pinot Gris, VIC

ROSÉ

Dominique Portet Rose, VIC

RED

Tar & Roses Shiraz, VIC
Sticks Pinot Noir, VIC
La Boca Malbec, AR

BEER & CIDER

Carlton Draught
Asahi
Great Northern Super Crisp
Somersby Cider

NON-ALCOHOLIC

Assorted soft drinks, juices,
still & sparkling water

BEVERAGE PACKAGES & UPGRADES

KING VALLEY

Premium Italian varietals from Dal Zotto
Winery, King Valley Victoria

SPARKLING

'Pucino' Prosecco

WHITE

Pinot Grigio

Arneis

ROSÉ

Rosato

RED

Sangiovese

Barbera

BEER

Carlton Draught

Asahi

Great Northern Super Crisp

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

FREE-FLOW COCKTAILS

Select three from the following:

Four Pillars Bloody Shiraz Gin Spritz

Four Pillars Spicy Pineapple Margarita

Four Pillars Yuzu & Peach Gin Spritz

NON-ALCOHOLIC

NON-ALCOHOLIC WINE

Selection of NON 0% Wine Alternatives

NON-ALCOHOLIC BEER

Peroni Nastro Azzuro 0.0*

EMMA & TOM'S JUICE

Cloudy Apple

Green Power

Kickstarter

OJ

SOFT DRINK

Strangelove Premium Lo-Cal Mandarin Soda

Assorted Soft Drink

Still and Sparkling Water

**Less than 1% ABV*

DRINKS UPGRADES

BEER & CIDER PACKAGE

Add an additional beer to your package of choice

Carlton Draught

Little Creatures Pale Ale

Peroni 'Nastro Azzuro'

Asahi 'Super Dry'

Great Northern Super Crisp

Stone and Wood Pale Ale

Balter XPA

Balter Captain Sensible

Matso's Ginger Beer

Corona

Heineken

Somersby Apple Cider

Peroni 'Nastro Azzuro' 0.0%

FREE-FLOW COCKTAILS UPGRADE


Choose from 1-3 hour free-flow cocktails to add to
your existing beverage package

SPIRITS ON CONSUMPTION

Add a selection of spirits to your event,
charged on consumption

COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event,
charged on consumption



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ENQUIRIES

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