



BUSINESS EVENTS

MENU PLANNING GUIDE

RYDGES

RESORT • HUNTER VALLEY

FOOD PHILOSOPHY

Behind the Vines

We believe there are three key ingredients when creating original, beautifully crafted meals:

1. Regionally sourced, fresh produce
2. Meticulous attention to detail
3. Food created with a sense of pride

When we create a new dish, we draw upon the experiences you will receive when tasting and enjoying it. Whether sitting down in groups, roving in breaks or on the run between sessions, our menus have been created to cater for you.

Wine Matched To Your Event

Home to over 150 world-recognised wineries producing a wide array of fine wines reflective of their origin. Today, the Hunter Valley is one of Australia's most famous wine regions, evident since its foundation. Our wine list is seasonally rotated to showcase the different styles and regions in the Hunter.

Supporting Fresh & Local

Let us take you on a culinary journey through the Hunter Valley and New South Wales region. Embracing regional food and wine is what we do. We strive to support local Hunter producers and suppliers. Our chefs source the best seasonal ingredients from producers, farmers and winemakers across the region and state.





SIGNATURE EVENTS

“Creating truly memorable moments for your delegates that express a fresh food philosophy.”

For any conference/event, nourishing your staff, delegates or visitors with quality catering options is key to their engagement and ensures participation to deliver memorable outcomes for your event.

Our signature events are designed to cater for larger groups and are hosted outdoors on the grounds of Rydges Resort Hunter Valley.

Our food philosophy is focused on ‘behind the vines’ using fresh seasonal produce from across the Hunter Valley wine country and regional NSW. Our menu is inspired by many different cultures to deliver a culinary delight your attendees will truly enjoy.

HARVEST HUNTER*

\$215PP

Minimum 250 guests

Showcasing the best in fresh local Hunter Valley produce, a Harvest Hunter event will surprise and delight your delegates with a celebratory-style experience. Take in the sights and smells as suckling meats roast slowly over coals, freshly prepared using native Australian flavours resulting in a truly memorable experience.

Off The Spit

Pukara whole lamb roasted over coals (GF, DF, NF)
Saltbush & lemon lamb shoulder, labna, tabbouleh & flatbread

Kiyapa Pan

Desert lime infused banana prawns

Parray Pastures

A selection of the ripest Hunter Valley cheeses from local dairies (GF)
Olives from local growers, including Woodland Olive Groves (GF, DF, NF)
Selection of charcuterie, local & hand made (GF)
Smoked wattle seed & shallot potato salad (GF)

Market Vegetables

Charred cabbage, macadamia & vincotto (GF)
Slow braised eggplant, bush tomato chutney & Warrigal greens (GF, DF, NF)
Native thyme-roasted brasicas (GF, NF, GF)
Roasted heirloom carrot, sorrel & herb vinaigrette (GF, DF, NF)

Backyard BBQ

Lemon myrtle barramundi (GF, NF)
Wattle seed & quandong chicken (GF, DF, NF)
Sticky Davidson plum pork belly (GF, DF, NF)
Mountain pepper beef skewers (GF, DF, NF)

Dessert

Strawberry gum meringue & seasonal fruit (GF, NF)
Assorted cakes
Handcrafted chocolate & nougat bars

Includes: 4-hour 'The Winery Tour' beverage package
Sparkling wine
White & red wine
Sydney Brewery tap beer, light and non alcoholic beer

* Event is subject to weather conditions
Dietary information GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VE = Vegan

EAT STREET*

\$155PP

Minimum 100 guests

Bring a unique atmosphere to your conference or event with Eat Street.
Featuring a stall layout, let your delegates pick and choose from a diverse menu.

Bao Shack

Tempura prawn, spicy mayo & pickled slaw
Crispy miso mushrooms & pickled slaw (V)

The Nasi

Tofu & vegetable, sweet & spicy nasi goreng (DF)
Crispy chicken, sweet & spicy nasi goreng (DF)

Wok This Way

Wok fried ginger & garlic prawns (GF, DF)
Caramel lemongrass pork belly (GF, DF)

Soup Kitchen

Laska - vegetarian, chicken (V, DF)
Tom yum - vegetarian, chicken (V, DF)

Mings Dynasty

Steamed & fried dumplings - pork, vegetarian, prawn served with
chilli peanut & kaffir soy dipping sauces

Dojo

Assorted sushi rolls & nigiri (GF, DF, VE)
Chicken yakitori skewers (DF)
Miso & caramel eggplant (V, DF)

** Event is subject to weather conditions.
Dietary information GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VE = Vegan*

Dessert

Mochi balls
Coconut, lychee pineapple tapioca (VE, GF, DF)
Black sticky rice pudding (VE, GF, DF)

Includes: 4-hour ‘The Winery Tour’ beverage package

Sparkling wine
White & red wine
Sydney Brewery tap beer, light and non alcoholic beer

Your Event is Uniquely You

Looking for something not listed or want to add something unique to your event? Reach out to the sales and planning team to discuss how we can create and curate bespoke events tailored to you.

Street food stalls
Themed menus for gala dinners
Food truck events

Signature Event Add-Ons

The following items can be added to your stalls to suit your event’s personality.

Paella
Spit
Doughnut stall
Oyster bar

QUICKSTART BREAKFAST

\$ 21.50 P P

Served standing up

Freshly sliced seasonal fruits (GF, V, DF)

Berry yoghurt parfait topped with granola (GF, V)

Fresh baked Danish pastries & mini muffins (V)

The Juice Farm orange & apple juice

Vittoria coffee & selection of artisan teas

Add any of the below for \$7.50 per item per person

Mushroom and zucchini frittata (GF, V)

Bacon & egg muffin with hollandaise

Caramelised onion & goats cheese tartlet (V)

Smoked salmon & crème fraiche pancake

Mushroom cap with avocado and feta (GF, V)



PLATED BREAKFAST

\$42PP

Minimum 30 guests

Treat your delegates to a delicious two-course breakfast worthy of any café.

Inclusive selections

- Selection of The Juice Farm juices
- Vittoria coffee & selection of artisan teas
- Infused water

Choose one of the following items to be pre-set on the table for arrival

- Apple & coconut bircher muesli (V)
- Fresh fruit salad with berry yoghurt (V)
- Yoghurt parfait with toasted granola and berries (GF, V)
- Danish plate (2 x freshly baked Danishes)
- Estate honey coconut & chia seed pudding with freeze-dried fruits (GF, V, DF)

Hot Items

Please choose one item

- Smashed avocado
Eggs on sourdough toast with bacon, avocado, dukkah & Binnorie Dairy fetta
- Eggs benedict
Smoked leg ham, wilted spinach, & eggs on sourdough toast with hollandaise
- Mediterranean breakfast (V)
Shakshouka, grilled halloumi, eggs on sourdough toast & light herb salad
- Hunter breakfast
Scrambled eggs, thick-cut bacon, breakfast sausage, slow roasted tomato & sautéed mushrooms with sourdough
- Lovedale breakfast (V)
Scrambled eggs, slow-roasted tomato, wilted spinach, smashed avocado & mushrooms with sourdough

BREAKFAST BUFFET

\$ 4 4 . 5 0 P P

Minimum 30 guests

Bakery

Freshly baked Danish and croissants served with butter, preserves & estate honey

Cold

Yoghurt parfait with toasted granola & berries (GF, V)

Fresh-cut seasonal fruits (GF, V, DF)

Hot

Thick-cut bacon

Free-range scrambled eggs

Breakfast sausages

Potato & herb rosti or hash brown

Sautéed mushrooms

Slow-roasted tomato

Inclusive Selections

Selection of The Juice Farm juices

Vittoria coffee & selection of artisan teas

Infused water





BREAKFAST ADD ONS

\$10 PP PER ADD-ON

Freshly Squeezed

Three freshly squeezed juices added to your breakfast

Freshly Picked - served at the centre of the table

Seasonal fresh fruit platters & vegetable crudites with dip (GF, V, DF)

Smooth Moves

Choice of three mini smoothies added to your breakfast (GF, V)

FULL DAY DELEGATE PACKAGE

Minimum 15 guests

Includes

Use of main meeting/conference venue from 8am – 5pm

1 x flipchart in main venue

Bowl of fresh fruit available throughout the day

Morning and afternoon tea served with juice or soft drinks, along with an exclusive barista coffee cart & a selection of teas

Nourishing buffet or working lunch

Notepads, pens, mints & iced water

Morning and afternoon tea items are catered to one piece per person.

Please speak with your event planner prior to your event if you wish to adjust.



HALF DAY DELEGATE PACKAGE

Minimum 15 guests

Includes

Use of main meeting/conference venue from 8am – 12pm or 1pm – 5pm

1 x flipchart in main venue

Bowl of fresh fruit available throughout the day

Morning and afternoon tea served with juice or soft drinks, along with an exclusive barista coffee cart & a selection of teas

Nourishing buffet or working lunch

Notepads, pens, mints & iced water

Morning and afternoon tea items are catered to one piece per person.

Please speak with your event planner prior to your event if you wish to adjust.



DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Monday | South American

Morning Tea

- Mini chocolate doughnut
- Chorizo & spinach tart
- Whole fruit
- Vittoria coffee & artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- Roasted corn, coriander, pickled onion & feta salad (V, GF)
- Sweet potato & mint chimmichurri salad (V, DF, GF) Hots

Hot Items

- Mole black bean casserole (V, GF, DF)
- Ecuadorian pork with agrio sauce (GF, DF)
- Tempero baiano roasted chicken (GF, DF)
- Red rice (GF, DF)

Desserts

- Mousse de maracuja (passionfruit mousse) sweet condensed milk, cream & passionfruit (GF)
- Assorted cakes

Afternoon Tea

- Portuguese tart
- Gourmet beef sausage roll
- Whole fruit
- Vittoria coffee & artisan tea selection
- Soft drinks

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Tuesday | Middle Eastern

Morning Tea

- Saffron & cardamom churro
- Spinach & feta pide (V)
- Whole fruit
- Vittoria coffee and artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- Persian jewelled rice, pomegranate & labna (GF, V)
- Moroccan chickpea salad (V)

Hot Items

- Baharat marinated chicken, olives & raisins (GF, DF)
- Lamb shawarma, pickled red onion & preserved lemon (GF, DF)
- Ful medames (V, GF, DF)

Condiments

- Flat bread
- Hummus

Desserts

- Mamounia (V) (Syrian semolina dessert)
- Assorted slices

Afternoon Tea

- Pistachio lemon saffron arancini (V)
- Mini polenta cake (GF)
- Whole fruit
- Vittoria coffee & artisan tea selection
- Soft drinks

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Wednesday | Asian

Morning Tea

- Tom yum rice ball
- Mini red fruit doughnut
- Whole fruit
- Vittoria coffee & artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- Vegetable mie goreng (GF, DF)
- Vegetable larb (GF, DF)

Hot Items

- Korean BBQ chicken
- Rice furikake (GF, DF)
- Malaysian beef rendang (DF)
- Braised tofu (VE, GF, DF)

Desserts

- Coconut & lychee tapioca (GF, DF)
- Assorted slices

Afternoon Tea

- Green tea tiramisu
- Curry puff (V)
- Whole fruit
- Vittoria coffee & artisan tea selection
- Soft drinks

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Thursday | The Adriatic

Morning Tea

- Pastizzi ricotta & spinach
- Coffee walnut slab
- Whole fruit
- Vittoria coffee & artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- Rainbow vegetable salad (GF, DF, V)
- Fennel, raddichio, artichokes & parmesan salad (GF, DF, V)

Hot Items

- Chicken cracked olive & al limone (GF, DF)
- Croatian paštica (beef stew) (DF, GF)
- Lemon & herb fennel rice (GF, DF, VE)
- Baked eggplant, tomato & beans (VE, GF, DF)

Desserts

- Sutlijaš (Balkan rice pudding) (GF, V)
- Sliced fruit
- Assorted cakes

Afternoon Tea

- Palmier
- Beef & burgundy pie
- Whole fruit
- Vittoria coffee & artisan tea selection
- Soft drinks

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Friday | Australian

Morning Tea

- Beef sausage roll
- Lemon meringue pie
- Whole fruit
- Vittoria coffee & artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- Zucchini, bacon & lemon myrtle pasta salad
- Charred cabbage, apple & macadamia slaw (V)

Hot Items

- Charcoal chicken breast with sweet onion jus (GF, DF)
- Lamb medallions with minted rosemary sauce (GF, DF)
- Cauliflower & broccoli bake (GF, DF, VE)

Desserts

- Vanilla slice
- Seasonal fruit platters (GF, NF, DF)

Afternoon Tea

- Vegemite scroll
- Lamingtons
- Vittoria coffee & artisan tea selection
- Soft drinks
- Whole fruit

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Saturday | Around The World

Morning Tea

- Apple crumble tart
- Vegetable gyoza
- Whole fruit
- Vittoria coffee & artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- Quinoa & tabbouleh salad (GF, NF)
- Waldorf (GF)

Hot Items

- Mustard & chardonnay chicken, greens (GF)
- Artichoke, pesto & baked eggplant (V)
- Spicy beef bibimbap (DF)
- Steamed rice & pickled veg (GF, DF, NF)

Desserts

- Apple & custard tart
- Sliced fruit

Afternoon Tea

- Cheese & onion twist
- Mini chocolate churro
- Whole fruit
- Vittoria coffee & artisan tea selection
- Soft drinks

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

DAY DELEGATE PACKAGE MENUS

Minimum 15 guests

Sunday | United Kingdom

Morning Tea

- Scones jam & cream
- Cornish pasty
- Whole fruit
- Vittoria coffee & artisan tea selection
- Selection of juice from The Juice Farm

Lunch

Salads

- English garden salad with mustard dressing (GF, DF, VE)
- Greens, almonds & lemon salad (GF, V)

Hot Items

- Traditional roasted beef & gravy (GF, DF)
- Roasted thyme & garlic vegetables (DF, GF, VE)
- Herb chicken & green beans (GF, DF)
- Parmesan & olive potatoes (GF)

Desserts

- Sticky date pudding
- Fruit

Afternoon Tea

- Shepherds pie
- Caramel slice
- Whole fruit
- Vittoria coffee & artisan tea selection
- Soft drinks

*Morning and afternoon tea items are catered to one piece per person.
Please speak with your event planner prior to your event if you wish to adjust.*

HUNTER VALLEY PICNIC

FROM \$20PP

Minimum 15 guests

Providing the option of a takeaway lunch to have on departure or enjoy on the resort grounds.

Enjoy a picnic box filled with the following:

Gourmet Picnic box

\$45.00 Per Person

- Gourmet sandwich/roll/wrap
(GF/V available)
- Cheese and crackers
- Piece of fresh fruit
- Sweet item
- Chocolate/muesli bar
- Juice/water/soft drink

Classic Picnic box

\$20.00 Per Person

- Gourmet sandwich/roll/wrap
(GF/V available)
- Piece of fresh fruit
- Sweet item
- Juice/water/soft drink



SHARE PLATTERS

FROM \$65

One platter caters for 8-10 guests

Pokolbin Ploughman’s Platter

\$120.00

A selection of Hunter Valley cheeses alongside hand-made charcuterie and locally grown olives, all paired with grilled and marinated accompaniments, condiments and crisp breads

Hunter Valley Cheese Platter

\$100.00

A selection of Hunter Valley cheeses (*including one soft cheese, one hard cheese, and one ripened cheese*) served with crisp apple, fruit and nut mix, fig paste, muscatels, crisp breads and grissini

Antipasto Platter

\$70.00

A selection of grilled and marinated vegetables, with locally grown Woodland Olive Grove olives and assorted condiments and crisp breads

Fried Food Platter

\$120.00

Choose any four fried food favourites below:

- Salt and pepper squid (DF)
- Spring rolls (V, DF)
- Tempura prawns (DF)
- Vegetable samosas (V)
- Vegetarian arancini (GF, V)
- Cocktail fish pieces (10 per platter)
- Karaage chicken bites
- Aloo bonda (GF, V)

Dessert Platter

\$100.00

Petit four friands, mini tarts, profiteroles, chocolate almond brownies, lemon cheesecake, red velvet

Mini Pie & Sausage Roll Platter

\$120.00

A selection of gourmet pies and sausage rolls with hand-made fillings served with condiments

Sushi Platter

\$100.00

Assorted nori rolls carefully crafted and served with soy sauce and wasabi
Vegetarian options available

Sandwich & Wrap Platter

\$85.00

6 x wraps cut into 2 (12 pieces)
5 x sandwiches cut into 4 (20 pieces)
Gluten-free platter available - \$95.00 per platter

Fresh Fruit Platter

\$65.00

Selection of seasonal fresh fruit sliced and plattered

CANAPÉ MENUS

FROM \$35PP

Minimum 20 guests

Classic Selection

\$35.00 per person

Your choice of 2 hot and 2 cold canapés
(30 minute service)

Cold Canapés

- Beetroot & feta (V)
- Cherry tomato, caramelised onion & goats cheese tart (V)
- Heirloom baby vegetable skewers (VE, GF)
- Peking duck crepe with hoisin
- Oysters with yuzu & togarashi (GF, DF)
- Assorted sushi with soy & wasabi (GF, DF)
- Prawn rice paper roll soy & lime (GF, DF)
- Smoked salmon & ricotta blinis (GF)
- Thai beef skewer with nam jim (GF, DF)
- King crab & native spiced leek tart (DF)

Executive Selection

\$48.00 per person

Your choice of 3 hot and 3 cold canapés
(1 hour service)

Hot Canapés

- Pistachio lemon & saffron croquette (V)
- Asian beef skewers
- Karaage chicken
- Pork belly bites sticky sauce (GF, DF)
- Tandoori chicken skewer with mint yoghurt (GF)
- Prawn on a lemongrass skewer
- Beef wellington
- Pumpkin & goat cheese b'stilla (V)
- Vegetable dumpling with pickled seaweed (V)
- Thai fish cakes
- Lamb kofta (DF)
- Pumpkin aranchini (V)
- Truffle mushroom arancini (V)

Premier Selection

\$58.00 per person

Your choice of 3 hot and 3 cold canapés
(1.5 hour service)

Grazing Boxes | \$14.50 Per Item

Add any of the below to your selection

- Tom yum prawn noodles
- Mediterranean rissoni & charcuterie
- Chicken nasi goreng
- Japanese noddle bowl (V)
- Dhal & coconut rice (VE)
- Beef nachos (GF)
- Mussels in white wine
- Prawn & herb roll
- Mini bratwursts
- Fisherman's basket (+\$4 per person surcharge)

BUFFET MEAL OPTIONS

FROM \$84PP

Minimum 30 guests

The Hunter BBQ

\$84.00 per person

Cold

- Charcuterie platter
- Freshly baked bread rolls
- Semi-dried tomato & basil potato salad (GF)
- Buttermilk & horseradish slaw (GF)

Hot

- Spanish chorizo (DF)
- Beef skewers, chimichurri (GF, DF)
- Lemon & herb roasted chicken (GF, DF)
- Roasted honey root vegetable & chickpea (V, GF, DF)
- Pork belly, pear & sage

Desserts

- Sliced fresh seasonal fruit
- Assorted French pastries and cakes

The Vines Buffet

\$99.00 per person

Cold

- Charcuterie platter
- Freshly baked bread rolls
- Mediterranean rissoni salad (DF)
- Fennel, beetroot, feta & mixed leaf (GF)

Hot

- Five spice & orange pork belly (GF, DF)
- Lamb rump, dark berry jus (DF, GF)
- Chicken, lemon & tarragon (Df. GF)
- Japanese eggplant, braised tomato & zucchini (GF, DF, VE)
- Smoked garlic potato (GF, DF)
- Baked mac & cheese

Desserts

- Sliced fresh seasonal fruit
- Assorted French pastries and cakes

The Valley Buffet

\$115.00 per person

Cold

- Charcuterie platter
- Freshley baked bread rolls
- Roasted vegetable and frisee salad (GF, DF)
- Fennel & savoy slaw, parmesan caper dressing (GF)
- Black garlic & speck potato salad (GF)

Hot

- Roasted striploin, seeded mustard jus & vine ripened tomatoes (GF, Df)
- Mediterranean chicken, tomato, onion & olives (GF, DF)
- Baked barramundi with native spiced broth & fennel (GF, DF)
- Lamb pakuwa with coriander & coconut yoghurt (GF, DF)
- Baked mac & cheese
- Roasted spiced brassicas (VE, GF, DF)
- Moroccan pilaf rice (GF, DF)

Desserts

- Sliced fresh seasonal fruit
- Assorted French pastries & cakes
- Warm sticky date pudding
- A selection of Hunter Valley cheeses (*including 1 soft cheese, 1 hard cheese, 1 ripened cheese*) served with crisp apple, fruit and nut mix, fig paste, muscatels, crisp breads and grissini

UPGRADE YOUR BUFFET

Australian Prawns

\$18.00 per person

(4-6 prawns per person)

Fresh Australian prawns served with lemons and a range of traditional and modern condiments

East Coast Oysters

\$15.00 per person

(3 oysters per person)

Freshly shucked East Coast Oysters served with lemons and a range of traditional and modern condiments

Sushi

\$10.00 per person

Assorted nori rolls carefully crafted and served with soy sauce and wasabi

Vegetarian options available

Gourmet Selection Of Sweet Tarts

\$10.00 per person

(3 tarts per person)

Tasty selection of tarts, including chocolate, lemon meringue and mixed fruits

Carvery

POA Per Person

Please speak to the sales and planning team to discuss having a chef-curated carvery added to your buffet

Antipasto

\$7.50 per person



PLATED LUNCH & DINNER OPTIONS

“Our plated lunch and dinner menus are ideal for formal sit-down events such as a sponsor lunch or gala dinner”

With various spaces available to host a sit-down lunch or dinner, Rydges Resort Hunter Valley is the perfect place to host your next event.

Let us create a themed meal to suit your requirements, matched with our wide selection of wines available in a two or three-course meal.

Two course set menu: \$79.00 per person

Three course set menu: \$93.00 per person

Alternate serve: \$5.00 per person per course
(max. of 2 choices per course)



PLATED LUNCH & DINNER MENUS

Minimum 30 guests

Entrée

Kingfish ceviche, blood orange, coconut, cucumber & watermelon radish (GF, DF)
Korean caramel pork belly, daikon & charred cabbage (DF)
Heirloom beetroots, pistachio, goats curd & olive (V, GF)
Duck breast, cherry, fennel & apple (GF, DF)
Typhoon shelter prawns, cucumber & yuzu corn (DF)
Grapes, buffalo mozzarella, nut cluster (V, GF)
Chicken liver pate, baby fig, ciabatta & pickle
Beef tataki, artichoke, ponzu & green onion (DF)
Sous vide chicken, curry pumpkin puree, enoki & fried curry leaf (GF, DF)
Miso mushroom, black garlic & smoked celeriac (VE, GF)

Main

Chicken supreme, truffle mushroom ketchup, smoked potato fondant & charred leek (GF)
Soft herb polenta, leek, caramelised onion, greens & walnut (VE)
Roasted lamb rump, minted pea, pickled onion & barley (GF, DF)
Master stock beef cheek, beetroot, edamame & cipollini (DF) (+ \$5 for tenderloin)
Pork belly, beetroot, pepper berry, kipfler & samphire (GF, DF)
Heirloom tomato & barley risotto, Persian feta & kale (V)
Monkfish, squid ink & chardonnay white bean cassoulet (GF)
Glazed duck leg, celeriac puree, puy lentil, olive relish (GF)
Barramundi, sweet potato, sprouts, caper beurre noisette (GF)
Beef tenderloin, parsnip, heirloom carrot, cavalo nero, jus (GF, DF)

Dessert

Panna cotta, lemon myrtle & macadamia (GF)
Raspberry pebble, dark chocolate & coconut (VE, GF)
Lychee rose, rose mousse, lychee raspberry compote & biscuit crumble
Tiramisu, green tea, yuzu & black sesame
Chocolate praline, dulce de leche & hazelnut
Eaton mess, mango, mint & lime (GF)



BEVERAGE PACKAGES

FROM \$38 PP

The Winery Tour

- \$38 pp | 1 hr
- \$46 pp | 2 hrs
- \$54 pp | 3 hrs
- \$60 pp | 4 hrs

Wines

Choice of any 3 wines

Sparkling

Brokenwood 8 Rows Sparkling

White

First Creek Botancia Chardonnay
De bortoli DB Winemaker Range
- Sauvignon Blanc

Red

First Creek Botancia Shiraz
De bortoli DB Winemaker Range
- Cabernet Sauvignon

Beer

James Boag Light - Bottled

And a choice of 1 tap beer

Sydney Brewery Lager
Sydney Brewery Pale Ale

Non Alcoholic

Great Northern Zero
McGuigan Zero Sauvignon Blanc
Selection of soft drinks and juices

Package Upgrades

Additional beers and wines are available from
our extended list on a consumption basis.

Hunter Valley Favourites

- \$45 pp | 1 hr
- \$55 pp | 2 hrs
- \$63 pp | 3 hrs
- \$70 pp | 4 hrs

Wines

Choice of any 4 wines

Sparkling

Peterson House Gateway
Bimbadgen Sparkling Semillon

White

Audrey Wilkinson Semillon
Tyrrell's Hunter valley Chardonnay
Briar Ridge "Which Way" Pinot Gris
Tulloch Verdelho

Red

Leogate Gatecrasher Shiraz
Audrey Wilkinson Tempranillo
Tyrrell's old Winery Pinot Noir
Tulloch Cabernet Sauvignon

Rosé

Audrey Wilkinson Rosé

Beer

James Boag Light - Bottled
And a choice of 2 tap beers

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Brewery Pilsner

Non Alcoholic

Great Northern Zero
McGuigan Zero Sauvignon Blanc
Selection of soft drinks and juices

NOTE: Depending on final numbers and type of package there may be additional costs associated with security, as per our RSA guidelines.

IMPORTANT INFORMATION

Responsible Service Of Alcohol

Rydges Resort Hunter Valley is committed to patron care. We adhere entirely to the Liquor Act, especially regarding the responsible service of alcohol. The act states, "All licensees, nominees and staff of licensed premises have a responsibility to ensure that the liquor is sold and supplied to patrons in a responsible manner". It is also an offence to supply and allow liquor to be sold to or consumed by a person under the age of 18 years or unduly intoxicated.

Public Holidays

A 15% surcharge will apply for all NSW Public Holidays.

GST

All prices include GST and are subject to change due to government legislation.

Minimum Numbers

A surcharge will apply should minimum numbers not be met for any particular menu.

Special Dietary Requirements

Our team of qualified chefs takes great care in preparing menu items; however, some food products may contain allergens to which individual guests may be allergic. Your Rydges Meetings Planner will be available before your event to discuss any special dietary requirements with you.

Food Safety

The team at Rydges Resort Hunter Valley take great pride in holding a HACCP. (Hazard Analysis Critical Control Point) Food Safety System Certification. This ensures that we consistently deliver a high-quality product whilst complying with the international codex principles of HACCP.

Event Service Surcharge

Minimum catering numbers for any private dinner events/functions are 30 guests. Cash bars are only available on request at the time of booking and are subject to the Resort Management Team's discretion. A minimum beverage spend will be advised, should this not be achieved, and the difference will be charged as a surcharge. Events that are catered for or continue after midnight attract a \$1500.00 minimum surcharge.

All prices are correct at the time/date of publication; however, Rydges Resort Hunter Valley reserves the right to change prices and content without notice due to market conditions.

All food and beverage consumed in meeting rooms, restaurants, bars, public and function areas must only be what the Resort has provided.

Security

The Resort upholds the principles of Responsible Service of Alcohol. In accordance with the liquor license applicable to these premises, the Resort reserves the right to refuse service to persons suspected of being under the age of eighteen (18) years and to any person who shows signs of intoxication. The Resort also reserves the right to remove the offending guest/s from the premises or to close the bar entirely. In these circumstances, the Event Manager will be notified and will be invited to assist in the removal of any offending guests.

Important note: Functions with delegates on a beverage package of more than 2 hours require the following Crowd Controllers at the organiser's expense (prices available from your Rydges Meeting Planner). Please note this will also apply to late-night bar requests.
100 - 200 attendees, 1 crowd controller
201 - 300 attendees, 2 crowd controllers
301 - 400 attendees, 3 crowd controllers
401 - 500 attendees, 4 crowd controller
501 - 600 attendees, 5 crowd controller
601 - 700 attendees, 6 crowd controller

We thank you in advance for your support throughout your event.

An aerial photograph of the Rydges Resort Hunter Valley. The resort features a large, modern building complex with multiple wings, surrounded by lush green golf courses and dense forests. In the background, rolling hills and a small body of water are visible under a clear blue sky.

RYDGES

RESORT • HUNTER VALLEY

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ENQUIRIES

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rydges.com/huntervalley

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