



THANK YOU for considering us

On behalf of Ryde-Parramatta Golf Club, along with our Board and Membership we thank you for considering our club for your event!

At Ryde-Parramatta Golf Club functions and events are incredibly important to us and we endeavor to work closely with you to create an experience you and your guests will enjoy.

Overlooking the lush green fairways, our event space is the ideal backdrop for all your celebrations - from birthdays, christenings, anniversaries, engagements, baby showers, school formals and more. Ryde-Parramatta Golf Club is dedicated to working with you to create a memorable experience.

We can't wait to be a part of your event! To secure a date, please contact our Event Manager to confirm availability, complete our booking form and process a deposit in order to confirm your event.

Please feel free to contact our Events & Functions Manager.

 $\square$  (02) 9874 1204

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events@rydeparramatta.com.au





## THE TUDOR ROOM | 300 sqm

The ideal backdrop for gala dinners, product launches, banquets and performances. With an adjoining terrace overlooking the course and a fully functioning fireplace, this unique space is perfect all year round.

CAPACITY: 50 - 200 | ROOM HIRE: \$800 per day

## THE FAIRWAY ROOM | 54 sqm

With views over the fairway this light and airy room is perfect for meetings, training sessions or intimate dinners.

CAPACITY: 26 - 40 | ROOM HIRE: \$400 per day

## THE BOARDROOM | 50 sqm

Perfect for small meetings or training sessions this heritage style room is set with a large boardroom table and luxurious oversized chairs. This room can be used as a secretariat for larger events requiring an office or organiser space.

CAPACITY: 10 | ROOM HIRE: \$200 per day





- Complimentary car parking for up to 200 cars
- Three function rooms
- Capacity for up to 200 seated or 350 standing guests
- Flexible catering options
- Large dancefloor (5.2m x 8.2m)
- Three covered terraces
- Open log fireplace
- Close proximity to hotels
- Preferred supplier reference list



1/2HR CANAPES SERVICE ON ARRIVAL chef selection of 3 cananpes	\$20 PP
COCKTAILS ON ARRIVAL selection vary depending on number of guests	\$20 PP
CAKEAGE wedding cake individually cut and plated per person	\$4 PP
ANTIPASTO PLATTER served per table on arrival	\$100
CHEESE PLATTER served per table on arrival	\$100

## PLATED

Our Executive Chef uses fresh and seasonal produce to create meals sure to delight your guests! Our plated options are great for a sit down dining experience.

Room hire is offered complementary with all plated events.

## TWO COURSE \$80 PER PERSON

• Alternate serve entrée and main or main and dessert

## THREE COURSE \$100 PER PERSON

• Alternate serve entrée, main and dessert

## FOUR COURSE \$120 PER PERSON

- Half hour chef selection canapes on arrival 2 choices
- Alternate serve entrée, main and dessert

Minimum of 30 adults apply All Sunday functions are subject to a 10% surcharge All Public Holiday functions are subject to a 15% surcharge





## **ENTREE**

- Pastrami Cured Salmon with goat's cheese mouse (GF)
- Mushroom Arancini with truffle aioli and porcini dust (VG)
- Heirloom Tomato Bruschetta with basil feta salsa Verde and house dressing on chargrilled sourdough (VG)
- Chicken Roulade Sous Vide Chicken

  Breast Fillet stuffed with bacon mushroom

  and spinach and mozzarella served with

  cream sauce (GF)

## MAIN

- Herb & Lemon Marinated Chicken Supreme served with Paris mash and tomato white wine sauce (GF)
- Crispy Skin Barramundi with chili anchovy and capers mash, lemon butter (GF)
- Pan Seared Atlantic Salmon with green pea and lemon mash & asparagus salsa Verde (GF)
- Moroccan Cauliflower Steak lemon and herb
  mash, steamed vegetables with sumac dressing
  (VG, V, GF)
- House-Made Potato Gnocchi with spinach
  mushroom & sage burnt butter (VG)
- Porchetta Roasted stuffed pork belly served with potato puree, steamed vegetables & sage burnt butter
- Grilled Eye Fillet with potato gratin, baby vegetables and café de Paris butter (GF)
- Slow Cooked Beef Brisket in red wine sauce served with paris mash and wilted spinach



## DESSERT

- Sticky Date Pudding

  with butterscotch sauce
- Coconut Panacotta

  with lime & strawberry syrup (GF)
- Vanilla Cream Brulee (GF)
- Lemon Tart
- House-Made Chocolate Brownie

  with chocolate garnish

## CHILDREN'S MEALS

(12 YEARS & UNDER) \$40 PER CHILD

## MAIN COURSE

- Fish & Chips
- Chicken Nuggets & Chips
- Pasta with Napolitana Sauce

## **DESSERT**

 2 scoops of Vanilla Ice-Cream with choice of Strawberry or Chocolate sauce

## **BEVERAGES**

• unlimited soft drink, juice and water

Please Note: School Formal Menus will be slightly different with more variety due to number of orders, we are able to provide more options for these types of events.

No charge for babies/toddlers who do not require a meal.



4 canape options | \$30 per person 6 canape options | \$40 per person

Perfect for an informal affair with maximised mingling. Looking for something specific or ideas on how to wow your guests, just ask our event manager!

- Mushroom Arancini with truffle aioli (VG)
- Seafood Croquettes with tartare sauce
- Chicken Finger Ribbons (mini chicken & mayo sandwiches)
- Party Pies with tomato sauce
- Chicken Wings with ranch dressing (GF)
- $\bullet \ \ \mathbf{Parmesan} \ \mathbf{Crumbed} \ \mathbf{Chicken} \ \mathbf{Strips} \quad \mathit{with} \ \mathit{aioli}$
- Mini Bruschetta (VG, V)
- Beef Slider
- Falafel Sliders (VG)
- Steak Tartare (GF)
- Crispy Pork lollipops with Asian dressing
- Lamb Kofta
- $\bullet \ \ \textbf{Vegetarian Curry Puffs} \quad \textit{with sweet chili sauce}$
- $\bullet \ \ \textbf{Vegetarian Spring Rolls} \quad \textit{with sweet chili sauce}$



## PREMIUM BUFFET 3 mains, 1 side, 1 salad

## CLASSIC BUFFET 2 mains, 1 side, 1 salad

## **\$65 PER PERSON**

\$55 PER PERSON

- Fresh Bread Rolls & Butter (\$5 per person)
- Mains
  - Grilled Rump Steak (GF)
  - Grilled Lemon & Herb Chicken (GF)
  - Atlantic Salmon baked with lemon and herbs (GF)
  - Chicken Coq Au Vin, red wine braised chicken thigh fillet bacon mushroom & ash shallots (GF)
  - Moroccan Chicken Pea & Vegetables Tagine (GF, V, VG)
  - Roasted Pork Belly (GF)
  - Beef Bourguignon (GF)
  - Chicken & Leek Casserole (GF)
  - Butter Chicken (GF)
  - Mussels & Prawn Chowder (GF)
  - Beef Tagine (GF
  - Eggplant & Vegetable Coconut Thai Green Curry (VG) GF
  - Red Lentil & Spinach Dahl (VG) GF

### Sides

- Steamed Baby Potatoes, herb butter
- Fragrant Jasmine Rice
- Roast Root Vegetables
- Steamed Vegetables
- Ratatouille Vegetables

## Salads

- Greek Salad (GF, VG)
- Roast Sweet Potato & Walnut Salad (GF, VG)
- Couscous & Mediterranean Vegetable Salad (VG, V)
- Rocket, Pear & Parmesan Salad (GF, VG)
- Herbed Pasta Salad (VG)
- Thai Beef & Rice Noodle Salad (GF)

**Additional Mains** 

\$10 per person, per a main

**Additional Sides or Salad** 

\$5 per person, per a selection

# BEVERAGE

## CLASSIC PACKAGE

3 hours \$45 per person/per hour

4 hours \$50 per person/per hour

5 hours \$55 per person/per hour

## BEER

Great Northern | Tooheys New | Carlton Black

| Victoria Bitter | Reschs Draught

## **WINE**

 $Sparkling \mid \text{Mortar and Pestle Brut}$   $White \mid \text{Angove Studio Series Sauvignon Blanc}$   $Red \mid \text{Angove Chalk Hill Blue Shiraz Cabernet}$ 

## SOFT DRINKS

Soft drinks, juices and mineral water

## PREMIUM PACKAGE

3 hours \$55 per person/per hour

4 hours \$60 per person/per hour

5 hours \$65 per person/per hour

## **BEER**

**ALL Tap Beers** 

Great Northern | Tooheys New | Hahn Super

Dry | Carlton Black | Victoria Bitter | Reschs

Draught | Balter XPA | Peroni Leggera

### WINE

A hand-picked selection of White, Red and Sparkling from the portfolios of Robert Oatley, Vintage House and other premium winemakers

## SOFT DRINKS

Soft drinks, juices and mineral water



## TESTIMOMIALS

Jen and the staff at Ryde Parramatta Golf club are amazing! I held my engagement party in their main "Tudor" room and it was absolutely spectacular. The guests were raving about how wonderful the food was and how lovely the room looked. The planning process was made simple and easy by Jen and the day went by so well! Couldn't have asked for a better experience.

Bernie Hanna, February 2024

A massive thank you to Jen for her outstanding work and over and above efforts in coordinating our daughter's Christening.

Everything ran smoothly on the day and the decor and set up turned out to be beautiful.

Communication was so easy and transparent Jen had executed our vision so perfectly.

The food was amazing and location and room just perfect! Thanks so much Jen! Everyone had a wonderful time and we hope to see you soon for our next event!

Fabian Daher, March 2024

From the moment we visited Ryde Parramatta Golf Club to enquire about event space for a wake, we knew we had made the right choice. Their Events Manager, Jen, is very professional, attentive, caring, and had helpful suggestions for us that made all the decision making very easy. Her communication was always clear and concise, which made the otherwise difficult task of arranging a wake a seamless experience. Thank you

Megan Boukaseff, July 2023

We dealt with Jen in the events team to organise the wake for our mother's funeral. While we didn't end up using Ryde Parramatta, we absolutely loved Jen. She was super helpful and had the most lovely manner. Would recommend her to anyone. Thank you Jen - you made a tricky situation that much easier

Tricia Morosin, April 2024

Big thanks to Jen she is the best. She is like an angel, care about customer in perfect way as possible. She should be as a roll model in her job.

Thanks to Grant, Tim and the reception lady and the guys who work there, you made my son birthday unforgettable for us.

Faezah Mazandaranian, June 2024

