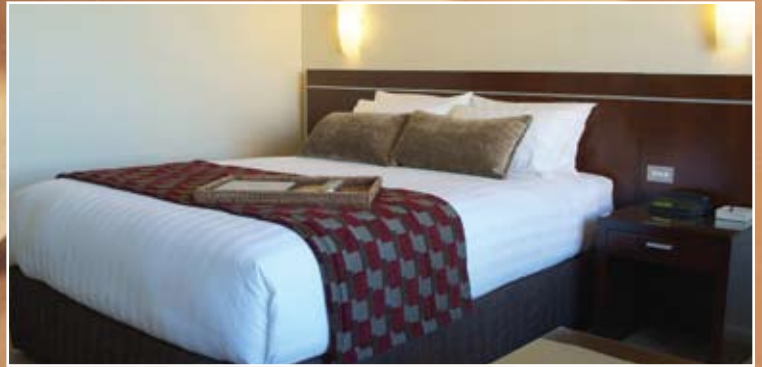


Rydgēs Parramatta Wedding Packages



RYDGES
HOTELS • RESORTS

Package Options



Tie the Knot

\$100 per person

Minimum of 80 Guests

Complimentary Venue Hire
Three Course Set Menu or Buffet Dinner
Unlimited Five Hour Beverage Package -
Including Beer, Wine, Soft Drink and Juice
Sparkling Wine for Toasting
White Chair Covers & Themed Colour Bow or Sash
Glass Vase Centrepieces with Tortured Willow
Bridal Table Floral Arrangement
Napkins with Themed Colour Inserts
Parquetry Dance Floor
Personalised Menus for each Table
Lectern and Microphone with P.A System
Cake Table and Knife
Gift Table

Complimentary Inclusions:

Bridal Suite including Room Service Breakfast
Late Check out of 1pm
Complimentary Car Parking for all Guests
Discounted Accommodation for all wedding Guests
Personalised Accommodation Flyers
Full Event Coordination and Support
Guest list professionally displayed
Place Cards and Bonbonniere set on your behalf

Let's Elope

\$115 per person

Minimum of 80 Guests

Complimentary Venue Hire
Half an hour of Pre Dinner Beverages and Canapés
Half an hour of Pre Dinner Beverages and Canapés in the Bridal Suite for the Bridal Party
Three Course Set Menu or Buffet Dinner
Unlimited Four and a Half Hour Beverage Package -
Including Beer, Wine, Soft Drink and Juice
Sparkling Wine for Toasting
Menu Tasting for the Bride and Groom upon Event Confirmation
Bridal Table Floral Arrangement
Bridal Table Fairy Light Back Drop
Table Centrepieces (choice of 5 styles)
White Chair Covers and Themed Colour Bow or Sash
Napkin with Themed Colour Inserts
Parquetry Dance Floor
Five Hour DJ Hire
Personalised Menus on each Table
Lectern and Microphone with P.A System
Cake Table and Knife
Gift Table
Red Carpet Entry

Complimentary Inclusions:

Bridal Suite including a Room Service Breakfast
Late Check out of 1pm
Complimentary Car Parking for all Guests
Discounted Accommodation for all wedding guests
Personalised Accommodation Flyers
Full Event Coordination and Support
Guest list professionally displayed
Place Cards and Bonbonniere set on your behalf

Package Options



Wedded Bliss

\$130 per person

Minimum of 80 Guests

Complimentary Venue Hire
Half an hour of Pre Dinner Beverages and Canapés
Half an hour of Pre Dinner Beverages and Canapés
in the Bridal Suite for the Bridal Party
Three Course Set Menu or Buffet
Five Hour Upgraded Beverage Package of
Premium Beers, Wine, Soft Drink and Juice
Sparkling Wine for Toasting
Menu Tasting for the Bride and Groom upon Event Confirmation
Bridal Table Floral Arrangement
Bridal Table Fairy Light Back Drop
Ceiling Draping
Table Centrepieces (choice of 5 styles)
White Chair Covers and Themed Colour Bow or Sash
Table Runners with Themed Colour
Napkins with Themed Colour Inserts
Parquetry Dance Floor
Five Hour DJ Hire
Personalised Menus on each Table
Lectern and Microphone with P.A System
Cake Table and Knife
Gift Table
Red Carpet Entry

Complimentary Inclusions:

Bridal Suite including Room Service Breakfast
Late Check out of 1pm
Complimentary Car Parking for all Guests
Discounted Accommodation for all wedding guests
Personalised Accommodation Flyers
Full Event Coordination and Support
Guest list professionally displayed
Place Cards and Bonbonniere set on your behalf
1 Year Anniversary Stay at Rydges Parramatta

Optional Extras

| | |
|-------------------------------|--|
| Red Carpet | \$66.00 |
| DJ Hire | Four Hours \$460.00 Five Hours \$530.00 |
| Helium Balloons | Price on Application |
| Centrepiece Options | From \$11.00 each |
| Fairy Light Backdrop (6m) | \$385.00 |
| Table Overlays | From \$4.40 each |
| Lectern & Microphone | \$93.00 |
| Place Cards | From \$5.00 per person |
| Candelabras | From \$22.00 per table |
| Cheese Platter | \$4.50 per person |
| Seasonal Fruit Basket | \$3.50 per person |
| Sliced Fruit & Cheese Platter | \$7.00 per person |
| Wedding Cake | Price on Application |
| Cocktail Wedding Reception | From \$70.00 per person |

Menu Selections



Select two from each course for alternate drop

Entrée

Thai Pumpkin & Ginger Soup
Sweet Corn & Leek Soup with Parmesan & Blue Cheese Wafer
Tomato & Sage Broth with Mussels
Smoked Salmon Timbale, Tomato, Dill Cream, Cheese & Cucumber
Vegetarian Antipasto including with Char Grilled Vegetables, Semi Dried Tomatoes, Olives, Hommus, Beetroot, Tatziki & Crisp Lavash Bread
Salt & Pepper Calamari, Baby Spinach & Chilli Raspberry Vinaigrette
Thai Beef Salad with Asian Greens & Teriyaki Dressing
King Prawns with Citrus Salad & Avocado Salsa & Basil Oil
Pesto Crusted Lamb Cutlets on Sweet Potato Chips & Garlic Aioli
House Smoked Chicken Breast nestled on a Bed of Baby Chats, Dill & seeded Mustard Dressing
Caesar Salad with Tempura Prawns & Parmesan Croutons

Mains

Grilled Swordfish Steak on Bacon & Shallot Mash with Citrus Beurre Blanc Sauce
Char Grilled Sirloin on Truffle Mash, Café de Paris Butter & Red Wine Jus
Loin of Mustard Crusted Lamb with Sweet Potato Mash & Native Pepper Jus
Oven Roasted Chicken Breast filled with Semi dried Tomatoes & Bocconcini with an Aged Balsamic Jus
Veal Medallions on a Mushroom & Sage Risotto with a Seeded Mustard Sauce
Blackened Cajun Atlantic Salmon Fillet, Jasmine Rice & Roasted Root Vegetables with a Tropical Salsa
Mediterranean Vegetable Stack, Feta Cheese & Pesto with a Rich Tomato Coulis
Chicken & Wild Mushroom Filo Parcel with a Blue Cheese Sauce
Charred Lamb Rump on Pumpkin & Nutmeg Puree Finished with Caramelised Onions & Jus
Oven Roasted Duck Breast on Truffle Mash with a Citrus & Pink Peppercorn Reduction
Pan-fried Pork Fillet on a Sweet Potato Rosti with Port Thyme Jus
Prosciutto Wrapped Beef Fillet with Baked Field Mushrooms and a Balsamic & Shallot Jus

Desserts

Dark Chocolate Macchiato Tart with Raspberry Coulis
Wild Lime Panna Cotta & Mandarin Pistachio Sauce
Baked Lemon Tart with a Mixed Berry Compote
Chocolate Honeycomb Rocher with Passionfruit Coulis
Double Chocolate Wrapped Mud Cake with a Rich Chocolate Jaffa Sauce
Warm Sticky Fig Pudding with Butterscotch Sauce
Lemon & Raspberry Cheese Cake with Citrus Coulis
Apple & Blueberry Crumble with Vanilla Anglaise
Freshly Brewed Tea and Coffee served with after dinner chocolates

Menu Selections



Buffet

Bakers Basket of Fresh Crusty Bread Rolls
Chef's Selection of Six Assorted Salads
Assorted Condiments & Dressings
Display of Smoked & Cured Meats
Double Smoked Ham, Turkey, Pastrami
Paprika Lonyer, Mortadella with Condiments
Minestrone Soup with Garlic Croutons
Butter Chicken & Rice
Honey Mustard Roasted Sirloin of Beef
Grilled Perch with Tropical Salsa
Garlic Cream Potatoes
Lamb Medallions with Mushroom & Semi dried Tomatoes
Stir Fried Seasonal Vegetables
Tropical Fruit Display
Chef's Selection of Gateaux, Tarts, Profiteroles & Mini Cakes
Cheese & Dried Fruit Display
Served with Freshly Brewed Coffee & Leaf Tea

The following can be added to your package,
Prices listed are individual and based per person

| | |
|---------------------------------|--------|
| Selection of Cheeses & Crackers | \$4.50 |
| Prawns | \$6.00 |
| Pacific Oysters | \$6.00 |
| Smoked Salmon | \$6.00 |
| Half Shell Mussels | \$6.00 |

Cappès Cold Cappès

Petit Sushi Selection
Mille Feuille of Smoked Salmon & Dill Cream on Cucumber
Cajun Chicken & Rocket served on Crouton
Avocado & Roasted Macadamia Nut Mousse on Crouton
Slow Roasted Roma Tomato & Basil Pesto on Crouton
Prawn & Coriander Tartlet with Fresh Crouton
Mini Thai Beef Salad served on Individual Crouton
Vegetable Crudités with Assorted Dips (Vegetarian)
Turkish Breads with Chef's Assorted Dips

Hot Cappès

Gourmet Mini Pies
Indian Curry Vegetable Samosas & Spring Rolls
Cajun Spiced Chicken Satays
Spinach & Ricotta Cheese Turnovers (Vegetarian)
Beer Battered Fish Goujons
Savoury Quiche Tartlets
Spicy Lamb Koftas
Sesame Crumbed Chicken Bites
Tempura Prawns