



# RYDGES

MOUNT PANORAMA BATHURST



## EVENT PACKAGES

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# DAY DELEGATE

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Available for a minimum of 20 delegates

## **STANDARD Full Day Delegate Package**

\$64 per person

### **ARRIVAL**

Brewed coffee | Selection of teas

### **MORNING TEA**

Chefs selection | ONE sweet | ONE savoury

Brewed coffee | Selection of teas

Assorted juices

### **LUNCH**

Select ONE

#### **Working Style Lunch**

(min 20 people)

Assorted rolls, wraps, Turkish and open faced sandwiches

Chefs selection Hot Item

Chefs selection fresh salad

Fresh fruit platter

Platter of mini cakes

Juice or soft drink

#### **Buffet Lunch**

(min 30 people)

Baker's basket of bread rolls  
Chefs selection TWO fresh salads

Chefs selection TWO mains

Chefs selection TWO sides

Fresh fruit platter

Selection of mini cakes

Juice or soft drink

#### **A la carte style lunch** (max 25 people)

Fresh fruit platter

Platter of mini cakes

### **AFTERNOON TEA**

Chefs selection | ONE sweet | ONE savoury

Brewed coffee | Selection of teas

## **STANDARD HALF Day Delegate Package**

\$55 per person

**AS ABOVE** - Excluding Morning or Afternoon tea

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# DAY DELEGATE

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## **EXECUTIVE DAY DELEGATE PACKAGE**

\$74 per person

### **ARRIVAL**

Barista espresso coffee | Tippity teas  
Ham Cheese Croissant

### **MORNING TEA**

Chefs selection | ONE sweet | ONE savoury  
Brewed coffee | Selection of teas  
Assorted juices

### **A LA CARTE LUNCH**

Fresh fruit platter  
Platter of mini cakes

### **AFTERNOON TEA**

Chefs selection | ONE sweet | ONE savoury  
Brewed coffee | Selection of teas

### **EXTRAS**

Individual bottled water  
Individual chocolates

**Minimum 20 delegates**

## **SHORT LEAD DAY DELEGATE PACKAGE**

\$50 per person

### **ARRIVAL**

Barista espresso coffee | Tippity teas

### **MORNING OR AFTERNOON TEA**

Chefs selection | ONE sweet OR ONE savoury  
Brewed coffee | Selection of teas  
Assorted juices

### **SPECIAL MENU**

Fresh fruit platter  
Platter of mini cakes

Maximum 20 delegates

Bookings within 4 weeks only

Fully repaid & non refundable at time of booking

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# PLATED DINING

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Available for 20 guests or more

2 COURSE | \$62 per person

3 COURSE | \$74 per person

Select two items per course to be served alternatively

## ENTRÉE

- Spicy confit duck salad with crispy rice noodles, bok choy, radish & orange hoisin syrup
- Spicy chorizo risotto with Spanish onion & cherry tomato, topped with shaved parmesan (gf)
- Prosciutto wrapped chicken roulade filled with baby spinach and sundried tomato w/ herb salad (gf)
- Tasmanian smoked salmon with lemon, caper & dill mousse on house made sourdough
- Seared prawns & scallops with tomato mint salsa & coconut cream (gf)
- Mediterranean vegetable stack with creamy goat's cheese & spicy capsicum puree (gf, v)

## MAIN

- Crispy skin barramundi with hand cut polenta chips, shredded vegetable salad & mango salsa (gf)
- Slow braised beef cheek with sweet potato mash & seasonal vegetables (gf)
- Roast pork belly with twice cooked desiree potatoes, char-grilled corn & apple cider jus (gf)
- 200g New York cut sirloin, with potato gratin, pickled Dutch carrots & pepper sauce (gf)
- Jerk chicken supreme with Moroccan cous cous, Mediterranean vegetables & tomato salsa
- Mushroom Wellington with ratatouille, asparagus & truss cherry tomato (v)
- Oven roasted lamb rump with duchess potato, steamed broccolini & rosemary jus (gf)

## DESSERT

- Strawberry cheesecake with brandy snap & pistachio ice cream
- House made sticky date pudding with vanilla bean ice cream & fresh strawberries
- Toffee banana tart with vanilla ice cream & peanut praline
- Caramelised peach with vanilla mascarpone mousse & cherry puree (gf)
- Trio of berry bavarois with chocolate fudge sauce & fresh mint (gf)

Brewed coffee & selection of teas

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# BUFFETS

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Available for 20 guests or more

## **DELUXE BUFFET**

\$82.50 per person

Baker's basket of crusty loaves and rolls  
Chef's selection of up to four fresh salads  
Selection of smoked and cured meats  
Selection of grilled and marinated vegetables  
Grilled salmon with beurre blanc  
Roasted entrecote of beef  
Prawn and garlic pasta  
Steamed seasonal greens  
Herb and garlic roast potatoes  
Tropical fruit platter  
Selection of cheese and dried fruits  
Selection of mini cakes and cheesecakes

## **BBQ BUFFET**

\$52.50 per person

Baker's basket of crusty loaves and rolls  
Country style coleslaw  
Potato, bacon and egg salad  
Buttered sweet corn cobs  
Herb and garlic roast potatoes  
Marinated Chicken  
Grain fed sirloin steaks  
Beef sausages with caramelised onions  
Tropical fruit platter  
Pavlova

## **CAVERY BUFFET**

\$62.50 per person

Baker's basket of crusty loaves and rolls  
Chef's selection of up to four fresh salads  
Selection of grilled and marinated vegetables  
Your choice of two roast meats (beef, lamb, chicken or pork)  
Herb and garlic roast potatoes  
Roast vegetables  
Tropical sliced fruit platter  
Cake platter  
Pavlova

## **PASTA BUFFET**

\$47.50 per person

Baker's basket of crusty loaves and rolls  
Garden salad  
Greek salad  
Beef lasagne  
Spinach and ricotta cannelloni  
Ratatouille  
Steamed rice  
Tropical sliced fruit platter  
Cake platter

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# CANAPÉS

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Available for 25 guests or more

ONE HOUR | four choices | **\$24** per person

TWO HOUR | six choices | **\$34** per person

THREE HOUR | eight choices | **\$49** per person

Select from the cool, hot or substantial lists below

## **COLD**

Smoked salmon en croute  
Thai beef salad on Asian spoon  
Cured salmon and avocado  
Assorted bruschetta  
Grilled chicken, corn and chilli on Asian spoon

## **HOT**

Crisp pork belly and balsamic  
Tempura prawns  
BBQ prawns and aioli  
Salt and pepper squid  
Thai fish cakes  
Spinach and ricotta pastries  
Mushroom tartlet

## **SUBSTANTIALS**

Beer battered flathead fillets and chips with tartare sauce and lemon  
Salt and pepper calamari with chips  
Tandoori butter chicken and steamed rice  
Stir fried vegetarian hokkien noodles  
Asian spiced pork belly with Asian slaw  
Braised beef check with creamy mash potato  
Roasted pumpkin and pine nut salad

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# CANAPÉS

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## COCKTAIL DINNER MENU

\$55 per person

### To start

Toasted Turkish bread and vegetable crudités with assorted dips

Trio of prawn skewers with garlic aioli

Asian spiced pork belly with Asian slaw

Tandoori butter chicken and steamed rice

Braised beef check with creamy mash potato

### To finish

Mini cakes and slices

## PLATTERS

### ASIAN DELIGHTS

\$50 per platter – 60 pieces

Vegetarian spring rolls

Vegetarian samosas

Chicken & beef dim sims

Served with dipping sauce

### AUSSIE FAVOURITES

\$75 per platter – 45 pieces

Gourmet party pies

Mini gourmet quiche

Party sausage rolls

Served with tomato chutney

### SKEWER SELECTION

\$95 per platter – 45 pieces

Prawn and chorizo

Spicy lamb koftas

Thai style chicken

Served with individual dipping sauce

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# BREAKFAST MENUS

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## CONTINENTAL

\$24 per person

Freshly brewed coffee, herbal and leaf teas  
Selection of chilled fruit juices  
Selection of seasonal fruits  
Assorted yoghurt  
Selection of cereals and milk  
Fresh baked pastries, Danish, and muffins  
Selection of jam preserves and spreads

## HOT BUFFET

\$32 per person

Continental Buffet inclusions  
Scrambled eggs  
Assorted chipolatas  
Grilled smoked bacon  
Sautéed button mushrooms  
Baked beans  
Hash browns  
Slow roasted tomatoes

## PLATED

\$32 per person

### Cold items served per table

Selection of chilled fruit juices  
Selection of seasonal fruits  
Fresh baked pastries, Danish, and muffins

### Hot items served per person

Scrambled eggs  
Bacon  
Sautéed mushrooms  
Hash brown  
Slow roasted tomato

All served with freshly brewed coffee, herbal and leaf teas

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# BEVERAGE PACKAGES

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## STANDARD

2HRS | **\$28** per person  
3HRS | **\$34** per person  
4HRS | **\$39** per person

### PACKAGE INCLUDES

House Sparkling  
House White Wine  
House Red Wine  
House Beer  
Soft drink  
Juice

## PREMIUM

2HRS | **\$33** per person  
3HRS | **\$39** per person  
4HRS | **\$44** per person

### PACKAGE INCLUDES

Premium Sparkling  
Premium White Wine  
Premium Red Wine  
Premium Beer  
Soft drink  
Juice

### UPGRADES

Moscato | \$6 per person  
Cider | \$6 per person

### Non-Alcoholic Package

1HR | \$12 per person  
Additional HOURS | \$5 per person

## DELUXE

2HRS | **\$37** per person  
3HRS | **\$43** per person  
4HRS | **\$51** per person

### PACKAGE INCLUDES

Deluxe Sparkling  
Deluxe White Wine  
Deluxe Red Wine  
Local & International Beers  
Soft drink  
Juice

Beverage lists available upon request