

RYDGES

PIT LANE

# CONFERENCE AND CATERING PACKAGES

REFRESHINGLY LOCAL

RYDGES.COM

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# BREAKFAST

## FULL BUFFET BREAKFAST

(min 20 guests)

- Bacon
- Tomato
- Mushrooms
- Hashbrowns
- Chicken chipolata
- Scrambled eggs
- Fruit salad
- Natural yoghurt
- Danish pastries
- Toast selection
- All served with juice and freshly brewed coffee & tea

## PLATED BREAKFAST

A la carte (max 40 guests) or alternate serve (min 20 guests)

- Your plated breakfast is served with a selection of sliced seasonal fruit, freshly baked pastries, yoghurt, juices and freshly brewed coffee & tea
- Up to 3 custom menu items with seasonal local produce

*Menu subject to change*



# DAY DELEGATE PACKAGE

## FULL DAY OR HALF DAY

### ON ARRIVAL

Selection of teas & freshly brewed coffee

### MORNING TEA & AFTERNOON TEA

Chef's selection of two items

Selection of teas & freshly brewed coffee

### LUNCH

Select from either our Deli inspired lunch option  
OR hot buffet lunch - see following pages for details



# DAY DELEGATE PACKAGE

## PACKAGES INCLUDE:

- Full conference set up of your choice
- Pads and pens
- Complimentary Wi-Fi
- Whiteboard & flipchart
- Water & mints
- Parking for all attendees

## BARISTA COFFEE OPTION

Barista coffee cart hire including dedicated barista with coffees charged on consumption

*Minimum 20 guests. Menu subject to change*



# LUNCH OPTIONS

## DELI INSPIRED LUNCH

- Chef's selected platters of wraps & Turkish rolls:  
3 fillings (2 meats & 1 vegetarian)
- Seasonal fruit platter
- Sweet treat platter
- Jugs of soft drinks

*Minimum 10 guests. Menu subject to change*



# LUNCH OPTIONS

## HOT BUFFET LUNCH

### ARTESIAN BREAD SELECTION

### SALAD (PLEASE SELECT 1)

- Tossed garden salad with balsamic dressing
- Baby potato salad
- Asian slaw
- Traditional Caesar salad
- Roasted vegetables & rocket salad

### HOT DISHES (PLEASE SELECT 2)

Served with steamed rice, steamed vegetables & your choice of potatoes, either mash or roasted or chips

- Vegetarian lasagne
- Chicken karaage
- Sweet & sour pork
- Slow cooked roast beef
- Salt & pepper squid with lemon & tartare sauce
- Coopers Pale Ale beer battered fish goujons with lemon & Tartare
- Mediterranean roast vegetables on grilled pumpkin with blistered cherry tomatoes
- Texas rub roasted chicken fillets



### DESSERT (PLEASE SELECT 1)

- Australian cheese platter
- Seasonal fruit platter
- Sweet treat platter

### SOFT DRINKS AND ORANGE JUICE

*Minimum 20 guests. Menu subject to change*

# PIT STOP BREAKS

Your choice of two or three items, all served with freshly brewed tea & coffee

## SAVOURY ITEMS

- BBQ Wagyu meatballs
- Bacon, egg & relish sliders
- Falafel
- Ham, cheese & tomato mini croissants
- Tomato & brie mini croissants
- Selection of Taillem Bend Bakery cocktail savoury pastries
- Porcini & black truffle arancini balls
- Pulled beef brisket sliders
- Four cheese arancini balls

## SWEET ITEMS

- Sweet assorted muffins
- Mini lemon tarts
- Scones with fresh cream & jam
- Jelly cakes or cream puffs
- Mixed option of sweet slice & miniature cake assortment with macaroons
- Fresh seasonal fruit platter

*Minimum 10 guests. Menu subject to change*



# THE BEND BUFFET

## LUNCH OR DINNER

### WARM UP

- Chef's selection of dips
- Toasted flatbread
- Local marinated olives
- Cured meats
- Local & imported cheeses

### MAIN RACE

- House baked crusty bread
- Tossed garden salad with balsamic dressing
- Asian green bean salad with glass noodles
- Beef brisket in red wine jus
- Southern fried chicken portions with ranch dressing
- Salt & pepper squid with lemon & tartare sauce
- Roast potatoes with sour cream & chives
- Honey & sesame roast carrots

### FINISH LINE

- Chef's selection of sweet pastry board
- Seasonal fruit plate
- Selection of teas & freshly brewed coffee

*Minimum 20 guests. Menu subject to change*



# PLATED

## 2 COURSE OR 3 COURSE

ALTERNATE SERVE MENU; SELECT TWO ITEMS OF EACH COURSE

### ENTRÉE

- Cajun chicken tenderloins on Julienne salad with mango chutney dressing
- Medium rare beef on crispy Thai slaw with Nam Jim dressing
- Atlantic smoked salmon with pickled radish, onion, orange and almond salad
- Spiced cauliflower, hommus, beetroot, radish, cherry tomatoes & red wine vinaigrette
- Grilled lamb backstrap, marinated in rosemary & garlic, served on pickled mushrooms, quinoa & rocket with balsamic glaze

### MAIN

Served with seasoned vegetables

- Slow cooked beef rib with red wine jus
- Slow cooked lamb rump
- Prosciutto wrapped chicken
- Du Puy lentil & portabello mushroom stuffed capsicum
- Oven baked barramundi with Béarnaise sauce



### DESSERT

- Tiramisu with mascarpone, choc-mint crumble & strawberries
- Lemon meringue tart with raspberry coulis & cream Chantilly
- Baileys panna cotta with pistachio praline
- Cannoli, freshly filled with shaved chocolate & praline
- Caramel mocha dessert made from chef's homemade espresso ice cream, Belgium white and milk chocolate and drizzled with caramel sauce

*Minimum 20 guests. Menu subject to change*

# CANAPÉS

**30 min** (3 items)

**1 hour** (4 items)

- Mini rare roast beef bruschetta
- Mini tomato bruschetta
- Smoked salmon & cucumber bites
- BBQ glazed Wagyu meatballs
- Crispy prawn twisters
- Mushroom & cheese arancini
- Spring roll & samosas
- Taillem Bend Bakery cocktail pies & pastries

## PREMIUM UPGRADE

(per item)

- Oysters with soy & ginger
- Oysters Kilpatrick
- Tempura battered prawns
- Mushroom & braised leek arancini
- Chicken prawn dumplings with ginger soy dipping sauce
- Lemon & thyme barramundi croutons

## FORK'N WALK ITEM

- Steamed prawn dumpling with soy dipping sauce
- Mini beef brisket slider

*Minimum 20 guests. Menu subject to change*



# GRAZING PLATTERS

## **MEAT & CHEESE**

Cured meat & antipasto, Australian cheese & fruit

## **SEAFOOD**

Cured meats & selected seafood, Australian cheeses, dried & fresh fruits

## **TASTE OF ASIA**

Our chefs will treat you to homemade sushi, dumplings & spring rolls. The platter also comes with fresh oysters, scallops & satay skewers.

*Minimum 10 guests. Menu subject to change*



# GOLD BEVERAGE PACKAGE

2 HOURS  
3 HOURS  
4 HOURS  
5 HOURS

## SPARKLING

Woodbrook Farm Sparkling Cuvée

## WHITE

Woodbrook Farm Chardonnay OR Sauvignon Blanc

## RED

Woodbrook Farm Cabernet Sauvignon OR Shiraz

## BEER

Coopers Pale Ale  
Coopers Dry  
Coopers Premium Light

## OTHER

Selection of soft drink and juice



# PLATINUM BEVERAGE PACKAGE

2 HOURS  
3 HOURS  
4 HOURS  
5 HOURS

## SPARKLING

The Lane, Lois Blanc De Blanc

## WHITE

Bremerton Bâtonnage, Chardonnay

The Lane, Sauvignon Blanc

## RED

Rymill Dark Horse, Shiraz

Bleasdale Mulberry Tree, Cabernet Sauvignon

OR

Battle of Bostworth Pinot Noir

## OTHER

Selection of soft drink and juice



# PLATINUM BEVERAGE PACKAGE

## BEER

Coopers Pale Ale

Coopers Premium Light

Coopers Dry

Prancing Pony Hazy Ale

Asahi

## OTHER

Selection of soft drink and juice

## NIGHT CAP UPGRADE

(30min)

Woodford Reserve Bourbon

Chivas Regal Scotch 12y/o

Bati Dark Rum

Tanqueray Gin

Belvedere Vodka



# TALK TO OUR TEAM ABOUT...

## MOTORSPORT & TEAM BUILDING EXPERIENCES

- Karting options
- Passenger Hot Laps
- Drive a V8 Mustang, Holden, Hyundai i30N or Rally Car
- Clubman Motorkhana
- 4WD challenge circuit
- Parachuting into The Bend
- Arrive via helicopter
- Gin or wine tasting options
- Pit Lane Walk & Wine sunset tour
- Behind the scenes guided tour
- Walk or jog the main racing circuit at sunrise
- New international Dragway facility
- 850 hectares to explore



# TALK TO OUR TEAM ABOUT...

## **CUSTOM STYLING, FURNITURE & EXCLUSIVE VENUE HIRE**

Completely transform your event with our preferred suppliers.

Suggestions include;

- Carpeting in garages
- Draping
- Florals
- Furniture
- Catering stations
- Branding - room numbers
- Prints and custom menus
- Registration desk
- Event and Welcome Centre signage
- Audio visual options
- Any other specific requirements



# RYDGES

PIT LANE

## RYDGES PIT LANE

543 Dukes Highway,  
Taillem Bend, SA 5260

## ENQUIRIES

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