

RYDGES

HOTELS · RESORTS

RYDGES MELBOURNE

ROOFTOP TERRACE EVENTS

REFRESHINGLY LOCAL

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ROOFTOP TERRACE

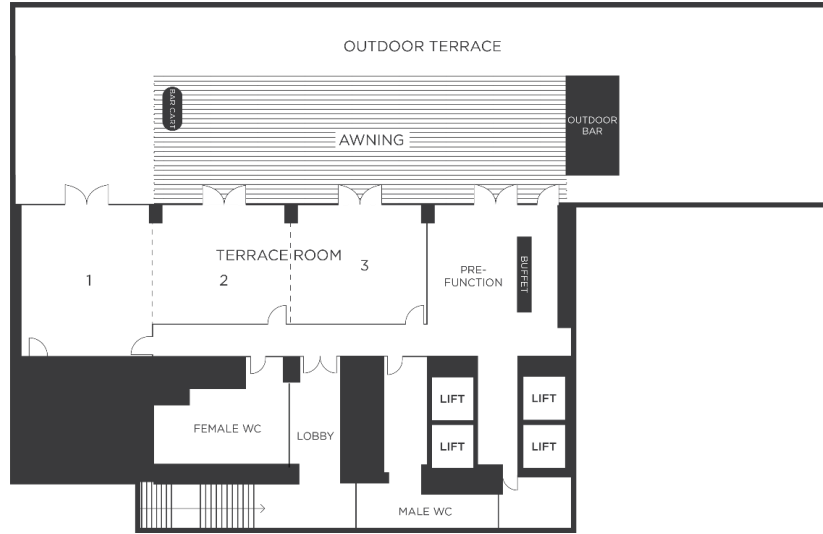
When you're looking for the ultimate Melbourne rooftop experience, look no further. Taking in views of Her Majesty's Theatre and the city skyline, this venue combines all Terrace Rooms and the adjoining Rooftop Terrace. The expansive indoor-outdoor venue can host 250 guests for cocktail style events, with an awning and heating for those brisk Melbourne nights.

Spanning the full outdoor space, this level two rooftop space is the ideal place to celebrate a special occasion, or for a relaxed setting. There's no event that wouldn't be elevated by this space. With lounge furniture throughout, all surrounded by lush greenery, stunning by day and breathtaking by night — just wait and see.

- Private rooftop with Melbourne skyline views
- Terrace Rooms fitted with divider walls with the ability to create up to three separate private function rooms for more intimate gatherings and fitted with 3 x 75-inch LCD screens
- Rooftop Terrace features a luxurious outdoor bar and mobile bar cart, lounge furniture, umbrellas, lush planter boxes, lighting, outdoor heating and awning.



CAPACITIES & FLOORPLAN



	ROOFTOP TERRACE EXCLUSIVE	TERRACE ROOMS	TERRACE ROOM 1	TERRACE ROOM 2	TERRACE ROOM 3	TERRACE ROOM 1 & 2
AREA M ²	460	143	57	43	43	100
BOARDROOM	-	-	22	20	20	36
BANQUET LONG TABLES	*	-	21	14	14	42
COCKTAIL	250	130	50	40	40	60



BBQ FEASTING MENU

Indulge in a captivating BBQ feast that promises an immersive and interactive culinary adventure, with skilled chefs cooking live before your eyes.

Minimum 100 guests.

Only available for Rooftop Terrace exclusive events.

Antipasto & Charcuterie Grazing Station

Selection of local salami, San Daniele parma ham, bresaola, grilled marinated vegetables, pickles, local & imported cheese, quince, lavosh, Noisette bread

Live BBQ Station from the Green Egg

Sticky lamb ribs, Gippsland GF / NF / DF

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun NF

Prawn cutlet, chilli, garlic, coriander GF / NF / DF

Corn ribs, paprika, olive oil, chipotle sauce GF / V / NF

Octopus, chorizo, salsa verde GF

Bourbon glazed beef short rib GF / DF / NF

Sides

Celeriac & apple slaw GF / V / NF

Crispy potato, duck fat, rosemary, parmesan GF / NF

Charred greens, smoked almond pangritata GF

Radicchio, pickled fennel, orange, balsamic, olive oil GF / V / NF

Dessert

Mini Magnum ice creams GF



VEG - Vegetarian | V - Vegan | NF - Nut Free | GF - Gluten Free | DF - Dairy Free

FEASTING THREE COURSE

Two Chef Selection Canapés On Arrival

Entrée

Please select two entrees

Rare beef carpaccio, radish, pomegranate, dukkha, lemon GF / DF

Tuna ceviche, coconut, avocado, watermelon, smoked almonds GF / DF

Ricotta gnocchi, roast pumpkin, zucchini, salsa verde, hazelnut pangrattata VEG

Grilled chicken, broad bean skordalia, grilled cos, lemon veloute GF / NF

Main

Please select two mains

Slow cooked Gippsland lamb shoulder, chimichurri, lemon GF / DF / NF

High country porchetta, apricot, pistachio, capsicum caponata GF / DF

Half chargrilled chicken, za'atar crust, preserved lemon GF / DF

Pan fried barramundi, blistered vine tomato, salsa verde GF / NF

Slow cooked Gippsland sticky beef short ribs GF / NF / DF

Sides

Please select two sides

Seasonal greens with basil, sherry vinegar, pine nuts v / GF

Roasted kipfler potatoes, rosemary, pink salt, lemon v / GF / NF

Harissa baked cauliflower, tahini, sunflower seed v / GF / NF

Cos lettuce, roasted pear, mustard cream dressing GF / VEG / NF

Rocket salad, pear, parmesan, apple balsamic GF / VEG / NF

Fried broccoli, green olive, sorrel, cows curd GF / VEG / NF

Desserts

Caramelised apple tart, vanilla bean ice cream NF / GF

Tiramisu, cocoa nibs, espresso, mascarpone NF

VEG - Vegetarian | V - Vegan | NF - Nut Free | GF - Gluten Free | DF - Dairy Free

Minimum 15 guests. Maximum 100 guests.



CANAPÉS

Our canapés packages are ideal for a meeting or conference wrap up, networking, afternoon terrace event or cocktail party.

Hot & Cold Canapés

Bloody shiraz caviar blini, citrus crème fraîche NF

Heirloom tomato tartare cone, fetta mousse, balsamic pearls, fried capers VEG / NF

Free range chicken tartlet, celery, chive, mayonnaise GF

Slow cooked pork spring roll, spicy plum sauce NF

Baba ganoush tart, coriander dressing, pomegranate GF / VEG / NF

Peking duck crêpe, cucumber, hoisin sauce

Kataifi prawns, dill & lemon tzatziki NF

Substantials

Braised lamb gnocchi, salsa verde, parmesan NF

Casarecce pasta, broccolini, peas, asparagus, herb butter, salsa verde VEG / NF

Beer battered flathead, French fries, tartare sauce DF / NF

Mini wagyu hamburger, secret sauce, pickle, cheddar, milk bun NF

Poke bowl, Atlantic salmon, seared coconut rice, wakame salad DF / GF / NF

Dessert Canapés

Selection of mini cheesecakes

Dark chocolate mousse, vanilla cone, candied orange NF

Pistachio cake, white chocolate mascarpone, raspberry GF

Beef cacio e pepe sausage roll, truffle aioli NF

Five spiced cauliflower, blackened chilli dressing GF / VEG / DF

Crispy chicken wings, apple cider, tarragon, lemon, herb salt GF / DF

Wild mushroom & taleggio croquette, pink pepper aioli VEG / GF / NF

Pink pepper calamari, wild rocket, lime aioli DF / GF / NF

Annatto pepper beef skewer, chimichurri DF / GF / NF

Roasted sweet potato quinoa salad, pomegranate, mint, spinach, cumin yoghurt GF / NF

Vegetarian massaman curry, coconut rice, lime VEG / DF / NF

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun NF

Coconut panna cotta, mango & pineapple salsa V / GF / NF

Maple, walnut & bourbon tarts

Selection of macaroons GF

VEG - Vegetarian | V - Vegan | NF - Nut Free | GF - Gluten Free | DF - Dairy Free

CANAPE PACKAGES

Minimum 30 guests required

Each guest will receive two servings of each selected canapé and one serving of each selected substantial canapé.

1 Hour Package

Choose two canapés.

2 Hour Package

Choose three canapés and one substantial canapé.

3 Hour Package

Choose four canapés and two substantial canapés.

4 Hour Package

Choose five canapés and three substantial canapés.

5 Hour Package

Choose six canapés and three substantial canapés.

We have recommended canapé packages based on the duration of the event plus we can create a customised canapé selection by adding additional options.

IT'S A WRAP!

Elevate your event with some tailored add-ons. Speak with us, and we'll craft a perfect package to make your occasion unforgettable.

Last Drinks Canapés Package

Minimum 20 guests

Add a half hour package with two canapés and one drink per person (house selection of wine, beer or soft drink).

Additional Canapés

Speak to our team to discuss any additional options for a customised canapé package tailored to your event.

Post Event Bossley Bar Offer

Enjoy 20% off for post event drinks at Bossley Bar as our way of saying thank you.

Wrist bands can be arranged for your group on request at cost.

Mini Deluxe Beverage Package

Choose either 1 or 2 hour package; includes a selection of Australian sparkling, two whites and two reds, beers and soft drinks, sparkling and juices.

Mini Estate Beverage Package

Choose either 1 or 2 hour package; includes a selection of Australian sparkling, two whites, rosé and two reds, beers and assorted soft drinks, sparkling and juices.

Mini Premium Beverage Package

Choose either 1 or 2 hour package; includes a premium selection of sparkling, three whites, three reds, beers, cider and assorted soft drinks, sparkling and juices.

Mini Free-flowing Cocktail Package

Choose either 1 or 2 hour package; includes a selection of three house cocktails.





FOOD STATIONS

Enhance your event with our curated food station add-ons. Explore the options below to create a delightful experience for your guests.

Oysters, Caviar & Vodka

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots

Seafood Station

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings, tiger prawns, fresh sashimi, blue swimmer crab, smoked salmon.

Charcuterie

Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread

Paella

Spanish chorizo, calamari, green lip mussels, prawns, capsicum, saffron rice

Aussie Dessert

Nostalgic Australian dessert station

- Deconstructed pavlova, vanilla cream, fresh berries
- Lamington Swiss roll, strawberry jam, vanilla cream, dark chocolate
- Iced VoVo tart, marshmallow, raspberry, coconut
- Gaytime truffles, caramel, milk chocolate

Ice Cream Cart & Alcoholic Popsicle

Delight your guests with a charming ice cream cart stocked with an array of flavours. Perfect for outdoor events, summer parties, or any celebration looking to add a playful and indulgent touch. Minimum spend applies.

Minimum 30 guests required for all food stations

BEVERAGE PACKAGES

Explore our beverage offering below to find the perfect fit for your occasion. Choose from a range of 2 to 5-hour beverage packages, each offering a thoughtfully curated selection to suit your event.

Deluxe

Choose from 2-5 hour packages; includes a selection of sparkling, two whites and two reds from Até Winery - South East Australia, beers, soft drinks, sparkling water and juices

Estate

Choose from 2-5 hour packages; includes a selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

Premium

Choose from 2-5 hour packages; includes a premium selection of Australian and NZ wines including a sparkling, three whites, three reds, beers, cider, soft drinks, sparkling water and juices.

King Valley

Choose from 2-5 hour packages; includes a selection of premium wines from Dal Zotto Winery from King Valley, Victoria. Including a prosecco, two whites, rosé and two reds, a selection of beers, cider, soft drinks, sparkling water and juices

Free-flow Cocktails

Choose either 2 or 3 hour free-flow cocktails; includes a selection of three house cocktails.

Non-Alcoholic

Choose either 3 or 4 hour non-alcoholic package; includes Non 0% wine alternative and beers and assorted soft drinks, juices, still and sparkling water



BEVERAGE PACKAGES

DELUXE

SPARKLING

Até Sparkling, South Eastern Australia

WHITE

Até Chardonnay, South Eastern Australia

Até Sauvignon Blanc, South Eastern Australia

RED

Até Cabernet Sauvignon, South Eastern Australia

Até Shiraz, South Eastern Australia

BEER

Carlton Draught

Balter XPA

Balter Cervesa

Balter Captain Sensible

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

ESTATE

SPARKLING

Zilzie BTW Sparkling, Murray Darling

WHITE

Motley Cru Pinot Grigio, VIC

Zilzie BTW Sauvignon Blanc, Murray Darling

ROSÉ

Growers Gate Rose, SA

RED

Yalumba Wild Ferments Shiraz, SA

Zilzie BTW Cabernet Merlot, Murray Darling

Cloud Street Pinot Noir, VIC

BEER

Carlton Draught

Balter XPA

Balter Cervesa

Balter Captain Sensible

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

PREMIUM

SPARKLING

Mumm Marlborough Brut Prestige, NZ

WHITE

Frogmore Creek Riesling, TAS

Hentley Farms V&V Chardonnay, SA

Dal Zotto Pinot Grigio, VIC

RED

Tar & Roses Shiraz, VIC

Sticks Pinot Noir, VIC

Running With Bulls Garnacha, SA

BEER / CIDER

Asahi 'Super Dry'

Balter XPA

Balter Cervesa

Balter Captain Sensible

Somersby Cider

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

BEVERAGE PACKAGES & UPGRADES

KING VALLEY

Premium Italian varietals from Dal Zotto Winery, King Valley Victoria

SPARKLING

'Pucino' Prosecco

WHITE

Pinot Grigio

Arneis

ROSÉ

Rosato

RED

Sangiovese

Barbera

BEER / CIDER

Asahi 'Super Dry'

Balter XPA

Balter Cervesa

Balter Captain Sensible

Somersby Cider

NON-ALCOHOLIC

Assorted Soft Drink and Juices

Still and Sparkling Water

FREE-FLOW COCKTAILS

Select three from the following:

MoCo Espresso Martini

MoCo Bloody Shiraz Gin Spritz

MoCo Spicy Pineapple Margarita

MoCo Negroni

Aperol Spritz

The Gospel Old Fashioned

Old Palm Liquor Martini

NON-ALCOHOLIC

NON-ALCOHOLIC WINE

Selection of NON 0% Wine Alternatives

NON-ALCOHOLIC BEER

Peroni Nastro Azzuro 0.0*

Heaps Normal Quiet XPA*

EMMA & TOM'S JUICE

Cloudy Apple

Green Power

Carrot, Apple, Ginger

Kickstarter

OJ

SOFT DRINK

Strangelove Premium Lo-Cal Soda's

Assorted Soft Drink

Still and Sparkling Water

**Less than 1% ABV*

DRINKS UPGRADES

BEER & CIDER PACKAGE

Add an additional beer to your package of choice

Little Creatures Pale Ale

Peroni 'Nastro Azzuro'

Birra Moretti

Asahi 'Super Dry'

Somersby Cider

Corona

Heaps Normal Quiet XPA*

Peroni Nastro Azzuro 0.0*

FREE-FLOW COCKTAILS UPGRADE

Choose from 1-3 hour free-flow cocktails to add to your existing beverage package

SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption

COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption



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