



RYDGES

MELBOURNE

MORE CELEBRATIONS ON EVERY LEVEL

FESTIVE EVENTS GUIDE 2024

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

VENUES

CENTRE STAGE

Whether you're planning an end of year gala dinner, or cocktail soiree to celebrate the festive season, our largest event space will help you to take Centre Stage.

Start your momentous occasion in the pre-function bar, with views overlooking Exhibition Street and Melbourne's theatre district.

With soaring 7-metre high vaulted ceilings, Centre Stage can fit up to 300 guests seated or 500 cocktail style.

- 495sqm pillar-less function room
- Private pre-function bar
- 7m x 4m built-in HD LED Projector screen
- 2 x 200 inch HD Projector screens
- Built-in surround sound
- Can be divided into two separate venues for smaller celebrations
- Complimentary high-speed Wi-Fi
- Festive menus using seasonal and local produce



VENUES

MEETING PLACE

With an abundance of natural light overlooking Her Majesty's Theatre, Meeting Place can host up to 300 guests cocktail and 220 seated.

Ideal for a long luncheon or cocktail party — the picturesque windows offer day time light and night time city lights, giving it a festive ambiance.

- 5 x 160 inch built-in HD LED projector screen
- Built-in surround sound
- Complimentary Wi-Fi
- Festive food and drinks to complete the festivities

For more intimate celebrations, Meeting Place has three dividing walls, converting it into up to four venues suitable for smaller groups.



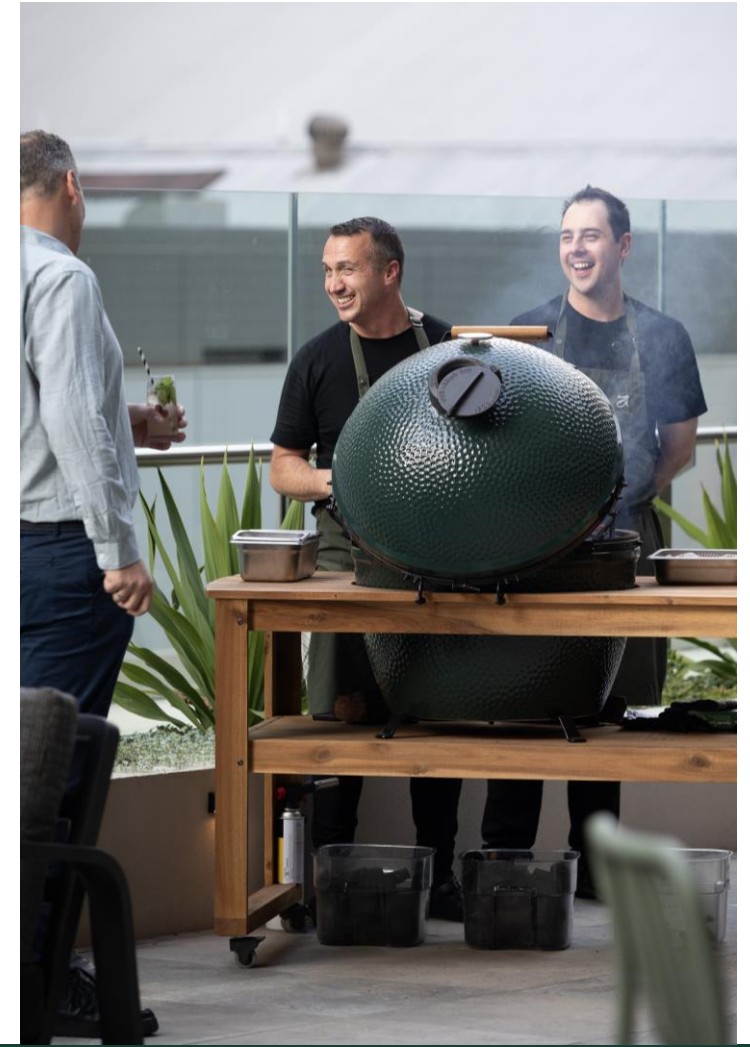
TERRACE & ROOFTOP TERRACE

The ultimate Melbourne rooftop experience.

The Terrace is home to one of Melbourne's largest rooftop bars, open to our guests and the public. Book the entire rooftop space exclusively for up to 250 guests, to take your end of year event to new heights.

Speak to our team about a non-exclusive section of the Terrace for smaller groups.

- Private rooftop with Melbourne skyline views
- Ideal for an outdoor cocktail celebration or traditional festive BBQ
- Exclusive hire offers 140sqm of indoor space & more than 300sqm of outdoor space
- A retractable awning and heating for those cooler summer nights
- Design an incredible space with our movable black curved bar, bar carts, lounge furniture, cocktail tables & high chairs and umbrellas.



VENUES

BOSSLEY PRIVATE DINING

Lt Bossley & Bossley Private Dining Room offer a warm space to celebrate the festive season with colleagues, friends and family.

Lt Bossley

- Little Bossley offers a dedicated entrance, where you can welcome your guests to a communal table suitable for up to 14 guests.
- High seating around our statement marble top dining table
- A wood top section where our team can create cocktails or can be used to present charcuterie, cheese or a dessert stations to share



Private Dining Room

- Larger Private Dining Room surrounded by floor-to-ceiling wine cellars for up to 40 guests
- Share some images of the year or special memories on the 70inch TV

Speak to our dedicated private dining team for special festive season celebratory offer.



VENUES

ROOFTOP POOL

FROM \$165PP

Available for up to 3 hours of exclusive use between 12.30 – 3.30pm daily in November & December or in the evening from 7.30 – 10.30pm Sunday to Thursdays only.

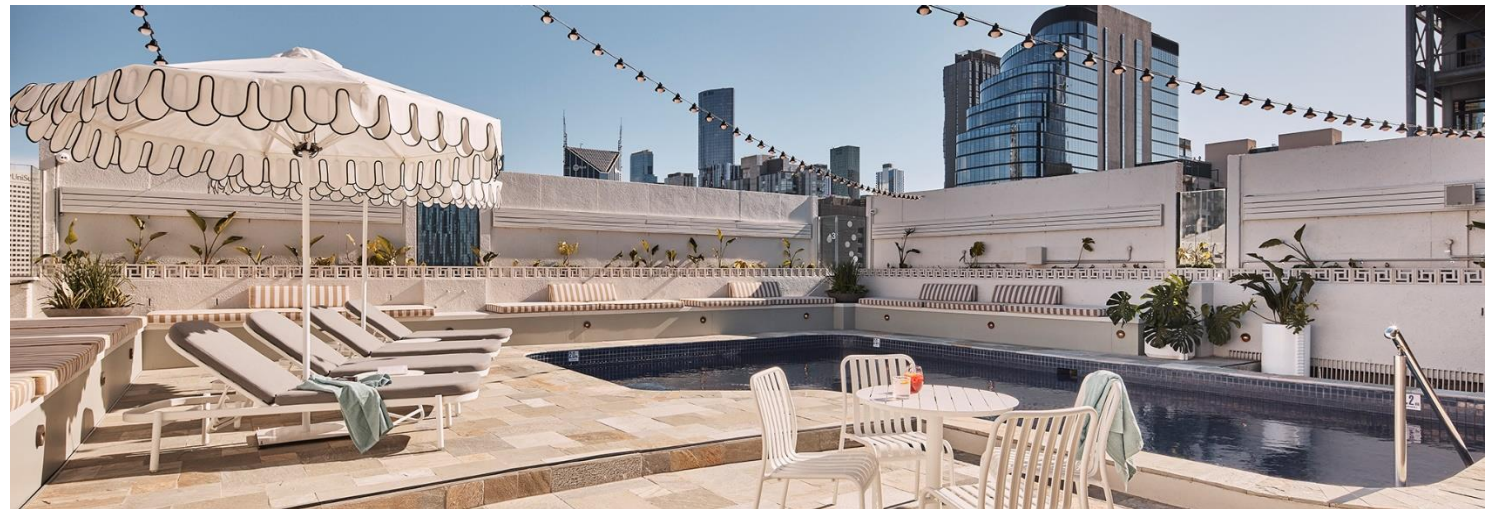
Take your Christmas event to the new heights with cocktails by the rooftop pool on the 23rd level.

A playful and glamorous celebration of our proud 1970's heritage. Get poolside and transform the pool deck into your own private event space, with sweeping Melbourne city views.

The poolside bar is ready for your next celebration, with cocktails and cold chef stations to satiate your appetite.

Invite up to 60 guests to the rooftop pool and make a splash.

- Sweeping views of Melbourne city skyline
- Exclusive hire of rooftop heated pool
- Ideal summer setting for your season event
- Poolside private bar
- Bluetooth in-built sound system



CAPACITIES

	Centre Stage			Meeting Place							Terrace Room							
	CENTRE STAGE	CENTRE STAGE 1	CENTRE STAGE 2	MEETING PLACE	MEETING PLACE 1	MEETING PLACE 2	MEETING PLACE 3	MEETING PLACE 4	MP 1&2, 2&3, 3&4	MP 1,2&3 OR 2,3&4	TERRACE ROOMS	TERRACE ROOM 1	TERRACE ROOM 2	TERRACE ROOM 3	TERRACE ROOM 1&2	TERRACE ROOMS + ROOFTOP TERRACE	BOSSLEY PDR	ROOFTOP POOL
	LEVEL 1			LEVEL 1							LEVEL 2						GROUND	LEVEL 23
AREA M ²	495	-	-	332	83	83	83	83	166	249	143	57	43	43	100	460	-	-
THEATRE	500	189	204	286	84	84	84	84	144	216	100	30	28	28	66	-	40	-
CLASSROOM	162	60	78	120	30	30	30	30	60	90	-	21	21	21	55	-	20	-
U-SHAPE	40	28	30	38	20	20	20	20	22	30	-	17	13	13	-	-	13	-
CABARET	248	104	120	176	40	40	40	40	88	136	-	21	14	14	-	-	-	-
BOARDROOM	42	20	20	-	16	16	16	16	-	-	-	22	20	20	36	-	20	-
BANQUET	300	120	140	220	50	50	50	50	100	150	-	21	14	14	42	-	40	-
BANQUET W/ DANCEFLOOR	250	-	-	160	-	-	-	-	-	-	-	-	-	-	-	-	-	-
COCKTAIL	500	250	250	300	80	80	80	80	140	200	130	50	40	40	60	250	60	60
EXHIBITION	33	*	*	22	*	*	*	*	*	*	-	-	-	-	-	-	-	-

* Discuss with our Sales Team for the best exhibition configuration



MORE FLAVOUR ON EVERY LEVEL

Discover our delectable festive packages created from the finest local, seasonal produce. Indulge in the highest quality dining experience, crafted especially for you and your guests, and make your end of year celebration truly unforgettable.

PLATED LUNCH & DINNER

Seated Two Course Lunch **\$110 pp**

Noisette sourdough, cultured butter
Alternating entrée or dessert
Alternating main
Shared sides
Chocolates, coffee & tea
2 hour Deluxe beverage package
Upgrade to 3 hour package \$10 pp

Seated Three Course Lunch **\$120 pp**

Noisette sourdough, cultured butter
Alternating entrée
Alternating main
Shared sides
Alternating dessert
Chocolates, coffee & tea
3 hour Deluxe beverage package

Seated Two Course Dinner **\$95 pp**

Two canapés on arrival, Chef's selection
Noisette sourdough, cultured butter
Alternating entrée or dessert dish
Alternating main with shared sides
Chocolates, coffee & tea

Seated Three Course Dinner **\$110 pp**

Two canapés on arrival, Chef's selection
Noisette sourdough, cultured butter
Alternating entrée
Alternating main
Shared sides
Alternating dessert
Chocolates, coffee & tea

Feasting Three Course **\$125 pp**

Minimum 100 pax

Two canapés on arrival, Chef's selection
Noisette sourdough, cultured butter
Two shared entrees
Two shared mains
Two shared desserts
Chocolates, coffee & tea

PLATED MENU

Entrée

Please select two entrées. Served alternating.

Scallop, ocean trout ceviche, chardonnay vinaigrette, kohlrabi, annatto pepper

Duck liver parfait, pickles, fig jam, brioche

Lime & pepper crusted beef carpaccio, chipotle mayonnaise, pineapple & tomato salsa

Lemon poached prawn cocktail, baby gem, frisee, walnut, Marie Rose.

Main

Please select two mains. Served alternating.

Rolled porchetta, pork, fennel, chili, capsicum caponata, grilled broccolini, jus

Pumpkin ravioli, burnt noisette, candied walnuts, sage

Eye fillet, soubise, charred asparagus, pumpkin relish, jus

Ocean trout, celery root & apple remoulade, fennel brioche, saffron citrus dressing

Orange & honey roasted turkey breast, carrot cream, glazed turnips, jus

Shared Sides

Rosemary & duck fat roasted potatoes

Sliced cabbage, fennel, apple, pomegranate vinaigrette

Dessert

Please select two desserts. Served alternating.

Pavlova, fresh berries, whipped cream

Christmas pudding, cranberry compote, brandy anglaise

Orange pannacotta, dark chocolate whiskey cremeaux, cookie crumble

Raspberry & pistachio trifle, white chocolate mascarpone, vanilla custard



FEASTING THREE COURSE

Entrée

Please select two entrées. Served sharing.

Scallop, ocean trout ceviche, chardonnay vinaigrette, kohlrabi, annatto pepper

Duck liver parfait, pickles, fig jam, brioche

Lime & pepper crusted beef carpaccio, chipotle mayonnaise, pineapple & tomato salsa

Natural oysters, Tabasco, lemon

Main

Please select two mains. Served sharing.

Rolled whole porchetta, pork, fennel, chili, capsicum caponata, jus

Pumpkin tortellini, burnt noisette, candied walnuts, sage

Whole roasted chicken, soubise, pumpkin relish

Ocean trout fillet, celery root & apple remoulade, fennel brioche

Orange & honey roasted turkey, carrot cream, glazed turnips, jus

Sides

Please select two sides. Served sharing.

Grilled cos lettuce, pomegranate, toasted quinoa

Kipfler potatoes, duck fat, samphire

Dessert

Please select two desserts. Served sharing.

Pavlova, fresh berries, whipped cream

Christmas pudding, cranberry compote, brandy anglaise

Orange pannacotta, dark chocolate whiskey cremeaux, cookie crumble

Raspberry & pistachio trifle, white chocolate mascarpone, vanilla custard



COCKTAIL CELEBRATION PACKAGE

4 Hour Duration

\$110 pp

A welcome festive cocktail on arrival.

Eight canapés and one substantial canapé per person plus two food stations for guests to graze.

Client to select four canapés from our menu, one substantial and two food stations.*

Additional Canapés

Hot, Cold or Dessert
Substantial

\$7 each
\$10 each

CANAPÉS

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

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

Kataifi prawns, dill & lemon tzatziki NF

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 macarons GF

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

FOOD STATIONS

Bake House **\$25 pp**

Selection of house baked pies, sausage rolls and quiches:

- Beef, cheese & pepper pie
- Cauliflower, leek & cheese pie
- Chicken tandoori pie
- Pork & fennel sausage roll
- Pumpkin, leek & fetta quiche
- Smoked salmon & dill quiche
- Served with tomato sauce, smoky BBQ sauce and chimichurri

Asian **\$25 pp**

Selection of steamed bao buns, pork buns, red bean bun, vegetarian bun served with a variety of fillings:

- Crispy pork belly, crispy prawn cutlet, fried tofu
- Kimchi slaw, coriander, chilli, crunchy Asian salad, Vietnamese mint, crispy shallots, pork floss, peanut crumble
- Sriracha, chipotle, mayonnaise
- Selection of dumplings and dim sum

Paella **\$25 pp**

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

Mexican **\$25 pp**

Pulled pork, spiced wagyu beef & chorizo mince, pulled jack fruit and chilli chicken, served with soft shell wraps and hard shell tacos.

Topped with your choice of; guacamole, sour cream, cheese, chilli, coriander, chilli or olives, corn chips and cheese sauce

Charcuterie **\$25 pp**

Selection of local salami, San Daniele parma ham, bresola, local & imported cheese, quince, lavosh, Noisette bread

Aussie Dessert **\$25 pp**

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

Chocolate Fountain **\$25 pp**

A flowing fountain of rich dark chocolate paired with a variety of delicious dippables: marshmallows, seasonal fruit & berries, selection of lollies

IF YOU WANT A LITTLE EXTRA

Oysters, Caviar & Vodka **\$35 pp**

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Caviar bumps served with Belvedere vodka shots.

Seafood Station **\$45 pp**

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

FESTIVE ADD ONS..

Festive Fun **\$5pp**

All inclusive package offers classic Christmas bonbons, simple & elegant decorations and holiday playlist.

Spirit Tasting Bar **\$30pp**

Elevate your festive celebrations with our exclusive spirit tasting bar, featuring a curated selection of premium spirits from renowned local Victorian distilleries. Our tasting bar will showcase a variety of exceptional spirits from some of Victoria's finest distilleries of your choice:

- Four Pillars Distillery
- Penni Ave Distillery
- The Gospel Whiskey

Cocktail Masterclass **From \$45pp**

Learn the art of cocktail making from expert bartenders, perfecting your skills while creating and enjoying two cocktails. Mocktail options available. Up to 30 people.

Personalised Cocktail Station **From \$30pp**

Create a bespoke cocktail menu featuring up to two signature cocktails, each named and customised to reflect your brand or event theme. Mocktail options available.

Ice Cream Cart & Alcoholic Popsicle **\$25pp**

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.

Champagne Tower

55 glass champagne tower with your choice of bubbles or Champagne:

Dal Zotto Pucino Prosecco,
King Valley, VIC
\$580

Mumm Brut Prestige,
Marlborough, NZ
\$655

NV G.H. Mumm Cordon Rouge, Champagne, FR
\$1260

NV G.H. Mumm Grand Cordon Rose, Champagne, FR
\$1310

Perrier-Jouet Grand Brut,
Champagne, FR
\$1495



DRINK PACKAGES TO SAY CHEERS

Deluxe

2 Hour Package	\$43 pp
3 Hour Package	\$48 pp
4 Hour Package	\$53 pp
5 Hour Package	\$58 pp

Sparkling, two whites and two reds from Até Winery - South East Australia, beers, soft drinks, sparkling water and juices

Estate

2 Hour Package	\$53 pp
3 Hour Package	\$58 pp
4 Hour Package	\$63 pp
5 Hour Package	\$68 pp

A selection of Australian & NZ wines including sparkling, two whites, rosé and two reds, beers, soft drinks, sparkling water and juices

Premium

2 Hour Package	\$71 pp
3 Hour Package	\$76 pp
4 Hour Package	\$81 pp
5 Hour Package	\$86 pp

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

2 Hour Package	\$73 pp
3 Hour Package	\$78 pp
4 Hour Package	\$83 pp
5 Hour Package	\$88 pp

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

2 Hour Package	\$78 pp
3 Hour Package	\$84 pp

A selection of three house cocktails.

Non-Alcoholic

3 Hour Package	\$36 pp
4 Hour Package	\$41 pp

Non 0% wine alternative and beers and assorted soft drinks, juices, still and sparkling water



DRINK PACKAGES TO SAY CHEERS

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 for an additional \$5 per person, per beer selection.

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

Add a selection of three cocktails to your existing beverage package

1 Hour Package \$42pp

2 Hour Package \$48pp

3 Hour Package \$54pp

SPIRITS ON CONSUMPTION

Add a selection of spirits to your event, charged on consumption from \$12 per glass

COCKTAILS ON CONSUMPTION

Add a selection of cocktails to your event, charged on consumption from \$12 per cocktail.



RYDGES

HOTELS · RESORTS

RYDGES MELBOURNE

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ENQUIRIES

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