



RYDGES

MOUNT PANORAMA BATHURST

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

DAY DELEGATE PACKAGE

\$69PP

On Arrival

Freshly brewed coffee
Selection of teas

Morning Tea

Chef's selection of sweet & savoury items
Freshly brewed coffee | selection of teas
Assorted juice

Lunch

Select ONE

A La Carte Style Lunch

Served in Chicane Bar & Grill

(Max. 20 delegates)

Ordered from a menu on the day
Fresh fruit platter
Soft drinks

Working Style Lunch

Assorted Sandwiches

(Min. 10 delegates)

Chef's selection of ONE salad
Chef's selection ONE hot item
Fresh fruit platter
Soft drinks

Buffet Lunch

Served in Chicane Bar & Grill

(Min. 20 delegates)

Baker's basket of bread rolls
Chef's selection TWO fresh salads
Chef's selection TWO hot dishes
Fresh fruit platter
Soft drinks

Afternoon Tea

Chef's selection of sweet & savoury items
Freshly brewed coffee | selection of teas
Assorted juice

DPP Inclusions

Data Projector or inbuilt plasma screen per room
1 x Flip Chart
1 x White Board



HALF DAY DELEGATE PACKAGE

\$59PP

On Arrival

Freshly brewed coffee
Selection of teas

Selection of Morning OR Afternoon Tea

Chef's selection of sweet & savoury items
Freshly brewed coffee | selection of teas
Assorted juice

Lunch

Select ONE

A La Carte Style Lunch

Served in Chicane Bar & Grill

(Max. 20 delegates)

Ordered from a menu on the day
Fresh fruit platter
Soft drinks

Working Style Lunch

Assorted Sandwiches

(Min. 10 delegates)

Chef's selection of ONE salad
Chef's selection ONE hot item
Fresh fruit platter
Soft drinks

Buffet Lunch

Served in Chicane Bar & Grill

(Min. 20 delegates)

Baker's basket of bread rolls
Chef's selection TWO fresh salads
Chef's selection TWO hot dishes
Fresh fruit platter
Soft drinks

Half Day Delegate Package Inclusions

Data Projector or inbuilt plasma screen per room
1 x Flip Chart
1 x White Board



REFRESHMENT BREAKS

Morning or Afternoon Tea

\$13 per person

Chefs selection of one sweet & one savoury item

Freshly brewed coffee | selection of teas

Fruit juice (morning tea only)

Lunch Break

\$42 per person

Working lunch with Chef's selected hot option

A La Carte or Buffet lunch in Chicane Bar & Grill

Includes fruit platter & soft drink

Standard Coffee Break

\$9 per person

Chef's selected sweet bakery item

Freshly brewed coffee | selection of teas

Optional Extras

Freshly brewed coffee | selection of teas | **\$5 per person**

Freshly brewed coffee | selection of teas | fruit juice | **\$7 per person**

Continuous freshly brewed coffee | selection of teas | **\$13 per person**

Continuous freshly brewed coffee | selection of teas | fruit juice | **\$16 per person**

Assorted bakery item | **\$5 per person**

Finger sandwich platter | **\$16 per person**

Fresh fruit platter | **\$12 per person**



BREAKFAST MENUS

FROM \$25PP

Minimum of 20 Guests

Continental Buffet*

\$25 per person

Fresh fruits
Assorted yoghurt
Cereals | milks
Fresh baked pastries | croissants | muffins
Jams | preserves | spreads
Chilled fruit juices

Hot Buffet*

\$35 per person

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

All served with freshly brewed coffee & selection of teas

Plated

\$35 per person

Scrambled eggs
Assorted chipolatas
Grilled smoked bacon
Sautéed button mushrooms
Baked beans
Hash browns
Slow roasted tomatoes
Served on table:
Fresh fruits | assorted yoghurt | pastries | muffins
Chilled fruit juices



PLATED DINING

Available for 20 guests or more
Menu subject to change

Select two items per course to be served alternately

Entrée

Seared scallops | Asian risotto cakes | Thai pesto
Slow roast brisket open pie | mushy peas | baby onion
Paprika roast pumpkin fetta risotto
Sautéed prawns | roast cherry tomato | Spanish onion | house made sourdough
Crispy skin pork belly | honey coriander glaze | pickled red cabbage

Main

Slow braised beef cheek | creamy polenta | baby vegetables | fried Spanish onion
Oven baked chicken supreme | slow roast tomato chutney | potato smash | honey jus
Crispy skin Atlantic salmon | braised leek | potato cake | lemon hollandaise
Cherry glazed duck Maryland | parsnip puree | braised cabbage | apple | walnuts
Herb & garlic roast pork loin | creamed potato | balsamic glazed green beans | cherry tomatoes
Sweet potato & pumpkin gratin | sautéed shredded vegetables | spicy capsicum puree

**.Sample Menu.*

\$69PP

2 courses

\$84PP

3 courses

Dessert

House made sticky date pudding | butterscotch sauce | vanilla bean ice cream | fresh strawberries
Chocolate raspberry bavarois | berry | mango | mint salsa
Passionfruit parfait | poppy seed tuile | coconut ice cream
Vanilla panna cotta | blueberry jelly | mango sorbet
Rich choc orange tart | chocolate ice cream | candied orange | lemon dust
Freshly brewed coffee | selection of teas



BUFFETS

FROM \$65PP

Minimum of 20 Guests

Classic Buffet

\$65 per person

Baker's basket of crusty loaves & rolls
Chef's selection of two fresh salads
Lemon, mustard & thyme roast chicken | GF
Pepper crusted slow cooked beef | rich gravy | GF
Roast pork loin | crispy crackling | apple cider jus | GF
Honey roasted root vegetables | GF, V
Herb & garlic roast potatoes | GF, V
Fresh fruit platter | GF, V
Assorted petite cakes | slices

Freshly brewed coffee | selection of teas

Deluxe Buffet

\$79 per person

Baker's basket of crusty loaves & rolls
Chef's selection of three fresh salads
Selection of grilled & marinated vegetables | GF, V
Pan seared salmon | Dijon & white wine sauce | GF
Pepper crusted slow cooked beef | rich gravy | GF
Roast pork loin | crispy crackling | apple cider jus | GF
Steamed seasonal vegetables | lime chilli butter | GF, V
Herb & garlic roast potatoes | pumpkin | carrot | GF, V
Fresh fruit platter | GF, V
Selection of cheese | dried fruits
Assorted petite cakes | slices

Freshly brewed coffee | selection of teas

Seafood Upgrade

price on request

Fresh prawns | lemon | cocktail sauce | GF
Sydney Rock oysters | lemon wedges | GF
Marinated mussels | GF
Tasmanian smoked salmon | Spanish onion | baby capers | GF



V - Vegetarian V* - Includes vegetarian options GF - Gluten Free. *.Sample Menu.

CANAPÉS

Sample menu

- 1 hr | \$29 pp | 4 choices** 4 small bites
2 hr | \$44 pp | 5 choices 3 small bites + 2 big bites
3 hr | \$59 pp | 8 choices 5 small bites + 3 big bites

Small Cold Bites

- Sundried tomato sourdough | avocado puree |
chargrilled corn
Confit duck | Asian style slaw
Gourmet puff pastry tartlets
Assorted bruschetta
Cajun chicken | corn fritter, red chilli cream

Small Hot Bites

- Crisp pork belly & balsamic
House made gourmet quiche
Grilled mushroom cups |
basil & thyme goat's cheese
Lemon pepper calamari
Spinach & cheese pastizzi

**.Sample Menu.*

Small Sweet Bites

- Tartlets | citrus curd | salted caramel | chocolate orange ganache
House made cake pops
Mini Dutch pancakes | hazelnut ganache | fresh berries
Mousse filled waffle cones | mixed berry |
rich dark chocolate | honey roasted macadamia
Truffles | strawberries & cream | cappuccino |
peanut butter cookie

Big Bites

- Pulled lamb shoulder mini open pies | rosemary jus
Pulled soy pork slider | compressed apple | fresh Spanish onion
Spicy chicken bites | shredded slaw | chipotle mayo
Stir fried vegetarian hokkien noodles
Slow cooked pork belly | butter braised cabbage
Braised beef cheek | creamy mash potato
Chargrilled Mediterranean vegetable salad
Thai green chicken curry | Jasmine rice

Additional small bites | **\$7 per person, per item**

Additional big bites | **\$10 per person, per item**

FROM \$29PP

Minimum of 20 Guests



CANAPÉS

\$35PP

Minimum of 20 Guests

Grazing Table

Oven baked croutons topped | basil & macadamia pesto | sundried tomato | shaved parmesan

Antipasto platters

Cold meats platters

Tasting plate of bread | dips | crudities

Australian cheese board

Add \$40 per person

Red chilli and lime prawn skewers | sweet chilli aioli

Greek style pulled lamb shoulder mini open pies | rosemary jus

Grilled mushroom cups stuffed | basil & thyme goat's fetta

Pulled soy pork slider | compressed apple | fresh Spanish onion

Sweet potato wedges | chipotle sour cream

Something Sweet

\$7 per item

Tartlets | citrus curd | salted caramel | chocolate orange ganache

House made cake pops

Mini Dutch pancakes | hazelnut ganache | fresh berries

Mousse filled waffle cones | mixed berry | rich dark chocolate | honey roasted macadamia

Truffles | strawberries & cream | cappuccino | peanut butter cookie

**.Sample Menu.*



CANAPÉS

FROM \$59
PER PLATTER

Serves 10-15 guests

Platters

Party Starter | \$59 per platter | 30 pieces

Vegetarian spring rolls & samosas | sweet chili
Fish cocktails | house made tartare
Southern style chicken bites | chipotle sour cream

Aussie Favourites | \$79 per platter | 30 pieces

Gourmet mini pies | tomato chutney
Gourmet mini pizzas
Gourmet mini sausage rolls | smokey BBQ sauce

Deluxe Selection | \$99 per platter | 45 pieces

Cranberry compote
Spicy lamb koftas | Tzatziki
Torpedo prawns | aioli

Antipasto | \$90 per platter

Cold cut meats | marinated & pickled vegetables | toasted Turkish bread

Cheese | \$99 per platter

Chefs selection of 3 cheese
Quince paste | dried fruits | water crackers

Sandwiches | \$65 per platter | 30 pieces

Chefs selection of 3 varieties

Dessert | \$55 per platter | 30 pieces

Chef's selection of cakes & slices



**.Sample Menu.*

REFRESHINGLY LOCAL

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BEVERAGE PACKAGES

FROM \$29PP

Standard

\$29 pp | 2 hrs

\$35 pp | 3 hrs

\$45 pp | 4 hrs

Chain Of Fire | Sparkling | South East Australian
Wood Brook Farm | Sauvignon Blanc | Multi Regional
Wood Brook Farm | Shiraz | Multi Regional
Hahn Superdry
Hahn Superdry 3.5
Hahn Premium Light
Tooheys Extra Dry
Fruit Juice
Soft Drinks

Upgrades

Moscato | \$7 per person

Cider | \$7 per person

Non-Alcoholic Package

1hr | \$12 per person

Additional hrs | \$5 per person

Premium

\$31 pp | 2 hrs

\$39 pp | 3 hrs

\$49 pp | 4 hrs

Cool Woods | Sparkling | South Australia
ARA 'Single Estate' | Sauvignon Blanc | Marlborough, NZ
First Creek 'Botanica' | Chardonnay | Hunter Valley, NSW
First Creek "Botanica" | Shiraz | Central Ranges, NSW
Rymill "The Yearling" | Cabernet Sauvignon | Coonawarra, SA
Hahn Superdry
Hahn Superdry 3.5
Kosciuszko Pale Ale
Hahn Premium Light
Tooheys Extra Dry
Fruit Juice
Soft Drinks

Local packages available on request

** Subject to change*

AUDIO VISUAL & CAPACITY

| Room | Theatre | Classroom | U-Shape | Boardroom | Banquet | Cocktail | Cabaret | M ² |
|---------------------|---------|-----------|---------|-----------|---------|-------------|---------|----------------|
| LEVEL 7 | | | | | | | | |
| Panorama One | 90 | 48 | 28 | 22 | 50 | 50 or 180* | 35 | 88 |
| Panorama Two | 120 | 60 | 31 | 28 | 100 | 100 | 70 | 120 |
| Panorama Three | 140 | 72 | 37 | 28 | 100 | 150 | 70 | 150 |
| Panorama 1+2 | 210 | 108 | 59 | 50 | 150 | 150 or 280* | 105 | 208 |
| Panorama 2+3 | 260 | 132 | 68 | 56 | 200 | 250 | 140 | 270 |
| All Panorama Rooms | 350 | 180 | N/A | 78 | 250 | 300 or 430* | 175 | 358 |
| LEVEL 3 | | | | | | | | |
| Executive Boardroom | 30 | 18 | 19 | 22 | N/A | N/A | N/A | 42 |
| LEVEL 2 | | | | | | | | |
| Conrod Suite | 16 | N/A | N/A | 10 | N/A | 30** | N/A | 32 |

*Includes outdoor terraced area | Panorama One L7 | Weather dependant

**Includes Conrod terrace | Level 2 | Weather dependant

| | |
|-------------------------|------------|
| Data projector & screen | \$100 each |
| Flipchart | \$40 each |
| Whiteboard | \$40 each |
| Laptop hire | \$50 |
| Handheld Microphone | \$110 |
| Lapel microphone | \$110 |
| Lectern | \$50 |
| Stage (1 piece) | \$200 |
| Stage (2 pieces) | \$300 |
| Dancefloor | \$350 |

* 10% surcharge applies for Sunday & public holidays



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