

RYDGES

NEWCASTLE

CATERING KIT



INTRODUCTION

Welcome to Rydges Newcastle.
We know that the way to anyone's heart is through their stomach- so rest assured we have you covered.

We have a range of delicious menus to get you through your next conference or to highlight that special event or celebration.

Our Executive Chef John prides himself on good wholesome food with a nod to local produce and suppliers.

From conference day packages, to detailed sporting team menus, to elegant three course meal dinners there is a carefully prepared menu for all occasions.

We look forward to welcoming you.

*****Please note, menus subject to change and seasonal availability.***



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DAY DELEGATE PACKAGES

FROM \$62 PP

Minimum 15 guests

Day Delegate Package

From \$75.00 per person

Minimum 15 guests

- Plenary room hire from 8am-5pm daily
- Welcome tea and coffee on arrival
- Morning tea break, freshly brewed coffee and light snack
- Lunch from Day Delegate Package menus
- Afternoon tea break, freshly brewed coffee and light snack
- Projection screen, flipchart and whiteboard
- Wireless internet access

Half Day Delegate Package

From \$62.00 per person

Minimum 15 guests

- Plenary room hire from 8am-12pm or 1pm-5pm daily
- Welcome tea and coffee on arrival
- Morning or Afternoon tea break, freshly brewed coffee and light snack
- Lunch from Day Delegate Package menus
- Projection screen, flipchart and whiteboard
- Wireless internet access

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DAY DELEGATE MENUS

FROM \$75 PP

Minimum 15 guests

MONDAY

Morning Tea

- Berry muffins
- Vegetable frittata
- Seasonal fruit platter with sliced melon and berries

Lunch

- Gourmet bread rolls
- Garden salad tomato, cucumber ribbons, carrot, Spanish onion
- Creamy potato salad with bacon and shallots
- Grilled king dory fillets with lemon herbs and capers
- Grilled Portuguese style chicken thighs
- Fresh sliced seasonal fruit platter
- Mini dessert and sweets platter

Afternoon tea

- Fresh baked custard Portuguese tarts
- Whole fruit bowl

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DAY DELEGATE MENUS

FROM \$75 PP

Minimum 15 guests

TUESDAY

Morning Tea

- Granola bar slice
- Mixed fresh Danish pastries
- Seasonal fruit platter with sliced melon and berries

Lunch

- Naan bread
- Pumpkin, chickpea and freekah salad
- Kachumber salad
- Chicken tikka masala and condiments
- Slow cooked cardamom lamb with cucumber raita
- Pilaff rice
- Fresh sliced seasonal fruit platter
- Apple and date slice

Afternoon tea

- Assorted friands
- Whole fruit bowl

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DAY DELEGATE MENUS

FROM \$75 PP

Minimum 15 guests

WEDNESDAY

Morning Tea

- Fresh baked scones with strawberry jam and vanilla cream
- Seasonal fruit platter with sliced melon and berries

Lunch

- Gourmet bread rolls
- Traditional Greek salad
- Pesto rigatoni salad with Mediterranean vegetables
- Grilled Atlantic salmon with lemon capers and fennel
- Chicken and chorizo paella
- Fresh sliced seasonal fruit platter
- Section of mini desserts and macarons

Afternoon tea

- Cheese and lavosh crackers, fresh and dried fruit platter
- Whole fruit bowl

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DAY DELEGATE MENUS

FROM \$75 PP

Minimum 15 guests

THURSDAY

Morning Tea

- Smoked ham and Swiss cheese croissants
- Seasonal fruit platter with sliced melon and berries

Lunch

- Pita breads
- Fatoush salad with hummus and labna
- Israeli cous cous, roast vegetable and date salad
- Slow cooked lamb with sumac yoghurt
- Chicken shwarma- bbq chicken thigh
- Fresh sliced seasonal fruit platter
- House made baklava

Afternoon tea

- Mezze platter- Olives, vegetable sticks, hummus and dolmades
- Whole fruit bowl

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DAY DELEGATE MENUS

FROM \$75 PP

Minimum 15 guests

FRIDAY

Morning Tea

- Granola, berries and yoghurt cups
- Seasonal fruit platter of sliced melon and Berries

Lunch

- Steamed bao buns
- Vietnamese slaw with Nuoc cham dressing and crunchy noodles
- Stir fry of seasonal vegetables and steamed brown rice
- Thai chicken curry and rice
- Korean Bulgolgi beef and kimchi
- Fresh sliced seasonal fruit platter
- Mini desserts and cakes

Afternoon tea

- Egg custard tarts
- Whole fruit bowl

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REFRESHMENT BREAKS

FROM \$12.50 PP

Morning/Afternoon Tea

\$12.50 per person

- Chef's selection of sweet or savoury items
- Whole fruit bowl
- Freshly brewed coffee and selection of teas

Refreshment Upgrades

- Continuous tea and coffee \$8.00 per person
- Soft drinks \$4.50 per person
- Individual bottled water \$4.00 per person
- Fresh juice shots \$5.00 per person
- Fresh smoothie shots \$6.00 per person
- Sliced fruit plate \$4.00 per person
- Cheese board \$5.00 per person
- House beer, wine or sparkling \$8.00 per person
- Barista Coffee Cart On Request



BREAKFAST



Breakfast On The Go

\$22 per person

- Granola, berries and yoghurt cups
- Ham & cheese croissants
- Seasonal fruit platter
- Orange, apple & pineapple juice
- Freshly brewed tea and coffee

Continental Breakfast

\$26 per person

- Granola, berries and yoghurt cups
- Ham & cheese croissants
- Cold meats and cheese
- Mixed pastries, muffins and breads
- Condiments & preserves
- Seasonal fruit platter
- Orange, apple & pineapple juice
- Freshly brewed tea and coffee

Hot Plated Breakfast

\$33 per person

Minimum 20 guests

Hot Selection

- Scrambled eggs
- Rasher bacon
- Beef chipolatas
- Sauteed mushrooms and spinach
- Hash browns
- Vegetarian option on request

Inclusions

- Seasonal fruit platter
- Orange, apple & pineapple juice
- Freshly brewed tea and coffee



LUNCH & DINNER



SET MENUS

\$ 6 3 P P
2 c o u r s e s

\$ 7 8 P P
3 c o u r s e s

Entree

- Wild fennel and yuzu cured salmon, pickled fennel, orange and caper chive crème fraiche
- Togarashi tempura king prawns, black garlic mayonnaise, wakame slaw
- Confit pork belly with macadamia nut cream, five spiced apples, xo and puffed grains
- Ricotta ravioli, pumpkin cream, sage butter and pecorino
- Seared beef tataki with ponzu dressing and pickled vegetables
- Smoked duck with parsnip cream cherry tonkatsu dressing
- Roasted beetroot and carrot hummus, with dukkah
- Cauliflower pakora with mango chutney
- Seasonal roasted vegetable stack with vegan cheese

Main

- Potato and semolina gnocchi with rich tomato sugo, herb ricotta, pecorino and local greens
- Chicken, ricotta and pistachio roulade with creamed pumpkin, seasonal greens and salsa verde
- Sous vide lamb rump, smoked carrot hummus, salt baked beets, labna and dukkah
- Seared Daintree barramundi with seasonal vegetable nage, pea puree and chive hollandaise
- Flame grilled Riverina rump steak with duck fat thyme potato pave, heirloom carrots and jus
- Slow angus beef brisket, miso carrot puree, black garlic mayonnaise, puffed grains and kimchi
- Tandoori cauliflower with coconut pumpkin puree, almonds and broccolini
- Roasted pumpkin with romesco sauce and kale
- Stuffed baby peppers with quinoa brown rice and salsa verde

Dessert

- Brown butter and popcorn parfait, candied popcorn, hazelnut praline and muscat caramel
- Smashed meringue with yuzu curd caramelized pineapple and coconut gelato
- Belgian chocolate cremeux with raspberry, brownie crumbs and brulee cream
- Steamed fig and date pudding with whiskey butterscotch sauce and vanilla bean gelato
- Soft centered chocolate pudding with seasonal berries vanilla bean gelato
- Individual or shared hunter cheese plate with fruit, nuts, quince paste and house made lavosh crackers

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BBQ BUFFET

FROM \$65 PP

Minimum 20 guests

Cold Selection

- Selection of artisan breads
- Chefs garden salad, Greek salad and house made coleslaw
- Selection of condiments

Hot Selection

- Thick gourmet beef sausages
- Char grilled min steaks
- Grilled lemon and herb chicken thighs
- Baked chat potatoes with parsley butter
- Seasonal vegetables with olive oil and sea salt

Sweet Selection

- Freshly sliced melon, seasonal fruit and berries
- Mini desserts and cakes

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CANAPES & PLATTERS



CANAPES

1 HOUR - 2 COLD AND 2 HOT	\$25 PER PERSON
1/2 HOUR - 3 HOT AND 3 COLD	\$35 PER PERSON
2 HOUR - 4 HOT AND 4 COLD	\$45 PER PERSON

FROM \$25 PP

Minimum 20 guests

Cold Selection

- House made sushi nori rolls - katsu chicken- smoked salmon-vegetarian
- Whipped goats cheese and caramelised onion tartlets
- Salmon gravlax crème fraiche and caper blinis
- King fish ceviche with chipotle mayonnaise on tortilla crisp bread
- Smoked chicken and curry mayonnaise on pappadum crisps
- King prawn salsa with lime mayonnaise on brioche croute
- Semi dried tomato bruschetta with Binnorie Persian feta
- Chef's selection of rice paper rolls with dipping sauce
- Tahini beetroot and quinoa bites

Hot Selection

- Tuna tataki on tapioca and squid ink puffed cracker
- Pulled beef brisket sliders with kimchi slaw
- Tempura king prawns with kewpie mayonnaise and furikake
- Pork belly bites crunchy Vietnamese slaw and nuoc cham dressing
- Slow cooked lamb pita with hummus lemon and sumac yoghurt
- Spiced roast pumpkin with coriander labna on pappadum
- Cauliflower pakora with mango chutney and yoghurt
- Jalepeno poppers with smoked cheddar and bacon
- Korean style chicken wings
- Lamb kofta with hummus
- Snapper and prawn cakes with harissa
- Tempura vegetables with dipping sauce
- Sweet potato with hummus and baba ganoush

Canapé Upgrades- \$8.5 Additional Per Person

- House made sushi nori rolls -katsu chicken- smoked salmon-vegetarian
- Sydney Rock Oysters with wakami and ponzu dressing
- Fresh king prawns with ponzu and cocktail sauce

Substantial Selection- \$10 Additional Per Piece

- Fish and chips boxes with tataré
- Beef slider, American cheese and caramelised onion
- Gnocchi with tomato sugo and herbed ricotta
- Haloumi slider with baby spinach and relish

Sweet Selection- \$8 Additional Per Piece

- Chefs selection of macarons
- Mini lemon curd and meringue tarts
- Mini ice-creams/gelato tubs
- Chocolate profiteroles filled with crème patisserie

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PLATTERS

FROM \$80

Serves up to 10 guests

Australian Cheese Platter

\$100.00 per platter

Selection of three Australian cheeses
Served with quince paste, crackers, nuts and dried fruit

Antipasto Platter

\$100.00 per platter

Selection of cured meats, olives, grilled vegetables
Served with pickles and assorted breads

Petite Party Platter

\$100.00 per platter

Gourmet mini pies and sausage rolls,
quiche Lorraine and spinach and fetta filo's

Mezze Platter

\$100.00 per platter

Flat bread, house made selection of dips, olives, dolmades, shawarma skewers

Crudités and Dip Platter

\$90.00 per platter

Selection of dips
Served with seasonal vegetables sticks and crackers

Sandwich and Wrap Platter

\$100.00 per platter

Selection of gourmet sandwiches and wraps
Vegetarian and gluten free options available

Sweet Tooth Platter

\$120.00 per platter

Chefs selection of mini cakes, desserts
and macarons

Fruit Platter

\$80 per platter

Freshly sliced seasonal fruits

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BEVERAGES



BEVERAGES

Standard Package

1 HOUR \$27.00 per person
2 HOUR \$35.00 per person
3 HOUR \$40.00 per person
4 HOUR \$48.00 per person

Beer & Cider

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Cider The Original
Sydney Brewery Mid Strength
Cascade Premium Light

Sparkling

NV Zilzie Sparkling

White wine

Zilzie BTW Chardonnay, 2022 or
Zilzie BTW Sauvignon Blanc, 2022

Red wine

Zilzie, BTW Cabernet Merlot, 2022 or
Zilzie, BTW Shiraz, 2022

Non alcoholic

- A Selection of Soft Drinks and Juices

Premium package

1 HOUR \$37.00 per person
2 HOUR \$45.00 per person
3 HOUR \$55.00 per person
4 HOUR \$65.00 per person

Beer and Cider

Sydney Brewery Lager
Sydney Brewery Pale Ale
Sydney Cider The Original
Sydney Brewery Mid Strength
Sydney Brewery Pilsener
Asahi
Cascade Premium Light

Sparkling

NV Dal Zotto Pucino Prosecco, King Valley
NV The Lane Lois Blanc de Blanc Sparkling, Adelaide Hills

White wine

Dalfarras Rosato Rose, Central Victoria, 2022
Yealands Petal & Stem Sauvignon Blanc, Marlborough, 2022
Laneway Chardonnay, Central Victoria, 2021

Red wine

Rymill The Yearling Cabernet Sauvignon, Coonawarra, 2020
Woodstock Deep Sands Shiraz, McLaren Vale, 2021

Non alcoholic

- A Selection of Soft Drinks and Juices

FROM \$27PP

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