



NAUTICA

POOL BAR & KITCHEN



Private Dining | Event Guide



NAUTICA BAR & KITCHEN

COCKTAIL 250 | BANQUET 150

Nautica Pool Bar & Kitchen is the perfect setting for any cocktail party or intimate dinner; enjoy both indoor and outdoor dining. With floor to ceiling windows the space is light and airy with an abundance of natural light.

Where coastal cool meets relaxed styling. Nautica Bar & Restaurant is inspired by the Bellarine Peninsula and offers the perfect setting for a relaxed dinner, sundown drinks and gatherings.

Please enquire if you wish to exclusively book the restaurant space for your event.

* minimum spends apply





MS . NAUTICA

SEATED 16 | COCKTAIL 25

Where coastal cool design meets luxury and sophistication, meet Ms Nautica. For smaller intimate groups, Ms Nautica boasts natural lighting and a versatile space perfect for adding that personal touch of decor or leaving completely untouched in her natural elegance.

Perfect for bespoke dinners, long luncheons or private celebrations, Ms Nautica is the ideal space for intimate groups of up to 16 guests, seated or for a more relaxed setting, 25 guests cocktail.

* minimum spends apply





NAUTICA POOL

COCKTAIL FROM 30 - 150

Add the flare of difference to your event with exclusive use of Nautica's outdoor pool and event space. Solar heating, lounge chairs and relaxed vibes, making for the talking point at your next event. Another versatile space, guests can enjoy canapés and cocktails by the pool or opt for a Nautica favourite – paella and beers. Ideally located parallel to Nautica's Bar, it's the new roof top bar!



* minimum spends apply

BREAKFAST PLATED

\$30pp

Served with freshly brewed coffee and herbal teas

Rydges Breakfast

Free range scrambled eggs, streaky bacon, chicken chipolatas, slow roasted herbed tomato, hash brown served on sourdough toast

Eggs Benedict

Free range poached eggs, Virginian sliced ham, charred Asparagus served on sourdough toast

Breakfast Waffle

Waffle served with streaky bacon and mix berry compote

Smashed Avocado

Smashed avocado, beetroot, aged fetta, sweet potato, dukkha and sourdough.
(Poached egg optional at an additional \$3 per person)



*Please note these prices are subject to Sunday/Public Holiday surcharges



FEASTING MENU

From \$89pp

Your selection of 3 Entrée, 3 Main, 1 Dessert from our Plated Menu

Enquire about our feasting menu options. The team at Rydges Geelong, under the guidance of Head Chef, Richard Hooper, would love to work alongside you to create a bespoke feasting style menu to share with your guests.

Add a luxurious intimacy for your next occasion with influenced pairing of some of the most tantalizing wines, the Bellarine has to offer.

Our signature private dining room, Ms Nautica, is designed for such intimate experiences. With menus tailored to suite your event, utilizing the regions finest seasonal produce and ingredients, your next celebration will be sure to impress.



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CANAPÉ MENU

1 Hour \$25pp	Your selection of 3 small canapes (6 pieces per person)
2 Hours \$40pp	Your selection of 4 small + 1 large canape (8 small pieces + 1 large per person)
3 Hours \$60pp	Your selection of 6 small + 2 large canapes (12 small pieces + 2 large per person)
4 Hours \$75pp	Your selection of 6 small + 3 large canapes (12 small pieces + 3 large per person)

Cold Canapés

Smoked Salmon, fennel, radish and dill

Parmesan Tartlets with Provencale dip

Beetroot and goats cheese on dark rye with walnuts and curly endive

Beef carpaccio on croute with watercress and horseradish cream

Broad bean ricotta and mint bruschetta

Pumpkin, ricotta, prosciutto and basil bruschetta

Cherry tomato tart, olive crumb, whipped goats cheese

Pork terrine, pistachio, cranberry jam

Hot Canapés

Moroccan sweet potato pasties sumac yoghurt

Prawn dumplings, ginger and black vinegar

Mushroom and mozzarella arancini

Prawn seared with avocado chili coriander

Chicken liver parfait onion jam cornichons crisp toast

Parmesan, potato and pea croquette with smoky eggplant aioli

Lemongrass chicken sugar cane sticks, with a spicy Nahm Jim dipping sauce

Large Canapés

Stir fry noodle cups: chicken, beef or vegetarian

Fisherman's basket with lemon mayo

Pork Ribs with Slaw

Mini Gourmet Pizzas

Bao buns with crispy pork belly, pickled veg and spicy sauce

Sweet Canapés

Lemon Meringue Tart

Walnut and chocolate Brownie with sweet Labna, salted caramel

Chocolate tart with raspberry and honeycomb

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PLATED MENU

2 Course alternate drop \$79pp

3 Course alternate drop \$89pp

Served with freshly brewed coffee and herbal teas

Entrée

Pan seared scallops with cauliflower puree and leek

Pan fried haloumi, asparagus, rocket, baby fennel, vine ripened tomatoes and olive infused croutons

Salt and pepper calamari with aioli and micro herbs

Honey glazed pork belly served with pumpkin puree and crispy kale

Crab bruschetta served on brioche toast with dill

Fish cake, chive velouté and pickle shallots

Mains

Beef cheek served with potato mash, beans and jus

Striploin served with hassel back potato, wilted greens and red wine jus

Eye fillet served with pomme puree, baby leek and brandy jus

Free range chicken breast served with crushed potato, baby peas, sage and butter sauce

Salmon served with cannelloni beans, heirloom tomatoes and sauce

Stuffed capsicum with rice, peas, plant based mince and saffron velouté

Desserts

Chocolate fondant served with chocolate soil and vanilla ice cream

Sticky date pudding served with butterscotch sauce, peanut praline and whipped cream

Berry cheesecake served with fresh berries and vanilla anglise

Berry panna cotta served with granola and baby mint

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BEVERAGE PACKAGES

Upgrade to a spirit package at an additional \$10pp, per hour
Upgrade to a cocktail package at an additional \$15pp, per hour
Sparkling on arrival from \$6pp

Something Simple

2 hours \$30pp
3 hours \$40pp
4 hours \$50pp
5 hours \$60pp

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Shiraz
NV Fiore Moscato
Boags Light
Furphy Refreshing Ale
Apple Cider
Carlton Draught

Something Special

2 hours \$40pp
3 hours \$50pp
4 hours \$60pp
5 hours \$70pp

Marty's Block Brut Sparkling
Cloud Street Sauvignon Blanc
Growers Gate Shiraz
NV Fiore Moscato
Asahi Super Dry
Stone & Wood Pacific Ale
Boags Light
Apple Cider

Sober

2 hours \$15pp
3 hours \$20pp
4 hours \$25pp
5 hours \$30pp

Selection of soft drink and juice,
freshly brewed coffee and herbal
teas

Beverages on consumption
available upon request





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Let us take care of your next celebration
Contact the experienced and passionate team at Nautica by Rydges Geelong.

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