

NAUTICA



Merry celebrations with Nautica Geefong

Hold your Christmas or End-of-Year celebration at Nautica Bar & Restaurant Geelong and let us provide a memorable experience, with our versatile spaces and flexible catering options, state of the art audiovisual equipment and modern surrounds.

Nautica Geelong, features a private entrance from Myers Street. For a festive start to your end-of-year celebration, opt for drinks and canapes by the pool or in Nautica Bar.

Our gift to you? Choose your complimentary bonus add on;



- 30 mins of complimentary canapes
- · Sparkling on arrival
- 1 night accommodation at Rydges Melbourne
- Complimentary upgrade to premium beverage package for your event



- 1 hour of complimentary canapes
- Speciality cocktail on arrival for your guests
- 2 nights accommodation at Rydges Melbourne
- Complimentary upgrade to premium beverage package for your event

Enquire about having your end-of-year celebration, festive private dining, bespoke personalised dinner or Christmas Party with us at Nautica Geelong and let our passionate and experienced team assist in creating the perfect event, backed by our signature refreshingly local service.

T&C's Apply. Minimum spends apply. Available for new events held between 01/11/25 - 30/12/25



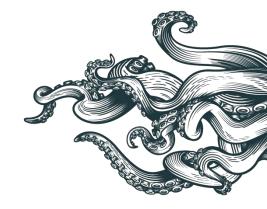
NAUTICA BAR & KITCHEN

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

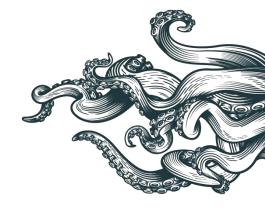


MS. NAUTICA

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.



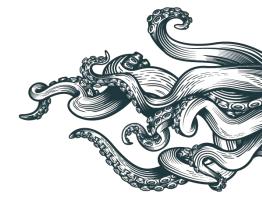
* minimum spends apply



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)

Additional items - \$5 per item

- Yogurt/Granola/Chia Pots
- Pastries
- Fruit Platter



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

5 COURSE DEGUSTATION

From \$115pp

Chefs selection of seasonal produce from the beautiful Bellarine Region

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 \$30pp Your selecti

Your selection of 4 small canapes (8 pieces per person)

2 Hours \$45pp 3 Hours \$65pp Your selection of 5 small + 1 large canape (8 small pieces + 1 large per person)

Your selection of 6 small + 2 large canapes (12 small pieces + 2 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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ALTERNATE MENU



2 Course alternate drop \$79pp

3 Course alternate drop \$89pp

Select either menu Pakington, Lt Malop or Ryrie

Available 20-300 people

PAKINGTON

Warm bread roll with butter

Entrée

Local bocconcini with slow cooked tomato and basil

Alternating with

Beef wellington and mushroom sauce

Main

Chicken supreme with pumpkin, cauliflower and sage jus

Alternating with

Grilled tuna, soba noodles, cucumber, radish and soy

Sides

Broccolini, mint and chilli salad

Dessert

Warm raspberry and macadamia blondie with vanilla lce-cream

Alternating with

Coconut panna cotta, pineapple, rum and coconut with mango sorbet

LT MALOP

Warm bread roll with butter

Entrée

Pulled pork and caramelized onion croquettes with chipotle aioli

Alternatina with

House smoked salmon, baby cos, lemon dressing, capers and dill

Main

Roast beef with potato puree, mushrooms and shallots

Alternating with

Grilled salmon tartare with beans, potato, peas and tomato

Sides

Roast sweet potato with Salsa Verde

Dessert

Milk chocolate, berry crunch cake with raspberry sorbet

Alternating with

Baked cheesecake and strawberry ice-cream

RYRIE

Warm bread roll with butter

Entrée

Chicken, lemongrass and coriander skewer with

Nham jim

Alternatina with

Bolognaise arancini with parmesan aioli and basil oil

Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese

Alternating with

Salmon, fennel, parsley, olives, radish and a lemon and dill sauce

Sides

Roast chat potatoes with garlic and olive oil

Dessert

Coffee brulee with rum and raisin ice-cream

Alternatina with

Chocolate fudge cake with honeycomb ice-cream

Upgrade

- Additional sides \$5pp
- Swap a menu selection from within one of the alternate menus \$5pp

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- Photos for illustrational purposes only

SET MENU



Upgrade

- Additional sides \$5pp
- Swap a menu selection from within one of the alternate menus \$5pp

2 Course set menu \$69pp

3 Course set menu \$79pp

Select either menu Bollard, Sunset or Beach Available 10-300 people

BOLLARD

Warm bread roll with butter

Entrée

Cherry tomato and basil tart red coconut

Main

Slow cooked beef cheek with buttery mash and potato, red wine jus

Sides

Roasted chat potatoes, mustard and chives

Dessert

salted caramel praline

Coconut panna cotta with raspberry sorbet and

SUNSET

Warm bread roll with butter

Entrée

Chicken Caesar salad

Main

Grilled Tasmanian salmon tartare with beans, potato,

peas and tomato

Sides

Baked cauliflower with Moroccan spice and toasted seeds

Dessert

Chocolate tart with poached strawberries and vanilla

ice-cream

BEACH

Warm bread roll with butter

Entrée

Seared barramundi with jasmine rice and

curry sauce

Main

Roast lamb rump with lemon, olives, new

oregano and jus

Sides

Pumpkin with goats cheese and rocket

Dessert

Sticky date pudding with butterscotch and

ice-cream

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LAVISH MENU



2 Course alternate drop \$95pp

3 Course alternate drop \$105pp

Select either menu Bellarine, Moorabool or Golden Plains

BELLARINE

Warm bread roll with butter

Available 20-300 people

Entrée

Parmesan and goats cheese tart with zucchini and caper salad

Alternatina with

Porcini and Portobello ravioli with tarragon sauce

Main

Grilled king fish, baby cos, peas and truffle aioli

Alternating with

Confit duck leg, lentils, spinach and pancetta

Sides

Celeriac and radicchio

Dessert

Opera cake with raspberry sorbet <u>Alternating with</u>

Dess

Lemon meringue pie

Upgrade
Additional sides \$7pp
Swap a menu selection from within one of the

alternate menus \$7pp

MOORABOOL

Warm bread roll with butter

Entrée

Tiger prawns with avocado, lime, coriander chipotle and tomato

Alternatina with

Beef carpaccio with horse radish cream, beetroot and watercress

Main

Roast lamb rump with smoked eggplant, chickpea tagine

Alternating with

Pork belly with ton katsu, rice and greens

Sides

Baked cauliflower with hummus

Dessert

Peanut butter parfait, chocolate mousse Alternating with

Raspberry crème tart with caramel ice-cream

GOLDEN PLAINS

Warm bread roll with butter

Entrée

Vitello tonnato poached yearling, parmesan, wild rocket and caper berries

Alternating with

Mini burrata, eggplant, zucchini, basil and nduja

Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese

Alternating with

Eye fillet with duck fat potatoes, thyme jus & truffle butter

Sides

Roast vegetables

Dessert

Eton mess

Alternating with

Cassis Mont blanc

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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 \$20pp, per hour Sparkling on arrival from \$8pp

Beverage extensions - 30mins, \$5pp | 60mins \$10pp

Something Simple

2 hours \$35pp3 hours \$45pp4 hours \$55pp

Zilzie Sparkling

Zilzie Sauvignon Blanc

Zilzie Shiraz

NV Fiore Moscato

Boags Light

Furphy Refreshing Ale

Apple Cider

Carlton Draught

Something Special

2 hours \$45pp3 hours \$55pp4 hours \$65pp

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

Something Sober

2 hours \$15pp

3 hours \$20pp

4 hours \$55pp

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

Beverages on consumption available upon request





Add a little extra to your event...

Treat your guests to a little extra festive spirit with our speciality upgrades!

Signature Christmas Cocktail - \$15 p/p Christmas Cocktail on arrival - \$12 p/p

Select from our favourite cocktails that remind us of Christmas;

The Rudolph - Bourbon, vermouth, oj, cranberry juice

Mistletoe Margarita - Tequila, lime juice, cranberry juice

Sparkling White Christmas - White Creme de Cacao, Champagne, crushed candy canes

Sugar Cookie Martini - Vanilla Vodka, Irish Cream, Milk, powdered sugar

Enquire about your own signature cocktail - we will try our best to stock this for you upon request.

Grazing Table - \$15 p/p

Experience the very best of the Bellarine with a grazing table for your event. Guests can mingle and enjoy a chef's selection of cured meats, pickled veggies, cheeses, breads and more.

Guest Gift Bags - A little something - \$18 p/p | A little something extra \$25 p/p

Let us take care of your gift giving this year, with our carefully curated gift bags stocked with the most delicious produce the Bellarine region has to offer. They'll be sure to leave a lasting impression.

Items include - Freckleberry, Adelia Brownie Co, Anther Distillery, Strangelove. Enquire about making them personalised with your company Logo, personalised message, or guest names.





Let us take care of your next celebration.

Contact the experienced and passionate team at Nautica by Rydges Geelong.

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