



Private Dining I Event Guide

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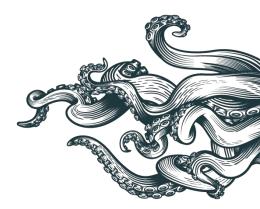
NAUTICA BAR & KITCHEN

COCKTAIL 250 I BANQUET 150

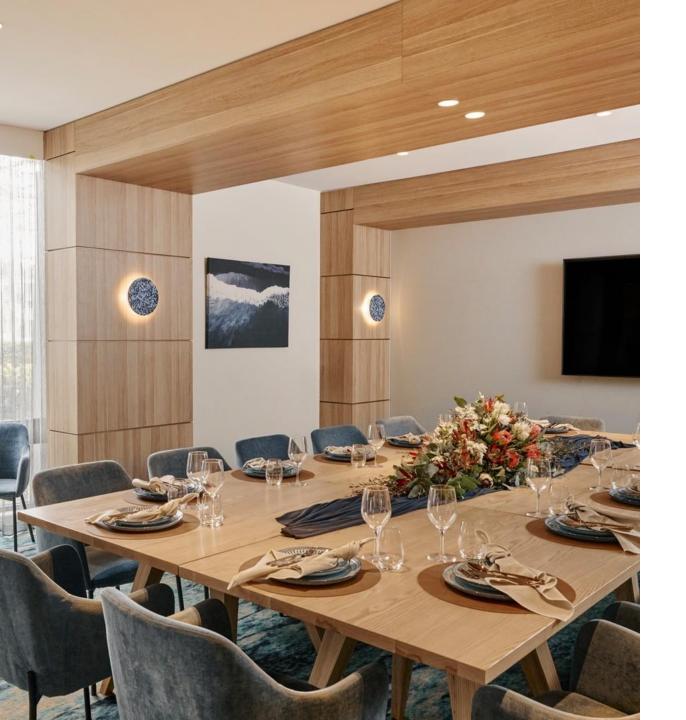
Nautica Pool Bar & Kitchen is the perfect setting for any cocktail party or intimate dinner; enjoy both indoor and outdoor dining. With floor to ceiling windows the space is light and airy with an abundance of natural light.

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

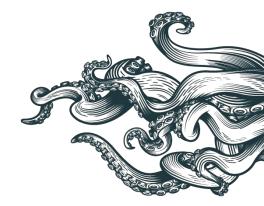


MS. NAUTICA

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.



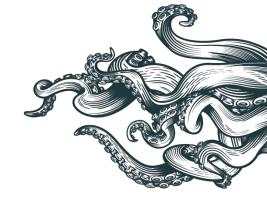
* minimum spends apply



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







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.

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



CANAPÉ MENU

Hour \$30pp
 Hours \$45pp
 Hours \$65pp

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

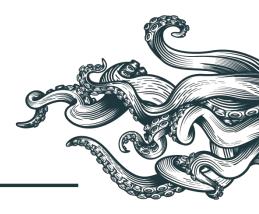
Hot Canapés

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

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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



ALTERNATE MENU



Upgrade

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

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 <u>Alternating with</u> Grilled tuna, soba noodles, cucumber, radish and soy

Sides

Broccolini, mint and chilli salad

Dessert

Warm raspberry and macadamia blondie with vanilla Ice-cream <u>Alternating with</u> 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 *Alternating with*

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

Main

Roast beef with potato puree, mushrooms and shallots

<u>Alternating with</u> 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

Alternating 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

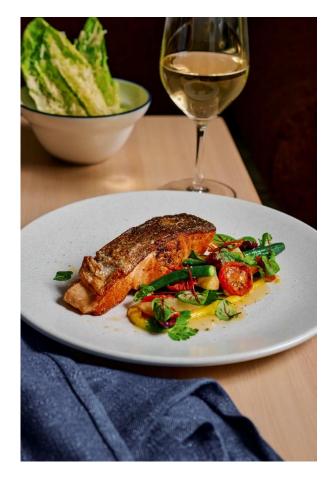
Dessert Coffee brulee with rum and raisin ice-cream

Alternating with Chocolate fudge cake with honeycomb ice-cream

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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 Coconut panna cotta with raspberry sorbet and salted caramel praline

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

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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Warm bread roll with butter

LAVISH MENU



Upgrade

- Additional sides \$7pp
- Swap a menu selection from within one of the alternate menus \$7pp

2 Course alternate drop \$95pp
3 Course alternate drop \$105pp
Select either menu Bellarine, Moorabool or Golden Plains
Available 20-300 people

BELLARINE

Warm bread roll with butter

Entrée

Parmesan and goats cheese tart with zucchini and caper salad <u>Alternating with</u> 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> Lemon meringue pie

MOORABOOL

Warm bread roll with butter

Entrée

Tiger prawns with avocado, lime, coriander chipotle and tomato <u>Alternating with</u> 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 <u>Alternating with</u> 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 <u>Alternating with</u> Mini burrata, eggplant, zucchini , basil and nduja

Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese <u>Alternating_with</u> Eye fillet with duck fat potatoes, thyme jus & truffle butter

Sides Roast vegetables

Dessert Eton mess <u>Alternating with</u> m 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
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- 2 hours \$35pp3 hours \$45pp
- 4 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 \$45pp 3 hours \$55pp

4 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 \$15pp3 hours \$20pp4 hours \$55pp

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

Beverages on consumption available upon request







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

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