



Thank you for considering Ryde-Parramatta Golf Club as the venue for your Wedding Day.

Our Club is situated near the geographic centre of Sydney and is in close proximity to all main motorways, as well as having the convenience of a Motel next door.

A unique atmosphere is created in our Reception Space, with architectural Tudor-style ceilings, complete with pendulum lighting adorning the rafters. A large open fireplace is central to this space, which also incorporates a large dance floor.

The recent addition of two spacious and modern outdoor covered Terraces provides panoramic views of our 'A' Grade Greens and Gardens to create the perfect backdrop for your Wedding and Reception.

Our Executive Chef and Service Staff offer the highest quality of food, presentation and service and pride themselves on flexibility of menu styles and individual budgeting requirements.

Please contact me to discuss how we can make your day truly special and to make an appointment to view our Ceremony and Reception Spaces.

Again, thank you for your enquiry regarding our Wedding facilities. I look forward to assisting you plan your special day.

Kind regards,

Erin Anderson
Functions and Events Coordinator
erin@rydeparramatta.com.au

Wedding Ceremony

Ryde-Parramatta Golf Club has a choice of spaces available for Wedding Ceremonies which overlook our Championship Golf Course.

Our newly established intimate Banquet Terrace, attached to your private reception room, has stunning views of the course and is protected by a white marquee which can be illuminated at night.

Our larger Function Terrace is suited to larger ceremonies and can accommodate more seating.

Both Terraces are able to be decorated to suit your wedding.

The cost for a ceremony is \$ 400 and includes.....

- ✚ 10 metre Red Carpet
- ✚ Rose Petals (if required)
- ✚ White Skirted Table for Marriage Certificate signing
- ✚ Two chairs with fitted chair covers and sashes
- ✚ Candle & Candleholder
- ✚ Chairs for close guests*
- ✚ Use of Microphone and Public Announcement System, including use of CD player and MP3 player (iPod)
- ✚ Events Manager or Events Coordinator to assist you on the day

*Please note that our ceremony spaces are best suited to standing ceremonies, with a few rows of chairs provided for close family and friends.

If you require all guests to be seated, we will happily provide this for an additional cost of \$100.

Reception Package

Our Reception Room Hire is \$750.00 for 5hrs.
Overtime is charged at \$150 per hour or part thereof after 12am.

Your Reception Package Includes

- ✚ Events Manager or Events Coordinator
- ✚ All Bar and Wait staff
- ✚ 30 minute Service of Canapés and Pre-Dinner Drinks
- ✚ R.P.G.C Chef can cater for Individual Dietary Requirements such as Vegetarian, Vegan, Coeliac, Diabetic and Halal
- ✚ Children's Meals available for 5 to 12 year olds
- ✚ Freshly Brewed Lavazza Coffee and Selection of Sir Thomas Lipton Teas with After Dinner Chocolates
- ✚ Your choice of Drinks charged on consumption basis or a Tailored Drinks Package
- ✚ Bridal Golf Cart and 3 Electric Golf Carts
- ✚ Use of our Waterfall & Gardens for Photos
- ✚ Glass centerpieces tailored to your theme, or Candleholders & Candles for Centerpieces
- ✚ Scattered Rose Petals (if required)
- ✚ Use of 2 spectacular 9 Burner Candelabras
- ✚ White Skirted Bridal Table
- ✚ Fitted Chair Covers and Sashes for Bridal Table
- ✚ White Skirted Cake Table with Silver Cake Knife
- ✚ White Skirted Gift Table
- ✚ Microphone & Public Announcement System
- ✚ Large Polished Dance Floor
- ✚ Private Use of Large Outdoor Terrace with Course views
- ✚ Private Room for arrival of Bridal Party
- ✚ Personalised Welcome Sign
- ✚ Personalised menus for Tables (if required)
- ✚ References for Music, Flowers, Cake etc.
- ✚ Complimentary On Site Parking for up to 180 cars

Formal Menu

4 Courses

On Arrival

Chef's Selection of Hot and Cold Hors D'Oeuvres

Entrée

Select Two Choices from Entrée Menu for Alternate Serve

Main

Select Two Choices from Main Menu for Alternate Serve

Dessert

Select Two Choices from Dessert Menu for Alternate Serve

Or

Deluxe Seasonal Fruit and Cheese Platter per Table

Freshly Brewed Lavazza Coffee
A Selection of Sir Thomas Lipton Teas
R.P.G.C. Chocolates

\$80.00 per person

Entrée Selection

Pappardelle with Smoked Salmon, Tomato, Avocado and Garlic
in a White Wine Cream Sauce

Penne with Basil, Roquette and Pine Nut Pesto
with a Touch of Cream (V)

Veal, Pancetta, Sage & White Wine Ravioli
with Shaved Parmesan and Roquette

Prawn and Avocado Salad
Enticed with Gazpacho Salsa and Saffron Aioli (GF)

Tasmanian Smoked Salmon Engaged with Mesclun, Capers, Spanish Onion
and Dill with Horseradish Cream Sauce (GF)

Chicken Breast with Traditional Caesar Salad of Baby Cos Leaves,
Crispy Bacon, Parmesan Shavings and Garlic Croutons

Beef Fillet Involved with Oriental Salad
and Dressed in Chilli, Mint and Lime Dressing (GF)

Spiced Lamb Backstrap Enticed with Feta, Mango,
Coriander and Mixed Leaf Salad (GF)

Goats Cheese, Roasted Tomato and Basil Tart with Parmesan
and Roquette Salad (V)

(GF) Denotes Gluten Free Items
(V) Denotes Vegetarian Items

Main Selection

Chicken Supreme Injected with Mushroom Duxelle and Served with a Brandy Crème Sauce, Garlic Mash and Sugar Snap Peas (GF)

Chicken Breast Pocketed with Sliced Lemon and Enticed with Moroccan Seasoning,
Served with Kumera Mash and Asparagus (GF)

Crispy Confit of Duck Breast with Wild Mushroom and Sage Risotto with L'Orange Sauce

Fillet of Beef Seared on both sides then Finished in the Oven.
Served with Potato Rosti, Field Mushroom and a Vine Ripened Tomato.
Topped with Bordelaise Sauce.

Baby Lamb Rump Marinated and Wrapped in Prosciutto.
Served with Polenta and Vegetable Timbale.
Dressed in Red Wine Sauce.

Braised Lamb Shank with Sauce Lyonnaise.
Served on Potato Mash.

Northern Rivers Veal Cutlet with Minted Pea Mash
and Semi Dried Tomatoes (GF)

Char Grilled Salmon Fillet Nestled on a Bed of Potato Au Gratin
and Asian Greens. Napped with Hollandaise Sauce (GF)

Pork Loin Cutlet with Porcini Mash and Spinach.
Topped with a Plum and Red Wine Sauce.

(GF) Denotes Gluten Free Items

Vegetarian Selection

Roasted Mushroom, Shallot & Ricotta Ravioli
with a Cream Sauce

Green Salad of Mesclun Leaves Combined with Feta, Tomato,
Cucumber, Spanish Onion and Pitted Black Olives (GF)

Vegetable, Feta and Basil Frittata, Topped with Sun-Dried
Tomatoes (GF)

Spinach and Ricotta Cannelloni with Napoletana Sauce

Caramelised Onion and Feta Tart with Baby Cress
and Parmesan Salad

Pumpkin, Sage & Feta Risotto with Roquette and Shaved
Parmesan

(GF) Denotes Gluten Free Items

(Please note we will happily cater for other dietary requirements with notice,
please ask us.)

Dessert Selection

New York Cheesecake

New York Style Baked Cheesecake

Cappuccino Cake

Dense Chocolate and Coffee Cake Soaked in a Liqueur Syrup and Finished with a Fresh Cream Froth of Vanilla and Coffee

Lemon Meringue

Sweet Pastry Tart Filled with Zesty Lemon Curd and Finished with Peaks of Caramelised Italian Meringue

Chocolate Brulee

Dark Chocolate Brulee Tart with a Chocolate Ganache Glaze Lightly Dusted in Dutch Cocoa Powder

Jaffa Torte (GF)

Flourless Orange Cake Finished with a Light Milk Chocolate Mousse

Caramel Mousse

Banana Caramel Mousse Finished with a Caramel Glaze Wrapped in Marbled White Chocolate

St Honore

Mini Croquembouche Filled with Crème Patissiere and Finished with Toffee

Panna Cotta (GF)

Fresh Lime and Coconut Liqueur Panna Cotta

Sticky Date and Fig Pudding

Traditional Sticky Date pudding served warm and moated with Butterscotch Sauce

Trio of Desserts

Caramel Mixed Nut Tart, Chocolate and Sliced Pear Brulee, and Strawberry Fruit Flan rewarded with Double Thick Cream and Chocolate Sauce

Petite Fours

Assorted Bite Size Desserts Served by the Platter to each Table

(GF) Denotes Gluten Free Item

All Desserts are Garnished with Crème Chantilly and Strawberry

Children's Menu

MAIN

Ham and Pineapple Pizza, Thin and Crispy on a Tomato Base

Tempura Whiting Fillet
Served with Fries and Seasonal Salad or Steamed Vegetables

Southern Style Chicken Tenderloins
Served with Fries and Seasonal Salad or Steamed Vegetables

DESSERT

Vanilla Ice-Cream with Chocolate Topping

Fruit Salad with Vanilla Ice Cream

\$25.00 per Child (12 and Under)

Deluxe Five Course Buffet

On Arrival

Chef's Selection of Hot and Cold Hors D'Oeuvres

Entrée

Individual Seafood Plate

King Prawns, Rock Oysters and Smoked Salmon Garnished with Capers,
Spanish Onion, Dill and Mesculin Leaves

Main

(Choose 4)

Slow Roasted Double Smoked Leg Ham
Seasoned Barbeque Chicken with Lemon and Moroccan Spice
Grain Fed Sirloin of Beef with a Mustard Crust
Leg of Lamb with Garlic and Rosemary
Chicken Cacciatore
Butter Chicken
Beef in Guinness
Beef Stroganoff

Sides

Steamed Rice (For Wet Dish Choices)
Cocktail Potatoes with Lemon and Butter
Selection of Seasonal Vegetables
Or
Selection of Seasonal Salad

Condiments

Selection of Mustards and Sauces
Freshly Baked Bread Rolls with Butter
Rich Meat Gravy

Dessert

Deluxe Seasonal Fruit and Cheese Platters
Assorted Petits Fours Served per Platter to the Table

Freshly Brewed Lavazza Coffee
A Selection of Thomas Lipton Teas
R.P.G.C. Chocolates

\$70.00 per person

Beverage Packages

Includes – Domestic Beers, House Red and White Wine, Domestic Champagne, Soft Drinks, Orange Juice and Mineral Water

3 Hours	\$24.00 per person
4 Hours	\$28.00 per person
5 Hours	\$30.00 per person
Premium	\$36.00 per person

(Premium Beverage Package includes the same as above packages, PLUS House Spirits and an Upgrade in Wine & Champagne)

Non-Alcohol Beverage Package

Includes – All Soft Drink, Orange Juice, and Sparkling and Mineral Waters

5 Hours	\$15.00 per person
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Drinks may also be purchased on consumption

Wine List

Sparkling Wine	Glass	Bottle
Yellowglen Yellow	200ml (piccolo)	5.5
Ryde-Parramatta <i>Chardonnay Pinot Noir</i>		15.0
Stony Peak <i>Brut</i>		17.0
Bimbadgen <i>Sparkling Semillon</i>		22.0

White Wine

Hanwood Chardonnay	187ml (piccolo)	4.90
Ryde-Parramatta <i>Semillon Sauvignon Blanc, SA</i>		14.90
Wolf Blass Red Label <i>Chardonnay, SA</i>		17
Scotchman's Hill <i>Sauvignon Blanc, NZ</i>	5.50	18
Rosemount <i>Semillon Sauvignon Blanc, NSW</i>	6	18
Lindemans Reserve Verdelho, <i>Hunter Valley, NSW</i>	6.50	20
Swan Bay <i>Pinot Grigio, VIC</i>		22
Tulloch <i>Semillon Sauvignon Blanc, NSW</i>		23
Pebble Bay <i>Sauvignon Blanc, NZ</i>	7	24
Sideways <i>Chardonnay, WA</i>		25
Wirra Wirra <i>Riesling, SA</i>		26
Devil's Lair Fifth Leg White, <i>WA</i>		27
Secret Stone <i>Sauvignon Blanc, Marlborough NZ</i>		31

Red Wine

Hanwood Cabernet Sauvignon	187ml (piccolo)	4.90
Ryde-Parramatta <i>Cabernet Merlot, SA</i>		14.90
Rosemount Estate <i>Shiraz Cabernet, NSW</i>	5.50	18
Rymill <i>Cabernet Sauvignon, SA</i>	6	23
Bimbadgen <i>Shiraz Cabernet Merlot, NSW</i>	6.50	24
Swan Bay <i>Pinot Noir, VIC</i>		27
Devil's Lair Fifth Leg Red, <i>WA</i>		27
Tulloch <i>Merlot, Hunter Valley, NSW</i>		28
Penfolds Koonunga Hill 'Seventy-Six' <i>Shiraz Cabernet, SA</i>	7	29
Tulloch <i>Shiraz, Hunter Valley, NSW</i>		31
Penfolds Thomas Hyland <i>Cabernet Sauvignon, SA</i>		32
Penfolds Bin 28 Kalimna <i>Shiraz, SA</i>		39
Rosemount Mountain Blue <i>Shiraz Cabernet Sauvignon, NSW</i>		58