



RYDE-PARRAMATTA
GOLF CLUB LTD

Thank you for considering choosing Ryde-Parramatta Golf Club as your venue for your next Special function.

The Clubs unique atmosphere and "old world" charm, away from the hustle and bustle of the city, blends well with a large open fireplace overlooking our Garden Terrace and Putting Green, making it the perfect venue for functions such as Wedding Receptions, Birthdays, Anniversaries, Christmas Parties, Corporate Business Seminars and Conferences, or just a surprise get together for a loved one.

Ryde-Parramatta is situated close to the geographic centre of Sydney and convenient to all the main motorways.

Our function room is spacious incorporating a large dance floor, with attractive décor and panoramic views of this "A" Grade Golf Course.

Our Executive Chef and Service Staff offer the highest quality of food, presentation and service.

We have pleasure in providing you with our sample menus. We encourage discussion with clients as the menus can be tailored to suit your budget or individual requirements.

Should you have any further questions or if you would like to come and view our lovely venue, please feel free to contact me and we can make a mutually convenient time.

Once again, thank you for your enquiry regarding the facilities of Ryde-Parramatta Golf Club and we look forward to being of service to you in the near future.

Kind regards,

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

*Ryde Parramatta Golf Club
1156 Victoria Road, West Ryde. 2114
Ph (02) 9874-1204 Fax (02) 9858-1685*

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

\$68.00 per person

\$63.00 per person
3 Courses (No Canapés)

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

Fruit Flan

Crème Patissiere filled Shortcrust Pastry topped with Glazed Seasonal Fruit

Baked Chocolate and Macadamia Ricotta Cheese Cake

A Base of Macadamias and Chunks of Dark Chocolate Topped with a Ricotta Filling with hints of Vanilla and Citrus

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

All Desserts are Garnished with Crème Chantilly and Strawberry

(GF) Denotes Gluten Free Items

Children's Menu

MAIN

All Served with Salad and Fries

Tempura Whiting Fillet

Crumbed Chicken Breast Schnitzel

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

DESSERT

Vanilla Ice-Cream with Chocolate Topping

Fruit Salad with Vanilla Ice-Cream

\$18.00 per Child (12 and Under)

Deluxe 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 Four)

Slow Roasted Double Smoked Leg Ham
Seasoned Barbequed 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

Condiment

Selection of Mustards and Sauces

Rich Meat Gravy

Freshly Baked Bread Rolls with Butter

Dessert

Deluxe Seasonal Fruit and Cheese Platters

Freshly Brewed Lavazza Coffee

A Selection of Thomas Lipton Teas

R.P.C.G. Chocolates

\$65.00 per Person

Hot Buffet Menu

On Arrival

Chef's Selection of Hors D'Oeuvres

Main (Choose 3)

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

Sides

Steamed Rice (For Wet Dish Choices)
Cocktail Potatoes with Lemon & Parsley

Selection of Seasonal Vegetables
Or
Selection of Seasonal Salads

Condiments

Selection of Mustards and Sauces

Rich Meat Gravy

Freshly Baked Bread Rolls with Butter

Dessert

Deluxe Seasonal Fruit and Cheese Platters

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

\$45.00 per Person

Barbeque Menu

On Arrival

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

Main Course

One (1) choice of the following:

Cattleman's Cutlet (400g)
100 Day Old Grain Fed Rib Eye on the Bone

Or

T-Bone (400g)
Natural Tasmanian Yearling Beef

Or

Porterhouse (300 g)
100 Day Old Grain Fed Sirloin of Beef

Or

Scotch Fillet (300g)
Natural King Island Yearling Beef

Plus One (1) choice of the following:

Char Grilled Salmon Fillet

Or

Tuna Steak with Tapenade

Or

Marinated Chicken Breast

Choice of Asian Inspired or Citrus Herb Marinade

Or

Chicken Supreme

Chicken Breast Pocketed with Brie, Avocado and Wrapped in Bacon

Or

Pork Sirloin Steak

Plus the following items:

Gourmet Beef or Lamb Sausages

Cocktail Potatoes with Lemon and Butter

Mushrooms Sautéed in Butter and Parsley

Selection of Seasonal Salads

Freshly Baked Bread Rolls with Butter

Condiment

Selection of Mustards

Rich Meat Gravy

Dessert

Deluxe Seasonal Fruit and Cheese Platters

Freshly Brewed Lavazza Coffee

Selection of Sir Thomas Lipton Teas

R.P.G.C. Chocolates

\$45.00 per Person

Pizza and Pasta Menu

ENTRÉE ~ BRUSCHETTA

Tomato, Spanish Onion and Basil

MAIN ~ PASTA

(3 Choices)

Wild Mushroom and Thyme Risotto

Pumpkin, Sage and Fetta Risotto

Penne Pesto

Gnocchi Napoletana

Spaghetti Bolognese

Veal Pancetta, Sage and White Wine Ravioli

Linguine with Smoked Salmon and Dill

Spinach and Ricotta Cannelloni

Roasted Butternut Pumpkin and Sage Ravioli

PIZZA

(3 Choices)

HAM AND PINEAPPLE

Traditional Style with Fresh Pineapple and Ham

VEGETARIAN

Mushrooms, Roast Capsicum, Olives, Onion and Garlic

NEW YORK

Marinated Chicken, Roast Capsicum, Mushroom, Olives,
Spanish Onion, Fetta Cheese, Garlic and Oregano

MEATLOVERS

Combination of Meats, with an option of Barbeque or Tomato Base
Topped with Mozzarella Cheese

MARGHERITA

Tomato Base with Mozzarella and Basil Leaves

SPINACH

Tomato Base with Spinach, Olives, Pine Nuts and a Blend of
Parmesan and Mozzarella Cheese

FOUR CHEESE

Tasty, Mozzarella, Parmesan and Blue Vein Cheese

GARLIC AND ROSEMARY

Roasted Garlic Base with Rosemary Sprigs and Parmesan Cheese
Dressed in Rocket and Lemon Juice

\$28.00 per Person

(Available for Maximum 30 guests)

Cocktail Menu

COCKTAIL PACKAGE 1

6 Canape Choices per person
Freshly Brewed Lavazza Coffee and a
Selection of Sir Thomas Lipton Teas
R.P.G.C. Chocolates
\$24.00 per Person

COCKTAIL PACKAGE 2

8 Canape Choices per person
Freshly Brewed Lavazza Coffee and a
Selection of Sir Thomas Teas
R.P.G.C. Chocolates
\$29.00 per Person

COCKTAIL PACKAGE 3

10 Canape Choices per person
Freshly Brewed Lavazza Coffee and a
Selection of Sir Thomas Teas
R.P.G.C. Chocolates
\$36.00 per Person

**ROOM HIRE \$500 UNTIL MIDNIGHT
\$150 PER HR THEREAFTER**

Minimum 30 people

Cakeage \$2.00 per person

With Cream, Strawberry & Mixed Berry Coulis \$3.00 per person

Cold Canapé Selection

Vietnamese Rice Paper Roll

Choice of Prawn, Thai Beef, Spiced Chicken or Vegetable

Smoked Salmon and Horseradish Cream Cheese Tart

BBQ Pork Pancake

Caramelised Onion, Mascarpone and Blue Cheese Tart

Moroccan Lamb, Baba Ghanoush and Parsley Tart

Roast Beef, Tomato Jam & Rocket Tart

Mini Bagel Topped with Turkey, Cranberry and Brie

Chicken & Lemongrass Wontons with Chilli Caramel

Feta Cheese, Pesto and Tomato Tart

Chicken, Mango & Mint Tart

Herb Blini with Goats Curd and Candied Olives (V)

Corn Blini with Avocado Salsa (GF)

Mini Frittata with Baby Spinach, Feta and Caramelised Onion
(V, GF)

Hot Canapé Selection

Salt & Pepper Squid

With Garlic Aioli

Prawns in Pastry

Prawns with Fresh herbs rolled in a Crispy Pastry

Moroccan Chicken Skewers

Duck Pithivier

With Star Anise and Poached Quince

Savoury Mini Pie

Choice of Wild Mushroom and Truffle, Spanish Osso Bucco, or Quail with Thyme, Lemon and Verjuice

Mini Sausage Roll

Choice of Moroccan Beef or Plain Beef

Cocktail Meatballs

Choice of Flame Grilled, Chinese Chilli or Chicken and Macadamia Nut

Savoury Puffs

Choice of Spinach and Ricotta, Spiced Lamb and Pinenut or Curry Chicken

Spring Rolls

Choice of Barramundi and Sesame, BBQ Peking Duck or Shitake and Leek

Savoury Assortment

Quiche Lorraine

Turkey & Cranberry Bite

Oregano & Pepperoni Ball

Vegetable Samosa

Chicken & Pumpkin Pattie

Vegetarian Assortment

Corn & Hummus Puff

Lentil & Sweet Potato Ball

Spinach, Pumpkin & Ricotta Puff

Chickpea & Pumpkin Pattie

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