



Thank you for considering choosing Ryde-Parramatta Golf Club 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, or Corporate Seminars and conferences.

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, and panoramic views of our Grade One 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 our clients as our 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 arrange 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

Formal Menu

4 Courses

On Arrival

Chef's Selection of 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 Coffee
A Selection of Teas
R.P.G.C Chocolates

\$70.00 per person

\$65.00 per person
3 Courses (No Canapés)

Available for Minimum of 30 guests

Entrée Selection

Scallop, Prawn and Bamboo Shoot Steamed Dumplings Enticed
With Candied Lemon and Micro Coriander.
Accompanied with Pork Siu Mai and Soy Infusion

Smoked Salmon Gravalax Engaged with Butter Lettuce and Horseradish Foam.

Crab, Marscapone and Smoked Garlic Ravioli with a Tomato, Avocado
and Pinot Gris Cream Sauce

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

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

Roquette and Lemon Zest Linguine With Chicken, Tomato, Avocado,
Garlic, Cream and White Wine.

Asparagus and Baby Bocconcini, With Chilli Chicken Wonton

Chicken Breast with Bacon, Egg, Cos Lettuce, Avocado, Tomato and Watercress.
Dressed in Mustard Vinaigrette. (GF)

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

Main Selection

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

Corn Fed 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

Beef Tournedos Served with Potato Rosti and Vegetable Tortenette,
Snow Pea Tendrils and Bordelaise Sauce.

Beef Tenderloin Medallion with Paris Mash, King Prawns and a Red Wine Jus.

Northern Rivers Veal Cutlet with Minted Pea Mash
and Flavourburst Truss Tomatoes (GF)

Char Grilled Salmon Fillet Nestled on a Bed of Gratin
and Asian Greens. With Hollandaise Sauce (GF)

Crackling Pork Belly With Sweet Potato Disk, Gai Lum and Orange Gremolata.

(GF) Denotes Gluten Free Items

(V) Denotes Vegetarian Items

Dessert Selection

Fruit Flan

Crème Patisserie 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 Patisserie and Finished with Toffee

Panna Cotta (GF)

Fresh Lime and Coconut Liqueur Panna Cotta

Vegetarian Selection

Entrée

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

Caramelised Onion and Feta Tart with Baby Cress and Parmesan Salad

Main

Roast Vegetable Frittata (GF)

Spinach, Pumpkin and Ricotta Pastry

Children's Menu

Main Selection

Tempura Whiting Fillet

Served with Fries and Seasonal Salad or Steamed Vegetable

Chicken Tenderloins

Served with Fries and Seasonal Salad or Steamed Vegetables

Dessert Selection

Vanilla Ice-Cream with Chocolate Topping

Fruit Salad with Vanilla Ice Cream

\$18.00 per Child (12 years and Under)

(GF) Denotes Gluten Free Items

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

Deluxe Buffet Menu

On Arrival

Chef's Selection of 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

Selection of Australian Cheese with Fig Paste, Dried Fruit and Crackers

Freshly Brewed Coffee

A Selection of Teas

R.P.C.G. Chocolates

\$65.00 per Person

Available for Minimum of 50 guests

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 Coffee
A Selection of Teas
R.P.G.C. Chocolates

\$47.00 per Person
Available for Minimum of 50 guests

Barbeque Buffet 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 Coffee & Selection of Teas

\$46.00 per Person

Available for Minimum of 50 guests

Two Course BBQ Buffet Menu

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:

Marinated Chicken Breast
Choice of Asian Inspired or Citrus Herb Marinade

Or

Chicken Supreme
Chicken Breast Pocketed with Brie, Avocado and Wrapped in Bacon

Plus the following items:

Gourmet Beef or Lamb Sausages

Cocktail Potatoes with Lemon and Butter

Selection of Seasonal Salads

Freshly Baked Bread Rolls with Butter

Condiment

Selection of Mustards, Rich Meat Gravy

Dessert

Deluxe Seasonal Fruit and Cheese Platters

\$40.00 per Person

Available for Minimum of 50 guests

Pizza and Pasta Menu

Bruschetta

Tomato, Spanish Onion and Basil
Herb and Garlic

Pasta

(3 Choices)

Wild Mushroom and Thyme Risotto

Pumpkin, Sage and Fetta Risotto

Penne Pesto with Semi Dried Tomato

Gnocchi Napoletana

Spaghetti Bolognese

Veal Pancetta, Sage and White Wine Ravioli

Linguine with Smoked Salmon, Dill, Spanish Onion, Nutmeg and Cream

Wild Mushroom and Spicy Sausage Orchiette

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

BBQ MEATLOVERS

Smoked Ham, Italian Sausage, Salami, and Barbeque Sauce

CAPRICOSA

Salami, Capsicum, Onions and Olives

FOUR SEASONS

Ham, Prawn, Mushroom and Capsicum

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 CHILLI PRAWN

Prawn, Tomato, Mushroom and Capsicum

\$32.00 per Person

Available for Minimum of 30 guests

Cocktail Menu

Cocktail Package 1

6 Canape Choices
per person
\$24.00

Cocktail Package 2

8 Canape Choices
per person
\$29.00

Cocktail Package 3

10 Canape Choices
per person
\$34.00

Cold Canapé Selection

Vietnamese Rice Paper Roll With Soy
Infusion. Choice of:

Prawn
Thai Beef
Spiced Chicken
Vegetable

Gravalax, Fennel and Horseradish
Tartlets

BBQ Pork Pancake

Moroccan Lamb, Baba Ghanoush and
Parsley Tartlets

Roast Beef, Tomato Jam & Rocket
Tartlets

Thai Beef Served on Potato Rosti
With Coriander Pesto

Mini Bagel Topped with Turkey,
Cranberry and Brie

Chicken, Mango & Mint Tartlets

Feta Cheese, Pesto and Tomato
Tartlets (V)

Caramelised Onion, Mascarpone and
Blue Cheese Tartlets (V)

Herb Blini With Goats Curd and
Candied Olives (V)

Hot Canapé Selection

Prawns Wrapped in Katifi Pastry With
Coconut and Pistachio Nuts

Chicken & Lemongrass Wontons with
Chilli Caramel Dipping Sauce

Duck Pithivier With Star Anise and
Poached Quince

Savoury Petite Gourmet Pies
Choice of:

Wild Mushroom and Truffle (V)
Lebanese Lamb With Pomegranate
Quail with Thyme, Lemon and
Verjuice

Moroccan Sweet Potato Pastie (V)

Spring Rolls With Dipping Sauce
Choice of:

Barramundi and Sesame
BBQ Peking Duck
Shitake and Leek

Veal Rolled and Stuffed With Baby
Capers, Garlic and Breadcrumbs

Chicken Skewer With Harissa Spice,
Sliced Orange Segment
and Lime Leaf

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

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

ROOM HIRE FEE MAY APPLY

Available for a Minimum 30 guests

Cakeage \$2.00 per person

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

Beverage Packages

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

Premium Beverage Package includes the same as above packages and an Upgrade
in Wine & Sparkling Wine

3 Hours	\$25.00 per person
4 Hours	\$28.00 per person
5 Hours	\$30.00 per person
Premium	\$36.00 per person

Non-Alcoholic Beverage Package

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

5 Hours	\$15.00 per person
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Wine List

<u>Sparkling Wine</u>	<u>Glass</u>	<u>Bottle</u>	<u>Red Wine</u>	<u>Glass</u>	<u>Bottle</u>
Yellowglen Sparkling 200ml (piccolo)		5.5			
Ryde-Parramatta Chardonnay Pinot Noir		15.0	Ryde-Parramatta Cabernet Merlot		14.90
Seppelt Stony Peak Brut		17.0	Rosemount Estate Shiraz Cabernet, NSW	5.50	18
Bimbadgen Sparkling Semillon		22.0	Bimbadgen Shiraz Cabernet Merlot, NSW	6.50	24
<u>White Wine</u>	<u>Glass</u>	<u>Bottle</u>	Zeppelin Shiraz, SA	7	26
Ryde-Parramatta Semillon Sauvignon Blanc		14.90	Swan Bay Pinot Noir, VIC		27
Wolf Blass Red Label Chardonnay	5.50	17	Devil's Lair Fifth Leg Cabernet Sauvignon Merlot, WA		27
Scotchman's Hill Sauvignon Blanc, NZ	6	18	Penfolds Koonunga Hill '76' Shiraz Cabernet, SA	7	29
Rosemount Semillon Sauvignon Blanc		18	Tulloch Shiraz, Hunter Valley, NSW		31
Lindemans Reserve Verdelho Hunter Valley, NSW	6.50	20	Penfolds Thomas Hyland Cabernet Sauvignon, SA		32
Swan Bay Pinot Grigio, VIC		22	Penfolds Bin 28 Kalimna Shiraz, SA		39
Essenze Sauvignon Blanc, NZ		24	Rosemount Mountain Blue Shiraz Cabernet Sauvignon, NSW		58
Pebble Bay Sauvignon Blanc, NZ		26			
Wirra Wirra Riesling, SA		26			
Devil's Lair Fifth Leg White, WA		27			
Secret Stone Sauvignon Blanc, NZ		31			