



# Rydges Pit Lane

Catering Packages

# Contents

03 Rise Breakfast  
04 Plated Breakfast  
05 Day Catering  
06 Pit Stop Breaks  
07 Pit Stop Lunch  
08 BBQ Buffet  
09 Plated Dining  
10 Cocktail

11 Gold Package  
12 Platinum Package

13 Contact





# RISE BREAKFAST

\$35 PER PERSON

Scrambled Eggs, Streaky Bacon Rashers  
Grilled Chicken Chipolatas  
Grilled Tomato Mixed With Herbs & Olive Oil  
Country Style Hash Browns  
Roasted Button Mushrooms  
Warm Mini Muffins, Danish & Croissants  
Bircher Muesli  
Natural Yoghurt, Seasonal Fresh Fruit  
Selection of Cereals  
Selection of Juices  
Freshly Brewed Coffee & Tea

*Minimum 20 Guests  
Menu and Pricing Subject to Change*



# PLATED BREAKFAST

\$35 PER PERSON

Your plated breakfast is served with a selection of sliced seasonal fruit, freshly baked pastries with a selection of preserves, and spreads

Please select one option from below:

## RYDGES BREAKFAST

Scrambled Eggs, Streaky Bacon, Chipolata, Roasted Tomato, Hash Brown, Mushrooms, Sourdough

## EGGS BENEDICT

Poached Eggs, Choice of Bacon or Smoked Salmon, Hollandaise, Sourdough

## BUTTERMILK PANCAKES

Fresh Strawberries, Vanilla Cream, Pistachio Crust

All served with juice and freshly brewed coffee & tea

*Minimum 20 Guests*

*Menu and Pricing Subject to Change*



# DAY CATERING

FULL DAY \$74 PER PERSON

HALF DAY \$69 PER PERSON

## MORNING TEA

Chefs Selection of two Bakery Items

Selection of Pickwick Teas & Freshly Brewed Coffee

## LUNCH

Chef Selection 2 Seasonal Salads

Selection of Wraps including three fillings

Sweet Treats

Australian Cheese Platter

Seasonal Fruit Platter

Selection of softdrink

Selection of Pickwick Teas & Freshly Brewed Coffee

## AFTERNOON TEA

Chefs Selection of two Bakery Items

Selection of Pickwick Teas & Freshly Brewed Coffee

*Minimum 15 Guests*

*Menu and Pricing Subject to Change*



# PIT STOP BREAKS

PLATTERS     \$15.00 PER PERSON  
                   \$4.00 PER ADDITIONAL ITEM

Your choice of two items, all served with freshly brewed tea & coffee

- Bacon & Egg Rolls or Wraps
- Salmon & Cream Cheese Bagels
- Gourmet Mini Croissants, Assorted Fillings
- Baked Danishes & Pastries
- Vegetarian Frittata
- Protein Balls
- Fruit Filled Muffins
- Blueberry Protein Smoothies
- Karrage Chicken Bao

BARTISA     \$40.00 PER HOUR, + \$4.00 PER COFFEE  
Coffee Cart & Exclusive Barista, Aroma Fresh Coffee Beans,  
Hot Chocolate and Selection of Pickwick Teas.

*Minimum 15 Guests  
Menu and Pricing Subject to Change*



# PIT STOP LUNCH

SANDWICH LUNCH \$18 PER PERSON

HOT LUNCH \$20 PER PERSON

## SANDWICHES

Wrapped in Grain Platters

Chefs Selection of 3 Fillings

## HOT LUNCH

Select Two Options:

- Slow Cooked Lamb, Vegetable Stew
- Korean Fried Chicken, Chilli Slaw
- Olive & Fennel Pasta Bake
- Peri Peri Chicken, Garlic Yoghurt, Cous Cous
- Beef Marsala Curry, Jasmine Rice
- House Cured Salmon, Gremolata, Lime Salsa, Rice Crisp
- Slow Cooked Lamb Leg, Pumpkin, Minted Peas, Jus
- Pickled Barramundi & Squid, Crisp Greens, Citrus Cous Cous

EXTRAS \$7.00 PER PERSON

Cheese Board

Fruit Platter

Petit Fours

Seasonal Salad

*Minimum 15 Guests*

*Menu and Pricing Subject to Change*







# PLATED DINING

2 COURSE \$55 PER PERSON

3 COURSE \$65 PER PERSON

## ENTRÉE

Rare Beef Tenderloin, Orange Glaze, Horseradish Mayo

Asian Chicken, Glass Noodle, Greens Salad

Prawn Cocktail, Avocado, Seafood Sauce

Turkey & Walnut Terrine, Cranberry, Fennel Salad

Lamb Meatballs, Tatziki, Tri Colour Rice

Tomato, Fetta, Eggplant Tart, Salsa Verde, Watercress

**MAIN** – *All served with parmesan and chive mashed potato*

Angus Beef Cheek, Red Wine, Garlic & Rosemary Reduction

Coorong Angus Beef Pie, BBQ Sauce

Chargrilled Chicken Breast, Semi Dried Tomato, Beurre Blanc

Skinless Barramundi Fillet, Soy & Sesame Glaze

Slow Cooked Lamb Shank, Tomato Ragout

Eggplant Parmigiana, Basil, Bocconcini

**SIDES** – *Select two to be served family style with mains*

Garden salad | balsamic dressing

Roasted broccoli | almonds

Roast pumpkin | root vegetable

Pickled red cabbage slaw

Mint | butter peas

**DESSERT** – *All served with Mascarpone*

Tiramisu, Chocolate Mint Dirt

White Chocolate & Baileys Cake, Lavender Blueberry Compote

Lemon Meringue Tar, Macerated Strawberries

Salted Caramel Apple Tart, Pistachio Praline

RYDGES PIT LANE | 10

Minimum 25 Guests, Served Alternate Drop



# CANAPES

\$5.50 CANAPES PER PIECE

\$9.50 FORK CANAPES PER PIECE

## COLD

House Cured Salmon, Crème Fraiche, Brioche

Chargrilled Sourdough, Parfait, Pickled Vegetables

Marinated Tomato & Fetta Tartlet

Potato & Bacon Frittata, Onion Relish, Micro Basil

Chunky Pea & Mint Brentons, Balsamic Tomato

## HOT

Lamb & Fetta Tartlets

Asparagus Arancini, Tabasco

Crumbed Mac & Cheese Bites

Marinated Chicken Skewers, Tatziki

Vegetarian Quiche

Karrage Chicken Bao, Kimchi

BBQ Pulled Pork Sliders, Charred Corn Slaw

## FORK

Satay Vegetarian Stir-fry, Snowpea Tendrils

Battered Barramundi, Paprika Fries

Salt & Pepper Squid, Cos Salad

Marinated Lamb Shoulder, Cous Cous

Pulled Coorong Beef Brisket, Charred Corn Slaw

*Minimum 25 Guests, Menu and Pricing Subject to Change*



# GOLD PACKAGE

2 HOURS \$35

3 HOURS \$43

4 HOURS \$50

5 HOURS \$57

## SPARKLING

Craigmoore Sparkling Cuvee

## WHITE

Chain of Fire Semi Sauvignon Blanc

## RED

Chain of Fire Shiraz Cabernet

## BEER

Coopers Pale Ale

Coopers Premium Larger

Coopers Premium Light

## OTHER

Selection of Soft Drink & Juice



# PLATINUM PACKAGE

2 HOURS \$55

3 HOURS \$63

4 HOURS \$70

5 HOURS \$77

## SPARKLING

The Lane, Lois Blanc De Blanc

## WHITE

The Lane, Block 10, Sauvignon Blanc

## RED

Robert Oatley Signature Series Shiraz

## BEER

Coopers Pale Ale

Coopers Session Ale

Coopers Premium Lager

Asahi

Thacher's Cider

## OTHER

Selection of Soft Drink & Juice



# Contact

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