



Rydges Pit Lane

Catering Packages

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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

RYDGES PIT LANE | 08



BBQ BUFFET

\$49 PER PERSON

WARM UP

Tzatziki & Pumpkin Chorizo Dip, Toasted Flatbread, Local, Marinated Olives, Cured Meat, Pickled Seafood, Arancini

MAIN RACE

Sourdough

Garden Salad, Balsamic Dressing

Asian Greens & Soba Noodle Salad, Sesame

Terrarossa Striploin, Chimichurri

Peri Peri Chicken, Ranch Sauce

Seafood Paella

Lemon & Herb Roasted Potatoes, Sour Cream

Chives Honey Glazed Carrots & Charred Leek

DESSERT

Macarons, Rocky Road, Petit Four Cakes, Chocolate Raspberry & Salted Caramel Slice, Fresh Fruit, Local and Imported Cheese

Brewed Coffee & Selection of Pickwick Teas

Minimum 25 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

RYDGES PIT LANE | 11



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 Lager

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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