

RYDGES

HOBART

YOUR SPECIAL DAY

WEDDINGS AT RYDGES HOBART

REFRESHINGLY LOCAL

RYDGES.COM

CONGRATULATIONS!

We are so excited to be a part of your next big step! Our passionate team are here to help with every little detail to help make your dreams come true.

Rydges Hobart offers a diverse range of event spaces, allowing you to tailor your special day to be everything you could want. For charm, ambience and style, there is simply no better place to host your wedding ceremony and reception than at the heritage listed Rydges Hobart. Natural beauty, unique history and dedicated hosts, Rydges Hobart is your boutique wedding specialist. Our stunning established gardens, bespoke menus and zealous team ensure guests will remember this day for years to come.

We design wedding packages with inclusions to meet all your needs, delivering amazing value with superb food and wine.

We invite you to meet with our friendly wedding team to view our unique spaces, hotel facilities, and accommodation options.



ACCOMMODATION

Rydges Hobart boasts heritage listed buildings and unique accommodation capturing the essence of historic Hobart. Experience the warm and friendly staff at our North Hobart hotel as you take advantage of modern comforts and thoughtful amenities throughout. Luxurious guest rooms are well-equipped with flat-screen TVs and free WI-FI, plus the cosy Rydges Dream Beds with crisp, white linen will have you sleeping soundly and waking fully refreshed ready to explore.

You can also in a delicious meal at 1898 Restaurant & Bar. A comfortable but stylish bar area with a fire and outdoor garden courtyard. During the day, 1898 Bar is the perfect place to wind down before heading back to you room. At night, the area transitions into a trendy bar lounge with local beer, wine and spirits aplenty.



WEDDING PACKAGE

FROM \$109PP

Minimum 25 guests

Inclusions

Dedicated wedding coordinator

Reception space hire - from 10:00 – 22:00

½ hour pre-reception canapés

White table linen

Chair covers and your choice of chair ties

3 hour standard beverage package

- to include House Wine, Cascade Draught & XXXX Gold

Your choice of a plated 2 course set menu or table buffet

Cutting & service of wedding cake on platters

Overnight stay for the Bride & Groom in the Bridal Suite

Ask about our upgrade options.



WEDDING VENUES

Rooms Available for Reception or Ceremony:

Edwardian Room
Federation Room
Outdoor Courtyard area
Restaurant

We invite you to meet with us to view our hotel facilities and event spaces which can be transformed to meet your vision and ensure your big day is everything you dreamed of & more!

Please contact our Wedding & Events Team on (03) 6231 1588 or by emailing Functions_RydgesHobart@evt.com to discuss your endless wedding opportunities.



BUFFET

UPGRADE OPTIONS AVAILABLE

Premium

Entree

Cold

Spicy battered Tasmanian Oysters, fennel salad

Ceviche of Tasmanian salmon, lime, coriander citrus salsa

Prosciutto and melon, marinated fish fillet

Grilled asparagus salad topped with thousand island dressing

Hot

Moo brew wheat beer glazed pork belly, sweet potato and pumpkin tart

Spring Bay scallop sautéed with Asian spices encased in pastry and curry madras jus

Arancini with mushrooms and Ashgrove cheese

Main

Roasted beef fillet leek and potato gratin and shallot jus

Simply grilled fish fillet served on peperonata and horseradish velouté

Lemon roasted chicken on sweet potato puree,

Sautéed Vegetable

Dessert

Vanilla slice

Eclairs and profiteroles

Chocolate mousse

Apple slice

Fresh fruit and berry coulis and cream

Addition \$ 11 per person

Tasmanian cheese plate crackers and dried fruits



BUFFET

UPGRADE OPTIONS AVAILABLE

Standard

Entree

Cold

Traditional Antipasto

Huon Ville smoked salmon, cured meats and Tasmanian cheese

Marinated vegetable and pickles

Hot

Salt and pepper squid with lemon mayonnaise

Duck spring rolls, chicken satays and pea nut sauce

Arancini with mushrooms and Ashgrove cheese

Main

Harissa lamb green pea and potato mash, mint jus

Confit of chicken, prosciutto, sweet corn salsa and greens

Glazed salmon, dill and mustard sauce

Whipped olive oil mash

Dessert

Pavlova with berries and fruit coulis

Chocolate tartlets

Red velvet cake

Panna cotta,

Tiramisu slice

Vanilla slice



BEVERAGE PACKAGE

UPGRADE \$20PP

Premium Beverage Selection*

Standard

Chain of Fire Sparkling

Choice of One White Wine

Chain of Fire Sauvignon Blanc Semillon

Chain of Fire Chardonnay

Choice of One Red Wine

Chain of Fire Shiraz Cabernet

Chain of Fire Pinot Noir

Chain of Fire Merlot

Cascade Draught & XXXX Gold

Soft Drink & Juices

Additional hour \$10 pp (4 hours)

Upgrade to Premium Package \$20 pp

Local Tasmanian sparkling

Choice of One White Wine

Storm Bay Sauvignon Blanc

Storm Bay Chardonnay

Choice of One Red Wine

Storm Bay Merlot Cabernet

Storm Bay Pinot Noir

Furphy Ale

Soft Drink & Juices

Additional hour \$10 pp (4 hours)

Non-Alcoholic Package

Non-Alcoholic Package

Continuous Tea and Coffee

Soft Drink & Juices



CANAPÉS

Cold

Vegetable dip, crusty bread
Tangola goats cheese and onion jam tartlet
Marinated beef fillet on herb croutons
Ceviche of Tasmanian scallop and avocado
Rice paper roll with teriyaki chicken and wasabi mayo
Rock oyster shooters, pickled ginger margarita
Assorted sushi, wasabi mayo, tamari sauce

Hot

Saffron, mushroom and mozzarella arancini
Pizzetta with different toppings
Lamb skewers, dukkha, lemon myrtle yoghurt
Tasmanian crumbed fish goujons, caper aioli
Bao bun with glazed pork belly, Asian slaw, nam jim dressing
Buttermilk fried chicken, corn mayo
Caramelised pumpkin and goats cheese tart
Salt and pepper squid, lime chili dipping sauce



WEDDING MENU - ALTERNATE DROP

Entrée

Sweet potato and pumpkin soup, whipped goats cheese

Cured meat and seafood plate with Tasmanian oysters, squid, prawns, prosciutto, duck & vegetable cannelloni

Ashgrove smoked salmon, pickled potato and beetroot salad, lemon curd wasabi dressing

Smoked duck breast, candied peach, Thai mint and vanilla dressing, Asian slaw

Ceviche of Tasmanian scallops, lime, coriander, avocado and citrus salad, crostini

Salt and pepper squid, crispy salad, chipotle dressing

Marinated Tasmanian goats cheese, peach and pink peppercorn dressing

Main

Great southern grilled fish fillet, herb crust mashed potatoes, butter sauce

Grilled beef fillet, potato gratin, sweet onion jam, shiraz jus

New York striploin with mustard and herb crust, roasted potatoes and vegetable

Confit of duck, fried rice, bok choy, orange balsamic glaze

Glazed pork loin, roasted sweet potatoes, mustard gravy

Slow roasted lamb rump, crushed potatoes, green beans, cherry tomatoes and mint jus

Crumbed chicken breast fillet with dried tomatoes, goat cheese and basil served with pumpkin risotto, capsicum cream

Grilled salmon, crushed potatoes, cherry tomato peperonata, thyme velouté

Sautéed chicken and Tasmanian scallops, red pepper veloute, spaetzli

Charred cauliflower risotto, grilled vegetable, shaved parmesan, sweet chilli jam

Dessert

Apple and caramel crumble tart, vanilla custard, raspberry coulis

Pavlova layered with strawberry mouse, coconut yoghurt and fresh berries

White and dark chocolate tartlet, Nutella sauce, macaroon

Poached pear, ginger syrup glaze set on walnut crumble

Pineapple carpaccio, vanilla rice pudding, Malibu lime jelly

Individual cheese platter





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