

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.



WEDDING VENUES

Rooms Available for Reception or Ceremony:

Venue	Ceremony	Cocktail	Banquet
Edwardian Room	60	100	80
Federation Room	50	80	60
Courtyard	40	40	-
Restaurant	40	40	-

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.



JUST MARRIED WEDDING PACKAGE

FROM \$109PP

Minimum 25 guests

Inclusions

- Dedicated wedding coordinator
 - Reception space hire
 - ½ hour pre-reception canapés
 - White table linen
 - Chair covers and your choice of chair ties
 - Your choice of a plated 2 course set menu or table buffet
 - 3 hour standard beverage package
 - Cutting & service of wedding cake on platters
 - Overnight stay for the Bride & Groom in the Bridal Suite
- Upgrade to 3 course alternate drop menu +\$10pp



JUST SAY I DO WEDDING PACKAGE

FROM \$129PP

Valued at \$159pp | T&C's apply
Upgrade to 3 course alternate drop menu +\$10pp

Let us take the stress out of organising your special day, with our all-inclusive wedding package. Just say "I Do" and we'll take it from there.

Inclusions

- Dedicated wedding coordinator
- 1 nights' accommodation on wedding eve for bridal party to get ready
- Ceremony & Reception space hire
- Arbour with floral arrangement
- Brides' hair & makeup
- Aisle runner
- White Americana chairs for ceremony
- Half hour pre-reception canapés
- Half hour non-alcoholic refreshment package
- White table linen
- Choice of Chair Style for reception
- 2 course set menu or buffet
- 3-hour standard beverage package
- Cutting & Service of wedding cake on platters
- 1 night's accommodation in our bridal suite on your wedding night



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



BUFFET

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

UPGRADE OPTIONS AVAILABLE

Dessert

Pavlova with berries and fruit coulis

Chocolate tartlets

Red velvet cake

Panna cotta,

Tiramisu slice

Vanilla slice



PREMIUM BUFFET

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

Additional \$ 11 per person

Tasmanian cheese plate crackers and dried fruits



BEVERAGE PACKAGE

Standard

Zilzie BTW Sparkling

Choice of One White Wine

Zilzie BTW Sauvignon Blanc

Zilzie BTW Chardonnay

Choice of One Red Wine

Zilzie BTW Pinot Noir

Zilzie BTW Cabernet Merlot

Cascade Draught & Great Northern

Soft Drink & Juices

Additional hour \$10 pp (*4 hours*)

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

Boags St George

Soft Drink & Juices

Additional hour \$10 pp (*4 hours*)

Non-Alcoholic Package

Non-Alcoholic Package

Continuous Tea and Coffee

Soft Drink & Juices



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. Our 63 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 indulge 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 your room. At night, the area transitions into a trendy bar lounge with local beer, wine and spirits aplenty.

We are more than happy to offer a discounted rate for your wedding guests' accommodation in the main hotel building.





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