

2022

WEDDINGS

AT RYDE-PARRAMATTA GOLF CLUB



GARDEN CEREMONIES | CLASSIC RECEPTION VENUE | PERSONALISED SERVICE

CONGRATULATIONS YOU'RE

engaged!



It's time to begin planning your dream day!

At Ryde-Parramatta Golf Club we work closely with you to create an experience you and your guests will remember forever.

We take the stress out of planning with our expertise, our inclusive packages and customisable options.

WEDDINGS

AT RYDE-PARRAMATTA GOLF CLUB

e: events@rydeparramatta.com.au

p: (02) 9874 1204

a: 1156 Victoria Road, West Ryde, 2114

THE CEREMONY

Our beautifully manicured fairway provides the perfect backdrop for your ceremony.

Ceremony package inclusions:

- Hire of the ceremony location
- Signing table and chairs
- Decorated arch
- 40 white guest chairs
- Red carpet aisle runner
- Six shepherds hooks with fresh flower jars
- Rose petals along the aisle
- Complimentary wet weather option of covered terrace overlooking the fairway

Saturday \$1000

Sunday \$1200

For those looking for something more elaborate or completely out of the box, we will work with you and our trusted suppliers to create a truly unique ceremony experience.



'Our guests told us how amazing everything was and can't stop talking about the food, service and the staff!!! I was blown away by the set up and their recommended suppliers were amazing!! THANK YOU SO MUCH RPGC!!'

Bride, October 2020



'Without everyone at the club our day wouldn't have been as amazing as what it was!! The ceremony was amazing, we had so much fun out on the course taking photos. And then walking into the reception, we were just blown away! Everyone told us how amazing it was, the food, the venue, the staff! No one could fault it! You all exceeded our expectations and we will forever be grateful for everything you did for us!'

Bride, March 2020

THE RECEPTION

All wedding packages include:

- Five hour venue hire
- Dedicated event manager to plan and oversee your wedding reception
- Use of the golf course for bridal party photographs, including 'Just Married' bridal cart, bridal party carts and beverages
- Catering for dietary requirements
- Dressed bridal, cake and gift tables
- Large dance floor (5.2m x 8.2m)
- Large terrace with stunning course views
- Bridal suite with private bathroom
- Complimentary guest parking
- PA System including microphone
- Your wedding cake cut and served on platters
- Two free standing candelabras
- Selected in house wedding decor items
- Guest table centrepieces
- Vertical fairy light drape
- Stone open log fireplace
- Preferred supplier reference list
- Cake knife and toasting glasses
- Personalised menus on guest tables
- Placement of bonbonniere and place cards
- Printed guest seating plan

PACKAGE 1 | \$195 PER PERSON

Inclusions:

- All standard reception inclusions
- Chef selection canapes, alternate serve entree, main and dessert
- Five hour premium beverage package
- Chair covers and sash (over 100 colours)
- Use of wishing well
- Upgraded floral centrepiece package
- Your choice of DJ OR ceiling fairy light drape
- Complimentary menu tasting for the bride and groom

PACKAGE 2 | \$165 PER PERSON

Inclusions:

- All standard reception inclusions
- Alternate serve menu entree, main and dessert
- Five hour classic beverage package
- Chair covers and sash (over 100 colours)
- Use of wishing well
- Floral centrepiece package
- Your choice of a getaway car OR bridal table floral decoration

Minimum number of 50 adults apply

All Sunday events attract a 10% surcharge

All public holiday events attract a 15% surcharge

Words cannot express how much I would recommend this venue and all their amazing staff. Every step of the way we were guided and supported in the planning process. Nothing was too difficult and the event manager really helped ease my stress leading up to the big day. On our wedding day, the venue was stunningly decorated (they work with amazing suppliers), everything ran to time and it was magical. We had all of our guests compliment the friendliness and efficiency of the staff and the delicious food. Thank you to everyone at RPGC for making our special day magical!

Bride, October 2020





Thanks so much for helping us put together a day we will never forget. Thank you, we couldn't have done it without you - you really did make our wedding dreams come true!

Bride, March 2020

SUPPLIERS

Along with our experienced team we have a list of tried and tested preferred suppliers who can help make your dream wedding a reality. Visit our website or ask our event manager for more information.

EXTRA TOUCHES

Make your wedding extra special and delight your guests with our little extra touches.

Menu tasting \$65 per person

three course alternate serve

Beverage package tasting \$25 per person

upgraded beverage package at the tasting

1/2 hour of canapés \$10 per person

chef selection of three canapes

Cocktail on arrival \$12 per person

choose from our cocktail list

Cake individually plated \$3 per person

with cream and strawberries

Antipasto platters \$15 per person

served on guest tables on arrival

Floral centerpiece for bridal table from \$100

in your colour palette

Getaway car from \$175

escape your ceremony in style

DJ Services \$550

includes consultation

add MC services \$100

Fairy light ceiling drape \$475

create a romantic mood

Additional fairy lights POA

fairy light columns, walls and ceiling

M E N U

Our Executive Chef uses fresh and seasonal ingredients to create sensational dinners to delight your guests. Dietary requirements are catered for with advanced notice.



ENTREE

- **Beetroot cured salmon (GF, DF)**

Beetroot puree, grapefruit gel, whipped avocado, pickled baby beets

- **Gin cured salmon (GF)**

pickled cucumber, mint, dill marscapone

- **Panko crumbed prawns**

sauce gribiche, lemon, watercress

- **Seared scallop and prawn (GF, DF)**

cucumber salsa, herb oil

- **Zucchini Flowers (GF, V)**

tempura battered, stuffed with herb ricotta, basil cream, oven-dried tomato OR stuffed with sundried tomato ricotta, sauce romesco, watercress

- **Beetroot carpaccio (GF, DF, VG)**

roast baby beets, beetroot gel, pickled golden beets, cab/sauv vinaigrette

- **Purple Daikon (GF, DF, VG)**

fennel and green apple puree, pickled fennel, wild dill

- **Confit duck croquette (GF)**

spiced cauliflower puree, pickled radish

- **Kingfish sashimi (GF, DF)**

miso emulsion, avocado puree, bonito, lime dressing

- **Seared duck breast (GF)**

ras el hanout crème, orange gel, citrus gastrique

MAIN

- **Roast chicken supreme (GF)**

pea and truffle risotto, roast king brown mushrooms, rosemary jus

- **Grilled chicken supreme (GF)**

basil mash, ribbon vegetables, rosemary jus

- **Roast lamb rump (GF, DF)**

carrot puree, roast heirloom carrots, cumin and coriander crust, lamb jus

- **Seared duck breast (GF)**

sweet potato gratin, citrus gel, 5-spice creme, asparagus, red wine jus

- **Grilled eye fillet (GF)**

potato puree, glazed pearl onions, wilted spinach, horseradish butter, red wine jus

- **Pan fried barramundi (GF)**

sweet potato mash, steamed broccolini, lemon beurre blanc

- **Pan seared Atlantic salmon (GF, DF)**

potato rosti, grilled asparagus, samphire, miso hollandaise

- **Charred cauliflower (GF, DF, VG)**

mushroom cream, roast king brown mushrooms, kumquat jam

- **Caramelized pumpkin (GF, DF, VG)**

spiced pumpkin puree, blackened shallots, pumpkin crisps

- **Slow cooked pork belly (GF)**

parsnip puree, roast parsnip, bacon and maple jam, rosemary jus

MENU



DESSERT

- **Chocolate dome (GF)**

milk chocolate mousse, salted caramel insert, flourless chocolate sponge, dark chocolate glaze and 24 carat gold dust

- **Lamington (GF)**

flourless chocolate sponge, vanilla cremeux, raspberry confit, roast coconut dacquoise, coconut white chocolate mousse

- **Lemon myrtle cheesecake**

lemon curd center, wattle seed sable, mango gel

- **Salted caramel dome**

salted caramel mousse, semi liquid caramel maison, pecan dacquoise, caramel glaze

- **Passionfruit meringue**

short crust pastry, passionfruit curd, burnt italian meringue

- **Frozen coconut & lime souffle (GF, DF, VG)**

candied granola, charred pineapple, toasted coconut

- **Poached pear (GF, DF, VG)**

oat chocolate mousse, hazelnut crumble

CHILDREN'S MEALS

SATURDAY - \$50 PER CHILD

SUNDAY - \$55 PER CHILD

MAIN COURSE

- Chicken tenders, served with chips and salad
- Battered fish, served with chips and salad
- Cheeseburger, served with chips and salad

DESSERT

- Ice-cream with chocolate, strawberry or caramel topping
- Chocolate brownie with chocolate sauce
- Meringue topped with fresh cream and berries

BEVERAGES

- Unlimited soft drink, juice and water

BAND/PHOTOGRAPHER MEALS

SATURDAY - \$50 PER PERSON

SUNDAY - \$55 PER PERSON

- A main meal supplied to band, DJ, photographer or other suppliers including soft drinks and water

CANAPÉ MENU



COLD

- Tomato and olive crostini (DF, VG)
- Caprese crostini (V)
- Wild mushroom crostini (DF, VG)
- Salmon ceviche (GF, DF)
- Sweet corn fritters, avocado salsa (DF, V)
- Steak tartare (GF, DF)
- Smoked salmon and cream cheese roulade
- BBQ pork rice paper roll, teriyaki sauce

SUBSTANTIAL

- Chicken satay (GF)
- Roast pumpkin and goats cheese tart (V)
- Beef sliders, lettuce, tomato, cheese
- Lamb kofta, mint yoghurt (GF)
- Falafel slider, hummus, lettuce, tomato (V)

HOT

- Tempura prawns, smoked paprika aioli, lemon
- Peking duck spring rolls, teriyaki sauce (DF)
- Pumpkin arancini, truffle aioli (V)
- Curry puffs
- Tempura fish goujons, herb mayo, lemon (DF)
- Assorted quiches
- Vegetable samosas, sweet chilli and soy dipping sauce (DF, V)
- Vegetable spring rolls, sweet chilli and soy dipping sauce (DF, V)
- Mac and cheese croquettes, green tomato pickle (V)



BEVERAGE PACKAGES

CLASSIC PACKAGE

BEER

Cascade Light, Great Northern, Tooheys New, Carlton Black , Victoria Bitter and Reschs Draught

WINE

Sparkling | Mortar and Pestle Brut
White | Angove Studio Series Sauvignon Blanc
Red | Angove Chalk Hill Blue Shiraz Cabernet

SOFT DRINKS

Soft drinks, juices and mineral water



PREMIUM PACKAGE

BEER

Tap beers: Cascade Light, Great Northern, Tooheys New, Carlton Black , Victoria Bitter, Reschs Draught, Balter XPA, and Peroni Leggera

WINE

A hand-picked selection of White, Red and Sparkling from the portfolios of Robert Oatley, Vintage House and other premium winemakers

SOFT DRINKS

- Soft drinks, juices and mineral water



Looking for something different? Ask our event manager to tailor a beverage package just for your special day.

FREQUENTLY ASKED QUESTIONS

How many guests can we have?

Our Tudor Room seats up to 220 for dinner and our Fairway Room can seat up to 40

Who will be planning and organising my wedding?

Our in house Event Manager is with you from the initial stages, right up to and including your wedding day.

How many weddings operate per day?

One wedding per day, we want to ensure exclusive and dedicated service to your wedding.

How flexible are your packages?

We want your wedding day to be perfect, so we are more than happy to tailor our packages or create something special just for you and your partner

Is a complimentary menu and wine tasting included?

Menu and wine tastings are included in Package 1 for the Bridal couple. Additional guests can attend at a cost.

Can I bring outside catering?

No, we do not allow outside catering. However, if you are after a specific menu or cuisine our Executive Chef can create a special menu to suit your needs

Is the champagne toast included or additional?

Sparkling wine is included with all of our packages and served for the duration of the wedding.

Do you cater for special dietary requirements?

We take dietary requirements very seriously and ensure they are catered for.

What crockery/linen/cutlery is provided as part of the package?

We provide all the linen/crockery and cutlery required for your catering requirements. We have black or white linen available

Can I use my own suppliers? Do you have in-house suppliers?

We have a number of preferred suppliers, but we are happy to welcome other suppliers, providing they have adequate insurance and certification.

What type of tables do you have?

We have round tables, able to accommodate up to ten people per table. We also have rectangular tables able to accommodate six people, or be joined together to create long banquet tables

How flexible is the room set up?

Its your wedding and we want it to be perfect, so we are very flexible with your set up requirements.

Is the venue accessible for the elderly and disabled?

Yes, we have accessible bathrooms as well as ramps

Is there enough parking for my guests and is it complimentary?

We have over 200 complimentary car spaces

How do I secure my date?

A deposit of \$1,000 is required within 14 days of booking

When is the final payment due?

14 days before your wedding date

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Facebook: [@weddingsandeventsatrpgc](https://www.facebook.com/weddingsandeventsatrpgc)

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