



Private Dining I Event Guide

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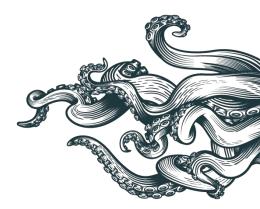
NAUTICA BAR & KITCHEN

COCKTAIL 250 I BANQUET 150

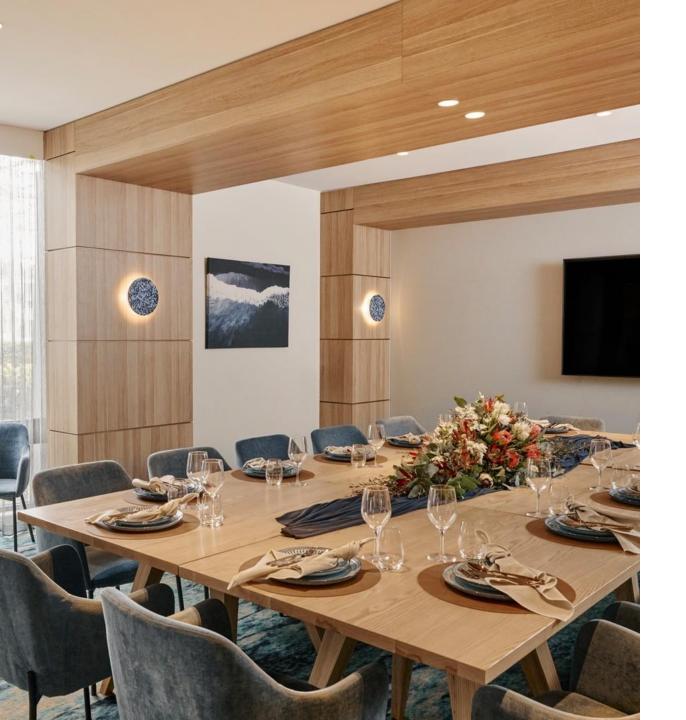
Nautica Pool Bar & Kitchen is the perfect setting for any cocktail party or intimate dinner; enjoy both indoor and outdoor dining. With floor to ceiling windows the space is light and airy with an abundance of natural light.

Where coastal cool meets relaxed styling. Nautica Bar & Restaurant is inspired by the Bellarine Peninsula and offers the perfect setting for a relaxed dinner, sundown drinks and gatherings.

Please enquire if you wish to exclusively book the restaurant space for your event.



* minimum spends apply

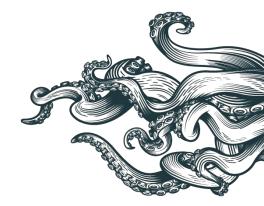


MS. NAUTICA

SEATED 16 | COCKTAIL 25

Where coastal cool design meets luxury and sophistication, meet Ms Nautica. For smaller intimate groups, Ms Nautica boasts natural lighting and a versatile space perfect for adding that personal touch of decor or leaving completely untouched in her natural elegance.

Perfect for bespoke dinners, long luncheons or private celebrations, Ms Nautica is the ideal space for intimate groups of up to 16 guests, seated or for a more relaxed setting, 25 guests cocktail.



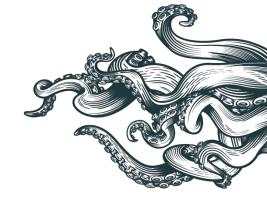
* minimum spends apply



NAUTICA POOL

COCKTAIL FROM 30 - 150

Add the flare of difference to your event with exclusive use of Nautica's outdoor pool and event space. Solar heating, lounge chairs and relaxed vibes, making for the talking point at your next event. Another versatile space, guests can enjoy canapés and cocktails by the pool or opt for a Nautica favourite – paella and beers. Ideally located parallel to Nautica's Bar, it's the new roof top bar!



* minimum spends apply

BREAKFAST PLATED

\$30pp Served with freshly brewed coffee and herbal teas

Rydges Breakfast

Free range scrambled eggs, streaky bacon, chicken chipolatas, slow roasted herbed tomato, hash brown served on sourdough toast

Eggs Benedict

Free range poached eggs, Virginian sliced ham, charred Asparagus served on sourdough toast

Breakfast Waffle

Waffle served with streaky bacon and mix berry compote

Smashed Avocado

Smashed avocado, beetroot, aged fetta, sweet potato, dukkha and sourdough. (Poached egg optional at an additional \$3 per person)





FEASTING MENU

From \$89pp Your selection of 3 Entrée, 3 Main, 1 Dessert from our Plated Menu

Enquire about our feasting menu options. The team at Rydges Geelong, under the guidance of Head Chef, Richard Hooper, would love to work alongside you to create a bespoke feasting style menu to share with your guests.

Add a luxurious intimacy for your next occasion with influenced pairing of some of the most tantalizing wines, the Bellarine has to offer.

Our signature private dining room, Ms Nautica, is designed for such intimate experiences. With menus tailored to suite your event, utilizing the regions finest seasonal produce and ingredients, your next celebration will be sure to impress.



*Please note these prices are subject to Sunday/Public Holiday surcharges

CANAPÉ MENU

1 Hour \$25ppYour selection of 3 small canapes (6 pieces per person)2 Hours \$40ppYour selection of 4 small + 1 large canape (8 small pieces + 1 large per person)3 Hours \$60ppYour selection of 6 small + 2 large canapes (12 small pieces + 2 large per person)4 Hours \$75ppYour selection of 6 small + 3 large canapes (12 small pieces + 3 large per person)

Cold Canapés

Smoked Salmon, fennel, radish and dill Parmesan Tartlets with Provencale dip Beetroot and goats cheese on dark rye with walnuts and curly endive Beef carpaccio on croute with watercress and horseradish cream Broad bean ricotta and mint bruschetta Pumpkin, ricotta, prosciutto and basil bruschetta Cherry tomato tart, olive crumb, whipped goats cheese Pork terrine, pistachio, cranberry jam

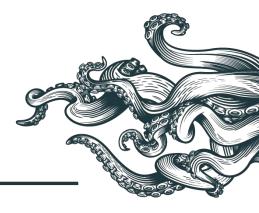
Hot Canapés

Moroccan sweet potato pasties sumac yoghurt Prawn dumplings, ginger and black vinegar Mushroom and mozzarella arancini Prawn seared with avocado chili coriander Chicken liver parfait onion jam cornichons crisp toast Parmesan, potato and pea croquette with smoky eggplant aioli Lemongrass chicken sugar cane sticks, with a spicy Nahm Jim dipping sauce

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Large Canapés Stir fry noodle cups: chicken, beef or vegetarian Fisherman's basket with lemon mayo Pork Ribs with Slaw Mini Gourmet Pizzas Bao buns with crispy pork belly, pickled veg and spicy sauce

Sweet Canapés Lemon Meringue Tart Walnut and chocolate Brownie with sweet Labna, salted caramel Chocolate tart with raspberry and honeycomb





PLATED MENU

2	Со	urse	alterr	nate (drop	\$79¢	р	
3	Со	urse	alterr	nate (drop	\$89p	р	
Se	rved	with	freshly	brewed	coffee	and	herbal	teas

Entrée

Pan seared scallops with cauliflower puree and leek Pan fried haloumi, asparagus, rocket, baby fennel, vine ripened tomatoes and olive infused croutons Salt and pepper calamari with aioli and micro herbs Honey glazed pork belly served with pumpkin puree and crispy kale Crab bruschetta served on brioche toast with dill Fish cake, chive velouté and pickle shallots

Mains

Beef cheek served with potato mash, beans and jus Striploin served with hassel back potato, wilted greens and red wine jus Eye fillet served with pomme puree, baby leek and brandy jus Free range chicken breast served with crushed potato, baby peas, sage and butter sauce Salmon served with cannelloni beans, heirloom tomatoes and sauce Stuffed capsicum with rice, peas, plant based mince and saffron velouté

Desserts

Chocolate fondant served with chocolate soil and vanilla ice cream Sticky date pudding served with butterscotch sauce, peanut praline and whipped cream Berry cheesecake served with fresh berries and vanilla analgise Berry panna cotta served with granola and baby mint

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*sample menu

BEVERAGE PACKAGES

Upgrade to a spirit package at an additional \$10pp, per hour Upgrade to a cocktail package at an additional \$15pp, per hour Sparkling on arrival from \$6pp

Something	Simple
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- 2 hours \$30pp
 3 hours \$40pp
 4 hours \$50pp
 5 hours \$60pp
- Zilzie Sparkling Zilzie Sauvignon Blanc Zilzie Shiraz NV Fiore Moscato Boags Light Furphy Refreshing Ale Apple Cider Carlton Draught

Something Special

2 hours \$40pp3 hours \$50pp4 hours \$60pp5 hours \$70pp

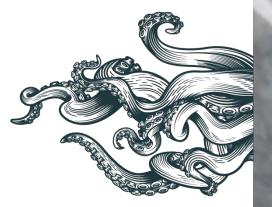
Marty's Block Brut Sparkling Cloud Street Sauvignon Blanc Growers Gate Shiraz NV Fiore Moscato Asahi Super Dry Stone & Wood Pacific Ale Boags Light Apple Cider

Sober

2 hours \$15pp
3 hours \$20pp
4 hours \$25pp
5 hours \$30pp

Selection of soft drink and juice, freshly brewed coffee and herbal teas

Beverages on consumption available upon request







Let us take care of your next celebration Contact the experienced and passionate team at Nautica by Rydges Geelong

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