

NAUTICA

POOL BAR & KITCHEN



Private Dining | Event Guide



NAUTICA BAR & KITCHEN

COCKTAIL 250 | 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)

Additional items – \$5 per item

- Yogurt/Granola/Chia Pots
- Pastries
- Fruit Platter

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



5 COURSE DEGUSTATION

From \$115pp

Chefs selection of seasonal produce from the beautiful Bellarine Region

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.

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CANAPÉ MENU

1 Hour \$30pp

Your selection of 4 small canapes (8 pieces per person)

2 Hours \$45pp

Your selection of 5 small + 1 large canape (8 small pieces + 1 large per person)

3 Hours \$65pp

Your selection of 6 small + 2 large canapes (12 small pieces + 2 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

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

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ALTERNATE MENU

2 Course alternate drop \$79pp

3 Course alternate drop \$89pp

Select either menu Pakington, Lt Malop or Ryrie

Available 20-300 people

PAKINGTON

Warm bread roll with butter

Entrée

Local bocconcini with slow cooked tomato and basil

Alternating with

Beef wellington and mushroom sauce

Main

Chicken supreme with pumpkin, cauliflower and sage jus

Alternating with

Grilled tuna, soba noodles, cucumber, radish and soy

Sides

Broccolini, mint and chilli salad

Dessert

Warm raspberry and macadamia blondie with vanilla ice-cream

Alternating with

Coconut panna cotta, pineapple, rum and coconut with mango sorbet

LT MALOP

Warm bread roll with butter

Entrée

Pulled pork and caramelized onion croquettes with chipotle aioli

Alternating with

House smoked salmon, baby cos, lemon dressing, capers and dill

Main

Roast beef with potato puree, mushrooms and shallots

Alternating with

Grilled salmon tartare with beans, potato, peas and tomato

Sides

Roast sweet potato with Salsa Verde

Dessert

Milk chocolate, berry crunch cake with raspberry sorbet

Alternating with

Baked cheesecake and strawberry ice-cream

RYRIE

Warm bread roll with butter

Entrée

Chicken, lemongrass and coriander skewer with Nham jim

Alternating with

Bolognese arancini with parmesan aioli and basil oil

Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese

Alternating with

Salmon, fennel, parsley, olives, radish and a lemon and dill sauce

Sides

Roast chat potatoes with garlic and olive oil

Dessert

Coffee brulee with rum and raisin ice-cream

Alternating with

Chocolate fudge cake with honeycomb ice-cream



Upgrade

- Additional sides \$5pp
- Swap a menu selection from within one of the alternate menus \$5pp

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- Photos for illustrational purposes only

SET MENU



Upgrade

- Additional sides \$5pp
- Swap a menu selection from within one of the alternate menus \$5pp

2 Course alternate drop \$69pp

3 Course alternate drop \$79pp

Select either menu Bollard, Sunset or Beach

Available 10-300 people

BOLLARD

Warm bread roll with butter

Entrée

Cherry tomato and basil tart
red coconut

Main

Slow cooked beef cheek with buttery mash and
potato,
red wine jus

Sides

Roasted chat potatoes, mustard and chives

Dessert

Coconut panna cotta with raspberry sorbet and
salted caramel
praline

SUNSET

Warm bread roll with butter

Entrée

Chicken Caesar salad

Main

Grilled Tasmanian salmon tartare with beans, potato,

peas and tomato

Sides

Baked cauliflower with Moroccan spice and toasted
seeds

Dessert

Chocolate tart with poached strawberries and vanilla

ice-cream

BEACH

Warm bread roll with butter

Entrée

Seared barramundi with jasmine rice and

curry sauce

Main

Roast lamb rump with lemon, olives, new

oregano and jus

Sides

Pumpkin with goats cheese and rocket

Dessert

Sticky date pudding with butterscotch and

ice-cream

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LAVISH MENU



2 Course alternate drop \$95pp

3 Course alternate drop \$105pp

Select either menu Bellarine, Moorabool or Golden Plains

Available 20-300 people

BELLARINE

Warm bread roll with butter

Entrée

Parmesan and goats cheese tart with zucchini and caper salad

Alternating with

Porcini and Portobello ravioli with tarragon sauce

Main

Grilled king fish, baby cos, peas and truffle aioli

Alternating with

Confit duck leg, lentils, spinach and pancetta

Sides

Celeriac and radicchio

Dessert

Opera cake with raspberry sorbet

Alternating with

Lemon meringue pie

MOORABOOL

Warm bread roll with butter

Entrée

Tiger prawns with avocado, lime, coriander chipotle and tomato

Alternating with

Beef carpaccio with horse radish cream, beetroot and watercress

Main

Roast lamb rump with smoked eggplant, chickpea tagine

Alternating with

Pork belly with ton katsu, rice and greens

Sides

Baked cauliflower with hummus

Dessert

Peanut butter parfait, chocolate mousse

Alternating with

Raspberry crème tart with caramel ice-cream

GOLDEN PLAINS

Warm bread roll with butter

Entrée

Vitello tonnato poached yearling, parmesan, wild rocket and caper berries

Alternating with

Mini burrata, eggplant, zucchini, basil and nduja

Main

Slow cooked lamb shoulder with eggplant, zucchini tomato and goats cheese

Alternating with

Eye fillet with duck fat potatoes, thyme jus & truffle butter

Sides

Roast vegetables

Dessert

Eton mess

Alternating with

Cassis Mont blanc

Upgrade

- Additional sides \$7pp
- Swap a menu selection from within one of the alternate menus \$7pp

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BEVERAGE PACKAGES

Upgrade to a spirit package at an additional \$10pp, per hour
Upgrade to a cocktail package at an additional \$20pp, per hour
Sparkling on arrival from \$8pp

Beverage extensions – 30mins, \$5pp | 60mins \$10pp

Something Simple

2 hours \$35pp
3 hours \$45pp
4 hours \$55pp

Zilzie Sparkling
Zilzie Sauvignon Blanc
Zilzie Shiraz
NV Fiore Moscato
Boags Light
Furphy Refreshing Ale
Apple Cider
Carlton Draught

Something Special

2 hours \$45pp
3 hours \$55pp
4 hours \$65pp

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

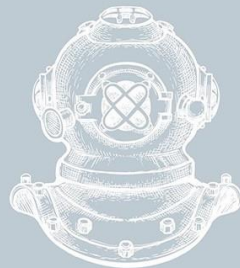
Something Sober

2 hours \$15pp
3 hours \$20pp
4 hours \$55pp

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

Beverages on consumption
available upon request





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

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