



CORPORATE EVENTS

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2415 Point Nepean Road, Rye VIC 3941

WELCOME

Welcome to the Rye Hotel.

Leading the way in hospitality, we provide stylish and comfortable function spaces.

We provide an opportune location for both corporate and social events, offering a range of catering options which can be tailored to suit any event.

Your event's success is our priority, and our focus is on delivering professional and friendly customer service.

Make an appointment to view our facilities and discuss your options today!



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SPACES

BRIDGE ROOM

The Bridge Room is perfect for your next delegate event. With catering available, AV facilities and a leafy outlook.

Suitable for up to 50 guests

Features:

- Projector & Screen
- Two balconies
- Microphone
- Kitchenette



BLUE WATER ROOM

Located on the Ground Floor, the refurbished Blue Water Room overlooks the magnificent foreshore.

Suitable for up to 80 guests seated, or 100 guests cocktail style.

Features:

- Private Bar & Entrance
- Flat Screen TV & Music facilities
- Private Amenities



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DELEGATE PACKAGES

Minimum of 10 guests

Option 1 **Half Day - Morning Tea & Lunch OR Lunch & Afternoon Tea - \$55 p.p**

Option 2 **Full Day - Morning Tea, Lunch & Afternoon Tea - \$77 p.p**

ON ARRIVAL

Tea & Coffee, Bottled Water,
Orange Juice & Mints

MORNING TEA

Select 2

Homestyle Cookies
Scones with jam & cream
Choc chip muffins
Assorted mini danish
Yoghurt berry cups
Sticky date slice

AFTERNOON TEA

Select 2

Ham & cheese croissants
Party Pies
Sausage rolls
Quiche
Mini pizzetas

LUNCH

Chef's selection of assorted
wraps & sandwiches

Chef's selection of cheeses &
seasonal fruits

HOT DISHES

Select 1

Chicken Mornay
Stir fried beef with hokkien noodles
Lamb Shepherd's Pie
Mild Thai Green Curry
Tappa's Burmese Chicken Curry
Roast Beef
Roast Chicken Thigh
Chickpea Curry (V)
Italian meatballs in a roasted tomato
sugo

SALADS

Select 2

Greek Salad
Caesar Salad
Potato & Mustard
Pesto Pasta
Healthy Grain Salad

V - Vegetarian

Dietary requirements may be catered for with
prior notice.

BREAKFAST MENU

Minimum of 10 guests

Pre-order from our Breakfast Menu prior to your event
\$34 p.p

INCLUDED BEVERAGES

Tea & Coffee
Bottled Water
Orange Juice

BREAKFAST MENU

Fresh fruit salad

Greek style yoghurt, mixed berry compote & toasted muesli crumble

Toast

2 slices of sourdough served with a selection of condiments

Pancake stack

Mixed berry compote & double cream OR streaky bacon & maple syrup

Rye Big Breakfast

Eggs your way, hash browns, bacon, tomato, grilled mushrooms & chipolatas

Eggs Benedict

Toasted english muffin, shaved ham, poached eggs & hollandaise

Smashed Avocado

Toasted sourdough, marinated herbs, geta & balsamic roasted portobello mushrooms

Eggs by the Ocean

2 poached eggs, smoked salmon, wilted spinach on an english muffin with hollandaise

Eggs on Toast

2 Poached, fried or scrambled eggs with bacon on sourdough toast

Dietary requirements may be catered for with prior notice.

ADDITIONAL PLATTERS

Antipasto

\$125

A selection of cured meats, olives, feta, char grilled marinated vegetables, crackers & bread

Victorian Cheese

\$110

Assorted cheeses, fruit & crackers

Trio of Dips

\$75

Trio of Dips with with grissini, carrot & celery sticks

Sandwiches

\$85

Chef's selection of fresh 4 point sandwiches

Assorted Cakes

\$100

Chef's selection of assorted mini cakes and slices

Fruit Platter

\$90

Assorted fresh seasonal fruit

Scones

\$85

Fresh scones with jam & cream

Wraps

\$85

Chef's selection of assorted wraps

Hot Items

\$90

Chef's selection of assorted hot items

Each platter is designed to cater for 10 people. Dietary requirements may be catered for with prior notice.

SET MENU

Minimum 30 guests, select 2 dishes per course
Served on a 50/50 alternate drop

2 COURSE

Entree & Main OR Main & Dessert

Adults \$44 Per Person

Children \$20 Per Child (Main & Dessert)

Entree

Antipasto platter per table
Cold meats, cheese, olives, dip, bread

Trio of dips
Served with bread

Shredded duck rice paper rolls
Hoisin dipping sauce

Crispy braised pork belly
Mint & Coriander salad

Soft shell taco (2)
Mexican salad, fried flathead tail

Pumpkin Pesto arancini
Aioli

Calamari
Lemon & Salad

3 COURSE

Entree, Main & Dessert

Adults \$55 Per Person

Children \$20 Per Child (Main & Dessert)

Main

Lamb Shank
With mash

Grilled Chicken
Greek Salad

Chicken Parmigiana
Chips & Salad

Lamb Ragout
Tossed with gnocchi

Camp Oven Irish Stew
With pastry topper

Oven Baked Barramundi
Mash, broccolini & hollandaise

Grilled Atlantic Salmon
Lemon scented vegetable risotto

Beef Bourguignon
Sweet potato mash

Dessert

Platters of mini desserts