



# FUNCTIONS & EVENTS

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T: (03) 5985 7222 OR 0498 137 268  
2415 Point Nepean Road, Rye VIC 3941

# WELCOME

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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

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## VERVE BAR

The breathtaking Verve Bar is the perfect space for your next event! With expansive views of Port Phillip Bay from inside and your private terrace, this space doesn't disappoint!

Suitable for up to 200 guests  
cocktail style

Features:

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



## 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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# SPACES

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## BEER GARDEN

The Rye Hotel's Beer Garden is the perfect place to soak up the beachside atmosphere at your next event.

Suitable for up to 200 guests cocktail style.



## THE GAZEBO

Located on the Ground Floor, the Gazebo overlooks the foreshore with the added benefit of a retractable roof to soak up the sun alongside our green wall.

Suitable for up to 24 guests seated, or 45 guests cocktail style.



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# CANAPE MENU

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Minimum of 30 guests

*Option 1* **Select 6 Canape items - \$25 p.p**

*Option 2* **Select 6 Canape items & 2 Substantials - \$35 p.p**

*Option 3* **Select 8 Canape items & 3 Substantials - \$45 p.p**

## Canapes

Mini sausage rolls served with  
tomato relish

Mini pies with tomato sauce

Calamari with lime aioli

Spicy chicken wing drumettes

Pumpkin & pesto arancini (V)

Lamb koftas with tzatziki

Wedges & Sweet potato fries  
(50/50)

Fried flathead tails

Mini curry puffs

## Substantials

Mini Fish & Chip noodle boxes

Shredded duck rice paper rolls  
with hoisin sauce

Soft Shell taco (2 p.p) with  
mexican salad

V - Vegetarian

Dietary requirements may be catered for with  
prior notice.

# ADDITIONAL PLATTERS

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## *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

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