



HOST YOUR FUNCTION HERE

CONTACT

03 5985 2277 

www.ryehotel.com.au 

2415 Point Nepean Road, Rye 



WELCOME TO THE RYE HOTEL

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

A stone's throw away from the white sandy shoreline, Rye Hotel is a local favourite on the peninsula. The perfect place for families to meet for an overdue long lunch, for mates to catch up over a beer and watch the game, to celebrate a milestone birthday or special event and for visitors to stay in affordable accommodation when venturing down to the peninsula.

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 EVENTS SUCCESS IS OUR PRIORITY.

MAKE AN APPOINTMENT TO VIEW OUR

FACILITIES AND DISCUSS OPTIONS TODAY!

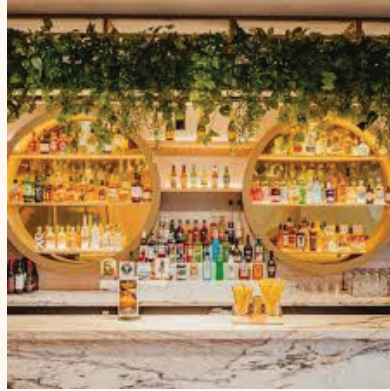
RYE HOTEL | 2415 POINT NEPEAN RD, RYE | PH: 03 5985 2277

RYE HOTEL

FUNCTION FACILITIES

VERVE BAR

The breathtaking Verve Bar is the perfect space for your next event! Located above our Main Sail Bar, It has expansive views of Port Phillip Bay from inside and a private terrace. This space doesn't disappoint!



SUITABLE FOR UP TO 180 GUESTS COCKTAIL STYLE

FEATURES:

- Private Bar & Terrace
- Flat Screen TV
- Music Facilities
- Private Amenities
- Lift Access



FUNCTION FACILITIES

BLUE WATER ROOM

Located on the ground floor of the main building, the 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



FUNCTION FACILITIES

THE GAZEBO

Located on the ground floor is a private room within our bistro. The Gazebo overlooks the foreshore with the added benefit of a retractable roof to soak up the sun alongside our green wall. Perfect for those corporate lunches or intimate hends parties

SUITABLE FOR UP TO 26 GUESTS SEATED



THE BRIDGE ROOM

Located within our poolside accommodation building. The Bridge Room is perfect for your next delegate event, with accommodation rooms right next door. With catering available, AV facilities and a leafy outlook

SUITABLE FOR UP TO 30 GUESTS

FEATURES:

Projector & Screen

Two Balconies

Microphone

Kitchenette



PACKAGES

BLUE WATER ROOM PACKAGE \$2500

Suitable for up to 60 guests

Includes 5 Hour Room Hire

Room Set Up

White or Black Linen

Food & Beverage Staff

Full AV Facilities

1 x Security Guard

8 x Catering Platters

\$250 Bar Tab

VERVE GOLD PACKAGE \$3000

Suitable for up to 80 guests

Includes 5 Hour Room Hire

Room Set Up

White or Black Linen

Food & Beverage Staff

Full AV Facilities

1 x Security Guard

10 x Catering Platters

\$500 Bar Tab

VERVE PLATINUM PACKAGE \$3500

Suitable for up to 100 guests

Includes 5 Hour Room Hire

Room Set Up

White or Black Linen

Food & Beverage Staff

Full AV Facilities

1 x Security Guard

12 x Catering Platters

\$750 Bar Tab



FINGER FOOD

\$110 PER PLATTER

serves 10-12 people

HOT

Herb & Garlic Bread fior di latte, basil

Chicken Parma Spring Roll

Smoked Cauliflower Arancini aioli GFI, VG

Little Beef Pies ketchup

Satay Chicken Skewers

Mac & Cheese Croquettes truffle aioli

Corn & Zucchini Fritters herb yoghurt GFI, VG

Burnt Honey, Pumpkin & Feta Tartlet GFI0*

COLD

Oysters Natural or Lemon Mornay GFI

Smoked Salmon Blini cream cheese

Assorted Sushi Platter

SOMETHING SWEET

Banana Fritters caramel sauce

Mini Gelato Cones

Assorted Mini Cake Platter



FINGER FOOD

SUBSTANTIALS @ \$150 PER PLATTER

serves 10 - 12 people

Battered Fish chips, tartare, lemon

Fried Calamari chips, seaweed mayo ^{GFO}

Caesar Salad cos, bacon, soft boiled egg, anchovy ^{GFIO*}

Beef Slider cheddar, pickle, burger sauce

Little Prawn Roll pickle mayo

Vegan Penne pesto pasta ^{VG}

OPTIONAL EXTRAS

Pizzas @ \$24 each (Margarita, Truffle Oyster Mushroom, Pepperoni)

Antipasto Platter \$135

House Made Assorted Sandwiches \$90

Mixed Seafood Platter \$160

Fresh Fruit Platter \$100

Chocolate Fountain, Marshmallow Skewers, Fruit Skewers \$80

Allergen Statement

Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination. If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.

Seafood Key

A- australian
I- imported
M- mixed
A- australian
I- imported
M- mixed

Allergen Key

GFI- gluten free ingredients
GFIO*- gluten free ingredients option
DFI- dairy free ingredients
DFIO*- dairy free ingredients option
V- vegetarian
VO*- vegetarian option
VG- vegan
VGO*- vegan option
CN- contains nuts

SET MENU

2 COURSES @ \$49 PER PERSON

3 COURSES @ \$59 PER PERSON

ENTREES TO SHARE

Herb & Garlic Bread ^V

Salt & Pepper Squid pepperberry & lime salt, lemon, seaweed mayo ^{GFI, DFI}

Smoked Cauliflower Arancini lemon parsley pesto ^{VG, GFI}

Crispy Halloumi chilli honey, kaffir lime ^{GFI, V}

ALTERNATE DROP MAINS (CHOOSE 2)

Fish & Chips battered fish, house salad, chunky tartare, lemon, chips ^{GFI}

Steak & Ale Pie creamed potatoes, crushed broad beans, chicken gravy

½ Rack Smoked Pork Ribs mango BBQ glaze, house salad, chips ^{GFI, DFI}

250g Grass Fed Rump red wine jus, house salad, chips (Served Medium) ^{GFI}

Chicken Parmigiana crumbed schnitzel with house salad & chips

Ricotta Gnocchi slow roasted pumpkin, crispy pumpkin seeds, stracciatella ^{V, CN}

ALTERNATE DROP DESSERT (CHOOSE 2)

Sticky Date Pudding, butterscotch sauce, vanilla ice cream ^{CN}

Wattleseed Chocolate Mousse, rum & raisin gelato, biscoff coconut crumb ^{CN}

Panna Cotta poached rhubarb, pistachio ^{CN}

Banana Fritters, caramel sauce

Mini Gelato Cones

Assorted Mini Cake Platter

(BUFFET AVAILABLE ON REQUEST)

FUNCTION FACILITIES

ACCOMMODATION

Make your celebration even easier by staying the night with us. Rye Hotel offers comfortable onsite accommodation, perfect for guests attending weddings, birthdays, corporate events or special occasions. Room bookings are subject to availability.

44 AVAILABLE ROOMS



At Nightelier Rye, take your pick from 14 Beachfront suites overlooking the bay or 30 stylish Poolside suites overlooking the solar heated swimming pool and spa. Play golf, swim or sail the bay, bathe at Peninsula Hot Springs, visit wineries and dine at great restaurants, all while coming back to your comfortable room Nightelier Rye.



TERMS & CONDITIONS

CONFIRMATION OF BOOKINGS

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and full deposit payment. A deposit of \$300 is required as confirmation. We accept EFTPOS, cash and all major credit cards. In some instances an additional \$300 will be required as a bond, and this will be returned post event provided that no damage has occurred to the function room or any other part of the venue.

FINAL DETAILS & PAYMENTS

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with confirmed guest numbers, food service times and other specifics relating to your event. All catering must be paid upon confirmation of final numbers, fourteen (14) days prior to your event date. There are no refunds given should your guest numbers decrease after this time, and please note that staff discounts do not apply. Drinks tabs are payable at the conclusion of the event. All prices quoted are inclusive of GST. Whilst every effort is made to maintain prices, these are subject to change. A 10% surcharge will apply for all functions on public holidays. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake. Clients and guests are also not permitted to bring any liquor into the venue. Liquor that is used for prizes or given as gifts will be held by the venue staff until the conclusion of your event.

MINORS & ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised all all times whilst within the venue, including whilst using facilities such as lifts, stairwells, foyers and public restrooms. Particular functions eg 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding.

FUNCTION CONDUCT & CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

CANCELLATION

Cancelling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of eight (8) weeks of the date of the function (twelve (12) weeks for November & December functions) will forfeit the deposit. Any cancellations made within fourteen (14) days of the function will forfeit the full value of the function plus any costs associated with third party hire (eg DJ, balloons etc). If the venue feels that any function / event will affect the smooth running of the business, security or reputation, management reserves the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS & EXTERNAL SUPPLIERS

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DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

FOOD ALLERGIES & DIETARY REQUIREMENTS

Our venue is able to cater for dietary requirements that yourself, or your guests may have, with prior notice. Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

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