

Roley's on the Ridge

2012

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Roley's on the Ridge

Open from Wed - Sunday lunch and dinner, open Monday lunch only, open Sunday breakfast. Open most public holidays.

Roley's on the Ridge is owned and operated by Head chef Bradley Richards and his wife Melanie. With a wealth of experience in cooking and hospitality, they are able to provide you with a superb function, set in lovely surrounds.

FUNCTIONS

For the perfect celebration, Roley's offers you:

- * unique and rustic venue, intimate and beautiful for smaller groups
- * stunning hills views to the Rockingham Coast
- * a professional and personalised service
- * beautifully prepared and presented food
- * years of experience and attention to detail
- * excellent value
- * **set menus for any size group**
- * **free venue hire***** (conditions apply)
- * flexible beverage options - **no expensive packages!**

Although our speciality is to cater for functions - weddings, birthdays, engagements, anything! We are also a venue for your wedding ceremony, we have hosted ceremonies inside the building and have alternative venues available at the stunning Araluen Golf Resort.

NUMBER OF GUESTS

Number of guests

Sit down meal functions 35 - 80

Cocktail 80 - 100

Looking for a larger number? Please contact us!

*Please note Roley's has two dining areas - the balcony and the interior. These areas can merge or separate, which ever is desired. Merging allows a capacity of 80 persons sit down/100 cocktail. The balcony is fully enclosed with bifold glass windows, insulated ceiling, Split system air conditioning and heating, to ensure your year round comfort. Similarly, the restaurant interior has ducted air conditioning, split system heating and a warm log fire.

The balcony is ideal for sit down meals for 35 persons.

The interior is suited to groups of 50 - 55.

Variables such as dance floor and size of head table can affect the number of patrons recommended.

VENUE HIRE

Venue is available from 12 - 3:30pm and 6pm - 11pm

Providing the following numbers are guaranteed there is **no venue hire fee**.

To have the restaurant or part of it for your exclusive use, (with no other guests dining in the given area) we require the following:

Balcony requires a minimum of 35 persons

Interior requires a minimum of 50 persons

Both areas Combined: requires a minimum of 65

Minimum menu spend is \$75 p/h and minimum beverage spend is \$30 p/h , all gst incl

Should any guests remain on the premises after the closure time, a fee will be incurred by the function organiser

LINEN

White linen cloths are available to hire, as Roley's is a linen free restaurant. The cost is \$20 per cloth inclusive of delivery, setup, and gst. A bond is required and may be withheld in the event the cloths are irreparably damaged. General soiling is fine (red wine, coffee, food) but fire or wax damage from candles is not. If choosing candles for your function please consider a candle holder that covers the flame completely.

Each cloth fits 3 of our tables. Generally this calculates to one cloth per 8 persons, plus extras for gift and cake table

Linen Napkins - \$1.50 per napkin gst incl. Thick white paper napkins supplied free of charge as standard.

BEVERAGE

We are fully licensed for functions. This means there is no BYO of any beverage permitted. Gifts of alcohol must remain sealed whilst on the premises. Guests found to be consuming alcohol on the grounds/carpark will be requested to leave.

Liquor license laws are strictly adhered to.

"Tab" - Beer, wine, softdrink, juice and tea/coffee are all payable on consumption. You designate an appropriate total spend, taking into consideration the selection of beverage you wish to offer and we keep a tally throughout the function. We keep you informed if/when your set spend is nearing. It is customary to offer one or two red and white wine, one light beer, one full strength beer and all non alcoholic beverages. Tea /coffee is included with some of our set menus. Toasting bubble is optional.

A minimum beverage spend of \$30 per head is required for all weddings.

"Cash Bar" is available for guests that wish to purchase spirits, or they can be included on the tab.

Please refer to our current wine-list for selection. *Wine list is subject to change, we will keep you informed.

SMOKING

In accordance with current law, smoking is not permitted in any part of the building and there is a restriction of 5 metres from the building.

DAMAGE

Any damage to the property, equipment, fittings or surrounds caused by guests will be the financial responsibility of the function organiser.

Roley's on the Ridge endeavours to take the utmost care of the belongings of guests, however is not liable for any loss or damage of property prior to, during, or after the function.

MENU SELECTION

SELECT YOUR CHOICE TO SUIT FUNCTION PACKAGE

FRESHLY MADE SOUP

- ✎ Creamy pumpkin soup with fresh blue manna crab claw meat
- ✎ Mushroom with pine-nut and cream
- ✎ Tomato and basil with parmesan herb bread
- ✎ Chicken and vegetable
- ✎ Cream of potato and leek, topped with freshly shaved parmesan

ENTREES

- ✎ Marinated charred vegetable filo parcels with capsicum coulis
- ✎ Roley's cured atlantic salmon (gravlax style) on a rocket avocado salad with hazelnuts and balsamic
- ✎ Tiger prawn cutlet cocktail, served in martini glass
- ✎ Smoked chicken tenderloins with apple and celery salad, herb and garlic mayonaise with a split raspberry dressing
- ✎ Roley's famous tasting plates ***
- ✎ Thai beef salad with a mild coriander and lime dressing
- ✎ Chicken & brandy parfait, garlic crouton and baby cos salad
- ✎ Semi dried tomato and peppered cheddar tart with roasted asparagus and balsamic glaze

Selecting the Roley's tasting plate overrides choice of two option, the tasting plate is ample in variety

MAINS

- ✎ Chardonnay marinated chicken breast wrapped in bacon, set on saffron mash potato with creamy mushroom sauce and grilled asparagus
- ✎ Beef fillet marinated in parsley, coriander and saffron on creamy gratin potato cake, with red wine jus, roasted baby tomatoes and red onion jam tartlet
- ✎ Red spot emperor on honey sweet potato mash with orange butter sauce, star anise syrup and sesame broccoli
- ✎ South west lamb rump on garlic mash, stuffed with pistachio crust, served with rosemary jus and mushroom cream
- ✎ Chinese five spice smoked chicken breast served on wok fried bok choy, egg noodles and orange soy dressing
- ✎ Beef fillet and hash brown tower with sauteed spinach, mojo shiraz jus and hollandaise
- ✎ Vegetarian taster - changes weekly, always a most substantial assortment and contains no red/white meat or fish, see our function coordinator for assistance.
- ✎ Twice cooked pork belly with sweet potato mash, bok choy and star anise glaze
- ✎ Whole roasted marinated sirloin with potato gratin, steamed broccoli and balsamic jus
- ✎ Grilled Tasmanian salmon, pesto chat potato, cherry tomato and spanish onion salsa

Desserts

- ✎ Hazelnut pavlova with vanilla double cream and wild berry compote
- ✎ Roley's famous sticky date pudding with butterscotch sauce and ice cream
- ✎ Traditional lemon pannacotta served with orange syrup and tulle biscuit
- ✎ Chocolate fudge tart with double cream and belgium chocolate sauce
- ✎ Orange cinnamon brulee with blood-orange sorbet
- ✎ Classic fresh fruit salad with macadamia ice cream
- ✎ Sticky chocolate pudding with double cream and chocolate sauce
- ✎ Lemon lime tart with citrus syrup and double cream
- ✎ Home-made Tiramisu, with dutch chocolate sauce

*** = please speak to our function coordinator regarding table space

Tea/coffee - Some of our function menus include: long black, flat white, cappuccino or English breakfast tea. Choice of any tea/coffee includes deluxe tea/coffee such as latte, mocha, vienna has a surcharge of \$1 p/person, gst incl *liqueur coffee not incl.

Please note we are happy to provide special dietary requirement meals, (gluten free, dairy free, vegan etc). Please advise when confirming final numbers.

CHEESE PLATTERS

Deluxe selection of four quality cheeses including double cream brie, clothbound cheddar, and stilton served with all the trimmings - apple, dried fruits, nuts and crackers.
Price \$8.5 per head

CAKE-AGE

All of our wedding set menus include "cake-age" - where we cut garnish and serve your wedding cake on platters, finger style.

Please note we are happy to organise a wedding cake quote for you or can advise our preferred suppliers.

Finger style cake-age -we cut your cake into smaller fingers and present on a platter with your bags or boxes stacked at one end. Guests can enjoy with their tea/coffee or bag cake to take home. Please note only a small wedding cake is required.

CHILDREN

Children's menu - for children up to 12 years, \$25 per child. Speak to our function coordinator for the options available, we prefer to tailor this menu to suit.

SET MENUS

* menus and prices are indicative and subject to change

Brookton Menu- includes choice of one soup and one entree (or the Roley's Tasting Plate), choice of two main courses, one dessert and finger style cake-age
\$75 per person, (incl. 10%gst)

Sample Brookton Menu

Entree

Roley's tasting Plate - with assorted smallgoods, marinated olives and feta, grilled chorizo, seared scallops, selection of jams and preserves, trio of dips, all served with grilled genovese

Main

Red spot emperor on honey sweet potato mash, orange butter sauce, star anise syrup and sesame broccoli

Or

Beef fillet and hash brown tower with sauteed spinach, Mojo shiraz jus and hollandaise

Dessert

Hazelnut pavlova with vanilla double cream and wild berry compote

To Finish

Fingers of wedding cake cut garnished and served

Soldier's Menu - this includes choice of two soup or entree, a choice of two main courses and one dessert, plus cake-age and tea/coffee
\$80 per person (incl. 10%gst)

Sample Soldier's Menu

Entree

Creamy pumpkin soup with fresh blue manna crab claw meat

Or

Thai beef salad with coriander and lime dressing

Main

Chardonnay marinated chicken breast wrapped in bacon, set upon saffron mash potato with creamy mushroom sauce and grilled asparagus

Or

Beef fillet marinated in parsley, coriander and saffron on a creamy gratin potato cake, with red wine jus, roasted baby tomatoes and red onion jam tartlet

Dessert

Chocolate fudge tart with double cream and Belgium chocolate sauce

To Finish

Your delicious wedding cake served with raspberry coulis or chocolate sauce and double cream, followed by tea/coffee-

English breakfast tea, long black, flat white or cappuccino

Croyden Menu - this includes a choice of two entrees,
two main courses and two desserts plus tea/coffee and
cake-age

\$85 per person (incl.10%gst)

Sample **Croyden Menu**

Entree

Tomato basil soup with parmesan herb bread

Or

Roley's cured atlantic salmon on a rocket avocado salad with
hazelnuts and balsamic

Main

South West lamb rump on garlic mash, stuffed with pistachio
crust, served with rosemary jus and mushroom cream

Or

Chinese five spice smoked chicken breast served on wok fried
bok choy, egg noodles and orange soy dressing

Dessert

Sticky chocolate pudding with double cream and chocolate sauce

Or

Traditional lemon pannacotta served with orange syrup and
tulle biscuit

To Finish

Platters of wedding cake accompanied with tea/coffee- English
breakfast tea, long black, flat white or cappuccino