



RYDGES

PARRAMATTA

MEETINGS & EVENTS

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)

RYDGES PARRAMATTA

Thank you for your interest in holding your event at Rydges Parramatta.

Whether you are planning a board meeting for 10 executives, a conference for 360 delegates or an outdoor party with live entertainment, Rydges Parramatta offers a collection of event venues and function rooms ideal for one-day to multi-day small to large events. All rooms boast natural light, breakout areas, state-of-the-art audio and visual equipment and free Wi-Fi.

For those requiring accommodation, Rydges Parramatta features 151 spacious hotel rooms and suites featuring Rydges Dream Beds, ergonomic workstations with multimedia hub, Free Wi-Fi, LCD TV's, mini-bars and more. Guests can take also advantage of the hotel facilities, including a variety of Food & Beverage options, car parking, gymnasium, spa, sauna, Turkish steam baths & shuttle bus. Rydges Parramatta is located across from Rosehill Gardens Racecourse and is a short drive from the bustling Parramatta CBD, Qudos Bank Arena and Sydney Olympic Park Precinct.

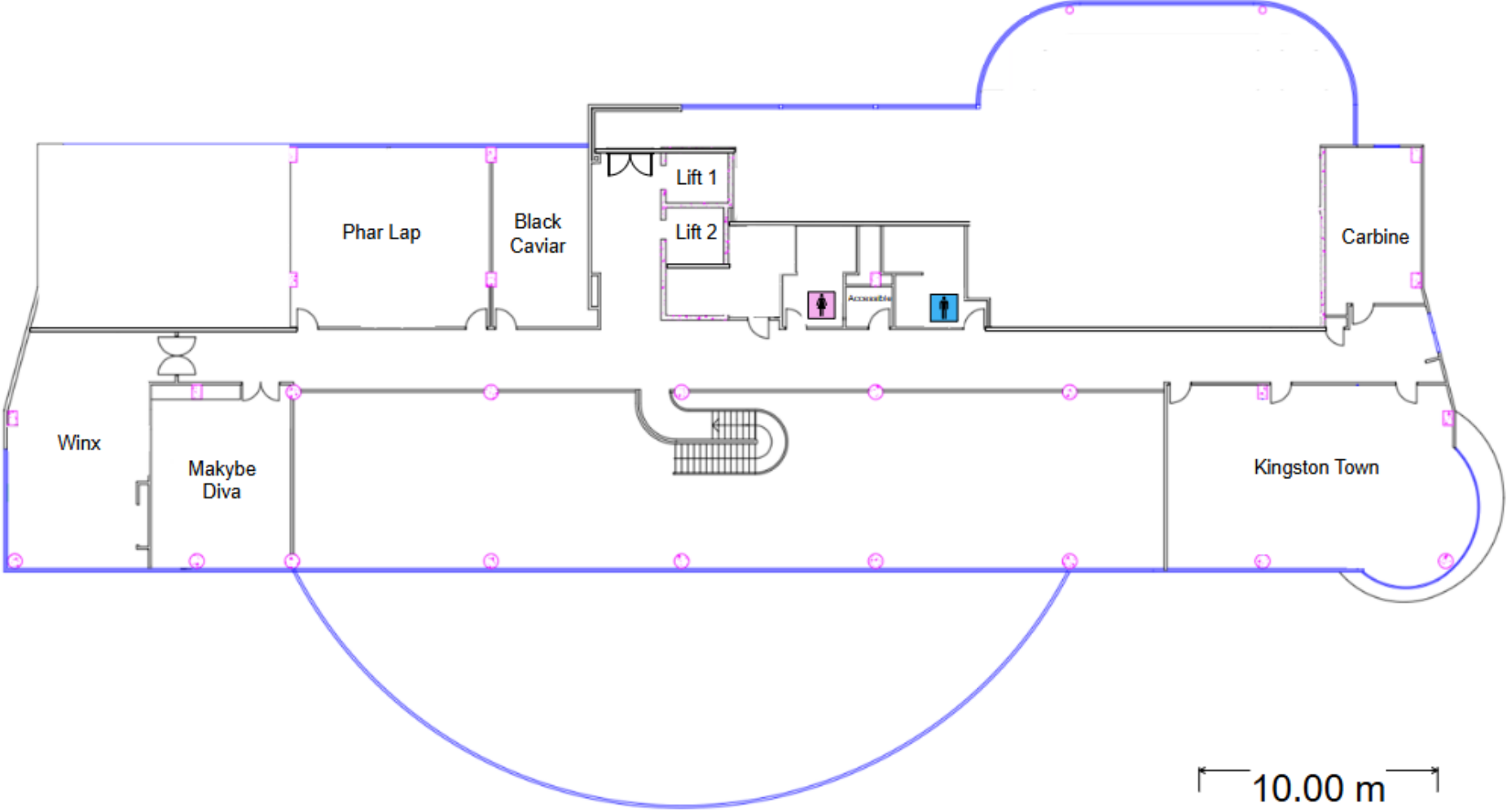


CONFERENCE & EVENT SPACES

Venue	Size M	M ²	Ceiling Height	Theatre	Classroom	U-Shape	Boardroom	Cocktail	Cabaret	Banquet
Ground Floor										
Triple Crown Ballroom	19.5x24.2m	360	2.9m	360	190	65	-	350	200	250
Ballroom ABC	17.4x9m	156	-	150	105	-	-	180	80	100
Ballroom Foyer	13x15m	195	-	50	30	30	30	200	64	80
Ballroom A / B / C	5.6x9m	50	-	48	30	21	24	60	24	30
Ballroom A&B OR B&C	11.6x9m	104	-	96	65	40	34	120	48	60
Steeds	9.3x17.7m	125	2.9m	100	40	24	42	120	56	70
Mezzanine Level										
Carbine	3.5x6m	21	2.8m	-	-	-	14	-	-	-
Black Caviar	4x7m	28	2.8m	32	18	16	14	-	-	-
Makybe Diva	6.2x6.8m	42	2.8m	40	18	17	20	40	24	30
Winx	10.3x6.1m	63	2.8m	50	27	21	20	30	24	30
Phar Lap	7.5x8m	60	2.8m	60	30	24	30	50	40	50
Kingston Town	7.5x12m	90	2.8m	100	45	32	30	80	48	60
Kingston 1/ 2 / 3	7.5x3.9m	28	2.8m	32	18	16	14	-	-	-
Kingston 1&2 or 2&3	7.5x7.8m	-	2.8m	60	30	21	24	40	24	30
Level 6										
Strawberry Road	12.3x5m	92	2.6m	70	36	24	25	50	32	40
Outlets										
The Post	-	125	-	-	-	-	-	400	-	-

FLOORPLAN

Mezzanine



FULL DAY DELEGATE PACKAGE

FROM \$72 PP

Minimum 15 delegates

Includes

Arrival Tea & Coffee

Freshly brewed coffee & selection of teas

Morning Tea

Chef's selection of one food item per person

Freshly brewed coffee, selection of teas & juice

Fresh fruit bowl

Lunch

Standard Buffet

(Served in Stock café, Min 15pax)

Selection of freshly baked bread with butter

Chef's selection of four fresh & healthy salads

Chef's selection of four hot foods w/ condiments

Selection of petit pastries & cakes

Fresh fruit platter

Chilled soft drink and juice

Afternoon Tea

Chef's selection of one food item per person

Freshly brewed coffee, selection of teas & juice

Fresh fruit bowl

DDP Inclusions

Iced water, notepads & pens

1 x flipchart & markers

1 x whiteboard & markers

1 x screen

Free Wi-Fi throughout hotel

Discounted onsite car parking

Full Day Delegate Packages | \$83 per person

Half Day Delegate Packages | \$72 per person

Full Day Delegate Package inclusions excluding morning or afternoon tea

Upgrade an additional refreshment item for \$11.00 per person, per session



BREAKFAST

FROM \$26PP

Continental Buffet

\$26 per person

- A selection of danish pastries & bakery items (v)
- Fresh cut of seasonal fruits (v)
- Toast with butter, honey & preserves (v)
- Flavoured yoghurts (v)
- Assorted cereals, nuts & fruit compote (v)
- Bircher muesli (v)
- Chilled fruit juices
- Freshly brewed coffee & herbal teas

Full Breakfast Buffet

\$37 per person

- Includes Continental Breakfast
- Breakfast sausage
- Scrambled egg
- Hash brown (v)
- Grilled tomato with herbs (vg)
- Roasted mushroom with parmesan (v)
- Smoked bacon
- Baked beans (v)

Table Service Breakfast

\$37 per person

On Your Table

- Fresh cut of seasonal fruits (v)
- A selection of Danish pastries & bakery items (v)
- Accompanied with chilled fruit juices, herbal teas or coffee

*Hot Plated Food

- Australian pork bacon, creamy scrambled egg and breakfast sausage
- Served with grilled tomato, rosemary mushroom and hash brown

*Vegetarian Hot Food (v)

- Creamy scrambled egg, baked beans & pumpkin arancini
- Served with grilled tomato, rosemary mushroom and hash brown



REFRESHMENT BREAKS

FROM \$6 PP

Enhance

Morning or Afternoon Break Options

Refresh your body & recharge your mind during your conference break with our inviting selections.

\$16 per person

Price includes:

Freshly brewed coffee & herbal teas

Fruit basket

Fresh fruit juice

Chef's selection of one food item per person

Quick Break

\$19 per person | *Minimum of 15 pax*

Freshly brewed coffee, selection of teas

Choice of one:

Beef slider

Chicken slider

Ham & cheese croissant

Moroccan lamb calzone

Lamb & Rosemary pie

Bacon & egg roll

Refreshment Upgrades

Brewed tea & coffee \$6 per person

Barista coffee \$6 per person

Continuous tea & coffee \$13 per person

Coffee cart \$525 per day + coffee on consumption

Additional food item \$11.00 per person

Working Lunch In Mind

Looking for a lighter option?

\$47 per person

An abundant assortment of freshly made sandwiches, wraps, and baguettes with a variety of fillings

Fresh seasonal fruits (vg)

Chef's selection of healthy salads

Chef's sweet treats (v)

Chilled soft drinks and fruit juice

Freshly brewed coffee and tea

SET MENU

Minimum 20 people

Freshly baked bread rolls

Freshly brewed coffee or herbal tea

Barista coffee add-on \$6 per person

Entrée

Roasted Pumpkin (v)

Kalamata olives, marinated fetta, cherry tomato confit, mixed green, balsamic glaze

Herb Ravioli (v)

Ricotta & spinach, tomato, napoli sauce and basil

Pandang Chicken

Coriander, Asian chilli cress mix, Nam Jim sauce

Lemongrass Prawn (p) [I]

Cucumber, onion, carrot, mint, chilli, and lime dressing

Lamb Kofta (h)

Pimento, onion, tomato, coriander, cous cous, minted yoghurt and pita

Dill Smoked Salmon (p) [I]

Horseradish cream, caper berries, shaved onion, lemon oil, herbs

Roasted Dukkha Cauliflower (v)

Hummus, crispy chickpeas, balsamic glaze, pomegranate

Main Course

Tasmanian Salmon (p) [I]

Dill & peas potato mash, haricots, lemon caper sauce

Slow-Braised Beef Cheek (h)

Pomme purée, haricots, truffle jus

Corn-Fed Chicken Breast (h)

Roasted pumpkin, heirloom vegetables, rosemary sauce

Sirloin Steak (h)

Broccolini, mashed potato, tomato confit, porcini sauce

Barramundi (p) [I]

Dill & peas potato mash, haricots, sundried tomato cream

Baked Eggplant (v)

Tomato, capsicum, onion, olive, zucchini, fetta and hummus

\$72PP

2 courses

\$83PP

3 courses

Dessert

Sticky Date Pudding (v)

Butterscotch sauce, vanilla ice cream, roasted oat crisp, berries

Chocolate Fondant (v)

Berries, nut crumble, caramel, vanilla ice cream

Fruit Pavlova (v)

Berries, fruit coulis

Lemon Meringue Tart (v)

Chocolate wafer, nut crumble, fruit coulis, berries

BUFFET

FROM \$47PP

Minimum 20 people | Buffet Duration 2 Hours

Standard Buffet

\$47 per person

- Selection of freshly baked bread with butter
- Chef's selection of four fresh & healthy salads
- Chef's selection of four hot foods with condiments
- Selection of petit pastries & cakes
- Fresh fruit platter



BUFFET

\$62PP

Minimum 20 people | Buffet Duration 2 Hours

Build Your Own Buffet

Served with freshly baked bread rolls

Salads

Your selection of four fresh & healthy salads

Chana Chaat (v)

Thai salad with coriander, chilli and nuts

Rice noodle salad with mushrooms, cabbage, onion (v)

Japanese wafu salad, seaweed, edamame, radish, carrot (v)

Garden salad with feta cheese and olives (v)

Pasta salad with pesto mayo, onion, tomato and parmesan (v)

Quinoa, cucumber, feta cheese, roasted pumpkin (vg)

Caesar salad with egg, bacon, crouton, and parmesan

Walnut & beetroot salad

Potato salad with egg, mayo and bacon

Moroccan chickpea salad

Fattoush (v)

Additional Protein **\$16pp**

Additional Side **\$11pp**

Hot Food

Your selection of two proteins dishes

Sweet & sour fish (p) [I]

Steamed fish fillets with ginger shallot sauce (p) [I]

Lemon pepper fish fillets (p) [I]

Mediterranean baked fish fillets (p) [I]

Beer battered fish fillet [I]

Butter chicken (h)

Thai green curry chicken with seasonal vegetables (h)

Lemon garlic chicken thigh fillet (h)

Peri Peri chicken

Coq au vin (h)

Massaman beef curry (h)

Slow cooked beef brisket with green peppercorn sauce (h)

Beef goulash (h)

Beef bourguignon (h)

Roasted garlic & rosemary lamb shoulder with gravy & mint sauce (h)

Moroccan lamb curry (h)

Lamb rogan josh (h)

Sides

Your selection of two accompanying dishes

Stir fried Asian vegetables with oyster sauce (v)

Steamed vegetables (v)

Roasted root vegetables with herbs (v)

Penne Boscaiola

Vegetable lasagne (v)

Spinach ricotta cannelloni (v)

Steamed rice (v)

Rice pilaf (v)

Mexican rice (v)

Baked potato with condiments (v)

Mashed potato (v)

Creamy potato bake (v)

Dessert

Chef selection of assorted pastries and cakes

CANAPÉS

FROM \$21 PP

Minimum 20 people

Celebrate in style with our enticing canapé selections. Create an impressive reception with our elegant packages. Whether be passing around, buffet display or on the table we are here to deliver a sophisticated celebration.

30 mins	 \$21 pp	3 canapés
1hr	 \$29 pp	4 canapés
2 hrs	 \$40 pp	6 canapés + 1 substantial canapés
3 hrs	 \$49 pp	6 canapés + 2 substantial canapés

Cold Canapés

Smoked salmon & cream cheese, crispy capers, dill and blini (p) [I]

Roasted duck crepe, cucumber, shallot and hoisin sauce (h)

Vietnamese rice paper roll, Nam Jim sauce (v)

Fetta, cherry tomato and onion jam tartlets (v)

Marinated tomato & bocconcini skewer with basil pesto (v)

Smoked chicken Waldorf tartlet (h)

Tiger prawn, baby gem, mango and avocado salsa, cocktail sauce [I]

Hot Canapés

Chicken skewer with satay sauce (h)

Panko prawn cutlet with house tartare (p) [I]

Chicken & cumin fetta calzone (h)

Chermoula lamb skewers with mint yogurt (h)

Sweet potato croquette, aioli (va)

Beef pie (h)

Pumpkin arancini (va)

Mexican beef empanada (h)

Sweet Canapés

Assorted profiteroles

Apple berry crumble tart

Assorted lamington

Assorted mini cannoli

Substantial Canapés

\$13 each

Mini fish & chips with tartare sauce [I]

Basmati rice with butter chicken

Angus beef slider

Chicken slider

PLATTERS

FROM \$95

Serves up to 10 guests

Australian Cheese Platter

\$126 per platter

Aged cheddar, Milawa blue, Tasmanian brie served with quince paste, crackers, nuts, dried fruits & toasted sourdough

Antipasto Platter

\$126 per platter

Jamon, Italian salami, smoked ham, spiced cottage cheese & grilled vegetables, served with pickles, lavosh, mustard & dark rye Melba

Sandwich Platter

\$95 per platter

Selection of gourmet sandwiches and wraps

Asian Platter

\$126 per platter

Prawn spring rolls [I], chicken gyoza, mini-BBQ pork buns, duck crepe, served with coriander sweet chili & hoisin sauce

Mezzeh Platter

\$95 per platter

Hummus, marinated olives, tabbouleh, cucumber baton, cherry tomato, radish, pita bread, labneh, falafel, artichoke

Mix Satay Platter

\$126 per platter

A selection of beef, chicken & prawn [I] satay, served with dipping sauces & pickled Asian vegetables

Party Quiche Platter

\$126 per platter

Lorraine, spinach & Persian feta, cheese chorizo, served with dipping sauces

Japanese Platter

\$126 per platter

Tempura prawns [I], vegetarian gyoza, chicken yakitori, cold soba noodle, served with dipping sauce, pickled ginger, wasabi & soy sauce

Aussie Platter

\$105 per platter

Beef pies & sausage rolls, served with condiments & sauces

Vegetarian Platter

\$95 per platter

Grilled vegetables, fresh crudité with feta cheese, dipping sauces & herb bread

Dessert Platter

\$131 per platter

A petit selection of cakes, tarts & pastries

Fruit Platter

\$116 per platter

Selection of seasonal and exotic fruit

KIDS MENU

\$30PP

For children 12 years and under

Choose one of the following:

Chicken pasta

Chicken nuggets & chips

Cheeseburger & chips

Battered fish & chips [1]

Price includes soft drink & juice, bread roll and ice cream cup



BEVERAGE PACKAGES

FROM \$27PP

Minimum 20 people

Standard

\$29 pp	1 hour
\$36 pp	2 hour
\$42 pp	3 hour
\$47 pp	4 hour

Beer

Australian Beer
Hahn Premium Light

Sparkling

Zilzie BTW Sparkling, *Murray Darling, AU*

White

Zilzie BTW Sauvignon Blanc, *Murray Darling, AU*

Red

Zilzie BTW Shiraz, *Murray Darling, AU*

Assorted Soft Drinks & Juice

Soft Drink & Juice Package

\$11 pp	1 hour
\$16 pp	2 hour
\$19 pp	3 hour
\$21 pp	4 hour

Deluxe

\$37 pp	1 hour
\$47 pp	2 hour
\$57 pp	3 hour
\$65 pp	4 hour

Beer

Australian Beer
Asahi Lager
Hahn Premium Light

Sparkling

Marty's Block Brut, *SA, AU*

White

Growers Gate, Chardonnay, *SA, AU*
Oxford Landing, Pinot Gris, *SA, AU*

Red

Growers Gate, Shiraz, *SA, AU*
Marty's Block, Cab Shiraz, *SA, AU*

Assorted Soft Drinks & Juice

Premium

\$44 pp	1 hour
\$55 pp	2 hour
\$64 pp	3 hour
\$72 pp	4 hour

Beer

Australian Beer
Asahi Lager
Peroni Nastro Azzurro
Hahn Premium Light

Sparkling

Zilzie BTW Sparkling, *Murray Darling, AU*
Dal Zotto Pucino Prosecco, *King Valley, VIC*

White

Yealands Petal & Stem Sauvignon Blanc, *Marlborough, NZ*
Mount Langi Ghiran 'Billi Billi' Pinot Gris, *Grampians, VIC*

Red

Woodstock Deep Sands Shiraz, *McLaren Vale, SA*
Luna Estate Pinot Noir, *Martinborough, NZ*

Assorted Soft Drinks & Juice

*Beverage package cannot be taken without food order in line with Responsible Service of Alcohol conditions.
Beverage list is subject to change based on availability*



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116 James Ruse Drive, Rosehill NSW
2142

+61 2 8863 7600

functions_rydgesparramatta@evt.com

www.rydges.com/parramatta

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