

RYDGES

CANBERRA

MEETINGS & EVENTS

REFRESHINGLY LOCAL

RYDGES.COM

RYDGES CANBERRA

With versatile spaces designed to deliver memorable events, Rydges Canberra is the perfect venue to host your next conference, meeting or celebration.

Whether you're looking for a cocktail party to dazzle 300 or a cozy boardroom for 4, our dedicated team will cater to your every need and help you deliver an event to remember.

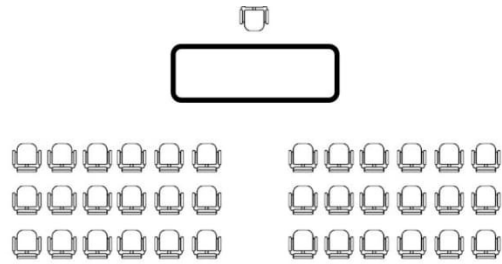
Located in the Parliamentary Triangle, Rydges Canberra presents the perfect location, and spacious guest rooms, for delegates to stay a little longer in the nation's Capital.



CONFERENCE & EVENT SPACES

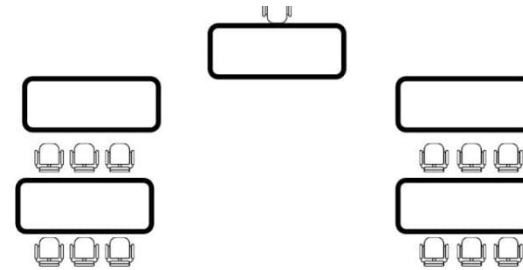
Event Space	Area	Theatre	Cabaret	Ushape	Boardroom	Classroom	Banquet	Cocktail
Forrest Suite	200 sqm	170	112	35	40	81	144	150
Forrest Room One	60 sqm	50	35	22	28	24	40	40
Forrest Room Two	100 sqm	100	56	35	40	36	72	60
Forrest Room Three	40 sqm	20	14	15	16	12	18	-
Forrest Room 1 & 2	160 sqm	150	91	-	-	60	112	120
Forrest Room 2 & 3	140 sqm	120	70	-	-	48	90	70
Wellington Room	170 sqm	120	56	30	30	30	100	120
Barton Room	80 sqm	48	36	17	22	30	48	40
Parkes Room	35 sqm	25	8	16	16	12	12	-
Executive Boardroom One	16 sqm	-	-	9	8	-	-	-
Executive Boardroom Two	20 sqm	-	-	-	12	-	-	-
Executive Boardroom Three		-	-	-	6	-	-	-
Executive Boardroom Four		-	-	-	8	-	-	-
The Lounge	120 sqm	120	60	30	30	20	80	120
The Lounge Bar								60
The Aviary					10		30	60
Attrium								120

EVENT SPACE LAYOUTS



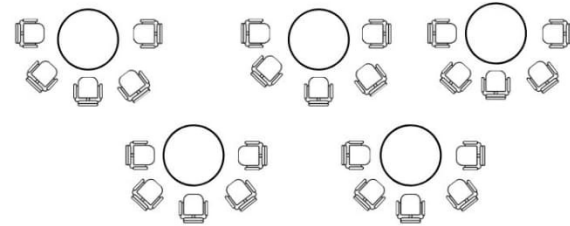
Theatre Style:

Conferences, presentations, annual meetings, product launches, displays, lectures, performances



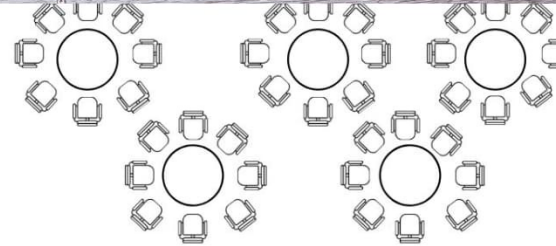
Classroom Style:

Ideal for note-taking, medium sized conferences or events, longer events, training



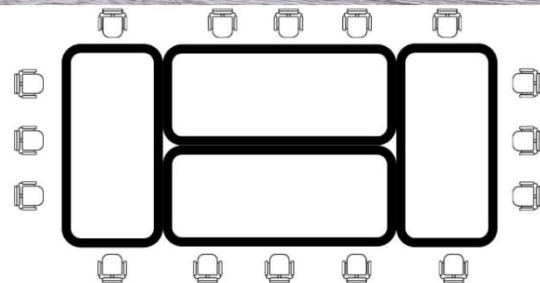
Cabaret Style:

Meals with presentations or performances e.g. award evenings, luncheons, workshops, conferences



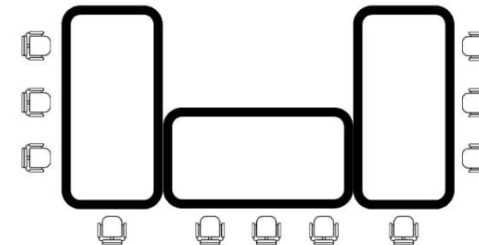
Banquet Style:

Weddings, evening events, sit-down meals, entertainment events



Boardroom Style:

Meetings, conference breakout sessions, smaller sessions, brainstorming



U Shape:

Interactive conferences and meetings, debates, workshops, training sessions

BREAKFAST PACKAGES

\$30PP

Minimum 20 delegates

Continental Breakfast

Selection of juices: orange juice, pineapple juice and apple juice

Freshly brewed coffee and a selection of fine tea and herbal infusions

The George Bircher muesli

Freshly baked assorted Danish pastries and croissants

Toasted Ham & Cheese Croissants

Seasonal fresh fruit platter

Fruit yoghurt

** Menu items may be subject to availability and seasonal change*



BREAKFAST PACKAGES

\$38PP

Minimum 30 delegates

The George Hot Buffet Breakfast

Selection of juices: orange juice, pineapple juice and apple juice

Freshly brewed coffee and a selection of fine tea and herbal infusions

The George Bircher muesli

Freshly baked Danish pastries and croissants

Seasonal fresh fruit platter

Fruit yoghurt

Hot Food

Scrambled egg

Grilled double smoked bacon

Grilled pork and herb sausages

Grilled herb tomatoes

Sautéed mushrooms

Hash brown

** Menu items may be subject to availability and seasonal change*



BREAKFAST PACKAGES

\$38PP

Minimum 20 delegates

Plated Breakfast

Selection of juices: orange juice, pineapple juice and apple juice

Freshly brewed coffee and tea

Freshly baked Danish pastries and croissants

Seasonal fresh fruit platter

Fruit yoghurt

Selection of one of the following

George standard breakfast

Scrambled eggs + double smoked bacon + pork + herb sausage + roasted tomatoes +
fresh sourdough bread

Eggs Benedict Two poached eggs shaved honey ham + hollandaise + toasted English muffins +
wilted spinach

Smoked Salmon +Smashed Avocado + toasted sourdough + rocket leaves + goat's fetta +
aged balsamic

** Menu items may be subject to availability and seasonal change*



DAY DELEGATE PACKAGE

HALF \$68PP FULL \$78PP

Chef Selection menus apply to all events under 40 people

On Arrival

Brewed Coffee & Tea Selection & Orange Juice

Morning & Afternoon Tea

Choice from one savoury & one sweet item

Additional items from the menu can be added \$7.00 per item, per guest

Brewed Coffee & Tea Selection

Savoury

Assorted Finger sandwiches
Mini ham and cheese croissants
Gourmet beef sausage rolls
Zucchini & haloumi fritters
Vegetable spring roll + sweet chilli sauce
Vegetable gyoza
BBQ pork bun
Quiche Florentine
Vegetable samosa + mint chutney
Beef & burgundy pie + tomato sauce
Corn fritters + spiced tomato chutney + Persian fetta
Crispy bacon + fried egg + tomato sliders

Sweet

Assorted mini baked goods
Banana bread with mascarpone
Buttermilk scones + berry jam and cream
Chocolate Bavarian cake
The George fresh muesli
Yoghurt + fruit cup
Mini muffins
Lemon custard cake
Assorted cookies
Lemon meringue tartlet
Mini baked cheesecake
Chocolate brownie cake
Carrot cake

** Menu items may be subject to availability and seasonal change*

Work Day Lunch

Work Day Lunch includes:

One option from below with Chef Selection of Salad,
Dessert, Fruit Platter, Juice & Soft Drinks.

Assorted Wrap/Sandwich Platter (Filling Option provided on Request)

Cheeseburger beef Patty + fresh tomato + cheddar cheese
Chicken schnitzel burger + crunchy chips
Batter fried market fish + chips + tartar sauce
Penne pasta ragu + braised pork & veal ragu + grana Padano
Ricotta & spinach ravioli + creamy mushroom sauce
Mild Thai green chicken curry + rice + prawn crackers
Butter chicken + basmati rice + poppadum
Smoked chicken + macaroni + cheese bake
Gourmet beef pie + chips + tomato sauce
Beef Rendang + Jasmine rice + prawn crackers

SET MENU

Customised menu available on request | Add \$4PP For Alternate Drop

House baked bread and butter

Entrée*

Tuna tartar + fennel + miso dressing + crisp rice

Wild mushroom tortellini + creamy porcini sauce + shaved parmesan

Vanilla poached prawns + spiced avocado + heirloom tomato + green goddess dressing

Smoked duck breast + baba ganoush + orange + young herbs + plum sauce

Sticky pork belly + cauliflower puree + master Jus

Slow roasted beetroot + Goats fetta + toasted seeds + chive + apple dressing

Smoked chicken + mango + toasted walnut + mustard mayo + baby herb salad

Crisp stuffed zucchini flowers + ricotta + lemon + classic smoked tomato Sugo

Main*

Slow roasted barramundi + chunky ratatouille + lemon butter

Victorian lamb rump + cheese polenta + pan jus + persillade

Red wine braised Wagyu beef cheek + herb mashed potatoes + red wine Jus

Thyme rubbed free range chicken supreme + parsnip puree + edamame + Jus

Slow roasted pork belly + sauerkraut + green peas + master stock

Slow cooked Tasmanian salmon + kumara + heirloom tomatoes + caper salsa + fennel salad

Slow roasted angus sirloin steak + sweet potato + shiraz Jus

Wild mushroom risotto + parmesan + crispy rice + baby salad

** Menu items may be subject to availability and seasonal change*

FROM \$75PP

2 courses

Choice of entrée & main or main & dessert

\$85PP

3 courses

Entrée, main & dessert

Dessert*

Chocolate praline tart + fresh seasonal berries

Coconut panna cotta + mango gel, coconut crumb

Passionfruit pavlova + seasonal stewed fruits + vanilla cream

The George Profiteroles + salted Chocolate sauce + fresh seasonal berries

Classic Sticky Date Pudding + salted caramel butterscotch + Chantilly cream

Lemon meringue tart + citrus gel

New York baked cheesecake + fresh seasonal berries

Sides \$10 each

(we recommend one dish per 4 to 5 guests)

Steamed broccolini + goat cheese

Classic mash

Roasted chat potatoes

Baby rocket + pear + pecorino salad

FEASTING MENU

All courses served to share

Customised menu available on request

House bread + olive oil + dukkha

Entrée

Moroccan cauliflower + ricotta + honey + spiced lemon

Jamon serrano + pickle chilli

Buffalo mozzarella + heirloom tomatoes + EVO + balsamic + walnut

Main

Australian tiger prawns + chimichurri + chili oil

Baked eggplant + spicy harissa + sheep yoghurt

Slow roasted organic chicken + bread sauce

Broccolini + sour cream

Crushed baby chat potatoes + EVO + sour cream

** Menu items may be subject to availability and seasonal change*

FROM \$85PP

2 courses

\$95PP

3 courses

Dessert

Passionfruit pavlova, seasonal stewed fruits, vanilla cream

The George Profiteroles, salted chocolate sauce, fresh seasonal berry's



SET CANAPÉ PACKAGES

Package 1 | \$33 per person

Cold Canapés

Balsamic beetroot & fetta tartlet + pickled red onion
Falafel + smoked hummus + pomegranate
Smoked salmon + sour cream + garlic toast

Hot Canapés

Salt and pepper squid + spicy mayonnaise
Pumpkin Arancini + aioli dip
Crisp BBQ pork belly + chili caramel apple

Sweet Canapés

Traditional Profiterole

Package 2 | \$45 per person

Cold Canapés

Balsamic beetroot & fetta tartlet + pickled red onion
Falafel, smoked hummus + pomegranate
Smoked salmon + sour cream + garlic toast
Smoked chicken + mango tart

Hot Canapés

Salt and pepper squid + spicy mayonnaise
Tempura Mediterranean pumpkin flowers + smoked tomato
Crisp BBQ pork belly + chili caramel apple
Prawn gyoza + ponzu dip

Sweet Canapés

Mini New York baked cheesecake

Package 3 | \$60 per person

Cold Canapés

Balsamic beetroot & fetta tartlet + pickled red onion
Roast beef on garlic crouton + horseradish + pickled cucumber
Smoked salmon + sour cream + garlic toast
Falafel + smoked hummus + pomegranate
Tomato + basil bruschetta

Hot Canapés

Crisp baby squid + salt & pepper + spicy mayonnaise
Semi dried tomato + Bocconcini Arancini
Mini beef & burgundy pie + paris mash
Tempura Mediterranean pumpkin flowers + smoked tomato
Crisp BBQ Pork Belly + chili caramel apple

Sweet Canapés

Mini New York baked cheesecake

** Menu items may be subject to availability and seasonal change*

CANAPÉS

Substantial Canapé Packages

\$14 per item – we recommend 4 items per person

Wagyu cheeseburger slider + brioche + pickles + special sauce

The George fish & chips + lime aioli

Peaking duck spring roll + plum sauce

Dukkha crumbed lamb cutlet + spiced harissa

Spiced lamb kofta + smoked eggplant + mint yoghurt

Tuna poke bowl + rice + seaweed salad + pickles + miso mayo

Pulled beef cheek + paris mash + pea puree

Lamb tajine + cured lemon couscous

Peaking duck bao + Asian slaw + peanut dressing

Prawn laksa + rice noodles

** Menu items may be subject to availability and seasonal change*



CANAPÉS – CHOOSE YOUR OWN

4 items per person | \$28

6 items per person | \$35

8 items per person | \$46

Cold Canapés

Smoked salmon + sour cream + garlic toast
Tomato + basil bruschetta
Crab + avocado salad on spoon
Smoked chicken + mango tart
Fresh oyster + citrus salsa
Poached prawn + spicy tomato shot
Bocconcini + cherry tomato + basil skewers
Roasted vegetable + goat cheese tart
Tuna tartlet + wasabi mayo + sea salad
Smoked lamb + baba ganoush + toast
Thai beef salad on spoon
Smoked trout + caviar tartlets
Balsamic beetroot & fetta tartlet + pickled red onion
Falafel + smoked hummus + pomegranate
Marinated snapper ceviche
Pickled octopus + romesco tartlet

** Menu items may be subject to availability and seasonal change*

Hot Canapés

Salt and pepper squid + spicy mayonnaise
Pumpkin arancini + aioli dip
Mini beef & burgundy pie + paris mash
Tempura Mediterranean pumpkin flowers + smoked tomato
Crispy BBQ pork Belly + chili caramel apple
Vegetable spring rolls + sweet chili jam
Vegetable samosa, mint chutney
Prawn gyoza + ponzu dip
Beef burger spring roll
Tempura prawns + lime dip
Moroccan fried cauliflower + harissa dip
Grilled Satay chicken skewers
Prawn twisters + sweet chili sauce
Mini Quiche + tomato jam
Thai fish cake + chilli sauce

Sweet Canapés

Traditional profiteroles
Mini New York baked cheesecake



BUFFET SELECTION

All options include freshly baked bread, condiments,
Specific cultural menus can be designed on request.

Salads

Kachumber salad
Aloo chaat
Mix leaf salad + shaved parmesan + House dressing
Waldorf salad apple + celery + walnut salad + raisins + sour cream
Tomato + cucumber + Spanish onion + sumak + house dressing
Wild rocket + green pear + fetta + parmesan
Potato salad + crispy bacon + grain mustard
Roasted pumpkin + rocket + toasted pepitas
Fattoush salad+ kale + crispy pita bread
Miso roasted sweet potatoes
Thai beef salad + vermicelli noodles
Fresh Cabbage Coleslaw + raisins
Pearl couscous salad + roasted vegetables + mint
Pasta salad + smoked chicken + broccoli + feta + pesto

** Menu items may be subject to availability and seasonal change*

FROM \$65PP

Two salads, two hot dishes, one side dish
& Chef selection of two desserts

Hot Selection

Moroccan lamb tajine
Grilled market fish + lemon butter
Indian Beef Korma
BBQ chicken + seeded mustard sauce
Lemon thyme chicken + sauce puttanesca
Thai chicken green curry
Ricotta & spinach ravioli + braised tomatoes + basil pesto
Prawn + chicken nasi goreng
Eggplant parmigiana
Pumpkin ravioli + sage butter
Korean fried chicken + gochujang sauce
Butter chicken
Vegetable + egg fried rice
Lamb bhuna ghosht
Aloo gobi matar
Vegetable pilaf

FROM \$87PP

Three salads, three hot dishes, two sides
dishes & chef selection of two desserts

Sides

Cumin roasted carrots + green olive tapenade
Rocket + tomato + red onion + parmesan
Roasted potatoes + thyme + garlic
Steamed Jasmine rice
Seasonal buttered vegetables

Desserts

Chef selection

CANAPÉ SHARING PLATTERS

FROM \$200

10 pax per platter set as buffet

Party Platter \$200

mini pies, burger spring rolls, prawn gyoza, Mexican chicken empanadas

Chef selection of condiments

Asian Platter \$250

Assorted dim sim, duck/veg spring roll, gyoza, steamed pork bun

Chef selection of condiments

Seafood Platter \$280

Thai fish cake, tempura prawns, fresh oysters, salt & pepper squid

Chef selection of condiments

Pizza Platter \$200

Assorted mini pizza, vegetarian, ham & pineapple, tomato & cheese

Slider Platter \$200

Chicken, beef & pork, with mini bun, greens, slaw, cheese & spicy sauce

Cheese Platter \$250

Maffra Cloth Aged Cheddar (Gippsland), Tarago River Triple Cream (Gippsland),

Willow Grove Classic Blue (Victoria), Quince paste, lavosh, grissini, walnuts

Charcuterie Platter \$300

Spanish Jamon, Italian salami, ham, mortadella, pastrami, artisan bread, pickles, 2 type of dips

** Menu items may be subject to availability and seasonal change*

BBQ PARTY AT THE LOUNGE BAR DECK

\$65PP

Minimum 40 guests

Set as a Buffet

Package includes

Chef Selection of breads

Chef selection of two seasonal salads

Italian pork & fennel sausages + caramelized onions

BBQ marinated chicken thigh fillets

Herb marinated Atlantic salmon + grilled lemon

Selection of condiments

Dessert

Fruit pavlova

Mini lemon fruit tart

Upgrade Your Package

Rosemary marinated lamb cutlets \$7.50 per person

Grilled garlic tiger prawns \$8

Pepper mini beef steaks \$7

Tandoori chicken breast \$6

** Menu items may be subject to availability and seasonal change*



BEVERAGE MENUS

Standard Beverage Package

1 hr | \$26 pp
2 hr | \$30 pp
3 hr | \$34 pp
4 hr | \$38 pp

Zilzie BTW Sparkling Cuvee
Zilzie BTW Sauvignon Blanc
Zilzie BTW Shiraz

Carlton Draught
Asahi Superdry
Hahn Premium Light (2.5%)
Zero alcoholic beer (seasonal)

Coke, Coke zero sugar, Lemonade, Soda

Add Ons per person per hour:

Turkey Flat Rose	\$5
Fiore White Moscato	\$3
Seasonal Four Pillars Cocktails	\$10

** Menu items may be subject to availability and seasonal change*

Deluxe Beverage Package

1 hr | \$30 pp
2 hr | \$34 pp
3 hr | \$38 pp
4 hr | \$42 pp

Marty's Block Brut
Oxford Landing Pinot Gris
Hesketh Pinot Noir

Corona
Pure Blonde
Hahn Premium Light (2.5%)
Zero alcoholic beer (seasonal)

Coke, Coke zero sugar, Lemonade, Soda

Premium Beverage Package

1 hr | \$34 pp
2 hr | \$38 pp
3 hr | \$42 pp
4 hr | \$46 pp

Dalzotto Pucino Prosecco
Yealands Petal & Stem Sauv Blanc
Rymill Yearling Cab Sauv

Corona
Pure Blonde
Hahn Premium Light (2.5%)
Zero alcoholic beer (seasonal)

Coke, Coke zero sugar, Lemonade, Soda

BEVERAGES ON CONSUMPTION

Beverages

Glass *Bottle*

Standard Wines

BTW Sparkling Cuvee	\$10	\$45
BTW Sauvignon Blanc	\$10	\$45
BTW Shiraz	\$10	\$45
Luna Estate Pinot Noir	\$18	\$80
Turkey Flat Rose 2024	\$18	\$80
Fiore White Moscato	\$15	\$65

Beers

Carlton Draught	\$11
Asahi Superdry	\$12
Corona	\$13
Pure Blonde	\$12
Hahn Premium Light (2.5%)	\$11
Zero alcoholic beer (seasonal)	\$10
Coke, Coke zero sugar, Lemonade, Soda	\$6

** Menu items may be subject to availability and seasonal change*

Glass *Bottle*

Premium Wines & Cocktails - Add ons

Mt langi	\$17	\$75
Dalzotto	\$16	\$70
Ross Hill Maya Chardonnay	\$19	\$85
Yealands Petal & Stem Sauv Blanc	\$16	\$70
Rymill Yearling Cab Sauv	\$15	\$65
Mada Yass River Shiraz	\$20	\$90

Cocktails

Cocktail (Batch) approx 30ml house spirit	\$16
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EVENT SPACES

Forrest Suite

The Forrest Suite is our most spacious Conference Venue and can accommodate up to 200 guests. It can be easily divided into three rooms which are suitable for large breakout rooms or smaller meetings. All three rooms have inbuilt screens and ceiling mounted data projectors, which allows for excellent visibility of presentations.



Forrest Room 1

Forrest Room 1, part of the Forrest Suite, is the ideal Meeting Room for training programs, team planning days and seminars. Offering floor to ceiling windows overlooking the terrace, this room is filled with an abundance of natural light and is equipped with black out curtains if required.



EVENT SPACES

Forrest Room 2

Forrest Room 2, is the largest room located in the Forrest Suite, this room is the perfect Canberra event space for your next meeting, social event or cocktail party.

The event space features floor to ceiling windows overlooking the terrace and is filled with an abundance of natural light. Black out curtains are also available for those requiring complete privacy or presentation settings.



Forrest Room 3

Forrest Room 3, the smaller room part of the Forrest Suite, is ideal for any meeting from training programs, to team planning days and seminars.

Offering floor to ceiling windows overlooking the terrace, this room is filled with an abundance of natural light or is equipped with black out curtains if required.



EVENT SPACES

Barton Room

The Barton Room is ideal for your next training session or board meeting. Natural light floods through the floor to ceiling windows with a view of the luscious indoor atrium. The Barton Room shares a foyer with two boardrooms. These self contained rooms are great for events which require complete privacy.



The Aviary

Behind the sheer curtain set in the Atrium is a hidden gem. Long, lavish tables set for regal dining. A little private indulgence if you need to impress. Personalised menu created just for you and wines to match the mood. This uniquely designed space is sure to satisfy the finest of tastes.



EVENT SPACES

Wellington Room

The Wellington Room is enclosed by the hotel's stunning indoor atrium. Full of natural light during the day and bathed in the ambient lighting of the Atrium in the evening, this open ended function space Canberra is great for dinner or lunch events, as well as networking, informal training sessions, seminars, trade shows and displays. It is also conveniently located next to The George Grill.



The Lounge & The Lounge Bar

The abundance of light flowing into The lounge makes it the ideal Canberra Venue for any networking and trade show events during the day and at night, this venue transforms into a relaxed location for social events such as birthday celebrations or informal dinners.



ACCOMMODATION

We know that having your guests close to your event is a high priority, at Rydges Canberra our comfortable rooms and suites are spacious and filled with natural light from full length windows.

All rooms feature ensuite bathrooms, large work desks, FREE unlimited WI-FI, separate seating area, Rydges Dream Beds, individually controlled air-conditioning, mini bar, iron & ironing board, hair dryer, HD LCD TV, and tea & coffee making facilities.

Superior Queen or Twin

Perfect for a single traveller or couples, our Superior Rooms are a spacious 38 square meters with a comfortable lounge area with a double sofa bed.

Superior King

A step up from the Superior Queen room offering an indulgent King sized Rydges Dream bed, perfect to sprawl out and rest.



ACCOMMODATION

Executive King Suite

Spacious 50 square meters contains a separate wet bar area, a king sized Dream Bed, separate living area perfect for relaxing in, and a recently renovated bathroom with large bath.



Embassy Suite

Offering 90 square meters or space with a separate bedroom containing a king size Dream Bed. Most suites have an adjoining dressing room, powder desk and large ensuite with recently renovated bathroom with a walk in shower and bath tub. The living area has one or two sofa beds and a separate wet bar. Perfect for the family or if you just want that little bit of extra room during your stay.

Ask about our Honeymoon Suite, Pavilion Suite & Dominion Suite for that extra bit of luxury during your stay.





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