

RYDGES

ADELAIDE

MEETINGS & EVENTS

REFRESHINGLY LOCAL

[RYDGES.COM](http://RYDGES.COM)

# ABOUT RYDGES ADELAIDE

Unique in Adelaide's CBD, Rydges Adelaide's conference venue is able to provide three different experiences in one Adelaide venue. From day meetings, residential conferences, corporate dinners, cocktail parties, to social events, receptions and weddings. Let Rydges Adelaide take the stress out of your next conference in Adelaide with our dedicated event management and coordination team who will tailor a package to suit your requirements in our state of the art Adelaide Conference Centre.

The Skyline Events Centre, Conference Facilities and The Deck make Rydges Adelaide the ideal venue for any function in Adelaide. Rydges Adelaide offers 8 fully equipped, modern air conditioned meeting and event spaces, all boasting natural light and free Wi-Fi. The versatility of the Adelaide conference venue and the flexible package and catering options available makes this the ultimate corporate meeting destination.



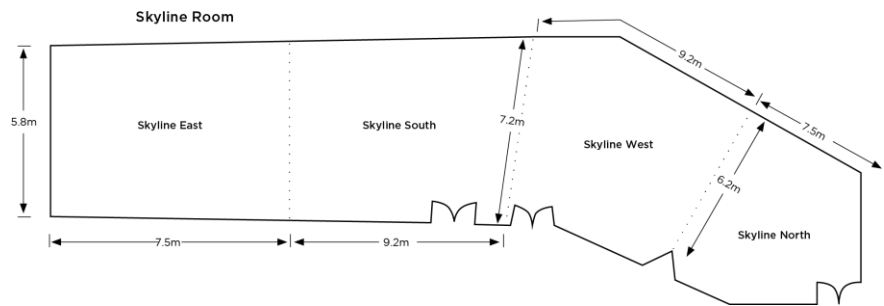
# SPACES

## Skyline Event Centre

Looking for stunning views for your next event?

Skyline Events Centre located on the top floor of Rydges Adelaide is the perfect venue for your next event. With panoramic views throughout the entire space, guests are sure to be amazed by the picturesque Adelaide Hills and surrounding parklands.

This venue has the flexibility and space required to facilitate a wide range of events from theatre style seminars to multiple venue, residential conferences. This space has the versatility to divide into 4 separate rooms.



Area m <sup>2</sup>	Theatre	Classroom	Cabaret	Banquet	Cocktail
230	250	120	144	160	300

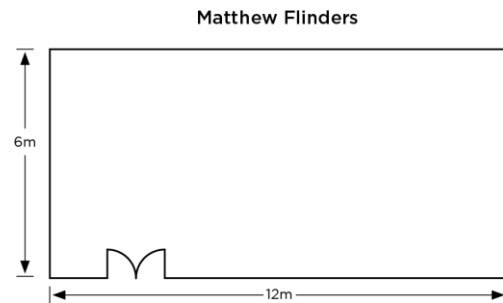


# SPACES

## Matthew Flinders

The floor to ceiling windows with plenty of natural light to keep your delegates feeling fresh and energized throughout the day.

Matthew Flinders also offers a 150 inch automatic, ceiling mounted, drop down screen and projector, ceiling speakers, touch screen control panel, automatic block out shade blinds and wall panelled pin up boards.



Area m <sup>2</sup>	Theatre	Classroom	U-Shape	Cabaret	Cocktail
76	80	50	30	50	100

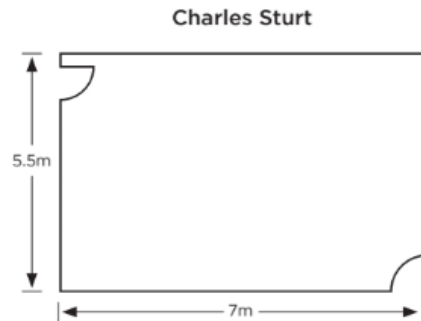


# SPACES

## Charles Sturt

The floor to ceiling windows in Charles Sturt provide plenty of natural light to keep your delegates feeling fresh and energised throughout the day.

Charles Sturt also offers a 110inch automatic, ceiling mounted, drop down screen and projector, ceiling speakers, touch screen control panel, automatic block out shade blinds and wall panelled pin up boards.



Area m <sup>2</sup>	Theatre	Classroom	U-Shape	Cabaret	Cocktail
45	45	30	20	32	40

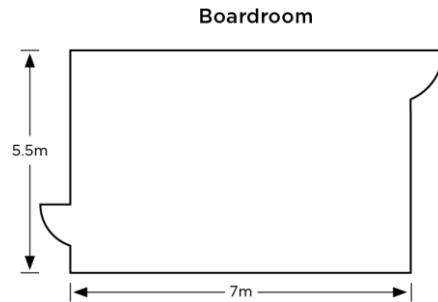


# SPACES

## The Boardroom

The Boardroom offers a private outdoor courtyard which provides the perfect opportunity for delegates to relax and get some fresh air during breaks.

With a large in built 60 inch LCD TV, ceiling speakers, block out shade blinds and dimmable lighting the Boardroom will be the perfect setting for your next event.



Area m <sup>2</sup>	Theatre	Classroom	U-Shape	Cabaret	Cocktail
45	45	30	20	32	40



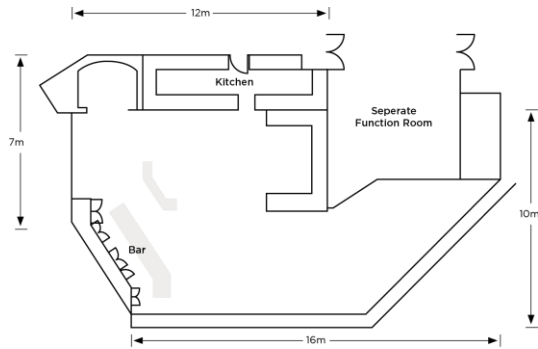
# SPACES

## The Deck Café and Bar

The Deck is the perfect space for delegates to enjoy their lunch break.

The Deck can also be an exclusive venue perfect for social events and cocktail parties for up to 100 people. Featuring its own private bar, screens for presentations, dance floor and green walls, the Deck Bar is the perfect venue for any occasion.

Full catering and drink packages are available with professional wait staff.



Area m <sup>2</sup>	Banquet	Cabaret	Cocktail
104	60	48	100



# DAY DELEGATE PACKAGES

FROM \$59 PP

\$69 PP

Half day

Full day

Be inspired with our all inclusive day delegate packages. All our rooms boast floor to ceiling windows with an abundance of natural light, combined with our healthy catering packages ensuring your delegates stay fresh, invigorated and energised throughout the day.

## Packages Include:

Chilled filtered water, mints, pads and pens

Arrival coffee and blended teas

Morning and/or Afternoon Tea breaks with a selection of teas, freshly brewed coffee, bakery item and fresh seasonal fruit

A variety of lunch options to suit every event and budget

Data projector, screen, flip chart and whiteboard

Complimentary Wi-Fi for all delegates



# GOURMET WORKING STYLE

\$39 PP

Included in Day Delegate Package  
or as lunch only option

Our delicious  
Working Style Lunch Menu  
includes the following with soft  
drinks and juice each day.

## Monday

Assorted Sandwiches and Wraps  
Homemade Sweet Potato, Capsicum & Caramelised  
Onion Frittata (GF)  
Baby Spinach, Cherry Tomato and Feta salad (GF)  
Chef Selection of Sweet Treats

## Tuesday

Assorted Sandwiches and Wraps  
Penne Pomodoro with Mushrooms & Beans (DF)  
Cous Cous, Apple & Balsamic Salad  
Chef Selection of Sweet Treats

## Wednesday

Assorted Sandwiches and Wraps  
Vegetarian Lasagne  
Roquette, Red Onion, Blackcurrant Salad (GF, DF)  
Chef Selection of Sweet Treats

## Thursday

Assorted Sandwiches and Wraps  
Vegetable Quiche with Crumbled Cheddar  
Tossed Salad with Verjuice Dressing (GF, DF)  
Chef Selection of Sweet Treats

## Friday

Assorted Sandwiches and Wraps  
Vegetable Spring rolls, Samosas and Dim Sims  
Wombok, Bean Shoot Salad with  
Tamarind Dressing (GF, DF)  
Chef Selection of Sweet Treats



# BUFFET LUNCH MENU

\$ 10 PP

\$ 49 PP

Upgrade from Gourmet  
Working Style

lunch only

For something a little bit more special, upgrade to one of our delicious hot buffet lunches which is always sure to impress.

## Monday

Chermoula Grilled Chicken Breast (GF, DF)  
Homemade Sweet Potato, Capsicum &  
Caramelised Onion Frittata (GF)  
Steamed Seasonal Vegetables (GF)  
Baby Spinach, Cherry Tomato and Feta Salad (GF)  
Chef Selection of Sweet Treats

## Tuesday

Pan Fried Market Fish with Capers & Sundried  
Tomato Salsa (GF, DF)  
Penne Pomodoro with Mushrooms & Beans (DF)  
Herbed Baby Potatoes (GF, DF)  
CousCous, Apple & Balsamic Salad  
Chef Selection of Sweet Treats

## Wednesday

Horseradish Basted Sirloin Roast (GF, DF)  
Vegetarian Lasagne  
Broccolini Layonnaise (GF, DF)  
Roquette, Red Onion, Blackcurrant Salad (GF, DF)  
Chef Selection of Sweet Treats

## Thursday

Slow Cooked Lamb Leg with Olives & Shallots (GF,  
DF) Vegetable Quiche with Crumbled Cheddar  
Seasonal Mediterranean Vegetables (GF, DF)  
Tossed Salad with Verjuice Dressing (GF, DF)  
Chef Selection of Sweet Treats

## Friday

Thai Style Chicken Curry (GF, DF)  
Coconut Rice (GF, DF)  
Vegetable Spring rolls, Samosas and Dim Sims  
Wombok, Bean Shoot Salad with Tamarind  
Dressing (GF, DF)  
Chef Selection of Sweet Treats



# MORNING OR AFTERNOON TEA

\$18 P P

Included in Day Delegate Package  
or as an individual option

Please choose one of the following items to be served in each break.

Items will be served with tea, coffee and fresh seasonal fruit.

- Mini Chocolate Churros
- Salted Caramel Beignets
- Date and Honey Slice
- Petite Chocolate Croissant
- Mini Lamingtons
- Carrot Cake
- Baby Dark Chocolate Doughnut
- Assorted Mini Muffins
- Assorted Maple Glazed Danishes
- Banana Bread
- Flourless Chocolate Brownies (GF)
- Caramel Slice (GF)
- Freshly Baked Cookies
- Bircher, Yoghurt & Berry Compote Jars
- Fruit & Grain Protein Bars
- Petite Tomato and Cheese Croissants
- Mini Field Mushroom & Cheddar Quiche
- Spinach & Feta Filo Pastries
- Buttermilk & Scallion Scones
- Sumac & Roast Vegetable Frittata



# BREAKFAST

FROM \$24PP

## Continental Breakfast - \$24pp

Platters of Danishes and Pastries

Platters of Ham and Cheese Croissants

Bircher Muesli and Yoghurt Shots

Fresh Fruit Platters

Freshly Brewed Coffee, Selection of Tea and Juices

## Gourmet Alternate Plated Breakfast - \$36pp

Please select two of the following to be served to your guests:

Buttermilk Pancakes - honeycomb butter, maple syrup, butterscotch sauce and berry compote

Bacon and Egg Wrap - tomato relish and petite salad

Eggs Benny - ham, hollandaise and rye

Smashed Avo - eggs, smashed avocado, cherry tomatoes and rye

Big Breakfast - scrambled eggs, bacon, chorizo chipolata, hash brown, mushroom, tomato, greens and rye

Served with Platters of Danishes and Pastries, Fresh Fruit Platters, Freshly Brewed Coffee, Selection of Tea and Juices

## Traditional Hot Plated Breakfast - \$34pp

Hot Plated Breakfast including scrambled eggs, bacon, chorizo chipolata, hash brown, mushroom, tomato, greens and rye

Served with Fresh Fruit Platters, Freshly Brewed Coffee, Selection of Tea and Juices



## 2 – 3 COURSE MENUS

**SKYLINE**  
RESTAURANT

FROM \$59 PP

Please be seated....

Skyline offers a two or three course menu comprising of the very best South Australian produce, freshly prepared and professionally served.

All two and three course individually plated menus are served with bread rolls to start and shared garden salad with mains.

	2 Course	3 Course
Shared Menu	\$59	\$69
Set Plated Menu	\$59	\$69
Alternate Serve Plated Menu	\$64	\$74
Choice Plated Menu <i>(2 choices –max 80 pax)</i>	\$69	\$79

### Upgrades

Additional shared side dish \$3pp per side

Choice of 3 dishes per course \$7pp



## 2 – 3 COURSE PLATED MENU

**SKYLINE**  
RESTAURANT

FROM \$59 PP

### ENTREE

Atlantic Salmon Enchiladas • *whipped guacamole* • *pico de gallo* • *coriander pesto*

Tempura Gulf Prawns and Udon Noodle Salad • *shiitake* • *nahm jim*

Orange Braised Pork Belly (GF) • *sumac veloute* • *citrus petite salad*

Seared Lamb Loin (GF) • *gremolata* • *havuc* • *vicchy asparagus*

Roast Vegetable and Puff Pastry Tian • *lychee bechamel* • *scallion*

### MAINS

8 Hr Braised Angus Beef Brisket (GF) • *smashed kiplers* • *merlot reduction* • *wilted broccolini*

Slow Cooked Lamb Leg (GF) • *braised du puy lentils* • *red pepper emulsion*

Lemon & Olive Basted Chicken Thigh (GF) • *citrus risotto* • *aragula salsa verde*

Pan Seared Barramundi (GF) • *szechwan style eggplant* • *wok tossed broccolini*

House Spice Rubbed Pork Scotch (GF) • *sweet potato romesco* • *tarragon hollandaise*

Butternut and Baby Spinach Lasagne (V) • *red capsicum jam* • *confit asparagus*

### SIDES

Rocket, Almond and Pear Salad (GF, V)

Steamed Seasonal Greens with Herb Crumb (V)

Duck Fat Potato Wedges or Fries with Dukkah and Aioli

### DESSERT

Cherry Ripe Torte • *dark chocolate sabayon* • *fresh berries salsa*

Coconut Mango Panna Cotta (GF) • *mango relish* • *chilli kaffir lime syrup*

Espresso Coffee Mousse • *cardamom short bread* • *burnt marshmallows*

Local Cheese Plate • *house made fig paste* • *crackers* • *dried fruits*



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# SHARED 2 - 3 COURSE MENU

## ENTRÉE Please select 1 option

House Antipasto Platter

Grilled Gulf Prawns and Zucchini Brochettes

Chicken and Bean Enchiladas • *creole sauce* • *pico de gallo* • *coriander pesto*

Orange Braised Pork Belly • *verjuice veloute* • *citrus petite salad*

Seared Lamb Loin • *chilli gremolata* • *mustard herb crumb*

Confit Fennel and Caramelised Onion Arancini • *saffron mayo* • *baby leaves*

## MAINS Please select 2 options

Pan Seared Atlantic Salmon Medallion • *tarragon hollandaise* • *steamed broccolini*

Spice Rubbed Sirloin Minute Steak • *fettuccine vegetables* • *merlot reduction*

Pulled Lamb Piadina • *mint havoc* • *chickpeas* • *marinated kalamata olives*

8 Hour Braised Pork Shoulder • *maple butter* • *hand cut duo of potato chips*

Szechwan Style Chicken Thigh Fillet • *wilted choy sum* • *asian broccoli*

Massaman Sweet Potato, Eggplant and Lychee Curry • *coconut rice* • *grilled flat bread*

Medley of Mushrooms in Risotto • *parmesan shards* • *herb oil*

## SIDES Please select 2 options

Confit Butternut, Walnut and Pepita Salad

Avocado, Heirloom Cherry Tomatoes and Verjuice Salad

Feta, Black Rice and Date Salad

Bean Shoot, Wombok and Tofu Salad with Tamarind Dressing

Duck Fat Potato Wedges

**SKYLINE**  
RESTAURANT

FROM \$59 PP

## DESSERT Please select 1 option

Dark Chocolate Mousse • *bailey's ganache*

White Chocolate, Mango and Honey Cheesecake • *caramel popcorn*

Cherry Ripe Torte • *coconut praline* • *sabayon*

Espresso Creme Brulée • *burnt marshmallows*

Strawberry and Sumac Clafoutis • *brown sugar crust* • *berry relish*

## UPGRADE OPTIONS

Add Dark Rye with Dukkha / EVOO or Cheese Garlic Pide with Aged Balsamic for \$3.00pp

Add an additional Entrée or Dessert for an extra \$8.00pp

Add an additional Main for an extra \$12.00pp

Add an additional Side for an extra \$3.00pp



# COCKTAIL

**SKYLINE**  
RESTAURANT

FROM \$25PP

Whether you're after something light or fresh, our canapé menu caters for all. Choose from either our finger food, substantial items or an assortment of both!

Package Duration	Price Per Person
1 Hour	\$25
2 Hours	\$35
3 Hours	\$45

*The above packages include 3 hot and 3 cold selections*

## Upgrades

One additional hot or cold selection \$5pp

Two additional hot or cold selections \$8pp

Add one substantial selection \$8pp



# COCKTAIL

**SKYLINE**  
RESTAURANT

FROM \$25PP

## Something Cold

Asian Kingfish Ceviche • *coconut • coriander • chilli (GF)*

Octopus • *quail egg • cos • basil mayo (GF)*

Smoke Salmon Roulade • *citrus cream • verjuice (GF)*

Hoisin Chicken Nori Rolls • *black sesame • wasabi (GF)*

Seared Lamb • *hummus • pomegranate syrup (GF)*

Angus Beef on Ciabatta • *horseradish aioli • confit tomato relish*

Bruschetta • *vine ripened tomatoes • olive tapenade*

Butternut Mille-Feuille • *goats curd • caramalised onion*

## Something Hot

Crispy Atlantic Salmon • *wombok • sweet and sour dressing*

Lemon Pepper Squid Strips • *peanut • tamarind*

Baked Chicken Morsels • *lime • mint yoghurt (GF)*

Pulled Lamb Crouton • *tzatziki • sumac*

Spice Rubbed Beef Brisket • *sweet potato • shaved asparagus (GF)*

Pork Shoulder • *apple slaw • grain mustard (GF)*

Crumbed Haloumi • *orange salsa • walnut*

Confit Fennel Arancini • *saffron mayo • white balsamic*

## Something Sweet

Green Tea Custard Tart • *sesame praline*

Marble Chocolate Mousse • *citrus zest (GF)*

Brownie Bites • *Baileys ganache (GF)*

Cold Berry Pudding • *aniseed syrup*

## Something Substantial

Panko Barramundi • *hand cut chips • wasabi aioli*

Chermoula Spiced Chicken Breast • *greek salad • balsamic reduction (GF)*

Asparagus and Preserved Lemon Risotto • *fried basil • parmesan (GF)*

Mini Pulled Beef Burger • *bacon • potato wedges*



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# PLATTER MENU

# FROM \$35 PER PLATTER

Each platter serves 10 guests

## Finger food for your guests to enjoy

### House Made Vegetarian

#### Dips Platter

\$35 per platter  
grilled pita  
toasted turkish pide

### Vegetable Crudités Platter

\$40 per platter  
assorted vegetarian dips  
basil garlic

### Mini Bruschetta

\$45 per platter (20 pieces)  
vine ripened tomatoes  
whipped goats curd  
verjuice

### Gourmet Wraps &

#### Petite Sandwiches

\$70 per platter ( 20pieces)  
meat options  
vegetarian options

### Local Cheese Platter

\$70 per platter (20 pieces)  
lavosh  
house made fruit paste  
dried fruits

### Antipasto Platter

\$80 per platter  
sliced cold cuts  
smoked salmon  
toasted rye  
balsamic mushrooms  
marinated olives

### Asian Delight Platter

\$80 per platter (60 pieces)  
vegetable spring rolls  
vegetable samosa  
fried pork dim sims  
tempura prawn

### Aussie Favourite Platter

\$75 per platter (30 pieces)  
mini meat pies  
sausage rolls  
pasties

### Sliders Platter

\$90 per platter (30 pieces)  
crispy pork belly & wombok  
chorizo & caramelised onion  
angus beef & relish

### Brochette

\$90 per platter (30 pieces)  
chermoula chicken  
thai citrus prawn  
five spiced pork

### Surprises of the Sea Platter

\$90 per platter (30 pieces)  
panko barramundi  
lemon pepper squid  
potato spun wrapped prawn

### Chook Platter

\$80 per platter ( 30 pieces)  
chilli ginger chicken bites  
bbq chicken & avocado in ciabatta  
teriyaki chicken skewers



# BEVERAGE PACKAGES

FROM \$22 PP

Go on, You deserve it!

## Standard Package

Angove Chalk Hill Blue Bubbles  
Angove Chalk Hill Blue Sem Sav Blanc  
Angove Chalk Hill Blue Moscato  
Angove Chalk Hill Blue Shiraz Cabernet  
Carlton Draught  
Coopers Light  
Great Northern Original  
Soft Drinks  
Juices

## Silver Package

Tatachilla Sparkling  
Tatachilla Sav Blanc  
Tatachilla Shiraz Cabernet  
Angove Chalk Hill Blue Moscato  
Asahi  
Super Dry  
Coopers Light  
Somersby Apple Cider  
Soft Drinks & Juices

## Premium Package

The Lane Lois Blanc de Blanc  
The Lane Series Rose  
The Lane Series Pinot Gris  
The Lane Series Shiraz  
Peroni  
Asahi  
Corona  
Somersby Apple Cider  
Soft Drinks & Juices

Duration	Standard PP	Silver PP	Premium PP
1 Hour	\$22	\$27	\$37
2 Hours	\$30	\$35	\$45
3 Hours	\$35	\$40	\$50
4 Hours	\$40	\$45	\$55





RYDGES

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